University of California
Agriculture and Natural Resources

UCCE Master Gardener Program
Colusa County

A Garden Runs Through It

September 2022

Whether it's a vegetable garden, houseplants or a landscape...

UCCE Master Gardener Program, Colusa County

County Director, Franz Niederholzer

UC Cooperative Extension,
Colusa County

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In This Issue

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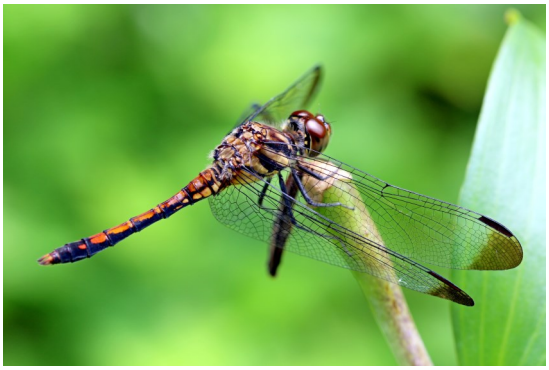
Upcoming events

Find us on Facebook

September
Colusa County Employee Benefits Fair

October
Pumpkin Centerpiece workshop
Watch your email and Facebook for upcoming details



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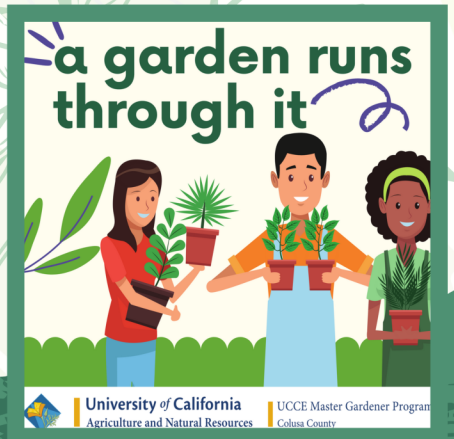
SCAN ME
LISTEN TO
THIS EPISODE

No matter how much you water the concrete, it will not grow!
In this episode of "A Garden Runs Through It", Colusa County Master Gardener's Gerry Hernandez gives some drought gardening tips.



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Edible Plant of the Month

<u>Sirop de Liege, Liege Syrup, Luikse Stroop, Apple Stroop or Whatever You Wish to Call it Syrup</u>.

I was recently given a large box of pears and a box of apples from a friend who grows them in Sebastopol. What a joy to receive bounty like this! The question now becomes, what to do with them? This time, Liege Syrup comes to mind. I will make enough to can some small ½ pints to use later when the weather turns cold and fresh fruit has become but a previous growing season's memory.

Saying "Sirop de Liege" feels like fine wine in your mouth, give it a little French flourish and will roll off your tongue too….Si-ROP-de-LEE-e(d)ge….Try it! At any rate, Sirop de Liege is wonderful on toast, bread, spread over meats like port while baking, added into meatballs, atop ice cream or cereal. My plan is to use it in a Holiday charcuterie board ingredient. It's yummy and so sweet without added sugars or sweeteners.

Start with 6 lbs. of pears, 2 lbs. of apples, along with dates, (or optional additional ingredient, 1.5 lbs. plums, figs, peaches, apricots berries, etc.).

Wash pears and apples, remove stems and cut into fourths while leaving the seeds and peel intact.

In a large stockpot, cook the fruit over low-medium heat, moving the fruit around occasionally so that it doesn't stick/burn. Once the juice starts to expel, make sure it does not come to a boil, letting it simmer instead.

Continue simmering for 4 hours (curious if a crock-pot or instapot could also work will have to try one or the other next time??)

Press the cooked fruit through a fine sieve to remove the maximum amount of juice and pulp, discarding what is leftover (seeds, stems etc).

Over medium-low heat, continue to cook the juice and pulp for another 4 hours, stirring every 15 minutes (this is another reason to experiment with an instapot or crockpot!).

The fruit will start to caramelize, so keep a close watch and stir gently every few minutes so it doesn't burn/stick on.

