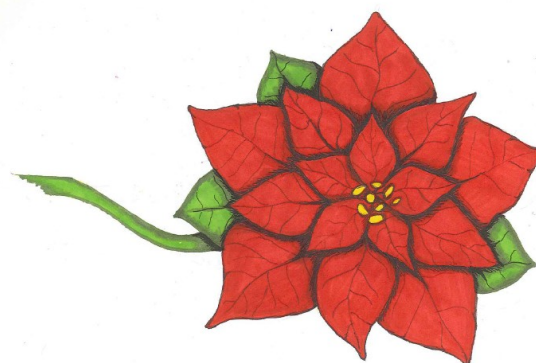


HOLIDAY PLANTS

Georgia Luiz, U.C. Master Gardener trainee, Solano County

Along with the holiday season comes a variety of holiday plants given as gifts for various get togethers. They're seemingly everywhere, from nurseries to supermarkets and hardware stores, and always in peak performance. They brighten our short-lighted days with their drooping vibrant blooms, fragrant scents, and luminous foliage, promising the opportunity of the challenge to keep them alive indefinitely. Before we pursue the fantasy of making those pretty babies a permanent addition to our gardens, let's take a look at the basic needs of a few of these festive plants.

Let's start with *Euphorbia pulcherrima*, better known as the Poinsettia, whose minuscule yellow flowers are far outdone by the showy bracts. They come in lovely shades of cream, white, pink and that eye-popping velveteen red. Native to highland rain forests of Mexico and Central America, it needs to primarily be kept indoors here in Solano County between 50-70° F. It needs moist, well-draining soil and won't tolerate sitting in water. It doesn't like drafts, but does appreciate morning sunlight. Its natural tendency is to get leggy, so keep pinching it for bushier growth. For re-bloom in time for the next holiday season, it will need to be removed from any light for 12 hours. Every evening put it in a dark place, like a closet as any light interruption will delay or interfere with flowering. Start this 10 weeks prior to the holidays as that is the time needed for the plant to set buds.



In most cases the colored bracts won't perform as well as when newly purchased. Enjoying it for the holidays and retiring it to the compost bin is probably the best policy; however, if you are up to the challenge, this finicky plant may prove an interesting learning experience.

Poinsettia and other drawings by Georgia Luiz

Schlumbergera, or the Christmas cactus, has been an old time favorite holiday plant for generations and is often passed down to and from family members. They are native to tropical rain forests in Brazil, and being epiphytic plants, are found growing in tree branches beneath the canopy. This all means they need bright but indirect light, and moist but very well drained, light soil. For re-blooming in the next holiday season, they will need 12-14 hours of cool darkness per day. They propagate by cuttings so you can spread the planty cheer next year. To do this, wait until the blooms fall off and take 3-inch cuttings. Dry them for 1 week and plant multiple cuttings in each pot for abundant flowers and foliage.

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SAFFRON AND OTHER SAVORY SPICES

Pearl Eddy, U.C. Master Gardener and U.C. Master Food Preserver, Solano County

How a person who grew up eating only dull New England-style boiled dinners ever developed such an interest in highly spiced cuisine is amazing. I now possess many dozens of containers of assorted spices and herbs and continue to collect more of them as I travel and read about exciting new recipes. Some of the most recent acquisitions include Ras el hanout, a Moroccan spice mix; Garam Masala, a spice mix which is a staple of Indian cooking; pure ground Galangal, from a Siamese ginger root; and Fenugreek, used in East Indian foods.

Most recently I have been intrigued by the several spices which add flavoring and color to rice and paella. Saffron is the most well-known (and expensive) but there are others which are used in such recipes. Achiote powder is ground annatto seeds from the *Bixa orellana* tree found in Central and South America. It is also known as the lipstick tree and is used by natives for coloring their bodies and lips. The powder may be sold as a mixture with cornstarch for ease of use and is commonly used to color cheese, butter, margarine and microwave popcorn. Grinding annatto seeds is difficult, but for coloring we can substitute ¼ tsp. to ½ tsp. crushed safflower for 1 tsp. annatto powder.

