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Garden Talk

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Spring Bulb Update



Dear Gardeners,

Due to our original supplier going out of business, we have a new provider of spring bulbs. Unfortunately, shipments will be delayed and the spring bulbs are expected later this month. Be on the lookout! •

What's New In Roses?

By Melanie Potter



Forever Amber

The roses are here and this year we have old favorites, new-to-us selections, and some 2022 brand spanking new varieties.

Here's a first look at the 2022 new varieties:

Forever Amber

A Floribunda with orange, frilly, old-fashioned blooms. The color is long lasting and the plant is resistant to rust, downy mildew and powdery mildew. The rose has a fruity fragrance.

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Words From Walter: Bare Root Fruit Trees & Roses

By Walter Andersen, Jr.



Bare root and potted bare root in stock now

I have some great reasons to buy bare root fruit trees! For starters, you get the best selection as far as varieties go, and they cost less than when you purchase them in a container! If you need more persuasion, bare roots are easier to plant as you don't have to remove them from containers. Even though your new plants are bare now, in a couple of months the trees will start to leaf out and you should have lots of new growth by summer.

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What's On Your Shelf?

by Melanie Potter



This Plaza Maguey contains Cacao butter fat washed Mezcal, marigold infused Vermouth, Cynar, and Banana Liqueur. Cheers to drinking your plants!

Remember in last month's newsletter that Ken Andersen told you about his experience tasting gin varieties in North Carolina? Well this time around, it was mezcal musings with a botanical bonanza as he headed to Tahona in Old Town, situated next door to El Campo Santo Cemetery.

Plants and alcohol can be a match made in heaven or the devil's playground and tasting mezcal can leave you dizzy from all the choices, especially if you sample them without moderation.

Mezcal (sometimes considered tequila's smoky cousin) is made from agave roasted in in-ground fire pits filled with wood and charcoal. There are more than 200 types of agaves, only 45 to 50 of which are used to make mezcal. Tequila is a type of mezcal. It's a misnomer that mezcal tastes smokey. While, it's true that some offer a smokey taste because of how it is cooked, many will provide

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Roses continued from p1



Pop Art

Pop Art

A moderately fruity fragrant Grandiflora rose that has pink and yellow stripes. This is a non-clustering variety with flowers growing one to a stem. It is said to have long-lasting color and is disease resistant.

Midnight Fire

This is a mini rose with multicolors that opens in orange with a purple overlay to give it a smoky appearance.

In addition to the new varieties, you'll find climbers, minis, bush roses, and tree roses in 18", 24", 36", and 48". We also will have some David Austin roses.

You can see the list of roses we received at: www.walterandersen.com/wp-content/uploads/2021/11/2022RoseListWAN.pdf. Shop early for the best selection. •



Midnight Fire

Avocado Opportunity

By David Ross



Normally we wouldn't tout avocados in January, the peak of bare root season. However, we received some of the highly prized GEM avocados and we don't expect more to be available until August 2022. How good is a GEM Avocado? Here's a link with information: www.gemavocado.com. •

Words From Walter: Bare Root continued from p1



Just some of the varieties of bare root trees in stock



Bare root roses

Some varieties may have 3 or 4 feet of new growth by then, and some will fruit as soon as next year. With proper planning, you can harvest fresh fruit almost all year long!

Right now, we have more than 200 varieties to choose from if you include blueberries, grapes, olives, and cane berries (download the list of fruit trees in stock at www.walterandersen.com/wp-content/uploads/2021/09/FruitTreeList2022.pdf).

If you have limited space for fruit trees, here is a great idea. You can plant more than one tree in a hole! It takes a little planning, but it is not difficult. Your planting hole should be about 2.5'-3' in diameter, and about 16" to 18" deep. Place three trees in the hole, spacing them about 12" to 18" apart. It is probably a good idea to have three tree stakes ready, one for each tree. Mix a handful of Dr. Earth organic or Gro-Power fertilizer in the bottom of the hole. Mix some planting compost with the soil that you dug from the hole to fill in around the roots of the new trees. When you plant, be careful not to plant the trees too deep. A good rule of thumb is when finished planting, the first roots growing horizontally from the root ball should not be any deeper than one inch. Trees planted too deep may not survive because the bark stays too wet and will rot. Sprinkle

another handful of fertilizer around the base of your newly planted tree as well. Use plastic tie tape and tie your trees to the stakes to keep them from blowing over. Be sure to trim back new bare root trees, maybe as much as 1/3 of the top should be cut back which will encourage a lower branching tree. You can do some growing season pruning to keep the tree to size if it is sending up too much top growth. You don't need to wait until the tree goes dormant to prune back the new growth.

