



A Garden Runs Through It

November 2024

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

In This Issue

- Perennial Plant of the Month
- Activities at the Donna Critchfield Demonstration Garden
- Gardener's Corner
- Penny Pinching Tips from a Master Gardener's Kitchen
- Recipe of the Month
- Gardener's Travels
- Safety Notes
- Garden Guide
- Pumpkin Centerpiece Workshop

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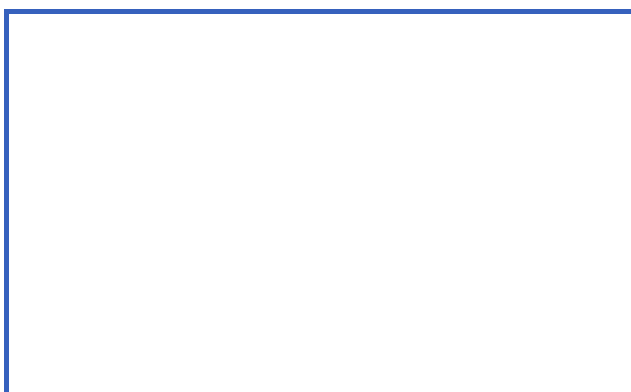


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Upcoming Event



Wreath Workshop

Saturday, December 7

Morning Session
10:00 am - 12:00 pm

Afternoon Session
1:00 pm - 3:00 pm



Hosted by the UC Master Gardeners of Colusa County

Saturday, December 7, 2024
1:00pm - 3:00pm

CIP Conference Room
100 Sunrise Blvd in Colusa

Sign up using the link on our website,
Facebook or Instagram
\$30 per person

<https://cccolusa.ucanr.edu/>

This event will only take place if we have a minimum of 10 participants



CIP Conference Room

\$30 per person

[Click here](#) to sign up for the Afternoon Session. Our Morning Session sold out

Perennial Plant of the Month Salvia



Perennial Planting Time - Give Salvia a Whirl

I was shifting books around in my close-by library and came upon a wonderful copy of [The Plant Lover's Guide to Salvias](#) by John Whittlesey. John is one of our northern California treasures and has one of the most amazing collections of salvias one could hope to see. He is the owner and operator of the Canyon Creek Nursery and Designs near Chico. He has done presentations here in Colusa in past years, and I'm always amazed at the variety of salvias that do so well in our area.

My copy of his book has more note flags sticking out than any other book in my library. I remember him mentioning a group that is perfect for a hot bank area that require little supplemental irrigation. One of the best is 'Bees Bliss' and only gets cut back in February rather than during the summer, like most others.

John also mentions the culinary sage, which most people realize needs little water and great drainage. My culinary sage is growing out of a concrete chimney flue tile and water never sits around its base.

Another one John specifically referred to is called 'Savannah Blue' and it is a great attractor for male bumblebees. When I saw a planting recently, it appeared to be alive with the bumblebees. Why the males take to it so heavily is a bit of a mystery, but they must know what they like!

The last of the “hot dry slope” varieties I want to mention is the ‘Canary Island Salvia,’ which is quite tall and lives many years. They are native to the Canary Islands and can reach 6-7 feet tall and wide. Make sure you put it in a place that can take that much vegetation! There is nothing worse than constantly cutting back a plant because you put it in a place that’s too small. The stems are thick with white-wooly hairs and large arrowhead shaped gray-green leaves that are wrinkled with deep veins on the topside and long white hairs below. Always something interesting during the growing season. This plant doesn’t want to be cut back until February – just as we are heading back into the garden. Fall is the very best time to plant any of these wonderful plants – they will be ready to show off as soon as the spring days begin.

Submitted by Cynthia White

Activities at the Donna Critchfield Demonstration Garden

499 Margurite Street in Williams



Expanding

What a lovely month in the garden! We have added a cinder block raised bed to our demo garden to make room for an herb garden that will be planted soon!

Seeding and Planting

In October we added more seeds and starters to the garden. We did some succession planting this month, adding radish, cilantro, beet and spinach seeds to the raised beds. We also planted celery, leeks and onions as starters.

Growing

Most vegetables that we planted in September and October are growing and thriving! The cabbage, cauliflower, and broccoli starters that were planted directly into the garden rows are growing more every day. So far, we have three broccoli heads and one cauliflower head developing! We have had to cover some of the starters with baskets to protect them from cabbage looper and aphids. The radishes that we planted at the end of September are growing fast, and some have been harvested already! The beets, lettuce, kale, carrots and cilantro that were planted are making steady progress as well.

Gardener's Corner

Picking Pomegranates



Picking Pomegranates

Harvesting pomegranates in the fall is something to look forward to. The red, leathery fruit dangling from the trees is filled with sweet edible jewels, called arils. They can be enjoyed fresh, juiced or processed into beautiful jelly.