Turmeric powder is from a root related to ginger and is widely cultivated in India and the Caribbean. It is used to add color to stews and other dishes, more than for flavor. It is used to make prepared mustard yellow. I would not consider making cucumber pickles without adding turmeric for its special coloring. For example the brine for 4 to 5 pints of "amber relish," made from cucumbers, calls for one quart of white vinegar with assorted seasonings and 1 Tbsp. turmeric.

Safflower or Azafran is the dried flower of the *Carthamus tinctorius*. It is used in recipes for its pleasing color but has none of the same flavoring as saffron. Two tablespoons of safflower is equal to one pinch of saffron. Azafran (or safflower) can be found locally in Hispanic markets. Be careful not to

confuse it with saffron. Safflower is sold as flower petals, whereas saffron is the three stigma (threads) produced in the center of the saffron crocus. In some foreign countries I have argued with outdoor market vendors who sell safflower in fairly large plastic or cellophane bags labeled as saffron, but I doubt that I had any effect on their mislabeling.

Saffron threads are the stigmas from the *Crocus sativus* flower. It takes about 13,125 threads to weigh one ounce, and the harvesting is done by hand. This explains the terribly high price. I grow my own in raised beds, pick the lovely lavender flowers daily during the few days that they bloom, and dry the stigmas on coffee filters in a china cabinet where no wind can blow them away. When quite dry I place them in small jars in the freezer.

Recipes may call for certain amounts of whole or crushed saffron threads or perhaps a "pinch." A pinch equals about 20 medium threads; ½ tsp. threads equals ¼ tsp. powder. For best results don't use too much because it can become overpowering and leave a "medicinal" flavor. Some recipes call for toasting it, but don't allow it to scorch. For most recipes it is best to soak the threads for 5 to 20 minutes in a little bit of broth, water or wine and then add this infusion to the recipe.

If you are interested in growing your own saffron, you can begin by placing an order with a reliable seed company catalog. I especially like Nichols in Oregon because they give very fast service and the shipping is only \$3.95 for the entire amount. A dozen saffron bulbs are only \$11.25. They will not ship saffron bulbs until late summer here, but there is no additional fee. Their online catalog is at www.nicholsgardennursery.com.

Saffron bulbs are planted about 3 inches deep and at least several inches apart. A raised bed with potting soil with good drainage is best. The location should get several hours or more of sun daily—mine have sun all day. Also, the location must NOT get any

(Continued on page 10)

THE FABLED OLD FARMER'S ALMANAC

Dottie Deems, U.C. Master Gardener, Solano County

If you read the faceplate page of this magazine-styled book you'll discover many things. For instance, it was established in 1792 by Robert B. Thomas. Also, it contains astronomical calculations for the entire United States with other "new, useful, and entertaining matter." Should you need a schedule of the tidal glossary, the weather predictions for the year, dates and locations of eclipses, or time corrections for sundown and sunrise, the Old Farmer's Almanac has it all.

This article started as one on "weather lore." You know, "red sky at night, sailor's delight . . ." It quickly became apparent that the almanac was a primary reference and much more interesting.

The first almanac printed in this country was the invention of Benjamin Franklin and named Poor Richard's Almanac. It survived for 25 years. The present almanac succeeded it and has been printed annually for over two hundred and ten years.

Once one gets past the numerous ads for psychics, physics, and love charms, you'll find pages and pages of "This Year at a Glance." It includes tidbits of information such as cat owners who train their cat to use the family toilet save \$100 per year on cat litter. Keep those Italian loafers, skinny ties, and pleated pants as they are coming back into style. Americans on average watch five hours of television each day.

There is a section on gardening that highlights some of the more colorful varieties of vegetables including 'Apple Green' eggplant, 'Yellow Doll' watermelon, and 'Cheddar' cauliflower.

The weather section lists a number of proverbs and why they are true. The very first one is "fish bite more before a storm." A Washington D.C. meteorologist says this is true since as a low-pressure system moves in, air rises and cools, water vapor condenses, and rain or snow follow. The lower barometric pressure causes the release of gas bubbles that cling to decaying matter that is food to the little fishes who follow it to the surface. The little fishes are food for the bigger fishes who head towards the surface and are caught by fishermen.

Another proverb is "no weather is ill, if the wind be still."

