

Whether it's a vegetable garden, house plants or a landscape...



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Information Booth Locations:

Fall Pumpkin Festival Arbuckle October 6th, all day

Statewide Master Gardener Program



FREQUENTLY ASKED QUESTION

Dear Master Gardeners,

At Garden Club you said that applications for the next Master Gardener class will open soon. What does a Master Gardener do? How does it differ from Garden Club?

Your Neighbor

Dear Neighbor,

Master Gardeners are volunteers trained and certified by the University of California Cooperative Extension in the areas of gardening and horticulture. Trainees attend a training program comprising of nearly 100 hours of instruction in plant science and horticulture. Classes are taught by experts in their fields. They include Cooperative Extension Advisors, specialists from the University of California and other knowledgeable resource people.

After completing the training and passing an open book written exam, the new Master Gardeners are required to complete a minimum of 50 hours of volunteer service and 12 hours of continuing education within the next 12 months. In the following years a Master Gardener must perform 25 hours of volunteer service and complete 12 hours of continuing education per year.

Volunteer service includes staffing an information help desk in the Colusa County Cooperative Extension office where they answer questions, diagnose plant problems, and give horticultural assistance to the public. Information is also dispersed at farmers markets, fairs and through talks and demonstrations.

Applications will be available <u>September 15</u> from our office (100 Sunrise Blvd., Ste. E, Colusa), a Master Gardener or our website cecolusa.ucdavis.edu Classes will start Tuesday January 15 in either Colusa or Yuba City. There is a fee of \$150.

The Garden Club is here to educate members and encourage interest in all phases of home gardening and to promote civic beautification, environmental responsibility and conservation of natural resources. We are a pragmatic working group. We have active workers to do our civic beautification projects, to decorate the floriculture building and operate the floriculture competition for the Colusa County Fair, and to provide materials for our annual plant sale. Our programs are varied and very well received. Anyone interested in gardening will find something of interest.

The Civic Beautification Committee is committed to planting welcoming flower beds at all of the county library branches. We are committed to maintaining the rose garden at the county courthouse.

Our annual plant sale will takes place on the first Saturday in May along with the Arts Council's show and the Friends of the Library Wine-tasting in Will S. Green Park at 10th and Webster. *From the Garden Club of Colusa County website.

Happy Gardening, Your Master Gardener

Book of the Month

A Harvest of Pumpkins and Squash

Lou Seibert Pappas

The pumpkins are turning color and our thoughts are turning to harvesting and eating them. This great little book (under 100 pages) that Penny bought at the Monterey Bay Company in Carmel has some information on types of squash, how to cook them and tips on storage but is first and foremost a recipe book.

With hats tipped to Barbara Scheimer and Cynthia Peterson for their wonderful recipes, we are including one for Cranberry-Pumpkin Drop Cookies that Penny is wanting to try.

A "Sugar Pie" pumpkin or canned pumpkin is recommended and we will be using walnuts instead of pecans.

Cranberry-Pecan Pumpkin Drop Cookies

³/₄ cup pecan halves
¹/₂ cup butter
1 cup firmly packed light brown sugar
1 large egg
2/3 cup pumpkin puree, canned
or homemade
1 tsp. vanilla extract
1 1/2 cups all-purpose flour
1 tsp baking powder
1 tsp ground cinnamon
¹/₂ tsp ground allspice
¹/₂ tsp ground cloves
Pinch of salt
1 cup dried cranberries



Preheat oven to 350 degrees. Lightly butter 2 baking sheets or line them with parchment paper. Spread the pecans in a small baking pan & bake until lightly roasted 8-10 minutes. Chop coarsely.

In a large bowl, beat the butter until creamy. Add the brown sugar, beating until fluffy. Add egg, pumpkin & vanilla & beat until smooth. In a medium bowl, stir together the flour, baking soda, baking powder, cinnamon, allspice, cloves & salt. Add the dry ingredients to the pumpkin mixture & mix until incorporated. Stir in the cranberries & pecans.

