April 2013
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Riverside County

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How many MGs have this sign posted in their yards?

Riverside County Master Gardener Program Celebrates National Gardening Month—April 2013

A proclamation will be presented by the Riverside County Board of Supervisors to honor and highlight the Riverside County Master Gardener Program

All supporters of the Riverside County Master Gardener Program are invited to attend the Proclamation Presentation. When the date and time of the presentation is known, Stephanie Pocock, Program Coordinator, will let us know.

Proclamation

WHEREAS, the County of Riverside has supported the programs of the UC Cooperative Extension that includes the Riverside County Master Gardener Program since 1917;

WHEREAS, the first Master Gardener Program in Riverside County completed their training in Riverside in 1980; and in 2012 expanded training volunteers at the UCR Palm Desert Campus;

WHEREAS, the Master Gardener volunteers are trained by the University of California, Cooperative Extension advisors and other horticulture / agricultural experts;

WHEREAS, the Riverside County Master Gardener Volunteers share their knowledge with members of their communities through such venues as information tables, speaker’s bureau, telephone hot line, school-youth-community gardens, propagation and demonstration gardens, and partnerships with the UCR Botanic Garden, Western Municipal Water District Landscapes Southern California Style Garden, and the Inland Empire Garden Friendly Program;

WHEREAS, research confirms that nurturing plants is a healthy activity and creates positive attitudes toward health and improved nutrition, that children involved in gardening perform better at school, and community spirit grows;

NOW, THEREFORE, BE IT RESOLVED THAT, the Board of Supervisors of Riverside County, does hereby commend the Riverside County Master Gardener Program, and the UC Cooperative Extension for their continual focus on providing research-based information to promote environmentally responsible and sustainable horticultural practices to residents of Riverside County;

BE IT FURTHER RESOLVED to commend the Volunteers of the Riverside County Master Gardener Program and the UC Cooperative Extension for their commitment to promoting garden education, nurturing positive attitudes toward healthy environments, encouraging nutrition, horticultural sustainability, and encouraging involvement from all members of the community: children, youth, adults, and seniors, do proclaim April 2013 as Riverside County Master Gardener Recognition Month.
A VISIT TO KEUKENHOF GARDENS

Submitted by Beverley Scray, Master Gardener

Every year for the last 64 years the Keukenhof Gardens in Lisse, a town near Amsterdam, Holland, have put on a spectacular show of spring flowers. It is one of the most popular destinations of the world. And no wonder! Included in the park are 7 separate gardens; 100 works of art—this year a range from gypsy art to sculpture is in the garden; 30 flower shows; and miles and miles of flowers. The Keukenhof web site is equally entertaining, easy to navigate, and user friendly. You can even order your tickets online (http://www.keukenhof.nl).

Last spring I was lucky enough to spend a day among the blooming tulips, daffodils, amaryllis, hyacinths, and freesias of Keukenhof. The weather is always cool and unpredictable. Rain is just about a daily event in the spring here in the south part of Holland. The site is well chosen since the clay and sandy swamp like soil is ideal for growing spring bulbs. The 2012 theme of the Keukenhof was Poland—The Heart of Europe. A floral mosaic bust made up of 52,000 tulips paid honor to Frederick Chopin, a Polish musician. The 2013 theme is United Kingdom—Land of Great Gardens. Floral mosaics this year feature Big Ben and Tower Bridge.

A mere 5 years after the end of WWII, the Dutch floral industry in need of rebuilding itself opened Keukenhof Gardens. The site of the gardens was once kitchen herb garden at the castle of Jacqueline, Countess of Hainaut. Keukenhof means kitchen garden. Since then the gardens have been a show case and a source of inspiration for professional florists as well as home gardeners. Keukenhof even has a pass for folks to come day after day to study the oldest flowering bulbs in the Historical Garden or wander through the nature garden’s water features, shrubs, perennials and bulbous plants. This is my favorite garden within Keukenhof Gardens. The English landscape garden is one of the permanent gardens. This year’s theme United Kingdom will surely add many more interesting exhibits to honor the beauty of English gardens.

There are several auditoriums for inside exhibitions at Keukenhof. Since 1950, members of the royal family have made appearances to promote the gardens and Holland’s floral industry. Some planted bulbs or saplings. Some awarded prizes to the winning bulb growers. Some of the indoor exhibits demonstrate a combination of spring bulbs with roses and chrysanthemums for example. The Dutch are enterprising, industrious, and lovers of all kinds of flowers.