Still air is a characteristic of high pressure systems that bode calming winds and little cloud formation.

The reference pages contain all of the sun, moon, and tide data along with a reference chart of measurements and dates of holidays, including obscure ones and holiday lore.

Did you know there is really a five-week period from early July to the second week of August referred to as the "Dog Days of Summer?" About a week after the Dog Days, the Cat Nights begin. The articles range from one on the history of the Dutch oven to one on Nolan Ryan. Were you ever wondering about the naming of hurricanes? The Farmer's Almanac lists the names that have been retired and those that have been selected for 2011. The chart containing information on barometric pressure has helped me understand weather predictions and forecasts.

I definitely got more than I paid for at \$6.95 plus tax. It's fascinating reading and should make you a trivia star!

Here's an example:

I found these 10 plants that bear animal names in the almanac:

1. toad lily, *Tricyrtis hirta*
2. red spider lily, *Lycoris radiata*
3. lambs' ear, *Stachys byzantina*
4. canary vine, *Tropaeolum peregrinum*
5. goatsbeard, *Aruncus dioicus*
6. rattlesnake-master, *Eryngium yuccifolium*
7. turtlehead, *Chelone* spp.
8. ostrich fern, *Matteuccia struthiopteris*
9. zebra grass, *Miscanthus sinensis* 'Zebrinus'
10. gooseneck loosestrife, *Lysimachia clethroides*

I found the following ten on my own:

1. bird of paradise, *Strelitzia*
2. staghorn fern, *Platycerium*
3. butterfly bush, *Buddleia*
4. horsetail, *Equisetum hyemale*
5. bears' breach, *Acanthus*
6. spider plant, *Chlorophytum comosum*
7. dogwood, *Cornus*
8. elephant ear plant, *Colocasia*
9. shrimp plant, *Justicia*
10. cattail, *Typha latifolia* 🌿

ASK HOTTIE!

Lauren Peters, U.C. Master Gardener, Solano County

Ask Hottie:

Hi. I'm wondering if you could provide or point me in a direction to determine how many winter 'chill hours' I can expect in Vallejo Heights? It would be great if you could provide me with the past 5 years of annual 'chill hours.'

Thank you.

Dylan

Hi Dylan,

Stone and pome fruit trees rely on enough chilling for flowers and leaf buds to develop normally. If the buds do not receive sufficient chilling temperatures during winter to completely release the plant from dormancy, trees may develop physiological symptoms such as delayed and extended bloom, a delay in putting on leaves in the spring, reduced fruit set and reduced fruit quality.

The required amount of "chill hours" can usually be found on the nursery tag on the tree or by looking it up on the following website.

<http://fruitsandnuts.ucdavis.edu>

The closest numbers for Vallejo are as follows:

Suisun Valley		Cameros/Napa Valley		Concord	
2007-2008	947	2007-2008	1065	2007-2008	964
2006-2007	951	2006-2007	1095	2006-2007	1009
2005-2006	743	2005-2006	814	2005-2006	720
2004-2005	869	2004-2005	908	2004-2005	860
2003-2004	806	2003-2004	730	2003-2004	680
2002-2003	737	2002-2003	760	2002-2003	706

These are the cumulative number of chill hours for your area. I hope this is helpful to you. More information can be found at the fruits and nuts website listed above. 🌱

-Lauren

(Continued from page 1-Holiday Plants)

Amaryllis (*Hippeastrum*) is a South American bulb that likes it at 65 to 75° F. It requires a well-drained, sterilized potting medium. Keep its soil moist, but not wet. Lukewarm water is recommended. To prolong the beautiful flowering period keep it in bright indirect light. For re-flowering next holiday season it will need 8 to 12 weeks of cooler temperatures of approximately 60° F in a dark place. Cut back on watering the bulb and give just enough to prevent wilt. Stop fertilizing it all together. After the allotted time, bring it out into the warmth and light and deeply water it once. Then hold off any more water until the flower spike presents itself. At this time resume regular watering and fertilizing. This beauty likes to be fertilized monthly. After the blooms wilt, cut off the stem, but keep the leaves. This bulb really does lend a touch of the exotic to the season.

