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Information Booth Locations:  

Rose pruning workshop  
January 30, 10-noon  
Williams Elementary School  

Fairy Garden workshop  
Tuesday February 23, 6-8pm  
CIP Conference room

Small gifts can make a big difference.  
Click here to support us.
Rose Pruning Workshop

- Saturday, January 30, 10-Noon
- Williams Elementary School
  - 1404 E St., Williams
- Bring pruners, loppers, saw and gloves
- Sponsored by Master Gardeners of Colusa County
- This is a FREE workshop
Fairy Garden Workshop

- UCCE Master Gardener Program of Colusa County
- When: Tuesday February 23 from 6-8pm
- Where: CIP Conference room, 100 Sunrise Blvd, Colusa
- Fee: $25 the fee includes container, soil, 3 different plants and rocks. Fairy Garden accessories are not included in the fee.
- Fee can be paid on-line, at our office or mail a check (UC Regents) to 100 Sunrise Blvd, Ste E, Colusa
- Patti from Davison’s Drug will have Fairy Garden accessories available for purchase
- If you have accessories you can use them.
- For more information 530-458-0570.

Click here to pay on-line
Most of us have started an avocado tree from the pit of an avocado we have enjoyed eating. How fun it is to watch that brown pit turn into a green leafy miniature avocado tree. I have known folks who have actually ended up with a rather large outdoor tree (but without the yummy fruit).

Since our current weather is not conducive to outdoor gardening, I thought it might be interesting to look at what other pits that we can turn into plants. Holly Fraser's book answered my questions. She explains how to plant the pits of many other fruits and vegetables including olive, mango kiwi, pomegranate, peanuts and all kinds of berries. She tells what pits are and how they grow and how to take care of the plants including how to repot, prune, support and how to control pests and diseases. Growing some plants will require more skill and patience than others.

*Plants from Pits* is filled with colorful photographs and step-by-step illustrations. The book is a perfect way to introduce beginners of all ages to the joys of watching things grow.

Quid publishing

c2015

Submitted by Peggy Townzen
Ornamental Plant of the Month

Coral Bells Gone Wild

I remember my grandmother's garden with the old fashioned coral bells. Now that I have had a chance to look around I find that the lowly bells have transformed into more varieties of Heuchera than one could imagine. We just planted one of the bright green varieties outside the fire department in Colusa. It's a darkish area that needed some brightening and wow – it's lovely! This hardy perennial is one of 30 different 'bells' you can plant. There is the ‘Georgia Peach' which is bright pink and vigorous. The growing conditions in general are for partial to full shade and like to be moist but never standing in water. In general they reach about 12-16 inches with the flower rising above the clump. Heuchera is very hardy in our zone 9 and doesn’t mind a bit of heat as long as it doesn’t stay in full sun. The reddish one below is called cherry cola!! The bright green is lime rickey and the third is Georgia Peach.

Brighten up a dull area with one of these beauties!!

Submitted by Cynthia White
Garlic Chives – Allium tuberosum

Garlic chives (Allium tuberosum), is a fantastic edible garden plant. The bulbs bloom from late summer into early fall. They bear gorgeous white flowers a foot or so above the foliage. Hardy zones 3-9, Garlic chives do fine in soils with dry to medium moisture and are drought tolerant and deer resistant. They also have the awesome feature of attracting butterflies to your garden. Swallowtail butterflies love garlic chives nectar. The prolific fragrance released when one brushes against the plant is pure garlic/onion. If you appreciate the different smells of the garden such as the earthiness of tomatoes or the spicy nature of many sages, then Allium tuberosum simply adds to the symphony. A wonderful plant for naturalized landscapes.

Garlic chives have a (minor) reputation for spreading aggressively through self-seeding. I have enjoyed the volunteers that show up around the garden, but deadheading before the seeds set will reduce reseeding. Individual clumps will spread a foot or two over time. They will interweave with other plants for a lovely natural look in your landscape. Used extensively for culinary purposes, garlic chive leaves are chopped and added to various dishes. They add a mild zing to soups, meats, and vegetables. I personally love them on baked potatoes. The herb tastes a bit more like garlic than chives or onions, making it a versatile ingredient in the kitchen… and a lovely plant in the garden.