Traveling to Keukenhof took our group into rural communities where we saw front yards full of outstanding displays of spring bulbs in bloom. It seems that everyone wants his front yard to be the best in his neighborhood. The wonderful display of colors in these front yards is also in contrast to the low hanging clouds and rain that persist through most of Holland’s winter and spring—a great reason to grow flowers.

Keukenhof Castle is just across the street from the gardens. If you find yourself falling in love with Dutch bulb flowers, be sure to visit the Keukenhof Gardens and the Castle.
Two years later ..... Practical Sustainable Landscaping
By Beatrice Etchison, Master Gardener

YEAR 1

A year ago I wrote an article about starting a new sustainable gardening project at my home. Mowing the grass on the very steep hillside (about 25 degree slope) is what I miss the least. Nearly every day when I check on the new plants, mostly propagated myself, it gives me pleasure to see the progress and results of my hard work. The many different grass types as well as the various succulents and California natives with a few exotics interspersed have adapted well. However, I was very surprised that a number of succulents froze even though we had a mild winter. They only froze on the slope and not in areas of my yard that are flat.

In the meantime I have been able to divide some of the grasses, although I was cautioned that the mule deer grass was not a candidate for dividing. Surprisingly gophers invaded the hill and made off with rather large grass clumps, i.e. they chewed it up in their underground tunnels and the plants just simply disappeared. Is that where the saying 'to pull a fast one' comes from? Some of you surely relate to this, the salvage of the grassy twigs left behind was a game of conquer and divide.

The gophers have become more pesky. They burrow their tunnels and leave barely noticeable mounds within a succulent plant. It has become impossible to flush them out because it causes a muddy flood racing downhill. Trapping them has eluded me so far as well. I am starting to believe that some feathered and other furry creatures have created a due process for them.

Fortunately we have not had a heavy downpour within the last two years. It would be devastating on a newly landscaped slope as there is very little to hold the soil together. That was the main reason for starting as many of the grasses as possible even though not all the deep rooted weeds had been removed. It worked and now there are over one hundred plants in a relatively small area with enough roots to hold the soil together. The low retaining wall along the bottom provides more of a finished look. I even used a few smaller block stones in the wall to provide a better support for the still small olive tree and loquat tree. The avocado tree I mentioned in the first article succumbed from the wounds caused by one of my llamas which had inadvertently wandered back on this hill he used to graze on.

Extending the water drip system to the last third of the landscaping project and the many new plants was easy. It is fairly worry free although anything mechanical needs to be monitored. During the hot summer months the two water timers were reliable until one of the 9V batteries died and the water did not shut off. I caught it in time, I was lucky. Because of the drip system the weeding is almost a non-issue except after a couple of winter months. Removing them before they have a chance to bloom is key to a weed free environment the rest of the year.

It was a conscious effort to stagger the type of plants for a seasonal visual effect on this north facing slope. The lower part shows off the groomed colorful ornamental grasses beautifully in Spring with a vivid green. Higher up some of the California Natives are already blooming in reds and blues. In summer the feathery grasses show off with the late blooming shrubs. Bouquets of blue flowers along the top of the embankment try to cover the wooden fence.

YEAR 2

Beatrice’s llamas
I recently attended the Graduation of the first Master Gardener Training class in the desert area of Riverside County. We gathered at the Whitewater Reserve and though the rain kept threatening and the wind tried to blow us away at times, we had a great time!!

True to form the desert class trainees are super cooks! One of the best things about this job are the pot lucks because Master Gardeners and Master Gardener trainees are creative, and inspired when it comes to cooking.

In the coming years community, native plant, and historic gardens will one day become a reality at UCR Palm Desert where Master Gardener training is held. This will be an ongoing project with many different types of activities for Master Gardener and MG trainees to gain volunteer hours and even CE hours.

Another event I had the opportunity to attend was a lecture and book signing by Richard Louv, the author of Last Child in the Woods and newly released, The Nature Principle.

I read Last Child a few years ago it was inspiring to hear the author tell his story. I grew up on ten acres and have always had a connection to nature. Now we just need find the key to getting children and their parents connected or reconnected with nature.

