

UCCE Master Gardener Program Colusa County



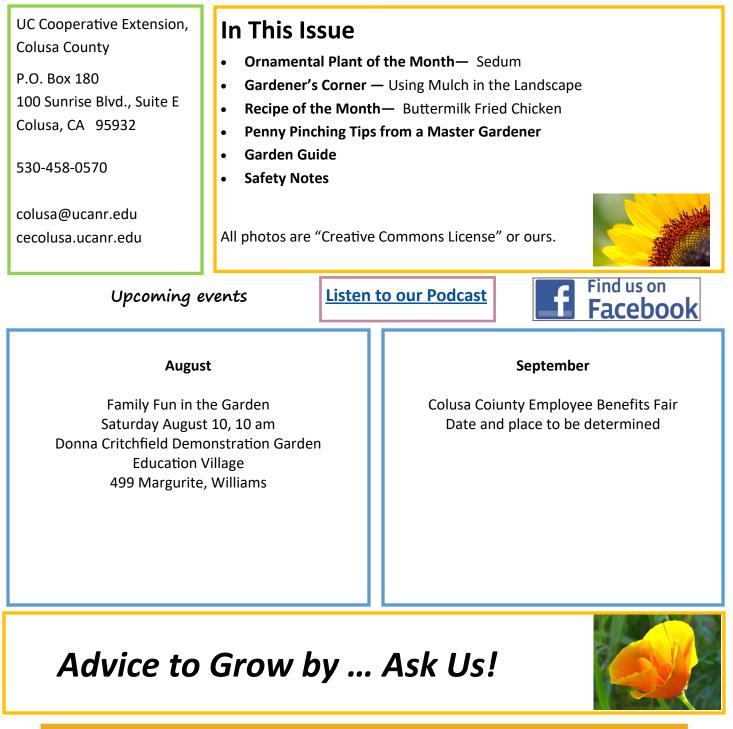
August 2024

# A Garden Runs Through It

Whether it's a vegetable garden, houseplants or a landscape...

UCCE Master Gardener Program, Colusa County

**County Director, Franz Niederholzer** 



#### Activities at the Donna Critchfield Demonstration Garden

499 Margurite St., Williams

#### Vegetables

The veggies are growing like hotcakes! We have lots of tomatoes, peppers and zucchini. The melons, cucumbers and green beans are coming along. We are now harvesting every week. The food goes to either the Ministerial Food Distribution or the CCOE multipurpose building.

#### Landscape

The water-wise plants are growing big and they look fabulous. We need to replant a couple of plants and find 1 more for the landscape. We will look to purchase plants this fall. This summer we will prune/ deadhead the plants and then they will re-bloom.

The blue Adirondack chairs are in the salvia area and they look awesome. A bench is in the landscape area, so you can enjoy the garden while sitting.

#### **Raised Beds**

This year we put wire under two of the beds. Thank goodness, a ground squirrel has been burrowing under one but he is not getting our plants! We better put wire under the third bed next year. Another critter is digging holes in the tomato raised bed. Looks like it's having fun digging.

#### Thank you to our donors. We love you!





UC MASTER GARDENER PROGRAM OF COLUSA COUNTY

# Family Fun at the Garden

Kids activity! Adult activity!

Pick peppers, squash, cucumbers and flowers. Have a question? Ask Us ...

Saturday, August 10, 10 to 11 am

Farm to School Demonstration Garden

> Education Village 499 Margurite St. Williams, CA









PROGRAMA DE JARDINEROS MAESTROS DE LA UC DEL CONDADO DE COLUSA

# Jardín Abierto y Taller de Verduras de Invierno

Recoge pimientos, calabazas y pepinos. ¿Tiene una pregunta sobre jardinería? Pregúntanos...

Sábado, 10 de Augusto a las 10 para 11 am

Jardín comunitario del Programa de "Farm to School"

> Education Village 499 Margurite St.

en Williams, CA







# Listen to Our Podcast

visit:

## theplantmasters.com



"A Garden Runs Though It" is produced in partnership with: Stitches Embroidery and Customs & UC Master Gardener Program of Colusa County

garden runs

#### **Ornamental Plant of the Month**

#### Growing Sedum in your Garden

Sedum (also known as stonecrop) is a drought-resistant plant that thrives in dry conditions. The genus of sedum is very large and is part of the family Crassulaceae. The most famous member of this family is probably the jade plant that seems to perpetuate itself in most any conditions.