Fertilize your new trees again in March, and repeat the fertilizing about every month until September using Gro-Power Citrus and Avocado or Dr. Earth Organic Fruit Tree Food.

And now, on to roses. Bare root roses are available mid-December through February. You can find a list of roses in stock at www.walterandersen.com/wp-content/uploads/2021/11/2022RoseListWAN.pdf.

As soon as the roses arrive in our stores, they are individually pruned and potted in rose potting soil.

Roses prefer a warm, sunny location that gets at least six hours of direct sun. Dig a hole about 20" wide and 18" deep. Mix the soil you take out of the hole 50/50 with Edna's Best potting soil. In the very bottom of the hole mix 1-2 cups of Ada Perry's

Magic Formula for roses, and a couple of hands-full of Gro-Power All Organic Soil Conditioner with the existing soil, and cover with about an inch of the soil/compost mix and tamp firmly. Then form a mound of the 50/50 mix in the center of your planting hole and distribute the roots evenly around it. The bud union or graft should be about 2" above the surrounding soil. Fill the remaining portion of the planting hole with the 50/50 mix taking care not to leave any air pockets, and tamp lightly. Make a basin approx. 18" to 24" in diameter around your newly planted rose to concentrate the water around the existing roots and water thoroughly. Initially water approximately once per week unless we have regular rain, increasing to 2-3 times per week this summer. Container plants may need daily watering during the summer.

Fertilize your roses monthly from January until the end of September with either Gro-Power, or Dr. Earth Rose and Flower Food. We also recommend two applications of Ada Perry's Magic Formula for Roses. Apply once in January, and a second application in June.

Insects and fungus can be a problem for roses. Bio Advanced 3 in 1 Insect & Disease Control will help control fungus problems and insect problems. ●

On Your Shelf

continued from p2

floral, fruity, or earthy notes. In fact, if you close your eyes and smell La Venenosa Raicilla Sierra del Tigre, you'll be hit with the strong smell of blue cheese. Another one, will make you think you are sniffing an open bag of Cheetos. Some will have a distinct vanilla smell.

So, where do odors and exotic flavors come from? The agave themselves have a flavor, depending upon the variety and location where they are grown. During the roasting process, a chemical reaction takes place where some flavor is imparted. Then, things can get a little wild, literally so. Wild yeast are single-celled organisms that exist everywhere and they mingle in the open-air vat fermentation process (as opposed to the exclusive use of added yeast) to give another layer of complexity to the final product. The result is the formation of compounds with fruity notes. Some flavors and aromas typical of bacterial fermentations are banana, pineapple, ripe red and dried fruits, as well as other notes like nail polish and white gas. Fats in the agave can also deliver leather and animal notes.

If you visit Tahona, www.tahona-bar.com, don't miss trying a mezcal cocktail using Cynar, Montenegro, or Strega liqueur. These apertifs contain up to 70 botanicals. Strega Liqueur is an herbal Italian liqueur with a unique flavor and a distinctive bright yellow color. The 70 botanicals, are most notably saffron, mint, and juniper berries. It hails from the town of Benevento, Italy and is also known as the "witches' liqueur." •

A Day Of Rare Sights

By Ken Andersen



Kauri Pine

When I visited the San Diego Botanical Garden to see the corpse flower, I took time to explore some other parts of the garden. One of the trees I spotted was a beautiful *Agathis robusta* or Kauri Pine. These magnificent conifers are native to New Zealand and Australia and are the source of beautiful hardwood. Their distinct growth habit gives mature trees huge trunks with a canopy far off the ground.

My dad Walter Jr. and I saw one in a park on the North Island of New Zealand in the early 1980s that happened to be one of the biggest trees by volume in the world. To say that it was massive and magnificent does not do it justice! I have provided a link at the end of the article so you can see it for yourself.

