Happy Spring!!

Spring is a busy time for the Master Gardener Program. Our office is receiving lots of calls now that the weather has gardeners and homeowners venturing outside. Remember if you have a gardening question you can call our office with your gardening questions. (953-6112) We have already kicked off our year with the Lodi Home and Garden Show and the Ripon Almond Blossom Festival and have had successful monthly workshops that included hands-on pruning of grapes and roses. Master Gardeners are now busy planning the 2012 Garden Tour that will be held on May 6th and finishing up the final touches of our Garden Journal that will be available for purchase soon. Be sure to check our web-site to purchase your Garden Journal when it becomes available. Our demonstration garden has taken on a major transformation thanks to a great team of volunteers and our Environmental Horticulture Advisor. It is being featured as part of the garden tour and should be in full bloom in a few weeks.

You will see the Master Gardeners at the Stockton Earth Day Festival, the Stockton Home and Garden Show and the local Farmers’ Markets that will be starting this spring. If you are at any of these events make sure to stop by and say hello! Have you “liked” us on facebook? If you haven't find us now by searching San Joaquin Master Gardeners.

We have been receiving inquiries about another Master Gardener Training and that is set for 2013. We are accepting applications now and will notify applicants of the details once they have been set. Find our application here.

This issue of Garden Notes is FULL of great timely information. We hope you enjoy reading it as much as we enjoyed putting it together. Happy Gardening!

San Joaquin County Oriental Fruit Fly Quarantine

Steve Sanguinetti  Master Gardener

This article was prepared to update home gardeners and especially community gardeners about the quarantine restrictions currently in force to prevent spread of the Oriental Fruit Fly, OFF. This quarantine requires that any OFF host fruit not be removed from any premises in quarantine area without further processing or under compliance agreement issued by The Cooperative Oriental Fruit Fly Project. A general notice for the public can be viewed by clicking here. The restrictions include waste fruit handled by gardeners performing cleanup tasks. Persons with questions regarding...
Garden Chores Calendar

Sue Davis  Master Gardener

APRIL

**PLANTING**

*New trees and shrubs.* Dig a hole about twice the width of the rootball and build a cone of soil in the center tall enough so your new plant will be level with the surrounding soil when placed on top of it. Gently knock the plant from its pot. Use your fingers to uncoil and separate any bunched-up roots. If the rootball is solid, use a knife to score four 1/2-inch-deep cuts around the sides and one on the bottom (don't do this on bougainvillea or other transplant-sensitive plants). Set the roots atop the cone, refill the hole, and water thoroughly to eliminate air pockets. You should be able to see the beginning of the root flare on trees at or above the surrounding soil, especially a day after the roots are watered in. Trees often settle during the watering in and root flare should never be allowed to go below ground level. Add a 2- to 3-inch layer of mulch around the plants, keeping it about an inch away from trunks and stems. This is a good time of year to plant citrus trees.

**Vegetables.** Early in the month, sow seeds of cool-season veggies such as carrots, chard, and spinach. Late in the month, sow seeds of warm-season crops such as beans, corn, and squash; set out seedlings of eggplant, peppers, and tomatoes. Prized for their rich flavor, heirloom tomatoes are becoming more widely available as seedlings in retail nurseries. This might be the year to try a new variety. **Continue sowing salad greens.** Plant a small batch of seeds every two weeks until daytime temperatures reach 75°. To beat advancing heat, choose fast-growing arugula and leaf lettuce, rather than slow-maturing head-forming greens such as radicchio and romaine.

**MAINTENANCE**

*Compost.* As you groom the garden, add trimmings to the compost pile along with fruit and vegetable waste. To cook your compost pile quickly, keep it as damp as a wrung-out sponge and turn it frequently. If you don’t have time to nurture your compost as frequently as you’d like, don’t forget that the “let-it-rot” method also works; it just takes longer.

*Tend flowering shrubs.* After azaleas, camellias, and rhododendrons finish blooming, remove spent blooms, taking care not to damage the new growth just beneath them. Feed the plants with a fertilizer especially developed for acid lovers.

*Lawns.* This last winter’s cold dry weather has been hard on tall fescue lawns. Many lawns look bleached. Most of this is due to lack of fertility, not pests or diseases. Fertilize with a balanced slow release or organic fertilizer according to directions on package. Organic fertilizers react more slowly, but will eventually provide a lush result. If crabgrass has been a problem in past years, you may want to consider treating lawn with pre-emergent/fertilizer mix. These are available to homeowners and through licensed professional applicators. It is illegal for your gardener to apply pre-emergent unless he is licensed through state and county. As always, help preserve our waterways by avoiding getting granules on hard-scape or make sure to clean them up.

*Dig or hoe weeds.* Dig or hoe weeds while they are small seedlings or at the rosette stage, before they develop tap roots. For those gardeners using herbicides, this stage of growth is also the optimum time for application since fewer chemicals are needed to effectively control the weeds.

*Check sprinklers.* This winter has not been typical and no doubt, you have been watering your landscape already. If you haven’t already checked your sprinklers, now would be a good time to get it done. There is a comprehensive spring tune-up guide for sprinklers in the 2010 April – June Master Gardener Newsletter.

*Water.* As temperatures rise,
specific permission should phone 209-472-1075. The current OFF quarantine is set to last until sometime in July, depending on weather. Maps of quarantine area, a list of hosts fruits & vegetables and an explanation of quarantine policy is provided at the following web-site. This site was developed primarily for commercial growers, but anyone planning to grow or move their host produce off premises should consult it first. A short list of host produce which might be harvestable before the quarantine ends includes, but is not limited to: all citrus, cherries, apricots and early ripening peaches, plums, nectarines, pears, tomatoes, peppers and cucumbers. You may want to consider the OFF quarantine before deciding when to start your gardens.