The syrup is FINALLY DONE when you see the bottom of the pan after passing a spoon through it.

<u>If you feel brave enough</u>, turn the heat to high. Vigorously whisk the Liege Syrup for 8 minutes. This will caramelize and bring out more favors. <u>BE CAREFUL</u> though, so you don't burn it after all the time involved. It's a fairly easy process overall, but as will all good things, it just takes a bit of time.

Spoon into small canning jars and process using the hot bath method should you have any leftover you don't wish to use in the next week or so.

Submitted by Annelie Lauwerijssen

Water-wise Tip - Lawns

As Americans we love our lawn! Did you know that if lawn (not ball fields and parks) were an agricultural crop it would be the number one crop in the United States? Wow, that's a lot of grass to mow and throw in the green waste.

Warm season grasses such as Bermuda grass are more drought efficient than cool-season grasses such as tall fescue and rye grass. Bermuda grass will survive several weeks of dryness. Cool season grasses may die within a month or two of no water. During a drought, gradually reduce the amount of water to your lawn to one-half of what you are currently irrigating.

An easy way to determine if your lawn needs water is to walk across the grass. Turn around and look for your footprints. Do you see them? If yes, it is time to irrigate. If not, it is not time to irrigate.

Here are some lawn maintenance tips:

- Water at night, ideally between 9 pm and 6 am, this reduces evaporation, and the wind will not be strong enough to interfere with sprinkler patterns.
- Reduce your lawn irrigation in half. You don't have to stop irrigating your lawn.
- Don't let the water run into the gutter. No matter how much you irrigation concrete will not grow.
- Raise the height of your mower. Taller grass blades shade each other reducing evaporation.
- Do not fertilize your lawn! Fertilizer increases growth which increases the need for water. Lawns in California rarely need fertilizer.

Good luck! A few simple changes can reduce your water bill and have a great looking lawn.

For more water-wise information go to our website, cecolusa.ucanr.edu

Ornamental Plant of the Month

Camellia Japonica

Camellia Japonica is one of the well-known species that belongs to the Camellia genus. This superb plant comes by many names, such as the Japanese Camellia, Common Camellia, Rose of Winter, or Tsubaki in Japanese. Camellia Japonica plants can be considered iconic in many regions worldwide. Since the 11th century, for example, they have appeared in several gorgeous pieces of art from China including paintings and porcelain. In the past, these plants were used as offerings to the gods and they are still seen today as lucky symbols for the Chinese New Year.

With more than 2000 cultivars developed, Camellia Japonica species are valued mostly for their lovely flowers. Although these plants have been cultivated in the Orient for thousands of years, they were introduced into Europe and the United States during the 18th century. They have a wide range of colors, patterns, shapes of flowers, and more than 30 cultivars have gained the prestigious Award of Garden Merit.

About Camellia Japonica

- Camellia Japonica plants have several medicinal uses including anticancer activity. The flowers of these plants are tonic, astringent, hemostatic, and antihemorrhagic. The leaves have rich anti-inflammatory properties.
- Their leaves are a tea substitute, while the dried flowers can be cooked and used in a recipe of Japanese food called 'mochi'. Some people prepare edible oil from their seeds.
- Chinese women refrained from wearing a Camellia Japonica in their hair due to the late opening of the bud. This fact is believed to signify that they would not be blessed with a son for a long time.
- The leaves are a tasty source of food for a few tiny creatures. They are often eaten by some Lepidoptera caterpillars including Ectropis Crepuscularia (the engrailed).
- The flowers of Camellia Japonica are highly attractive to pollinators like Zosterops Japonica, a species of birds commonly known as the Japanese white-eye.
- Camellia Japonica is native to mainland China, southern Korea, Taiwan, and southern Japan. This plant grows in forests at high altitudes and near the coast down to sea level.
- There are no toxic effects reported for these plants, so you can grow them safely around curious pets and children.

Camellia Japonica is an excellent companion for ferns, hostas, azaleas, magnolias, witch hazel, or Japanese maple.