Sedum does best in full sun and isn't fussy about soil. It is very sturdy and resilient, and easy to divide almost any time of the year. The plants are hardy, drought-tolerant succulents with thick fleshy leaves that come in many shades., heights, colors and forms. The genus has been said to contain up to 600 species. Dividing its fleshy roots in spring allows you to place divisions throughout your sunny garden for glorious color and texture from late summer through autumn. Most of the plants are deer resistant but are great for attracting pollinators to your garden when they are in bloom. Some excellent varieties to try include 'Autumn Joy' (deep rosy red flowers), 'Matrona' (pink flowers and red-tinged stems), and 'Neon' (hot pink flowers with blue-green leaves). Once you get into the sedum mode you will find they are described by their height quite often – upright, creeping or trailing. Choose the one that fills your spot and find some amazing color variety. You might find some sedum along the coastal areas or in mountainous areas clinging to rocky crevices. Try to leave the wild things where you find them – too many of our native species are destroyed by over picking!!

Sedum prefers a loose loamy, sandy or gravelly soil with very good drainage. There are commercial succulent bagged soils that are quite good at supporting the plants but I've found that to be unnecessary when they are in a happy place!! If the soil retains too much water like you find with heavy clay soil it can very easily cause the base of the plant to rot and end a good relationship!! If that describes your area then add amendments to help the plant stay healthy. The picture accompanying this article is of sedum integrifolium which is distinguished by its broad, flat leaves with the amazing grape colored blossoms – who wouldn't want this to pop out for a beautiful display!!



#### Submitted by Cynthia White

# Did you know? We have a Facebook page!

https://www.facebook.com/UcceMasterGardenersOfColusaCounty

We post pictures, gardening information, our events and lots of fun things about gardening!

# Join Us!

#### Gardener's Corner

#### Using Mulch in the Landscape

Anything used to cover the surface of the soil is called mulch. It may be inorganic, like rock or chipped rubber; it may be organic like straw, shredded leaves, chipped wood or bark.

Why mulch?

Much research has been done over the years to determine the effects of using different types of mulch. The following benefits of organic mulch have been repeatedly confirmed.

Less water is lost from the soil. With the surface covered, less evaporation happens.

Soil temperatures fluctuate less. The soil stays cooler in summer and warmer in winter. This is a healthier environment for root growth.

Weeds are reduced. Excluding light reduces the number of weed seeds that sprout.

Water infiltration increases. Covering the soil prevents the soil from forming a crust.

What type of mulch and how deep?

Many times, the type of mulch is a personal choice.

Larger chunks stay put in windy areas and great under trees. A 4-inch layer should last 3 years before needing to be topped off. Be sure to keep mulch 3 to 12 inches away from the base of the plant. The shredded "gorilla-hair" type product weaves together and holds best on slopes. Smaller bark nuggets or chipped wood nicely in beds with smaller plants. A 2 to 3-inch layer will provide benefits without smothering plants. Small nuggets will break down and need to be topped off every other year.

Don't forget to mulch large landscape pots and planters.

Though often overlooked, large landscape pots would benefit greatly from the addition of 1 to 2-inch layer of mulch.



Submitted by Gerry Hernandez

#### **Recipe of the Month**

#### **Buttermilk Fried Chicken**

#### **Buttermilk Soak**

- 2 cups buttermilk
- 1 tablespoons kosher salt
- 1 teaspoon freshly ground black pepper

1 teaspoon cayenne pepper OR 1 to 2 tablespoons of hot sauce, Tabasco, Frank's Red, etc. MIx these ingredients together in a big zip bag

#### 4 pounds chicken parts

Choose what your family likes, I lean to thighs but wings or tenders work, too Keeping the pieces all the same size makes cooking easier - same size = same cook time. Place chicken in the buttermilk, turning to coat. Place the bag in a bigger bowl just in case there is a leak. Soak, refrigerated, 4 hours.

#### Flour Dredge

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon poultry seasoning or dried thyme
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt

Blend the dry ingredients together.

Sprinkle with a tablespoon or two of the soaking liquid.

