



# GARDEN VIEWS

A Master Gardener Newsletter



21150 Box Springs Road, Moreno Valley, CA 92557-8718  
(909) 683-6491 Ext. 228, FAX (909) 788-2615, TDD (909) 276-9539  
e-mail: [ceriverside@ucdavis.edu](mailto:ceriverside@ucdavis.edu)

May 2004

## Mycorrhizae: The Good Fungi

By Sally Peerbolt, MG

Normally gardeners will cringe at the thought of a fungus attaching itself to a plant but Mycorrhizae is a beneficial fungus that aids plants in surviving. Mycorrhizal fungus is essential to plant growth. In healthy soil, these organisms colonize the roots of 99 percent of all plants. They increase stress resistance, plant availability of nutrients and water, drought tolerance, and plant viability in poor soils.

They also decrease root susceptibility to infection from certain soil-borne disease organisms. When mycorrhizal fungi colonize a host plant root, strands of thread-like feeding structures called hyphae extend out beyond the host roots and function like siphons absorbing nutrients and water. These feeding strands can go up to 30 feet away and a few can be 100 times larger than nonmycorrhizal plants' entire root systems. A well-colonized plant root system might be so covered with mycorrhizae that it doesn't even touch the soil.

Transplant failure of trees, shrubs, and ornamental plantings is expensive and frustrating for all gardeners. More than 30 years of extensive studies have shown that mycorrhizae protects against some feeder root diseases, increases longevity of root function, and increases a plant's ability to deal with the stress of being transplanted. Mycorrhizae do not stimulate growth as much as eliminate inhibited growth. By helping plants survive stressful situations, mycorrhizae help plants grow to their full potential.

Mycorrhizae are now available commercially but they are somewhat plant specific so selection of the correct product is essential. While most top soils contain plentiful populations of mycorrhizae, evaluations of a number of commercially available products by Farm Advisor Dr. James Downer, UCCE Ventura Co. and Dr. Edith Allen, UCCE Specialist, UCR Plant

Sciences Department showed most to be dead (non-viable) or to contain little mycorrhizae listed on the package.

To encourage mycorrhizal colonization of roots of newly transplanted plants, remember the following: Maintain adequate water, but too much will encourage white succulent roots rather than mycorrhizae. Do not over fertilize. Select fungicides carefully. Avoid systemic fungicides. Avoid compacted soil, which reduces the fungi's access to oxygen, and mulch whenever possible which increases organic matter.

Mycorrhizae are sold as spores that can be added to the soil by spray, drench, injection, or mixed in backfill soil. It is important the spores come in physical contact with the roots so they can colonize if they are alive. Mycorrhizal fungi, composted vegetation, and protecting the soil will reward us with sturdy vigorous plants providing food, shelter, shade, and the beauty of flowers.



### Garden Views Now Available Online!

You can now read Garden Views online at <http://ucce.ucdavis.edu/counties/ceriverside/newsletterfiles/newsletter120.htm>. You can also sign up to be notified when a new issue is posted. Pass the word to your neighbors. Garden Views is a good source of information for all California home gardeners.

#### In This Issue

#### Page

<i>Mycorrhizae: The Good Fungi</i> .....	1
<i>Seed Saving</i> .....	2
<i>Get Your "Red Pigs"</i> .....	3
<i>Hort Shorts</i> .....	4
<i>Plant of the Month - Yucca</i> .....	5
<i>Spiced Pecan Recipe</i> .....	6
<i>Upcoming Speakers</i> .....	7
<i>Calendar</i> .....	7,8

University of California and U.S. Department of Agriculture Cooperating.

The University of California, Prohibits discrimination against or harassment of any person employed by or seeking employment with the University on the basis of race, color, national origin, religion, sex physical or mental disability, medical condition (cancer-related or genetic characteristics), ancestry, marital status, age, sexual orientation, citizenship, or status as a cover veteran (special disabled veteran, Vietnam-era veteran or any other veteran who served on active duty during a war or in a campaign or expedition for which a campaign badge has been authorized). University Policy is intended to be consistent with the provisions of applicable State and Federal Laws. Inquiries regarding the University's nondiscrimination policies may be directed to the Affirmative Action/Staff Personnel Services Director, University of California, Agricultural and Natural Resources, 1111 Franklin, 6th Floor, Oakland, CA 94607-5200 (510) 987-0096.

