
CAMELLIA NEWS



Greetings Camellia Friends,

On February 11, 2018 (second Sunday) our meeting will begin at 1:30. Our special guest will be Ron from Morris Nursery. He will be speaking on and demonstrating container planting. I expect we will each enjoy and learn a lot from his expertise. Ron's creation will be raffled off at the meeting.

With this warm weather we have discovered many of our camellias are very willing to bloom. I hope we will have excellent blooms for the up-coming shows. The first show is February 17 in Redwood City. The club is called the San Francisco Peninsula Camellia Society. The following 4 week-ends will each have shows culminating with the Modesto show on March 17 & 18. Please see the complete list on page three.

Our March meeting (3.11.18) will feature a mini show to help us prepare for our big show the following week. We will learn how to stage each bloom to show its best side. We will also learn about how to judge a flower. In addition we can see, on a small scale, the many details involved with setting up a show.

The meeting for April (4.8.18) will involve revisiting the show and suggestions for what changes can be made for the next year, unless of course we have a perfect show and no changes are needed. May will find us all at Mundo's Latin Grill (5.20.18) in Turlock for our end of the year lunch and auction.

I hope to see many of you at our February meeting (2.11.18) 1:30 pm at the Modesto SDA Fellowship Hall 16th & "G" streets. Be sure to bring a friend.

YCF,
Marvin



Camellia Culture

by

Royce Rhoads

February is the month Camellia gardeners get to sit back and “relax”. Sit back and enjoy your year’s efforts by basking in the bright colorful flowers, which become brighter by the hour. This is also the time to share some of your blooms with friends and neighbors. February is also the best month from grafting your favorite camellias. A month that you can visit your local nurseries, look at their camellias that are now in bloom, to see what Camilla variety you would like to add to your garden. Gather up the faded flowers to hold down petal blight and for some real fun, try *hybridizing a few plants. See Illustration below.

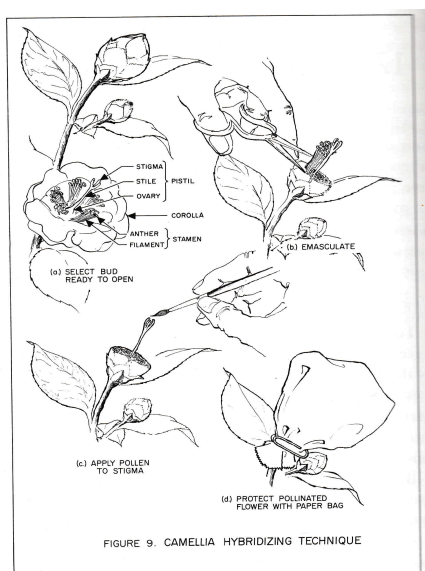


FIGURE 9. Camellia Hybridizing Technique

Pick a bud that is ready to open. The pollen producing parts are the Stamens, the female element is the Pistil. The head of the Stamen is like a seedpod and contains thousands of pollen grains. The Pistil is located in the center of the corolla surrounded by stamens and petals. With a brush collect the pollen from the Stamen and paint the Pistil-Stigma-Ovary with the pollen. When finished, cover the pollinated flower with a paper bag to prevent further pollination by other pollinators. *(Hybridization, Plant. Hybridization is the process of interbreeding between individuals of different species (interspecific hybridization) or genetically divergent individuals from the same species (intraspecific hybridization). Offspring produced by hybridization may be fertile, partially fertile, or sterile.)

Happy Gardening!!!

UPCOMING CAMELLIA EVENTS



February 17-18, 2018
Camellia Show

San Francisco Peninsula

February 24-25, 2018
Camellia Show

Santa Clara Valley

March 3-4, 2018

Sacramento Camellia Show

March 10-11, 2018
Society Show

Northern California Camellia

March 17-18, 2018

Modesto Camellia Show

Recipe of the month

recipe courtesy of Ree Drummond, The Pioneer Woman

LEFTOVER FRUIT BREAD



Ingredients

Nonstick cooking spray, for the loaf pan

1 overripe banana

2/3 cup sugar

8 tablespoons (1 stick) butter, melted and cooled

1/2 cup plain Greek yogurt

1 tablespoon orange juice

1 teaspoon vanilla extract

1 large egg

1 teaspoon baking soda

1/2 teaspoon kosher salt

1 1/2 cups plus 2 tablespoons all-purpose flour

1 cup diced ripe peaches

1 cup blueberries



Preheat the oven to 350 degrees F. Spray a 9-by-5-inch loaf pan with cooking spray. Line the pan with overhanging parchment and spray the parchment. Mash the banana in a medium bowl with a fork. Add the sugar, butter, yogurt, orange juice, vanilla and egg and whisk.

Mix together the baking soda, salt and 1 1/2 cups of the flour in a bowl. Fold the dry mixture into the banana mixture with a spatula. Toss the peaches and blueberries with the remaining 2 tablespoons flour and fold into the batter. Pour the batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean, about 50 minutes. Let cool in the pan for 10 minutes, then use the overhanging parchment to transfer the loaf to a rack to cool completely. Enjoy!