Camellia Japonica Features: An Overview

- They belong to the Theaceae family that contains many species of ornamental camellias and the economically important tea plant.
- Camellia Japonica is a flowering shrub or tree that can reach between 7 to 12 feet (2-3.6 m) in height and 5 to 10 feet (1.5-3 m) in width. Some varieties have grown much taller than usual at about 36 feet (11 m).

In the wild, Camellia Japonica plants bloom from January to March. The flowers grow in pairs or alone on very short stems.

Ornamental Plant of the Month
continued

- The most common forms in which their flowers appear are single, semi-double, or double with extra petals. They come in various shades of red, orange, yellow, lavender, pink, or white.
- From September to October, Camellia Japonica bears globe-shaped fruits that have three compartments. Each section of the fruit contains one or two brown seeds.

Growing Camellia Japonica

In general, Camellia Japonica plants grow at their best and bloom sporadically when grown in partial shade. They prefer plenty of morning sunlight with some dappled shade in the afternoon. Make sure you protect your plants from harsh sunlight, as this can scorch their leaves and affect their overall health. Temperature-wise, they do not handle sudden environmental changes very well. Camellia Japonica plants are somehow cold-hardy in temperatures that drop to 10 °F (-12 °C), but not for long periods. When it comes to indoor plants, it is suggested you grow them in temperatures that range from 45 to 61 °F (7-16 ° C). Also, they cannot tolerate temperatures above 64 °F (18 °C) for too long.

Planting Camellia Japonica

Camellia Japonica plants do not enjoy growing in soils with high pH levels, such as neutral to alkaline types. Plant your babies in a slightly acidic soil that has good drainage to avoid stressing them out. You must also look for soil that is rich in nutrients and organic matter.

They usually grow by themselves without any extra fertilizing, but you can provide them with some fertilizers if you want to boost their growth. Feed your Camellia Japonica with an acid-forming camellia or azalea fertilizer after the flowers have dropped in spring. If the growth seems lazy or the leaves are scarce and lost their color, feed your plant again in midsummer.

Like most shrubs, Camellia Japonica requires regular pruning after the blooming period has ended. You can cut off any weak or dead branches and even thin out the growth if it is too dense for the flowers to open properly. Moreover, the spent flowers can also be removed to ensure healthy new growth and proper future blooming.

Although not many, you will encounter some pests and fungal diseases when growing Camellia Japonica plants. They may be bothered occasionally by scale insects, aphids, and mites. You can treat the infected parts with rubbing alcohol, neem oil, or suitable insecticides.

A disease of the flowers called petal blight can also occur in February or March and can be identified through brown splotches. There is no cure for this disease, but you can remove the unhealthy blooms to prevent any spread. They can also be affected by dieback, a common disease that can be prevented by using sterilized pruning shears, sanitation, and fungicides.

Submitted by Bernice Dommer

Recipe of the Month

Skillet Chicken

This is my take on a blend of two, similar, recipes from Ina Garten and Michael Symon

Chicken parts - skin on, bone in thighs (Ina) or a mix of breast, thigh, legs and wings (Michael), your choice
marinate in a mixture of buttermilk (Ina) with lemon zest, garlic, oregano (Michael), 2 hours to overnight
Yukon Gold potatoes - cut in 3/8" slices (Ina), or quarter into wedges (Michael)
either way, you want the potatoes to be all roughly the same size so they cook evenly
Mustard mixture
2-3 tablespoons of Dijon mustard
2-3 tablespoons white wine
1 clove of garlic, grated
1 teaspoon lemon zest
1/2 teaspoon dry oregano or 1-2 teaspoons fresh (best)
salt and pepper

You can do this in a skillet (Ina and Michael) or as a sheet pan meal (me).
Michael did it on a BBQ, Ina in the kitchen.

