



Walter Andersen Nursery™

SAN DIEGO'S GARDEN RESOURCE

Garden Talk

INDEPENDENT & FAMILY-OWNED SINCE 1928!

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



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Citrus Greening Disease: What You Should Know

By Ken Andersen

Citrus Pest Alert



Photos: County of San Diego Communications Office

What is it?

Huanglongbing (HLB) or citrus greening disease is a bacterial disease for which there is no cure.

The disease is spread by the Asian Citrus Psyllid (ACP) which was found in San Diego County in 2008. ACP is now found throughout San Diego County. Fortunately, the existence of ACP doesn't necessarily mean HLB. Until recently, Huanglongbing disease has not been found in San Diego County. That ended

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Please Don't Bring Any Citrus To Our Stores. Due to HLB, all citrus sales are now final. We WILL NOT accept citrus returns. Unfortunately for the time being, we ask you not to bring any part of a citrus tree or fruit to our stores in an attempt to diagnose any perceived maladies or identify a variety. Instead, please take many photos of the problem as well as overall pictures of the tree, and from that, we will do our best to assist you.

Viva Magenta: Did You Know?

By Melanie Potter



The Pantone color of the year 2023 is Viva Magenta. Selected because it's brave and fearless. It is a pulsating color that's exuberant and promotes a joyous and optimistic celebration.

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It's Time To Rock Shamrocks!

By Melanie Potter



St. Patrick's Day is around the corner and it's time to celebrate your Irish roots or make believe for one day you are Irish while enjoying corned beef, cabbage, anything green, leprechauns, and shamrocks. We can't help you with much of those iconic St. Pat's items but we are well stocked with oxalis, or clover (*trifolium repens*) which

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Viva Magenta continued from p1



Scale and scale damage is visible on this cactus. The magenta colored dye comes from the cochineal scale pictured.

Its organic origins hail from the common pest, scale (also called cochineal). This insect produces carmine dye, one of the most precious, strongest and brightest of the natural dye family. We bet you've seen cochineal by the telltale white power-like scale found on *Opuntia* cactus. If you smoosh it, you'll see a bright magenta color. You can guarantee you have encountered cochineal if you've eaten artificially colored red products such as alcoholic beverages, yogurts, juices, ice creams, and confectionary, although it can also be found in jams and some processed meat products.

If you are looking for Viva Magenta landscape additions, look no further than bougainvillea, hibiscus, roses, bicolor snapdragons, kangaroo paws, dianthus, cineraria, chrysanthemums, zinnias, primrose, fringe flowers, crape myrtle, and gerbera daisies. •



Citrus Greening Disease continued from p1

last year with a diseased tree confirmed in Oceanside and hit even closer to home with another infected tree confirmed in Rancho Bernardo last month.

What this means to our customers.

While both our stores can still sell citrus, we can no longer accept citrus tree returns for refund, store credit, or exchange. In order to maintain the integrity of the citrus we sell, once a tree leaves the nursery, we cannot have it or any part of it brought back into either of our stores. Once a citrus tree is transported into the new quarantine area, it must be planted within 48 hours and never moved again. Citrus trees, foliage and citrus fruit should not be moved within or out of the new quarantine area. We can still help diagnose citrus maladies, but please do not bring any part of a citrus tree in to our stores to do so. Be prepared to explain your tree's ailment and show us detailed photos. An overall picture of the tree is helpful as well. You can also contact the Ag Department and request your citrus trees be tested if you suspect the problem is HLB.

What does the damage look like?

An early symptom of disease appear as a blotchy, yellow, asymmetrical mottling of the leaves in some parts of the tree. Progressive yellowing of greater portions of the tree's canopy follows. This should not be confused with the common universal mottling of leaves caused by nutrient deficiencies. Tree mortality usually occurs several months to years after infection.

How would your citrus contract this?

The HLB pathogen is spread by ACP feeding on an infected tree then moving to and feeding on a non-

infected tree. While insect vectoring of the HLB pathogen is the primary means of the disease being spread, the movement of infected host plant material can also contribute significantly to the spread of the disease.



Nymphs of the Asian citrus psyllid, *Diaphorina citri*, causing twisting damage on new leaf growth. Photo: Beth Grafton-Cardwell, Dept. of Entomology, UC Riverside.

What should you do?

The California Department of Food and Agriculture has urged residents to take the following steps:

- > Do not move citrus plants, leaves or foliage into or out of the quarantine area.
- > Controlling ACP will help prevent spread of HLB when more infected trees are discovered. Cooperate with agricultural officials who are placing traps, inspecting trees and treating for the pest.
- > If you no longer want citrus trees, consider removing them so they do not become a host to the pest and disease.

