

Garden Clippings

Orange County Independent Master Gardeners' Newsletter

Volume 16 Number 07

August 2010

August Meeting

Saturday, August 7, 2010

Changed Location:

Fullerton Arboretum
Pavilion Classroom

Schedule

8:15 – 9:00 a.m. Setup Plants 'n Things
9:00 – 9:45 a.m. Business Meeting/Election
9:45 - 10:00 a.m. Plants 'n Things
10:00– 11:00 a.m. Enrichment Program
11:00 Clean up

Members with last names starting with **A - H**, please bring a breakfast snack. Other members are also welcome to bring goodies. Also, remember to bring along any items you wish to contribute to our Plants 'n Things raffle, any gardening catalogs or magazines you'd like to share, and any greeting cards for Rita Corpin's World History class.

Board Meeting: follows August 7 general meeting.

Enrichment Program: Trees

Our speaker this month is Don Case, Certified Arborist. He was trained at Cal Poly Pomona and will talk about: "Trees: How to Choose and When and How to Prune." Here's our opportunity to ask all our questions about landscape trees.

Reminder! Dues are due!

Please pay at the August meeting or mail to:
Diane Wilkinson
2612 Sherwood Ave.
Fullerton 92831

Gardening Events

Fullerton Arboretum. Pre-register for all classes by calling 657/278-3407

Sat Aug. 14: " Summer Tomato Tasting and Sizzlin' Salsa Contest" 10am-2pm. Museum.

Bring your best homemade salsa and home grown tomatoes for judging. Admission is free. More information on the contest rules at fullertonarboretum.org.

August is one of the few months when Californians can relax and enjoy their gardens. Watering and harvesting are the primary tasks. Gardeners who want to think ahead can start planning their fall gardens.

Volunteer Opportunity

The CSU Fullerton Alumni Association is sponsoring a wine tasting and silent auction to raise funds for student scholarships to CSUF. They have asked if they could auction a Master Gardener to provide 2 hours of advice on specific topics to the winning bidder. Possible topics are: personal home visit to evaluate landscaping, planning a drought tolerant yard, implementing an irrigation system, lawn recovery & maintenance, roses, vegetable gardening, or container gardening. We're looking for members who would be comfortable advising in one of these areas or in another subject area to participate in the auction. The winning bidder will indicate their need and will be matched with the appropriate OCIMG member. The auction is on August 28 and we will need a commitment by the

August 7 meeting so we can let the Alumni Association know. Please contact Jill O'Neill if you would like to participate.

Leaves from the President



The heat has finally arrived this summer and, as our gardens and we start drooping, it is time to get ready for our August meeting. I haven't had my first board meeting, yet, so I have no new announcements to make or words of wisdom to share (I wouldn't count on the latter very often, if ever). Hope you can all make it to the new venue we are trying out this upcoming meeting because I will want all of your input on where to hold our meetings in the future. See you on August 7. Stay cool.

Jill O'Neill, President
Orange County Independent Master Gardeners

Quail Botanical Gardens

Sharon Neely



We recently visited Quail Botanical Gardens, now called *San Diego Botanic Gardens*. It was a typical June gloom day, the sun didn't show itself all day, but it was a perfect day to explore the gardens. I haven't been in a long time and I recently read a blog about the gardens that really perked my interest. It has many new gardens to explore. Favorites were the Children's Garden, California Gardenscapes, Herb Garden and

Mediterranean Garden. The cork trees were a sculptural addition to the landscape, begging to be touched. The succulent gardens were inspirational. So many plants were blooming that I feel we picked the right time to visit. If you are down in the San Diego area, stop in. If you can't visit, check out their website.

San Diego Botanic Garden
230 Quail Gardens Drive
Encinitas 92024
www.SDBGarden.org

*Note: The American Horticultural Society offers a reciprocal garden program. This means that if you're a current member of a *participating* garden, your membership allows you free admission. Fullerton Arboretum is one of the many members in Southern California. I used my Japanese Garden membership to gain free entry to the San Diego Botanic Gardens. This is a wonderful program that is nationwide. When you travel, don't leave your membership card at home. It's wonderful discovering the beauty of horticulture across America.