Skillet method:
Remove chicken from marinade, season both sides
Brown the chicken, skin side down, in a little olive oil in a cast iron skillet.
Remove chicken to a plate and add potato slices or wedges to the pan, tossing to coat with drippings.
Return chicken to the pan, on top of the potatoes skin side up, brush with mustard mixture, top with more oregano.
Roast in the oven at 350 degrees for 30 minutes, uncovered.
Remove the chicken, turn the potatoes so the other side browns, return the chicken to the pan.
Brush chicken with more of the mustard mixture, if you have some left.
Return to the oven and roast another 20-30 minutes, chicken should temp at 180-190 degrees.
Remove chicken to a serving plate, tent with foil to rest.
Check potatoes, if not tender, return to the oven for 5-10 minutes more.
Return chicken to the pan and serve from the skillet.

Sheet pan method:
Line a sheet pan with heavy foil and spray with cooking spray.
Toss potatoes with some olive oil, a little lemon juice and zest, and some garlic powder.
Arrange potatoes in a single layer on one end of the pan.
Remove chicken from marinade, season, place skin side up on the pan, brush with mustard mixture.
Put sheet pan in the oven at 350 for about 45 minutes
Turn potatoes half way to brown both sides; brush chicken with extra mustard mixture.
Check chicken temp, 180-190 degrees, and potatoes for fork tender.
Roast another 10-15 minutes, if needed; remove to a serving platter with chicken on top of the potatoes.

Recipe of the Month
continued

NOTES:

1. You can swap out the oregano and replace with tarragon or thyme, I am partial to tarragon, fresh always best.

2. If you want a sauce**,** remove chicken and potatoes from the skillet, keep warm.
   Pour off all but about 2-3 tablespoons of the drippings,
   Add a couple tablespoons of minced onion and a teaspoon of grated garlic, saute to soften.
   Scrape up the browned bits from the skillet, adding a little stock or wine, if needed.
   Stir in a rounded tablespoon of flour, cook for a minute or two to get rid of raw flour taste.
   Stir in 1 cup of chicken stock or half stock and half white wine, whisking to blend, no lumps.
   If you have any of the mustard mixture left, add it in.
   Taste and decide if you want a little lemon zest, oregano, or whatever herb you used.
   Cook until thickened; adding more stock, if needed to get the consistency you like.
   Finish with a little cream if you want, or a little butter, or neither!

3. Michael served the chicken and potatoes with a vegetable medley done as a stir fry in a dutch oven
   In some olive oil, saute...

   Sliced onions, and the sliced Swiss chard stems, if you have them
   Sliced fennel (an important component)
   Grated garlic
   Sliced red and green bell peppers (jalapenos, if you want it spicy)
   Oregano, lemon juice and lemon zest
   A little chicken stock for steam at the end
   Finished with sliced Swiss chard or kale, or mixture of both, wilted in on top

Submitted by Penny Walgenbach

Book of the Month

Silent Spring

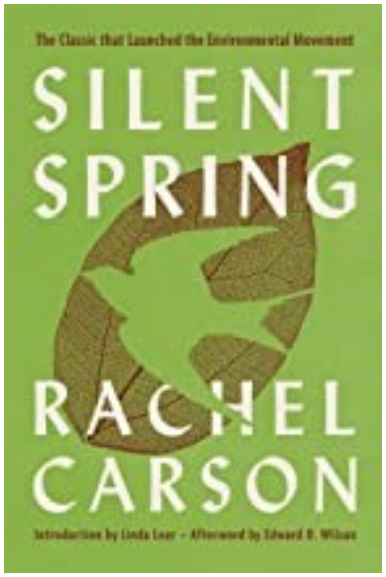
Rachel Carson

Lately I have found myself going back to some old classic books that have sat dormant on the shelf for many years. The most recent one is one that came out when I was in college and set the world on its collective ear. The first public person I heard in reference to it was John F Kennedy in 1962. I was a young college student and thought I was pretty smart. This book rang an alarm bell that is still going on to this day.

Now recognized as one of the most influential books of the twentieth century, Silent Spring exposed the destruction of wildlife through the widespread use of pesticides. Despite condemnation in the press and heavy-handed attempts by the chemical industry to ban the book, Rachel Carson succeeded in creating a new public awareness of the environment which led to changes in government and inspired the ecological movement. It is thanks to this book, and the help of many environmentalists, that harmful pesticides such as DDT were banned from use in the US and countries around the world.