Violators of the quarantine are subject to hefty fines and perhaps the ire of other gardeners if a violation causes extension of the quarantine for longer period or over an extended area. It is likely that the current OFF infestation is the product of smuggled host material. This pest would not be able to reach an isolated area of Stockton without human aide. It is believed that the OFF has been eradicated by last year’s control effort, but only with time and warm weather can this be proven. Between now and the final quarantine day, the Cooperative Project will continue to bait and monitor traps to verify the pest has been eradicated. In the mean time make sure that OFF host fruit are not allowed to enter from unreliable sources. This would include such produce received from foreign and out-of-state sources which do not have USDA shield guarantee as well as fruit carried individually by travel. The Oriental fruit fly is not found anywhere else in the continental U.S. other than California. The USDA inspects incoming produce, but may not catch it all. If you suspect origin of produce you receive contact the OFF Cooperative Project noted above. Any home grown, or non-commercially packed fruits shipped into this area are likely suspects. If you are unfamiliar with all the fruits infested by the OFF and under quarantine, a complete list of them can be found at following web site.

Again if you are a home or community grower of fruits and vegetables covered in this quarantine you can ask for clarification of what is permitted by contacting The Cooperative Oriental Fruit Fly Project, 1308 Robinhood Drive. Stockton, 209-472-1075 You will want to monitor for any updates on quarantine by checking the San Joaquin Agricultural Commissioner’s web site and/or our central San Joaquin County Master Gardener website.

Meet Kojak

Meet Kojak, part of the California Dog Team. The purpose of the California Dog Teams is to enhance inspection and surveillance activities related to plant products entering the State of California via parcel delivery facilities and airfreight terminals.

Once fully trained, the dogs alert on marked and unmarked parcels that contain agricultural product. Trained biologists then inspect the packages that the dogs have alerted on for any unwanted plant pests, including insect species, diseases or other harmful organisms that may pose a threat to the economic well-being of the State. Currently, California Dog Teams conduct inspections at UPS, FedEx, OnTrac and other private parcel carriers throughout California. In 2010, a multi-agency (USDA, USPS, CDFA, CACACSA) Memorandum of Understanding was signed to allow CDFA Dog Teams to begin inspections at the US Postal Service.

Kojak is a rescue dog that has been trained to be an agriculture-sniffing dog with the U.S. Department of Agriculture. He is in San Joaquin County because of the potentially harmful Oriental fruit fly. He is one of 13 dogs in California trained to sniff out and mark incoming parcels that contain fruit, vegetables and other plant matter to prevent pests from invading local agriculture. Kojak alone monitors more than 5,000 packages per day.

Statewide between July 1, 2009 - June 30, 2010, California Dog Teams alerted on 56,753 total marked and unmarked parcels containing agricultural product. Of the total alerts, 2,270 were unmarked parcels containing agricultural commodities. A total of 53 pests were intercepted during the reporting period. References: Stockton Record, Lodi Sentinel and CDFA web-site.
Lawn Grubs & Black Spot  Steve Sanguinetti Master Gardener

Lawn Grubs
Lawn grubs can be a common turf pest as they attack almost all types of warm and cool season turf. Not only do they kill your grass directly by feeding on it, but if you have Raccoons, skunks or even dogs, they may add to the problem by digging after the grubs. If you find animal damage from digging it would be wise to check and see if your lawn has grubs. Check in the outside margin of damage area where viable grubs are most likely to be found just under thatch layer. You will almost always have some grubs so you need to determine if the count exceeds 6 per sq. ft. before deciding to treat.

Natural nematode control of lawn grubs is discussed in the IPM web-site. See the following websites for more information on nematodes, but be careful, all items featured are not actually beneficial nematodes. Also, nematodes may not tolerate soils with heavy clay.

UC Lawn Insects  UC IPM Lawn Insects
Use Beneficial Nematodes To Control Lawn Grubs

Rose Black Spot  *Diplocarpon rosae*

Rose black spot should not be confused with the many other diseases causing black spot on other plant foliage. Rose black spot is caused by the specific fungi, *Diplocarpon rosae* noted above. Many symptoms of diseases have been used to name specific foliar diseases, but such names can mislead you to wrong conclusions. All foliar black spot named diseases are not caused by the same organism and therefore might require different management techniques.

Luckily rose black spot can be fairly easily controlled as noted in web site below. Preventive measures should include avoiding wet foliage during warm periods, keeping an open leaf canopy through proper pruning and training and removal of all leaves during dormant pruning. For more info click here.

Some of the other diseases causing foliar black spots:
- *Septoria leaf spot*
- *Alternaria leaf spot*
- *Tomato black spot*

California Bur Clover

*California bur clover* *Medicago polymorpha*

A particularly noxious version of what otherwise might be considered tolerable clovers in most turfs. It can be very invasive, easily spread, and cause painful puncture if walked upon with tender bare feet. It is not easily controlled by most common broadleaf herbicides and will likely need continuous treatment of turf with even the strongest herbicides. However, if caught early enough, small freshly sprouted plants can be removed by pulling. For those of you not using herbicides, well established plants which have spread by runners will need to be dug out along with considerable amount of turf. Do not throw removed plants into compost as seeds are likely to survive most composting conditions. Spread of this weed can be minimized by establishing a thick stand of vigorously growing grass along the lines of tall Fescue.

UC Pest note  UC Weed Gallery
**Hornbeam — Tree of the Season**

**Hornbeam** (*Carpinus caroliniana*)

**PLANT IDENTIFICATION:**
Native to eastern North America. Fine textured tree from the Birch Family (*Betulaceae*). Well behaved, long-lived and relatively small shade tree, growing 25-30 ft tall and wide. Slow to moderate growth rate makes it an ideal candidate for bonsai. Leaves are ridged and saw-tooth and drop late in season. Ornamental catkins form, which resemble hops. Smooth undulating blue-gray bark.

**OPTIMUM CONDITIONS FOR GROWTH:**
Tolerates wet sites and does well in full sun to deep shade. Thrives in deep, moisture-retentive, fertile soils, not compacted. Fairly pest and disease resistant. Requires minimal pruning.

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**Coral Bells & Hydrangea**

**Coral Bells** (*Huechera var. s. species*)

**PLANT IDENTIFICATION:**
From the plant family Saxifragaceae, native to North America. Compact evergreen clumps of palmately lobed leaves on long petioles, with thick woody rootstock and spikes of tiny bell-shaped flowers, that attract bees and hummingbirds. A multitude of hybrids have been developed, producing fantastic range of leaf color, texture and shape. UC Davis Arboretum All-Stars include *maxima*, ‘Rosada’ and ‘Lillian’s Pink’ varieties.