☎ Contacts

Jill O'Neill, *President*
Diane Wilkinson, *Treasurer*
Anne Porter, *1st^d Vice Pres*
Robert Shaw, *2nd Vice Pres.*
Fred Snyder, *Plant Clinic*
Jill Patterson, *Newsletter Editor*

Submit articles by the 10th of each month via:
e-mail

or snail mail:

Jean Rice, *Vol. Hours*

Website: [http:// www.ocmastergardeners.org](http://www.ocmastergardeners.org)

Grafted Tomatoes

Article adapted from Log House Plants

Large scale production of grafted vegetables emerged in Asia, where land has been intensively cultivated for many years. In the 1920s, growers there found that grafting watermelon plants onto squash or gourd rootstock significantly reduced the incidence of fusarium wilt. Today, 81% of Korean vegetables and 54% of all Japanese vegetables (95% of Japan's watermelons, oriental melons, greenhouse cucumbers, tomatoes and eggplants) are produced on grafted plants. Vegetable grafting is also popular throughout Europe, especially in Greece, Spain, France, Italy, and Morocco.

Benefits

Advantages of grafted vegetables include enhanced plant vigor, stronger disease resistance, tolerance of environmental stresses, and **heavier crops** that are produced over an **extended harvest period**.

Overall, grafted vegetables lead to **bigger harvests of better quality fruits** over a **longer period** with **fewer harmful inputs**. All tomatoes can benefit from grafting, but heirlooms, which are generally less disease resistant, can increase yields dramatically when grafted on special rootstock. Organic farmers find that they can achieve better resistance to pests and disease without soil fumigation or chemical pesticides, as well as higher yields without chemical fertilizers. Greenhouse produce growers are turning to grafted vegetables because the plants thrive and produce even when crops can't be rotated frequently to fresh soil.

Planting instructions

Handle carefully when transplanting to avoid bending or putting pressure on the graft. Plant at the same level the tomato is growing in the pot to keep the graft well above soil level so any adventitious roots that may form on the scion don't come into contact with the soil. These vigorous plants will require stakes or cages, as well as careful pruning to ensure that the plant's

energy goes to fruit production and not excessive foliage. Remove any suckers that form below the graft or any roots that emerge above the graft.

California retailers that sell Log House plants include Roger's Gardens at 2301 San Joaquin Hills Rd. in Corona del Mar, tel. 949 640-5800 and Huntington Gardens at 1151 Oxford Rd. in San Marino, tel. 626 405-3571. Read the full article at:

<http://www.loghouseplants.com/gardennews/gardennews33.html>

The Frugal Gardener: To Multiply Your Glads, Plant Cormlets

From OldHouseGardens.com newsletter

If you dug and stored your glads last fall, you probably noticed lots of tiny cormlets (or cormels) clustered around the bases. Ranging in size from a BB to larger than a pea, these mini-corms will grow to blooming-size in a year or two.

Getting them to sprout, though, can be a challenge, due to their nearly impermeable shells. You can nick or gently crack the shells, but it's easier to dissolve them by soaking in full-strength household bleach for a few hours just before planting. Plant in full sun, 1-2 inches deep and 1-2 inches apart, depending on size. Keep the soil moist but not soggy till grass-like foliage emerges and, for optimal growth, throughout the summer. With good care, any cormlet larger than a pea will grow to blooming-size by the time you harvest them in the fall, and the smaller ones by the following fall. Good luck and have fun!

Debris from the Editor

Speaking of tomatoes, I'd like to hear how everyone else's tomatoes grew this summer. I have harvested one (!) tomato from one plant, have a few small green tomatoes on another, and am just starting my usual moderate crop of yellow pear tomatoes—a perennial favorite. My sweet basil is doing well and I want to thank Barbara Eaves for bringing some to the plant exchange as I've already made my first batch of pesto and am drying my second batch.