



Photo by Melinda Nestlerode

Seeds For Thought

UC Master Gardeners-Solano County



Fall 2017 Vol. 12 Issue 4

WHY EDIBLES?

Tina Saravia, U.C. Master Gardener, Solano County

A few years ago, when we had been in our house for a couple of years, I was going for a walk, and on the way back I ran into a neighbor. I had seen her come and go but there hadn't been a good time to say hello. I introduced myself and told her where I lived. Her response was, "The house with a lot of plants."

A lot of plants? I wanted to scream and say, I don't have a lot of plants! I have an edible garden! But common decency prevented me from starting a war with my neighbor. Because it's simply not neighborly. Besides, she had a big dog. And in her defense, she had the best looking lawn on the block. Their lawn was watered regularly, even on windy days. They had a lawn service that kept the grass perfectly manicured. This was during the peak of the drought when everybody else's front yard featured dead grass or rocks, except for her front yard and mine.

She was right, in a way. At the time, my front yard did not have any distinguishing features. It was a very young edible front yard. So why do I have an edible front yard? Why would anyone want an edible front yard?

I have an edible front yard because I've always wanted one. What's more fun for a gardener than finding food in the garden as she works so she can continue working in the garden. I also have an edible front yard because it simply makes the most sense to me. Living in California, we are constantly in drought or on the verge of a drought, so why waste precious water on non-edible plants?



All Photos in This Article by Tina Saravia

Who else has an edible front yard? According to Wikipedia sources, the front lawn became standardized in the 1930's. It went on a decline during the Great Depression and World War II. Then in the 1950's, the expansion of the suburbs contributed to the expansion of the lawns.

In the period before the 1930's, people had edible landscapes. Fruit trees, herbs and vegetables were planted with flowering plants in the front yard, back yard and the

side yard. Even today, one can find fruit trees in people's gardens.

I was riding my bike a couple of weeks ago. As I struggled to pedal in the midday heat, I suddenly saw a magnificent pomegranate tree with red balls hanging from its branches like



(Continued on Page 2)

Why Edibles?	1
International Master Gardener Conference Update	2
Preservation Pointers: What to Do With Green Tomatoes	3
Meet the Master Gardeners	4
Flowering Plants for Your Winter Garden	6

Creating a Moon Garden	7
Is That Gardening Book Worth It?	8
Wreath Workshop	9
Fall Gardening Guide	10
Gardeners in the Community	11
Garden Tour	11

(Continued from Page 1—Why Edibles?)

Christmas tree ornaments. I stopped to ask if I could take a picture of the tree. I was told the home owner was up in the pear tree in the side yard picking pears.

How does one go about growing an edible landscape? It can be done many ways. One can rip out everything and start over, or one can redesign the existing garden and add the edibles as applicable; not everything has to be edible.

According to Rosalind Creasy, “In fact, filling the yard with edibles would often produce too much food for most families, not to mention time and work. Instead, careful planning and the judicious use of fruits, herbs, and vegetables results in a yard that is flavorful, practical, visually pleasing.” Ms. Creasy popularized the concept of landscaping with edibles a quarter-century ago with her book, *Edible Landscaping*.

What edible plants can be grown in the landscape? Perennial plants like artichokes, cardoon, and asparagus, that don’t need to be replanted year after year; annual plants like lettuce, Swiss chard, kale that have nice looking leaves; plants that are not disease-prone and most importantly, plants that you like to eat.

One of my favorite resource is the website for The California Garden Web: <http://cagardenweb.ucanr.edu/>. Another good resource is a book entitled: “The Edible Front Yard” by Yvette Soler.

As for my front yard, it has come a long way. I can proudly say that my garden supplied me with the most delicious artichokes, asparagus and collards. The pomegranate tree is filled with pomegranates and the grapes are marvelous. The leaves of the yacon and my blue potatoes tell me I will have some delightful tubers soon. ☀



INTERNATIONAL MASTER GARDENER CONFERENCE UPDATE

Torrie Lind-Kury, U.C. Master Gardener, Solano County

The location of the International Master Gardener Conference (IMGC) this year was about as good as it gets for us here in Northern California...Portland, Oregon, with its beautiful freeways and green forests. Unfortunately, the forests are being destroyed by a very invasive pine bark beetle, causing thousands of acres to be removed to stop the advance of the beetle.

The lavender fields assaulted four senses, with the sight of row after row, and acre after acre, of lavender in full bloom. You could smell the lavender a half mile away, and taste honey lavender ice cream, all while harvesting baskets of lavender and listening to the hum of honey bees.

I attended the IMGC conference this year for the first time, not knowing what to expect. I listened to some great speakers, such as Denny Schrock, who so deliciously described the many edible flowers, from nasturtiums to okra flowers, and how to candy them. Speaker Lee Reich said that his incorrectly titled book, *Weedless Gardening*, was supposed to be “weed-less” gardening, because, as all Master Gardeners know, there is no such thing as a weedless garden. He defined a weed as a “plant in the wrong place”. He also supports a “no tilling” rule, as it

brings dormant seeds to the surface, and with light and water come weeds.

