



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

A Garden Runs Through It

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December 2016

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OFFICE HOURS:

Tuesday,
9am—12pm
1pm —4pm
UCCE office,
100 Sunrise Blvd,
Colusa
458-0570

Have a question?
Email us at
colusa@ucanr.edu

[Our Blog](#)

[Small gifts can make a big difference.](#)
[Click here to support us.](#)

Information Booth Locations:

Watch for information!

We will be at
Rocco's in January!

Colusa Farm Show
February 7, 8, 9
Colusa County Fairgrounds
Main Exhibit Hall



Rose Pruning

If you have a Civic/Public service organization and have permission to prune roses at a specific public place (not your house), we can come and TEACH you how to prune the roses. We will teach your group and your group will actually prune the roses.

This is community service is by appointment only in January. Please call our office 530-458-0570 with your information or email me at għernandez@ucanr.edu

We need the information below to consider your request.

Organization name

Organization contact person

Phone number of contact person

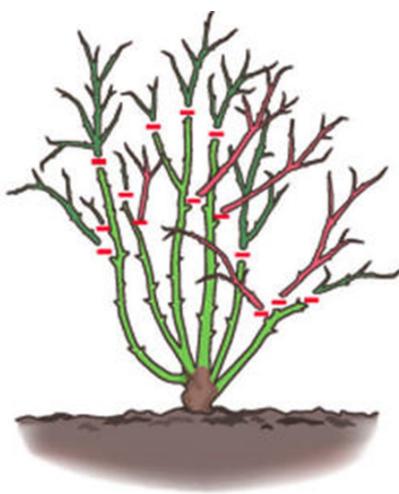
Preferred date of pruning

Location of roses

Type of roses

Contact person of public place

Phone number of contact person of public place



Book of the Month

The Pruning Answer Book

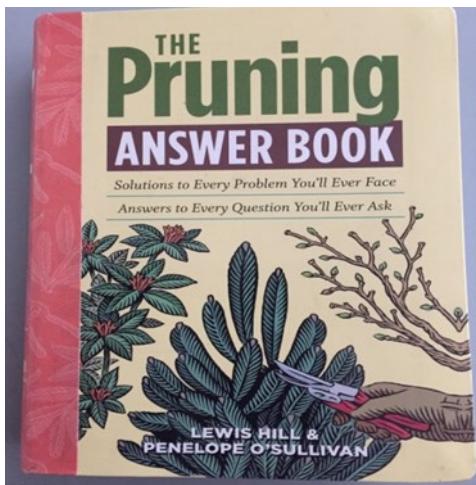
By Lewis Hill & Penelope O'Sullivan

With winter coming it will soon be an ideal time to start evaluating if your vines, shrubs and trees will need some pruning for the coming summer. If you weren't happy with the health, size or location of a plant over the summer you probably already know what needs to addressed. Good pruning, using proper techniques, can rejuvenate an existing plant and improve the over-all look of your landscaping.

The Pruning Answer Book has been my go-to reference book for many years. I like the FAQ format of the book. It has questions and answers regarding why and when to prune. It also includes details for safety, proper tools to use for specific purposes & tool maintenance.

It has chapters for fruit and nut trees, ornamentals and roses. In particular I like the way it addresses older trees and shrubs and how to get them back in check if they are unhealthy or have out grown their site.

The last 50 or so pages include a Key To Pruning Techniques along with a plant by plant pruning guide. It addresses the best technique to use, the best time of year to prune and pruning tips for the specific plant.



Submitted by Carolyn Froelich

Ornamental Plant of the Month

***Linguistrum japonicum* – beware the beast!!**

Normally this column is dedicated to plants I like to see around town but today is an exception – we are going to have a look at what I consider to be one of the most invasive species every introduced to the west!! It also goes by the name of wax-leaf privet but that sounds a lot nicer than this little critter deserves.

As its name suggests, wax-leaf privet has waxy, deep green leaves with pale undersides. The leaves, which grow in an alternating fashion on the branch, are oval and typically grow about 4 inches long. These shrubs usually reach heights of about 6 to 12 feet and spread 6 to 8 feet wide, though they may grow more than 20 feet tall in some cases. For some reason people even let them go to small tree size which spreads their grief on an even wider scale. The wax-leaf privet suffers from no serious insect or disease issues. Wax-leaf privet thrives in full sun or partial shade, and prefers about 5 feet of planting space to encourage healthy air circulation. Hearty wax-leaf privet resists drought and tolerates salt spray in coastal gardens.

Most plants are spread from the little black seeds that form after the allergy busting blossoms in the spring by birds or evil gnomes. They sprout willy-nilly in your planting beds and there are occasions when I simply lost count of how many were taken from a relatively small area in the yard. The berries of this shrub are slightly toxic, so keep pets away from the fruit, which can cause abdominal issues, such as diarrhea, vomiting, or -- in rare cases -- heart palpitations, loss of coordination or death, if eaten in large numbers.

