HUGELKULTUR, ANYONE?

Judy Hager, U.C. Master Gardener, Solano County

Are you looking for a way to add interest to your landscape? Do you like to experiment? Are you interested in environmentally friendly garden methods? If you are nodding yes to any of these questions, the recent trend of hugelkultur may be for you. Stemming from German, hugelkultur, pronounced hoo-gul-culture, means mound or hill culture. Hugelkultur mounds are raised beds built atop decaying wood and other compostable materials. Proponents say the decay process of the materials buried in these mounds improves soil fertility, water retention and soil warming thus benefiting plants grown on or near such mounds.

While hugelkultur mounds must be large enough to ensure that gradual decomposition occurs, they can be tall and narrow, tall and wide or relatively flat. One can use a tall mound for vertical gardening while a wider bed will provide a more traditional garden space. When thinking about height, remember that due to decomposition, the mound will shrink over time. Other considerations are how you prefer to orient the mound with sun movement and prevailing winds.

After determining the size and placement of your mound, it is time to gather materials. You will need lots of wood, green compostable items, soil and mulch. Woody material can be fresh or partially decayed waste material including logs, branches, twigs, brush and woodchips. While most types of wood are suitable, eucalyptus, walnut, cedar, black cherry and treated wood materials are not, as they contain chemicals that impede either plant growth or the decomposition process.

Begin the construction process by outlining the mound base with stakes or string and then remove any sod, setting it aside for later use. Dig out soil one to three feet deep piling it nearby again for later use. Assemble the woody materials in layers starting with the logs. Add branches, brush, twigs and finish with plenty of woodchips. Digging a trench is ideal because it provides a frame for the woody materials and soil for a top layer. However, digging is a lot of work. Alternately, one can mound the logs and other materials on top of the soil. When building a mound on the ground stake along sides as needed to maintain desired dimensions.

Once the woody layer is complete, cover it with compostable, nitrogen rich materials such as chicken manure, leaves, grass clippings, garden and kitchen waste, plus any sod pieces that you removed to dig the trench. Pack the green material in and then cover the mound with soil you stockpiled from digging the foundation hole or obtained from another source. To finish, cover the soil with two to three inches of mulch, such as woodchips or leaf mulch, to retain moisture and prevent weeds. Water the mound thoroughly to start the decomposition process. Finally, plant your mound with flowers, vegetables, bushes, or even a tree and watch it grow.

(Continued on Page 2)
While hugelkultur enthusiasts firmly believe it as a way to provide a low-maintenance growing environment requiring less water, supplying required nutrients without fertilization, improving soil microbiology and increasing soil temperature lengthening the growing season, documented studies are limited. In 2013, a student at the University of Wisconsin devised a research project (https://www.wisconsin.edu/waste-research/download/2013_student_reports/13%20MSN%20Adams%20Hugelkultur.pdf) to see if hugelkultur could be used to reduce yard and garden wastes going to landfills without adverse nutrient impact to crops grown in the hugelkultur beds. After setting up two 25 by 50 foot beds; one using hugelkultur layers and the other prepared by loosening the soil and adding a light layer of compost, they planted identical crops of *Phaseolus lunatus* (lima beans), *Brassica oleracea* (kale), and *Abelmoschus esculentus* (okra). Tissue analysis of the mature plants showed that some nutrients’ values were slightly higher in the hugelkultur bed while values for other nutrients were a bit higher in the plant tissue grown in the traditional bed. Despite minor variations in nutrient levels, the results confirmed that the hugelkultur gardening technique did not result in plant nutrient deficiencies and is a viable strategy for using yard and garden trimmings in lieu of hauling them to a landfill.

In her blog *Northwest Edible Life – Life in Garden Time*, Erica describes her less formal study of hugelkultur in an article titled Half-Ass Hugelkultur (http://www.nwedible.com/half-ass-hugelkultur). One fall, she constructed three new garden beds using hugelkultur layers. Early the following spring, she checked soil temperatures in both her traditional and the new hugelkultur beds, and was delighted to find the hugelkultur beds four to five degrees warmer. Wonderful news for spring planting!