One thousand twelve hundred and ninety four Master Gardeners were in attendance, from 46 states, including the District of Columbia, plus attendees from Canada and South Korea. There were 17 decorated bikes, all looking to win first place, and twenty-six excellence awards were given out. There were fifty vendors on hand, selling everything from plants to garden tools. I met Phyllis from Hawaii, who was looking for information on why snails were invading their compost bins.

I learned some new facts:

- * Lawn is bigger than any other food crop grown in the world
- * In 1868, Fredrick Law Olmsted planted the first lawn in the mid-western United States, and today there are more than 63,000 square miles of lawn in the country
- * There are 325 species of clematis on six continents, and 3200+ hybrid species

I look forward to attending the next IMGC and learning much more... ☀



preservation pointers

WHAT TO DO WITH GREEN TOMATOES

Pearl Eddy, U.C. Master Gardener and U.C. Master Food Preserver, Solano County

My previous article dealt with ripe tomatoes, but soon we will need to deal with unripe fruit. (Yes, tomatoes are actually fruits, not vegetables.)

This article is about “regular” tomatoes (*Solanum lycopersicum*), not the tomatillo or husk tomato (*Physalis*

ixocarpa). (I plan to write about those in the future.) A heavy rainstorm or a threat of frost early this fall may force us to harvest tomatoes remaining on the plants. If possible leave the stems intact. They are best stored in a cool place, such as a garage, for weeks in single layers in flat cardboard boxes or trays lined with newspapers or paper grocery bags. If you need to layer them, it helps to separate layers with paper. Keep them out of direct sunlight and also do not refrigerate them. Sort every few days, looking for signs of ripening, or rotting. Bring a few ripening fruits at a time into the kitchen to continue ripening.

Unripe tomatoes are low in calories and a good source of Vitamins A, C and K, and minerals such as potassium, calcium and niacin. They are rich in antioxidants and an alkaloid called tomatine which appears to offer anti-carcinogenic benefits.

Unripe tomatoes can be prepared in many ways such as the well-known fried green tomatoes, and made into relishes, pickles, chutneys, salsas, and even a spice cake. Here are two recipes for fried green tomatoes, one fried in oil and one oven-fried.

Trim ends of 4 to 6 unripe tomatoes and cut into ½” slices. Have ready in one bowl a mixture of 1 cup cornmeal and 1 cup flour with pinches of garlic powder and cayenne if desired. Place 1 ½ cups buttermilk in a separate bowl and season with ½ tsp. salt and ¼ tsp. pepper if desired. Have ready a large, heavy skillet with ½ cup vegetable oil, heated to medium hot. Dip tomato slices in milk mixture and then into the flour mixture, coating both sides well. Fry slices in batches about 3 to 4 minutes on each side until golden brown and crispy on both sides. Carefully remove with spatula and drain on paper towels. Serve with hot pepper sauce and lemon wedges, if desired.



For oven-fried tomatoes pre-heat oven to 450 F. and spray a baking sheet with baking spray or apply a light coating of oil. In one bowl have a mixture of 1 beaten egg and 2 Tbsp. milk. In another bowl combine ½ cup cornmeal and ¼ cup flour with ¼ tsp. salt and 1/8 tsp. pepper. Cut 4 or 5 unripe tomatoes into ¼” slices and dip them into the egg mixture, allowing the egg to drip off, and then coat both sides with the cornmeal mixture. Place in single layers on the baking sheet and bake uncovered for 10 minutes; then turn slices over and bake 5 minutes more or until golden brown. These can also be grilled if desired.

Spiced green tomato pickles are fun and easy to make. Have ready at least 5 pint jars and lids. Prepare a spice bag from a piece of thin cloth or cheese cloth and 2 Tbsp. whole cloves, 3 broken sticks of cinnamon, and 2 Tbsp. allspice berries or pickling spices. Wash tomatoes and cut into slices or wedges to make 4 quarts. Peel onions and slice or cut into wedges to make 2 cups. Layer both in a container, mixing with ½ cup salt. Let stand overnight. In the morning rinse and drain thoroughly. Place in a large kettle and add 2 green bell peppers, finely chopped. Also add 3 cups granulated or brown sugar, 1 quart distilled white vinegar (or other 5% vinegar), the spice bag, 2 ½ Tbsp. mustard seed, and 2 ½ Tbsp. celery seed. Bring to a boil and simmer for 15 minutes or until vegetables are tender. Carefully remove spice bag. Pack vegetables into prepared hot, clean jars, cover with liquid, leaving ½ in. headspace and process 15 minutes in a boiling water bath.*

For specks of pretty color in the above pickles you can substitute a chopped red bell pepper in place of a green pepper. The amounts of spices can be reduced if desired, but do not reduce the amount of vinegar listed as the proper acidity is necessary for safe canning.

