

Ear to the Ground

Bimonthly Newsletter of UCCE Master Gardeners of Monterey Bay (MBMG)



MBMG Events

Farmer's Markets

Stop by our Information Booth at these locations:

November 9 -

Marina Village Shopping Center
Marina, 10 am - 2 pm

November 22 -

Aptos - Cabrillo College Campus
Monterey, 7:30 am-12:30 pm



Hay Bale Class

Join us for a training in our Demonstration Garden on how to plant an edible garden using hay bales.

December 13 - 10am to Noon

at the UCCE, 1432 Freedom Blvd.,
Watsonville, CA

For information call 831-763-8007
or email Hotline@mbmgs.org

Garden Tour

August 2015

Ask Master Greenjeans

How do I know that I am eating certified organic food?

The best way to ensure you are eating certified organic food is to buy directly from an organic farm. If that is not possible, check the food for a label from a legitimate certified organic farm.

There are different types of labels on

Who We Are

Are you interested in becoming a Master Gardener?

The UC Master Gardener Program is open to individuals interested in becoming volunteers and sharing gardening knowledge with the public through community outreach. Applicants looking to increase knowledge and horticulture experience will be considered regardless of gardening experience.

Once accepted into the UC Master Gardener program by a local UC Cooperative Extension office, applicants will receive a minimum of 50 hours of training provided by the University of California Division of Agriculture and Natural Resources over the course of 16 weeks. Training topics include:

- Introduction to Horticulture
- Soil and Fertilizer Management
- Water Management
- Plant Propagation
- Plant Pathology
- Insects
- Poisonous Plants
- Weeds
- Safe and Sustainable Pest Management
- Woody Landscape Plants
- Home Vegetable Gardening
- Berries
- Landscape and Garden Design
- Diagnosing Plant Problem



The next class training for Monterey Bay Master Gardeners (residents of Santa Cruz and Monterey Counties) will begin January 2016. Application and training information will be posted on our website, mbmg.org, in spring 2015. Application deadline will be November 1, 2015.

Tina Heitzman

UCCE Program Representative,
Santa Cruz and Monterey Counties
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The Plant Doctor

By Steve Tjosvold

*Environmental Horticulture Farm Advisor
UC Cooperative Extension*

organic produce. It is important to read the labels and become familiar with them. California Certified Organic Farm, CCOF, is one label that tells you the organic grown produce is organically certified in California. CCOF is accredited by the US Department of Agriculture (USDA) under the National Organic Program (NOP) standards. A yearly inspection is required for an organic farm to maintain its CCOF certification. The inspection ensures the farm abides by the standards required by the NOP. It takes three years to become certified organic. All crops must be grown on a plot of land that has been free for three years of any non-organic material applications. This includes the use of synthetic fertilizers and pesticides. The crops grown during this transition period are not considered certified organic.

The CCOF has been expanding education and outreach activities as part of the organic community since 1973, and received its nonprofit 501(c)(3) status in 2001. A board of appointed officials decides the NOP standards. The mission of the CCOF Foundation is to protect the environment and enhance human health by promoting the production and consumption of nutritious organic food. Their webpage is www.ccof.org.

As an organic grower, it is recommended to use organic fertilizers and pesticides that have the OMRI label. OMRI, Organic Materials Review Institute, is a 501(c)(3) nonprofit organization founded in 1997. It provides organic certifiers, growers, manufacturers and suppliers an independent review of products intended for use in certified organic production, handling and processing. OMRI also provides technical support and training for professionals in the organic industry.

For organic produce grown outside the United States, look for the Quality Assurance International (QAI) label. QAI is a US based international organic certification authorized by the USDA.

A column that describes and discusses the management of current plant diseases, pests, and disorders found in Monterey Bay Area landscapes and gardens.

Gray mold (*Botrytis cinerea*) is one of the more destructive plant pathogens and attacks a wide variety of plants. It often limits the productive life of flowers, vegetables, and fruit at the end of their growing cycle in the Fall. Flower petals and ripening fruits and vegetables are particularly susceptible to infection, but leaves and stem tissues also may be infected.



Photo J.K. Clark, University of California. Gray mold on tomato. This shows the typical mass of gray to brownish-gray spores that are produced with high relative humidity by the causal disease.



Photo S. Tjosvold

Under conditions of high relative humidity or rainy conditions, the fungus may sporulate on infected tissues and produce masses of characteristic gray or brownish spores that become airborne and spread. Spores must have moisture--from rainfall, morning dew, or irrigation--to germinate and infect.