Whether you want to add dimension to your landscape, are interested in environmental stewardship, or like to experiment with the latest trends in gardening, hugelkultur is worthy of consideration. ☼

---

**WASHINGTON STATE UNIVERSITY EXTENSION OFFICE**

**HUGELKULTURE EXPERIMENT**

- Digging a long hole
- Filling the hole with logs, twigs and other compostable items
- The finished product

http://extension.wsu.edu/callam/waste-reduction-program/composting/hugelkultur/
Zucchini and other members of the cucurbit family are among the most popular vegetables grown in many areas. These summer squash come in assorted shapes and colors and are very easy to grow. If you are short of space look for bush varieties rather than vines. The seeds are easy to start in rich, well-drained soil and the plants like full sun. The roots need regular moisture, but the leaves and stems should be kept as dry as possible. On very hot days the leaves may appear to wilt, but that doesn’t mean that the plant needs water as it is a protective reaction to the hot sun. After the plants start growing, allow the soil to dry down several inches before watering, but be aware that overwatering can cause serious problems. The plants can use a balanced fertilizer periodically.

Each individual squash plant has both male and female flowers, which must be pollinated by bees in order for fruit to set. Sometimes the first blossoms fail to set fruit and this could be because there are no male flowers for pollen yet. The female blossom has a slightly enlarged area at the base. If you want to serve stuffed squash blossoms, select some male flowers and leave the females to continue to produce the “fruit.”

Harvest your crop frequently to keep the plants producing. For most uses, harvest summer squashes when they are young and tender. The seeds should be undeveloped and the skin soft. Zucchini and crookneck types are usually taken at 1 ½ to 2 inches in diameter, and the scallops at 3-4 inches across. Fresh squash should be rinsed to remove soil, drained dry, and then placed in plastic bags. They can keep from two to four weeks in a cold refrigerator. Zucchini are very low in calories. An entire cup of cooked zucchini has fewer than 25 calories. They are a fair source of Vitamins A and C, as well as other vitamins and minerals.

The green zucchini are very sneaky as they are hard to find under the leaves. To bake a large, overgrown squash slice in half longwise, remove some of the center, and stuff with your favorite stuffing and bake in an oven or microwave. The large squash do not need to be peeled but you can remove large seeds. They can also be grated or used in relishes.

There are several ways to preserve zucchini for future use. To freeze, they may be shredded and packed pre-measured in freezer bags or containers. Even without blanching, the grated form keeps quite well for use in many cooked or baked foods such as appetizers or breads. In most cases, the liquid need not be drained from the thawed product before using.

To dehydrate zucchini wash and cut into ¼-inch slices. Place on drying racks. In an oven or dehydrator allow several hours to dry at 140 F. Sun-drying requires at least 6 to 8 hours. For snack-type chips, slice only 1/8-inch thick. Before drying, these slices may be sprinkled with seasoned salt or other flavorings. The chips should be brittle. They may be stored in airtight containers for several months, but for prolonged storage, place the packages in the freezer.

Pickled summer squash may be safely canned by simmering in a hot water bath because the addition of the proper amount of vinegar makes this a “high acid” product. At this time, pressure canning of summer squash which has not been acidified, is not recommended. The recommendations that previously appeared in publications such as So Easy to Preserve by the University of Georgia, and USDA bulletins have been withdrawn by the National Center for Food Preservation because of uncertainty about the determination of processing times. Actually, in the past many people avoided pressure canning summer squash because the results were mushy.