If you need a refresher on safe canning, you can refer the USDA Complete Guide to Home Canning at http://nchfp.uga.edu/publications/publications_usda.html

I hope you have many months of enjoyable eating from these special green gifts from the garden. ✨

*Source: *All About Pickling*; Ortho Books; First edition; Second printing; San Francisco, CA; Copyright 1975

MEET THE MASTER GARDENERS

Amy Haug, U.C. Master Gardener, Solano County



Mike and Kathy Gunther
All Photos in This Article by Melinda Nestlerode

If you have attended a Master Gardener event in Solano County, you have probably met Mike and Kathy Gunther. They are both very active in the Master Gardener program and a wealth of information. I have had the pleasure of getting to know them this year during Master Gardener training. I hope you enjoy learning more about them and next time you see them at an event, stop by and say hello!

What year did you become a Master Gardener?:

Mike: 2010

Kathy: 2010

What is your background and how did you become interested in gardening?

Mike: Retired Human Resources Director and 8th Grade Science Teacher. As a first time homeowner, landscape and all that entails, drew my interest.

Kathy: I am a retired school secretary/bookkeeper from Saginaw, Michigan. I became interested in gardening after my two daughters graduated from high school and went off to college. I became a Master Gardener in Michigan then. Only then did I feel that I had time to actually play in the garden. Before that, the gardens at our home all belonged to Mike!

What do you love about gardening? Do you have a specialty?

Mike: Call me a generalist in gardening. I hold a certificate in Horticulture from Solano Community College and am a graduate of the Master Gardener program. Probably irrigation is my specialty.

Kathy: I love the peacefulness that you can only find working in a garden. Weeding is very therapeutic to me! It's also such a great feeling when you walk through the garden and see new flowers coming up where you planted seeds. Also, I love the birds that seem to be so attracted to the dried seed heads that are left behind after the blooms have faded. Specialty? We have what we lovingly refer to as a "Plant Zoo". After moving here from Michigan where the growing season is so short...and learning about all of the bazillion plants that grow here (compared to Michigan), we just can't resist any new plants when we see them. My latest addition is a White Egret Orchid (*Pecteilis radiata*, aka *Habenaria radiata*). I found it while browsing through a Bonsai Nursery in Sacramento recently. My latest interests include Bonsai and butterfly and pollinator gardens!

What is in your garden?

Mike: Everything. I call it a plant zoo with everything from the common geranium to an Andes Mountain flower. We have roses, Bonsai plants and lots of containers full of goodies. Recently planted 41 Dahlia tubers that bloomed into gorgeous flowers

Kathy: When we moved into this house five years ago, we had three Pittisporum, a peach tree and an apricot tree and several rose bushes. That was pretty much it. Now, our plant zoo includes (but is not limited to): Wisteria tree, five hydrangeas, several acers, three blueberry bushes, two 'Pink Breath of Heaven (*Coleonema pulchellum*), three different varieties of milkweed (for the butterflies), clarkia, many different varieties of geranium, *Spiraea japonica*, a new espaliered six variety apple tree, and 42 brand new Dahlias! Also, a raised bed overflowing with Raspberries. And so on....and so on.....

What motivated you to become a Master Gardener? What projects do you volunteer for?

Mike: Kathy, who wanted me to be a Master Gardener in Michigan. Moving here and being retired gave me the ability to take classes with her. Undergrad degree in Biology was my foundation for study of plants, the environment, and life sciences. Project involvement is just about everything that comes across Jennifer's desk. Farmers Markets, Christmas Wreath Workshop, fairs, plant exchanges, Master Gardener Training, Garden Tours, presentations and anything else that helps the public learn about gardening.

Kathy: My motivation to become a Master Gardener was the fact that after moving and leaving all of our friends behind...I thought that maybe the best way to get to know our new area and make new friends was to join a club or something. And, since I had such a positive experience being a Master Gardener

(Continued on Page 5)

(Continued from Page 4—Meet the Master Gardeners)

in Michigan, I thought what a great way to start. So...walking through the Tomato Festival after we arrived in 2009, we came across the Master Gardener booth/table. We received some great information, and decided to pursue the Master Gardener classes. Luckily, there was still room in the class being formed to begin in January of 2010. And the rest as they say...is history! The projects that we volunteer for are: whatever looks interesting to us!! We have been proctoring the Master Gardener classes for about five years now, and love getting the chance to meet all of the newbies and help them get involved in the program. We also sign up for many farmers markets, the Dixon May Fair, and the Solano County Fair. We have really enjoyed helping with the Wreath Workshop each December (even in the pouring rain!).

all of the Horticulture classes at Solano Community College. We very much enjoyed this experience. And made many more new friends through that program. There are many other opportunities to sign up for - educational talks through different nurseries, other county Master Gardener programs, the Solano Community College Horticulture club, etc. Jump in....you will love it! ✨

What tips do you have for someone getting started in the Master Gardener program...either with their own garden or trying to be a Master Gardener?