Drop the batter in rounded tsp onto the sheet. Bake until golden brown, 12-14 minutes. Transfer cookies to wire racks & let cool. Store in an airtight container for 3-4 days, or wrap tightly & freeze for up to 1 month.

David and Penny Dennis

Ornamental Plant of the Month

Gaura lindheimeri

Onagraceae Perennials, Flowers

Native to Texas and Louisiana. Airy growth to 2 1/2 - 4 ft. high, 2-3 ft. wide. Leaves are 1 1/2-3 1/2 in. long and stalkless, growing directly from stems. Branching flower spikes bear many closely set, 1-in.-long white blossoms that open from pink buds.

Long bloom period (often from late spring into fall), with only a few flowers opening at a time. Blossoms age to a rosy shade, then drop off cleanly, but seed-bearing spikes should be removed to improve overall appearance, prolong bloom period, and prevent overly enthusiastic self-sowing.

Long-lived plant. Division not necessary–and difficult in any case, since gaura grows from a deep taproot (which makes it very drought tolerant). For additional plants, let a few seedlings grow.



My neighbor gave me a gaura and I love it. It has taken a lot of abuse and lack of water (timer broke) and still keeps growing and blooming.

Gerry Hernandez

From the Sunset Garden website www.sunset.com

Edible Garden of the Month

John and Diane Vafis

SEPTEMBER: AN ENDING AND A BEGINNING

The late-summer garden has its challenges. It may be bounteous, but it can sometimes get out of hand: too many weeds, too much to pick, too much vegetation overall. But, there are things you can do to get a grip on the garden:

Pull out all crops that have stopped bearing or you are tired of processing.

Prune crops that have too much foliage. Remove suckers from tomato vines. Prune tips of squash vines to let existing fruits mature. Tie or stake up any plants that flop in the paths or onto neighboring crops.

Use a scuffle hoe regularly to keep the paths free of weeds. This reinforces the sense of order. A straw mulch can help too.

The end of the summer garden means it's time for garden cleaning. After final harvest of fruit trees pick up all debris under the trees and put it in the trash can, not the compost heap. You want the spoiled fruit and leaves, which probably harbor diseases and pests, far removed from your property. This holds true in your vegetable garden as well. It's hard to imagine anyone wanting to winter-over squash bugs, tomato horn worms or cottony cushion scale.

Begin to focus on fall. Whenever a crop comes out, put a new one in. September is generally the months to put out transplants for fall harvest: kale, Swiss chard, Asian greens, bulb fennel, leeks, escarole, and broccoli. You can still direct seed carrots, lettuce, sugar snap peas, and spinach for a fall crop or to over-winter.

When direct seeding check the seed packets and note their days to harvest, then count backwards from the average first frost date, which is November 15 for our region. Even veggies that withstand frost should be at picking size before frost hits.

As more and more old crops come out and are replaced with tidy new plantings, the garden will look as inviting as it did in spring.





Recipe of the Month

Barbara Scheimer and Cynthia Peterson

Lemon Basil Almond Pesto

1 1/2 cups whole almonds, peeled and lightly toasted
2 cups packed fresh basil leaves
2 garlic cloves, peeled and left whole
2 tbl freshly squeezed lemon juice (about half lemon)
1 tsp finely grated lemon zest (about 1 lemon)
3/4 cup extra-virgin olive oil
1/2 tsp salt

1. In the bowl of a food processor fitted with a metal blade, grind the almonds to a meal.

2. Add the basil, garlic, lemon juice and lemon zest and puree (don't worry if it doesn't puree completely).

Weed of the Month

Perennial pepperweed (Lepidium latifolium), an introduced plant from southeastern Europe and Asia, is invasive throughout the western United States. It can establish in a wide range of environments and is a common problem in flood plains, irrigation structures, pasture, wetlands, riparian areas, roadsides, and residential sites. Recent surveys identify perennial pepperweed as a weed problem in nearly all of California, and both the California Department of Food and Agriculture (CDFA) and California Invasive Plant Council (Cal-IPC) list it as a noxious weed of greatest ecological concern. Populations form dense monocultures that are easily spread by root fragments and seed. Perennial pepperweed has many common names including tall whitetop, perennial peppercress, ironweed, perennial peppergrass, and broadleaved pepperweed.