Try combining zucchini with other assorted vegetables, meats, eggs, cheese, rice, and pasta. Use your imagination in seasoning with herbs, spices, nuts, and other flavorings. A quick recipe for EZ Zucchini follows:

Slice several squash (about 1 lb.). Sauté in a frying pan with 1 Tbsp. olive oil for 2 minutes. Then add 1/3 cup coarsely chopped walnuts, and sauté 1 more minute, adding a little more oil if needed. Remove pan from heat and stir in 1 Tbsp. or more pesto sauce and a sprinkle of pepper and serve to 3 or 4.

Zucchini is truly a versatile vegetable. Have fun with it. Be creative! ☺
A GARDEN THAT SINGS
Darrell g.h. Schramm, U.C. Master Gardener, Solano County

When I read an assertive and clarifying sentence like “There is no right way of making a garden, axiomatic and foolproof, only alternatives,” or a poetic and climactic one like “How easily destroyed are the spaces which make the difference between a garden that sings and one in visual discord,” I know that I have found my kind of gardener and my kind of horticultural writer. In short, I’ve found a soulmate whose spirit supports and affirms my own style and method of gardening.

The first quotation comes from the book In the Eye of the Garden (1993) and the second from A Gentle Plea for Chaos (1989), both by the U.K author Mirabel Osler. Osler’s relaxed and accessible style captures not only the plants and garden plots she describes but also the heart of the reader-gardener. Whether she writes about wayward flowers sprouting where they were not planted, about her compulsion for and enchantment with trees, or about the garden scents of childhood, her writing is alive, vivid with the sense of a woman in love with gardening and plants.

Osler declares—rightly I believe—that we ought to allow a little “floral anarchy” into our husbandry, to accept some random sowing of bird and breeze, now and then to “tolerate small flowers like grace-notes decorating the paving.” I am reminded of the feverfew poking gaily through a crack of my front steps. Obviously she is not a proponent of the formal, utterly tidy and orderly garden, just one huge reason being that with such “regimes of orderliness,” the wildflowers vanish, the moths and crickets and lacewings vanish, the ladybugs, butterflies and even birds vanish. Besides, do we really want our garden to look like the cookie cutter types, the look-alike suburban gardens? The answer is probably yes if we don’t truly care about gardening or plants, merely the impression a convenient landscape makes.

Here are Osler’s words, someone given entirely to soil, plants, weeds, and seasons: “On my knees, delving between plants so closely that my breath moves them, I become familiar with the earthy smell, with the sheltered comfort of groping about the roots of things.” That is a true garden lover.

A Gentle Plea for Chaos devotes its five photo-illustrated chapters to trees—their history and place in her own garden; to water, weather, wildlife, and the “extra-floral vision”; to stone, walls, and climbing plants; to roses and to flowers she does not like; and to bulbs, corms, rhizomes and “the tyranny of birds.” I don’t hold it against her that she dismisses lupine as “effete” flowers. That may seem so to her where she lives in Shropshire, but I suspect she’d change her mind were she to visit Northern California in the spring.

In the Eye of the Garden is loosely organized around the four seasons. Like the nature she advocates, she drifts at times like a seed carried from its flowerbed by a breeze to another part of the garden. It works. Of autumn she writes, “Unlike rotting food or lines on a face, a garden goes out in triumphal fluoresence laced with a sweet sense of melancholy.” Melancholy, triumph, delight, satisfaction—but she is not above exasperation: “But what is it with men?” she writes. “Given half a chance they would condemn trees for having leaves. They would banish them from the garden for their unruly habits.” She then makes a case for leaves left on the ground where they “create an encircling amber or topaz pool the dimension of the branches.” Unruly can be lovely. And, she rails humorously against bindweed (Convolvulus) and extols the beauty and virtues of a quince tree. Her long section on violets is enchanting.