**OPTIMUM CONDITIONS FOR GROWTH:**
Grow in a wide variety of habitats and varying preferences in terms of temperature and soil. Some are shade tolerant, while others take more sun. Grow in well-drained, humus-rich soil. Use as ground cover, border edging or as accent. Easy to propagate from divisions or cuttings. Watch for mealy bugs around base of plant and treat with insecticidal soap.

**Hydrangea** (*var. s. species*)

**PLANT IDENTIFICATION:**
Also in the Saxifragaceae family, fast growing deciduous shrubs and vines. Flowers summer to fall. Most well-known variety is *macrophylla*, (4 to 8 ft.) with large bold leaves and huge round clusters of flowers that are pink-colored in alkaline soil and blue-colored in more acidic soil. Other varieties include *quercifolia*, (6 to 8 ft.) named for the leaves resemblance to Oak (*Quercus*), *anomala petiolaris* (up to 60 ft.) or *paniculata* (10 to 20 ft), which have upright spreading growth, ideal for screens and trellis and *aspera*, (10 to 12 ft.) which has lace-cap type flowers. Hydrangea flowers are long lasting, often holding up for months.

**OPTIMUM CONDITIONS FOR GROWTH:**
Does best in partial shade in hot climates. Morning sun is preferred to hotter afternoon sun. Requires regular water, especially in hottest summer months. Flowers on old wood, so judiciously prune in winter. Provide rich, porous soil.
The Complete Compost Gardening Guide: Banner Batches, Row Heaps, Comforter Compost, and Other Amazing Techniques for Saving Time and Money, and Producing the Most Flavorful, Nutritious Vegetables Ever

By Barbara Pleasant and Deborah L. Martin
Storey Publishing
$19.95

Most gardeners are very familiar with the classic definition of compost “…as a soil like mixture of decayed and decaying organic matter and minerals which is the foundation of organic gardening.” This book takes composting to the next step with loads of composting variations that will entice all gardeners to try something new!

The book begins with a review of the basic rules of composting, tool descriptions, and compostable materials. Next there is a comparison of the pros and cons of fast vs. slow, open vs. closed composting systems, features of bin types enclosure materials and fasteners. Finally the curing and storing of finished compost is explained.

What makes this book special are the well illustrated and innovative ideas for composting such as “grow heaps,” “comforter compost,” “spot compost,” and underground composting techniques including “Layered Craters,” “Pits-of-Plenty,” “Treasure Troughs,” and “Honey Holes.” A “Pit-of-Plenty” is described in this book as an underground counterpart to an above-ground composting bin. It is useful for composting wet, odorous, and unsightly materials out of sight and smell of humans, pets and critters. Detailed directions, illustrations and a list of tools and materials are included.

“Honey holes” are similar in concept and construction to a “Pit-of-Plenty.” It is an unlined pit located close to a garden or landscape plants. As compostable materials become available, they are added to the hole and covered with a thin layer of soil. This process continues until its contents are decomposed. Now the “Honey Pot” is a ready source for nourishing new garden projects.

This book will leave you with a selection of simple and effective methods for enriching your gardening experiences as well as your soil. This book also includes a section on plants for the composter’s garden as well as an appendix containing a glossary, further readings, and a list of gardening resources, frost maps and a map of gardening zones.

Finally, the authors provide readers with a website that features photos, video clips, tips and ideas from “creative home composters.” Try this awesome site: Enjoy!

Compost Gardening Web-site

Spring is a time of rebirth for gardens and wondrous experiences for gardeners of all ages. This edition
of Internet Resources for “Growing Young Gardeners” features the National Gardening Association’s website KidsGardening.org and Garden.org. They are award winning, nationally recognized websites dedicated to every aspect of gardening. The National Gardening Association motto says it all “When You Garden, You Grow.” Each season we look forward to searching these two sites for a variety of well-written, creative and innovative ideas. We hope you and your children will enjoy these sites just as much as we do. We recommend that you bookmark these sites and visit them often.

The first link presents ideas for theme gardens for children. They are a wonderful way to foster a life long love for gardening. There are many suggestions for theme gardens including “Eat a Rainbow” Garden, a Pizza Garden or Storybook theme gardens.

Next are 7 chapters from a “Parents Primer.” The selected chapters encourage parents to take advantage of every gardening moment and make sure that the love of gardening becomes a way of life. Chances are that if you love gardening yourself, there was a special person who guided your experiences along the way. Share these ideas and activities with your young gardeners.

Finally, the last sites focus on ideas for garden birthday parties, windowsill herb gardens, beneficial insects and butterfly gardens.

Remember, the Internet should always be used with adult supervision. It is always best to preview sites and become familiar with them before introducing them to children. Enjoy!

| Kids Gardening – National Gardening Association | Kids Gardening – Chapter 9 Gardening Safely |
| Kids Gardening – Parents Primer | Kids Gardening – Chapter 10 So You Don’t Have Time and Space for Another Garden? |
| Kids Gardening – Chapter 2 What Turns Kids On and Off to Gardening | Kids Gardening – Throw a Garden Birthday Party |
| Kids Gardening – Chapter 5 Theme Gardens | Kids Gardening - Planting a Windowsill Herb Garden |
| Kids Gardening – Chapter 6 Plants Kids Love | Kids Gardening – We Get a Little Help from Our Friends |
| Kids Gardening – Chapter 8 Who’s Taking Care of This Garden Anyway? | Kids Gardening - Creating a Family Butterfly Garden + pdf attachment at bottom of page |

**Useful Garden Web-sites**

**San Joaquin County Master Gardeners**
Our county program web-site has a new look! Our site is full of information on gardening. We are continually adding information to this site. Have questions?

**USDA Hardiness Zone Map**
Interactive map where you can find your zone just by punching in your zip code. Find out what you should really be planting in your garden with this helpful number

**NRCS Web-Soil Survey**
Ever wondered what your soil type is or what it is called? You can view soil maps and data of the county at this interesting and informative site.

**International Society of Arboriculture**
In need of tree work? Find a certified arborist at this site. You can even search for needs specific to your tree. (Specializes in trees near power lines)
Geranium versus Pelargonium
What’s the Difference?

In the garden world, there are two separate plants often referred to as “geraniums”. This has confused gardeners for years. Robert H. Schuler, a fellow Master Gardener from Oregon, submitted the following article in his Garden Patch Pointers publication that should shed some light on this subject. It is reprinted here with his permission.

