

Garden Clippings

Orange County Independent Master Gardeners' Newsletter

Volume 16 Number 09

October 2010

October Meeting

Saturday, October 2, 2010

Home of Cliff Meng

1523 Yermo Place, Fullerton

Schedule:

9:30 – 10:00 a.m. Business Meeting
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 **R – Z**, please bring a breakfast snack. Other members are also welcome to bring goodies. Also, remember to bring along any gardening catalogs or magazines you'd like to share and any greeting cards for Rita Corpin's World History class.

Board Meeting: follows general meeting.

Enrichment Program: Succulents!

We will be visiting the garden of Cliff Meng, a long time member of the Master Gardeners, and an even longer member of the Orange County Cactus and Succulent Society. He and his wife have done a magnificent job of designing and planting their yard in a cactus and succulent landscape. Cliff will have some plants for sale. He has many exotic varieties, as well as more common ones. This is a truly a unique setting.

Cliff's home was on our garden tour some years ago. It is well worth a second look, especially in these water-lean times.

Reminder! Dues are due!

Please pay at the October 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 Oct. 16: "Eat the Yard! Organic Edible Gardening Series Part 1: Intro. to Edible Gardening" 9am – noon OR 1-4pm.

Covers low-labor lawn removal, soil amendment, efficient use of space, starting seeds, companion planting, and water conservative irrigation.

Fall Plant sales are starting:

Sat Oct. 9-10: " Californian Native and Fall Plant Sale at Fullerton Arboretum" 10am-4pm. Potting Shed

Sat. – Sun. Oct. 2-3: "Fall Plant Sale of the Horticulture Department at Fullerton College". Sat. 9am – 4pm; Sun. noon – 4pm.

Herbaceous perennials, California natives, drought tolerant plants, and winter vegetables.

Sat. Oct. 23: "Fall Plant Sale of the California Native Plant Society". 9am – 4pm at Tree of Life Nursery, 33201 Ortega Highway in San Juan Capistrano.

Sat. – Sun. Oct. 23-24: Orange County Rose Society's annual rose show, at Rogers Gardens.

Sherman Library & Gardens, 2617 E. Coast Library in Corona Del Mar, has 2 flower shows:

Sat. Oct. 23: The Orange County District of California's Annual Flower Show, 11am -- 4pm

Sat. – Sun. Oct. 30-31: Orange County Chrysanthemum Society's "Magical Kingdom of Mums", in conjunction with the National

Chrysanthemum Society.

Leaves from the President



Fall is here and the days are getting shorter and time seems to be going faster. I always feel a sense of urgency in the fall, all the things I put off doing in the summer now need to be done before winter. Of course, most of them will still be waiting for me in the spring, but I digress.

We had a successful first class meeting of the new, potential master gardeners with a larger class than we thought. Congratulations to Bob Shaw for bringing it all together.

Sorry more of you couldn't come to last month's meeting, the speaker was excellent. Virginia informs me that we have the large kits from the Municipal Water District to distribute to those who did not attend the meeting. Darcy Burke, the spokesperson, gave 18 more kits so that everyone can get one. I hope you will peruse them carefully as there is much information in them, including a 31-page pamphlet on EASY WATER-WISE GARDENING by Sunset Magazine.

I know a lot of you had a conflict because of Labor Day. Glad it doesn't happen too often (conflicts, not Labor Day). Looking forward to seeing you all in October.

Jill O'Neill, President
Orange County Independent Master Gardeners

New Trainee Class schedule

We have over 23 students attending classes! Unless otherwise indicated, classes meet at La Habra Branch Library, normally from 9am – noon. Check with Robert Shaw if you'd like to help or attend a class.

Oct. 2: No class, attend OCIMG meeting

Oct. 9: Botany & plant physiology @ Mt. SAC with Dave Lannom.

Oct. 16: Turf with John Domenici

Oct. 23: Soils and Fertilizers @ Fullerton College with Kent Gordon

Oct. 30: Vegetables with Geri Cibellis

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Early Warning for Plant Exchange!

Sharon Neely would like to remind everyone that although our plant exchange is 9 months away, start cuttings now from your fall pruning. They will then be established and perfect for our exchange in June.

Editor's note: I have pruned my red flowering plumeria and will have three plants ready for the June exchange.

Jaboticaba Tree

Submitted by Diane Gofferman



[Image Credit Flickr User Mauroguanandi](#)

The fruit of the Jaboticaba really does grow off the trunk of the tree. Otherwise known as the Brazilian Grape Tree, this plant is native to South America, notably Paraguay, Argentina and (obviously from its name) mostly from Brazil. The fruit, a succulent looking purple color, can be plucked and eaten straight from the tree.

It is a popular ingredient in jellies and is also juiced to make a refreshing summer drink. What is more, it can be fermented and made into wine and strong liquor. After three days off the tree, the fermentation will begin, so sometimes, there is no choice; honestly.