It is a pastoral garden that Mirabel Osler works, walks through leisurely on various paths, sits in surrounded by scent, color, texture, water sounds and birdsong. She has lived and lives in her words as much as in her garden. Read these books. They will take you there. ☽

Hollyhocks by Frederick C. Frieske
SLUGS—SLIMY PESTS IN THE GARDEN
Kathy Klobas, U.C. Master Gardener, Solano County

Slugs—the very name brings “UGH” to mind. After nearly stepping on a dark brown three-inch creature in my garden, I decided to learn more about this lowly pest.

Slugs are snails without shells, a member of the gastropods, Latin for “stomach-foot”, and the mollusk family; closely related to oysters and clams. There are 17 native species in California, and an equal number of introduced species. Most typical garden slugs are about 3 cm. long, although some of the species can be much larger. Residents of Santa Cruz and the Pacific Northwest are familiar with the Banana slug, which can reach 9 inches long!

Slugs are soft-bodied, grayish, brown and variations of these shades, mottled or striped, having a head, body and tail. On the head are two pairs of retractable tentacles. One pair are eyestalks capable of sensing light and movement, the secondary pair used for detecting chemicals and food. If one tentacle is destroyed another can be regenerated. Their mouths, on the underside of the head, have a tongue-like apparatus covered with tiny teeth, called radula. Slugs can shred leaves into tiny bits very rapidly. The top of the body is partially covered by a mantle, a harder surface that can offer some protection from damage.

There is a breathing hole to one side of the head area. Retractable reproductive organs are located in another hole on the head. (Slugs are hermaphrodites, having both male and female organs, and all slugs can lay eggs.) The body contains rudimentary organs, while the muscular foot secretes sticky silvery mucus which lets the slug glide over the soil. The mucus or slime is also protective, as it tastes nasty and predators will avoid it. In cold dry weather slugs can cover their bodies in a layer of slime and become dormant until conditions improve. The mucus also contains pheromones to attract a mate. Slugs can reach maturity in 3 to 6 months, after which they lay clutches of 20-30 clear oval to round eggs several times a year beneath leaves, in soil cracks or other moist protected areas. Eggs can hatch in about a month or stay dormant when it is dry and cold to emerge later.

Slugs can eat anything digestible; decomposing plants, dead animals, compost, fungi, soft plant parts and even rotting paper. Their role in nature is to break down decaying matter and recycle it back into the soil. In the wild, slugs are eaten by ground beetles, toads, turtles, raccoons, garter snakes, ducks, geese and salamanders.

In human gardens, slugs are major pests and WE are their major enemies. Nothing is more demoralizing than to see a row of tender seedlings demolished overnight by these creatures! They consume leaves, flowers, and succulent plants by chewing irregular holes with smooth edges. Slugs attack ripening fruit close to the ground such as strawberries, tomatoes and artichokes. They even climb citrus trees to chew on the oranges and lemons and the leaves. Most times they are most actively feeding at night, but cloudy or foggy days can bring them out. Ninety percent of the slug population is underground, so many people have no idea of the potential damage slugs can do.

Most experts agree that complete elimination is impossible, but there are steps to reduce and manage slug destruction. First, clean up areas of concern by removing hiding places such as boards, stones, debris, weeds, ground covers such as ivy, and

(Continued on Page 6)
empty flower pots. Also, keep your precious plants away from decks, fences, and other sheltering areas. Don’t till the soil unnecessarily, as the cracks and furrows are perfect for concealment and egg laying. Solarizing the soil with plastic film for several months can kill slugs and their eggs.

Second, there are plants that should be away from your garden areas as they are attractive to these mollusks. Hostas (Hosta sp.), ivy (Hedera sp.), marigolds (Tagetes sp.), agapanthus (Agapanthus sp.) and lilies (Lilium sp., Calla palustris) are notorious slug hang-outs. Plants that seem to deter slug populations include California poppies (Eschscholzia sp.), begonias (Begonia sp.), geraniums (Pelargonium sp.), lantana (Lantana sp.) and nasturtiums (Tropaeolum majus). Ornamental woody plants with stiff-leaved foliage and strong scents are not slug favorites.

