



**October 2012
University of
California
Cooperative
Extension
Riverside County**

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How many
MGs have this
sign posted in
their yards?



GARDEN VIEWS



UC Riverside Hosts IPM Train-the-Trainer Workshop

By Janet K. Hough, Master Gardener

August 21, 2012 a day that will definitely stay with me for a long time. I was privileged to be one of 50+ Southern California Master Gardeners who attended the Integrated Pest Management Advanced Training that was held at UC Riverside's Pentland Hills Conference Center. The workshop was a day-long event that introduced MGs to "How Master Gardeners can help with Invasive Pests", "What is included in Biological Control", and how "Weed Management" information be researched and shared with other MGs and our communities.



Registration Table

MGs from Los Angeles, Orange, San Diego and Riverside Counties were first introduced to the goals and vision for the Statewide IPM Program. IPM combines environmentally sound practices to prevent and manage pest problems over the long-term to protect people, environment, and beneficial pests. The IPM vision is to "Make IPM the way that California residents manage pests". Did you know that Master Gardeners (MGs) answered over 28,602 questions through their Help Lines last year?



Aubrey Bray, new Program Representative of the Statewide Master Gardener Program, told us that we have 45 MG programs statewide who share "best practices" at the biannual conferences held throughout the state. She introduced us to another upcoming IPM Train-the-Trainer event, a 2-day "Edible Landscapes" training to be held in late October at Cuyamaca College, San Diego County and at UCLA, Los Angeles County.

MGs were told how they can help to spread the word about new pest invasions and what to do to control their presence. It is estimated that a new, unwelcome pest is introduced every 60 days into California. These invasive pests are likely to cause environmental and economic harm to the environment if MGs cannot get the word out and provide helpful advice to their communities' gardeners. Her list of "bad bugs" was long, extensive, and very comprehensive.

Breakout sessions introduced MGs to lots of helpful information that can be shared with other MGs and their communities:

1. Know: Danger-Poison (not for home use), Danger (highly hazardous to the environment), Warning (moderate health threat of 1 teaspoon to 1 oz. quantity), and Caution (low toxicity where 1 oz. is relatively nontoxic). She also explained the background behind the OMRI logo found on many pesticide bottles (OMRI = Organic Materials Review Institute). MGs took a tour among pesticide bottles to read and review labels.

2. Use natural enemies – predators, parasites, and pathogens are very effective although they take a bit longer to implement. Know what plants to grow to attract those beneficial natural enemies into your yard.

3. Learn to identify familiar looking weeds, review background information on their habits, and research by using the IPM website.



Chairman Lucy Heyming, studies a "bad bug" under glass

October to do list in the Garden

By Beverley Scray, Master Gardener

Did you see many blossoms on your geraniums during the last six-week hot spell? Maybe those in partial shade with plenty of water continued to provide the color you want in your garden, but mine located in the sun from dawn to dusk just seemed to survive. The cooler weather will help produce more blooms, but October is the time to renew all types of clumping plants including geraniums. Standard pruning includes removing dead and diseased leaves and branches. Make a cut straight across a branch about 1/4 to 1/2 inch above a joint. Leave some healthy leaves on the geranium branches since bare stubs won't recover. Save the best cuttings to make new plants. For in-pot geraniums, pruning out one or two leggy branches every month and feeding your geraniums with organic fertilizer during the winter will bring new life into your geraniums. Save the best cuttings to make new plants. Dip in root stimulator and add new soil to your pot for best results. The monthly pruning process described above is called progressive pruning. When re-growth is seen, do the same procedure to one or two additional leggy branches. Continue this process throughout the year. Ivy and Martha Washington geraniums benefit from this process.

Matillija poppies, commonly called fried egg poppies need thinning and care in Oct or Nov. There are several patches of these poppies at the WMWD garden. Pam Pavela showed docent trainees just how hardy and useful this plant is in the back of the garden-perhaps covering a fence- when enough space is given to them to spread as is their nature. During this time of year, cut the spent stems down to the ground. If they need thinning, one way to add new plants is to cut out a big section [at least a 5 gallon section of the plant] taking care of the tender roots, and transplant into a new area. Preparation of the new planting area ahead of time and adequate deep watering after replanting are essential.