The common plant most people know as geranium is, botanically, Pelargonium. True geraniums are mostly hardy plants that bloom over a long period of time, but are not as showy as most Pelargoniums. Their blossoms can be singular, in clusters, or double with five overlapping petals that look alike. After flowering, a beaklike fruit appears which is why the common name is Cranesbill. Pelargoniums also have five petals, two points in one direction and the other three points in the opposite direction. Geranium is the common name for Pelargonium which grows best in the climate areas of San Francisco, East Los Angeles as well as Vista. True geraniums are annuals and perennials (some have woody stems). Most do very well in full sun and afternoon shade in the summer and where there is only light frost, not freezing temperatures. They can be grown from seed and tip cuttings.

Pelargonium, Geraniaceae, is a woody-based perennial (most of them from South Africa). The “Martha Washington” type of geranium, Pelargonium X domesticum, is very common as well as is the Pelargonium X hortorum, referred to as fancy-leaved or color-leaved. Pelargonium, peltatum, is known as ivy geranium. The scented leaf geraniums have their Latin name based on the aromatic fragrance. Plant in a fast draining soil adding some peat moss if your soil is alkaline. Water when the soil dries out to one inch below the ground surface. Keep the scented geraniums in the foreground, in a raised bed, or in containers. Fertilize 2 or 3 times during the active growing season. Geraniums like full sun with some shade in the afternoon. Dead flowers should be removed as soon as possible to keep the plants in bloom. Keep the plant tips pinched instead of an occasional heavy pruning for control. Geraniums and pelargoniums bloom best if they are somewhat pot bound. Geraniums are very attractive in containers, but these will require more water, more often. Hanging Baskets with some scented varieties in the basket and ivy geraniums over the side can be beautiful in a semi shaded area. Pelargoniums and geraniums are easily propagated from tip cuttings and do not require a rooting hormone. Place cuttings in sand or sterile potting soil. The flowers are edible, providing you have not sprayed them with anything but water.

For more information on Pelargoniums click here.

For more information on Cranesbills click here:
Having fresh herbs at hand can make you one happy cook and gardener! There is nothing that better enhances even the simplest culinary efforts than adding a bit of your own herbs fresh out of the garden. Nothing purchased in a bottle can even come close. In addition, for the gardener, especially the beginning gardener, herbs are easy to grow, not too demanding in terms of conditions, fairly pest free, and can be creatively placed in a variety of garden and home settings. Herbs an be either started from seed or purchased as young plants from a nursery, depending on your patience and gardening skills. In addition to wakening up our taste buds, herbs are also used medicinally, for their scent, and for ornamental purposes.

In terms of care, full sun is desirable. Herbs are very tolerant of less than perfect soil. Adding a bit of fertilizer or compost occasionally is helpful. If you have room for a home vegetable garden, by all means include a section for herbs; or interspace them among your sun-loving vegetable plants. If not, or even for aesthetic purposes, think a bit out of the “vegetable box,” keeping the following in mind: easy access; adding interest and contrast to other potted plants or using unusual containers; adding variety and interest in your rock garden or other landscape spaces.

Herbs with a spreading character look perfectly at home in your rock garden. Oregano, thyme, marjoram, and chives look quite natural there. No rock garden? Find some attractive stones, broken pottery, or driftwood and cozy your herbs up against them. Think about an herb spiral for visual interest and to create different water and climate conditions in a small area. For culinary uses especially, plant in an area or container that is close to the house.

Of the basic herbs that many of us like to grow and use frequently (basil, thyme, oregano, parsley, rosemary, dill, cilantro, chives, and sage, perhaps lavender), most like full sun and heat and will grow heartily from mid spring until late fall. Several are perennials, living through the rest of the year, although with diminished production, and come back enthusiastically year after year. Oregano, thyme, sage, rosemary, lavender, and chives are in this category. Marjoram is a bit more sensitive to temperature, as is parsley, which is biennial, and basil and dill are annuals. Almost all herbs are easily propagated through cuttings, division, or layering.

Think of herbs as landscape plants. What can they do to add size, form, color contrast, or texture among other plants (rosemary or lavender for example)? What about chives around your bulbs? Parsley as an edging plant? Oregano, marjoram, thyme (the “crawlers” and “bushies”) filling the crevices in your rock garden?

To have herbs close at hand plant them in a garden area close to the house; or consider pots or other containers at your back door. Mixing herbs together in one pot is lovely, providing a mix of textures and colors. Mix with a few flowering plants such as lobelia or alyssum for added interest. Cut back the herbs as you need them or to harvest for preserving. This keeps them from getting “leggy” which makes for a bitter taste. Having some herbs, especially the more sensitive ones, in a pot or pots allows you to move them indoors when the temperature falls. Herbs can be kept all year long for convenient use in a windowsill or pot garden.

You can preserve your herbs in a variety of ways, the easiest being drying. Of course the most flavorful way of enjoying them is to use them fresh cut in your cooking or by adding flavored vinegars or oils. These not only are easy to prepare, but make marvelous and well-appreciated gifts, as do prepared dried mixes (Mexican, Italian, Indian, etc.). A variety of herb butters, kept in the freezer as a roll (like cookie dough) allows you to just slice off what you need to sauté, add to a dish, or use as a spread.

Herbs are also used for their scent, in sachets, making soaps or lotions. Many have medicinal uses as well. Refer to the listed sources for details on herb planting, growing, and use for culinary, cosmetic, or medicinal purposes, as well as some innovative ways to grow and display them and on how to make herb flavored vinegars and oils.

Growing herbs at home  Ten Nifty Ways to Grow Your Own Herbs (including making an herb spiral)

Herbs for freshening your home  Fifty medicinal herbs you can grow  Herb gardens, growing, uses, recipes

Ten Easy Ways to Preserve Herbs  Links on propagation and bringing herbs in for winter
Spring is finally here and it is time for gardeners to turn their attention to fresh and exciting gardening projects. Many gardeners include vegetable gardening! Every nursery, Garden Center, how-to book, magazine, the Internet and TV Gardening programs has inspiration for the vegetable gardener.

