Edible Landscapes 101
By Janet K. Hough, Master Gardener

A team of Riverside County MGs attended a special 2-day train-the-trainer session on Edible Landscapes at Cuyamaca College, El Cajon last October. Kudos to: Andy Cannella, Carol Haffter, Christine Lampe, Eva Courtney, Janet Hough, Jo Beth White, Lisa Russell, Lucy Heyming, Pam Tharaldson and Terri Basso who attended and brought back a lot of good information to Riverside County to be shared with other MGs and community residents. Kudos also to Ginger Dwyer and Molly Lyle-Sanchez who attended the LA training.

Edible Landscaping is the use of food plants as design features in a landscape. The plants are used for both aesthetic value as well as consumption. Program trainers were quick to point out that this concept does not include food items produced for sale. Edible landscaping promotes sustainable gardening practices that maximize water efficiency, support wildlife, and reduce the use of chemicals in the landscape. “A major goal of the program is to provide objective research-based curricula on edible landscaping to Master Gardeners, who in turn, will provide the information to the gardening public via workshops and other methods.”

Putting together an edible landscape requires a lot of pre-planning. It necessitates choosing edibles to include and requires research into seasonal plantings, and knowledge of harvesting requirements. There are more time demands on gardeners to maintain and replace edible plants, and it often takes more water to keep things growing properly. Residents must be aware of, local regulations and policies, especially concerning local water issues and land use. In some cases the price of water goes down if you include edibles in your landscape.

It does take a lot of effort to follow through on creating an edible landscape, so why would I want to create more work for myself? For me the answer is simple. I have several grandchildren between the ages of 2 and 9 years of age. [Plus a few neighborhood kids who come by frequently to visit.] Most of them are not familiar with where edibles come from (other than the supermarket or out of a box), most have not seen carrots, tomatoes, lettuce or beans growing, and most have not had the pleasure of harvesting their own edibles. These urbanized city kids might never get the opportunity to witness gardening at its best. So incorporating my love of gardening and opening my landscape to edibles makes my home garden an even bigger “adventure” for visitors and that makes sense to me! We talk about seeds (sizes, shapes, and such), we talk about what the parts of a plant we eat, and we try out new recipes with the food we harvest, and so much more.

I not only reap the benefits of fresh food being grown right at home but I can demonstrate good gardening habits to all the children who come and are willing to participate. When it is time to plant, tend, and harvest favorite edibles I have a willing cadre of helpers. They help select what they want to grow, they help nurture and watch over their plants, and they help harvest their bounty when it is ready for picking and eating. They also learn good food handling strategies, so that the food is safe and healthy to eat. The simple lessons learned stay with each and every one. Hopefully these lessons get passed forward to others.

My new stockpile of knowledge enables me to share with fellow MGs and other community members as questions arise. Stay tuned for more Edible Landscape articles. I encourage you to try an edible or two in your home landscape this spring.
Past Chairman Marco Baldi makes a call to action to Riverside County Master Gardeners

The Riverside Master Gardeners will once again assist PlantRight in surveying invasive ornamental plants for the 2013 year. I am requesting Master Gardeners and MG’s in-Training to participate in this important survey.

The survey tracks the retail market for invasive plants and helps PlantRight work with the nursery industry to replace these plants with environmentally safe alternatives. Participation provides an opportunity to learn more about the invasive plants that are still used for gardening in California, and the option to help PlantRight get them off of store shelves.

The survey is slated to begin in late February. Participants will need to sign up for a webinar, and will be assigned one or more nurseries where they will collect data concerning invasive plants for sale at their assigned stores. (You will receive a plant ID key).

If you would like to help with this survey please send me a short email and I will send you additional information as well as the address where you can register for the webinar (required for participants).

Help Prevent the Spread of Invasive Garden Plants
An opportunity to learn and take action

Message From the PlantRight People

In partnership with the Riverside County Master Gardener Program, PlantRight (www.plantright.org) will be conducting its 4th annual Spring Nursery Survey for invasive plants this spring. The survey tracks the retail market for invasive plants and helps PlantRight work with the nursery industry to replace these plants with environmentally safe alternatives. Participation provides an opportunity to learn more about the invasive plants that are still used for gardening in California, and the option to help PlantRight get them off of store shelves.