## Seed Saving Could Mean Money in the Bank

By Jeri Kuoppamaki, MG

When men and women started to gather and grow food, they quickly learned the importance of saving seeds. Down through the millennia, our forefathers became experts at saving vegetable and flower seeds. It didn't take a lot of experience to observe the results of cross-pollination between similar types. As a result, they would only let one variety flower at a time in order to avoid the extinction of a specific vegetable or flower variety. Seed was then saved for future planting, given as a gift, and traded for other seeds.

Hybrids and open-pollinated varieties both produce seeds. The result is the only difference. Hybrid plants will not produce true-to-type because of the genetic blending, and you will not get seeds that will make the same plant that you grew. Conversely, open pollinated plants produce seeds that grow into plants identical to the parent plant.

Open-pollinated plants can be divided into three general categories—self-pollinating with closed flowers, self-pollinating with open flowers, and those requiring insects to pollinate the plants.

Plants that are self-pollinating produce seeds that are always true to the parent plant. An example would be tomatoes. Peppers and eggplants are plants that have open flowers, are self-pollinating, and can be cross-pollinated by insects. Plants that depend on insects to pollinate them, such as squash, are at the greatest risk of cross-pollination.

Keep that in mind, if you wish to be a seed saver. By taking a little bit of extra care, you can insure that the seed produced will be true-to-type. Start slowly and select non-hybrid varieties of self-pollinating plants. Tomatoes are a good selection. Green, snap, shelly, and dry beans are other good beginners' choices.

A little more planning is needed for lettuce. Let only one variety go to flower at a time, and be sure to remove any wild lettuce from the borders of the garden. Carrots are insect-pollinated, so let only one variety flower. Hungry insects have been known to cross-pollinate carrots over distances of one-half mile.

Beginners can add other vegetables by adhering to one basic rule—one variety from a species at a time, planted in isolation (separated by 500 feet, and further for some species). For example, if you want to collect seeds for green, red, orange, and yellow bell peppers, you are advised to grow one variety at a time within an

isolated area. In addition, know your species. Beets and chard can cross-pollinate. If a turnip is flowering, then make sure there are no blossoms on Chinese cabbage, mustard, or broccoli.

When saving seeds, try to collect them from as many of the plants of the desired plant as possible. This fosters a good genetic base. Also, check the plants that are going to seed. Are they the right size, shape, color, and climate-compatible? Be selective.

As the plants begin to develop flowers, stake up heavy flower stalks. Most *Brassicaceae*, *Umbelliferae*, *Compositae*, *Leguminosae*, and *Chenopodiaceae* family members produce seeds that are harvested dry. As the flowers drop, the seeds form, begin to swell, and then start to dry. As they dry, the seeds drop to the ground to wait for the conditions to produce another plant. The seed saver's job is to gather the seeds before they hit the ground.

Most all fruits undergo a change as the seeds mature. Tomatoes, melons, winter squash, and pepper seeds are ready for saving when the fruits are ready to eat. Eggplants, summer squash, and cucumbers must grow beyond the palatable state to develop mature seeds. The fruits produced by vegetable plants fall off the vine naturally, slowly rotting and depositing their seeds on the surface of the ground.

Now you are ready to gather your seeds. Seed heads mature from bottom to top, or from outer edges to the center. Seeds within fruits mature as the fruit matures. You can harvest seeds several ways, but remember never to dry seeds in the oven or direct sunlight. Use a paper bag to periodically collect seeds from seed stalks as they dry. Simply bend the stalk gently over the bag and shake off the dry seeds. Cut the entire seed head when some of the seeds begin to drop and the majority have started to turn color. Hang the stalks upside-down, away from direct sun, over a bag or container while they finish drying.