The UCR Botanic Garden spring plant sale is just around the corner, I hope to get time to help before the sale and hope to see many of you there. The weather seems to be cooperating, for now at least, but don’t you think it seems more like June Gloom?? Enough with the gloom though it is spring enjoy it!!
# MASTER GARDENER EVENTS CALENDAR

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

## 2013 APRIL

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
<th>Location</th>
<th>Time</th>
<th>Type</th>
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</thead>
<tbody>
<tr>
<td>3</td>
<td>Palm Desert Farmers Market, Information Table</td>
<td>692509</td>
<td>9:30 am - 12:30 pm</td>
<td>V</td>
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<tr>
<td>6</td>
<td>Rubidoux Nature Center Butterfly Festival, Information Table, 5370 Riverview, Riverside</td>
<td>692509</td>
<td>10:00 am - 3:30 pm</td>
<td>V</td>
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<tr>
<td>6</td>
<td>Workshop on Companion Planting, Growcology, 3555 Crowell Street, Riverside</td>
<td>692509</td>
<td>10:00 am - 12 noon</td>
<td>CE</td>
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<tr>
<td>6</td>
<td>Hue Music &amp; Art Festival, Information Table, Dateland Park and Bagdad Street, Coachella</td>
<td>692509</td>
<td>1:00 pm - 5:00 pm</td>
<td>V</td>
</tr>
<tr>
<td>6</td>
<td>UCR BG Spring Plant Sale, UCR Botanic Gardens</td>
<td>692509</td>
<td>9:00 am - 4:00 pm</td>
<td>V</td>
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<tr>
<td>7</td>
<td>UCR BG Spring Plant Sale, UCR Botanic Gardens</td>
<td>692509</td>
<td>9:00 am - 4:00 pm</td>
<td>V</td>
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<tr>
<td>9</td>
<td>UCR Botanic Garden Volunteer Orientation, UCR Botanic Garden, UC Riverside Campus</td>
<td>692509</td>
<td>9:00 am - 11:00 am</td>
<td>V</td>
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<tr>
<td>10</td>
<td>Palm Desert Farmers Market, Information Table</td>
<td>692509</td>
<td>7:30 am - 12:30 pm</td>
<td>V</td>
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<tr>
<td>10</td>
<td>Heritage House Garden Work Day</td>
<td>692509</td>
<td>9:00 am - 12:00 noon</td>
<td>V</td>
</tr>
<tr>
<td>11</td>
<td>Santa Ana Riverside Watershed Conference, Westin South Coast Plaza, Costa Mesa</td>
<td>692509</td>
<td>8:00 am - 5:00 pm</td>
<td>CE</td>
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<tr>
<td>11</td>
<td>Desert Speakers Bureau Class #3, Indio UCCE Office, 81077 Indio Blvd., Ste. H, Indio</td>
<td>692509</td>
<td>9:00 am - 12 noon</td>
<td>CE</td>
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<tr>
<td>11</td>
<td>Veterans Meeting. Topic TBA</td>
<td>692509</td>
<td>6:30 pm - 8:45 pm</td>
<td>CE</td>
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<tr>
<td>12</td>
<td>Riverside Training Class, WMWD, &quot;Citrus&quot;</td>
<td>692509</td>
<td>9:00 am - 12:00 pm</td>
<td>CE</td>
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<tr>
<td>13</td>
<td>IE Garden Friendly Sale, Home Depot, 251000 Madison Ave., Murrieta. Information Table</td>
<td>692509</td>
<td>8 am - 5:00 pm</td>
<td>V</td>
</tr>
<tr>
<td>13</td>
<td>Free Backyard Composting Workshop, Norton Younglove Community Center, 459 Center Street, Riverside</td>
<td>692509</td>
<td>10:00 am - 12:00 noon</td>
<td>CE</td>
</tr>
<tr>
<td>13</td>
<td>WMWD Workshop: &quot;Butterfly Friendly Garden&quot;, 450 Alessandro Blvd., Riverside, 92508</td>
<td>692509</td>
<td>11:00 am - 12:00 noon</td>
<td>CE</td>
</tr>
<tr>
<td>13</td>
<td>UCRB &quot;Feng Shu Your Garden&quot;, UCRBG, $25 Friends, $30 non-members</td>
<td>692509</td>
<td>9:30 am - 12:00 noon</td>
<td>CE</td>
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<tr>
<td>14</td>
<td>8th Annual Desert Garden Tour, Palm Springs</td>
<td>692509</td>
<td>1:00 pm - 4:00 pm</td>
<td>CE</td>
</tr>
<tr>
<td>17</td>
<td>MG Advisory Board Meeting, UCCE Riverside Office</td>
<td>692509</td>
<td>7:00 pm - 9:00 pm</td>
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<td>18</td>
<td>Desert Speakers Bureau Class #4, Indio UCCE Office, 81077 Indio Blvd., Ste. H, Indio</td>
<td>692509</td>
<td>9:00 am - 12 noon</td>
<td>CE</td>
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<tr>
<td>18</td>
<td>Sunnyland Gardens: From Planning to Planting, Rancho Mirage Public Library, 71-100 Highway 111, Rancho Mirage, 92270</td>
<td>692509</td>
<td>2:00 pm - 3:00 pm</td>
<td>CE</td>
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<tr>
<td>20</td>
<td>Inland Empire Garden Friendly Sale: Eastvale Home Depot, Information Table.</td>
<td>692509</td>
<td>8:00 am - 12:00 pm</td>
<td>V</td>
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<tr>
<td>20</td>
<td>UCR Botanic Garden &quot;Keep our Gardens Clean &amp; Beautiful&quot; Work day, UCR Botanic Garden, UC Riverside Campus</td>
<td>692509</td>
<td>8:15 am - 11:30 pm</td>
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<tr>
<td>20</td>
<td>Free Backyard Composting Workshop, City of Indian Wells Council Chambers, 44-950 El Dorado Drive, 92210</td>
<td>692509</td>
<td>10:00 am - 12:00 noon</td>
<td>V</td>
</tr>
<tr>
<td>20</td>
<td>Heritage House Garden Work Day</td>
<td>692509</td>
<td>9:00 am - 12:00 pm</td>
<td>V</td>
</tr>
</tbody>
</table>