Participation in the 2013 Spring Nursery Survey can be counted toward your service hour credit requirement, and entails:
- Viewing a prerequisite, educational webinar/online presentation (Eligible for 1 hour of CE credit. More info below);
- Signing up to survey a store in your county (randomly selected by PlantRight for statistical purposes);
- Collecting materials (ex. survey form, instructions, and a plant ID key);
- Visiting the store and recording information about any invasive plants sold there;
- Submitting the information to PlantRight.

On average, the above steps take about 2.5 hours to complete. The hours can be completed with other Master Gardeners, and can be counted for Service Hour credit. Thanks to the dedication of over 140 volunteers who participated in this survey last year, data was collected from over 238 stores in 39 counties of California. We look forward to another great year and hope you can join us in 2013!
IN MEMORY OF LYNNE SEYMOUR, WHO PASSED AWAY RECENTLY (reprinted article from 2009)

Step Into My Garden
By Lynne Seymour, Master Gardener Trainee

BEFORE

AFTER

My 80-year old Wood Streets home had an archaic watering system that wasted water on a tired front lawn and parkway. In the past, to retain historic integrity, the City of Riverside Cultural Heritage Board had frowned on removing green lawns even though they are water wasters. Luckily, the CHB approved my front yard transformation to drought tolerant plants and decorative hardscape about eight years ago.

About three years ago, I decided I wanted to expand my water wise concept to the rest of my yard. I had already built a new patio deck in the rear yard, but it overlooked a “blank canvas.” I knew what I wanted in the back yard: a Santa Fe style fireplace, a BBQ, and a pond with a waterfall. You know, just a few things to enhance the beauty of my Spanish Mediterranean home! I consulted with MG Nan Simonsen. She worked with me to design the features I wanted and provided many ideas for drought tolerant plants and trees.

I was very flattered when my garden was part of the 2009 Riverside Flower show garden tour. And yet, nervous that the yard not be perfect. So, I power washed the deck, patio, driveway and walkways, groomed plants, labeled plants with botanical and common names, staged vignettes to visualize the ambience of areas in the yard, added interest and focal points with metal sculptures and on the day of the show even sent my beloved dog to day care! I had before and after pictures on display along with educational materials. Yes, it was a lot of work, but well worth it. I wanted visitors to see that a waterwise yard could be aesthetically beautiful as well as practical.

My yard has grown and now I can sit on my deck and watch flitting birds and butterflies, listen to the bubbling waterfall and enjoy the visual pleasures of shape and color. You are welcome to do the same – when you step into my garden.

Join Riverside MGs on Facebook

The master gardeners have a Facebook page. It can be found by searching in Google for “UCCE Master Gardeners of Riverside County” and “Facebook.” Become a fan by “liking” the page and spread the word about it.

Attached is the QR code for the Riverside County MG website

There’s an App called QRReader that you can download to your phone.

Then you can use the App to read or scan QR codes. Try it!

Lots of people like QR codes (“techies” this is for you) because it takes them straight to websites on their phones.
Master Gardener volunteers were recognized for their hard work, twice in the last month. We received a sizeable check from former Riverside County Supervisor, Bob Buster, and the Western Municipal Water District gave us a very special Certificate of Appreciation to recognize your “outstanding contributions to Western’s mission of promoting efficient outdoor landscape water use.”

Neither of these honors would be possible without your hard work and dedication to the Master Gardener Program, thank you, Master Gardeners!

The Desert Master Gardener training class will graduate in March and you will receive more information on that event soon. If you are a trainee or a Master Gardener in the desert area help is needed to keep the program growing and well functioning. We have a small committee and could use your help. Do you have ideas for continuing education meetings, volunteer opportunities, the phone hotline, and program growth? Please contact me, Janna Calkins, Chris Lyman, Suzanne Jarvinen, or Jackie Smith if you want to join us or offer an idea to help the MGP to “grow and flower” in the desert (pun intended). We currently have a Desert Representative on the MG Advisory Board, but there is always next year!