Other clumping plants include clivia, iris, daylilies, ginger, Amaryllis belladonna, and gladioli. Dividing these when needed will also give you good results such as propagating new plants, improving their looks, keeping them a desired size, and encouraging bloom. Each of these plants has specific needs for division. Check online, ask a nurseryman, consult your Sunset garden book, or a good friend that has done this before.

October is the best month to clear out your warm season annual flowering plants and complete the transition to the cool season flowering plants. If this is done by the end of the month, you will have flowers during most of the winter months; if you plant cool flowering plants later than the end of October, these plants may just sit there until spring and the warmer weather to activate their growth. Some plants to consider for planting this month include flowering cabbage and kale, fox-glove, Iceland poppy, pansy, snapdragon, and primrose.

Need to add a word or two about the veggie garden. Cool season plants do not assimilate nitrogen as readily as they would in the warmer months of the year. Using one of the fastest and strongest acting sources of nitrogen, blood meal, will help grow greens, short day onions from seed, shallots, garlic, and will give you lots of salads if planted this month.

Moreno Valley Gold Miners

By Carol Haffter, Master Gardener

September 8, 2012 the Moreno Valley Gold Miners participated in the Moreno Valley Parks and Recreation Youth Fest 2012. The usual police cars, fire trucks were out as well as the local animal shelter, political booths, churches, music classes, and the Master Gardener Information Table.

The M.G's hosted a seed planting table for children and youth where they could plant seeds of their choice in a small pot they filled with soil. MG's gave the new gardeners instructions on how to care for their seeds. Over 247 people came to visit the information table and/or plant a seed. Thom Bryan, Carol Haffter, and Dolores Purther worked with the children. Janet Hough, Carol Haffter, and Patricia Johnson worked the Information Table.



That's a Good Question!

By Pauline Pedigo, Master Gardener
, MG

Question: When can I cut my pumpkins from the vine?

Answer: As soon as they are a deep solid color (most varieties are orange), or they have a hard rind. As long as your vine is healthy you can cut them from the vines in late September or October.

At this time of the year, I like to stand back and look over the Pumpkin Patch and reminiscence over the last months' work and concern I always have when growing these wonderful squash.

This year began with a plot of what I will refer to as "dirt", yes I said "dirt" that was not ready to be used as soil since it hadn't been used or worked in a very long time. The "dirt" was as hard as cement and trying to till it or dig in it was a major feat! But Marco was anxious to plant this area with pumpkins and other squash. Even after tilling and using horse manure that had been left in a huge pile nearby, the ground was still unforgiving.

Bermuda grass was growing in patches everywhere in this area which needed to be removed before we could get down to the serious business of planting. Finally, after tilling a few times and master gardener volunteers coming



out to help dig out most of the Bermuda grass, we began planting 20 plants in a 35' x 45' plot of soil. My husband, Hal and son, Steve came out to setup the irrigation system and Frank Heyming finished it off with setting up a timer so I wouldn't have to water by hand anymore. Pumpkins need a lot of water! The result is that we have at least 40 pumpkins

out there this year, all different sizes, some still growing, but most are ready to be cut from the vines. We would have had more except I held off planting until the soil was more plant-able and instead of May, the pumpkins were planted in June. All in all, our season has been a success and we plan to plant a green manure cover crop this fall to further enrich the soil. So if you're in the area, stop by and take a look.



Here comes company! Gardening Benefits the Birds

By Lynn Bailey, Master Gardener

As fall and winter are around the corner (even with this continued heat) those of us with relatives in cold climate states begin to think about the condition of our guest rooms. Sure as the days become shorter, the calls from impending visitors will come. And just as predictable, winter visitors will begin to arrive (ready or not) in your backyards as the birds migrate here for the season.