Rosmarinus officinalis, translating to “dew of the sea,” is aptly named as its native habitat is the seaside cliffs of the Mediterranean region. It's a tough, rugged, fragrant herb that develops woody branches as it bushes out. During the holiday season small bushes with needle like leaves are shaped into pyramidal Christmas tree form and sometimes strung up with tree lights for a compact display of seasonal spirit. Besides being a holiday cutie, rosemary offers a multitude of purposes. Plant the little bush in full sun. In latest winter it will burst forth with the truest, bluest flowers and promises of the coming spring. Rosemary is also drought tolerant, making it a water wise addition to the landscape. Last, but not least, is the smell and the taste. It's a must have for any culinary or herb garden.

There are many more plants that can be found on shelves around this time of year. Some are more compatible with our climate and individual lifestyles than others. All offer a learning experience and maybe a small insight into the natural habitat in another part of the world. Bold and lush, foggy and austere, or snowy and pristine, winter shows us many faces and all of them are lovely, if very different from each other. ♣



Schlumbergeria spp.



Amaryllis spp.



Rosmarinus officinalis

WINTER GARDENING GUIDE

Julie Majewski, U.C. Master Gardener, Solano County

Things slow down in the garden in winter. The tomatoes are gone, there are fewer flowers, and the sprinklers can be turned off. It almost makes you want to go inside, sit by the fire and read a good book. Well, that is until you take a closer look and realize that there is still a lot to be done. Leaves need to be collected for the compost pile, trees need to be pruned and those weeds, although slow growing, still need to be pulled. The vegetable garden is still producing a cool weather crop. If you planned ahead you should be able to pick lettuce, parsnips, turnips, and carrots. Of course, there is still time to plant seeds of bok choy, broccoli, kale, collards, lettuce, mustard, peas, radish, and spinach.

While searching for flowers I did notice that in my herb garden the tarragon is still blooming. The bright yellow-orange flowers hold the memory of summer. As the nights hit freezing the plant will die and need to be cut back, but for now there are still a few bees enjoying the flowers on this cool winter day. If you miss the flowers, there are still plants that love the cool weather including primroses, snapdragons, cyclamen, pansies and violas.

Also it is never too early to get ready for spring. Shovels and rakes should be cleaned and put away. Pruners can be cleaned, sharpened, and oiled. This is the time to plant California poppy, cornflower, larkspur poppy and scabiosa from seed for spring bloom.

The truth is, I love winter because it is the beginning of citrus season. Several years ago a friend introduced me to the pleasure of a tree ripened, Owari Satsuma mandarin. The peel almost falls off the fruit revealing juicy sections of intensely flavored citrus. I now realize that my mother's stories of finding oranges in her Christmas stocking was not to be pitied but a true treasure.

Citrus makes a wonderful addition to almost any garden. They are evergreen with heavenly scented spring flowers and tasty fruit when other trees are dormant. Dwarf varieties are available and even full size trees can be pruned to keep them short enough to reach all the fruit as it ripens. Citrus tends to be frost sensitive and should be protected if the temperature falls below 32° F for longer than four hours. When a hard frost is predicted citrus can be covered with a frost blanket or old fashion heat producing Christmas lights. Plants should be watered before the frost to minimize the stress of lower temperatures. Frost damaged foliage should be left on the plant until spring to provide extra protection. The Owari Satsuma is one of the earlier producers so the fruit generally ripens before the freezing temperatures hit.

Citrus are also a great choice because of the many varieties available. If you plan carefully you can be eating citrus almost all year. Much of the research on citrus comes from UC Riverside where researchers come up with new varieties every year. The home gardener can choose sweet oranges such as navel oranges, common oranges or intensely colored blood oranges. There are also sour oranges which can add bright color to the garden and make good marmalade, sauces or liqueurs. In recent years many new varieties of mandarins have been introduced. These are sometimes sold as "tangerines" which is actually a marketing term referring to bright orange mandarins. Bright yellow lemons are also handy to have in the garden since they are used frequently in cooking. Limes are also available but tend to be more frost sensitive than other citrus. Grapefruit or the thick skinned pummelos are nice to have to serve for breakfast. Tangelos are hybrids between mandarins and grapefruit or mandarins and pummelos. Citrons such as the Buddha's hand are oddly shaped with little juice but a wonderful fragrance that can perfume your entire house. The range of flavors and improved production should be enough to satisfy any palate.