The photo in the article is one I took of the specimen at the San Diego

Botanical Garden. It is gorgeous in its own right even though it is not close to being full grown. For those of you who frequent the Poway store, we have our own specimen by the waterfall in the southeast corner of the nursery. Being somewhat rare, they can be hard to come by but we do try to get a few when we can.

In the late 70s, SDSU installed a prehistoric garden near the geology building. The nursery donated a number of plants including a specimen *Agathis* to this project. There are also a couple scattered around Balboa Park with a nice specimen near the statue of El Cid, I have provided a link for that one as well. You have probably driven or walked by it and not even noticed it! These remnants of prehistoric times are wonderful additions to a landscape when you have room and time to let them grow. They do not have an overly invasive root system, would like regular water, and are very clean trees. They truly are a plant nerd's conifer!

Queensland kauri – Balboa Park, San Diego, California, United States
https://www.monumentaltrees.com/en/usa/california/sandiegocounty/2822_balboapark/42831/

Note: Tane mahuta is an *Agathis australis*, a very close relative of *Agathis robusta* and also known as Kauri (pronounced koo ree by indigenous Maori in New Zealand)

Tane Mahuta – Waipoua Forest, New Zealand <https://www.atlasobscura.com/places/tane-mahuta>. •



Recipe: Smokey Scalloped Potatoes

Who isn't looking for new things to do with potatoes? This recipe is from chefs Pat and Gina Neely from Food Network.

INGREDIENTS:

3 tbsps unsalted butter
1 small shallot, finely chopped
4 cloves garlic, minced
1 tbsp all-purpose flour
Kosher salt & fresh ground pepper
3 cups half-and-half
1 to 2 tsp smoked paprika
2 1/2 lbs russet potatoes, peeled & thinly sliced
1 cup grated sharp white cheddar
1/3 cup freshly grated parmesan

DIRECTIONS:

Preheat the oven to 350 degrees F. Butter a 9"x13" casserole dish with 1 tbsp butter. Melt the remaining 2 tbsps butter in a large saucepan. Once butter foams, add the shallot and garlic. Sauté until softened, 3 to 4 minutes. Add the flour and cook, stirring frequently, until golden, about 2 minutes. Season with salt and pepper and add the half-and-half, smoked paprika and potatoes. Bring to a low simmer and cook for 5 minutes.

Pour half of the potato mixture into the buttered casserole dish. Shake the pan to arrange the potatoes in a single layer. Sprinkle half of each of the cheeses on top of the bottom potato layer. Add the remaining potatoes and shake again to arrange in a layer. Sprinkle on the remaining cheese; cover with foil and bake 45 minutes, or until bubbling. Remove the foil and place back in the oven for another 15 minutes or until the potatoes and cheese is golden and browned. Let stand 15 minutes before serving. •

To Do List: January



Plant parsnips, carrots, onions, beets, parsley and more in January

Planting

This is the **ideal time to plant** bare root roses, fruit trees, and ornamentals. Leek starts are due mid-month.

Plant these vegetables now:

Artichoke, Asparagus, Beets (seed), Broccoli, Cabbage, Carrots (seed), Celery, Endive, Kale, Kohlrabi (seed), Lettuce, Onions, Parsley, Parsnips, Peas, Radish (seed), Spinach, Swiss Chard, and Turnips (seed). **Look**

for these: Camellias, Azaleas, Holly, Pyracantha, roses and fruit trees.

Don't miss Pansies, Violas, Stocks and Snapdragons.



Prune roses, shrubs and more

Pruning

Now is the time to prune roses, deciduous trees, shrubs, and vines including fruit trees, grapes and berry vines. **Pruning Tools:** Use well-maintained, sharp shears. Replace worn Felco pruner blades and springs with new ones for easier pruning.

Pest Control

Dormant Spray for diseases and over wintering insects. Use oil spray to control overwintering insects and insect eggs. Use Liqui-Cop to control fungus on fruit trees and roses, Peach Leaf Curl and more on peaches and nectarines.

Lawn Care

Apply High Yield Weed & Feed to prevent Crabgrass and other weed seed from germinating as the weather warms up.