Most vegetable gardens include some tomatoes. The choices are many: cherry, plum, pear, grape, beefsteak, hybrid, and heirloom tomatoes. No matter which type of tomato you choose to grow, you will ultimately be faced with the need to stake or cage your tomatoes. Staking solutions are abundant from ready-made wire frames, metal cages, wooden stakes, trellis, and even hanging pots.

To help make your search and ultimate solutions easier, we have found some Internet resources to inspire you. Most methods are inexpensive and can be completed in a short time. Many can be repeatedly used from year to year. Some sites list the pros and cons or advantages and disadvantages of each staking solution. We are certain that you will find the “perfect solution” for your unique needs. Explore and enjoy the following resources by clicking the links below.

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<th>Tomato Staking Techniques Evaluation</th>
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<td>Master Gardeners of Santa Clara County</td>
<td>About.com – Bamboo Tomato Plant Cage</td>
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<tr>
<td>Grow Garden Tomatoes.com</td>
<td>Extension.org -- Training Systems and Pruning in Organic Tomato Production (ideas from commercial growers)</td>
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<tr>
<td>Tomato Cages with Master Gardener Larry Kloze</td>
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<tr>
<td>Growing Tomatoes: How Do I Stake Tomatoes?</td>
<td>Growing Tomatoes in the Home Garden -ANR Publication 8159</td>
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**Sunday, May 6**

**San Joaquin Master Gardeners’ Spring Garden Tour**

10:00 a.m. – 4:00 p.m. $20.00 in advance $25.00 day of the tour

Join us for a tour of seven private gardens located in the heart of Central Stockton. All are unique and diverse, representing a multitude of interests and garden styles. They offer solutions to common garden challenges you can take home and incorporate in your own settings.

In addition, the Robert J. Cabral Agricultural Center will hold its first Open Gardens Day and Open House. Come tour the Demonstration Gardens at the Agricultural Center showcasing 6 themed gardens of plants that do well in our area including Mediterranean, CA Natives, Foliage, Pollinators, Edibles, and UC Davis All-Stars. We will also have:

- Master Gardeners on hand to answer questions and identify plants
- Information on smart gardening practices
- Irrigation, pest management, propagation, and composting displays
- University-published gardening books for sale at a discount
- Help Desk open --- Bring your plant and pest specimens for identification and answers
- Plus the newly published Master Gardener Gardener’s Journal available for the first time

For more info, including ticket sale locations, click here.
There is an icy nip to the air, but the dropping temps this early Saturday morning out at the S.J. County fairgrounds don’t deter the Puentes community group from remaining committed to seeing the fruits of their labor. Despite the inclement weather, community board members Ray Ledesma and Eric Firpo, along with Janis Zurligen, business director, and S.J. County master gardeners are providing instruction to a dozen local families who are learning and doing the hands-on labor of pruning the grapevines, thinning the fruit trees and weeding the winter vegetable plots. This group is a testimony to the age-old adage, you reap what you sow.

Stockton-based Puentes builds the bridges which help local, organic foods find their way to the tables of local disadvantaged families. The idea of bringing Puentes to Stockton was the dream of Jeremy Terhune, who honed his skills while working on sustainable community farms in Panama with the Peace Corps. When promoting his idea with Stockton community leaders, Jeremy emphasized the importance of not being given a handout but by sealing the deal with a handshake.

The whole premise of Puentes is based on a business model that the School of Business has helped to develop that integrates not only growing sustainable food, but on growing a financially sustainable project. Puentes establishes opportunities: If you give a man a meal you have fed him for a day, but supply him with seed, land and instruction, you have given him an opportunity to farm while feeding his family and neighbors. You have created an urban farm, which is what Puentes has done through the donation of land from the San Joaquin Fair year-round garden plot and the 2.8 acre rent-free Boggs Tract Farm contracted from the Port of Stockton.

In this vision of what the land has to offer, Puentes has adopted the winning attitude that this is not a blighted, undeveloped area, but rather a farm of opportunity. This position is exactly what brings commitment by the community to empower the people being served by this project. Puentes has received both corporate and private grants, insurance, local business contributions of supplies, equipment and volunteer “get-your-hands-dirty” labor, gardening instruction from trained professionals and U.C. Master Gardeners, donations of compost materials and coffee grounds from Starbucks and local coffee houses. Heavy equipment was donated to level the land, and the list of contributors goes on and on simply because the project is motivating.

The Boggs Tract farm has 30 family farming plots, 20 of which are currently occupied for a $20 fee. The S.J. Fair garden has 10 plots which are on drip irrigation and planted with winter crops of green onions, fava beans, Swiss chard, Brussels sprouts, lettuce, parsley, turnips and kale intermixed with companion plantings. Compost piles are in various stages of readiness and straw mulch provides water efficiency while helping prevent ground compaction. Table grapes and wine grape vines line the perimeter of the property along with a variety of interspersed orchard trees. This garden truly demonstrates the principles of sustainability.

You may be wondering what does the future vision of Puentes encompass? Beyond this garden of dreams of organic vegetables and tree crops lies a grander vision of becoming a certified organic farm, Puentes visions surplus crops being sold at an on-site farmer’s market, raising chickens; honey harvested from bees; vermiculture (worm farming); aquaculture (fish farming); providing local restaurants with fresh organic produce and foremost the mission to bridge the nutrition gap for those without the means. Ideally, Puentes will become not just a business model, but a model for community-supported gardens that empower people to grow their own food as well as produce for local markets. Learning to eat local, buy local, and strengthening the ties of our agricultural community is not too much to hope for.

Sometimes when you plant a seed, you just can’t imagine the harvest of your efforts!
I've heard the USDA has updated its climate zone information. What does this change mean for San Joaquin Valley gardeners?

The USDA released an updated version of its Hardiness Zone Map this year, the first update since 1990. It is based on temperature data from the 30-year period 1976-2005, so more recent temperature trends are incorporated into its zone listing. It is considered to be more accurate and detailed so gardeners have a better tool for judging the survival of plants.