In Riverside, and all other areas, I ask that you think about joining the Master Gardener Advisory Board as an elected officer, committee coordinator or committee member. We are now a countywide program and you all have the talent needed to keep the program alive and well in the County of Riverside.

We have a new Chair Elect, David Brandtman and he will need your help and support. Thank you, David for taking on this position.

Let’s hope winter comes back and gives us some rain, we certainly do need it.

Stephanie

Garden Views

http://ucanr.edu/sites/RiversideMG/
Facebook: Google UCCE Riverside Master Gardeners

The Garden Views newsletter is published monthly, September through June, by UC Cooperative Extension, Riverside County, Master Gardeners. All reporters are Master Gardeners or Master Gardeners-in-training.

Editor: Janet K. Hough
janetkough@hotmail.com

Moving?

Please let us know when you change your address, phone number or email. Contact Stephanie Pocock, Volunteer Services Coordinator, at 951.683.6491 x 230 or sapocock@ucanr.edu. She will make sure the information gets changed on the membership roster so you will not miss out on newsletters and emails. Thanks!

To simplify information, trade names have been used. No endorsements of name products is intended, nor is criticism implied of similar products which are not mentioned.
# MASTER GARDENER EVENTS CALENDAR

**V = Volunteer Hours**  
**CE = Continuing Education Hours; CEmg=Master Gardeners ONLY**  
**SE = Social Event**

## 2013 FEBRUARY

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Time</th>
<th>Type</th>
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<tbody>
<tr>
<td>2</td>
<td>Rose Pruning, Rose Haven Garden, Temecula</td>
<td>9:00 am - 12:00 noon</td>
<td>V</td>
</tr>
<tr>
<td>2</td>
<td>Create Succulent Picture Boxe, UCRBG, $45 Friends, $50 non-members</td>
<td>9:30 am - 12:00 noon</td>
<td>CE</td>
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<tr>
<td>2</td>
<td>Grow Lab Seed Planting for Spring Sale</td>
<td>10:00 am - 2:00 pm</td>
<td>V</td>
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<tr>
<td>7</td>
<td>Palm Desert Training Class, UCR Palm Desert, Rm A-114, &quot;Insects in the Garden&quot;</td>
<td>9:00 am - 12:30 pm</td>
<td>CE</td>
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<tr>
<td>8</td>
<td>Riverside Training Class, &quot;Insects in the Garden&quot;</td>
<td>9:00 am - 12:00 noon</td>
<td>CE</td>
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<tr>
<td>9</td>
<td>Rose Pruning, Rose Haven Garden, Temecula</td>
<td>9:00 am - 12:00 noon</td>
<td>V</td>
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<tr>
<td>9</td>
<td>Grow Lab Seed Planting for Spring Sale</td>
<td>10:00 am - 2:00 pm</td>
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<tr>
<td>9</td>
<td>WMWD Docent Day, 450 E. Alessandro Blvd., Riverside, 92508</td>
<td>10:00 am - 12:00 pm</td>
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<td>9</td>
<td>WMWD Workshop: &quot;Growing Blueberries in the Inland Empire&quot;</td>
<td>11:00 am - 12:30 pm</td>
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<tr>
<td>13</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>14</td>
<td>Palm Desert Training Class, UCR Palm Desert, Rm A-114, &quot;Woody Landscape/Garden Design&quot;</td>
<td>9:00 am - 12:30 pm</td>
<td>CE</td>
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<tr>
<td>14</td>
<td>MG Veterans Meeting, WMWD, Topic: Iris—Mysic Lake Gardens</td>
<td>6:30 pm - 8:45 pm</td>
<td>CE</td>
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<tr>
<td>16</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>16</td>
<td>Rose Pruning, Rose Haven Garden, Temecula</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>16</td>
<td>Grow Lab Seed Planting for Spring Sale</td>
<td>10:00 am - 2:00 pm</td>
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<tr>
<td>16</td>
<td>WMWD Basic Docent Training, WMWD Garden</td>
<td>9:00 am - 11:00 am</td>
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<td>20</td>
<td>MG Advisory Board Meeting, UCCE Office</td>
<td>7:00 pm - 9:00 pm</td>
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<td>21</td>
<td>Palm Desert Training Class, UCR Palm Desert, Rm A-114, Final Exam Review</td>
<td>9:00 am - 12:30 pm</td>
<td>CE</td>
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<tr>
<td>22</td>
<td>Riverside Training Class, &quot;Vegetables &amp; Composting&quot;</td>
<td>9:00 am - 12:30 pm</td>
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<tr>
<td>23</td>
<td>Rose Pruning, Rose Haven Garden, Temecula</td>
<td>9:00 am - 12:00 noon</td>
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<td>23</td>
<td>Grow Lab Seed Planting for Spring Sale</td>
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<tr>
<td>27</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>28</td>
<td>Lunch ‘n Learn, Topic TBA</td>
<td>11:00 am - 1:00 pm</td>
<td>CE</td>
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</tbody>
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Wishing all February Birthday Babies  
A Happy Birthday!