Toss with a fork - you want to have little crumbly bits, NOT goop!

Put mixture in a shallow bowl or pie plate.

Take chicken pieces out of the soak and let excess drip off.

Dredge each piece of chicken in the flour mixture, pressing just so the flour sticks to the chicken.

Place on a wire rack and let sit for 30 minutes so coating adheres to the chicken.

Continue on the next page...

#### Continued from the previous page

#### Fry the Chicken

Vegetable oil, for frying, about 2 cups In a deep skillet, heat 3/4 to 1 inch of oil to 350°F. Set a rack over a baking sheet lined with paper towels. Fry the chicken in batches, maintaining the oil temperature at 325°F, Turn the chicken once, until golden brown, 15 to 18 minutes total. Use an instant-read thermometer inserted in the thickest part of each piece. Be sure it registers 160°F - no pink chicken! Remove pieces to the wire rack to drain. Keep warm in a 200°F oven.

NOTE: To minimize the mess of frying, you can also use a 4 quart pot.

- The deeper pan contains most of the oil splatter.
- A wire mesh screen over the pan also helps.

But do not use a solid cover - that will create steam and soggy chicken.



Submitted by Penny Walgenbach

#### Penny Pinching Tips from a Master Gardener's Kitchen -- 1 B

#### Shop for your groceries wisely

<u>Check the weekly ads</u> from your local stores on Wednesdays on the internet.

Sign up for their in-store promotions and digital coupons either on your computer or on your phone.

Yes they track you and your purchases! Yes they are totally annoying, but you can save A LOT!

Unless you have no other choice, AVOID the temptations of on-line shopping, curb-side pick up, and/or home delivery. They all cost even more \$\$.

<u>Plan your meals</u> around proteins that are on sale and seasonal produce items.

Give a thought to what will be going on in your life in the coming week and plan 3 or 4 meals, something you can cook in advance and/or that will give you flexibility as well as leftovers to fill in when time to cook evaporates.

Only buy what you need and/or think you will use. This is especially true for perishable produce items like salads.

Even if it is on sale it does not necessarily belong in your cart.

Shop at one store, or maybe two - but plan your route so you run your errands at the same time.

Driving across town with gas at \$5/gallon makes no sense only to save a few cents on one or two items.

Bring along a kid or your partner (so they learn the process/techniques), or share the trip with a neighbor.

Admittedly, sometimes the peace and quiet of shopping alone is totally worth it - been there, done that!

And, YES, complain to the store management when they put a table of cookies in front of the milk so that every parent with kids along will be hassled by their children who want those cookies!! Simply not fair!!

<u>TRY to only shop once a week</u>. If you really need something, try not to make a special trip and ONLY buy that item. Better yet, have your partner pick it up while you focus on meal preparation and/or while you supervise homework!.

Try to shop with a list and keep to the list. Resist those impulse purchases.

However, if you see something you are not familiar with but it's on sale AND looks <u>really</u> interesting, call it up on your phone, see if you can find a recipe. Buy a small size and give it a try. You could end up with a home run winner.

#### Consider store brands over name brands and premium products.

Will you be able to tell the difference in your final dish? My answer is probably not!

The freezer section can be your friend for out-of-season fruits and veggies.

<u>Avoid buying prepared foods</u>, especially those in individual servings, but I do have some exceptions! Those ready to cook/serve things are loaded with salt and sugar and preservatives. Read the labels. If you cannot pronounce it, you probably don't want to eat it.

#### See Part 2 for examples of how I have saved LOTS of money!

Continue for part 2 on next page...

#### Continued from the previous page...

#### **Compare prices**

Use the calculator on your phone and think about your choices and the costs per serving. Once you get in the habit of thinking about it, it is not that hard and you will remember which items are the better value for your uses.

Here are some examples of how I have saved...

**1.** I had an in-store coupon recently for frozen, read- to-cook meatballs, \$2.50 for a 1-pound package. I cannot buy the hamburger for that price, even on sale, much less the other ingredients (not to mention my time to make them) so I bought two packages. The meatballs were a real bargain and are now on-hand for quick meals!

**2.** I ran across 12-ounce packages of frozen lemon butter shrimp for \$1.99 at one of the discount groceries. Compared to frozen shrimp at \$6-8 per pound on sale and \$10+/pound regularly, these were a deal. I added some pasta, white wine, and a little extra garlic and I had shrimp scampi in a flash.

