Berkeley Horticultural Nursery

GARDENING SUGGESTIONS

May | June 2022

Learning about Plants

Growing up in a family of plantsmen and horticulturists gave me the inspiration to follow in their footsteps. I once thought that studying western horticulture á la British Gardening Journals would give me a permanent and unchanging knowledge of plants. I was wrong.

I often find myself thinking of all the garden lore that I have had to "unlearn". Here are some examples:

1. "One must work the soil deeply incorporating manures or compost in order to have success." FALSE

Actually, the simple act of mulching the soil surface with some form of organic matter will greatly improve the soil texture.

2. "Flowering plants should be deadheaded as soon as possible after blooming."

FALSE

How will you or the birds ever get to enjoy the fruits, pods or seeds unless they are allowed to develop?

3. "Leaves, twigs and other garden debris should be raked up in order to keep planting areas clean and free from pests." FALSE

See #1 above (and there are other ways to control slugs).

4. "You must prune your fruit trees in winter, when they are dormant." **FALSE**

A tree pruned in winter will grow rapidly back to its original size; too big for a small garden and too tall to harvest the fruit.

This last item has caused me a great deal of anguish. My conversion came after many years of preaching the virtues of winter pruning. It isn't so much that I was wrong before; after all, that is the time of year when there will be the least impact on the vigor of the tree. But winter is the ideal time to prune only if you have a large garden with full-size trees, the ability to pick fruit 20 feet above your head, and a way to use or dispose of a pile of branches. How many Bay Area residents have these options? I sometimes envy those who do, but they have their work cut out for them. For all the rest of us, consider summer pruning.





Summer hours: 9:00 am to 5:00 pm

No entry after 4:50 pm • Closed Thursdays
510-526-4704 • berkeleyhort.com
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WEEKEND SPECIALS

May 6-8 Watering Cans

All styles ~ 25% OFF

May 13-15 E.B. Stone Organics

4 lb. box ~ \$9.50 (reg. 12.99)

May 20-22
Deciduous Shrubs

All varieties/sizes ~ 25% OFF

May 27-29

Glazed Pottery

All sizes/colors ~ 25% OFF

June 3-5
Fox Farm Planting Mix

1 cu. ft. sack ~ \$15.50 (reg. 20.99)

June 10-12 Marigolds

Jumbo 6-packs ~ \$5.25 (reg. 7.95)

June 17-19 Hand Tools

Cultivators, weeders, etc. ~ 20% OFF

June 24-26

Roses

All sizes ~ 30% OFF

LIMITED TO STOCK ON HAND.

NO DELIVERIES ON SALE MERCHANDISE.

Living with Roses

his is the time of year when the roses have come into their full glory. I see them showing off all over Berkeley, where every block seems to have at least several traffic-stopping displays. It's also the time when many roses start to have problems with insects and disease, and people start calling the nursery for advice.

My philosophy when caring for roses is: keep it safe and simple. Roses are to be enjoyed; life is too short to let them become tyrants. Here are a few easy steps that will help keep your roses beautiful all summer.

1. To prevent powdery mildew, spray every 10 days with a mixture of 2 tsp. baking soda plus 2 Tbsp. horticultural oil per gallon of water. This also kills aphids and other insects.

- 2. To prevent rust and blackspot, prune out inner branches to increase light and air-circulation, and remove lower leaves up to 18 inches from the soil.
- 3. To increase flowering, dead-head regularly, and feed every four weeks with a balanced organic rose food. Don't forget to water.

—Elizabeth (BHN alumna and extraordinary rosarian)

Come celebrate with us

To find a calendar listing information about **Free Gifts for** Customers, Merchandise Raffles, Speakers, Workshops, **Food** and **Live Music**, go to:

berkeleyhort.com/events/1922-to-2022/ or scan this OR code for details.

Plan your nursery visits. There will be something for everyone!