Ann Platzer  
Bonnie Joslin  
Carole Kelley  
Cathy Liss  
David Brandtman  
Fran Ferguson  
Gayle Webb  
Joan Breeding Ledbetter  
Karen Brandtman  
Nancy Downer  
Rockie McKee  
Sophia Dean
### 2013 MARCH

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<tr>
<td>2</td>
<td>Homemade Soup &amp; Bread + Plant Exchange, UCRBG Conference Center</td>
<td>11:00 am - 1:30 pm</td>
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<td>8</td>
<td>Riverside Training Class, WMWD, &quot;Backyard Orchard Culture&quot;</td>
<td>9:00 am - 12:30 pm</td>
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<td>9</td>
<td>Visit to the Maloof Garden, 5131 Carnelian St., Alta Loma, 91701 (UCRBG hosted)</td>
<td>9:30 am - 12:00 noon</td>
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<td>9</td>
<td>WMWD Garden Docent Day</td>
<td>10:00 am - 2:00 pm</td>
<td>V</td>
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<tr>
<td>9</td>
<td>WMWD Garden Workshop: &quot;Companion Planting&quot;</td>
<td>11:00 am - 12:30 pm</td>
<td>CE</td>
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<tr>
<td>13</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>14</td>
<td>MG Veterans Meeting, WMWD. Topic: TBA</td>
<td>6:30 pm - 8:45 pm</td>
<td>CE</td>
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<tr>
<td>16</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>20</td>
<td>MG Advisory Board Meeting, UCCE Office</td>
<td>7:00 pm - 9:00 pm</td>
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<tr>
<td>22</td>
<td>Riverside Training Class, WMWD, &quot;Plant Pathology&quot;</td>
<td>9:00 am - 12:30 pm</td>
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<td>27</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
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<tr>
<td>27</td>
<td>10th Annual Senior Conference, Janet Goeske Senior Center, Information Table</td>
<td>8:00 am - 12:30 pm</td>
<td>V</td>
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<tr>
<td>28</td>
<td>MG Veteran's Lunch 'n Learn, WMWD. Topic: TBA</td>
<td>11:00 am - 1:00 pm</td>
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### 2013 APRIL