We haven't learned all we need to know and this is a chance to step back and reevaluate exactly what has changed in the past 60 years and what we still need to address while we have the chance. Ms Carson died just a few years after the book was published and spent her life showing what we could be. An ardent ecologist and preservationist, Carson warned against the dumping of atomic waste at sea and predicted global warming. We really do control our destiny in this case!!

Enjoy the read.



Submitted by Cynthia White

Gardening Guide

UC Master Gardener Program of Colusa County

Zones 8 and 9

	September	October	November
PLANTING	• Cool-Weather annuals like pansies, violas, snapdragons can be transplanted now. • Also, transplants of broccoli, cabbage, cauliflower, and kale can be planted this month. • Direct seed peas, spinach, radishes, lettuce, and carrots.	• Cool-weather annuals like pansies, violas, snapdragons can be transplanted now. Also, you can direct seed cornflower, nasturtium, poppy, nigella, portulaca and sweet peas. • If you don't have a winter garden, consider planting a cover crop to be tilled in next spring. • Direct seed peas, spinach, radishes, lettuce, and carrots.	• You can still sow seeds of wildflowers this month. Plant California poppy, calendula, clarkia, and sweet peas. • In the veggie garden plant seeds for lettuce, mustard, spinach, radishes and peas. • If you didn't get your new tree planted last month, it is not too late to take advantage of the fall root growth that will give your new tree a strong start in the spring.
MAINTENANCE	• September is a good time to consider reducing the size of your lawn. It is also a good time to rejuvenate a lawn with over-seeding. • Put your spent annual and vegetables (disease-free, of course) in your compost pile. • Add compost to the beds that had the annuals and vegetables you are pulling out, before re-planting in those beds.	• If you had glads, dahlias or tuberous begonias they should be dug up and cleaned after the foliage dies. Store the corms and tubers in a cool, dry place. • Check azaleas, gardenias and camellias for leaves yellowing between the veins. Apply chelated iron if this condition is present.	• Look at your camellias and remove excess buds to get larger flowers. • In the middle of the month fertilize the veggies and flowers that were planted in October.
PREVENTION	• Be sure to clear out any weeds that developed in the perennial bed. 	• Keep your compost bin covered with a plastic tarp when rains begin. 	• Clean up all the fallen/falling leaves and other plant debris and dispose of diseased materials.

Seasonal IPM Checklist

The list below reflects possible landscape activities to do during the selected month(s) in your region. You can use the checklist as a guide for IPM activities in your own landscape or provide it to your clients.

	September
☐	Abiotic Disorders - Prevent or manage damage, such as that caused by aeration deficit, herbicide, salinity, soil pH, sunburn, wind, and too much or little water.
☐	Ants - Manage around landscape and building foundations, such as using insecticide baits and trunk barriers.
☐	Aphids - On small plants, spray a strong stream of water or apply insecticidal oils and soaps. Look for and conserve natural enemies such as predaceous bugs, lacewings, lady beetles, and syrphids.
☐	Asian citrus psyllid - Look for it and if found where not known to occur report it and other new or exotic pests to your local county agricultural commissioner.
☐	Citrus - Monitor for damage and pests such as leafminer.
☐	Clean up mummies and old fruit and nuts in and under trees to avoid harboring pests.
☐	Coast redwood dieback - Check for drought-stress related maladies such as abiotic disorders, bark beetles, fungal diseases, and spider mites. Deep water trees and apply mulch.
☐	Codling moth of apple and pear - Bag fruit. Promptly remove infested and dropped fruit. Apply insecticides only if precisely timed.
☐	Compost - Turn and keep it moist.
☐	Cover grapes with netting to exclude birds and other vertebrate pests.
☐	Cypress, or Seridium, canker - Prune dying branches at least 6 inches below any apparent cankers. Irrigate appropriately. Replace severely affected trees.
☐	Deter borers - Deep water trees adapted to summer rainfall e.g., fruit and nut trees. Protect trunks and roots from injury and avoid pruning, except for hazardous trees and certain pests and plants that warrant summer pruning. Paint trunk and scaffolds with white interior latex paint diluted with an equal amount of water.
☐	Irrigation - Adjust watering schedules according to the weather and plants' changing need for water. Check systems for leaks and broken emitters and perform maintenance as needed. Consider upgrading the irrigation system to improve its water efficiency.
☐	Leaffooted bug - Look for feeding on fruit and nuts such as almonds, pistachios, and pomegranates.
☐	Oak gall wasps - Usually do no serious harm to oaks. Control is very difficult.
☐	Plant California natives. Select species and cultivars well-adapted to the local site. Water regularly to keep root zone moist, but not soggy.
☐	Prune evergreen, summer-flowering shrubs.
☐	Root rot - Favored by excessive water and poor drainage. Avoid overirrigation and waterlogged soil.
☐	Spider mites - Irrigate adequately, mist leaf undersides daily, reduce dustiness, spray horticultural oil.