IDENTIFICATION

Perennial pepperweed is a member of the Brassicaceae (mustard) family. Stems range from 2 feet to over 4 feet tall. Mature plants have numerous erect, semi-woody stems that originate from large, interconnected roots. Roots are long, minimally branched, and enlarged at the soil surface forming a semi-woody crown. The foliage is glabrous and green to gray-green in color. Rosette leaves are ovate to oblong with entire to serrate margins on long petioles. Rosette leaves are about 4 to 11 inches long and 1 to 3 inches wide. Stem leaves are sessile and lanceolate, have entire to toothed margins, and become smaller toward the top of the stem. Small, white flowers form dense clusters arranged in panicles at the tip of each stem. Perennial pepperweed is often confused with hoary cress (Cardaria draba); also called whitetop. However, unlike the taller perennial pepperweed, hoary cress stems are less than 3 feet tall and



have leaves that clasp the stem and lack an obvious petiole.

Pest of the Month

Loopers

Loopers are green with several white stripes down their backs. They arch their backs as they crawl, this looping movement giving them their name. The most common looper is the cabbage looper, Trichoplusia ni.

Damage

Loopers eat irregular holes in leaves, most often older leaves. They may also bore holes in lettuce and cabbage heads or damage fruit.

Solutions

Handpick. Apply Bacillus thuringiensis (Bt) or spinosad; they are effective against loopers, especially when caterpillars are small. Natural control by viral diseases, general predators, and parasites (Hyposoter, Copidosoma, Trichogramma) is often effective. Floating row covers can prevent egg laying.

Click here for more information





September in the Garden:

What to plant:

- Cool-weather annuals like pansies, violas, snapdragons can be transplanted now.
- Also, transplants of broccoli, cabbage, cauliflower, and kale can be planted this month.
- Direct seed peas, spinach, radishes, lettuce, and carrots.

September Chores

- September is good time to consider reducing the size of your lawn. It is also a good time to rejuvenate a lawn with over-seeding.
- Put your spent annuals and vegetables (disease-free, of course) in your compost pile.
- Add compost to the beds that had the annuals and vegetables you are pulling out, before replanting in those beds.

This is also the month to dig, divide, and re-plant overgrown perennials that have finished blooming. Be sure to clear out any weeds that developed in the perennial bed.

HAPPY FALL!



Science word of the Month....

рН

The negative logarithm of the hydrogen-ion concentration of a solution; a notation to express the alkalinity or acidity of a solution, as in the solution formed when water is present in soil, on a scale of 0.0 to 14.0. A pH of 7.0 is neutral, values less than 7.0 are acid, and values greater than 7.0 are alkaline.

This month's links:

Sorry, none this month

Additional Links

Integrated Pest Management <u>www.ipm.ucdavis.edu</u>

UC Davis Arboretum <u>www.arboretum.ucdavis.edu</u>

McConnell Arboretum and Botanical Gardens <u>turtlebay.org</u>

Invasive Plants <u>www.cal-ipc.org</u>

Plant Right <u>www.plantright.org</u>

PG&E <u>www.pge.com</u>

Save Our Water <u>www.water.ca.gov</u>

The Colusa County Master Gardener Volunteer Program is a partnership among the University of California, USDA, Colusa County and the Colusa County Farm Bureau. Master Gardener volunteers extend horticultural information and offer educational programs and garden-related demonstrations in Colusa County.

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To simply information, trade names of products have been used. No endorsement of named products is intended, nor is criticism implied of similar products which are not mentioned.

University of California, United States Department of Agriculture, Colusa County Cooperating. For special assistance regarding our programs, please contact us.