As I walk through the garden I realize that there is a lot going on in winter. I guess the books will have to wait for summer when it is too hot to go outside. ♻️

GROWING GOOD ROSES-SELECTING THE SITE AND THE ROSE

JERRY CRUMRINE, U.C. MASTER GARDENER, SOLANO COUNTY

About the author: Jerry has grown roses in Benicia for 20+ years and presently tends 120 plants including Old Garden Roses in the Hybrid Gallica, Noisette, and Hybrid Sempervirens classifications and Modern Roses in the Floribunda, Grandiflora, Hybrid Kordesii, Hybrid Tea, Large-Flowered Climber, Miniature, Mini-flora, and Shrub (including Austin roses) classifications. Jerry does not utilize pesticides or fungicides. His specimens are grown in various environments: containers, natural soil beds, raised beds with amended soil (with and without companion plants) and some supported by arbors.

Roses, genus *Rosa*, are one of the most adaptable plants for the landscape. However, too often, people will purchase their first rose without any forethought in where to plant it or whether the variety selected will perform well. Evaluating the planting site and researching rose varieties for the desired landscape effect ahead of time will improve your chances of a positive experience with your first rose and others to follow.

Site Selection

Roses perform better with at least 6 hours of sun per day, preferentially morning and early afternoon sun versus the hot late afternoon sun. The site should have good air circulation, but not constant high winds. With too much shade, roses will grow spindly and produce few blooms. With too much hot sun and wind, the blooms will tend to be small and will not last long.

The rose should not be located near the roots of trees and other large shrubs since they will have to compete with these plants for nutrients. Since roses are deciduous, consider planting them in mixed beds, i.e., with companion plants such as salvias, rosemary, lavenders, or plants originating from bulbs, corms, or tubers to

provide color throughout the year. Providing companion plants also promotes the presence of beneficial insects to cut down the spread of rose pests.

Check the site for drainage. Roses do not like wet feet. Dig a hole at the site, particularly during the winter, about 18 inches deep. If water added to the hole does not drain in approximately an hour or there is standing water in the hole, consider adding a drainage system, or using a different site, raised beds, or containers.



Consider the landscape effect of your site, e.g., if you are going to have an arbor for a climbing rose, install a substantial arbor prior to selecting and purchasing your rose(s). If you are going to have tree roses, be sure to have material for a substantial support stake prior to planting. The selected site should also be accessible for watering, fertilizing, cutting blooms,

and pruning.

Rose Selection

Making the best selection out of the thousands of rose varieties available for your site may seem like an impossible task, but by answering a few questions up front about the characteristic of the rose you want for the landscape effect will narrow the task. And don't worry, there will always be a better rose at some later time with which you can replace your first choice. Of my first 8 roses over 20 years ago, I have only 3 of those varieties today.

What size of full-grown plant and what landscape form will fit in the space? If you want a single specimen to fill a large space consider a shrub. If you want to train a rose on an arbor consider a large-flowered climber or climbing varieties of shrubs, hybrid teas, floribundas,

(Continued on page 8)

(Continued from page 7-Growing Good Roses-Selecting the Site and the Rose)

miniatures, old garden roses, etc. If you want a tree rose, I would recommend a floribunda or a polyantha variety. If you want a low growing plant, consider one of the newer ground cover varieties. You will need about 4 foot of space for the typical hybrid tea or floribunda. Do you want blooms throughout April to November, or blooms just one time in May-June? Most roses today are ever blooming, i.e., they will repeat bloom in cycles through out the year from April to November. Several 'Old Garden' varieties are once blooming in May to June. What color do you want? Roses come in a variety of colors (white, yellow, apricot, orange, pink, red, mauve and russet) and various blends. Do you want a fragrant rose? Not all roses are fragrant. This was a surprise to me 20 years ago. And there are various fragrances. If you are looking for a specific fragrance, visit various nurseries and public gardens when the roses are in bloom and do some sniffing. What flower form do you want? Roses can have a flower as simple as 5 petals to as many as 100+ petals. Single is 4-8 petals, semi-double is 9-16 petals, double is 17-25 petals, full is 26-40 petals and very full is 41+petals. And of course we want our rose to be disease resistant. This means they are less susceptible to diseases such as powdery mildew, rust, and black spot.