The USDA still divides its zones into average annual extreme minimum temperatures for a particular region. The new version of the map includes 13 zones, with the addition for the first time of Zones 12 (50-60 degrees Fahrenheit) and 13 (60-70 degrees Fahrenheit). Each zone is a 10-degree Fahrenheit band, further divided into 5-degree Fahrenheit zones "A" and "B." For example, San Joaquin County, with its average lowest winter temperature between 20-30 degrees, is now divided into two subcategories 9a: 20-25 degrees and 9b: 25-30 degrees. A quick look at ZIP Codes in our county shows Stockton primarily in Zone 9a with Lodi, Tracy and Manteca in Zone 9b. Keep in mind that sub-localities and microclimates exist even within these defined temperature zone areas.

The new zone map is designed to be Internet friendly. The map website offers an interactive feature that lets you type in your zip code to find your zone. To see the map and get further information, [click here](#).

Parsley Pesto Recipe

This homemade recipe is a great way to use up any extra parsley and add fantastic flavor to sandwiches, pasta, and more.

Yields: 1/2 cup (Serving size 2 Tbs.)

**Ingredients**
- 2 cups fresh flat leaf parsley leaves
- 2 Tbs. toasted pine nuts
- 1 1/2 Tbs. grated fresh Parmigiano-Reggiano cheese
- 1 tsp. extra virgin olive oil
- 1.4 tsp salt

**Preparation**
Combine all ingredients in a food processor; process until smooth

From myrecipes.com photo from racheleats.wordpress.com
Recipe of the Season

Cherries for Dinner? Try This!

Grilled Pork Chops with Cherry Chutney

Ingredients
- ¾ cup cherry preserves
- 3 Tablespoons balsamic vinegar
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- 1 Tablespoon canola oil
- 2/3 cup finely chopped onion
- 2 cups pitted fresh Bing cherries
- 1 teaspoon finely chopped fresh rosemary
- ¼ teaspoon cayenne pepper
- pinch of salt
- 4 bone-in pork loin chops

Directions
Pre-heat barbecue at medium/high heat. Mix preserves, vinegar, allspice, cinnamon in small bowl. Reserve ¼ cup for meat glaze and keep the rest for chutney.

Heat oil in a small saucepan over medium flame. Add onion and sauté for one minute. Add cherries, rosemary, cayenne, and preserves mixture. Simmer chutney on low boil until thick, stirring occasionally, about ten minutes. Remove from heat and add a pinch of salt.

Brush pork chops with reserved glaze, season with salt and pepper and grill until browned on all sides and meat registers 145F. Let chops rest for ten minutes, serve with chutney.

Source: California Cherry Advisory Board

As-Easy-As "Bing" Cherry Pie

The term “as easy as pie” which was first coined in 19th century America and refers not to the ease of making a pie, but rather to the ease of eating one. While there is no question about the ease of eating a delicious homemade cherry pie, many people avoid making one because they believe the task to be difficult. Not so! Today’s supermarkets are filled with high quality pre-made baking ingredients that make the job of putting together cherry pie as easy as one, two, three and four. Clear directions for each of the steps to make this simple, yet tasty, pie are provided below. For an even more special treat, top off the dessert with a giant scoop of vanilla ice cream! What could be easier or more delicious?

Ingredients
Bottom Crust: (9 inch) refrigerated pie crust in oven-safe aluminum pie pan
Pie Filling: 5 cups fresh California Bing cherries, pitted, 1 cup sugar, 1 Tablespoon tapioca flour
Crumb Topping: 1/2 cup regular rolled oats, 1/4 cup white sugar, 2 tablespoons all-purpose flour, 1 tablespoon butter - melted, ½ tsp ground cinnamon, ½ tsp salt
Vanilla ice cream (optional)

Directions
1. Preheat the oven to 400 degrees F.
2. Remove the refrigerated pie crust from its wrapper.
3. Pit the fresh California Bing cherries. You may wish to use a simple cherry pitting tool (available at most grocery stores) and wear an apron to protect your clothes from juice spatter.
4. Combine the pitted cherries in a bowl with sugar and tapioca flour. Mix well and spoon into the prepared pie crust.
5. Combine the crumb topping ingredients in a small bowl and mix until evenly distributed and crumbly. Sprinkle over the top of the filling.
6. Place in the oven and bake at 400 degrees F for 15 minutes. Reduce temperature to 325 degrees F and bake for another 30 to 40 minutes until bubbly and browned on top. Allow to cool to room temperature.

Serves 8

Source: California Cherry Advisory Board
Coming Events

Corinne Bachle  Master Gardener

April
Every Friday throughout Spring when school is in session
Delta College Nursery open to the public
9:00 a.m. – 3:00 p.m.
Shima Greenhouse, SJDC, North Burke Bradley Road
954-5501

Saturday, April 7
Alden Lane Nursery: New Intros in Veggies
11:00-12 noon
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, April 7
Cornflower Farms Nursery Day
7:00 a.m. – 2:00 p.m.
9811 Sheldon Road, Elk Grove
www.cornflowerfarms.com

Saturday, April 14
San Joaquin Master Gardener Workshop: What’s Bugging You?
10:00 – 11:30 a.m.
San Joaquin County Historical Museum ($3 parking fee if not a member)
11793 N. Micke Grove Road, Lodi
All participants must register a week prior to the class by calling (209)331-2055.
Learn about common garden pests and how to deal with them in an environmentally friendly way.

Saturday, April 14
Alden Lane Nursery: Garden Art Series
9:00-11:00 a.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, April 14 (rain or shine)
Linden Community Garden Club Plant Sale
9:00 a.m. – 3:00 p.m. (or thereabouts)

April
7440 Jack Tone Road (corner of Jack Tone & Comstock Road)
Annuals, succulents, Herbs, Veggies, Red Buds, Peppers, and Heirloom Tomatoes (no restrooms available)

Saturday, April 14
UC Davis Arboretum Plant Sale: the 3B’s…Birds, Bees & Beneficials
9:00 a.m. – 1:00 p.m.
UC Davis Teaching Arboretum, One Shields Avenue, Davis
(530) 752-4880
Free parking
http://arboretum.ucdavis.edu

Saturday, April 14
Alden Lane Nursery: Raised Bed Prep
1:00 p.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, April 21
San Joaquin Master Gardener Workshop: What’s Bugging You?
10:00 – 11:30 a.m.
Manteca Library
320 W. Center Street, Manteca
All participants must register a week prior to the class by calling (209)953-6100.
Learn about common garden pests and how to deal with them in an environmentally friendly way.

