



A Garden Runs Through It

September 2024

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

P.O. Box 180
100 Sunrise Blvd., Suite E
Colusa, CA 95932

530-458-0570

colusa@ucanr.edu
cecolusa.ucanr.edu

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Upcoming events

[Listen to our Podcast](#)



September

September 11
Colusa County Employee Safety &
Benefits Fair
10:30 am - 12:30 pm
Veterans Hall
108 Main Street, Colusa

October

October 17
Pumpkin Centerpiece Workshop
5:30 pm—7:00 pm, CIP Conference Room
Limited to 25 people
To register by paying via cash/check, please call
our office
(530) 458-0570
To pay by credit card, click the link below.
[https://surveys.ucanr.edu/survey.cfm?
surveynumber=43552](https://surveys.ucanr.edu/survey.cfm?surveynumber=43552)

Advice to Grow by ... Ask Us!



Activities at the Donna Critchfield Demonstration Garden

499 Margurite St., Williams

Vegetables

We are now harvesting every week. The food goes to either the Ministerial Food Distribution or the CCOE multipurpose building.

September 13 at 9 a.m. is a work day to clean out the vegetable plants.

Monthly weeding will go on in September.



Ornamental Plant of the Month

Lewis' Mock Orange *Philadelphus lewisii*

One of my favorite shrubs for smell and size is the mock orange. Too frequently people mistakenly think call other shrubs mock orange but this is the real deal. It grows easily in zones 6-9 and doesn't mind a bit of shade part of the day in our hot valley region. It is wildly fragrant like the flowers on an orange tree. In May and June the bright white blossoms make it easy to spot along some wild areas. It does well in almost any garden soil and is fairly deer resistant if that is an issue for you.

Mock orange is typically a loose, vase-shaped shrub and should be pruned immediately after it finishes blooming by removing 1/3 to 1/2 of the canes to the ground. This will encourage fullness for the next year. It functions best as an understory shrub but survives full sun with supplemental watering.

You can expect it to reach 8-12 feet in height and 6-12 feet wide. It is not a shy plant. But when those blooms open – enjoy the explosion!!



Submitted by Cynthia White

Gardener's Corner

The Music of Bees by Eileen Garvin

For my birthday this year my neighbor Larry built me a wonderful Little Free Library to have in the yard to offer all kinds of books to all ages as well as be a place to drop off books you have enjoyed. It has been a wonderful adventure over the past 3 months and I've enjoyed many of the books left by persons unknown. One of those books is *The Music of Bees*. As I read through the book I loved the presentation wherein the author started each chapter with a short excerpt from L.L. Langstroth's *Practical Treatise on the Hive and Honey-Bee* which was written in 1878. The chapter that followed each excerpt was a fictional story of 3 lonely strangers in a rural Oregon town, each working through an unexpected loss, who are brought together by happenstance on a local honeybee farm where they find surprising friendship, healing and a second chance when least expected.

The author is a beekeeper and writer living in Hood River, Oregon. The book is her first after her memoir *How to Be a Sister* which was published in 2010. The book offers wonderful insights into raising bees but also takes away the fear many may experience with them while explaining the complexities of their lives and their livelihoods. If you aren't familiar with this part of Oregon the author paints a vivid picture of the Pacific Northwest and the humble marvel of beekeeping that offers life lessons to a trio of misfits. The book is rich in metaphors and life lessons and hums along with the bees in their journey to survival.

I read the book in one sitting and by the end felt a sense of hope for all and a wonderful awe of the life of bees and how important they are in our lives. It's back in my little library for anyone to enjoy!!

Submitted by Cynthia White

Recipe of the Month

Creamy Corn Pasta - Adapted from NY Times, Melissa Clark

3-4 ears of fresh corn (or 2 1/2-3 cups frozen corn, defrosted, liquid saved)
12 ounces of farfalle (bow tie) or other small pasta like orecchiette (shells)
2 tablespoon butter
1 clove of garlic, grated or minced
1 large bunch of scallions, like 8, sliced, white and green parts separated
1-2 more tablespoons of butter
salt and pepper
1/2 cup grated parmesan or pecorino romano cheese
1/2 cup fresh basil, torn (or mint works here, too)
red pepper flakes or hot sauce, optional, to taste
zest and juice of one lemon

Cut the kernels off the cobs* and scrape the cobs with the back of your knife to get all the goodies out.

Break cobs in half, if needed, and put in a pot of boiling water.

Simmer about 10-15 minutes, remove cobs and discard.

While the cobs are cooking, prep your scallions, garlic, cheese, etc. so everything is ready to go.

Add the pasta to the corn flavored water with a teaspoon of salt.

Cook 1-2 minutes less than directions say, and drain, saving 1/2-1 cup of the pasta water.