There are various that can help us make a The American Rose booklet each year, Roses". It lists several name and gives there form, and garden rating. the rose was an All-winner. It lists the top classifications and lists outstanding, very (7.3-7.7), to very good 8.7), to outstanding (8.8-



sources of information good rose selection also. Society publishes a "Handbook For Selecting thousand varieties by color, classification, flower It also designates whether American Rose Selection rated roses in the major the varieties that are fragrant roses. Good roses (7.8-8.2), to excellent (8.3-9.2), to best ever (9.3-10) our area. A word of

caution, I am presently growing a rose, 'Climbing Goldilocks', that I am very happy with its performance and it has a garden rating of only 5.7 and any rating below 6.0 is not recommended.

The Northern California-Nevada-Hawaii District of the American Rose Society has a web site: www.ncnhdistrict.org. At this site they provide a listing of the best roses for the Northern California-Nevada-Hawaii District based on the experiences of rosarians residing in the district. The listing includes varieties for the most common rose classifications: climbers, floribundas, grandifloras, hybrid teas, miniatures, mini-floras, old garden roses, polyanthas, and shrubs.

The best website that I've found by any of the rose breeders that can help you select a rose for a particular application or site is that for David Austin Roses: www.davidaustinroses.com/american/advanced.asp. Their roses are beautiful and there are many very fragrant varieties and most of the major nurseries in the area carry their roses. My three favorite nurseries in the Bay Area for roses are Regan Nursery in Fremont (www.regannursery.com), Van Winden's Garden Center in Napa (www.vanwindens.com), and Mid City Nursery in Vallejo (www.midcitynursery.com). All have a very knowledgeable staff that can help you with your selection(s).

There is only one more decision that I can think of that you will need to make, should I buy a bare root plant or a

(Continued on page 9)

(Continued from page 8--Growing Good Roses-Selecting the Site and the Rose)

potted plant? A bare root plant will be cheaper, but you will only be able to purchase them from mid to late December to February. Purchase only a Grade #1 plant. These should have 3 or more strong canes that were 15 inches or greater in length prior to cutting back by the seller. A potted plant will be more expensive due to the additional care required at the nursery and will be available year-round. ♻️

Some of My Favorite Roses

Remember, one will get more enjoyment out of life if one takes time to stop and smell the roses.

Variety	Classification	Color	No. of Petals	ARS Rating
Double Delight*	Hybrid Tea	Red Blend	30-35	8.4
Marilyn Monroe	Hybrid Tea	Apricot Blend	30-35	7.9
Memorial Day*	Hybrid Tea	Medium pink	28-52	7.7
Sunsprite*	Floribunda	Deep yellow	25-30	8.5
Playboy	Floribunda	Red blend	4-8	8.5
Betty Boop	Floribunda	Red blend	6-12	8.0
Iceberg	Floribunda	White	20-25	8.7
Angel Face*	Floribunda	Mauve	25-30	7.7
Sheila's Perfume*	Floribunda	Yellow blend	20-25	8.2
Dicky	Floribunda	Orange pink	35	8.0
Fame!	Grandiflora	Deep pink	30-35	8.1
About Face	Grandiflora	Orange blend	26-40	7.6
Gold Medal	Grandiflora	Yellow	30-35	8.4
Golden Celebration*	Shrub (Austin)	Deep yellow	55-75	8.0
The Prince*	Shrub (Austin)	Dark red	41+	7.7
Sally Holmes	Shrub	White	4-8	8.9
Dortmund	Hybrid Kordesii (used as a climber)	Medium red	4-8	9.1
Fourth of July	Climber	Red blend	10-16	8.1
Irresistible	Miniature	White	43	9.0
Minnie Pearl	Miniature	Pink blend	25	9.0
Magic Carrousel	Miniature	Red blend	17-25	8.5

*=fragrant

References

www.ipm.ucdavis.edu

- Sunset Western Garden Book

Fact sheet, "Wonderful Roses!" at www.centalsan.org

(continued from page 2-Saffron and Other Savory Spices)

water during the dormant season, which is June to the end of August. I do not water my bulbs until they begin to sprout their grassy leaves, usually after the first good rain in the fall. The flowers will begin to appear soon after. I was picking them in mid-November this year. My saffron bulb instructions state that watering and fertilizing can begin after Sept. 1.