## April Birthdays

- Carol Haffter
- David Meyer-Reith
- Gloria VanDerAarde
- Grethe Cox
- Helga Stafford
- Janine Almanzor
- Kay Anders
- Tom Stansbury
- Patti Reiter
- Patricia Johnson
- Pat Cawunder
- Phyllis Ardary
- Ruth Roman
- Sandra Leoni
- Sandy Symington
- Tom Shea
MASTER GARDENER EVENTS CALENDAR

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

2013 APRIL CONTINUED

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<tr>
<th>Date</th>
<th>Event Details</th>
<th>Time</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>21</td>
<td>ECO-Friendly/Wood Streets Green Team 3rd Annual Tour. Riverside City College Community Garden, 4800 Magnolia Ave. Information Table.</td>
<td>11:00 am - 2:00 pm</td>
<td>V</td>
</tr>
<tr>
<td>22</td>
<td>WMWD Earth Night in the Garden, Information Table</td>
<td>3:00 pm - 7:00 pm</td>
<td>V</td>
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<tr>
<td>23</td>
<td>WMWD Garden Tour Training, 450 E. Alessandro Blvd., Riverside</td>
<td>9:00 am - 12 noon</td>
<td>CE</td>
</tr>
<tr>
<td>24</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>25</td>
<td>Lunch 'n Learn. Topic &quot;Wild California&quot;, 14205 Meridian Parkway, Riverside</td>
<td>11:00 am - 1:00 pm</td>
<td>CE</td>
</tr>
<tr>
<td>26</td>
<td>Riverside Training Class, &quot;Landscape Design &amp; Waterwise Gardens&quot;</td>
<td>9:00 am - 12:30 pm</td>
<td>CE</td>
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<tr>
<td>27</td>
<td>IE Garden Friendly Sale, Corona Home Depot, 490 McKinley Street. Information Table.</td>
<td>8:00 am - 12:00 pm</td>
<td>V</td>
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<tr>
<td>27</td>
<td>IE Garden Friendly Sale, Home Depot, 3400 West Florida Avenue, Hemet. Info Table</td>
<td>8:00 am - 12:00 noon</td>
<td>V</td>
</tr>
<tr>
<td>27</td>
<td>Free Backyard Composting Workshop, Norton Younglove Senior Center, 908 Park Ave., Calimesa, 92320.</td>
<td>10:00 am - 12:00 noon</td>
<td>CE</td>
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<tr>
<td>27</td>
<td>Grand Opening City of Corona Demo Garden, North Parking Lot - Corona City Hall, 400 So. Vicentia Ave., Corona</td>
<td>8:00 am - 112 noon</td>
<td>V</td>
</tr>
<tr>
<td>27</td>
<td>Santa Rosa Plateau Garden Party, Information Table, 19495 Avenida Presa, Murrieta, 92562</td>
<td>9:00 am - 5:00 pm</td>
<td>V</td>
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<tr>
<td>27</td>
<td>66th Annual Riverside Flower Show &amp; Garden Tour, MG's need for docents at Garden Sites, check VMS for contact information</td>
<td>10:00 am - 4:00 pm</td>
<td>V</td>
</tr>
<tr>
<td>28</td>
<td>66th Annual Riverside Flower Show &amp; Garden Tour, MG's need for docents at Garden Sites, check VMS for contact information</td>
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MGs say Good bye to Oscar Clarke

Oscar was a “self-taught walking encyclopedia of local natural history”, active in education and conservation groups including the California Native Plant Society, Audubon Society, Sierra Club, and Tri-County Conservation League.