When fruits such as peppers start to change color, cut the fruit open, scrape the seeds out onto a plate and let dry. Tomatoes present a bit of a challenge because each tomato seed is encased in a gelatinous sack, which inhibits seed germination inside the tomato. Cut each tomato around the middle and gently squeeze the juice into a bowl. Add about half as much water as tomato juice to the bowl, and stir twice a day for three days, allowing fermentation to take place. Gently pour off the debris and hollow seeds. When bubbles begin to rise to the top or when a good mold coat has formed, the fermentation should be stopped

or the seeds will begin to germinate. Next, add twice as much water as there are seeds and stir. The clean, good seeds will settle to the bottom of the bowl. Add more water and repeat until only clean seeds remain. Pour through a strainer, and pat dry with a paper towel. Dump the seeds out on a glass or ceramic dish to dry. Stir twice a day to prevent clumping and ensure drying.

Eggplant fruits need to grow far past the edible stage for seed saving. All eggplants change color when fully ripe. The purple varieties become a dull, purplish brown; green ones turn yellowish green; white ones turn golden. Seeds saved from immature or ready-to-eat eggplants will not be viable. Eggplant seeds may be difficult to remove from the flesh. One suggestion is to follow the seed pattern and pull the flesh away from the seeded areas. Mash, process with a food processor, or use a blender to expose the seeds. Next place the mashed fruit in a bowl, add fresh water, and let the seeds settle. Pour off the water and debris, repeating until only seeds remain. Add water, and pour through a strainer. Pat seeds dry, and place on a glass or ceramic plate. Stir twice daily to insure even drying and help prevent clumping.

Simply scoop muskmelon seeds from the ripe fruit, rinse in a strainer, and set out to dry. Watermelons need a dash of dishwasher soap added to the water to remove the sugar and saliva left on the seeds. Rinse and drain in a strainer, and set out to dry. Cut open winter squash to expose the seed cavity when you are ready to eat the squash. Pull the seeds from the fibers, rinse, and dry.

Other plants are usually harvested dry. Bean or pea pods, carrot umbels, and radish pods dry naturally in the garden. Most may be harvested into bowls, bags, or baskets. The seedpods need to be rubbed, beaten, or flailed until the seeds fall free from the pods. Using a screen is a good alternative; use a mesh that is smaller than the seeds so the chaff will fall through and not the seeds.

Depending on the size and variety of your garden, you may be able to save a substantial amount of money by saving your own seeds. It is certainly an excellent way to save a vegetable variety from the brink of extinction, and the gift of special seeds or bedding plants grown from your own seed harvest is always a welcome gift. Happy seed saving!

This article was adapted from a paper published in 1997 Master Gardener International Conference Manual—*Save Money, Save Seeds, Save Genetic Diversity: It's All in What You Plant!* by Suzanne Ashworth, curator, Seed Savers Exchange and author of *Seed to Seed*. 🍌

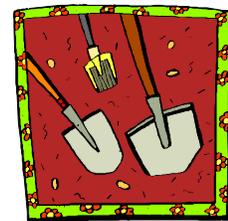
## Get Your “Red Pigs” While You Can

By Lori Beehler, MG

We are sad to report that the Denman Tool Company store will be closing and moving to Portland, Oregon, at the end of June. The business is relocating to “greener pastures” after five years in the city of Orange. You will still be able to shop for the Red Pig brand of garden tools online at their Web site located at [www.redpigtools.com](http://www.redpigtools.com). The site should be up and running within the year.

Currently, merchandise (everything except the Red Pig and hand forged tools) at the store is 10 percent off, but they are unable to reorder anything. The store is located at 401 West Chapman Avenue, Orange, California. The phone number is 714-639-8106, and store hours are Tuesday through Friday 10 am to 6 pm, Saturday 9 am to 5 pm, and Sunday 11 am to 4 pm. They are closed on Mondays.