Seasonal IPM Checklist

- [ ] Yellowjackets - Place out and maintain lure traps or water traps. Trapping is most effective during late winter to early spring.

MASTER GARDENER PROGRAM
THINKING SAFE AND GREEN

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ENVIRONMENTAL HEALTH AND SAFETY

#3

HEAT ILLNESS AWARENESS

Information given here is intended for use by program representatives, master gardeners, and those they train.

According to the National Weather Service, an average of 235 heat-related fatalities occurred annually between 1975 and 2004. Moreover, about 25,000 heat-related illnesses or injuries occurred from 1991-2000. Children are at greater risk for heat stress because their bodies have a larger surface area per pound of weight. Youth that are vigorously exerting themselves in summer heat are at higher risk for contracting heat illness. By taking several simple precautions, people can control and/or reduce exposure to conditions that may cause heat illness. ***English and Spanish language safety videos on heat illness are available for loan from the ANR Environmental Health & Safety Library at http://safety.ucanr.org.***

Heat Illness Disorders and Symptoms

1. Heat Stroke - sweating stops and the body fails to regulate its temperature. Victims may die if they don't receive immediate medical treatment. Characterized by: mental confusion, fainting, or seizures; hot dry skin usually reddish in color; and high body temperature.
2. Heat Exhaustion - profuse sweating results in dehydration. Characterized by: fatigue, dizziness, and nausea; pale and moist skin; and possibly slightly elevated temperature.
3. Heat Cramps - cramping thought to be due to loss of salt through sweating. Characterized by muscle spasms in arms, legs, and abdomen during or following physical activities.
4. Heat Syncope - dehydration while standing still causes blood pooling in lower portions of the body. Characterized by fainting while standing still.
5. Heat Rash - occurs under hot and humid conditions where sweat does not evaporate readily. Characterized by irritated/itchy skin with prickly feeling and small red bumps on skin.

Treatments for Heat Illness Disorders

1. Heat Stroke - call 911 immediately, soak victim's clothing with cool water, move victim to shaded and cool area, fan victim to increase cooling of their body.
2. Heat Exhaustion - have victim rest in shaded and cool place and drink fluids. Do not serve caffeinated fluids such as soft drinks, iced tea, or coffee.
3. Heat Cramps - have victim rest and drink non-caffeinated fluids.
4. Heat Syncope - have victim rest in a shaded and cool place, and drink non-caffeinated fluids.
5. Heat Rash - wash and dry skin. Wear loose clothing and keep skin dry.