Saturday, April 21
Alden Lane Nursery: Orchids 101
10:00-11:30 a.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, April 28
Alden Lane Nursery: Fairy Gardens
10:00-11:00 a.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

May
Saturday, May 5
Alden Lane Nursery: Raised Bed Veggie Gardening
1:00 p.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

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Coming Events (Cont. pg. 14)

Saturday, May 5
Rose Day
UC Davis Foundation Plant Services
8:00 am—5:30 pm
Registration $45.00
Rose breeding experts James Sproul and Jacques Ferare will be giving presentations at this 5th annual event. Tours include a Romance and Legend Tour in the UC Davis Arboretum as well as Foundation Plant Services beautiful 8-acre rose field and All American test garden. Plant sale will be available.
For more information click here

Sunday, May 6
San Joaquin Master Gardeners’ Spring Garden Tour
10:00 a.m. – 4:00 p.m.
Various locations in Central Stockton and the Robert J. Cabral Agricultural Center, 2101 E. Earhart Avenue, Stockton. Visit 7 beautiful gardens in Central Stockton and the Demonstration Gardens at the Agricultural Center showcasing 6 themed gardens of plants that do well in our area including Mediterranean, CA Natives, Foliage, Pollinators, Edibles, and UC Davis All-Stars.

Saturday, May 12
San Joaquin Master Gardener Workshop: Calling All Garden Helpers
10:00 – 11:30 a.m.
San Joaquin County Historical Museum ($5 parking fee if not a member)
11793 N. Micke Grove Road, Lodi
All participants must register a week prior to the class by calling (209) 331-2055.
Gardening for the birds, bees, butterflies, and beneficials.

Saturday, May 12
Cornflower Farms Nursery Day
7:00 a.m. – 2:00 p.m.
9811 Sheldon Road, Elk Grove
www.cornflowerfarms.com

Saturday, May 19
San Joaquin Master Gardener Workshop: Calling All Garden Helpers
10:00 – 11:30 a.m.
Manteca Library
320 W. Center Street, Manteca
All participants must register a week prior to the class by calling (209) 953-6100.
Gardening for the birds, bees, butterflies, and beneficials.

Saturday, May 19
Some Like it Hot: Summer Bloomers and Sizzling Deals
9:00 a.m. – 1:00 p.m.
UC Davis Teaching Arboretum, One Shields Avenue, Davis
(530) 752-4880
Free parking
http://arboretum.ucdavis.edu

Saturday, May 19
Fair Oaks Horticultural Center Workshop
8:30 – 11:30 a.m.
11549 Fair Oaks Blvd., Sacramento
(916) 875-6913
Free admission and parking
Discover the University of California resources available to help you prevent and treat your garden pests. Comprehensive vegetable gardening sessions with tips for growing the best crops. Caring for perennials and shrubs. Home composting

Saturday, May 19
Alden Lane Nursery: Concrete Leaf Class
9:00 – 11:00 a.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, May 19
Lavender Hollow Farm Lavender Wand Class
9:00 – 11:00 a.m.
22244 McBride Road, Escalon
(209) 838-2453
Cost: $12.00
http://lavenderhollowfarm.com

June

Saturday, June 2
Alden Lane Nursery: Leaf Painting Class
3:00-5:30 p.m.
981 Alden Lane, Livermore
(925) 447-0280
Free admission and parking
www.aldenlane.com

Saturday, June 2
Lavender Hollow Farm Heart Wreath Class
10:30 a.m.
22244 McBride Road, Escalon
(209) 838-2453
Cost: $12.00
http://lavenderhollowfarm.com

Saturday, June 9
San Joaquin Master Gardener Workshop: Simply Composting: Turning Yard Debris into Garden Gold
10:00 – 11:30 a.m.
San Joaquin County Historical Museum ($5 parking fee if not a member)
11793 N. Micke Grove Road, Lodi
All participants must register a week prior to the class by calling (209) 331-2055.
Learn how to improve your soil and the health of your plants by simply using your own kitchen and yard wastes.

Saturday, June 9
Lavender Hollow Farm Lavender Wand Class
10:30 a.m.
22244 McBride Road, Escalon
(209) 838-2453
Cost: $12.00
http://lavenderhollowfarm.com

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Garden Chores (continued from page 2)

increase the frequency of irrigation. Deep-water established plants often enough to prevent wilt and promote deep rooting, but don't water more than necessary (check soil moisture around roots by digging down with a trowel).

PEST CONTROL

Control mosquitoes. Eliminate breeding sites by draining excess water from pipes, gutters, buckets, plant containers, and anywhere else that water may stand or collect. Turn on your water features and ponds every few days to discourage mosquitoes from those areas as well. There are some chemicals available that can be sprinkled in your water features, but be sure to read the labels carefully to be sure the chemicals won't harm birds or beneficial insects that visit your garden.

Snails and slugs. Continue to patrol for these pests regularly. Look under boards, pots, and in other hidden areas, and drop them into soapy water. Handpicking can be very effective if done thoroughly on a regular basis. At first you should look for snails and slugs daily, paying careful attention to potential hiding places. After the population has noticeably declined, a weekly handpicking can be sufficient. For further information on these common pests, click here.

PLANTING

Grow a tower of flowers. Summer-blooming vines, grown up a narrow structure, add color and height to even the smallest gardens. Before planting, set in place a sturdy structure with enough height and heft to support your vine (adding a structure later is difficult). As shoots grow, train them to the support with self-gripping Velcro, plant tape, or twist ties.

Back-of-the-border blooms. For vertical accents in borders, grow tall, upright bedding plants behind shorter ones.

Summer annuals. May is the optimum planting month for annuals. Flowers in six packs are a good buy. They'll catch up quickly to those growing in 4-inch pots and jumbo packs. (To produce instant color for a special event, use 4-inch plants.)

Grow a fragrant low-water shrub. A scented greeting, familiar from year to year, at a garden seat or along a path boosts the spirits and draws us to the garden. Find scented shrubs on the Sunset Garden Plant Finder Website.

Ornamental grasses. With their flowing habit, grasses lend a sense of movement to the garden. Several species are drought-tolerant, take full sun to part shade, and thrive in our area.