Roses

Ada Perry's Magic Formula: Apply to established roses and add with fertilizer when planting. •



Use Ada Perry's for roses

What Seed Should I Use To Feed Birds?

by Old Ben



Black oil sunflower seeds/chips attract the greatest number of species. These seeds have a high meat to shell ratio, they are nutritious and high in fat. Their small size and thin shells make them easy for small birds to handle and crack. Although sunflower seeds/chips are the overall favorite, some birds prefer other seeds. For example, blackbirds like **corn**, and doves prefer **millet** and **safflower**. **Nyger** is a delicacy for small finches such as goldfinches, and siskins. Nyger seeds are small so offer them in special Nyger feeders. Most ground feeding birds prefer **Old Ben's No Mess Seed** over black oil sunflower seeds. •

Note From Old Ben

The unfortunate rise in transportation costs continue to be a problem. These costs include fuel, wage increases and the cost of sea bound containers. In January, you will see increases on SOME seed and seed blends. The birds and Old Ben thank you for your continued support.

— Ask Old Ben —

Ask Old Ben questions about birds, show him your bird photos, or share your birding experiences at

askoldben@aol.com

Old Ben: Winter Bird Feeding

By Old Ben



If you feed birds, you're in good company. Feeding birds is one of North America's favorite pastimes. A 2018 report from the U. S. Fish and Wildlife Service estimates that about 60 million Americans provide food for wild birds.

Wintertime Is Not Easy

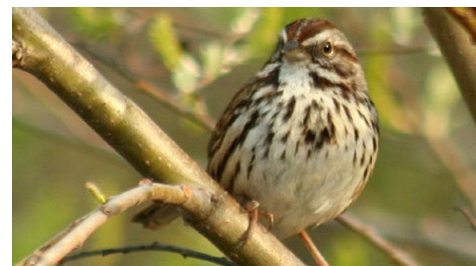
In much of North America, winter is a difficult time for birds. Days are often windy and cold; nights are long and even colder. Vegetation has withered or been consumed, and most insects have died or become dormant. Finding food can be especially challenging for birds on cold days. Setting up backyard feeders makes their lives easier and ours more enjoyable.

Types of Bird Food

During the spring and summer, most songbirds eat insects and spiders, which are highly nutritious, abundant, and for the most part, easily caught. During fall and winter, non-migratory songbirds shift their diets to fruits and seeds to survive. This is the time of year when bird feeding enthusiasts roll out the welcome mat and set the table.

Water, Water, Water

A dependable supply of fresh water will attract many birds to your yard, including species that don't normally visit feeders. A shallow, easy to clean birdbath is best. Clean your birdbath often and keep it filled with fresh water.



Feeder Placement

Place your feeders close to natural shelters such as trees or shrubs. Evergreens are ideal, providing maximum cover from winds and predators. A distance of 10 feet from trees and shrubs seems to be just right. You can provide resting and escape cover for ground dwelling birds, such as Song Sparrows, by placing a large, loosely stacked brush pile near your feeders.

Helpful Hints for Successful Bird Feeding

- > Avoid overcrowding at feeders by placing numerous feeders several feet apart.
- > Keep your feeding area and feeders clean.
- > Keep food and food storage containers dry and free of mold and insects.
- > Check your feeders for safety. Sharp edges can scratch birds and lead to infections.

If You Build It, Will They Come?

It may take a while for birds to discover a new feeder. If you are not seeing birds within a few days of setting up your feeder, try sprinkling some seeds on the ground around the feeder to make the new feeding site more obvious. Look for our expanded selection of wild bird feeders and nesting boxes exclusively at both Walter Andersen locations. •

Holiday Reminders



Fri Dec 31

New Year's Eve

Poway store closes at 2pm

Sat Jan 1

New Year's Day

Both stores closed



**Garden
Talk
RADIO**

Listen to the WAN Experts
Saturdays 6am-7am
KCBQ AM-FM & KPRZ AM-FM

Garden Classes: January

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

1/1

No Class

1/8

Bare Root Fruit Selection
with Kurt Peacock

1/15

Winter Veggie Gardening
with Josh

1/22

Stone Fruit Pruning
with Kurt Peacock

1/29

Coming Up Roses
with Olivia

POWAY | 9:30AM

1/1

No Class

1/8

Bare Root Fruit Tree Planting
& Care with Tyler Trimble

1/15

Rose Planting & Care
with Celeste from E.B. Stone

1/22

All About Fertilizers
with Richard Wright

1/29

Care & Culture of Native
Plants with Renee from
Moosa Creek

Visit Our 2 Locations



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