Third, hand-picking is a highly-recommended activity. Water the ground around your plants, arm yourself with a pointy stick, barbecue fork, skewer, scissors or chopsticks, a headlamp and a bucket of soapy water. Head out after dark and find your slimy enemies. Drop them in the bucket and leave them to drown. Cutting in half with scissors is very satisfying, but not for the soft-hearted. If you wish to use plain water in the bucket, the dead slugs can be fed to chickens or geese, or poured on the compost pile. Repeat this activity for about a week.

Once you have reduced the obvious slugs by hand, put barriers around planter boxes or individual plants. Wood ashes, crushed lava rock, pecan shells and gravel can be piled around, but not too close to stems, so that slugs can’t cross over the rough surfaces. Copper tape and flashing can be effective when adhered to planter box edges, around tree trunks and circling seedlings. Copper in contact with slug slime mildly shocks the pests, and has the advantage of lasting longer than other barriers. Trim low growing branches to eliminate access to protected areas.

Beer traps are fondly recommended by some writers. The slugs die a happy (?) alcoholic death when they crawl into containers baited with stale beer or yeasty sugar water. You can buy a trap or make it yourself from a plastic margarine tub. There are detailed instructions on the internet. The downside is traps must be checked, emptied, refilled and work best only within a small radius.

Many people believe crushed egg shells are useful, since snails don’t like to cross rough surfaces. This has been proven false by experimenters on the website www.allaboutslugs.com. Snails are actually attracted to eggshells and slime over them easily! They even tested clean, dried shells, thinking that the egg residue was a draw, but the mollusks were undeterred. So till under the shells or throw on the compost area for the calcium content and use other barrier materials.

Finally, the UC Davis IPM website recommends some commercial baits. They can be expensive and have a downside of potential danger to children, pets and beneficial insects. The older ingredient, Metaldehyde, is commonly found in many products. It causes slugs to die from dehydration after it is eaten. Unfortunately, it may look edible to dogs, cats or kids, and can cause sickness or death. It’s better to use the chemical Iron Phosphate, found in dry pellet form in products such as Sluggo and Escar-go. Water first, then scatter around lawns, sprinklers, fences and other areas where slugs congregate, then don’t water for 3-4 days. There is also a paste form which is easy to apply to specific areas and lasts until dampened.

What uses for slugs? Well, the Aztecs had legends in which the snail is a moon god. The Yurok Indians of California ate banana slugs during lean years, as did early German immigrants to California. UC Santa Cruz’s mascot is the banana slug. There even is, or was, a Russian River Slug Festival which featured slug races and a slug recipe contest, contestants being given a bottle of champagne to drink before testing the entries. The ancient Egyptians used snail-slime as a lubricant and complexion enhancer as it contains beneficial acids and elastins, and the ingredient is now becoming a fad in Europe and Asia. All I can say is UGH! ☹

(Continued from Page 5 — Slugs — Slimy Pests in the Garden)
UC Master Gardener Plant Exchange

September 17, 2016

9:00 am until 12:00 pm
(doors open at 9:00 am sharp - no entry prior to 9:00 am)
UC Cooperative Extension, 501 Texas Street, Fairfield

The spirit of this event is to build community
and to raise awareness of the UC Master Gardener program
and the information and services it has to offer
the residents of Solano County

Please Observe our Plant Sale Guidelines:

- Take-home plant limit of 3-5 plants per person
- Plants are NOT for commercial use and are not be resold at other locations/venues
- No plant to share? Pay a $3.00 entrance fee to attend
- Absolutely no presale - doors will open at 9:00 am sharp, do not come before that time
- If you bring plants, they must be pest-free, non-invasive and non-thorny
- There will be a ‘green’ light special the last 30 minutes of the event (11:30 am - 12:00 pm) where there is no minimum of plants you can take home