RECIPE

A Bed of Kale with Puffy Cheese Pillows

One of my friends here at The Hort gifted me with an armload of tender, just-picked Lacinato Kale. Oh, happy day, it's kale and ravioli for dinner! (At my house, ravioli are known as puffy cheese pillows.)

(serves 2)

Ingredients:

1/2 lb. or so Lacinato Kale ribbons

1 small red onion, halved, peeled and sliced thinly

2 Tbsp shredded Pecorino Romano

2 Tbsp extra virgin olive oil

8 large or 16 small ravioli

The juice of ½ lemon

1/4 cup walnuts, toasted or not

Freshly ground pepper, to taste

Salt optional

To slice the kale, remove the ribs if they're large or fibrous, cut the leaves in half lengthwise, stack the cut leaves and roll them up lengthwise, then slice the roll thinly. You'll have a nice fluffy pile of kale ribbons.

Set a pot of salted water on the stove and bring the water to a boil. Drop the ravioli in and simmer until they are cooked to your liking. Drain and set aside.

Then, in a sauté pan large enough to hold the whole deal, toast the walnuts over medium heat to release the oils. (It's okay not to toast the nuts, but they're much tastier if you do.) When the walnuts start to smell good, set them aside. Next, sauté the onion slices in 1 Tbsp of the olive oil until they're soft, then add the kale ribbons, and toss or stir until the kale is slightly wilted. Add the cooked ravioli, the walnuts, the remaining 1 Tbsp of olive oil, the lemon juice, and some freshly ground black pepper. Add a pinch of salt if you're so inclined, and toss to combine.

Place half the kale-covered ravioli on each of two plates, then sprinkle with Pecorino Romano. Grab a few slices of crusty bread, and maybe a glass of red wine, and it's dinner time.

Bon appétit! —Amy



The Smells of Summer

Childhood garden memories can have a strong influence on our direction later in life. For me, the family vegetable plot was a key player. We had a small, hillside space of perhaps 500 square feet; and dad (who worked at a nursery) was constantly trying new crops. Personal favorites of this then 6-year old boy included strawberries, blueberries and carrots. But not all of my garden memories are happy. There were weeds to pull, wasps to avoid, and that one year when my father had us grind the horseradish roots for a condiment (tears).

By the time I was 9, I rode the bus to Oregon to spend time with relatives each summer. Grandma Grace tended a small garden on the banks of the Rogue River where berry bushes and apple trees thrived. Great Auntie May had the coolest overgrown bamboo garden on the shore of Lake Oswego. And then there was my Uncle Jack, whose



100 acre, working farm in Vancouver taught me just how hard that work can be.

Time on the farm was a real eye-opener for this suburban California kid. Horses, cattle, tractors and dirt bikes provided an exciting experience, but my most vivid memories were *smells*; the warm fragrance of freshly cut alfalfa (hoisting those bales wasn't easy), and the pungent aroma of pickling brine as Aunt Jean canned up huge batches of green beans and cucumbers.

These memories and many more involving dirt and plants set me on the path I now follow. If you have young people living under your roof, think about what *they* will remember. So with that, I urge you to get out and smell the Roses (a good selection at BHN right now). And I'd be remiss if I didn't remind you to "fix those irrigation leaks and save those drips".

—Paul

Transitions

One half-century ago I was in high school and on a mission to buy my first car. It ended up being a well-used British roadster with a soft top and a manual transmission. In the years that followed, cars have become safer and easier on the environment. The internal combustion engine has become less popular and electric vehicles are "mainstream," but I digress.

That first car was purchased from a Kensington resident on a spring weekend day when I was working at **the nursery**. Being 15½ years old and possessing only a learner's permit, my dad (Ken Doty) sat in the passenger seat as I drove home through



Tilden Park, grinding gears but overjoyed. For over one year that black & white beauty was my pride and joy, taking me on trips to the ocean and to the mountains. I named her Beulah.