Bob Denman has given several informative presentations to the Master Gardener program along with tours of his store and workshop. They will be missed from the Southern California gardening community. 🍌



**MOVING?**

Please let us know when you change your address or phone number. Contact **Buck Hemenway**, Membership Coordinator, at a meeting or call him at (909) 360-8802. He will make sure the information gets changed on the membership roster so you will not miss out on newsletters and phone calls. Thanks!

**UCCE Riverside County MASTER GARDENERS  
Advisory Board Members and Coordinators  
July 2003 - June 2004**

**Peggy Mauk** UCCE Riverside County; Director  
683-6491, ext 221  
**J. Michael Henry** Environmental Horticulture; Advisor  
683-6491, ext 222

**Advisory Board Members**

<b>Tom Shea</b>	Chair	683-6491
<b>John Ernsberger</b>	Chair-Elect	781-0987
<b>Natalie Gomez</b>	Secretary	683-2129
<b>Phyllis McOsker</b>	Fiscal Officer	780-3132
<b>Danielle Milligan</b>	Past-Chair	359-1488

**Member Coordinators**

<b>Buck Hemenway</b>	Membership	360-8802
<b>Carole Harris</b>	Volunteer	780-7851
<b>Bernie Tank</b>	Social Programs	684-4715
<b>Shelley Wardrop</b>	Telephone Squad	788-8197
<b>Johanna Grosso</b>	Speakers Bureau	784-1270
<b>Caryn Marsella</b>	Tours	778-2628
<b>Gail Hernandez</b>	Recognition	686-3546
<b>Nancy Sappington</b>	Newsletter Ed.	760-329-7210
<b>Yvonne Hemenway</b>	Production	360-8802

**Garden Views**

The *Garden Views* newsletter is published monthly, September through June, by the U. C. Master Gardeners, Cooperative Extension, University of California, Riverside County. All reporters are Master Gardeners or Master Gardeners-in-training.

<b>Nancy Sappington</b> Editor 66780 Yucca Desert Hot Spring, CA 92240 nsappington@esri.com	<b>Yvonne Hemenway</b> Production Coordinator 5890 Grinnell Drive Riverside, CA 92509 yvonne.hemenway@webbassociates.com
---------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------

**Editorial Staff:**

<b>Lori Beehler</b>	<b>Cindy Friday-Beeman</b>
<b>Alison Shilling</b>	<b>Sally Peerbolt</b>
<b>Cindy McCabe</b>	<b>Jeri Kuoppamaki</b>

**Newsletter Committee:**

<b>Tom Shea</b>	M. G. Board Chair
<b>J. Michael Henry</b>	Environmental Horticulture Advisor

To simplify information, trade names have been used. No endorsements of name products is intended, nor is criticism implied of similiar products which are not mentioned.

**Sounding Off...**



*We like to get mail, and it doesn't matter if it's email or USPS mail. Let us know what's on your mind. If one of our stories prompts you to share something please do. If you'd like other MGs opinions, just ask. We'd like to make this section of the newsletter your place to sound off with whatever's on your mind. Write or email to Nancy Sappington, 66780 Yucca Drive, Desert Hot Springs, CA 92240 [nsappington@esri.com](mailto:nsappington@esri.com).*

**Hort Shorts**

Compiled by Nancy Sappington, MG

**Ash Trees Threatened**

The emerald ash borer (EAB) is ravaging ash trees (*Fraxinus* spp.) in Michigan, and is threatening to be as devastating as Dutch elm disease. According to the *American Gardener* (November–December 2003), the metallic green beetle is a half-inch long, and its larvae tunnel under bark and starve a tree by choking off its supply of water and nutrients. This results in dieback in the upper third of the tree, vertical splits in the bark, D-shaped holes where adult EABs emerge, and, when the bark is removed, serpentine tunnels revealed in the cambium. Most affected trees do not survive. The beetle was first identified in 2001 in the Detroit area. It has killed more than seven million ash trees, and is spreading to western Michigan.

The insect is indigenous to eastern Russia, Japan, Korea, and northern China. Scientists speculate that the borer arrived as long as a decade ago in wood packaging from Asia. It poses a grave threat to the landscape and forestry industries. For more information about EABs, visit the U.S. Forest Service Web site at: [www.na.fs.fed.us/spfo/eab](http://www.na.fs.fed.us/spfo/eab).