Submitted by Nancy Cutter
Recipe of the Month

Pecan Bars
from Cooks Illustrated, December 2015

I fixed these for an office potluck and they were a total HIT!!

CRUST
1 3/4 C all purpose flour
6 T granulated sugar
8 T butter, melted

Preheat oven to 350 degrees
line 13x9" pan with foil, lengthwise and crosswise, leaving 2" over ends Tuck foil into corners tightly Spray lightly with cooking spray This will ease cookie removal later

Whisk dry ingredients together
Gently mix in melted butter with a wooden spoon, crust should clump Scoop out tablespoon-sized bits, drop into prepared pan Gently press with fingertips/palm to smooth dough to even thickness

TOPPING
3/4 C packed light (or dark) brown sugar
1/2 C light corn syrup
7 T melted butter, still hot
1 t vanilla extract
4 C (1 pound) pecan halves, toasted ~8 min in 350 degree oven
You can use pieces, but toast shorter time so they don't burn
I like pieces because they cut better later

Whisk all ingredients but nuts together until smooth Fold in nuts to coat evenly Pour over crust, spreading gently with a spatula There may be some gaps, that's OK Bake at 350 degrees 23-25 minutes Topping should be evenly distributed and bubbling over entire surface.

Set on cooling rack, cool at least 2 hours Lift out using foil handles Cut into bars or squares Store at room temp for up to 5 days (Like they will last that long??)

Submitted by Penny Walgenbach
Smart Gardening Practices

Thin Mature Trees Don’t Top Them!

Proper tree pruning removes dying, diseased or injured wood, crossing or crowded branches, restructures tree shape or reduces tree height. Proper thinning of the tree’s canopy increases light and air circulation, and reduces wind resistance and the occurrence of some diseases. Pruning also influences growth and flower bud formation.

There are two types of pruning cuts: thinning and heading.

A thinning cut removes a branch at its point of origin or to another branch. Trees pruned with thinning cuts are more open and retain a more natural tree shape.

A heading cut tops off the central leader or main branches back to a stub or a branch that is too small. Heading cuts disfigure a tree's natural shape and results in vigorous upright shoots. These shoots are weakly attached. This is also known as topping.

Topping is perhaps the most harmful tree pruning practice known. Yet, despite more than 25 years of literature and seminars, explain its harmful effects, tipping remains a common practice.

Topping is often used to reduce the size of a tree. A homeowner may feel that a tree has become too large for their property, or that tall trees may pose an unacceptable risk. Topping, however, is not a viable method of height reduction and certainly does not reduce future risk. In fact, topping will increase risk in the long term.

Do Not Top Trees!! Start out right by planting trees appropriate for the available space at tree’s maturity. Prune a young tree for structure and form during the first 3-5 years.

For more information go to: http://cecolusa.ucanr.edu/Master_Gardeners/Eight_Smart_Gardening_Practices/Conserve_Energy/
January in the Garden:

In the Garden:
- Plant rhubarb, strawberries, and cane berries. Plant seeds for broccoli, cabbage, parsley, turnips, peas, radishes, lettuce, and spinach.
- This is the time to plant bare root roses, trees, artichoke crowns, grapevines, and other vines.
- You can still plant pansies, violas, snapdragons, and fairy primroses.
- Plant gladiolus every 2 weeks for a succession of blooms.
- Later in the month you can divide Shasta daisies, daylilies, chrysanthemums, and other perennials.

NOTE: Beware of digging in soggy soils. All plantings should be well-drained; the new plants might rot if soil is soggy.

Pruning:
- Roses, fruit trees and other perennials can be pruned this month.
- Do not prune spring flowering shrubs until after they bloom.
- Prune berry canes that bore fruit last year to the ground.
- Prune grapevines back, leaving 2 to 3 buds per side shoot.

Pest and Disease control:
- Spray horticultural oil on pruned fruit trees to control scale, mites and aphids. Thorough coverage will kill over-wintering eggs.
- 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.
- 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....

Hydroponics—A method of gardening with a water-based solution rather than soil. In some systems, an inert medium such as rockwool is used to anchor plant roots.
Garden Club of Colusa County activities

- January 25, 6:30
- 642 5th St, Colusa
- Native plants

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.