













Garden Jalk

SAN DIEGO'S GARDEN RESOURCE

INDEPENDENT & FAMILY-OWNED SINCE 1928!

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### Lettuce Facts By Food Gardening Network

Lettuce (Lactuta sativa) is a member of the Aster family, which includes daisies and sunflowers and about 23,000 other species. Whatever your taste in lettuce, there's a variety out there for you; you have four main types and hundreds of varieties from which to choose.

On average, Americans eat 30 pounds of lettuce each year!

continued p2

### Get A Jump On Weed Control This Winter

By Ken Andersen



Notice how green everything is after the rain we've had and how plants are thriving? Sadly, this includes weeds which leaves you wondering how to tackle them.

The number of weed control products on the market at this time, may be greater than ever. From **selective herbicides** (they kill specific classes of weeds) to

non-selective herbicides (they kill everything), to pre-emergent herbicides (kills plants as they germinate) making your choice of which product to use a little more difficult.

The first thing you need to consider when choosing an herbicide is what you want to do.

continued p2

### **Veggies By Numbers**

By Melanie Potter

At the risk of dating myself, I will confess I recall grocery shopping when I was a kid and the vegetable selections were limited. The standard choice for lettuce was iceberg; Romaine was exotic and a salad would be topped with cucumber, tomato and maybe radishes. Vegetables were cauliflower, broccoli, green beans, carrots, and zucchini, sometimes eggplant and a few other selections found in bags in the freezer selection.

continued p3



# Cettuce continued from p1

California and Arizona produce the bulk of commercially available lettuce in the U.S. Yuma, Arizona, known as the "Winter Lettuce Capital of the World", celebrates its agricultural importance every year with Yuma Lettuce Days.

In the 1920s and 1930s, the honor of "Lettuce Capital of the World" went to Kent, Washington. Kent's salad days were over when the Boeing Space Center replaced the lettuce fields to provide space for the construction of the Apollo Lunar Rover.

Lettuce is not native to North America; it has its origins in the Mediterranean region. Egyptian artwork going back 6,000 years depicts the cultivation of lettuce. The ancient Greeks and Romans also grew lettuce. Eventually, lettuce spread through Europe and on to the Americas. Christopher Columbus brought lettuce seeds to North America on his second journey to the continent. In the 1600s, colonist John Winthrop Jr. brought lettuce seeds with him from England.

Thomas Jefferson grew 17 varieties of lettuce at Monticello. One of his favorite varieties

continued p3

### Weed Control continued from p1



- > If you want scorched earth, where nothing is left, choose non-selective.
- > If you want to kill weeds in ornamentals or lawns, choose selective.
- > If you want to keep weeds out, choose pre-emergent.

Even with these parameters, there is more to consider.

Broadleaf weed killers (selective) will be effective against many common weeds growing in your lawn and can clean up problems with them very quickly. Since most ornamental shrubs would be considered broadleaf, you must be careful to minimize drift when spraying to prevent damage to neighboring ornamentals. If you have grass type weeds in your ornamentals, there is a selective herbicide that will kill grasses, but not harm ornamentals.

You can save yourself time and effort this summer by putting a **pre-emergent weed control** on your lawn in January or February. This will take care of overwintering weed seeds that will start to germinate as the weather warms up. These need to be applied before the seeds germinate



or they will not be effective. This is a great way of preventing crab grass from taking a hold in the spring which can be more difficult to control once it starts growing.

When planning weed control for the spring gardening season, try to form a game plan as to what you want to accomplish. Bring that plan in with you so you can discuss it with one of our folks to find the best solution for your problem or pro-spective problem. Choosing the right product is important since choosing the wrong one will either not work the way you want it to or it may damage your lawn or landscaping, which will cause you to have more work to do than just weeding!

### Looking For Beautiful Gardens

The Bernardo Gardeners
Club is looking for gardens
in the Rancho Bernardo
and Poway areas to be
considered for their 2024
garden tour. If you know a
great garden just waiting
to be showcased, contact
Renee at 858-449-4240.



### Cettuce continued from p2

was Brown Dutch from Holland. This variety is still available to grow today.

A hundred years ago, you had to buy lettuce locally, if you could buy it at all. The advent of refrigerated railroad cars made it possible for growers to ship lettuce from California all the way to New York. Lettuce was the first fresh produce Americans could buy any time of year.

In 1941, the most popular type of lettuce was iceberg. By the 1970s, as a health food craze swept the nation, nutritionists gave iceberg the cold shoulder for not having much in the way of nutrition. More nutrient-dense cultivars began to appear on the salad scene, with iceberg wedged into the background.

Lettuce's easy-growing nature made it the perfect candidate to be a space crop. In 2015, astronauts aboard the International Space Station grew a variety of Romaine lettuce call Outredgeous Red. The astronauts ate half and took the rest back to Earth for scientists to study. The next year, astronauts experimented with cut-andcome-again lettuce as a proofof-concept project for growing food in space. The experiment helped them improve the onboard garden modules to produce better harvests. •

### Veggies continued from p1



Fast forward a few (ok, a lot) of years and the selection is far different with many varieties, vegetables from other cultures, and a veritable melting pot of offerings to put in your stew pot.

I saw the December issue of *Garden Center Magazine* which contained a poll, the **Axiom Market Insights 2023 Vegetable Garden Study**, which sought to learn more about what drives the U.S. home vegetable gardeners.