**Urban Trees Are Disappearing**

A lengthy *Los Angeles Times* article (March 8, 2004) relates that trends are showing urban vegetation especially that provided by tree canopies, is disappearing at an alarming rate. Eric Oldar, a forester with the California Department of Forestry's urban forestry program in Riverside, says that too often older trees are being removed in urban areas to make way for development. Even if part of the area is replanted, developers often use large shrubs that are trained to grow as small trees. The gradual deforestation of urban landscapes contributes to pollution, erosion, and loss of

wildlife habitat. It also helps increase temperatures in downtown areas, which leads to higher energy costs. Increasingly, homeowners cannot be counted on to keep their neighborhoods green. While everyone loves to see a tree-lined street, many homeowners prefer to keep trees off their property as they worry about storm damage, tree roots clogging sewers, and raking too many leaves. Nowadays, many turn over the yardwork to gardeners who are untrained in tree care.



### Community Garden to Open

Riverside County Master Gardener, Buck Hemenway, was featured in a Press–Enterprise (February 20, 2004) article about the Jurupa Cultural Center and this year's scheduled opening of Jurupa Cultural Center's community garden.

Hemenway, projects director for the center, said that the garden would enable various senior facility residents to be involved in growing their own food. The 10,000-square-foot space will be divided into four 40-by-10-foot raised bed gardens, four 20-by-10-foot gardens, and a couple of odd-shaped spaces. Donations from local grocers and building suppliers helped get the facility built.

A garden for people with physical disabilities will be installed in a planned demonstration garden. The center also plans an expansion to the Granite Hills Garden Nursery to allow for herbs, perennials, and ornamental grasses to be added for sale to the public. Currently, cacti and succulents are for sale.

The Jurupa Mountains Cultural Center is located at 7621 Granite Hill Drive in the Glen Avon section of Riverside. Information: (909) 685-5818. 

### Attention Shutterbugs

#### Send Us Your Photos



The Riverside MGs are starting a digital library of garden-related photos. We'd like to include your photos of interesting gardens or your own backyards. Please submit your photos to Buck Hemenway at [buck@pricklypalace.com](mailto:buck@pricklypalace.com). Include a one or two sentence description of the photo and the name of the photographer. Digital images should be no less than 300 dpi and in TIFF, JPEG, or PDF format. Currently, we can't accept photo prints, but we can convert slides to digital images.

## Plant of the Month—Yucca

By Donna Claypool, MG

When I was a child, my father would take me to see Our Lord's Candle (*Yucca whipplei*) blooming. It was always so exciting to me to see these spectacular plants, and they still excite me.

*Yucca* is the name of this stiff-leaved, evergreen shrub in the agave (*Agavaceae*) family. A large flower stalk grows from the center of the tuft of leaves. There are about 30 species in the genus, several of which are native to the Inland Empire. *Yucca whipplei* is part of the chaparral plant community that grows from the coast to inland areas. The Joshua tree, *Y. brevifolia*, grows as a tree in the Mojave Desert. The Datil yucca, *Y. baccata* and the Mojave yucca, *Y. schidigera*, are shrubs that are also found in the desert.

Yuccas need full sun and well-drained soil. They do well in arid areas with only periodic deep watering. When planting yuccas from nursery cans, build a basin around the plant and fill it with water every five days until the plant is established. Locate plants with sharp leaves away from areas where people walk. Most are hardy to 30° F.

*Yucca whipplei* is Our Lord's Candle. It grows 4 to 5 feet in diameter. Flower stalks are 6 to 12 feet high in mid-spring with creamy white flowers. It dies after blooming, but the parent plant has offsets as well as seeds. This plant can be raised easily and quickly from seed.

*Yucca brevifolia*, the Joshua tree, grows to more than 30 feet high and as wide. Older trees flower in the early spring with greenish white flowers. It does best in sandy, well-drained soils. Smaller plants can be planted from nursery cans, but they are slow growing. Moving plants from the desert is seldom successful. A naturally occurring variety, *Y. brevifolia herbertii* reaches approximately 15 feet tall, and is a better plant for most home gardens.

