



Issue #20

August 2011

## My Garden – August Tasks

Glen Johnson, Amador County Master Gardener



It seems like every day or so I think about what I need to do in my garden, orchard, or general landscape. Rarely is there a long period where there is nothing to do. August is more important than many of us realize.

Each garden is different and microclimates vary widely in our counties so the actual time for tasks will vary 2-4 weeks depending on where you live. My garden is at 2700' elevation on a south facing ridge that is warmer than lower protected areas just a few miles away.

My tasks:

**Grapes:** I spray with sulfur about every two to three weeks during the growing season to prevent powdery mildew. Sulfur is a preventative measure and will prevent mildew but it won't get rid of it once established. Oil sprays can eliminate mildew once established but care must be taken if sulfur has been used. For complete details of managing powdery mildew See: Pest Note at: <http://www.ipm.ucdavis.edu/PMG/PESTNOTES/pn7494.html>.

**Fruit Trees:** As varieties near ripening I cover trees with bird netting for the short period from almost ripe (and attractive to birds) to completed harvest. As I have varieties that ripen at different times I usually only need to cover two to three trees at one time and can move the netting to the next crop ripening. Putting the netting on too soon or leaving it on too long allows the branches to grow through the netting and makes it difficult to remove.

It is also time to do your major pruning as you complete the harvest. Apricots must be pruned at least 6 weeks prior to the first rain so pruning right after harvest is the best time to do it. Other crops can be pruned later but it is a good practice to prune in the summer after harvesting the fruit. A great reference is [http://homeorchard.ucdavis.edu/The\\_Big\\_Picture/Pruning\\_&\\_Training/](http://homeorchard.ucdavis.edu/The_Big_Picture/Pruning_&_Training/) for all about backyard orchards and summer pruning. We will offer a pruning clinic at Avio Vineyards in Sutter Creek on September 17 from 9-11 am.



**Irrigation:** July is normally the peak month for plant water demands with August being slightly lower. I slightly increase the interval between irrigations but continue to apply the same amount of water as the weather starts to cool. Monitor your plants for signs of stress and adjust watering accordingly. Deep and infrequent watering is the best for all plants and reduces the chance of pests and diseases. Remember to keep watering those fruit trees because what you do now will affect the next year's crop.

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### Master Gardeners

Advice to grow by ...

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Tuesday–Thursday

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## My Garden – August Tasks

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**Fall and Winter Vegetables:** August is definitely the time to think about a fall and winter garden. Broccoli, cauliflower, cabbage, spinach, and chard are great crops for most of the region. You can start plants from seed, but summer is the hardest time to try and grow seedlings. I prefer to buy seedlings to plant broccoli, cauliflower, and cabbage in mid to late August. It all depends on how warm the fall is. A warm fall with an early planting results in mature crops that bolt early; cool fall and late planting results in immature plants when the cold weather hits and smaller produce. Spinach, chard and similar plants are best planted in September and October.



If you want to plant seeds, I have had better luck direct seeding in the ground and then thinning to the desired spacing rather than starting seeds for transplanting. The El Dorado Master Gardeners will present a Fall & Winter Vegetables class on August 6 at the Veterans Memorial Building in Placerville.

**Landscape Plants & Flowers:** I fertilize all on a monthly basis using a light application of 16-16-16 rather than a heavy application in spring and fall. For the rhododendrons, azaleas, camellias, and on hydrangeas that we want blue flowers, I use an acid fertilizer.



Deadheading the flowers is a constant job on some species like daisies and roses which helps to keep them blooming or at least looking nice.

**Favorite August Task:** Eating the ripe tomatoes!!!!

## Onions: Seeds to Harvest

*Sean Krietich, Agriculture/Natural Resources Program Representative*

In mid August, I seed the onions in deep, well drained flats filled with a 1/2" thick layer of mulch on the bottom and then a minimum of 4" of potting soil. I use about 10 seeds per square inch and cover lightly with about 1/4" of potting soil.



I keep these flats moist in a shady location.