For more information contact: Jennifer 707-389-0645, jmbaumbach@ucanr.edu or mgsolano@ucanr.edu
### SUMMER GARDENING GUIDE

<table>
<thead>
<tr>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>◇ For summer-to-fall color, choose ageratum, celosia, coleus, marigolds, and zinnias</td>
<td>◇ Start seeds of cool-season crops: broccoli, cabbage, lettuce—to set out in August</td>
<td>◇ Seed: try a selection of colorful salad greens, which are easy to grow at home</td>
</tr>
<tr>
<td>◇ Continue planting warm-season vegetables until midmonth: beans, corn, tomatoes</td>
<td>◇ Direct-sow edibles: carrots, onions, peas, radishes</td>
<td>◇ Time to start thinking of what tree to buy. Consider fall color and shop when the leaves color up</td>
</tr>
<tr>
<td>◇ Start perennials from cuttings: dianthus, geraniums, verbena</td>
<td>◇ Start sowing seeds of cool-weather bedding flowers in flats now: calendula, candytuft, pansies, snapdragons, stock</td>
<td>◇ Shop for bulbs now to get the best selection</td>
</tr>
<tr>
<td>◇ Sow seeds of columbine, coreopsis, forget-me-nots and foxglove</td>
<td>◇ Sow seeds of cool-season crops: broccoli, cabbage, lettuce—to set out in August</td>
<td>◇ After midmonth, sow seeds of California poppy and clarkia</td>
</tr>
</tbody>
</table>

### Maintenance

<table>
<thead>
<tr>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>◇ Control weeds—pull or hoe them as soon as they appear</td>
<td>◇ Deep water trees. Use a soaker hose and place at drip line of tree</td>
<td>◇ Get flowering annuals and perennials as well as fall-planted vegetables off to a strong start by incorporating a high-nitrogen fertilizer into the soil before planting. Fertilize again in 2—4 weeks, or follow label instructions</td>
</tr>
<tr>
<td>◇ Deadhead (remove old flowers) from dahlias, rudbeckia, rose and other perennials</td>
<td>◇ Fertilize warm season annuals</td>
<td>◇ Later this month is one of the best times to rejuvenate bluegrass, fescue, and ryegrass lawns. Rake and resed. Be sure to irrigate and keep moist.</td>
</tr>
<tr>
<td>◇ Fruit trees: brace limbs that are sagging with fruit. Clean up any fallen fruit</td>
<td>◇ Deadhead spent blooms</td>
<td></td>
</tr>
<tr>
<td>◇ Continue to irrigate plants, especially when hot and windy weather is forecast</td>
<td>◇ Refresh hanging baskets with new transplants. Succulents work well</td>
<td></td>
</tr>
</tbody>
</table>

### Prevention

<table>
<thead>
<tr>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>◇ Budworms—inspect plants for holes in buds and black droppings. Use organic pesticide, such as Bt (Bacillus thuringiensis), to control.</td>
<td>◇ Continue to deep water all plants to avoid sunburn and other damage from hot weather</td>
<td>◇ Use a selective pre-emergent herbicide on lawn to keep winter weeds under control</td>
</tr>
<tr>
<td>◇ Deep water trees. Midsummer heat can cause drought stress. Deep water citrus, fruit and flowering trees once every week or two. Water less thirsty trees once a month.</td>
<td>◇ Continue garden clean up. Remove fallen fruit and garden debris</td>
<td>◇ Clean up fallen fruit and leaves to keep diseases at bay</td>
</tr>
<tr>
<td>◇ When foliage dries completely, dig up spring-flowering bulbs and tubers. If daffodils and Dutch iris appear crowded, dig them up too. Store bulbs in a cool, dry place until fall planting.</td>
<td>◇ Inspect plants for signs of spider mites. Apply a blast of water spray to undersides and tops of leaves to dislodge dust mites.</td>
<td>◇ Clean up old vegetables to prevent over wintering of insects and disease</td>
</tr>
<tr>
<td>◇ Dig and divide overcrowded bearded iris clumps. Share with friends and neighbors!</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### FARMERS MARKETS