According to author Sheila N. Kee who wrote Backyard Birds of the Inland Empire, some of the bird visitors that commonly migrate through our area in the fall include the Bullocks Oriole, the Western Tanager (far right), and several species of swallows. Winter visitors this year may include the Cedar Waxwing, Dark-eyed Junco, the Western Bluebird, and the White-crowned Sparrow. What is so glorious about these species of birds is we don't have to do much to make them feel welcome! Outside birds are the best company ever: they don't like things too tidy, will eat what they can find, and are grateful for anything extra that you offer. Hey wait - that sounds like my favorite uncle!



If you would like to encourage visitors to enjoy your garden and yard, appendix C of the book gives ideas on how to attract birds to your yard. Where we live determines what birds we might attract, as bird species vary in what they like. Some like woody spaces and others prefer open fields. The Western Bluebird likes open fields for collecting insects but nests in tree cavities. No matter what type of vegetation you offer, one of the most critical items for birds is water. Providing clean water options is one of the ways you can attract birds to your yard and garden. Offering a variety of water spots can make bird watching interesting. A shallow birdbath one or two inches deep allows birds to bathe. This can be a shallow pot saucer placed on a wall or on the ground. It is best to offer different types of water sources throughout your yard - some low and some on pedestals as each will attract different types of birds.

If you enjoy putting seed out for the birds, there are general use varieties of seed available in stores. If you would like to try attracting a specific type of bird, you can visit a store that sells seed specifically for your area, such as Wild Birds Unlimited. They have knowledgeable sales people who can advise you on the type of seed to buy. This year my focus is to supply nesting sites for birds using logs from a tree that we had to remove from our front yard. Logs, rocks and brush piles can be combined to provide cover for the birds. Again - what a great way to add interest to your yard without spending too much time on yard work. If someone looks out my back door and sees a pile of logs and brush it isn't negligent maintenance - it is a bird sanctuary!

**UCCE Riverside County MASTER GARDENERS
Advisory Board Members and Coordinators**

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Stephanie Pocock Volunteer Services Coordinator
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Chair Elect **Vacant**
Secretary **Ginger Dwyer**
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Grow Lab	Marco Baldi
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Desert Trainee Class	Jackie Smith
Technology	Dona Jenkins
Phone Squad	Pauline Pedigo
Tours	Sheila James
UCRBG Representative	Karen Fleisher
Public Affairs	Sean Nealon
Volunteer Coordinator	TBA

Garden Views

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
janetkhough@hotmail.com

Marco Baldi	Lucy Heyming	Beverly Scray
Lynn Bailey	Yvonne Hemenway	Jonathan Simper
Beatrice Etchison	Pat Robertson	Tom Shea
Frank Heyming	Stephanie Pocock	Linda Sun

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@ucdavis.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.

**Stephanie's
Corner**



Something new has been added to the Riverside County Cooperative Extension website <http://ceriverside.ucdavis.edu/>, donations can now be made to the Master Gardener Program on the web. Please take a look at the site, and click on 'Make a Donation'. You do not have to make a donation to look at the site, but if the opportunity presents itself it is easier to explain if you've already looked at the site.

Be sure to look at the calendars in the VMS to find out when the Veteran and Lunch & Learn meetings happen. These meetings are for you to learn or relearn a topic, but these meetings are especially good to attend because you may see someone you haven't seen in a while or you may meet one of the newest Master Gardeners.

Another thought I had while writing this article is the "Veteran" title, does anyone have an idea for a new name? We sort of borrowed the Lunch & Learn title, but if you have a new idea of what to call the nighttime meetings send it to me or if you think we should keep the name send that also. Thanks.

The IPM Kiosk is now at the Riverside Metropolitan Museum Nature Lab until November. If you know of a place that might like to have it for awhile afterwards, please let me know. We might soon have access to another kiosk, this one has health information loaded into it so please also think about a place for that one. Thanks.