So, if you still think this plant is worth having in your yards please heed the following advice. Keep it well pruned (it'll take on most any shape you choose) especially before the large white waxy flowers start to open. If you do this it can form a spectacular hedge that will keep out nosy neighbors and loose dogs. If you don't prune it well you will be cursing the thousands that appear without warning and can grow 3-5 feet in a season while hiding behind something you really want in your yard.

Now that I have that off my chest remember this is the very best time of the year to plant the perennials that will make you smile and forget the lowly linguistrum – I wish you the best of 2017 and a stunning adventure in the garden!!



Submitted by Cynthia

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White

Recipe of the Month

Roasted Cauliflower with Butternut Squash and Pomegranate

1 head cauliflower cut into 1' florets

4 cups butternut squash peeled, seeded and cut into 1" cubes

3 1/2 tbl olive oil, divided

1/2 tsp salt divided

3 tbl lemon juice

2 tsp pure maple syrup

1 tsp minced fresh rosemary

1/2 tsp grated lemon zest

1/4 tsp pepper

1/2 cup pomegranates arils (seeds)

Preheat oven to 400F

Place cauliflower in a large rimmed baking pan. Place squash in another large rimmed baking pan, drizzle each with 2 tsp olive oil, sprinkle each with 1/8 tsp salt and toss to coat. Arrange in a single layer, bake cauliflower for 25 mins and squash for about 35 mins., stirring occasionally or until tender and browned. Let cool to room temperature.

Whisk together lemon juice, maple syrup, rosemary, lemon zest, pepper and remaining olive oil and salt in a small bowl.

To Serve: Toss vegetables with lemon mixture and pomegranate arils serve on a deep platter at room temperature. (I have served it warm and it's great too)

serves 4

Submitted by, Sherry Maltby



Edible Plant of the Month

Rose Hips

Now is the time to start thinking about harvesting your rose hips. The best time to pick them is right after the first frost as they will be sweeter. It is also good for the plant, as cutting the hips prior to the frost could cause the rose to send out new shoots that would be killed back from the frost.

To prepare the rose hips it is best to cut them in half and remove the seeds and little hairs after you remove the stem and blossom end. Now they are ready to use. To get a sense of the taste of the rose hips you can brew yourself a cup of tea with 4 – 8 hips in a cup of boiling water for about 10 minutes.

You can also make rose hip jelly by simmering 4 quarts of fresh, ripe rose hips in about 2 quarts of water until the hips are soft. Crush to mash and strain through a jelly bag. Should make about 4 cups rose hip juice. Add the juice to $\frac{1}{2}$ cup lemon juice and 1 package pectin crystals. Stir over medium high heat until mixture comes to a hard boil. Stir in 5 cups (or less if you prefer more tart jelly) at once. Bring to a full rolling boil and boil for 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Pour jelly into hot sterilized jars.

Cooking tips: Do not use aluminum pans or utensils as aluminum discolors the hips and destroys their vitamin C. Stainless steel is fine.

Caution: Don't use rose hips from plants that have been treated with a pesticide that is not labeled for use on edibles.



Submitted by Lynne Spivak

December in the Garden:

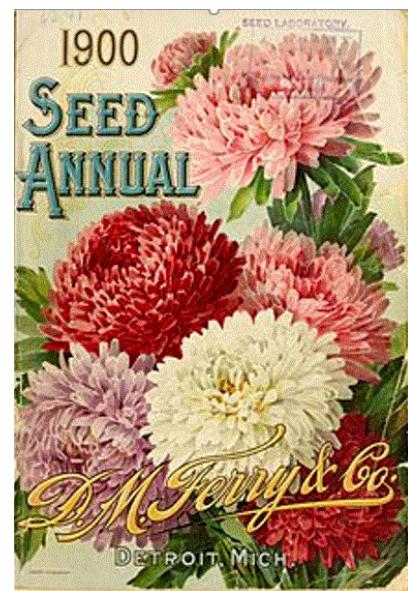
* **Shop:** Plants and seeds make awesome holiday, hostess and mystery gifts

* Plant

- Bare-root roses
- Bulbs
- Camellias
- Cyclamen
- Hellebore
- Living Christmas trees
- Bare-root fruit and landscape trees

* Maintenance

- Adjust your irrigation
- Protect citrus and other sensitive plants
- Apply dormant spray
- Add mulch to beds
- Divide perennials
- Throw out fallen rose leaves



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.



Science word of the Month....

Assimilation—The conversion of food into cell walls and cell contents. Or if you are a Star Trek fan, conversion from Human to Borg.

Garden Club of Colusa County activities

- No December meeting
- 6:30
- St. Stephens church, Colusa

Additional Links

Integrated Pest Management www.ipm.ucdavis.edu

UC Davis Arboretum www.arboretum.ucdavis.edu

McConnell Arboretum and Botanical Gardens turtlebay.org

Invasive Plants www.cal-ipc.org

Plant Right www.plantright.org

PG&E www.pge.com

Save Our Water www.water.ca.gov

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.

