



**Walter Andersen
Nursery™**

INDEPENDENT & FAMILY-OWNED SINCE 1928!

SAN DIEGO'S GARDEN RESOURCE

GardenTalk

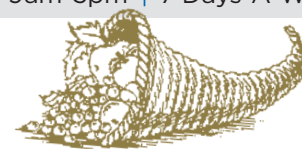
STORE HOURS: San Diego 8am-5pm | Poway 9am-5pm | 7 Days-A-Week

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Thanksgiving Garden

By Melanie Potter



Now that we are moving toward the holidays, I am reminded of the time that we planted what we called a Thanksgiving Garden. In a large container, we planted a Bay Laurel tree. These can grow to 60' tall but there are varieties that will stay 3'-10' tall, which was what we used. Under the tree we planted thyme, sage,

parsley and rosemary. All the things you might use when you prepare your Thanksgiving dinner.

Laurus nobilis, also called **Sweet Bay**, is a native to the Mediterranean and isn't picky about soils, but does need one that drains well. Foliage is leathery and aromatic and can be

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Don't Forget Your Hedge Fund\$

By WAN Staff



Be sure to redeem your paper Hedge Fund\$ certificates before December 31, 2025. We will be unable to redeem paper Hedge Fund\$ certificates after that date due to our new computer system. We apologize that we are unable to make exceptions. •

What's This?

By WAN Staff

Only 76¢!

Both stores have a penny press machine!

For only seventy-six cents, you can take a perfectly good penny, put it in the machine, give the handle a crank and leave with one bearing the design of your choice. See how easy James makes it look? There are five designs to choose



from, all iconic symbols of the nursery. We also have change machines that can turn your dollar bill into quarters. Like magic! •



Absinthe With An "e"

By Melanie Potter



The Roxy Green Fairy drink

When Walter Andersen Nursery sends five managers from its two locations to a trade show, it seems the folks never stop working. Even at a happy hour after a long day at the show. The team met up at a bar and got to weeding through the cocktail menu which was several pages long. One of our managers opted for a **Roxy Green Fairy** which was made with absinthe.

That led to a plant nerdy conversation about botanicals and what exactly is absinthe and the interesting facts we uncovered should be shared with you. After all, what happens in Reno follows us home.

Absinthe is a wickedly strong potion made by distilling a neutral spirit with botanicals such as **anise**, **fennel** (that's the licorice flavor that permeates absinthe), **wormwood**, and other **herbs** and **spices**.

The traditional style of absinthe is Swiss/French, created in Switzerland, along the French

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Thanksgiving Garden continued from p1



All your herbs in one pot!

used in soups, sauces, stews and in pickling spice. Add a couple of leaves to the water in which you boil potatoes for mashed potatoes and they will have the mild scent and flavor of bay.

To underplant the Thanksgiving garden, we turned to some Mediterranean favorites; thyme, which is a member of the mint family, and rosemary.

Thyme is a low growing, woody perennial. It is extremely fragrant and flavorful and grows well in tough, dry conditions. The pink, lavender or white tubular flowers are popular with bees. The tiny gray-green leaves remain evergreen.

Rosemary is one of those wonderful herbs that make a beautiful ornamental plant as well as a welcome culinary seasoning. Its Latin

name, *Salvia rosmarinus*, means "dew of the sea".

Culinary **sage** refers to a small group of the genus *Salvia*. Sage prefers a warm, sunny location, although it does not enjoy extreme heat. Pruning after flowering will keep plants attractive and prevent them from getting too woody and leggy.



Sage



Rosemary



Thyme

Parsley grows best when planted in organic matter so you can amend the area in the container it will be planted. Keep it moist so it doesn't dry out.

All these herbs favor sun and appreciate a well draining soil, which makes them perfect companions for the Bay Laurel tree. •

Absinthe

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Fennel plant



Anise

border. Alcohol is slowly distilled with the botanicals I cited and then coloring the nearly-done spirit naturally with additional herbs. The white cloudy appearance of absinthe is due to anise oils not dissolving in water.