Stephanie



OCTOBER BIRTHDAYS

Steven Erbeck
Steven Orr
Jenifer Aragon
Alexis Bookman
Frank Heyming
Pat Malone
Pauline Pedigo
Lynne Seymour

MASTER GARDENER EVENTS CALENDAR

V = Volunteer Hours

CE = Continuing Education Hours

SE = Social Event

OCTOBER

Date	Event	Time	Type
4	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Water Mgmt & Irrigation"	9:00 am - 12:30 pm	CE
6	7th Annual Desert Garden Day, MG Info Table. Henderson Community Bldg., Palm Desert	8:30 am - 1:00 pm	V
6	UCRBG Garden Greeter Volunteer Training, UCRBG Conference Room	9:00 am - 11:00 am	V
6	UCRBG Adult Education: "Gardening with Cactus & Succulents". Fee required.	9:30 am - 12:00 noon	CE
6	MG Kick-off Potluck. Heyming House/Grow Lab, Riverside.	3:00 pm - 6:30 pm	SE
9	Grow Lab Propagation Day	9:00 am - 12:00 noon	V
10	Heritage House Garden Work Day	9:00 am - 12:00 noon	V
10	MG Advisory Board Meeting, UCR Cooperative Extension Office	7:00 pm - 9:00 pm	V
11	Palm Desert Training Class, UCR Palm Desert, Room A-114, Topic - TBA	9:00 am - 12:30 pm	CE
11	MG Veterans Meeting, IPM Train the Trainer, WMWD	6:30 pm - 8:45 pm	CE
12	Riverside Training Class, WMWD Conference Room, Topic-TBA	9:00 am - 5:00 pm	CE
13	WMWD Garden Docent Day	10:00 am - 2:00 pm	V
13	WMWD FREE Workshop "Planting Shade Trees", 450 East Alessandro Blvd.	11:00 am - 12:30 pm	CE
13	UCRBG Adult Education: "Gardening with Cactus & Succulents". Fee required. Location TBA.	9:30 am - 12:00 noon	CE
13	Garden & Pond Tour Jo Beth White House, 14811 Toft Drive, Lake Elsinore, 92530.	4:00 pm - 7:00 pm	CE
13	Backyard Composting Workshop-Palm Desert, 75-525 Hovley Lane, East Palm Desert	10:00 am - 12:00 noon	CE
16	Grow Lab Propagation Day	9:00 am - 12:00 noon	V
17	MG Advisory Board Meeting, UCR Cooperative Extension Office	7:00 pm - 9:00 pm	V
18	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Plant Propagation"	9:00 am - 12:30 pm	CE
20	Heritage House Garden Work Day	9:00 am - 12 noon	V
20	Free Backyard Composting Workshop-Riverside, Woodcrest Library	10:00 am - 12:00 noon	CE
20-21	UCRBG FALL PLANT SALE	8:30 am - 4:00 pm	V
24-25	Train-the-Trainer Edible Landscape Workshop - El Cajon, Cuyamaca College (2-day)	9:30 am - 5:00 pm and 8:00 am - 3:30 pm	CE
24	Heritage House Garden Work Day	9:00 am - 12:00 noon	V
25	Veteran's Lunch 'n Learn Meeting. Bring your own lunch, WMWD. "Waterwise Gardening"	11:00 am - 1:00 pm	CE
26	Riverside Training Class, WMWD Conference Room, Topic-TBA	9:00 am - 5:00 pm	CE
26-27	Train-the-Trainer Edible Landscape Workshop - Los Angeles, UCLA, 2-day training	9:30 am - 5:00 pm and 8:00 am - 3:30 pm	CE
27	WMWD Garden Docent Day	10:00 am - 2:00 pm	V
27	Free Backyard Composting Workshop - Norco, Norco Library	10:00 am - 12:00 noon	CE
27	Norco Community Wellness Fair, Nellie Weaver Hall	11:45 am - 3:00 pm	V
27	Advanced Docent Training - WMWD, 14215 Meridian Parkway. Fee required.	8:30 am - 4:00 pm	CE