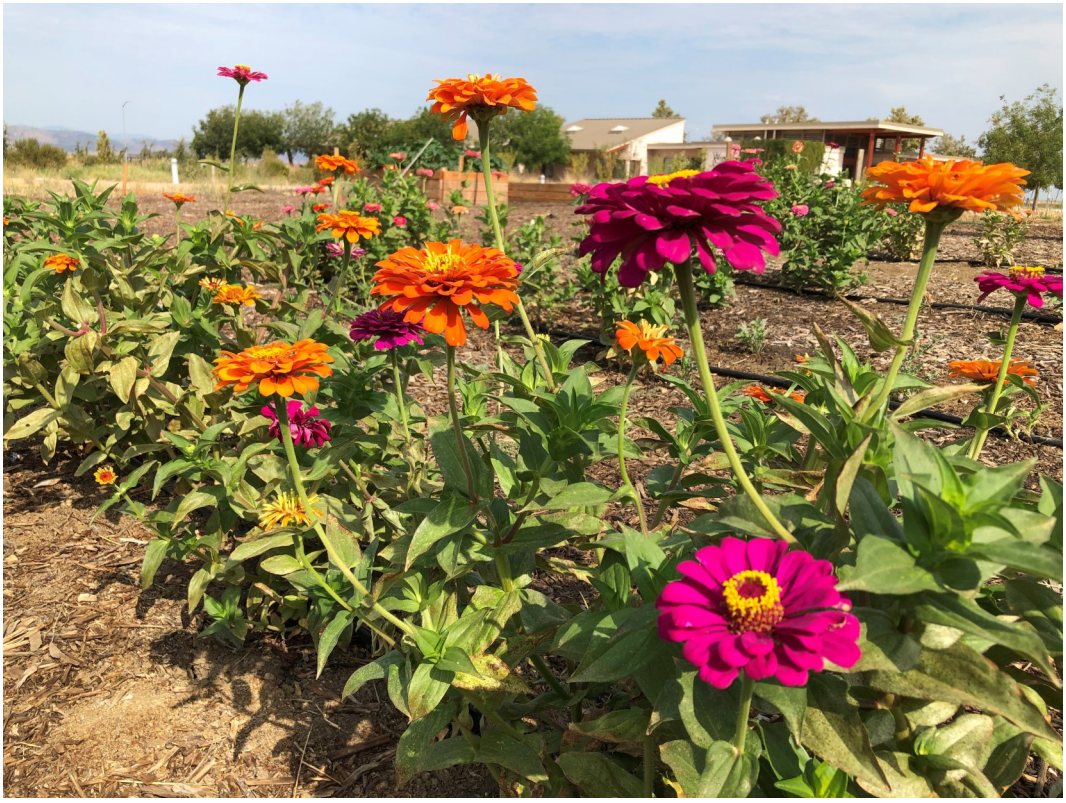
Precautions to Prevent Heat Illness Disorders

Example of shade area to reduce chance of heat illness. Courtesy of Calaveras County CE.

1. Master gardeners and others should acclimatize themselves to the prevailing weather conditions.
2. Always drink plenty of fluids such as water and sports drinks. During warm weather, plan to have at least one quart of water available per person per hour of the outdoor activity. Avoid caffeinated drinks.
3. Wear a summer hat with a brim and loose-fitting, light-colored, and lightweight clothing like cotton.
4. Schedule vigorous activities during coolest portions of the day and take frequent breaks on hot days.
5. If someone is feeling symptoms of heat illness, they should take a rest period in a shaded area. Master gardeners should help find access to shade – this may be any area where the affected person is protected from direct sunlight, such as under an umbrella, a portable structure, or inside a ventilated building or vehicle.

If a treated victim does not recover from heat illness in a reasonable amount of time, promptly seek medical attention. Plan ahead to know how to summon medical assistance and direct emergency responders to your location or how to transport the heat illness victim to a medical service provider.
Any incidents of heat illness shall be promptly reported to the master gardener's county Cooperative Extension office.

Master Gardener activities!



In today's fast paced, social media way of life, fake news has become normal.
This includes fake gardening advice.
UC Master Gardeners use cutting edge, research-based information to help you garden better.
We are practical, connected and trusted.
Advice to Grow By … Ask Us!

Tomorrow's activities are created by today's dreamers—you can make sure that the UC Master Gardener Program of Colusa County is still working to help future generations through your support.

Click here to support us.

