

A Garden Runs Through It

University of California
Agriculture and Natural Resources

UCCE Master Gardener Program



Colusa County

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

December 2017

Cooperative Extension,
Colusa County

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Upcoming events



February

Colusa Farm Show
February 6-7-8
Colusa County Fairgrounds
Main Exhibit Hall

Advice to Grow by ... Ask Us!

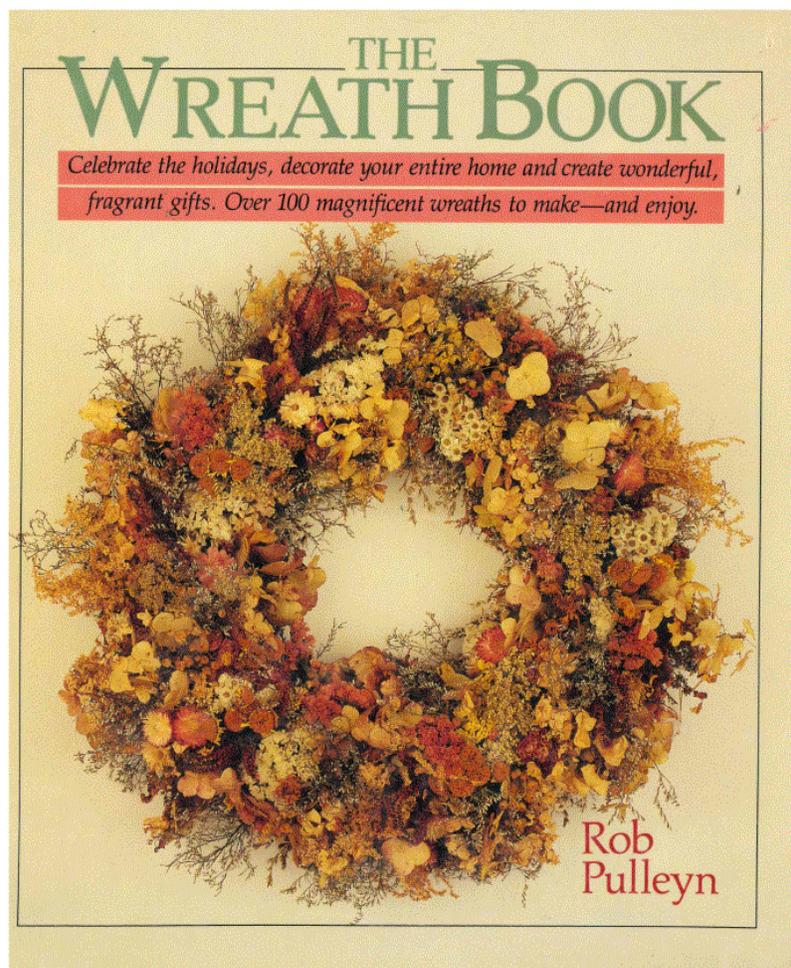


Book of the Month

The Wreath Book

Wreaths are some of my favorite items to use in decorating. They welcome visitors, spark up any room, celebrate the holidays, mark special occasions, and share treasured mementos.

Wreaths are fun and easy do-it-yourself projects. Over the years I have made many, some with fresh materials and others with artificial. One of the books from my collection is an older one, but with over 120 brilliant photos, *The Wreath Book* by Rob Pulleyn gives you all the information and ideas you will need to make your own unique, beautiful wreaths. Included are charts on flowers, herbs and greens to use, tips from expert wreath makers, and fascinating bits of history.



Submitted by Peggy Townzen

Ornamental Plant of the Month

Candy Corn for your garden!!

In case you have Halloween candy left over you probably wouldn't consider putting it in your garden. But if you are looking for a great splash that is only sweet for lots of pollinators such as butterflies and hummingbirds, you might consider a wonderful array of color and texture to beautify your landscape. The botanical name is *Cuphea micropetala*. It is native to Mexico and with good winter drainage is very cold hardy for our area. This plant is also called Mexican Giant Cigar Plant or the aforementioned Candy Corn.