By early October these onions have pencil sized stalks and are ready for planting. I plant them some-time between early October and early November. The sooner they are planted the sooner they will bulb in the spring and I can harvest and plant that bed with a summer crop.



I plant the onions out in 3' wide beds with 8" between onions. (They can be planted at 6" spacing but this tends to result in smaller onions.) This should be well drained fertile soil that gets full or almost full sun.

Depending on the year, when the stalks begin to thicken substantially and harden in March or April I knock them all down but do not break them off the bulb. If they try to stand back up I knock them down again. I harvest the bulbs sometime in June, depending on the year and hang under an oak tree to cure until the stalks are dry, at which time I put them in under-ground storage.



***To be Fire Safe remember to defend your space.  
Keep weeds down to bare dirt, keep gutters clean of dead leaves,  
and remove branches on trees to at least 10 feet near your home.***

## Poisonous Plants and Pets

Heidi Napier, DVM, El Dorado County Master Gardener

Many of the plants we grow in our yards are toxic to dogs and cats. Some can be fatal, but many cause nonfatal but annoying symptoms such as vomiting, diarrhea and drooling. Because of dogs' indiscriminate eating and chewing habits, they are much more commonly poisoned than cats. For lots of good information on poison plants, see the ASCPA website, <http://www.aspc.org/pet-care/poison-control/plants>. Or visit Cornell University's poisonous plants web page at <http://www.ansci.cornell.edu/plants/anispecies.html>.

If you suspect that your dog or cat has eaten or chewed on a poison plant, first call your vet to find out if it is ok to induce vomiting. If it is ok, and if your pet is conscious and alert, follow these directions:

1. Give about one tablespoon of 3% hydrogen peroxide per 15 pounds of body weight.
  - Average cat or toy dog breeds: one half to one Tblsp.
  - Small dogs, such as Jack Russell Terrier: 1-2 Tblsp.
  - Medium-small dogs, such as Cocker Spaniel or Beagle: 2-3 Tblsp.
  - Medium dogs, such as Springer Spaniel: 4 Tblsp.
  - Large dogs, such as Lab or German Shepherd: 5-6 Tblsp.
2. Repeat in 10 minutes if the pet doesn't throw up.
3. Identify the plant, or take it to your vet if possible.
4. If the pet ate a pesticide, bring the container to the vet.
5. Take the pet to your vet ASAP. We have very good drugs that reliably cause vomiting in 5 minutes.



### Plants that are serious poisons:

- Sago and Cardboard Palms. Cycads and Zamias cause liver failure in dogs; they are extremely potent, and all parts of the plant are poison, including the nut. Once a dog shows signs of liver failure, the mortality rate is 30%. For some reason, many dogs like to chew on Sago Palms.
- Lilies of all kinds: Crocus, Asiatic, Oriental, Tiger, Easter and Hyacinth, Tulips, Aloe and Daylilies. Agapanthus (Lily of the Nile) is not poison. Lilies (including their pollen) are extremely potent and cause acute kidney failure in cats; few cats survive. Lilies will cause vomiting and diarrhea in dogs, but not kidney damage.
- Castor beans and plants contain ricin, the deadliest plant toxin known to man. The dried beans are sometimes used as decorative beads in jewelry, and small children are especially at risk.
- Buckeye pollen is toxic to bees, and the plant and nuts are toxic to dogs and livestock. They cause vomiting and diarrhea and neurological signs.
- Oleander is very poisonous; it causes heart problems and is mostly a problem for livestock.
- Foxglove is the original source of digitalis, a drug that is used in tiny amounts for heart failure, but it is very toxic if overdosed.
- Convalaria, Lily of the Valley, is also cardiotoxic.
- Rhubarb leaves and Portulaca cause kidney damage.
- Nicotiana contains nicotine; it causes vomiting and neurological signs.
- Vinca rosea causes vomiting and diarrhea, neurological signs.
- Sweet Pea, Lathyrus latifolius, can be a problem for livestock.
- Azaleas and Rhododendrons are toxic and usually only a problem for sheep and goats.
- Daffodils, especially the bulbs, are toxic.
- Rudbeckia is toxic to livestock in large amounts, but it tastes bad.
- Yellow star thistle is toxic to horses if they eat 50-200% of body weight in 2-3 mos. It is only a problem if insufficient healthy forage is available.
- Cocoa mulch may be attractive to dogs and is toxic; it causes vomiting and diarrhea, lethargy, fast heart rate and tremors. Some are labeled as safe for pets and have toxins removed.



