In November 2014, we started a 3 times a week blog. The blog delivers timely information to you Monday, Wednesday and Friday.

We are re-vamping our newsletter to include the blog posts. You will receive this newsletter twice a month. Please let us know how you like this. If you would like to receive only the blog please subscribe to it and unsubscribe to the newsletter.

Information Booth Locations:

**May Surprise**
May 2, 9am-4pm
10th & Parkhill St, Colusa

**Colusa County Fair**
Colusa Fairgrounds, Etchepare Hall
June 4-7

**Colusa County Fair Make & Take**
Colusa County Fairgrounds, Etchepare Hall gardens
June 4-7, 6-8pm
Our Blog posts

Make every Drop Count
Mulch
Repair leaks and broken sprinklers
Click here to read the full blog.

Water-wise plants I
Many people have asked us "What water-wise plants can I plant in my landscape?" We are going to highlight 3 plants every Wednesday.

Yarrow, Blue Gramma Grass, Hens and Chicks
Click here to read the full blog.

Garden Advice at the May Surprise
Garden Advice at the May Surprise!
Saturday May 2nd, 9-4pm
Click here to read the full blog.

Sustainable Landscaping
Discover your climate and micro-climate.
Click here to read the full blog.

Water-wise plants II
Roses, Cape Balsam, Feather Reed Grass
Click here to read the full blog.
Recipe of the Month

Slow Cooker Pot Roast Soup

INGREDIENTS

1. 1 beef Shoulder Roast Boneless (2-1/2 pounds)
2. 2 cups chopped onions
3. 1 can (14-1/2 ounces) diced tomatoes with green peppers and onions, undrained
4. 1 cup frozen hash brown potatoes (cubes)
5. 1 cup beef broth
6. 1 tablespoon minced garlic
7. 1 teaspoon dried thyme leaves
8. 1/2 teaspoon salt
9. 1/4 teaspoon pepper
10. 2 cups broccoli slaw
11. 1/2 cup frozen peas

1. Cut beef roast into 12 equal pieces. Place in 4-1/2 to 5-1/2-quart slow cooker. Add onions, tomatoes, potatoes, broth, garlic, thyme, salt and pepper. Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours or until beef is fork-tender. (No stirring is necessary during cooking.)
2. Stir in broccoli slaw; continue cooking, covered, 30 minutes or until broccoli slaw is crisp-tender. Turn off slow cooker. Stir in peas; let stand, covered, 5 minutes.

Total Recipe Time: HIGH 5 to 6 hours or on LOW 8 to 9 hours
Makes 6 servings

This recipe is from Beef it’s what’s for Dinner

Submitted by Barbara Scheimer and Cynthia Peterson
May in the Garden:

What to plant?
- Direct seed in the garden cucumbers, melons, summer squash, beans, corn, and annual herbs.
- Plant sunflowers, zinnias, cosmos, marigolds and aster in the flower garden.

Chores:
- Fertilize summer blooming flowers early in the month.
- Apply (or re-apply as needed) organic mulch to all beds to keep the soil cool and enrich the soil. Be sure to leave space around the base of the plants.
- Trim the dead flowers but not the leaves from spring bulbs. The leaves restore the bulb; so wait to remove them until they turn yellow. Fertilize the bulbs after the bloom is finished with bone meal.
- Later in the month prune spring flowering shrubs to shape, removing old and dead wood. The plants flower on the growth that happens during the summer; do not prune in the fall or winter or you will have no flowers on the shrub.
- Continue the battle against slugs and snails.
- Deadhead (cut off spent flowers) to get continuing bloom on annuals and perennials.
- Thin peaches, plums and nectarines so there is 6” between fruits.

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.