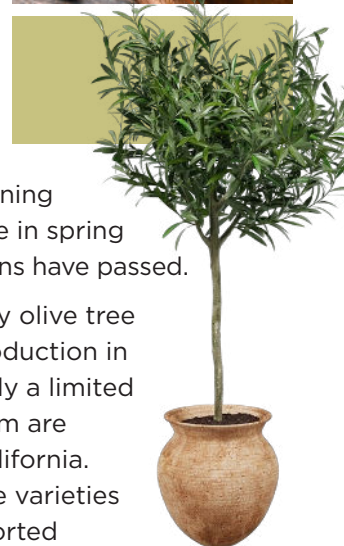
I hadn't seen absinthe (absinth) spelled without an 'e' but when it appears, you will know it is Czech- or Bohemian-style and made by mixing a base alcohol with flavorings, coloring and sugar for an absinthe-like liqueur. It is not made with anise therefore, no cloudiness.

So, we learned something about absinthe, most importantly that it doesn't cause hallucinations, won't make you blind and it has a very high alcohol content (around 110 to 140 proof).

But finally, the verdict was in after we sampled the drink. Everyone liked it, especially with the addition of citrus to offset the strong licorice flavor. •

Olive Trees Provide Mediterranean Accent

By WAN Staff



The Olive tree, *Olea europaea*, is valued for both its beauty and its fruit. Olives have been cultivated and oil traded since as early as 3000 B.C. The Romans and the Arabs were responsible for thoroughly distributing olives throughout the Mediterranean Basin. The olive was brought to California in the late 1700s by Franciscan padres. The first trees were planted at the Mission San Diego de Alcalá.

Olives are well suited for our climate. They are a very long-lived tree with some trees living for more than 1000 years. As they mature, their trunks become gnarled and picturesque. An olive has a shallow root system and is adapted to various soil types. Clay-like soil is best suited for olive oil production as the moisture content can be controlled during fruiting.

Fruiting olives can bear heavy one year followed by a light, smallish sized crop the next. Olives are produced on one-year shoots in the presence of light, with production in the outer 2-to-3-foot periphery of the tree.

Pruning a fruiting tree must be done with the objective of controlling and directing the trees growth for ease of harvesting. Pruning a non fruiting tree will be done with structure, aesthetics, and disease control as

objectives. Pruning should be done in spring once winter rains have passed.

There are many olive tree varieties in production in Europe but only a limited number of them are available in California. More and more varieties are being imported yearly so things will improve.

Below is a description of the varieties Walter Andersen Nursery stocks. Olives will be available at our Poway store this bareroot season.

Manzanillo

Introduced to California in 1875. Manzanillo is the most popular canning variety. Not as cold hardy as Mission, it is still wildly grown in California. A more rounded, spreading tree growing to 30-35 feet. The fruit matures in October and early November but is usually harvested in September. Fruit is processed as mostly black-ripe and green-ripe olives.

Frantoio

Originally from Tuscany, this olive has a high production of oil. Frantoio is self-fertile, though crops will likely be heavier with another variety nearby. Olives are wind pollinated

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Bareroot Season Approaching

By Melanie Potter



First, we get through Thanksgiving and fall, followed quickly by Christmas, then it's bareroot season. Bareroot roses and fruit trees are expected to be here late December/early January.

You can find the rose list online at: www.walterandersen.com/wp-content/uploads/2025/09/2026-Rose-List-Final.pdf.

The fruit tree list will be posted to the Walter Andersen Nursery website later this month. We will have bareroot selections as well as varieties available in sleeves such as berries, grapes, figs, and pomegranates. The selection will vary at each store, and we can transfer varieties that you seek but aren't finding at your location of choice. A little birdie is going to tell you that you'll notice new varieties to include Galaxy Blueberry, Prime-Ark Freedom Blackberry, and Monterey Pear. •



Olive Trees continued from p3



and should be planted no more than 20 ft. apart. This is a reliable and old hardy variety. Less than 300 chill hours required.

Arbosana

From Spain it matures a little later than Arbequina and is considered to be more vigorous than the latter. These olives have a sweet, fruity taste with nutty undertones and a medium level of astringency. Growing in high-density plantings is an excellent choice for a home gardener, as it consistently produces high-quality fresh-eating olives. It thrives in ordinary, slightly alkaline, well-drained soils.



Kronkeiki from Dave Wilson Nursery

Kronkeiki

From Greece, it's primarily used in olive oil production. After the Arbequina and Arbosana, Koroneiki olives are among the most common

and suitable for high density growing systems around the world. This olive is self-fruiting and self-fertile, however, you will have a better yield if you plant several trees.