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## Poisonous Plants and Pets

*Continued from page 3*

- Grapes may be toxic to dogs, cats and ferrets, but most pets that eat grapes are not affected. Those that are affected show signs of kidney damage a few hours after ingestion. The toxic principle is unknown.

Most plants that are toxic to livestock are not consumed in large enough quantities to cause poisoning unless the animal doesn't have enough safe forage.

### Plants that are mildly toxic:

Many plants cause mouth and stomach irritation—drooling, vomiting and diarrhea, but are not seriously toxic. Below are listed some of these; for more see the ASPCA website at <http://www.asPCA.org/pet-care/poison-control/plants/> or Cornell University's Department of Animal Science at <http://www.ansci.cornell.edu/plants/anispecies.html>.

Anthurinum	Morning Glory may be a hallucinogen
Dahlias	Peony
Iris	Poinsettia
Gardenia	Pothos, Shefflera, Philodendron, Diffenbachia, Dracaena, Cyclamen
Geranium	Baby Breath, Bishops weed, Ivy, Euonymus(Burning Bush)
Gladiola, especially bulbs	Begonia, Caladium, Lobelia, Hellebore
Hostas	Chrysanthemum (pyrethrins)
Nandina is toxic to horses	Calla lily
Hybiscus	Common Privet
Hydrangea	Tomato plants
Jade plant	Wisteria
Lantana	

*More on Plants and Pets in the September Master Gardener Newsletter.*

## Tomato Flower Drop and Failure to Set Fruit

### Problem

- Blossoms fall off.
- Plant fails to set fruit.

### Probable Cause

- Night temperatures too low, below 55°F.
- Daytime temperatures too high, above 90°F.
- Excessive smog during blossoming period.
- Excess Nitrogen fertilizer.
- Too much shade.
- Plants set out too early in spring.
- Poorly adapted variety.

### Control

- Choose varieties adapted to your climate zone, plant tomatoes in full sun, keep soil evenly moist, and avoid excessive nitrogen fertilizer.
- Hormone sprays can improve fruit set during low temperatures, but will not help in high temperatures.
- Tapping on blossom stems 3 times a week at midday when flowers are open may improve pollination and help set fruit.



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## My Garden Notes

*Keeping a garden journal helps you remember what you did last year, what worked, what didn't work, and what you want to try next. Amador Master Gardeners share their gardening experiences ....*



### Garden Notes from Valerie Bonkowski

Below is a copy of my notes from that last couple of years. I don't take extensive notes. For me, I basically keep track of what I did and the date. I live in Pine Grove at 2,500 feet and plant in raised beds. Hope the information helps.

#### Planted Seeds in Raised Bed (08/29/10):

Carrots: Sugar Snax seeds from Nunhem Seeds  
 Spinach: Burpee  
 Arugula: Burpee  
 Swiss Chard: Burpee  
 Roman Lettuce: Ferry Morse  
 Great Lakes Head Lettuce: WalMart Garden seeds  
 Walla Walla Sweet Onions: Starts (Ridge Road Garden Center)  
 Cauliflower: Plants (Ridge Road Garden Center)

#### Winter Garden (2007)

Sept. 1, planted cauliflower (Snowball) and Walla Walls Sweet Onions (Ridge Road Garden Center)  
 June 2008, dug up onions: Walla Walla sweet and Stockton reds. The onions are wonderful. Note: Plant onions farther apart.