After high school I worked at **the nursery** to support my habit of restoring VW Beetles. I took classes at Merritt College and DVC, dabbling in both sciences and arts, eventually landing a job in music with a traveling band. The band Rainbow's End had been around for a few years. They were auditioning for a bass player/vocalist. I tried out, got the job and spent two and a half years on the road playing covers of Earth Wind & Fire, Bee Gees, Stevie

Wonder, Steely Dan, The Stones, and just about anything else heard on popular radio in the 70's.

Discovering that I'm really a home-body I settled in Davis in the 80's. There, I finished college and made the decision to take over the family business full-time. I had discovered that I loved working with plants and people! Marriage was in the stars, and 1990 saw me buy my first mini-van to accommodate family plus dog.

Fast forward to my retirement age and I am ready to pass the torch to other family members so I can spend more time gardening and playing music. I'll still be around in the background, writing or advising as needed, but the drive time from my home in the Sierra Foothills will limit in-person time at *the nursery* starting in 2023. Until then I plan to celebrate.

Fifty years after my first car, **the nursery** motors on; safer and easier on the environment. Happy 100th Birthday, Berkeley Hort! —*Paul*

NEW ARRIVALS

Lavandula spp

Lavenders are the perfect companions for sage, thymes or rockroses. These shrubs are best known for their aromatic foliage and bee attraction. All of Mediterranean origin, they tolerate drought and require good drainage.

4 inch pots \$9.95 #1 size cans \$16.95

Salvia varieties

At last count, we had over 25 different varieties of flowering sage in stock. Most like it hot and dry. Mix them up. All have aromatic foliage and striking flowers during the warmer months.

#1 size cans \$16.95

Sedum (trailing)

Some of our favorite drought tolerant plants belong to this succulent genus. *Sedum* Angelina, *S. spurium* (many, including Dragon's Blood), *S. hispanicum*, *S. rubrotinctum*, *S. rupestre*, and *S.* Sea Urchin all drape over walls or basket edges for a summer spectacle.

4 inch pots \$9.95

Common Geraniums

Technically all of these are Pelargoniums. We have a good selection of Zonal, Martha Washington, Ivy, and Scented varieties. A European tradition. Excellent summer color for a sunny pot or window box!

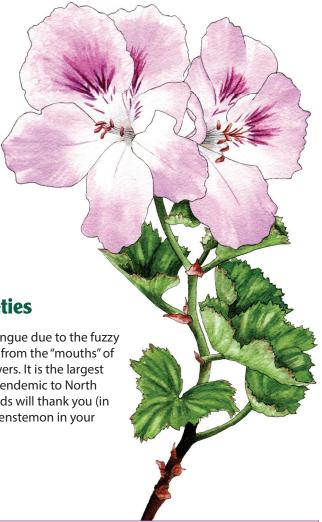
4 inch pots \$7.95 to \$12.95

#1 size cans \$16.95

Penstemon varieties

Commonly called Beardtongue due to the fuzzy staminode that protrudes from the "mouths" of their trumpet-shaped flowers. It is the largest genus of flowering plants endemic to North America. The hummingbirds will thank you (in some way) for including Penstemon in your garden.

#1 size cans \$16.95



Summer Pruning of Fruit Trees

Saturday, June 25th at 10:30 am

The early, first-season training of a fruit tree is most important. That pruning establishes the basic structural framework of a tree so that it can support the weight of its ripening fruit. After that, summer pruning should be done in June, July or August, and is essential every year to keep the size of your tree under control.

Join Che in the front garden as he discusses basic pruning guidelines and answers questions, while pruning our established Fuji apple.

THE GARDENER'S CALENDAR

May Checklist

- ➤ It's safe to plant warm-season veggies in the Bay Area now.
- Loosen or remove stakes from trees planted in winter.
- > Select succulents now.
- Support or cage tomato plants early.
- Deadhead and groom geraniums for longer flowering.

June Checklist

- > Prune fruit trees for a dwarfing effect.
- Check your automatic watering systems for leaks.
- > Finish planting summer veggies.
- Aquatic plants look best now, and are in good supply.
- > Feed ornamental grasses with an organic all-purpose fertilizer.