I don't have the space for a paella recipe, but you can find dozens by going to the internet and typing in "paella recipes." Saffron Rice is very easy and colorful. Begin by

soaking 1/8 tsp. ground or powdered saffron in a small amount of water. (Use a little of the water that is to be boiled.) In a large, heavy skillet heat 2 Tbsp. olive oil. Add 2 Tbsp. finely chopped onions and stir and cook for 5 minutes until they are soft and transparent, but not brown. Pour in 1-½ cups raw long-grain rice and stir for 2 to 3 minutes to coat the grains well with oil. Do not let the rice brown. Add 3 cups boiling water, 1-½ tsp. salt, and the soaking saffron. Bring to a boil, cover the pan tightly and simmer undisturbed on a very low temperature about 20 minutes or until all the liquid has been absorbed by the rice and the grains are tender but not too soft. Fluff the rice with a fork before serving. ♣



California Garden Web

<http://cagardenweb.ucdavis.edu>

Visit this site for information about home gardening



<http://ipm.ucdavis.edu>

*Site contains information about plant insects,
diseases, weeds, and pathogens.*

The California Backyard Orchard

<http://homeorchard.ucdavis.edu>

Information about fruit, nut, and citrus trees in the home garden.

Master Gardeners in Your Community

Rose Pruning Workshop

February 5

10:00 a.m.

Solano Community College,
Horticulture Building 1000
4000 Suisun Valley Road, Fairfield
FREE

Come and learn how to care for and prune your roses. Master Gardener and rosarian Darrell g.h. Schramm will instruct you. This is a hands-on workshop and you will be able to practice pruning on real roses. Please bring your gloves, hand pruners and loppers.

RSVP to Jennifer Baumbach at 707-784-1321
or jmbaumbach@ucdavis.edu

Vacaville Library Series Returns

Master Gardeners present topics every 3rd Thursday at 7:00 p.m. Topics vary from month-to-month, and are seasonally themed.

1020 Ulatis Drive, Vacaville



Vegetable Gardening Seminar

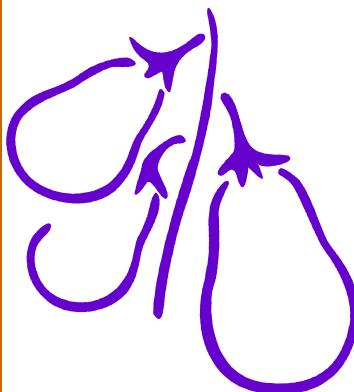
March 26

10:00 a.m.

Benicia Community Garden
1400 East 2nd Street
(garden is located behind the church-there is parking in the front)

Come join the Master Gardeners as they talk you through how to set up a successful vegetable garden. Learn about seeds, how to transplant, irrigation, double-digging and composting.

RSVPs are required. This is a FREE seminar.



Sustainable Landscaping Seminar

April 16

1:00-3:30 p.m.

Solano Community College,
Horticulture Building 1000
4000 Suisun Valley Road, Fairfield

Learn how you can take steps to improve your soil, protect the watershed, and save energy and money all while creating and maintaining a beautiful garden.

Information on plant placement, composting, IPM (Integrated Pest Management), and attracting wildlife to your garden.

Master Gardeners will share real life designs with you and also tour the college's garden where many sustainable landscaping principles have been applied.

RSVP's are required as space is limited. This too is a FREE seminar.

***Seeds For Thought* is produced by
the Solano County Master Gardeners**

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Have a comment or question about *Seeds For Thought*?
Contact us!

By email: mgsolano@ucdavis.edu

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A handwritten signature in black ink, reading 'J Baumbach'.

Jennifer M. Baumbach

Master Gardener Program Coordinator



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