### Garden Notes from Judy Lee

This is the first year that I'm going to try a fall garden. I finally have 2 cold frames that I'm anxious to use to start and grow some of my plants in (lettuce, spinach, carrots are a few). I've never had enough sun to grow veggies so I've cut down two trees; that will make a big difference. I'm in the process of getting my seeds and planting information organized so I can be prepared to plant according to the guide (El Dorado M.G.s) that I purchased at one of our meetings. We're at about 2700' and we do get snow at times. I'm hoping that won't be a problem.

### Garden Notes from Cathy Koos Breazeal

We have a really late spring garden at 4000 feet, so I can usually keep cool crops like broccoli, lettuce, etc. going through the summer and into the fall. I haven't had much luck getting a harvest from late-planted things like green beans. If I don't plant by mid-July, there just isn't enough time before cold weather sets in. Usually our first freeze date is the first snow date. That can be as early as October 12-15 or as late as the last week of November.

I generally put out half my tomatoes around May 15 -- this year I ended up with 8 inches of snow two days later. Then I put the rest of the tomatoes out the first week of June. Regardless, I can usually keep tomatoes going (cherries are best) through Thanksgiving.

### My Garden in August from Linda Hagye

My raised bed garden is at 1800 foot elevation. There are tomatoes, peppers, cucumbers, tomatillos, potatoes, summer and winter squash, beans, and asparagus growing. My peas are still producing and it's August.

I am getting ready to start onions from seeds so I can put them in the ground by November. I am starting to plan my fall garden so I can start the seeds inside by mid August.

This has been a good year in the garden for me as I am becoming more comfortable with the rhythm of seeds, transplants, fertilizing and harvesting. This is my favorite time of the summer, when every day I find another gift in the garden.

## Gardening Mistakes



Here are several things to consider before your gardening project goes wrong.

- **Planting in the wrong area.** Determine the needs of what you want to plant. Vegetable gardens need lots of sun, good drainage, and protection against marauders.
- **Pulling out the sprouting flowers and leaving the weeds to thrive.** Most seed packets will give a little picture of the sprout. Also label planted areas with what you have sown.
- **Prepare your soil.** Determine the type of soil you have so you can add amendments to loosen the soil or hold more moisture. You also need organic material to help the plant thrive with much needed nutrients and help hold moisture. Your soil requirements are based on where you live and what you are growing. Call Master Gardeners who love to help.
- **Overwatering.** Pay attention to your soil. You need to dig down into the soil to tell how wet or dry the soil is. When the soil is rock hard or very dry, it needs watering. When you grab a handful of soil and squeeze it together and it forms a loose ball, that's great. If the "ball" is a soggy mess you know there's too much water. Planting a water sensitive plant along with your others will help you determine when they need watering. Lettuce is great because on hot days it wilts down fast when water is needed
- **Planting invasive varieties.** So many plants can quickly become invasive. My problem was strawberries. I planted raised beds, had one box for strawberries and by the next year I was digging up strawberries everywhere. If you order seeds from a catalog look for words like prolific reseeder and vigorous growth, which often indicate invasive potential. If you choose a plant that can be invasive, weed diligently.
- **Not taking wildlife into account.** Birds, squirrels, and raccoons are just a few of the many who think you planted those seeds or bulbs just for them.
- **Not giving plants enough sun.** Most summer vegetables need at least 6 hours of sun. Spring crops like lettuce, radish, and peas don't need as much sun and could use a little shade as you get into summer.
- **Planting too many plants or seeds.** Know what you are planting. You can go hog wild and plant too many of one thing. Zucchini comes to mind. People stop answering their door to you when you are trying to unload the overgrown delights.
- **Too much herbicide or pesticide.** Read the labels, call Master Gardeners, and ask lots of questions.
- **Planting too close together.** When planting too close together the plants compete for the nutrients in the soil, the sun and the water. Also difficult to harvest when the plants are so close. Root crop, onions, carrots, radishes, need room to grow and swell up before harvest.