**3.** A discount grocery store I visit has had 28 ounce cans of diced tomatoes from a well known brand at 2 for \$1 - DEAL! A local chain grocery store has the exact same product for \$4.59/can and premium brands are priced at \$6.19-\$8.19/can. OUCH!

**4.** Most stores show a "cost per something" on the shelf tag. Use this information to your advantage. But be sure you are comparing the same unit of measure (like ounces to ounces or pounds to pounds). I needed Dijon mustard the other day. I usually buy it at CostCo, but they have been out of stock. At the grocery store, my favorite brand was \$0.50/ounce in a 16-ounce jar. A well-known brand of the same type of mustard was \$0.12/ounce on sale in a 16-ounce jar. I bought 6 jars and saved 75% on each jar. I use about a jar a month and mustard keeps forever.

5. <u>Watch the dates on meats</u>. Read the small print. Labels usually say "use or freeze by...". To the grocer, this is the "sell by" date - after that, they cannot sell it! If you buy meat on its "use or freeze by" date, do it - use it or freeze it for later. I recently noticed a whole pork shoulder roast that was on its sell by date. I asked a manager if they would discount it to make the sale - they reduced the price by 50% and it was already on sale! I paid \$0.50/lb for an item that was on sale at another store for \$1.98, and is regularly \$2.98-\$3.98 per pound. I cut it up myself and made carnitas and pork chili verde with the big pieces and sausage with the scraps. Huge savings! Yesterday, I saw a package of NY steaks on their sell by date marked with \$5 off. That made each nice big steak about \$2.50! I wish I had bought them. One occasion when an impulse buy would be a good thing.

**6**. Develop a relationship with your butcher. A major chain grocery store regularly discounts meats on their sell by dates and puts them in a special section. A family I know shops there a couple times a week, specifically for the mark downs, and the butcher actually saves them the better cuts!

7. <u>A word on "best by" dates</u>... According to the USDA "<u>Most shelf-stable foods are safe indefinitely</u>. In fact, canned goods will last for years, as long as the can itself is in good condition (no rust, dents, or swelling). Packaged foods (cereal, pasta, cookies) will be safe well past the 'best by' date, although they may eventually become stale or develop an off flavor." **Dairy is different** (and not regulated by the USDA for some reason - who knows...) but USDA does have "recommendations". The consensus on milk is that <u>properly stored</u> (kept cold) and unopened, milk is good for 5-7 days past its listed date. Once opened, milk is good at least 3 days past its date. On yogurt and sour cream, unopened they are good 3-4 <u>weeks</u> past their date; opened it is 5-7 days; cottage cheese 7-14 days. Bottom line, use the "sniff test" to be sure. Even then, there are uses for sour milk products in many recipes! And, stores do not always keep refrigerated or frozen items at their proper temperature. I have returned heavy cream that spoiled before its date twice recently. I have also noticed and reported defrosted meats in a frozen meat case. **If it spoils and you kept it appropriately cold, take it back to the store for a refund!** 

**8.** Compare packaged mixes on a cost per serving basis versus the key ingredient. For example, a 6-7 oz box of flavored rice mix costs \$2.50-\$3 for 3 servings whereas the key ingredient - rice, even if you choose a specialty rice like Basmati or Jasmine - costs less than \$.30 per serving (at \$4.59 for 2 pounds, or even less per pound if you bought a 5 or 10 pound bag). You are paying a lot for the convenience of somebody packaging all the components in one box (that then goes to a land fill). And, much of what is in the box is just salt anyway, and salt is super cheap!

**9.** Compare shelf prices to the bulk foods bins. Bulk is often cheaper and my local store had 50% off sale on all bulk foods recently - time to stock up! Take advantage of sales like these, just don't over do it and then store the items properly!