### Here are some revelations:

- > 50% of respondents are interested in growing vegetables inside their homes.
- > Males and younger gardeners are more interested in growing vegetables from seeds.
- > 64% of respondents said it's important that the vegetables they plant are grown locally, 28% said it's neither important or unimportant and only 7% said it's unimportant.
- > Tomatoes, peppers, cucumbers, herbs and carrots are the top vegetables grown.
- > Shout out to local garden centers where 23% of respondents said that's the most important place to learn about new vegetables. Surprisingly, only 1% rely on blogs.

> Finally, 31% said time is stopping them from growing more vegetables, 28% said they would grow more but have space constraints, 27% have financial limitations and 9% have no idea what to plant (maybe they should join the 23% of respondents who flock to garden centers for information!). •



# Don't Forget Your Valentine By WAN Staff

**Orchids** 

### Valentine's Day is February 14

and if you haven't ordered roses, you might start looking for a Plan B move. Both stores have lots of ideas for your special someone. Where to begin? There are gift cards, all sorts of Valentine décor and plants! For the holiday, you'll find Oriental lilies and lots of pink jasmine whether it be hanging, on a trellis, or upright. There are some sweet rose choices, Bleeding Hearts, and orchids!





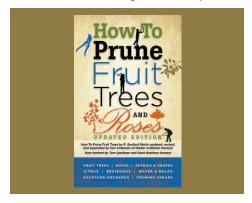
### To Do List: February



Prune Hibiscus and Bougainvillea

### **Prune**

**Now Is The Time.** Finish pruning roses and deciduous fruits and ornamentals before new growth starts. In late February, trim back tropicals like Hibiscus and Bougainvillea to clean up any damage received during the winter after the danger of frost passes.



For pruning help, you can purchase our book "How To Prune Fruit Trees & Roses" at both of our stores. It's also available online at <a href="https://shopwalterandersen.com/products/how-to-prune-fruit-trees-and-roses-updated-edition">https://shopwalterandersen.com/products/how-to-prune-fruit-trees-and-roses-updated-edition</a>.

### Irrigate & Fertilize

Check Sprinklers. Turn them off during rainy times. If you haven't already done so, sprinkle fertilizer (we like Gro-Power) around before the rain so it can get watered in. Don't forget to take a look at your drains and remove debris from around them. A clogged drain can cause flooding.



Check sprinklers and irrigation

### **Plant**

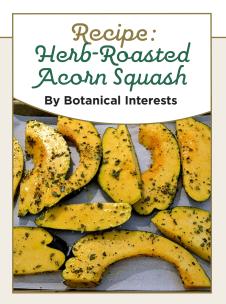
Last of the bare-root Roses, Fruits, and Ornamentals should be planted. Citrus can also be planted now. Protect from frost if needed. Plant another crop of leaf lettuce, kale, broccoli, beets, carrots, radishes and cauliflower. Look for Camellias and Azaleas, cool-season vegetables, bulbs, potatoes, garlic, and Spring bulbs.



Look for Spring bulbs

### **Pest Control**

**Dormant Spray.** Give the last applications of dormant sprays such as Liqui-Cop or Oil Spray before buds start to break on deciduous fruits and ornamentals.



Editor's Note: Within minutes of finishing lunch, this recipe caught our eyes and had us wishing it was dinner time. We think this would work with most winter squashes such as butternut, turban or Hubbard.

### **Ingredients:**

- · 1 large acorn squash
- 2 tablespoons of melted butter, ghee, or plant-based alternative
- 3 tablespoons of fresh herbs or 1 tablespoon of dried herbs (thyme, sage, rosemary, oregano, and/or parsley)
- A few dashes of garlic powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of pepper

### **Directions:**

- 1) Preheat the oven to 425°F. Tip: Put squash in the oven while preheating to soften the squash and make it easier to cut into.
- 2) With a sharpened knife, cut acorn squash in half and scoop out the seeds.
- 3) Slice each half into 1/2-inchthick crescents.
- 4) In a large mixing bowl, toss the acorn squash slices and melted butter until evenly coated.

continued p6

### **Welcome To The Stinky Growers Club**

**By Melanie Potter** 



One of our customer's Stapelia gigantea flower

Last year our Poway store hit a home run when its corpse flower bloomed. It's not only a rare plant, but a rare occurrence (ours took 10 years to bloom). It blooms with a remarkable flower that emits a rotting meat odor to attract pollinators. Folks came from near and far to witness the event and the nursery hosted hundreds who trekked by it or watched it on a livestream.

It was a big deal and then I had my own big deal moment when a **Stapelia gigantea** that I was given and then put outside to neglect, swelled up with a balloon-like pouch that gave way to a starfishlooking flower.

This plant is a succulent so it is fairly bullet-proof and if you have a brown thumb as I do, seeing it bloom gave me quite the feeling of accomplishment. The plant looks like a spineless cactus with upright limbs. Like the corpse flower, it is stinky and considered a carrion



My own Stapelia gigantea that bloomed

flower, although when it bloomed, I didn't notice any smell and that disappointed me.

Stapelia gigantea is easy to grow and just needs a sunny location with well-draining soil. Flowers are pale yellow to orange, furry and look like a starfish.

### Recipe: Acorn Squash continued from p5

- 5) In a small bowl, mix together herbs and spices.
- 6) Place your acorn squash slices on a baking sheet lined with parchment paper.
- 7) Sprinkle herbs onto the squash, then flip and use hands to evenly coat the acorn squash with herbs.
- 8) Bake for 25 minutes. •



walterandersen.com

### **Garden Classes: February**

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 <a href="https://www.walterandersen.com/classes-events/">https://www.walterandersen.com/classes-events/</a>.





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SAN DIEGO'S GARDEN RESOURCE



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### **POWAY**

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Open 9am-5pm | 7 Days-A-Week

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