Veggies for containers. If you don’t have space to grow vegetables in the ground, plant them in containers this month. Tried-and-true favorites that do well in pots include ‘Giant Marconi’ pepper, ‘Early Girl’ tomatoes, and ‘Eight Ball’ zucchini. Seedlings are usually available in nurseries. Choose a container at least 18 inches deep and wide, and use fresh potting mix. Place the pots in full sun. Fertilize and water regularly.

Transplants. Tomato and pepper transplants can be planted this month. Seeds of pumpkins, beans, corn, squash, cucumbers, and melons can be sown in the garden around the middle of this month. For interesting and unusual fall decorations, consider growing pumpkins or winter squash that are not your ordinary jack-o-lantern.

MAINTENANCE

Aerate lawns. Lawns that get a lot of heavy foot traffic may have compacted soil, making it difficult for water, fertilizer, and oxygen to reach the roots. If you can’t push a screwdriver up to its handle into the turf, it’s time to aerate. It is important to use an aerator that either produces a core or a water wash to dig holes. Spike aerators just add to compaction. If you are using a machine aerator, be sure to mark and avoid all sprinkler heads. Some machine aerators require a lawn to be moist, but not soggy. Irrigate a day or two before aeration if soil is dry. Besides compaction, any lawn on heavy clay soil or that has a relatively steep slope (10:1) to street should be regularly aerated. How you start up your spring time irrigation can help you save water later. Water only as much as necessary, about half the summer amount, and your lawn’s roots will be encouraged to go deeper. Heavy, or daily, watering in spring leads to shallow rooted problematic lawns in summer.

Thin fruit. Thinning improves the size of fruit, reduces the risk of broken branches, and keeps trees producing well annually rather than in alternate years. Before apples, Asian pears, nectarines, and peaches reach an inch in diameter, gently twist off enough fruit to allow 4 to 6 inches between remaining fruit.

PEST CONTROL

Outsmart pests. Strip aphids from plants by hand or dislodge them with a blast or two from the hose.
PLANTING

Plants for Dad. Nurseries carry many plants that would make perfect Father's Day gifts. Choose from annuals, to perennials in pots or consider a plant that keeps on giving such as a citrus tree.

Encourage honeybees. Draw them to your garden with flowers that they love. Choose false sea holly (Eryngium planum), honeywort (Cerinthe major ‘Purpurascens’), licorice mint (Agastache rupestris), and Miss Willmott’s ghost (Eryngium giganteum) for their nectar production, attractiveness to honeybees, and beautiful textures.

Keep planting vegetables. There’s still time to get beans, corn, cucumbers, eggplant, peppers, pumpkins (start now for Halloween), summer squash, and tomatoes in the ground. These warm-season plants grow well as soil heats up but need lots of irrigation. Gauge how many plants you need and water consistently all summer.

Plant colorful, drought-tolerant plants in containers. Instead of growing thirsty annual flowers in your pots this summer, consider colorful perennial succulents that don’t need a lot of water. Be sure to plant in fast-draining cactus potting soil.

Grow summer herbs. Plant Thai basil and cilantro now, and you’ll have fresh herbs all summer and beyond. Both annuals love sun and ample water, and do well in pots. Start basil from seedlings. Because cilantro germinates quickly, sow seeds directly in the container. Begin harvesting when plants reach 6 inches tall.

MAINTENANCE

Care for tomatoes. Support tomato vines with wire cages so the fruit won’t spoil if it rests on the ground. Feed the plants with a low-nitrogen fertilizer when the fruit starts to develop (too much nitrogen encourages rampant foliage rather than more fruit). Keep the soil damp but not soggy and mulch the tomato plants to conserve moisture.

Prune hedges. To keep a mature hedge from getting any bigger, cut the spring growth flush back to its point of origin. Taper the sides of the hedge so that the bottom is wider than the top; so sunlight will reach the base of the hedge and the lowest branches won’t die back.

Water and feed roses. Water deeply every 7 to 10 days or whenever the soil is dry at a depth of 3 inches. Apply a 2-inch layer of mulch to conserve water. Fertilize after the first flush of blooms.

PEST CONTROL

Pests. Watch for insects feeding on your veggies. Be sure to check tomatoes for hornworms and stink bugs. Also look for squash bugs on squash and pumpkins. Handpick the critters and drop them into a bucket of soapy water. If you are not squeamish, you can also step on them or cut them in half with pruners. For more information about management of these insects, check out the University of California Integrated Pest Management site.

Control powdery mildew. Dry summer conditions are perfect for this white fungal disease, which forms on both sides of leaves. Cosmos, crape myrtles, delphiniums, and roses can be quite susceptible, especially if growing in shade. Treat with a plant-based oil such as neem oil or jojoba oil.

Information gathered from:
www.ucanr.org
www.ipm.ucdavis.edu
www.sunset.com/garden
www.farmerfred.com
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Master Gardeners of San Joaquin
2012 Garden Tour
Sunday, May 6, 2012 10:00 a.m. to 4:00 p.m.
“Gardens for Everyone”

Join us for a tour of seven private gardens located in the heart of Central Stockton. All are unique and diverse, representing a multitude of interests and garden styles. They offer solutions to common garden challenges you can take home and incorporate in your own settings.

In addition, the Robert J. Cabral Agricultural Center will hold its first Open Gardens Day and Open House. You will find
- Demonstration gardens showcasing plants that grow well in this area including Mediterranean, CA Natives, Pollinators, Foliage, Edibles, and the UC Davis All-Stars
- Master Gardeners on hand to answer questions and identify plants
- Information on smart gardening practices
- Irrigation, pest management, propagation, and composting displays
- University-published gardening books for sale at a discount
- Help Desk open --- Bring your plant and pest specimens for identification and answers
- Plus the newly published Master Gardener Gardener’s Journal available for the first time
- Refreshments featuring area produce

Ticket Sales

Stockton
Alpine Nursery
215 E. Alpine Avenue
466-3161
With Garden Flair
2206 Pacific Avenue
933-9009
UC Extension Office
2101 E. Earhart Avenue
953-6112

Lodi
Delta Tree Farms
12900 Lower Sacramento Road
334-4545
Hollandutch Nursery
11677 N. Davis Road
465-4542
Weigums Nursery
401 N. Ham Lane
369-6288

Ripon
Park Greenhouse Nursery
12813 W. Ripon Road
599-7545

$20 in advance
$25 on day of tour

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