## Can-It-Forward Day

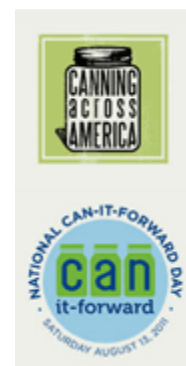
On August 13, join millions of food lovers curious about canning and experience the rewards of preserving fresh food as part of National Can-It-Forward Day! Jarden Home Brands has teamed up with [Canning Across America](#), a collective of cooks, gardeners and food lovers committed to the revival of the lost art of "putting up" locally grown food, to create the first National Can-It-Forward Day.

Gather your family and friends to celebrate the bounty of summer. Share the joy of preserving fresh food through a day of home canning parties, online instructional canning videos and cooking demos, local events and more. We'll help you every step of the way.

### How can you participate?

**Sign Up:** Check out our newly redesigned [web site](#) to learn more and commit to participate in National Can-It-Forward Day! By signing up, we'll send you special offers, recipes & tips.

**Get Social!** Join the Can-It-Forward Day excitement on the [Ball® Canning & Recipes Facebook Page](#). Invite friends using the Facebook Event tool!



## Where are the Ripe Tomatoes?

It can seem forever until you pick your first ripe tomato, and then, how can you be sure they are really ripe? Ripening takes 40 to 60 days of good weather. During this time the fruit will gradually swell and then the green chlorophyll gradually breaks down, turning the fruit whitish. The fruit can be picked at this stage and it will ripen off the vine. During the next week the magic happens! The full color develops, acidity increases, starch converts to sugar, and the essential oils and other precious components of flavor are created.



How a tomato ripens depends partly upon variety. Temperature is important; when it's below 50 degrees and hotter than 86 degrees the red pigment will not develop. If your temperatures are below or above these extremes, your tomatoes will stop maturing and will stay as they are until the temperatures are moderate again. If it is too cold outside, you can pick the tomatoes and bring them into the house and put them in a brown paper bag with a few holes in it. This will increase the ethylene gas around the tomatoes and cause them to ripen.

How a tomato ripens varies a little between varieties. Most hybrid tomatoes have the uniform color gene, which causes the tomato to turn uniformly red. Often heirloom tomatoes have green shoulders that ripen later than the base of the fruit. If you wait until these tomatoes are uniformly red, they will be over ripe.

It can be even harder to tell when the yellow, orange, bi-color, black and green tomatoes are ripe. It is helpful to know what color the tomato is supposed to be when ripe. If you don't know what to expect, Google the variety to see a picture of your tomato. Tomatoes that are green colored when ripe usually have a yellow blush on them. Plus, all tomatoes will "give" a little with a light squeeze when ripe.



You can keep ripe tomatoes for a couple of days at room temperature. You can increase this a little by storing them out of the sunlight and with the stem scar up. The refrigerator doesn't help. It is too cold and your tomatoes will be tasteless and mealy. If you have more than you need, freeze them for cooking later, share them with friends, or can them.

## How do you tell if green tomatillos are ripe?

Tomatillos are surrounded by a husk. As the fruit matures, it fills the husk. When the tomatillo fills the husk and changes color from a bright green to a yellowish green and has a little give, it's ready to harvest. Green (less-mature) fruit contains more acid and is less sweet than fully mature yellow-green fruit and are preferred for cooking. The tomatillos in maturity stages 3, 4 and 5 pictured below are ideal for harvesting.



## Tomatillo Salsa

*Courtesy of Amador County Master Gardener Janice Johnson*

- 1/2 pound tomatillos, husked, rinsed
- 2 green chiles
- 1/2 to 1 jalapeno
- 1 onion, chopped
- 2 garlic cloves
- 1/4 cup (firmly packed) fresh cilantro leaves
- 1 tablespoon fresh lime juice (optional)
- 1 tablespoon olive oil
- 1 whole ripe avocado, diced
- 2 tablespoons sour cream or plain yogurt (optional)

Roast tomatillos and green chiles under the broiler until charred. Remove skins from chiles. (This step is not necessary for the tomatillos). In a food processor or blender, puree all ingredients until smooth. Add salt to taste.