While the pasta is cooking, saute the scallion whites and garlic in a good sized skillet with 2 Tbs butter for 1-2 minutes.

Add the most of the corn (reserve 1/2-3/4 cup) and 1/4 cup of the pasta water (just scoop a little out from the pasta pot).

Cook for a couple minutes (3-5) until corn is tender, a little browning is OK, too.

Transfer the corn mixture to a food processor, and blend mostly to totally smooth, your choice.

Add the reserved whole corn kernels to the skillet with a little more butter, and season with salt and pepper.

Cook 1-2 minutes and then add the blended corn mixture and the drained pasta to the skillet.

Add 1/4 cup of the reserved pasta water and toss well.

Add the parmesan, most of the basil, and hot sauce to taste, toss again, adding more pasta water, if needed.

Drizzle with lemon juice and sprinkle with lemon zest and the reserved basil and scallion greens.

NOTES:

* To keep the kernels from flying all over the kitchen, place a small bowl upside down in a larger bowl.

Hold the cob, tip up, on the small bowl and cut down - the kernels stay in the big bowl (at least mostly!).

If corn and bacon scream to you, like the do to me, start the recipe by cooking 4-6 slices of bacon until crisp, dice them up, and either fold them in with the parmesan and basil or sprinkle on top with the lemon.

Oklahoma Style Onion Burgers

For FOUR servings, two patties per sandwich.

Because the patties are smashed thin and cooked hot, these are "well done" burgers, no pink to be seen.

2 pounds 80/20 ground beef

1-2 tablespoons of butter

2 good sized onions, red, white or yellow, thinly sliced

8 slices of American cheese

4 hamburger buns, sesame seed or potato are best, toasted

pickle slices

ketchup

mustard

mayonnaise

sliced tomatoes

lettuce

Divide the beef into four equal portions.

Then divide each portion into two 4-ounce patties.

Yes, the result is an 8-ounce burger per serving.

Get a cast iron skillet or griddle good and hot.

Melt the butter in the skillet.

Place the patties in the butter and smash them flat with a spatula.

Top immediately with the onions.

Cook 2-3 minutes depending on how hot your skillet was.

Depending on the size of your skillet or griddle,

you may need to cook the patties two at a time.

Turn the patties making sure to tuck the onions under the burgers.

Top each burger with cheese while the patties finish cooking and onions brown.

Stack two patties with their onions and cheese on each toasted bun.

Serve with pickles for sure and your choice of other toppings.



NOTE: If you want to do these as sliders, use the little Hawaiian Buns. **PRACTICAL | CONNECTED | TRUSTED**



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

Corolla—Collectively, the petals of a flower



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!*

PRACTICAL | CONNECTED | TRUSTED

Gardening Guide

UC Master Gardener Program of Colusa County

Zones 8 and 9

	September	October	November
P L A N T I N G	<p>Cool-Weather annuals like pansies, violas, snapdragons can be transplanted now.</p> <p>Also, transplants of broccoli, cabbage, cauliflower, and kale can be planted this month.</p> <p>Direct seed peas, spinach, radishes, lettuce, and carrots.</p>	<p>⇒ Cool-weather annuals like pansies, violas, snapdragons can be transplanted now. Also, you can direct seed cornflower, nasturtium, poppy, nigella, portulaca and sweet peas.</p> <p>⇒ If you don't have a winter garden, consider planting a cover crop to be tilled in next spring.</p> <p>⇒ Direct seed peas, spinach, radishes, lettuce, and carrots.</p>	<p>⇒ Cool-weather annuals like pansies, violas, snapdragons can be transplanted now. Also, you can direct seed cornflower, nasturtium, poppy, nigella, portulaca and sweet peas.</p> <p>⇒ If you don't have a winter garden, consider planting a cover crop to be tilled in next spring.</p> <p>⇒ Direct seed peas, spinach, radishes, lettuce, and carrots.</p>
M A I N T E N A N C E	<p>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.</p> <p>Put your spent annual and vegetables (disease-free, of course) in your compost pile.</p> <p>Add compost to the beds that had the annuals and vegetables you are pulling out, before re-planting in those beds.</p>	<ul style="list-style-type: none"> • 	<ul style="list-style-type: none"> • 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.
P R E V E N T I O N	<p>This is also the month to dig, divide, and re-plant overgrown perennials that have finished blooming. Be sure to clear out any weeds that developed in the perennial bed.</p> 		<p>Also, this is the time to plant the chilled bulbs, and the spring flowering tubers and corms. Clean up all the fallen/falling leaves and other plant debris and dispose of diseased materials.</p>

Garden Club of Colusa County activities

August 26, 6:30 pm
St Stephens Church
Colusa

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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

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Website: http://ucanr.edu/sites/anrstaff/Diversity/Affirmative_Action/.

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