Oscar founded the UCR Herbarium and was curator from 1966 to 1979.

MGs know him as the friendly gregarious man who regaled us and attendees of the Botanic Garden plant sales with his vast knowledge about plants.

Well into his retirement, Oscar documented his lifetime of natural history study as co-author of *The Flora of the Santa Ana River Environs*.

Oscar was born in Colton, CA. in 1919; he passed away March 2, 2013.
Ah, the first tastes of the warm growing season at our local markets are the fresh strawberries we are lucky to have. They start to reach their peak during the early spring when days get warm but evenings stay cool. This makes the perfect environment for the berries which stay a little smaller with more concentrated sugars and flavor than the mammoth berries you may see later on. These smaller berries are less watery and less prone to physical damage but take a little extra labor to process in the kitchen.

When you arrive at the farmers market take a few minutes to walk the entire length and examine each vendor’s offerings closely. Taste if you must, but don’t buy until you know all the options. Look for berries with red shoulders all the way to the stem. They will be more fragile but also much juicier than the white ones. Peek under the top layer or pull the cardboard aside to see if the vendor is hiding tired berries under a layer of fresher ones. If you can get a flat of all small or medium berries you will have more volume of fruit than the large ones and they taste better. For an extra good deal, come in the last hour of the sale when some farmers will give you a discount on berries they might not sell otherwise. This is especially useful if you want a big quantity for making preserves, but you run the risk they will sell out. Because they are so fragile, sometimes the best quality can be found at a stand next to the berry patch. These suffer less transport damage but you will be limited to the one choice. Organic berries are sometimes an option, but the price will be significantly higher because of the many pests berries have. A shortage following a week of rain or summer heat wave will make prices spike and quality dip.

When you get home unpack your strawberries immediately! Take them out of those torture chamber green plastic baskets and get them onto a sheet pan lined with paper towels one layer deep and not touching each other. Eat or discard any that have physical damage from storage as they will mold very quickly and can spoil those next to them (don’t wash the berries until you are ready to use them). I like to store them on the counter if the kitchen is cool enough since cold can deaden the flavor. If you must chill them, pick a warmer part of the fridge and let them come back up to room temp before eating.

The most unspoiled berries will come from your own garden, though picking good varieties will make a difference. Some are resistant to the many diseases and pests that attack strawberries; bedding varieties have runners that establish new plants and fill in the patch; runnerless plants are more compact and suited to containers. A short day variety will have flowers and fruit in spring and fall; long day berries will run from June throughout the summer; day neutral types will fruit all season. I prefer one that makes smaller or medium sized berries and has some disease or heat resistance but there are many cultivars of Fragaria × ananassa (garden strawberry hybrids) to suit your needs. If you want to really impress try to look for Fragaria vesca (wild strawberries) or their cultivated cousin Fragaria alpina (alpine strawberries). These are mostly runnerless and produce tiny berries typically under an inch in size with all the flavor of a full sized fruit packed into a little piece of candy. Fragaria moschata (musk or hautboy strawberries) are a historical variety almost lost to commercial cultivation, known for their unique flavor and aroma of raspberry and pineapple. Some of these are better started from seed or have special pollination requirements but are worth the extra effort if you can ever lay hands on them.

Here are some ideas for preparing your strawberries … share your favorite ways … contact Newsletter Editor Janet Hough.

Macerated berries: Hull and slice some clean dry berries and sprinkle with a little sugar or honey, some strips of citrus zest, a squeeze of lemon juice, bruised mint or lavender, a splash of wine or tequila, in whatever combination suits your tastes. Let sit on the counter or in the fridge and the juice will come out of the berries and make a nice clear sauce as the flavors mix and mingle. Keeps approximately 5 days in the fridge.

Serve these on top of ice cream, yogurt or oatmeal, split biscuits for strawberry shortcake, or blend them up with your favorite booze and mixers for a killer cocktail.
Refrigerator Jam or Syrup: Hull a decent quantity of berries and roughly chop. If you are making syrup blend them with a small amount of juice or water to get them moving and strain through a mesh strainer capable of catching the seeds into a wide pot on the stove.