MASTER GARDENER EVENTS CALENDAR

V = Volunteer Hours

CE = Continuing Education Hours

SE = Social Event

NOVEMBER

Date	Event	Time	Type
1	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Sustainable Landscaping"	9:00 am - 12:30 pm	CE
7	UCR Botanic Gardens Volunteer Orientation, UCRBG	9:00 am - 11:00 am	CE
8	MG Veterans Meeting, WMWD - "Edible Landscape Train-the-Trainer"	6:30 pm - 8:45 pm	CE
8	Palm Desert - Training Class, UCR Palm Desert, Room A-114, "Desert Horticulture"	9:00 am - 12:30 pm	CE
10	WMWD Garden Docent Day	10:00 am - 2:00 pm	V
10	WMWD Free Garden Workshop: Native Mediterranean Plants	11:00 - 12 noon	CE
11	UCRBG Art in the Garden. Unique, one of a kind items from local artists. UCRBG	10:00 am - 3:00 pm	SE
14	Heritage House Garden Workday	9:00 am - 12:00 noon	V
15	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Weed Control"	9:00 am - 12:30 pm	CE
17	Heritage House Garden Workday	9:00 am - 12:00 noon	V
17	Free Backyard Composting Workshop - Indio, Indio Water Authority, 83-101 Avenue 45	10:00 am - 12:00 noon	CE
18	Kallisto Green Houses Open House to Master Gardeners, 9988 Redwood Ave., Fontana, 92335	10:00 am - 4:00 pm	SE
21	MG Advisory Board Meeting, UCR Cooperative Extension Office	7:00 pm - 9:00 pm	V
24	UCRBG Kids' Adventure, UCRBG. Fee per family.	9:30 am - 11:00 am	SE
28	Heritage House Garden Workday	9:00 am - 12:00 noon	V
29	Veteran's Lunch 'n Learn Meeting. Bring your own lunch, WMWD. "Edible Landscape"	11:00 am - 1:00 pm	CE
30	Riverside Training Class, WMWD, Topic: TBA	9:00 am - 5:00 pm	CE

DECEMBER

Date	Event	Time	Type
1	MG Holiday Social + Toy Collection. Time / Location TBA	TBA	SE
6	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Vegetables"	9:00 am - 12:30 pm	CE
12	Heritage House Garden Workday	9:00 am - 12:00 noon	V
13	Palm Desert Training Class, UCR Palm Desert, Room A-114, "Aboriculture"	9:00 am - 12:30 pm	CE
13	MG Veterans Meeting. WMWD. Topic TBA.		
15	Heritage House Garden Workday	9:00 am - 12:00 noon	V
19	MG Advisory Board Meeting, UCR Extension Office	7:00 pm - 9:00 pm	V
20	Palm Desert Training Class, UCR Palm Desert, Room A-114, Topic TBA	9:00 am - 12:30 pm	CE
13	MG Veterans Meeting, WMWD - Topic TBA	6:30 pm - 8:30 pm	CE
22	WMWD Garden Docent Day	10:00 am - 4:00 pm	V
25	HAPPY HOLIDAYS FROM THE MG NEWSLETTER STAFF !!!		

ALERT for MGs who have not completed reappointment

Each year we need to fill out our paper work to be reappointed as MGs. We attest that we completed our volunteer and continuing education hours, and signed the required forms; this fulfills the UCCE Master Gardener Program requirements and makes sure that we are current with all our information.

We can do this online through VMS- saving a lot of paperwork and headache. So just follow the links and complete each of the three options: the Annual Volunteer Agreement and Request for Reappointment, the Code of Conduct/ Responsibilities Rights link and the Proof of Driver's License and Automotive Liability Insurance link.



Cooking Corner

By Jonathan Simper-Turney, Master Gardener

Hello fellow gardeners. It's been a long hot summer but we are finally starting to get the first hints of fall approaching. It's been a while since I shared a good recipe and cookbook with you and I had to do some real pondering to decide on this one. Many of us are familiar with French or Italian food but we have less experience with the cuisine of Spain. Worse yet, as Californians we sometimes lump all the various Mediterranean cooking traditions into a mess of cliches and contradictions. One remedy for this problem is Tapas: A Taste of Spain in America by José Andrés. A few may have heard his name in connection with so-called molecular gastronomy, a new cutting edge science fiction style of food, but he's also known for the classic dishes of his homeland which are featured in his travel and cooking show on PBS: 'Made in Spain'.