Pomegranate trees/shrubs (*Punica granatum*) can be grown in Hardiness Zones 7-10. Mature trees can range from a dwarf shrub of 3 feet to a tree of 30 feet. They like well-drained soil in full sun. The tree is somewhat drought tolerant once established but it takes between three and six years to produce a proper harvest. Be sure to harvest your pomegranates before the rain starts to avoid splitting.

In the spring, the flowers are a showy reddish orange trumpet shaped blossom and are self-pollinating. If the fruit set is heavy, thinning is advised. Pomegranates generally don't have pest issues, but if you see an issue, [UC Davis Integrated Pest Management](#) has a great website for guidelines to pests on pomegranates.

How do you get those gorgeous jewels out of the piece of fruit? One of the best ways is to cut the crown off the top, notice the sections of seeds inside, score the skin and a bit of the rind between the sections from top to bottom. Carefully spread the sections, which exposes the red, juicy arils. Remove them gently with your fingers into a bowl. It is a bit of a messy process. You can also try cutting one into sections, holding each section in a bowl of water, and tapping the leathery skin with a wooden spoon to

release the seeds into the bowl. After all that hard work, grab a small spoonful and pop in your mouth and enjoy! The arils are completely edible.

Submitted by Denise Carter

Penny Pinching Tips from a Master Gardener's Kitchen



Chapter 4

Let's start cooking!!

- Always read the whole recipe all the way through before you start!
- Make sure you have all the ingredients on hand OR have a substitute for something you're missing
- Gather what you will need --ingredients, pots, pans, blender, knife, whisk, etc.
- Do your prep work--measure, slice, dice, melt, marinate, etc.
- Place the items and ingredients at your work area in the order you will use them
- Preheat your oven for at least 15 minutes before baking to be safe
- Always wash your hands before and after handling raw meat, especially chicken
- Wash, or better yet, change your cutting board after handling any meat
- Same does for your utensils, knives, etc. no cross contamination!
- Be careful about preheating a skillet or grill pan, do not walk away!
- If you're adding alcohol to a dish, remove the pan from the stove before you add the liquid to the pan. The vapors alone can and will ignite!

(continued in the complete article)

Chapter 5

Okay, so you now have a cookbook or two and you have your kitchen set up and ready to tackle some "real cooking". You read that recipe, but what do all those words mean? It might as well be a foreign language for some people. Below are some of the common terms you will find in recipes. Many cookbooks will also have the terms described somewhere, too. And don't forget the internet! Use one of those video sites and look up "How to _____" and plug in the term you don't understand. You could also call a friend who actually cooks and maybe even your mother! (continued in the complete article)

[Link to the complete article](#)

Submitted by Penny Walgenbach

Recipe of the Month Chocolate Peanut Butter Bars



Chocolate Peanut Butter Bars - adapted from NY Times, Melissa Knific

1 cup unsalted butter (2 sticks), melted and cooled 5 minutes
Nonstick spray
1¾ cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
¾ teaspoon salt
1½ cups creamy peanut butter (NOT natural)
¾ cup, packed, light brown sugar
¾ cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
1½ cups peanut butter candies (such as Reese's Pieces)
1 cup chocolate chunks or chips (milk or dark, up to you)

Heat oven to 350 degrees *325 if you are using a glass pan.

Line a 9-by-13-inch baking pan with two pieces of parchment hanging over the sides.

Binder clips help hold the parchment in place!

Coat parchment with nonstick spray.

Whisk together flour, cocoa powder, baking powder, baking soda and salt.

Beat the butter, peanut butter, brown sugar, and granulated sugar on medium speed until smooth.

Add the eggs, one at a time, beating until incorporated, then the vanilla.

Slowly add the flour mixture to the peanut butter mixture on low speed until no streaks of flour remain.

Use a silicone spatula to fold in Reese's Pieces and chocolate chunks or chips.

Transfer the dough to the prepared pan and firmly press into an even layer.

Bake until puffed and a toothpick inserted comes out with just a few crumbs, 24 to 26 minutes.

Place the pan on a wire rack and cool for at least 2 hours.

The bars need to firm up before slicing or they'll crumble.

Using the parchment sling, transfer to a cutting board and, with a sharp knife, slice into 24 bars.

Tip

For the balance and texture to be right, it's important to use a processed sweetened creamy peanut butter

(Something like Skippy or Jiff). Don't use natural peanut butter - sorry!!

Submitted by Penny Walgenbach



Another National Park to Visit - San Francisco's Premier Army Post!!

Sometimes the old becomes new again and that is exactly the case with one of the newer national park sites which can be found near the old Presidio grounds. What was once the nation's premier Army post is now a vibrant 1,500-acre national park offering spectacular vistas, rich history, natural beauty, and opportunities for recreation, entertainment, and play.