Submitted by Penny Walgenbach

## Seasonal Landscape IPM Checklist

#### August

- Abiotic Disorders Prevent or manage damage, such as that caused by aeration deficit, herbicide, salinity, soil pH, sunburn, wind, and too much or little water.
- <u>Ants</u> Manage around landscape and building foundations, such as using insecticide baits and trunk barriers.
- <u>Aphids</u> On small plants, spray a strong stream of water or apply insecticidal oils and soaps. Look for and conserve <u>natural enemies</u> such as predaceous bugs, lacewings, lady beetles, and syrphids.
- <u>Asian citrus psyllid</u> Look for it and if found where not known to occur report it and other new or <u>exotic pests</u> to your local county agricultural commissioner.
- <u>Bacterial blast, blight, and canker</u> Inspect apple, citrus and especially *Prunus* spp. (e.g., stone fruit). Remove entire affected branches in the summer, making cuts several inches away in healthy wood.
- <u>Carpenter bees</u> Paint or varnish and seal wood in which they nest. If intolerable, treat tunnels during fall or early spring.
- <u>Carpenterworm</u> Protect trees from injury and provide proper cultural care, especially appropriate irrigation.
- <u>Citrus</u> Monitor for damage and pests such as leafminer.
- <u>Clean up</u> mummies and old fruit and nuts in and under trees to avoid harboring pests.
- <u>Coast redwood dieback</u> Check for drought-stress related maladies such as abiotic disorders, bark beetles, fungal diseases, and spider mites. <u>Deep water trees</u> and apply mulch.
- <u>Codling moth</u> of apple and pear Bag fruit. Promptly remove infested and dropped fruit. Apply insecticides only if precisely timed.
- <u>Compost</u> Turn and keep it moist.
- Cover fruit trees and grapes with netting to <u>exclude birds</u> and other <u>vertebrate pests</u>.
- Cypress, or Seridium, <u>canker</u> Prune dying branches at least 6 inches below any apparent cankers. Irrigate appropriately. Replace severely affected trees.
- Deter <u>borers</u> Deep water trees adapted to summer rainfall e.g., fruit and nut trees. Protect trunks and roots from injury and avoid pruning, except for hazardous trees and certain pests and plants that warrant summer pruning. <u>Paint trunk and scaffolds with</u> <u>white</u> interior latex paint diluted with an equal amount of water.
- Eutypa dieback Prune apricot and cherry.
- <u>Irrigation</u> Adjust watering schedules according to the weather and plants' changing need for water. Check systems for leaks and broken emitters and perform maintenance as needed. Consider upgrading the irrigation system to improve its water efficiency.
- Leaffooted bug Look for feeding on fruit and nuts such as almonds, pistachios, and pomegranates.
- Lightly <u>prune roses</u> to promote fall flowering.
- <u>Mosquitoes</u> Eliminate standing water e.g., in gutters, drain pipes, and flowerpots. Place *Bacillus thuringiensis* subspecies *israelensis* in birdbaths and ponds to selectively kill mosquito larvae.

- <u>Mulch</u> Apply organic mulch where thin or soil is bare beneath trees and shrubs.
- Oak <u>gall wasps</u> Usually do no serious harm to oaks. Control is very difficult.
- <u>Olive knot</u> and <u>oleander gall, or knot</u> Prune off galled branches if intolerable.
- <u>Powdery mildew</u> If severe e.g., on crape myrtle, grape, and rose, avoid fertilization and overirrigation. Prune during the proper time of year to increase air circulation and sun exposure.
- <u>Redhumped caterpillars</u> Monitor trees such as liquidambar, redbud, stone fruits, and walnut. Cut off shoots infested with groups of young caterpillars. Apply *Bacillus thuringiensis* or spinosad.
- <u>Root rot</u> Favored by excessive water and poor drainage. Avoid overirrigation and waterlogged soil.
- <u>Rose pests</u> Manage or take preventive actions for powdery mildew.
- <u>Spider mites</u> Irrigate adequately, mist leaf undersides daily, reduce dustiness, spray horticultural oil.
- <u>Yellowjackets</u> Place out and maintain lure traps or water traps. Trapping is most effective during late winter to early spring.