Tapas are small dishes associated with southern Spain and have taken off all over the world in many cuisines. Served as appetizers in neighborhood wine-bars and small informal restaurants, tapas can be anything that comes in a small portion and can be combined with each other to make a multi-course meal for an affordable price. Spanish cuisine is also much less fussy than some other Mediterranean traditions and relies more on the integrity of the ingredients than the perfection of the presentation. Rustic, simple, elegant, adventurous: tapas can be all this and more.

Allioli a la Catalana: Traditional garlic and oil sauce

Similar to Aioli from France but without the egg found in many mayonnaise dressings, this simple sauce is made with:

4 garlic cloves pinch of salt juice from 1/4 lemon 1-1/2 cup olive oil

You should make this in a mortar and pestle if you can. Start by crushing the garlic and salt into a sticky paste. Add the lemon juice and then drizzle the oil (extra virgin) in a few drops at a time, stirring with the mortar all the while to get a good emulsion. It will take a bit of time but you will be rewarded with a silky pungent versatile sauce that can be used on everything from grilled vegetables to roasted meats. If you must, it can be made in a food processor or blender but it will be difficult to get the texture right.

Pan con tomate y jamón serrano: Tomato toast with Spanish ham

This one couldn't be any more simple: Toast some thick slices of bread so that the surface of each is a little crunchy and coarse. Cut a tomato or two in half and rub the cut side on the bread, grating the flesh like on a cheese grater. Discard the skin, drizzle with olive oil, a sprinkle of salt, and top with some thin slices of Serrano ham (similar to Prosciutto) or any other type of meat or cheese you prefer. This technique also works well for making garlic toast by grating a clove of garlic on the bread.

Gazpacho al estilo de Tichi: Tichi's Gazpacho

2 lbs ripe tomatoes (about 10) 1 medium cucumber, peeled 1 garlic clove
 1/2 green bell pepper 2 tablespoons sherry vinegar 1/2 cup water
 2 teaspoons salt 3/4 cup olive oil (extra virgin of course)

Put everything in a blender except for the oil. Blend on high for a minute or two until everything is silky and broken down. Add the olive oil as you blend to make a good emulsion and then pour the mixture through a fine mesh strainer to capture the seeds and make for a nice smooth texture. Chill this down in the fridge and enjoy a cool class as a refresher in the afternoon or garnish a soup bowl with toasted croutons, cherry tomato halves, diced cucumber, chives, and pour over the top to make a starter for dinner.

These are just a few of my favorites from this cookbook. I can get lost for hours turning the pages and dreaming of all the tastes and combinations it has for me to explore. If you start with the best and freshest ingredients you can find and do your best not to mess them up, you will be rewarded. That is what the best Spanish food is all about. It certainly is cheaper than the airfare!

Scenic Ocean Garden Paradise ... Mendocino

By Pat Robertson, Master Gardener

I had the pleasure of spending a few days in charming Mendocino, CA earlier this year. About 180 hundred miles north of San Francisco, the winding drive up the Pacific Coast Highway was thrilling, yet sublime. Mendocino is an old lumber town founded, in large, by New Englanders in the 1800s. Many beautiful Victorian style homes and commerce buildings, along with several fascinating water towers, still exist in the city. Sitting atop steep, stunning bluffs overlooking the Pacific Ocean, Mendocino has become notable as a haven for artists involved in many media and an area full of excellent restaurants.

The real treat of my visit was discovering the beautiful 47 acre Mendocino Coast Botanical Gardens, about 6 miles north of the city, just outside Fort Bragg. The Gardens were founded by Ernest and Betty Schoefer. Mr. Schoefer was a graduate of UC Davis, a horticulturist, and a very successful nursery owner in Southern California. He also had a vision. After Ernest retired, the Schoefers began searching for the perfect spot to build a botanical garden near the sea. He was fearful that the startling coastline in Humboldt County would become totally developed - that none of the raw beauty of this distinct wild area would remain.