If you want one of these in your garden, then you have to be patient. The tree takes an age to grow, but once it reaches maturity it is worth it. It takes 6-8 years to fruit. It has proven to be very adaptable and, although it prefers moist and slightly acid soils, it will even grow well in an alkaline type soil.

The flowers themselves appear on the tree at most twice a year *naturally*. They look like some strange alien creature that has deposited itself on the trunk and branches. The habit of flowers doing this makes them cauliflorous. Instead of growing new shoots, these plants flower directly from the woody trunk or stem.

You might ask why it is this way. The simple answer is that it has evolved in this manner so that animals that cannot climb very high can reach it, eat it and then expel the seeds away from the parent tree to further propagate the species.

If the tree is well irrigated, then it will flower and fruit all the year round. The fruit itself is about 1 inch in diameter and has up to four large seeds. It is grape-like in appearance and texture but with a thicker, tougher skin. As well as being used as food, the skins can be dried out and used to treat asthma and diarrhea. The skin is high in tannin and should not be consumed in large quantities over a long period of time.

If your tonsils are swollen you can also use it to try and alleviate the inflammation. It is also hoped that the tree will be useful in the fight against cancer, as several anti-cancer compounds have been found in the fruit. Altogether a useful tree, if a slightly strange looking one.

Zucchini Appetizers

From Paula Ames

3 cups thinly sliced zucchini (about 4 small)
1 cup Bisquick
1/2 cup finely chopped onion
1/2 cup grated Parmesan cheese
1 tbl. snipped parsley
1/2 tsp marjoram or oregano leaves
1 clove garlic finely chopped
1/2 cup vegetable oil
4 eggs slightly beaten
salt and pepper

Heat oven to 350 - grease oblong pan (13 x 9 x 2). Mix all ingredients, spread in pan. Bake until brown - about 25 minutes. Cool slightly - cut into 2 x 1 inch pieces - makes 4 dozen appetizers.

Good luck. I added 1 small yellow pepper - chopped fine - and another 1/2 cup parmesan cheese on top the last 10 minutes.

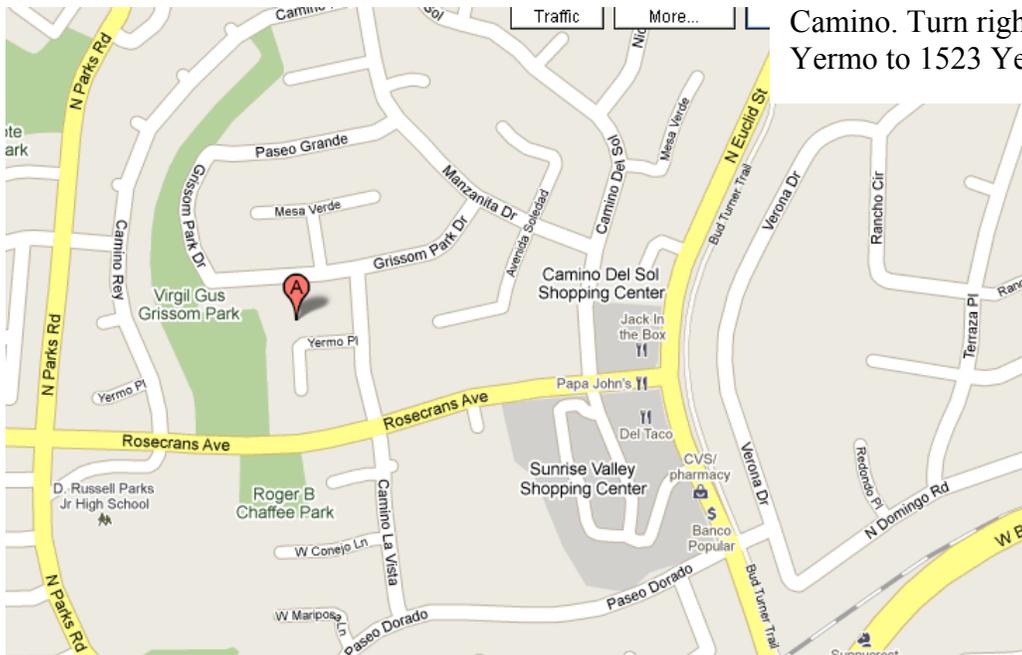
Editor's note: Paula brought this to the August meeting and it was such a big hit, she agreed to share her recipe.

MAP TO:

Home of Cliff Meng
1523 Yermo Place, Fullerton

Take the Euclid exit from either the 5 or 91 freeway and head north.

Turn left on Rosecrans and go two blocks to Camino. Turn right on Camino and left on Yermo to 1523 Yermo Place.



**Orange County Independent
Master Gardeners**

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