**VALLEJO**
At the Vallejo Farmers Market throughout the year on  
**SATURDAYS**  
9:00am to 2:00pm

**BENICIA**
At the Benicia Farmers Market, through October 27, 2016  
**THURSDAYS**  
4:00pm to 6:30pm

**VACAVILLE**
At the Vacaville Farmers Market, through October 8, 2016  
**SATURDAYS**  
8:00am to 12:00pm

**FAIRFIELD**
At the Fairfield Farmers Market through October 6, 2016  
**THURSDAYS**  
3:00pm to 7:00pm

### SOLANO COUNTY FAIR

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>July 27, 2016</td>
<td>3:00pm to 8:00pm</td>
</tr>
<tr>
<td>July 28, 2016</td>
<td>3:00pm to 8:00pm</td>
</tr>
<tr>
<td>July 29, 2016</td>
<td>3:00pm to 8:00pm</td>
</tr>
<tr>
<td>July 30, 2016</td>
<td>12:00pm to 8:00pm</td>
</tr>
<tr>
<td>July 31, 2016</td>
<td>12:00pm to 8:00pm</td>
</tr>
</tbody>
</table>

Solano County Fair Grounds  
900 Fairgrounds Drive  
Vallejo, CA  94589

### HOME DEPOT

Master Gardeners will be at the Fairfield Home Depot every other Saturday  
March 5, 2016 through October 15, 2016  
10:00am to 2:00pm  
2121 Cadenasso Drive  
Fairfield, CA  94533

### GREEN VALLEY FRIDAY NIGHTS AT THE GRANGE

July 8, 2016—4:00pm to 8:00pm  
August 12, 2016—4:00pm to 8:00pm  
September 9, 2016—4:00pm to 8:00pm  
October 14, 2016—4:00pm to 8:00pm  
Green Valley Road at Vintage Lane
Seeds For Thought is produced by the Solano County Master Gardeners

EDITOR
Melinda Nestlerode

FEATURE WRITERS
PEARL EDDY, JUDY HAGER, KATHY KLOBAS, DARRELL G.H. SCHRAMM

Have a comment or question about Seeds For Thought?
Contact us!
By email: mgsolano@ucdavis.edu
Please put ‘Seeds For Thought’ in the email Subject line.
U.S. mail:
Solano County UCCE
501 Texas Street, 1st Floor
Fairfield, CA 94533

The University of California prohibits discrimination or harassment of any person on the basis of race, color, national origin, religion, sex, gender identity, pregnancy (including childbirth, and medical conditions related to pregnancy or childbirth), physical or mental disability, medical condition (cancer-related or genetic characteristics), ancestry, marital status, age, sexual orientation, citizenship, or status as a covered veteran (covered veterans are special disabled veterans, recently separated veterans, Vietnam era veterans, or any other veterans who served on active duty during a war or in a campaign or expedition for which a campaign badge has been authorized) in any of its programs or activities. University policy is intended to be consistent with the provisions of applicable State and Federal laws.

Inquiries regarding the University's nondiscrimination policies may be directed to the Affirmative Action/Staff Personnel Services Director, University of California, Agriculture and Natural Resources, 300 Lakeside Drive, 6th Floor, Oakland, CA 94612-3550 (510) 987-0096.

Seeds For Thought is a quarterly publication of the University of California Master Gardener Program of Solano County and is freely distributed to County residents.
It is available through the internet for free download:
http://cesolano.ucdavis.edu/newsletterfiles/newsletter130.htm

Jennifer M. Baumbach
Master Gardener Program Coordinator

U.C. Cooperative Extension
Solano County Master Gardeners
501 Texas Street, 1st Floor
Fairfield, CA 94533

SUMMER 2016