## Workshop: Creating Fire Safe Forests in El Dorado County

You are invited to a free workshop that starts with morning presentations followed by a field trip to observe fuels treatments.

### **August 20, 2011**

**8:00 am to 10:45 am**, Placerville City Hall

**1:15 am to 1:00 pm**, Gold Bug Park, Placerville

### **Workshop Objectives**

- Familiarize residents and landowners with ongoing efforts to reduce fire hazard in their neighborhoods.
- Inform people about the short-term and long-term potential impacts of fuels treatments.
- Describe steps that are taken to evaluate and minimize impacts of fuels treatments.

### **Topics and Agenda**

- The Placerville Area Community Wildfire Protection Plan
- Past, Present and Future Projects
- Fuels Treatment Options and Methods
- Mechanical Treatment Methods
- Environmental Impacts of Treatments
- Mitigation Measures and Implementation
- Maintenance and Follow-up Treatments
- Questions and Discussion with Presenters



Register **by August 12** by contacting Mark Egbert at 530-295-5630 or [Mark.Egbert@ca.usda.gov](mailto:Mark.Egbert@ca.usda.gov). There is no registration fee. *Workshop sponsored by the El Dorado County Resource Conservation District, Nor Cal Society of American Foresters, and the California Department of Fish and Game.*



## Master Gardeners at the Farmers Markets

Amador Country Master Gardeners will be at several of the Amador Farmers Markets this summer. Sutter Creek Farmers Market is on Saturdays from 8am to 11am. Jackson Farmers Market is on Sundays from 10am to 1pm. We have lots of information available at the booth: Quick Tip pest management cards, Laminated Planting Guides (\$5), Star Thistle removal information, Master Food Preservers Class Schedule, Fire Safe Council pamphlets on Horse and Livestock evacuation, 100 foot defensible space, and so much more. See you there!

El Dorado Master Gardeners are also at Farmers markets this summer and fall. We are in El Dorado Hills on Sunday mornings, South Lake Tahoe on Tuesday mornings, Cameron Park on Wednesday mornings, and Placerville on Saturday mornings. You can purchase a variety of UC Ag and Natural Resources gardening books at our booths.

And at all locations, you can talk with a Master Gardener to get free gardening advice for a planned project, existing project, or a pest that you don't want in your project! For specific locations, go to <http://www.cafarmersmarkets.com>.



## El Dorado County MG Plant Sale

Third time's a charm? The EDC Master Gardeners certainly hope so. They have been busy bees this summer (when it finally arrived!) digging and potting and propagating for the **3<sup>rd</sup> annual fall plant sale**.

The date of the sale is September 24<sup>th</sup>. The sale will be at the Veterans Memorial Building parking lot in Placerville, as in the past three sales. You will find this information on our website at [http://ucanr.org/sites/EDC\\_Master\\_Gardeners/](http://ucanr.org/sites/EDC_Master_Gardeners/), on our Facebook page at <http://www.facebook.com/pages/El-Dorado-County-Master-Gardeners/164653119129>, in the local newspapers, at our classes, signs throughout the county, and at our office at 530-621-5512.

Gardeners will have over 2000 plants to choose from, including fall and winter vegetables, fall annuals, shrubs, some native plants, and lots of perennials. Fall is the ideal time for planting shrubs and perennials as it has cooled down enough to lessen transplant shock but is still warm enough to provide some time for the plants to get acclimated to their new setting before winter.

We will again highlight special gardening corners such as "butterfly lovers" and have demos several times during the sale. This fall we are featuring succulent bowls which are easily overwintered inside. Watch for some unique planters for the succulents; they will surprise you.

Master Gardeners will be available throughout the sale to answer questions about any of the plants and help you choose the best plants for your growing conditions. We will have a special information booth so that you can discuss other gardening challenges such as sneaky pests (voles, moles, squirrels, and other four-legged destroyers). The UCCE Master Gardeners have gone through extensive training in order to be certified and must put in at least an additional twelve hours annually in continuing education to maintain their certification. *And they are all volunteers.*



Mark your calendars for September 24<sup>th</sup>, Placerville, for another super plant sale brought to you by the El Dorado County Master Gardeners.