*Yucca baccata* is commonly called the Datil, Banana, or Blue yucca. The Datil yucca is slow growing and grows in clumps from 3 to 4 feet high and from 8 to 10 feet across. The flowers are beautiful—creamy white inside and purplish-brown on the outside. The flower stalks are 2 to 3 feet long in the early spring, and the banana-shaped fruits are edible.

*Yucca schidigera* is also known as *Yucca mohavensis* or the Mohave yucca. It is used more in cultivation than the Datil yucca. The Mohave yucca is a large clumping plant from 6 to 12 feet high with

(*Yucca* continued from page 5)

creamy white flowers and purple markings. It also has edible fruit.

Both *Y. baccata* and *Y. schidigera* are known as the Spanish bayonet (also *Y. aloifolia* and *Y. glauca*.) The Native Americans used all parts of the plants. They made sandals, cords, baskets, and a rough cloth from the fibers.

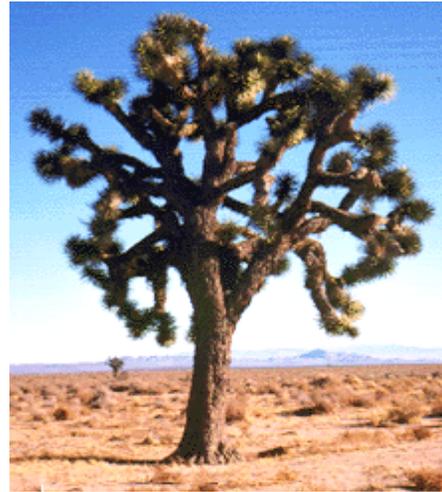
Baskets were used more than pottery by the desert tribes—a red strand from the bark of the roots of the Joshua tree was prized for making a design in their baskets, but the Spanish bayonet was also used, and the leaves of Our Lord’s Candle made a white design.

The fruit of the Spanish bayonet was an important food source for the southwest tribes and for birds and animals. The Native Americans made flour from seeds and ate the blossoms. (Don’t eat the stem end of the blossom, as it is bitter.) They also made soap from a fatty-like substance in the plant’s roots. 🍌



*Yucca baccata*

*Yucca whipplei*  
Our Lord's Candle



*Yucca brevifolia*  
Joshua Tree

### Spiced Pecans

This recipe for spiced pecans comes from Ruth Cousins, Master Gardener in Training. She contributed them to the refreshment table at the class on April 7th, and everyone raved about them. Thanks for sharing your recipe, Ruth!

- 1/4 cup butter
- 1 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 2 tablespoons sugar
- 1 teaspoon salt
- 3 cups pecan halves

Melt butter in large sauce pan and add cumin and cayenne, cooking for one minute. Remove pan from heat, and blend in sugar and salt. Add pecans and stir to blend ingredients. Layer nuts on jelly roll pan or pan about 10 x 15 x 1". Cook 25 - 30 minutes in 300 degree oven until lightly browned. Cool and serve. Can be stored in a zip lock bag. 🍌



---

## Preview of Upcoming Speakers

By **Jeri Kuoppamaki, MG**

**Steve Morgan** will present a lecture on the "Introduction to Orchids" to the veterans' class on May 19. He will discuss the vast orchid family, general types of orchids for a variety of garden and home situations, and the general culture and care of orchids.

Steve is the curator for the Botanic Gardens at UCR. This includes an array of responsibilities including the managing volunteers, fundraising, education, publications, public relations, collections development, and maintaining the Web site. Steve is also involved in research at UCR and has worked on the hybridization of *Mimulus*, the monkey flower, and currently on the hybridization of *Cantua*, the magic-flower-of-the-Incas. He is also a California Certified Nurseryman and maintains a California Qualified Applicator's Certificate.