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<tr>
<td>6</td>
<td>UCR BG Spring Plant Sale, UCR Botanical Gardens</td>
<td>9:00 am - 4:00 pm</td>
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<tr>
<td>7</td>
<td>UCR BG Spring Plant Sale, UCR Botanical Gardens</td>
<td>9:00 am - 4:00 pm</td>
<td>V</td>
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<tr>
<td>10</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 noon</td>
<td>V</td>
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<tr>
<td>11</td>
<td>Santa Ana Riverside Watershed Conference</td>
<td>8:00 am - 5:00 pm</td>
<td>CE</td>
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<tr>
<td>11</td>
<td>Veterans Meeting. Topic TBA</td>
<td>6:30 pm - 8:45 pm</td>
<td>CE</td>
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<td>12</td>
<td>Riverside Training Class, WMWD, &quot;Citrus&quot;</td>
<td>9:00 am - 12:00 pm</td>
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<td>13</td>
<td>UCRB &quot;Feng Shu Garden&quot;, UCRBG, $25 Friends, $30 non-members</td>
<td>9:30 am - 12:00 noon</td>
<td>CE</td>
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<tr>
<td>17</td>
<td>MG Advisory Board Meeting, UCCE Office</td>
<td>7:00 pm - 9:00 pm</td>
<td>V</td>
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<tr>
<td>20</td>
<td>Inland Empire Garden Friendly Sale: Eastvale Home Depot, Information Table</td>
<td>8:00 am - 12:00 pm</td>
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<tr>
<td>20</td>
<td>Heritage House Garden Work Day</td>
<td>9:00 am - 12:00 pm</td>
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<td>22</td>
<td>WMWD Earth Night in the Garden, Information Table</td>
<td>4:00 pm - 7:00 pm</td>
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<td>24</td>
<td>Heritage House Garden Work Day</td>
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<tr>
<td>25</td>
<td>Lunch 'n Learn. Topic TBA</td>
<td>11:00 am - 1:00 pm</td>
<td>CE</td>
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<tr>
<td>26</td>
<td>Riverside Training Class, &quot;Landscape Design &amp; Water-wise Gardens&quot;</td>
<td>9:00 am - 12:30 pm</td>
<td>V</td>
</tr>
<tr>
<td>27</td>
<td>Inland Empire Garden Friendly Sale: Corona Home Depot, Information Table</td>
<td>8:00 am - 12:00 pm</td>
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**Welcome David!**

David Brandtman is a recent graduate of the 2011-2012 Master Gardener class. Dave graduated *magna cum laude* with a degree in Geography from Cal State Long Beach, including course work in Environmental Studies. He also has 10 years of experience in Toastmasters International and is currently active on the Master Gardener Speakers Bureau. He has been an insurance professional for over 30 years, filling such roles as commercial underwriter, training coordinator, regulatory compliance manager and product manager for international and entertainment insurance. He is an advanced user of MS Office and has taught workshops in Word and Access, along with other software, to insurance professionals.

David and his wife, Karen, also a Master Gardener, have both been avid gardeners for over 25 years and live in La Sierra, at the base of the Norco foothills.
Cooking Corner

Submitted by Janet K. Hough, Master Gardener
Recipe by Lucy Heyming, Master Gardener

Thought I would share one of the recipes collected from our Riverside Master Gardeners collection. President Lucy Heyming has a great Strawberry Scone recipe she contributed. If you have some of your berries still in the freezer this would be a great addition to a winter meal. Keep this recipe around for your summertime bounty, or cheat and purchase a few berries from your local market. I tried the recipe and it is scrumptious! Now is the time to think about purchasing plants for spring planting.

A bit of history first: The strawberry is a member of the rose family, with the most common varieties being a hybrid of the wild Virginia strawberry (native to North America) and a Chilean variety. The plant produces succulent, red, conical fruit from tiny white flowers, and sends out runners to propagate. Although the plants can last 5 to 6 years with careful cultivation, most farmers use them as an annual crop. They take 8 to 14 months to mature, and are social plants, requiring both a male and female to produce fruit.

The word strawberry comes from the Old English streawberige, most likely because the plant sends out runners which could be likened to pieces of straw. Although they have been around for thousands of years, strawberries were not actively cultivated until the Renaissance period in Europe.

Strawberries are native to North America, and the Indians used them in many dishes. The first colonists in America shipped the native plants back to Europe as early as 1600. Another variety was also discovered in Central and South America, which the conquistadors called futilla. Early Americans did not bother cultivating strawberries, because they were abundant in the wilds.

Cultivation began in earnest in the early part of the 19th century, when strawberries with cream quickly became considered a luxurious dessert. Now 75 percent of the North American crop is grown in California, and many areas have Strawberry Festivals, with the first one dating back to 1850.