Mike: Understand you can't know it all and that you are a resource to the public. Learn as much as you can by taking college classes, attending seminars and gardening related presentations. Become involved in volunteering for program needs (volunteer opportunities) that are numerous and varied – pick things that are interesting to you.

Kathy: Don't be afraid to sign up for lots of different projects... you never know which ones will become your favorites. Also, education!! Take additional classes in Horticulture anywhere that you can. Mike and I felt that we just didn't know enough about gardening in this California climate, so we signed up for



A Few of the Gunther's Dahlias



Holiday Plant Sale



The Horticulture Club at Solano Community College will host its annual Winter Plant Sale from Thursday through Saturday, December 7, 8, and 9

The plant sale will feature the ever-popular wreaths and swags made by the Horticulture Department as well as holiday planted gifts, winter vegetable starts, bedding plants, house plants, succulents, and more ... all in time for the holidays

The plant sale will be in the Louise Wilbourn Yarbrough Horticulture and Plant Science Institute (formerly Building 1000) on the College's main campus in Fairfield, 4000 Suisun Valley Road, with convenient parking in Lot #6. The sale will be held Thursday, Dec. 7 from 8:00 a.m. to 6:00 p.m., Friday, Dec. 8 from 8:00 am to 5:00 pm, and Saturday, Dec. 9 from 9:00 am to 2:00 pm

Proceeds from the sale provide scholarships, equipment, and reference material for SCC Horticulture students. Cash, checks and credit cards accepted. For further information, contact Ken Williams, kennav27@aol.com or [707-975-6856](tel:707-975-6856)

FLOWERING PLANTS FOR YOUR WINTER GARDEN

Dottie Deems, U.C. Master Gardener, Solano County

Have you had enough days of triple digit heat this year? Well, I'm here to tell you that soon you will be moaning and groaning about the cold, wet days of winter. No matter what you do, winter with gray and gloomy days will happen. Please don't give up on having a color-filled garden during the winter. With a little bit of planning, shopping, and planting you can have color in your garden all year round.



Photo by Kimberly Kellner - <http://www.sunset.com/garden-favorites/best-plants-for-winter-color-in-winter-color-cyclamen>

One of the easiest way to add instant color to the garden in winter is with annuals. What's an annual? It's a plant that only lasts one season, or may overlap two seasons and then die.

We treat violas and pansies of the family *Violaceae* as annuals. Plant by seed in mid to late summer or by nursery starts in fall for winter bloom. Violas and pansies look their best in mass plantings or as border plants in sun or partial shade. Discard them into your compost pile after bloom period.

Try *Nemesia strumosa* for sunny spots in the garden. The plant is less than a foot high, about six inches wide, and has clusters of small flowers. Mass plantings pack the biggest punch. *Nemesia* flower in every color other than green! Compost after the bloom period.



Flowering kale and cabbage I call my winter roses. As they grow from little "starts" they take on the appearance of rose buds unfurling. They are annuals and have the strongest color after the first frost. They make a tasty addition to a salad.

Swiss chard is another annual that provides color all winter. The 'Bright Lights' variety has leaves and stems in green, yellow, red, purple, and even orange. Plant a bed of Swiss chard and snip off leaves as you need them for a vegetable side dish. Pick individual leaves and let the plant grow until it finally bolts in the spring. Throw the remains in your compost pile.

Here we treat quite a few perennials as annuals, prizing them for their colorful flowers in winter and discarding them after the blooms fade. One of them is *Primula vulgaris* which is also known as English Primrose. Set out the plants in fall to reap rewards in a winter garden. They do well in part shade, but

watch out for snails and slugs.

Another perennial that we treat as an annual is *Antirrhinum majus* or the much-loved snapdragon. Even though you will see snapdragons for sale during the spring and early summer, they burst with colorful flowers during the winter and spring here. Give them a sunny spot in the garden or freshen up a container with their vivid blooms.

Perennials will give you beauty year after year. Some are evergreen and don't lose their foliage and others are deciduous and die back each year only to return to bloom again.

Some perennials are deciduous like the *Cyclamen persicum* or Florist's Cyclamen. Once, I used to grow cyclamen on my sunny windowsill in my kitchen. Now I buy little four-inch pots in late fall and plant them in small groups in bright shade. The plant goes dormant during the hot months.



Photo by DEA Montagna Getty Images - <http://www.sunset.com/garden-favorites/best-plants-for-winter-color-cyclamen>

Have you heard of *Helleborus*, commonly called Hellebore? The plant is tidy, low growing, does best in shade or part shade, well-drained soil that is slightly acidic, and moderate to regular watering. Mine die back each year after the bloom

period and then start showing signs of life again in the fall. That is typical of deciduous perennial plants. The blooms of white, green, and soft pastel pink, rose, and purple are gently colored against dark green foliage and can last well into spring.