The new state-of-the-art William Penn Mott, Jr. Presidio Visitor Center offers an incredible array of experiences to discover the Presidio. You will find inspiring video, engaging exhibits, and interactive tools. This is the park's new "front door" and the launching pad for your Presidio adventure. Many volunteers and staff will make your visit complete. My favorite discovery is the shuttle that whisks you from many locations and is free to all. It leaves the downtown center and takes you to the Presidio. The shuttle is free to use outside of commute hours on weekdays and runs seven days per week. Check out the full [Presidio Go shuttle schedule](#). You don't need to worry about finding a place to park and the schedule of the shuttles allows for plenty of poking around some of the most stunning views in the Bay Area.

Presidio Tunnel Tops is a major treasure completely free and accessible to all! The adventure begins at the [Presidio Visitor Center](#). It covers 14 acres, with stunning views to the [Outpost play area](#) for kids of all ages. The park was built by the community, for the community, and that spirit lives on through youth programs at the refreshed [Crissy Field Center](#) and the Presidio Activator Council, comprised of Bay Area community leaders, activists, and artists who have worked to make Presidio Tunnel Tops feel like an inclusive space.

Led by the Golden Gate National Parks Conservancy, the [Presidio Tunnel Tops campaign](#) raised over \$98 million leading up to the [opening in July 2022](#). Fall is a perfect time of year to visit this location – most people consider it to be San Francisco's summer!!

Submitted by Cynthia White

Thinking Safe and Green

Master Gardener Program

Safe Use of Rakes and Shovels

Information available from the U.S. Consumer Product Safety Commission indicates more than 28,000 people nationwide received hospital treatment during 2009 for unpowered garden tool injuries, including the use of rakes and shovels. Typical injuries were strains to the back, shoulder, and wrist and lacerations caused by stepping on a rake. Many of these injuries were avoidable and due to inattention or improper handling of the rake



or shovel and could have been prevented by using the precautions given below.

Click the link below to read this month's safety tip.

[#25 Safe Use of Rakes and Shovels](#)

Gardening Guide

UC Master Gardener Program of Colusa County
Zones 8 and 9

	November	December	January
Planting	<p>You can still sow seeds of wildflowers this month. Plant California poppy, calendula, clarkia, and sweet peas.</p> <p>In the veggie garden, plant seeds for lettuce, mustard, spinach, radishes and peas.</p> <p>If you didn't get your new tree planted last month, it is not too late to take advantage of the fall root growth that will give your new tree a strong start in the spring.</p>	<p>Bare-root roses</p> <p>Bulbs</p> <p>Camellias</p> <p>Cyclamen</p> <p>Hellebore</p> <p>Living Christmas trees</p> <p>Bare-root fruit and landscape trees</p> <p>Plants and seeds make awesome holiday, hostess and mystery gifts</p>	<p>Plant rhubarb, strawberries, and cane berries. Plant seeds for broccoli, cabbage, parsley, turnips, peas, radishes, lettuce, and spinach.</p> <p>This is the time to plant bare root roses, trees, artichoke crowns, grapevines, and other vines.</p> <p>You can still plant pansies, violas, snapdragons, and fairy primroses.</p> <p>Plant gladiolus every 2 weeks for a succession of blooms.</p>
Maintenance	<p>Look at your camellias and remove excess buds to get larger flowers.</p> <p>In the middle of the month fertilize the veggies and flowers that were planted in October.</p>	<p>Adjust your irrigation</p> <p>Add mulch to beds</p> <p>Divide perennials</p> <p>Throw out fallen rose leaves</p> <p>Catalogs are arriving to get you excited about what to plant next year. You might want to consider removing some lawn area and creating a new planting bed to make room for all the new plants in the catalogs.</p>	<p>Roses, fruit trees and other perennials can be pruned this month.</p> <p>Do not prune spring flowering shrubs until after they bloom.</p> <p>Prune berry canes that bore fruit last year to the ground.</p> <p>Prune grapevines back, leaving 2 to 3 buds per side shoot.</p>
Prevention	<p>Clean up all the fallen/falling leaves and other plant debris and dispose of diseased materials.</p>	<p>Protect citrus and other sensitive plants</p> <p>Apply dormant spray</p>	<p>Spray horticultural oil on pruned fruit trees to control scale, mites and aphids. Thorough coverage will kill over-wintering eggs.</p> <p>Later in the month, spray neem oil on roses to control mildew, rust, and black spot. Do not apply oils unless there will be 24 hours of dry weather following application.</p>

Be sure to clean up debris (leaves and twigs) around roses and fruit trees to help prevent disease.
Order seeds for this year's vegetable and flower garden.

Science Word of the Month

Blanching: Blanching in gardening refers to covering the stems of your plants two to three weeks prior to harvest, in order to limit exposure to the sun, and whiten the stalks. Blanching reduces bitterness, allowing the plants natural sweetness to shine.

Pumpkin Centerpiece Workshop

Our Pumpkin Centerpiece Workshop was a huge success! Thank you to everyone who came out to make a beautiful centerpiece. Each pumpkin turned out so unique and gorgeous. No two pumpkins looked the same and everyone had a great time! We hope all of our events are as successful as this one turned out to be!



Advice to Grow By ... Ask Us!



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.

Contact Us

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