## **Gardening Guide**

#### **UC Master Gardener Program of Colusa County**

Zones 8 and 9

	August	September	October
P L A N T I N G	<ul> <li>You can plant directly in the garden seeds of carrots, beets, lettuce, spinach and turnips. Indoors you can start seeds for broccoli, cabbage, kale, bunching onions, and radicchio.</li> </ul>	<ul> <li>Cool-Weather annuals like pansies, violas, snapdragons can be transplanted now.</li> <li>Also, transplants of broccoli, cabbage, cauliflower, and kale can be planted this month.</li> <li>Direct seed peas, spinach, radishes, lettuce, and carrots.</li> </ul>	<ul> <li>Cool-weather annuals like pansies, violas, snapdragons can be transplanted now. Direct seed cornflower, nasturtium, poppy, nigella, portulaca and sweet peas.</li> <li>Direct seed peas, spinach, radishes, lettuce, and carrots.</li> <li>Early in the month you should buy your new bulbs and refrigerate them for six weeks before planting them in the garden.</li> </ul>
M A I N T E N A N C E	<ul> <li>Be sure to monitor your watering system. Check for coverage and watch for plugged or blocked sprinklers.</li> <li>Check the mulch you have spread around and be sure it is thick enough to suppress weeds. (3 to 4 inches)</li> <li>Cut off spent flowers of perennials and annuals for continued bloom.</li> </ul>	<ul> <li>September is a good time to consider reducing the size of your lawn. It is also a good time to rejuvenate a lawn with over-seeding.</li> <li>Add compost to the beds that had the annuals and vegetables you are pulling out, before re-planting in those beds.</li> <li>Dig, divide, and re-plant overgrown perennials that have finished blooming.</li> </ul>	<ul> <li>Put your spent annuals and vegetables (disease-free, of course) in your compost pile.</li> <li>Add compost to the beds that had the annuals and vegetables you are pulling out, before re-planting in those beds.</li> <li>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.</li> </ul>
P R E V E N T I O N	Continue to weed. Be especially sure to get weeds before they flower and set seeds.	<ul> <li>Put your spent annual and vegetables (disease-free, of course) in your compost pile.</li> <li>Be sure to clear out any weeds that developed in the perennial bed.</li> </ul>	<ul> <li>Check azaleas, gardenias and camellias for leaves yellowing between the veins. Apply chelated iron if this condition is present.</li> <li>Check azaleas, gardenias and camellias for leaves yellowing between the veins. Apply chelated iron if this condition is present.</li> </ul>



### MASTER GARDENER PROGRAM THINKING SAFE AND GREEN

AGRICULTURE AND NATURAL RESOURCES ENVIRONMENTAL HEALTH AND SAFETY



#### #14 GRASS TRIMMER SAFETY

Information given here is intended for use by program representatives, master gardeners, and those they train.



Photograph Courtesy of UC IPM

Consumer Product Safety Commission data indicate more than 11,000 people were treated in hospitals for grass trimmer injuries during 2006. Most of the injuries were lacerations to the fingers, hands, and legs and foreign objects, lacerations, and contusions to the eyes. Other injuries included strains and sprains. Most grass trimmer injuries are avoidable and are due to operator inexperience or inattentive or improper handling of grass trimmers.

#### **Pre-Use Activities**

- Thoroughly review and understand information provided in the grass trimmer operator's manual with particular attention given to descriptions of safety procedures.
- Before using, always inspect the grass trimmer for damage or disrepair and make sure the cutting head and shield are securely in place. For electric grass trimmers inspect the electrical cord for fraying or damage.
- If a grass trimmer fails the pre-use inspection, remove the grass trimmer from service.

#### **Operating Precautions**

- Always wear safety glasses or goggles and gloves when using a grass trimmer.
- Wear long pants and sturdy shoes (i.e., no sneakers or sandals) when using a grass trimmer. Do not wear loose clothing.
- Always start a gasoline-powered grass trimmer outside. Do not operate a gasoline-powered grass trimmer inside an enclosed space (i.e., sheds or garages) where carbon monoxide exhaust gas can accumulate.
- Prior to starting, inspect the work area and pick up all loose objects (i.e., sticks, stones, pieces of glass/metal, etc.) that could be thrown by the grass trimmer.
- When working outdoors, wear the appropriate clothing and sun protection for the weather conditions and consume adequate amounts of fluids to prevent dehydration.
- Always operate the grass trimmer with the cutting head below the waist. Avoid overreaching with a grass trimmer.
- Exercise caution when trimming grass near trees or shrubs with low hanging branches.
- Never fuel a gasoline-powered grass trimmer when the engine is hot. Use a rag to wipe up fuel spills.
- Shut off the grass trimmer and disconnect the spark plug wire or electric cord before performing mechanical adjustments, maintenance, or repairs or clearing/unclogging the underside of the cutting attachment and shield.
- Maintain the grass trimmer according to the manufacturer's instructions, including cleaning, lubricating, and storage of the grass trimmer.