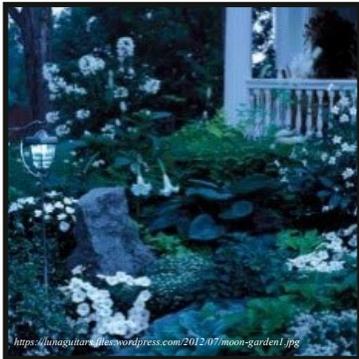
For a vine that provides a bounty of color there is no better place to look than the *Hardenbergia* 'Happy Wanderer'. With eucalyptus-shaped leaves and sprays of bright purple flowers. The vines curl around and over structures and other plants. It makes a wonderful and graceful burst of color in a drab winter garden. It's not a temperamental plant and can handle heavy clay soil amended with organic matter and full sun.

I don't believe any winter-flowering shrub comes close to the incredibly fragrant *Daphne odora* or Winter Daphne. The small white flowers have a distinct sweet scent. If you plant it near your front door your guests will be sure to comment on the wonderful fragrance.

With a little help from these winter-blooming beauties those gray skies won't look quite as dreary. ☼

CREATING A MOON GARDEN

Nancy Forrest, U.C. Master Gardener, Solano County



I've decided that this year's backyard project will be to create a moon garden. What is a moon garden you may ask? Well, it's a garden specifically designed to be enjoyed in the evenings. While beautiful during the day, it is a place to escape to after a hard day's work. It's a peaceful and tranquil spot to rest and relax at the end of the day. That

being said, one of the most important things in a moon garden is designing it with a place to sit either on the perimeter or in the center.

When planning this kind of garden, select a location that is easily accessible. You also want to pick a spot that has few obstructions, and take into consideration the moonlight, as, in the summer, the moon is low in the sky and to the south. I picked a spot where the moon shines on that area the most, and there aren't a lot of trees blocking its glow. After the location, consider the form and shape of the garden; you can have a border garden, a corner garden, or an island garden.

Border gardens have one side against a structure such as a fence or wall. Island gardens are usually surrounded by lawn or other open spaces. Corner ones are designed with two sides against a structure or hedge. Water features can be added such as a bird bath, fountain or pond. Moonlight on the water evokes peace and serenity.

Another important aspect of design is adding some type of lighting for those moonless nights. Subtle lighting will help to reflect the colors in your moon garden. I would suggest using flickering lanterns, dim bulbs, or even a string of Christmas lights would work. You can also spotlight a particular feature in your garden.



Make your garden personal by adding embellishments such as fences, trellises, arbors, chimes, seating, ornaments and statues. For example, fairy gardens are popular at present, why not bring some aspects of these into your moon garden, by adding a fairy statue, gnomes, pathways etc. Get creative; let your

imagination go wild.

Since moon gardens are night blooming gardens, containing pale colored flowers to reflect light from the setting sun and rising moon.

When planting consider using white flowering varieties such as:

- ◆ **Lilacs** - (*Syringa vulgaris*) - Zones 5-9
- ◆ **Hydrangeas** - (*Hydrangea macrophylla*) - Zones 6-10
- ◆ **Rhododendron/Azaleas** - Zones 7-11
- ◆ **Impatiens** - (*Impatiens walleriana* 'Stardust' or 'Bride') - Zones 9-11

Night flowering fragrant varieties such as:

- ◆ **Evening Primroses** - (*Oenothera sp.*): are perennials with sweetly scented blossoms of soft white, pink and bright yellow that open each evening - Zones 5-10
- ◆ **Moonflower** - (*Ipomoea alba*): is a night-blooming relative of the morning glory that perfumes the garden with 5 - 6 inch (13-15 cm) white flowers. Moonflower is most often grown from seed and provides a quick annual cover for an arbor, trellis, or fence. Plant where there is support for its vining tendrils to climb up - Zones 10-12
- ◆ **Angel's Trumpet** - (*Brugmansia / Datura innoxia*): produces fragrant, 6-inch (15 cm) white flowers that appear from midsummer until frost on this viney annual. Note that this plant is poisonous and should be kept away from children - Zones 9-11
- ◆ **Flowering Tobacco** - (*Nicotiana sp.*): is a lovely annual with long, trumpet-like blooms valued for their intense evening fragrance - Zones 7-11

Plants with bright patterns on foliage such as:

- ◆ **Variegated cannas** - (*Canna*) are exotic pond plants with variegated foliage and colorful striped bright leaves. - Zones 9-12
- ◆ **Hosta** - (*Hosta fortunei* 'Albomarginata') have white margins around large gray green leaves that present a glowing silhouette in the moonlight - Zones 6-10
- ◆ **Dusty Miller** - (*Centaurea cineraria*) – is grown primarily for its attractive silver-gray foliage rather than its yellow flowers. - Zones 7-10
- ◆ **Licorice Plant** - (*Helichrysum petiolare* 'Variegatum') these silvery, gray-green or chartreuse plants can be used as fillers and spillers in the garden. - Zones 9-10

(Continued on Page 8)

IS THAT GARDENING BOOK WORTH IT?