Spores may readily develop in decaying vegetation and old flowers, so removing old flowers before they become infected and function as spore sources is important. Remove and dispose fallen leaves and debris around plants. Prune out any dying tissue. Thin the plant canopy to improve air circulation.

Avoid overhead watering; drip irrigation or hand watering is best to keep water off flowers and foliage. Irrigate early in the day so that the foliage can dry as rapidly as possible. Maximize the period between irrigations to further enhance drying of foliage and flowers.

Gray mold on a rose petal. Left: Petal showing lesions and halos of infection of causal disease agent *Botrytis cinerea*.

Right: The same petal after 24 hours

in high relative humidity. Here is the characteristic gray mold symptom produced when the fungus produces spores.



Photo S. Tjosvold



Photo J.K. Clark, University of California. Gray mold on New Guinea Impatiens. The causal agent Botrytis cinerea could have directly infected leaf through injuries or first developed on dead or dying plant debris and then directly infected the intact leaf.

It is important to check organic produce labels and understand "organic" has a variety of standards. Not all labels are the same. To learn more about organic farming, visit www.farmfresh toyou

In each issue, Mel Crudge, who's been a Master Gardener since 2012, will answer one or more of your gardening questions. Please submit to hotline@mbmgs.org.

MBMG Hotline

Have a garden question, call or visit our Gardening Hotline
9 am to noon M-W-F
at UCCE, 1432 Freedom Blvd.,
Watsonville
831-763-8007
or
email your questions to:
Hotline@mbmgs.org

Say What? Myth or Fact

Holly (Ilex genus)

*The high ho, the holly!
This life is most jolly.*

- Holly is an evergreen plant.
True. Holly remains green throughout winter.

- Berries grow on both female trees.
False. Only female trees have berries.

- Once holly trees produce berries they never stop.
False. If they produce one year, they will rest the next.

- Berries are poisonous to humans but loved by birds and animals.
True.

- Holly is found on every continent.
False. It's not found in Australia.

News from University of California Integrated Pest Management Program (IPM)

Enjoy this free downloadable colorful poster, "Meet the Beneficials, Natural Enemies of Garden Pests", at <http://www.ipm.ucdavis.edu/FAQ/natural-enemies-poster.pdf>

This poster shows some of the beneficial insects, mites and spiders that prey on garden pests.



Illustrated on the poster are:

- Convergent lady beetle (adult, larva, eggs)
- Predaceous ground beetle (adult, larva)
- Pirate bug
- Soldier beetle
- Syrphid fly (adult, larva)
- Western Predatory mites
- Praying Mantids
- Green lacewing (adult, larva, eggs)
- Assassin bug
- Damsel bug
- Spiders
- Sixspotted thrips
- Predatory wasps
- Examples of parasites (including a typical life cycle)

The poster can be printed at any size from 8 1/2" by 11" up to 16" by 25"

What to Do in the Garden Now

By Paul McCollum, MBMG

I hope all is well with everyone. I have been waiting for our first substantial rain but so far not much. During the first week of November I turned under my summer garden and prepared and planted my cover crop. Most likely I am going to have to water in order to get things to germinate unless we are blessed with more rain. Here are some things to consider for your November garden.

Zone 9

- Pull up tomato plants, roots and all, to hang in a protected place; pick fruits as they ripen.
- Plant prechilled spring-flowering bulbs early this month.
- Plant garlic, shallots, fava beans, onion sets, and leeks.
- Harvest Brussels sprouts, cabbage, broccoli, carrots, turnips, collards, and kale after frost sweetens their flavor.
- Cover spinach and lettuce with floating row covers to protect them from frost.
- Broadcast wildflower seed, then lightly rake it in, for a bright spring show.
- Spread compost or composted manure around citrus trees to encourage spring growth and blossoming.

Zone 10

See that the garden receives

- at least an inch of water a week (from either rainfall or you).
- If a freeze is predicted, soak the ground (not the plants), then cover everything with straw, row covers, or protective material.
- Plant successive runs of tender, fast-growing greens, such as cilantro and chervil.
- Harvest beans, peas, lettuce, squashes, carrots, cucumbers, early melons, and kale.
- Continue to harvest ripening fruit; clean up unusable fruits that fall to prevent disease.
- Continue to start tomatoes, peppers, and eggplant, but be prepared to protect tender seedlings from cold.
- Cut back raspberries.
- Feed roses some low-nitrogen, organic fertilizer.

Plant callas, gladioli, and dahlias for spring and summer bloom.

Tina Heitzman, UC Master Gardener Program Representative

Steve Tjosvold, UCCE Farm Advisor

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