Strawberry Scones from Lucy Heyming
(makes 6 large scones or 12 minis)

1 cup strawberries (or other fruit)
3 tablespoons sugar (granulated)
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
6 tablespoons butter, in cubes, slightly softened
2/3 cup half-and-half or cream or cold buttermilk

Topping: 1 tablespoon sugar

Preheat oven to 400 degrees. Lightly grease a cookie sheet. Cut fruit into bite-sized pieces. Sprinkle fruit with 1/2 tablespoon sugar; set aside. Be sure to make the pieces small, or they tend to fall out of the dough. They'll still be plenty prominent in your finished scones. Combine remaining sugar with flour, baking powder and salt. Add butter, using a pastry cutter or 2 knives to cut in butter (you may want to use your fingers to be sure butter is evenly mixed into flour). Stir in fruit; then add cream/half-and-half/buttermilk all at once. Use spatula to gently stir dough until it holds together.

Turn onto a lightly floured surface and knead a few times to incorporate dry ingredients. Be gentle so you don't break up the berries and don't overwork the dough. Sprinkle dough with flour if it gets sticky.

Press (pat) the dough into a circle 3/4 inch thick. If any berries peek out, push them into dough. Cut circle into 6-8 wedges, then transfer wedges to the cookie sheet, leaving at least 1/2 inch of space between them. Bake 15 minutes.

Sprinkle with sugar and bake 5-10 more minutes or until the tops are beginning to brown and spring back when you push them (this took another 15-20 minutes in my oven, but keep a careful watch and check every 5 minutes - you do not want dry scones!). (The sprinkling of sugar over the top for the last few minutes of baking creates a simple, sparkly topping.)
The Spanish pavilion, constructed predominantly from waste materials, showcases horticulture from 10 different regions of the country using multisensory display and local dishes.

World Exhibitions are international showplaces that have attracted millions of people since the mid-1800’s. An expo usually leaves behind a legacy building. Balboa Park in San Diego has many splendid buildings from an expo there in 1915. The Eiffel Tour is a legacy monument from the World’s Fair in 1889. The Floriade Expo is an international horticulture showcase started in 1960 and located in different sites in Holland every ten years. Rotterdam and Amsterdam have hosted the expo in the past. Venlo, Holland, was the 2012 site. The expo ran from April 5 to Oct. 7, 2012. Venlo is only an hour away from Dusseldorf, Germany by train. It is about 2 hours from Amsterdam. Belgium is just a short distance from Holland so the Belgians can get to the expo easily. Transportation to the Floriade 2012 was by air, car, tour bus, or train with shuttle buses from train stations to the site. The entry cost was 22 Euros which is about $30.00. Food halls, bathrooms, resting places, and souvenir shops are located throughout the expo; exhibits also had items for sale. We had a fabulous overview of the entire 16000 acre park on the ultra modern cable car about 30 meters off the ground and 1.1km in length.

A word about Holland and its weather. Holland is only one of the provinces in the Netherlands. During my spring cruise on the Dutch Waterways (arms of the Rhine River) the daily forecast was either cloudy with a chance of rain or rain all day. We did see the sun some days. This was greatly appreciated by us southern Californians, but all mornings started out cloudy and gloomy. The day at the expo was about 50 degrees, sunny, and somewhat breezy. All the outdoor floral displays seemed to love the cool, damp weather. Nothing looked wilted or in need of a drink of water. The indoor floral exhibits were indeed representative of all the participating nations. Hundreds of orchids were displayed; succulents and citrus were nested close to each other; Kalanchoe in every color surprised me; tulips were outstandingly beautiful as were the narcissus varieties that grow so well in this climate.

The theme in Venlo was “Be a part of the theatre in nature; get closer to the quality of life.” The 5 theme parks within the expo were ENVIRONMENT which demonstrated how a green work/living space can contribute to the quality of your life. GREEN ENGINE which showed how horticulture can be an environmentally friendly source of energy. RELAX AND HEAL had examples of how horticulture is important to health and happiness. EDUCATION AND INNOVATION which explored the relationship between development, education, and innovation. WORLD SHOW STAGE showed how nature is a wonderful theatre and a source of intense emotion, joy, and entertainment. Each theme in the park was divided by forests adding to the beauty of the entire park.