Kathy Low, U.C. Master Gardener, Solano County

You're browsing online or passing the book section in a superstore when a gardening book piques your interest. It may have been the book cover, the title, or book blurb that caught your interest. You're thinking of purchasing the book but hesitate, wondering if it's worth your hard earned money. Since you can't judge a gardening book by its cover, here are some tips for evaluating the book's potential information value.

First, consider the credentials of the author. Is the author a professor or researcher on the topic? Or is he/she considered a leading professional or expert in the industry? Does the author have the education or experience in the subject to write knowledgeable on the topic? What is the author's background in relation to the book subject? Is he/she qualified to provide sound advice on the topic?

Next, consider the book's publisher. Is the book published by a university press or a notable publisher like McGraw-Hill, or a publisher known for its line of gardening books like Timber Press or Storey Press? Books published by university presses have generally undergone academic peer review prior to publication. And since commercial publishers have reputations to uphold, they screen the book proposals and manuscripts they receive and select only those from authors who have the necessary credentials in the subject for consideration for publication.

The publication date is also a consideration depending upon the topic. If you're considering a book on basic tree pruning, the publication date is not an issue because pruning basics have

changed very little over the years. However, if the topic is one which is constantly being studied and researched, for example control of plant diseases or pests, the publication date is important. You'll want a recently published book that contains up to date information on the topic, opposed to something published several years ago which lacks the latest findings on effective control methods.

Pay attention to what country the book was published in. Because of differences in climate, soil types and other growing conditions, gardening advice books published, for instance, in Great Britain, will provide advice for their local gardening conditions. Books published in the United States likewise tend to focus their advice for growing conditions in this country. This leads to another factor for consideration.

If you are considering purchasing a book that contains recommendations for specific plants to grow in your garden, make sure the book's focus is your geographic region. You may have heard the saying "gardening is regional." Because some plants are best suited for specific climates, a book on growing plants in the Northeastern United States will not be as useful as a book focusing on the Western United States.

And if you can resist the urge to buy the book on impulse, you can check to see if the book is available from your local library. If it is, you'll have the opportunity to read it for free. And you can also see what others books on the topic are available at the library. ✨

(Continued from Page 7—Creating a Moon Garden)

Plants with silver leaves:

- ◆ **Silver artemesia** - (*Artemesia schmidtiana*) are used for their silvery-green foliage and for their aromatic, culinary, and medicinal properties - Zones 3-9
- ◆ **Silver sage** - (*Salvia argentea*) is used for their striking white leaves- Zone 6-9

Let me just say that the most beautiful gardens have a combination of shrubs, perennials and annuals. This way you can enjoy the garden throughout the season. When planting the garden use height to create depth and differentiate the flowers in your garden. Place taller, darker plants in the rear of your garden and smaller plants in the front. Use low-lying silver-foliaged plants for walkways. As a rule, use odd number plants



in group of three, five or seven. Plants for moon gardens are usually planted closer together for more impact.

There is no right or wrong design for gardening at night. Moon garden plants are based solely on one's own needs and preferences. However, there are many resources available, both online and in books that can help provide additional design ideas and plants for creating a moon garden. ✨

Additional Resources:

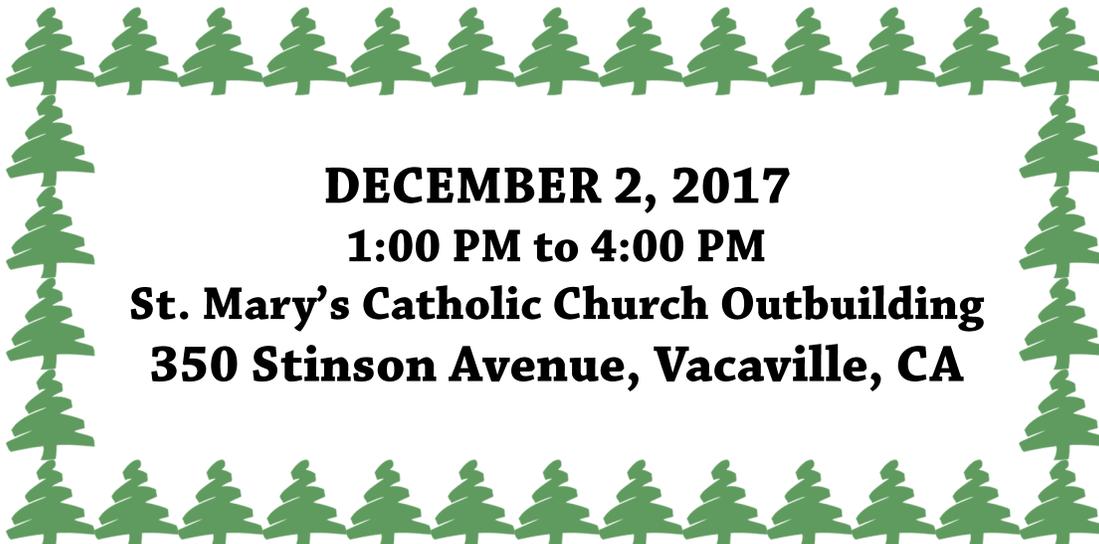
- <http://www.bhg.com/gardening/plans/colorful/design-for-a-moon-garden/>
- <http://www.weekendgardener.net/landscaping-ideas/moonlight-080708.htm>
- Planning and Planting a Moon Garden, Marcella Shaffer, 2000 Storey Publishing