Steve received his B.S. in Ornamental Horticulture from Cal Poly Pomona in 1978, Magna Cum Laude. He is an Honorary Life Member of the Los Angeles International Fern Society, and has served in several capacities in that organization. He has been an avid horticultural lecturer since graduating. From 1978 to 1984 he was the horticultural manager for the biology department at Pomona College. He has been involved with ferns and orchids for many years and brings his special expertise to this lecture.

In describing his hobbies, Steve states he "barely maintains" a personal collection of nearly 1,600 potted plants, including cacti and succulents, palms, orchids, and other exotics. He has more than 80 fruit trees to care for, and if that is not enough, he manages to go square dancing a minimum of two days a week! 🍷

---

# MASTER GARDENER CALENDAR

---

## CLASSES

### May 5, 7:00 pm at EPS, 3117 Durahart - TRAINING CLASS

*Entomology*      Speaker: Susan Sims

### May 19, 7:00 pm to 9:00 pm at EPS, 3117 Durahart - TRAINING CLASS

*Training Review in Preparation for Final Exam*

### May 19, 7:00 pm at EPS, 3117 Durahart - **VETERANS CLASS**

*Introduction to Orchids*      Speaker: Steve Morgan, Curator, UCR Botanic Garden

### June 2, 7:00 pm at EPS, 3117 Durahart - TRAINING CLASS

*Final Exam*

## MEETINGS

### Garden Views Staff Meetings --

The *Garden Views* staff will hold virtual meetings during the month of May.

### May 12, 6:30 pm -- Advisory Board Meeting at Cooperative Extension Office

The Advisory Board meets once per month, on the second Wednesday. The meetings are held at the UC Cooperative Extension Riverside County Office, 21150 Box Springs Road, Moreno Valley beginning at 6:30 p.m. Everyone is welcome to attend. Meeting location for July and August, Call office for details.

---

---

 **MASTER GARDENER CALENDAR** 

---

**VOLUNTEER OPPORTUNITIES** Continued**Saturday, May 8, 10:00 am to 2 pm -- GARDEN TOUR**

Volunteers needed to docent at gardens to benefit Our Lady of Perpetual Help School. Contact Lori Beehler, MG at 909-784-0199.

**Saturday & Sunday, May 22 and 23, 9:00 am to 5:00 pm -- GREEN FAIRE**

Volunteers needed for 3-hour shifts on both days for the Master Gardener Information Table. The 3rd Annual Green Faire will be held at the Jurupa Mountain Cultural Center, 7621 Granite Hill Drive, Riverside. Call Yvonne Hemenway, 909-686-1070 (360-8802 evenings) to volunteer.

**TOURS AND EVENTS****Master Gardener Tour - QUAIL GARDENS - Saturday, May 8, 10:30 am**

The tour will take about 1-1/2 hours and the cost is \$8.00 per person. The Quail Botanic Gardens are located at 230 Quail Gardens Drive, Encinitas, CA 92024. As a bonus, Quail Gardens is having their 2nd annual Chocolate Festival on May 8th. Contact Caryn Marsella at 778-2628 for directions and information.

**Friday, May 21 -- The 13th Annual Desert Horticulture Conference**

"Everything Under the Sun", Tucson Convention Center, Tucson, Arizona. A variety of arboricultural topics will be offered including staking, pruning, spacing in the landscape, species for unusual sites, design, and citrus planding. There will also be sessions on irrigation and pest control. Additional information and registration is available online at <http://ag.arizona.edu/deserthort> or call Jack Kelly at 520.626.5161.

**Saturday, May 22 and Sunday, May 23 -- Gates Cactus and Succulent Society Show and Sale**

Held at the Jurupa Mountain Cultural Center, 7621 Granite Hill Drive, Riverside in conjunction with the Green Faire. Hundreds of specimen plants will be entered in this judged show. The show will be open to the public from 1:00 pm to 5:00 pm on Saturday, May 22 and 9:00 am through 4:00 pm on Sunday, May 23. The Green Faire will also host speakers on horticultural subjects and information and sales tables by local groups including the Iris Society, Native Plant Society, Rare Fruit Growers, Orchid Society, Master Gardeners, and others.