## Looking For A Great Reference Book?

Below are some great resource books for your garden and landscaping projects. They aid you in identifying what pests you have, what weeds are growing in your pastures, and what insects out there actually help you in your garden. Stop at the Master Gardener office and look them over. If you are interested in a certain book, call first as supplies are limited. Here is just a partial list:

**Weeds of the West**  
**Tree Fruit Pest ID & Monitoring Cards**  
**Natural Enemies Handbook**

**Pests of Landscape Trees and Shrubs**  
**Pests of the Garden and Small Farm**

Need some help knowing when to plant your favorites? Your county Master Gardeners office has a great handout called the **Foothill Vegetable Planting Guide** that breaks down the planting times for your elevation. A great planning tool, laminated and only \$5.00.



## MyPlate Makeover Challenge

Did you know your vegetable garden can help you win grocery gift cards?

Do you want to have your dinners prominently displayed online as an example of a healthy meal?

Take the MyPlate Makeover Challenge!

The new MyPlate icon developed by the USDA keeps healthy eating simple ... just fill half of your plate with colorful fruits and vegetables at every meal.

One of the USDA's National Strategic Partners, Produce for Better Health Foundation (PBH), has a fun social media effort to encourage families to support this MyPlate message.

On September 1, PBH kicks off an online **MyPlate Makeover Challenge** to make half of your plate filled with fruits and veggies.



### A weekly winner will receive a free grocery gift card valued at \$100.

How can you participate in the challenge?

1. Go to **Fruits & Veggies—More Matters** on Facebook.
2. Submit a photo and tell us how you've been able to make half of your plate filled with fruits and veggies.
3. Stuck in a meal rut that needs help? Submit your plate photo to get ideas on how to make it fit the MyPlate balance.

Any time you submit a photo you'll automatically get a coupon for fruits/veggies **and** be entered to win free grocery gift cards. Real "plate of the week" photos will be featured to provide inspiration.

For more information about MyPlate, go to <http://www.choosemyplate.gov/index.html>.

For more information about PBH's Fruit & Veggies: More Matters, go to <http://www.fruitsandveggiesmorematters.org>.

## Protect Your Young Trees!

Reminder from Master Gardener Jill North:

August and September are the months deer normally rub the velvet off their antlers, usually choosing your newly planted trees or something else valuable.

So don't forget to protect these plantings.





## Public Education Classes & Events for Amador and El Dorado Counties – Free!!



Most classes are from 9 am – Noon. Please call ahead to confirm locations; they may change.

### Amador County

Unless otherwise noted, location for all Amador classes: GSA Building, 12200-B Airport Road, Jackson.

#### September

10: Three Classes:

- Square Foot Gardening
- Winter Gardening
- Straw Bale Raised Beds

#### 17: Fruit Tree Pruning Clinic 9-11am

Location: Avio Vineyards, 14520 Ridge Road, Sutter Creek

What fruit trees do you prune in the fall and how do you do it to keep the tree healthy and ready to produce next spring? Learn from experienced Master Gardeners with hands-on demonstrations on fruit trees at Avio Vineyards.

24: Two Classes:

- Deer, Dogs & Drought Resistant Garden
- Turn Your Lawn into a Garden

#### October

22: Two Classes:

- Erosion Control
- Planting on a Slope

#### 22: Care and Maintenance of Garden Tools and Equipment 10-11:30 am

Location: Ridge Road Garden Center, 18815 Ridge Road, Pine Grove

The right gardening tools can change the time you spend working in your garden to time spent playing in your garden. Learn how to keep your tools in good condition to make them last longer and work better for you.

#### November

#### 12: Composting & Worm Composting

Learn how to use your kitchen, yard and garden scraps to make compost, one of the best organic fertilizers possible.

### El Dorado County

Unless otherwise noted, location for all El Dorado classes: Veterans Memorial Building, 130 Placerville Drive, Placerville.