My group of ten stayed at Venlo for 5 or 6 hours. We had lunch, rest breaks, and shared the best moments of the park. Exhibits built by several countries were totally unexpected and very welcomed. The Thai and Indonesian exhibits were like traveling to those countries for a few minutes. I would recommend a trip to Floriade 2022 in Almere, Netherlands for a first class experience of European horticulture.

In all, 1.8m bulbs have been planted across the exposition's 44-hectare (108-acre) grounds, complementing 190,000 perennial flowering plants, 18,000 shrubs, 15,000 hedge plants and 3,000 trees.
Meet Master Gardener Ruth Anderson Wilson
Interviewed by Lynn Bailey, Master Gardener

At the beginning of this year, our newsletter editor Janet Hough sent out an email of potential topics to write about for the February edition of Garden Views. I reviewed the list and was immediately intrigued by the first one: “interview Ruth Wilson who turns 90 in January.”

This week I called Ruth to make our interview appointment - she made it for that same day. This was my first sign that Ruth is a woman of action. Within moments of meeting her, I was amazed at her wonderful sense of humor and nurturing spirit. Turning 90 years old on January 31, she continues to care about plants and people. Her caring goes well beyond her own plants and trees, as she includes discussion about water conservation and responsibility for the environment in our time together.

Pages could be filled writing about all of Ruth’s interesting jobs, political appointments and personal crusades (did you know she is one of three women who spearheaded the effort to save the Santa Ana River from being cemented like the Los Angeles River?). Growing up in Ohio, surrounded by a large garden which was needed for food, she credits her grandmother with encouraging her love of growing things. Ruth continues to care for her community as she serves her fourth term (since 1998) as an elected director of the Rubidoux Community Services District Board.

Ruth joined Master Gardeners to increase her knowledge in plants and citrus. She has original typewritten handouts that class members were given long before our MG textbook was published. **Ruth was one of Riverside County’s first Master Gardeners when she graduated the MG program in 1980.** When asked about favorite volunteer activities, in the past she has enjoyed working the MG table at fairs, acting as a docent on home garden tours, and serving on the telephone squad. Some of her current personal activities include starting plants from cuttings, working with houseplants, and caring for citrus. In the large backyard where she lives, water is conserved by making sure no run off occurs off the property. Water provided to one tree is diverted to a garden area or another tree to avoid any waste.

Ruth Wilson has all of the characteristics of the ideal Master Gardener. She is caring, easy to talk with, and enjoys people. She is a natural teacher and readily shares abundant knowledge about many topics from plant cellular respiration to budding citrus. Ruth is one of the most delightful Master Gardeners to talk with.

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Master Gardener Dona Jenkins Shares One of Her Garden Passions
Fairy Gardens

Magic toadstools, pixie dust, elves & fairies hiding in the woodland glen. Such is the enchanted world of Fairy Gardens. From the addition of a simple sapphire blue marble beneath the fronds of a delicate fern, to doorways hidden in tree trunks, a garden can become a hide-away for mythical creatures of all kinds.

So whether it is a Unicorn you are hoping to entice into your private sanctuary, or you are looking for your Prince Charming in the guise of a frog, HAVE FUN, and let your imagination run wild. You never know when you might find that hidden pot of gold at the end of a sparkling rainbow!

GardenMoonlight, will offer a fairy garden class in the red barn at Master Gardener Lucy Heyming’s House, February 2nd at 2pm. The class focus is to help each participant create a container fairy garden. The class fee includes supplies and plants to help each participant create his/her own fairy garden.

You can visit them on line at [www.gardenmoonlight.com](http://www.gardenmoonlight.com).
Garden Views

Veteran MG Classes:
Evenings: 6:30 pm to 8:30 pm, WMWD
February 14, 2013 Iris—Mystic Lake Gardens
March 14, 2013 Topic TBA
April 11, 2013 Topic TBA

Lunch n’ Learn: 11:00 am to 1:00 pm, WMWD
February 28, 2013 Topic TBA
March 28, 2013 Topic TBA
April 25, 2013 Topic TBA

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