WREATH WORKSHOP 2017



Join the UC Master Gardeners for our 23rd Annual Wreath Workshop



DECEMBER 2, 2017

1:00 PM to 4:00 PM

**St. Mary's Catholic Church Outbuilding
350 Stinson Avenue, Vacaville, CA**

Join the Master Gardeners for a festive afternoon of wreath making on December 2, 2017. The \$50 fee (per person) includes all materials to create one wreath from fresh redwood and a selection of ornamental greens; dried hydrangeas; pinecones; dried lemons, oranges and other fruits; dried lavender; many other organic decorations; ribbon and bows; and the wreath frame and wire.

Master Gardeners provide wreath-making assistance and delicious refreshments.

This is a wonderful annual tradition for families!



Contact Jennifer at (707) 389-0645 or jmbaumbach@ucanr.edu to RSVP today!



FALL GARDENING GUIDE



	OCTOBER	NOVEMBER	DECEMBER
P L A N T I N G	<ul style="list-style-type: none"> ◇ Edibles: Plant loose leaf lettuce and spinach, set out seedlings such as onion and garlic for next year's harvest. ◇ Ornamentals: Anything that's not frost-tender, including groundcovers, vines and perennials. ◇ Dig, divide and replant overgrown perennials after they finish blooming. ◇ Put tulip and hyacinth bulbs in the refrigerator for six weeks before planting. ◇ Buy and pot amaryllis or 'Paper White' narcissus bulbs for Christmas blooms. 	<ul style="list-style-type: none"> ◇ Edibles: Plant cool weather vegetable transplants such as broccoli, kale, chard and cauliflower. Plant radishes and peas from seed. Put in biennial and perennial herbs, such as chives, Greek oregano, parsley, marjoram, winter savory, lemon or common thyme. ◇ Plant spring-blooming bulbs and tubers. ◇ Winter and spring-blooming annuals available now include sweet peas, Iceland poppies, primroses, snapdragons, cyclamen, pansies and violas. ◇ Deciduous trees, shrubs and vines are often ablaze now, so shop nurseries for favorite color choices. Plant right away. 	<ul style="list-style-type: none"> ◇ Edibles: Plant bare-root berries and grapes, and dormant roots of asparagus and artichokes. Seeds of broccoli, cauliflower, cabbage and lettuce can be planted indoors. ◇ Plant for early spring color, with flowering quince, acacias, camellias, primroses and cyclamen. ◇ Decoratively pot living holiday gifts, including herbs, which grow well indoors in a sunny window. ◇ Plan spring deck, patio and porch plantings.
M A I N T E N A N C E	<ul style="list-style-type: none"> ◇ Keep deadheading shrubs and annuals. It will encourage annuals to bloom a bit longer and keep shrubs looking tidy. ◇ Fertilize roses for the last time this fall. ◇ Renovate a tired lawn by dethatching, aerating, fertilizing and over-seeding. Lower the blades of your mower to 1 inch after summer's heat. ◇ Add organic matter/compost to vegetable beds after double-digging and loosening soil to a depth of 24 inches. 	<ul style="list-style-type: none"> ◇ Adjust water schedule once rain begins. If no rain yet, keep vegetables irrigated. ◇ Apply dormant fruit spray to trees after leaves drop. Use 50 percent copper or lime sulfur product for peach leaf curl on peaches and nectarines. On apricots, use fixed copper spray rather than lime sulfur. ◇ Fertilize fall-planted annuals and vegetables with a high nitrogen fertilizer. Cut back mums to six inches above ground when they are finished blooming. 	<ul style="list-style-type: none"> ◇ Continue to fertilize fall-planted annuals and vegetables to provide needed nutrients for root development. ◇ Keep poinsettias in a warm, sunny location, away from drafts. Water weekly and feed monthly through April. ◇ Put your living Christmas tree outside until a few days before December 25, lessening stress. ◇ Before storing garden tools for winter, clean, sharpen and oil garden pruners and shears, and wash mud off shovels and rakes. Oil wooden handles of all tools.
P R E V E N T I O N	<ul style="list-style-type: none"> ◇ Remove fallen fruits, vegetables, diseased leaves and weeds from garden beds to reduce next year's garden pest and disease problems. ◇ If no rain yet, or very little, continue to irrigate. Once consistent rain begins (fingers crossed), check for areas of standing water, the breeding ground for mosquitos. ◇ Apply copper or other recommended controls if you see brown rot or citrus blast on your citrus trees. 	<ul style="list-style-type: none"> ◇ Bait for snails and slugs with an iron phosphate-based bait. ◇ Fight cabbage loopers by using floating row covers to keep the adult white butterflies from laying eggs on leaves. ◇ Apply pre-emergent weed control among plantings and on your lawn. 	<ul style="list-style-type: none"> ◇ Hoe and pull weeds diligently. Mulch to keep weeds down. ◇ Apply a dormant spray to kill insect eggs and pests such as aphids, mites and scale, as well as fungi and bacteria. ◇ If a freeze warning is in effect, turn off drip irrigation and remove the end plug for drainage.