The best things besides the splash of color and active pollinator zone for this plant is that it spreads your bloom season out from July through October or November. It will easily reach 3 feet tall and loves the sun. Space them 18-24 inches apart for a massive display of color.

In early summer, pinch growth as needed and more branching will follow. Feed in mid-summer and again in early fall with a light application of a balanced, slow-release fertilizer. These species are drought tolerant, but watering during prolonged dry periods will pay dividends come fall. Plan on using them informally in the garden rather than lined up like soldiers.



Submitted by Cynthia White

Edible Plant of the Month

Kale

Kale is a cabbage relative originally from the northwestern Mediterranean coast. It is grown for its leaves, which can be steamed, stir-fried, sautéed, or added to soups. Kale is high in vitamins A and C and in Calcium. Kale is winter-hardy to as low as 5 F degrees.

Kale is an attractive plant that grows 14 to 30 inches tall, depending on variety. Curly-leaved varieties such as 'Redbor' and 'Winterbor' form compact clusters of leaves that are tightly curled. 'Toscano' ('Lacinato') is a non-curly green kale; 'Red Russian' is a non-curly red kale. So-called flowering kale is similar to flowering cabbage, with brightly colored, decorative foliage, it too, is edible and is sometimes sold in markets under the name "salad savoy".

Planting: Plant in late summer for a fall crop.

Spacing: Sow seeds in place and thin to 1-3 inches apart.

Water: Keep the soil moist during the growing season, but stop watering after the first frost.

Fertilizer: Top dress with a high nitrogen fertilizer.

Harvest: Eat thinnings as plants fill in (baby kale). For all types of kale, harvest by removing leaves from the outside of the clusters; or harvest the entire plant by pulling it up and cutting off the base. Light frost sweetens flavor.



Information from *Sunset Western Garden Book of Edibles*

Submitted by Gerry Hernandez

Recipe of the Month

Chocolate Pumpkin Cheesecake

Two of my favorite ingredients, Chocolate & Pumpkin!

INGREDIENTS

FOR THE CAKE

- 3 8OZ Blocks of Cream cheese, softened
- 1 15oz can pumpkin puree
- 4 large eggs
- 3/4 Cup Sugar
- 1/2 Cup Light Brown Sugar
- 1/4 Cup Sour cream
- 2 tsp. pure vanilla extract
- 2 TLB All Purpose Flour
- 1 tsp. pumpkin pie spice
- 1/2 tsp. Cinnamon
- 1/4 tsp. kosher salt

FOR THE OREO CRUST

- 24 Whole Oreo Cookies
- 6 TLB melted butter

FOR SERVING

- 1/4 CUP Semisweet Chocolate Chips, melted
- 1/4 Cup Caramel
- Whipped Cream or Cool Whip

DIRECTIONS

1. Preheat oven to 350 and position the rack in the middle of over
2. Make Cheesecake: In a large bowl, using an electric mixer, beat cream cheese until smooth. Add pumpkin, eggs, sugars, sour cream, vanilla, flower, pumpkin pie spice, cinnamon and a generous pinch of salt, beat until no clumps remain. Set aside.
3. Make Crust: In a large Zip lock bag or food processor, crush or process the Oreos unit fine crumbs form. Transfer to a bowl an pour in melted butter. Stir until crumbs are completely coated and moist.
4. Double wrap the outside of a 9" spring form pan with foil, coat pan with cooking spray and press Oreo mixture into pan and 1/3 of the way up the sides, packing tightly. Pour cheesecake filling over unbaked crust. Place spring form pan in a baking dish with sides. Place on oven rack and pour in enough boiling water to reach 1/2 up the side of the spring form pan. Bake until jiggly in center, 1 hour to 1 hour 15 minutes.
5. Turn oven off prop open oven door and let cheesecake cool one hour . Remove pan from water an unwrap foil. Refrigerate cheesecake until totally chilled, at least 4 hours or overnight.
6. When ready to serve, drizzle cheesecake with melted chocolate and Carmel . Serve with Whipped Cream or Cool Whip if desired.



Submitted by Sherry Maltby

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

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

Espalier: A method for training branches to grow flat against a vertical surface.

Garden Club of Colusa County activities

- No meeting in December



Additional Links

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

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