For more information:

Read more about the current quarantine at <https://www.countynewscenter.com/citrus-disease.../>.

To read more about the Asian Citrus Psyllid, visit the University of California's Integrated Pest Management page at <http://ipm.ucanr.edu/PMG/PESTNOTES/pn74155.html>. •



San Diego Giant Pumpkin Growers Seminar



Have you ever wanted to grow a giant pumpkin? If the answer is yes, you don't want to miss this event coming to our Poway location! The best growers in the southern part of the state will share their personal testimonies on how they do it and will teach you the techniques to grow one too! The event is a fundraiser for "We Get Water", a non-profit organization that builds wells for villages in third world countries who have no access to clean water. 100% of all donations go towards the digging of the well. **The event is Free**, but if you have the ability to donate to help build a life saving well, please use the QR code and be as generous as you can! Suggested donation is 50 dollars. The event will have 75 seats, with plenty of open space as over flow

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SCAN ME

Shamrocks! continued from p1

people lump together as a shamrock (which has three leaflets).

In between sips of green beer, hunting for a pot of gold and pinning on your "Kiss Me, I'm Irish" button to a green shirt, please enjoy these facts about shamrocks.



> The shamrock's meaning is tied to the Christian religion. Irish legend has it that St. Patrick, a missionary, bishop, and patron saint of Ireland, demonstrated the principle behind the Trinity using a shamrock, pointing to its three leaflets united by a common stalk.



> Clover takes nitrogen out of the air, bringing this essential fertilizer down to earth using its nitrogen-fixing bacteria that lives in nodes along the roots.



> A four-leaf clover is a rare variation of a common three-leaf clover. Scientists are unsure if the cause for the variation is genetic, environmental, a mutation or all of the above. If you want to find a lucky four-leaf clover, you'll have to look really hard. There are about 10,000 three-leaf clovers for every "lucky" four-leaf one. A four-leaf clover is thought to especially bring luck to the finder if stumbled upon by accident rather than on purpose. According to Irish lore, the leaves of a four-leaf clover stand for faith, hope, love and luck.



> When searching for a lucky four-leaf clover, you might want to keep your eyes peeled for another sign of luck. Capturing a wee leprechaun is said to bring you luck and three wishes. Once discovered, you may even be able to secure their pots of gold.



> All shamrocks are clover, but not all clovers are shamrocks. Shamrock comes from the Gaelic word, seamrog, which means "little clover," but not even botanists are sure which species of clover is the "real" shamrock. ●

Giant Pumpkin

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for people to stand. No pre-registration is required.

Teaching The Event: Three of the top giant pumpkin growers in Southern California, including the current Southern California record holder, with a weight of 1705 lbs!

Saturday, May 6th at 9:30am
Walter Andersen Nursery
Poway location

Free giant pumpkin seeds to all who attend. Plus special raffle drawings! Please bring a pen and something to write on. •



Garden Talk
RADIO

Listen to the WAN Experts
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Grow A Pizza Garden

By Melanie Potter



Ken Andersen sometimes uses harvested herbs and vegetables when crafting a personal pizza.

Who wasn't gifted a pizza oven for Christmas? It seems like so many folks either have one and swear they still can't believe a pizza cooks in 90 seconds or found that Santa remembered them and they are testing the pizza making waters. Pizzas come in all shapes, colors, and flavors although the basics are usually the same: Crust, sauce, toppings and cheese. As a gardener, you can grow many of the ingredients for your sauce and toppings right outside your door.

What to Grow?

Tomatoes are somewhat essential either as a pizza sauce or topping. Grow Roma tomatoes for a zesty sauce or top with cherry tomatoes. Don't forget onions!

Add some herbs like oregano, cilantro and basil. Plant in full sun in and give basil and cilantro a start in rich soil. Oregano is more forgiving and will grow into a nice sized mat in less-than-ideal soil, but it should drain well.

There is a very long list of toppings easily harvested from your garden. Peppers (sweet or hot and spicy depending upon your tolerance for heat), eggplant, potato (paired with burrata cheese!), butternut squash (with goat cheese) and zucchini. How

about a salad on a pizza by topping it with spinach, kale or arugula tossed with olive oil and lemon juice? Cauliflower can make an appearance as a topping or as the crust. Finally, if you want to go there, you can grow a pineapple!

Here is a pizza that will come out of my oven as summer approaches.