UC MASTER GARDENERS WILL ANSWER QUESTIONS AND PROVIDE INFORMATION THROUGHOUT THE SEASON

FARMERS MARKETS

Vallejo Farmers Market
Saturday's 9:00am to 1:00pm
Georgia and Marin Streets
Year Round (Rain Cancels)

Vacaville Farmers Market
Saturday's 8:00am to 12:00pm
Main Street Between Dobbins & Parke
Through October 7, 2017

Benicia Farmers Market
Thursday's 4:00pm to 8:00pm
90 First Street
Through October 26, 2017



FAIRFIELD HOME DEPOT

Every other Saturday
April 1 Through October 7, 2017
10:00am to 2:00pm
2121 Cadenasso Drive

DUNNELL NATURE PARK AND EDUCATION CENTER

3155 Hillridge Drive, Fairfield
10:00am to 12:00pm

POTAGER GARDEN: Oct 14th

LIBRARY SPEAKER SERIES

Fairfield—Crafting with Adults/Families
Oct. 7th—10:30am to 12:00pm
1150 Kentucky Street

Vacaville—Fall/Winter Garden Chores
Oct. 19th—7:00pm to 8:00pm
1020 Ulatis Drive



UC Master Gardeners of Solano County

Garden Tour

Embark on a self-guided journey through six private gardens in Fairfield

April 29, 2018 ☀ 10am to 4pm

Cost: \$30 prior to 4/29/18
\$35 day of the Garden Tour

Buy tickets online: solanomg.ucanr.edu
Or in person on Mondays, 10-noon and 1pm to 4pm
At 501 Texas Street, Fairfield

Questions: mgsolano@ucanr.edu

**Seeds For Thought is produced by
the Solano County Master Gardeners**

EDITOR

Melinda Nestlerode

FEATURE WRITERS

**DOTTIE DEEMS, PEARL EDDY, NANCY FORREST,
AMY HAUG, TORIE LIND-KURY, KATHY LOW,
TINA SARAVIA**



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:

UCCE Master Gardeners
501 Texas Street, 1st Floor
Fairfield, CA 94533

The University of California, Division of Agriculture and Natural Resources (UC ANR) prohibits discrimination against or harassment of any person in any of its programs or activities on the basis of race, color, national origin, religion, sex, gender, gender expression, gender identity, pregnancy (which includes pregnancy, childbirth, and medical conditions related to pregnancy or childbirth), physical or mental disability, medical condition (cancer-related or genetic characteristics), genetic information (including family medical history), ancestry, marital status, age, sexual orientation, citizenship, status as a protected veteran or service in the uniformed services (as defined by the Uniformed Services Employment and Reemployment Rights Act of 1994 [USERRA]), as well as state military and naval service. UC ANR policy prohibits retaliation against any employee or person in any of its programs or activities for bringing a complaint of discrimination or harassment. UC ANR policy also prohibits retaliation against a person who assists someone with a complaint of discrimination or harassment, or participates in any manner in an investigation or resolution of a complaint of discrimination or harassment. Retaliation includes threats, intimidation, reprisals, and/or adverse actions related to any of its programs or activities. UC ANR is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will receive consideration for employment and/or participation in any of its programs or activities without regard to race, color, religion, sex, national origin, disability, age or protected veteran status. University policy is intended to be consistent with the provisions of applicable State and Federal laws. Inquiries regarding the University's equal employment opportunity policies may be directed to: John L. Sims, Affirmative Action Compliance Officer and Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397. Email: jsims@ucanr.edu. Website: http://ucanr.edu/sites/anstaff/Diversity/Affirmative_Action/.

References in *Seeds For Thought* to trademarked products, commercial websites, and businesses are provided as a courtesy for the reader's consideration and do not constitute the endorsement of any products or services by the U.C. Master Gardeners.

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

Seeds For Thought



**FALL
2017**