If you are making jam put your berries directly in the wide pot with a splash of liquid. Add sweeteners depending on your preference and sweetness of the fruit. Cook over medium heat, stirring often to prevent burning, until you reach the consistency you are looking for (chill a little bit in the freezer to test the thickness).

Shorter cooking times will preserve the fresher flavors but longer times will still be much better than what you get in the store. If you want you can use cornstarch or pectin to get a thicker gel without longer cooking.

When the syrup or jam is done cooking, turn off the heat and stir in a squeeze of lemon juice to brighten the acidity. Pour into a heat proof glass jar with a lid that seals on the top. Let it cool on the counter for an hour or two before putting in the fridge. (Because we didn’t take the time to can this in a water bath, the preserves should only be stored in the refrigerator and used within a month, regardless of whether or not the lid made a vacuum seal).

Fresh Berries (dipped in sin): Wash and dry berries, dip first into sour cream or creme fraiche and then into the darkest and best quality brown sugar you can find. Eat, savor, enjoy!

CONGRATULATIONS Palm Desert Graduates 2013: Shelley Alexander, Phyllis Ardary, Lisha Astorga, Ricki Brodie, Grethe Cox, Deni Curtis, Michael Daniel, Jeff (Marcel) DeBeck, Larry Fechter, Cheryl Fort, Jan Gold, Kayla Lax, Steve Little, Cathy Liss, Sally Logan, Tanya Malch, Rocki McKee, Kathy Miller, Sue Mills, Gabriel Perez, Marjorie Robinson, Carol Rochlin, Lauren Shone, Rita and Richard Skwara, Ellynn Smith, Tom Stansbury, Marie Strom, Sandy Symington, Jorge Velez, Nancy Westerholm, Lori Robin Wilson
Easy Garden Stepping Stone Project
by Lynn Bailey, Master Gardener

I enjoy the Better Homes and Gardens website( www.bhg.com ). On it I have found many easy and economical ideas for gardening. My most recent find is an article on creating garden stepping stones. I have made these before with teenagers, but the method I used required cement, molds, and far too many items I had to purchase. This “recipe” is easier, less expensive, and can be used to entertain children of all ages (ever wonder what to do with out of town company on day four?)

Here is the list of items you will need :

Newspapers
Paper towels
Vegetable oil
Foam paint brush
Rubber gloves
Old cake pan
Plaster mix
Disposable bucket and paint stir sticks
Powdered paint mixes
Water
(Optional items would include acrylic paints and extra paintbrushes for each color)

Instructions: Spread newspapers on floor or ground; put on rubber gloves. Brush bottom of cake pan with vegetable oil. Pour dry plaster mix into the disposable bucket (start with two cups). Add the powdered paint to make the color you want. About 1/2 cup powdered paint will produce a bright color - use less for a pale color. Stir in water until the mixture is the consistency of thick pancake batter. Pour the plaster mixture into the cake pan. Use the paint stick to spread the mixture. Lightly tap the pan to remove air bubbles. Press shells, rocks, broken dishes, buttons or any other items into the wet plaster. Shells collected on a beach trip work well in the stepping stone.

Allow the plaster to set at least 24 hours.

When plaster is completely dry, carefully turn cake pan upside down and tap gently. The set plaster should pop out.

The dry stone can be decorated with acrylic paint or signed and dated with a sharpie pen. To extend the life of the stone, you can coat it with a clear sealer and let dry before using the stone outside or giving it to a visitor for a souvenir.
Garden Views

Veteran MG Classes:
Evenings: 6:30 pm to 8:45 pm, WMWD
April 11, 2013          Topic TBA
May 9, 2013            Topic TBS

Lunch n’ Learn: 11:00 am to 1:00 pm, WMWD
April 25, 2013          Topic “Wild California” Native Plants
May 23, 2013            Topic TBA

University of California and U.S. Department of Agriculture Cooperating.
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ment with the University on the basis of race, color national origin religion, sex, physical or mental disability, medical condi-
tion (cancer related or genetic characteristics), ancestry, marital status, age, sexual orientation, citizenship, or status as a 
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consistent with the provisions of applicable State and Federal laws. Inquires regarding the University’s nondiscrimination 
policies may be directed to the Affirmative Action/Staff Personnel Services Director, University of California, Agricultural and 
Natural Resources, 1111 Franklin, 6th Floor, Oakland, CA 94607-5200 (510) 987-0096.

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