#### August

#### 6: Fall & Winter Vegetables

Location: Gov. Center Hearing Room, Building C  
Keep the bounty going after harvesting all those luscious, home-grown summer veggies. Now is the time to start planning for fall and winter harvests. Learn from Master Gardener Zach Dowell how to prepare the soil, which veggies to plant, and how to care for them while waiting to be harvested.

#### 13: Raised Bed Gardening

Do you have soil that is impossible to grow anything in because of its clay or rock content? Do you have physical constraints that make traditional gardening difficult? If so, this is the class for you. Master Gardener Eve Keener will explain the benefits of raised bed gardening, how to build the beds, what materials to use and how to maintain them for long-term bounty.

#### 20: Making Worms Work for You

Join Master Gardeners Merry Campbell, Gail Fulbeck, and Cindy Young for this presentation on how to use this hardworking friend of all gardeners, the worms. Learn how worms can rapidly break down kitchen waste to make worm compost, one of the best organic fertilizers possible. Covered also will be the types of worms needed, how to harvest the compost and then watch as a worm bin is made.

#### 27: Perennials

Perennial plants come back year after year to beautify your garden. They add texture, color and flowers to your landscape. Come to this class, led by Master Gardeners Debbie Hillel & Kathy Pearson, to learn all about the many perennials that thrive here in the Central Sierras.



Check out the El Dorado Master Gardener Facebook page at <http://www.facebook.com/pages/El-Dorado-County-Master-Gardeners/164653119129>.





## Free Master Food Preserver Classes

Learn the art and science of safely preserving food at home. Classes are on both Tuesdays and Saturdays from **10am to Noon**. There is no charge and no reservations are required. All classes are at the El Dorado County UCCE Office at 311 Fair Lane, Placerville. Call 530-621-5502 for more information. Get the full schedule at <http://ucanr.org/edmfpc>.

### August

- 6 or 9:** Tomatoes, Basic & Fancy
- 13 or 16:** Pressure Canning
- 20 or 30:** Low Sugar
- 23:** Dehydrating & Freezing
- 27:** Cheese Making



### September

- 6:** Cheese Making
- 10 or 13:** Meat Preserving
- 17 or 20:** Vinegars, Condiments & Chutneys
- 24 or 27:** Conserves, Butters & Marmalade

## 2012 Master Gardener Volunteer Training



UCCE invites adults interested in helping others learn about home gardening and landscaping to apply to train as a Master Gardener volunteer.

Master Gardeners learn University-based scientific information and then share that knowledge with the gardening community. Volunteers complete a 4-month training program and commit to 50 hours of service hours during their first year and 25 hours each subsequent year.

Training begins in January 2012 in El Dorado County. An overview meeting in October will explain the program and expectations.

For more information and to sign up to be contacted about the overview meeting, go to <http://ucanr.org/edmg2012>.

## Pest Notes

Free Pest Notes are available on a variety of topics. For more information, call or email your local Master Gardener office.



To explore the Pest Notes on the UC Integrated Pest Management (IPM) website, go to <http://www.ipm.ucdavis.edu>.

## Get Answers to Your Gardening Questions Online

[http://cecentralsierra.ucanr.org/Master\\_Gardeners](http://cecentralsierra.ucanr.org/Master_Gardeners)

- Information about Master Gardeners and even how to become one
- List of public classes
- Calendar of Master Gardener events
- Useful links to gardening websites
- Home gardening publications

### Got a specific question? Just email us!

Amador: [mgamador@ucdavis.edu](mailto:mgamador@ucdavis.edu)  
 El Dorado: [mgeldorado@ucdavis.edu](mailto:mgeldorado@ucdavis.edu)

Amador & El Dorado Counties Master Gardener Newsletter  
 Editor: Linda Hagye  
 Assistant Editor: Janice Johnson

*Not on our e-newsletter distribution list yet? Know someone who would like to receive our newsletters and notifications on classes and events? Sign up online at <http://ucanr.org/mgenews>.*



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