Mission

Mission has one of the smallest pits and the highest cold resilience of any cultivar in California, making it a top choice for growers. This variety is most often utilized for cold-pressed olive oil production in the California olive oil business. It's a beautifully growing tree producing a gray-barked trunk with a nearly sculptural appearance due to its twisted texture and elegant silvery-leaved limbs.



Arbequina from Dave Wilson Nursery

Arbequina

From Spain, a self-fruiting olive prized for its dark brown fruit with highly aromatic oil content and attractive, silvery green foliage. Highly adaptable, it produces abundantly in hot dry climates, and has shown increased hardiness over other varieties, withstanding temperatures as low as 5 degrees.

Plant olives with the perfect companion plants that include lemon trees, rosemary, pomegranates, bay laurel and lavender. •



Holiday Hours & Closings



Both stores will close on: Thanksgiving Day, Christmas Day & New Year's Day.

The Poway store will close early on these days: The day before Thanksgiving, the store will close at 3pm. On Christmas Eve & New Year's Eve, the store will close at 2pm. •

TIO'S MOBILE KNIFE SHARPENING



*Knife Sharpening
in Poway!*

Tio's Mobile Knife Sharpening is the first Saturday of each month at the Poway location from 9am-1pm. •



To Do List: November



Look for fall bulbs



Holiday plants will begin to arrive



Try planting Asparagus



Look for Pyracantha

Plant

- > Look for fall bulbs, California natives and drought-tolerant plants.
- > Fall color selections include Violas, Pansies, Snapdragons, fragrant Stocks, Poppies, and more.
- > Look for Pyracantha, Cotoneaster, Camellias, Azaleas, and holiday plants.
- > You'll find vegetables as well as potatoes, garlic and onions. Looking for more edibles to plant? How about strawberries, asparagus, and olives?

Fertilize

- > For lawns, use Marathon Fertilizer for tall fescue, and Bonide DuraTurf Weed & Feed to feed grass and control broadleaf weeds.
- > Feed ornamentals, vegetables, citrus, avocado, fruit trees, palms

and tropicals with E.B. Stone or Dr. Earth. Lightly feed Camellias!

Lawns

- > Bermuda Lawn Care: De-thatch and over seed Bermuda lawns with annual Rye.

Pest Control

- > This month start dormant spraying with Liqui-Cop and Oil Spray. The wetter the winter, the more crucial dormant spraying becomes!
- > Clean up all foliage from beneath deciduous fruit trees and roses. •





**Garden
Talk
RADIO**

Listen to the WAN Experts
Saturdays 6am-7am
AM 1170 & 1210 | FM 96.1 & 106.1

Or Listen Anytime on our Podcasts Page

Shows This Month:

- 11/1 – Ken, George & John
- 11/8 – Ken, George & John
with special guest James, our
Poway Store Manager
- 11/15 – Ken, George & John
- 11/22 – Ken, George & John
with special guest Ahron
Duben (Dragon Fruit)
- 11/29 – Best of Garden Talk

Guests subject to change
without notice



walterandersen.com

Garden Classes: November

Saturday classes are **FREE** and last about an hour. Complimentary coffee is served. During inclement weather, classes are held indoors in San Diego and on the covered, heated patio in Poway. Topics are subject to change. See the full schedule at <https://www.walterandersen.com/classes-events/>.

SAN DIEGO

9:00AM

- 11/1
Soils Chemistry
with Kathleen
- 11/8
Succulent Arrangements
with Jes
- 11/15
Fall Fruit Tree Care
with Tyler Trimble
- 11/22
Rose Care
with Natalie
from the Rose Society
- 11/29
Thanksgiving Weekend
No Class

POWAY

9:30AM

- 11/1
Staghorn Care, Culture &
Remounting
with James & Evan
- 11/8
Spiders in the Garden;
Good or Bad?
with Randy Supczak of
San Diego Spider Society
- 11/15
Winter Fruit Tree Care
with John Clements
- 11/22
Backyard Orchard Planning
with Adams
- 11/29
Thanksgiving Weekend
No Class



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GardenTalk

SAN DIEGO

3642 Enterprise Street
San Diego, California 92110
619-224-8271
Open 8am-5pm | 7 Days-A-Week

POWAY

12755 Danielson Court
Poway, California 92064
858-513-4900
Open 9am-5pm | 7 Days-A-Week

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