Science Word of the Month

Photoperiodism—the response of some plants to the relative lengths of day and night, expressed as formation of flowers, tubers, etc.

If you attended one of your workshops, you will receive an email from mgevaluation@ucanr.edu. Your input gives us the tools we need to grow and improve our program. *Thank you!*

Spider Mites

Spider mites are common pests of fruit trees, vegetables, berries, vines, and ornamental plants.

Mites are tiny and difficult to see. Although related to insects, mites are arachnids just like spiders and ticks. If leaves are stippled with white dots or have webbing, check the undersides to see if spider mites are present. Sprays of water, insecticidal oils, or soaps can be used for management. Spider mites have many naturally occurring predators that often limit their numbers.

Spider mites; actual size less than ½₀ inch.

What to look for:

- To the naked eye, spider mites look like tiny, moving dots. Use a magnifying lens to see them.
- Adults are less than ½₀ inch long and have eight legs, an oval body, and two colored eyespots near the end of the head.
- Spider mites live in colonies, mostly on the under surfaces of leaves; a single colony can contain hundreds of mites.
- When numbers are high, dense webbing can cover leaves, twigs, and fruit.

Mites cause damage by sucking cell contents from leaves.

- A small number of mites isn't usually cause for concern, but very high populations can be damaging, especially to annual plants.
- Often, damage first appears as a stippling of light dots on the leaves; sometimes leaves turn a bronze color. Heavily infested leaves can turn yellow and drop off.
- Damage is usually most severe in hot, dusty conditions and on water-stressed plants.

For more information about managing pests, visit ipm.ucanr.edu or your local University of California Cooperative Extension office.

Protect predators of spider mites.

- Spider mites have many predators or "natural enemies", which prevent them from becoming plant pests, especially when undisturbed by pesticide sprays.
- Key predators include predatory mites, which are about the same size as plant-feeding mites but have longer legs and are more active.
- Other common natural enemies include thrips, lacewings, and minute pirate bugs.
- Keep dust down. Plant ground covers, use mulches, and irrigate regularly.
- Avoid using insecticides that kill natural enemies.

Spider mites cause leaf stippling or spotting and may leave webs when numbers are high, as seen on this potato leaf.

How do I control spider mites?

- Water plants sufficiently to avoid drought stress, which increases mites and mite damage.
- Most woody plants can tolerate low to moderate mite populations, and natural enemies are often abundant.
- If plants are infested, apply a water spray or mist to the undersides of leaves at least once a day.

What about pesticides?

- If an insecticide is needed, use an insecticidal oil or insecticidal soap (or a combination of the two), applied so you completely cover the undersides of leaves. Be sure mites are present before treating. Don't spray when plants are water-stressed or if it is very hot.
- Spider mites frequently become a problem after applying persistent insecticides such as carbaryl or pyrethroids. These insecticides are not very effective against mites and often kill off predators and stimulate mite reproduction.

What you do in your home and landscape affects our water and health.

- Minimize the use of pesticides that pollute our waterways and harm human health.
- Use nonchemical alternatives or less toxic pesticide products whenever possible.
- Read product labels carefully and follow instructions on proper use, storage, and disposal.

UC IPM
September 2018
UC CE University of California Agriculture and Natural Resources
Integrated Pest Management

Garden Club of Colusa County activities

September 26, 6:30 pm
St. Stephen's Church
Colusa

Did a friend send you this newsletter?

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Additional Links

Integrated Pest Management	ipm.ucanr.edu
UC Davis Arboretum	arboretum.ucdavis.edu
Invasive Plants	www.cal-ipc.org
Plant Right	www.plantright.org
Save Our Water	saveourwater.com
California Garden Web	cagardenweb.ucanr.edu
McConnell Arboretum and Botanical Gardens	turtlebay.org
UCANR Colusa County	cecolusa.ucanr.edu
UC Master Gardener Program (statewide)	mg.ucanr.edu
California Backyard Orchard	homeorchard.ucanr.edu
ANR publications	anrcatalog.ucanr.edu