In 1961, the Schoefers found their dream spot. Right above the ocean, with plenty of water due to excellent rainy seasons, the mild coastal microclimates would result in a stunning selection of species. For six years the Schoefers toiled on the land, pulled out giant weeds and neglected flora and fauna, and tilled in lots of amendments. Quite a project!



Today, the Gardens feature some of the most distinct plants and groves anywhere. Among the best species are the Gardens' signature rhododendrons. The plants thrive here and the moist, mild climate closely resembles the mid-elevations in Asia, home to most rhododendron species. One form in the Gardens is the 'big leaf' rhododendron which can reach up to 50 feet! Camellia trees grow to about 25 feet, too.



One of the many looping trails in the Gardens eventually takes you to the coast. We walked through fern-laced canyons, babbling creeks, meadows, the vegetable garden, the dahlia garden and finally reached the ocean bluffs. What a reward. On this particularly sunny day with deep blue skies and deeper blue seas, white foamy waves crashed against black rock formations - over and over again.

In 1992, the California Coastal Conservancy purchased the entire property and deeded it to the Mendocino Coast recreation and Park District. The nonprofit garden is supported by volunteers, including our very own Humboldt County Master Gardeners!
www.gardensbythesea.org



Fort Bragg Rhododendrons. Wow.

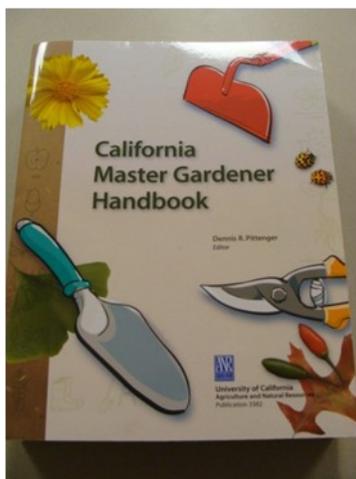
New Trainees Welcomed to Riverside County Master Gardeners Program 2012-2013



with
20

Chairman, Lucy Heyming, has started the new MG Season 2012-2013 off with a bang! New trainee class for Eastern Riverside County began September with 30 attendees. New trainee class for Western Riverside County will begin October 12 with 62 attendees.

Pictures show the West county trainees who attended the Orientation Session on September 20 at the Western Municipal Water District Conference Room. Everyone received a warm welcome from MG Advisory Board Members.



Letter to Riverside Master Gardeners

Dear Riverside Master Gardeners,

As of the first of August, I was informed by the Citrus Research Board President, Ted Batkin, that they would not be funding my position as the SRA with the Riverside and San Bernardino counties Sub-Tropical Horticulture Program as of October 23, 2012.

With this development, there will not be a Sub-Tropical Horticulture Program for Riverside and San Bernardino counties operating out of the UCCE-Riverside office in Moreno Valley as of that date.

It has been wonderful working with all the Riverside Master Gardeners for the last ten years. I have many precious memories. I hope to remain active in some way with the Riverside Master Gardening program in the future. Thank you for all the wonderful memories.

Sincerely,

Tom Shea

Garden Views



Veteran MG Classes:

Evenings: 6:30 pm to 8:30 pm, WMWD

October 11 "IPM, Train-the-Trainer"

November 8 "Edible Landscape, Train-the-Trainer"

December 13 Topic TBA

Lunch n' Learn: 11:00 am to 1:00 pm, WMWD

October 25 "Water-wise Gardening"

November 29 "Edible Landscape Train-the-Trainer"

University of California and U.S. Department of Agriculture Cooperating.
The University of California Prohibits discrimination against or harassment of any person employed by or seeking employment with the University on the basis of race, color national origin religion, sex, physical or mental disability, medical condition (cancer related or genetic characteristics), ancestry, marital status, age, sexual orientation, citizenship, or status as a covered veteran (special disabled veteran, Vietnam-era veteran or any other veteran who served on active duty during a war or in a campaign or expedition for which a campaign badge has been authorized). University Policy is intended to be 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.

U.C. COOPERATIVE EXTENSION

Riverside County

21150 Box Springs Rd. Ste 202

Moreno Valley, CA 92557

OFFICIAL BUSINESS

PENALTY FOR PRIVATE USE \$300