#### Master Gardener activities!





In today's fast paced, social media way of life, fake news has become normal. This includes fake gardening advice. UC Master Gardeners use cutting edge, research-based information to help you garden better. We are practical, connected and trusted. Advice to Grow By ... Ask Us!

Tomorrow's activities are created by today's dreamers—you can make sure that the UC Master Gardener Program of Colusa County is still working to help future generations through your support.

Click here to support us.

#### Science Word of the Month

**Tilth**—The physical condition of the soil in relation to its ability to support plant growth.

If you attended one of your workshops, you will receive an email from mgevaluation@ucanr.edu. Your input gives us the tools we need to grow and improve our program. *Thank you!* 

#### Quick Tips

#### UC 🕹 IPM

### Beneficial Predators

Protect beneficial predators or "natural enemies" by avoiding pesticides that kill them; choosing plants that provide them pollen, nectar, and shelter; and keeping ants out of pest-infested plants.

Common predators that eat outdoor pests are pictured below with bars showing their length. Photos by Jack Kelly Clark, UC IPM.

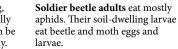


**Convergent lady beetle adults** (left) and most reddish lady beetle species prefer aphids. Their **larvae** (right) prefer aphids but sometimes eat whiteflies and other soft-bodied insects.





Lady beetle eggs are oblong, widest in their middle, usually yellowish or orange, and can be laid in groups or individually.







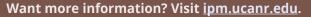
Green lacewing adults (left) eat nectar and pollen. Some species also eat insects. Lacewing larvae (right) feed on mites, eggs, and small insects, especially aphids.



Green lacewing eggs are laid on slender stalks in groups (as shown here) or individually, depending on the species.



**Spiders**, including this crab spider, attack all types of insects.







Syrphid fly (flower fly, hover fly) adults eat pollen and nectar and resemble honey bees and wasps. The larvae eat mostly aphids but also soft-bodied mealybugs, psyllids, and whiteflies.



**Predaceous ground beetle adults** (left) stalk soil-dwelling insects, such as cutworms and root maggots. Their **larvae** (right) live on soil and in litter, feeding on almost any invertebrate.





Assassin bugs attack almost any insect.



Western predatory mites attack pest mites.



**Predatory wasps**, such as this paper wasp, prey on caterpillars and other insects.



tiny insect, especially thrips.

**Sixspotted thrips** attack mostly mites.



**Praying mantids** may control pests, but they also eat other beneficials.

Pesticides affect natural enemies, rivers, and oceans!



#### Garden Club of Colusa County activities

August 26, 6:30 pm St Stephens Church Colusa

#### Did a friend send you this newsletter?

 You can get your own newsletter sent directly to your inbox by <u>clicking here</u>.



#### **Additional Links**

Integrated Pest Management <u>ipm.ucanr.edu</u>					
UC Davis Arboretum	<u>arbor</u>	arboretum.ucdavis.edu			
Invasive Plants	www.cal-ipc.org				
Plant Right	www.plantright.org				
Save Our Water	saveourwater.com				
California Garden Web <u>cagardenweb.ucanr.edu</u>					
McConnell Arboretum and Botanical Gardens <u>turtlebay.org</u>					
UCANR Colusa County <u>cecolusa.ucanr.edu</u>					
UC Master Gardener Program (statewide) mg.ucanr.edu					
California Backyard Orchard <u>homeorchard.ucanr.edu</u>					

ANR publications <u>anrcatalog.ucanr.edu</u>

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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 I. 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: <a href="mailto:isins@ucanr.edu">isins@ucanr.edu</a>. Website: <a href="http://ucanr.edu/sites/anrstaff/Diversity/Affirmative\_Action/">http://ucanr.edu/sites/anrstaff/Diversity/Affirmative\_Action/</a>.

This policy statement supersedes the UC ANR Nondiscrimination and Affirmative Action Policy Statement for University of California Publications Regarding Program Practices dated July 2013.