Vegetable Pizza

Ingredients:

1 large seeded flatbread or pizza crust

½ cup marinara sauce or garlic infused olive oil (use enough to lightly cover the crust)

1 zucchini, very thinly sliced

1 yellow bell pepper, diced

1 green bell pepper, diced

1 pint cherry tomatoes, halved

Kosher salt and freshly ground black pepper

½ cup shredded mozzarella cheese, or cheese of your choice

1 cup shaved Parmesan cheese

Fresh basil leaves, for garnishing

(1) Prep your oven, pizza oven or grill. Place the crust on a baking sheet and spread the marinara sauce or garlic oil on the surface in an even layer.

(2) In a large bowl, toss together the zucchini, peppers and tomatoes and season with salt and pepper.

(3) Arrange the vegetables on the pizza in an even layer and top with the mozzarella. I make this a thin layer or lightly pre-cook the vegetables so they aren't raw when the pizza is cooked. **(4)** Bake until the sauce is bubbly and the veggies are tender. The time will differ depending on how you are cooking the pizza. Finish with shaved Parmesan and basil before slicing and serving.

Editor's note: If you have left over vegetables, toss them with greens for an easy salad. In our house, I never make one family-sized pizza. Everyone makes their own and is able to customize it to their taste. •

Knowing Your Customers

By Ken Andersen



From The Archives

Editor's Note: An interesting story from our winter 2011 issue.

When you have been in business for decades, a lot of very interesting people come through your doors. While doing some research, I decided to make a list of some of them. We are fortunate enough to have a few of our ledger books from the mid 1940s and early 1950s.

In July 1955, both T. Claude Ryan, founder of Ryan Aircraft and builder of the Spirit of St. Louis and Reuben H. Fleet, founder of Consolidated Aircraft (Convair) were both in the store. Aviation industrialist Fred Rohr was also a frequent shopper. A personal friend of Walter Sr., financier C. Arnholdt Smith, was a frequent customer both personally and through the many companies he owned under the Westgate name. We did a tremendous amount of work for Westgate Corporation, from the Executive (Bristol) Hotel and Westgate Plaza Hotels downtown, the offices of NASSCO to nearly every branch of US National Bank, to the old home of the Padres, Westgate Park.

The singer and songwriter, Frankie Laine, and his wife were known to frequent our store. I delivered several large water lilies to their home in Point Loma, even wading into waist deep water to place them in the pond.

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To Do List: March



Prune Camellias and Azaleas



Fertilize roses and shrubs

Prune

Camellias and Azaleas after done blooming to shape. Cut back frost damaged plants and feed with Gro-Power to encourage new growth and regeneration.

Fertilize

Roses and Shrubs with Gro-Power or Gro-Power for Roses. Feed Citrus, Avocado, and Fruits with Gro-Power or Gro-Power Citrus & Avocado Food.

Plant

- > Plant Citrus, Avocados, and tropical and sub-tropical fruit.
- > Start to replace cool season bedding plants with warm season plants.
- > Plant warm-season vegetables like tomatoes, peppers, and squash.
- > Be sure to amend the soil with good organic compost. Big Harvest Garden Soil is great for edibles and ornamentals.

Look For:

Azaleas, Tuberous Begonias, Caladiums, Calla Lilies and Roses. •



Big Harvest Garden Soil is a great soil amendment for edibles and ornamentals



Plant warm-season vegetables



Plant Avocados

Customers

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Delving deeper into the musty pages revealed the names of Milton Sessions, John P. Scripps, J.W. Frazee, and long time Maritime Museum supporters Bob and Barbara Sharp came in all the time. The pages also contained entries for various Marstons, Jessops, Benboughs, Burnhams, Driscolls, Callahans, Hazards, Goldens, and many more.

It truly is a great business to have grown up in and to meet so many interesting people in both of our stores. The changes in San Diego we have seen over the decades are remarkable. Every generation of Andersens that has worked in the business has seen a different San Diego evolve and have been a part of it. We are proud of what we have contributed to our region the many friends we have made along the way. We have the best customers in world and we are happy to assist you every time you come to our stores. •

Garden Classes: March

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 STARTS AT 9:00AM	POWAY STARTS AT 9:30AM
<p>3/4 Spring Color with Ryan</p>	<p>3/4 House Plant Care & Culture with Gabby & Lauren</p>
<p>3/11 Seed Starting with Richard</p>	<p>3/11 Staghorn Fern Care, Culture, & Remounting with David Ross</p>
<p>3/18 Spring Veggies with Josh</p>	<p>3/18 Spring Color with Brian Robert</p>
<p>3/25 Staghorn Fern Care & Remounting with Olivia</p>	<p>3/25 Tomatoes Care, Culture, & Selections with Farmer Roy</p>



**Walter Andersen
Nursery™**

INDEPENDENT & FAMILY-OWNED SINCE 1928!

SAN DIEGO'S GARDEN RESOURCE



Visit Our 2 Locations

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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