

CAMELLIA NEWS

Hello Camellia Friends,

During the month of February we have had the opportunity to visit two Northern California camellia shows. The first being the Peninsula Show held in Redwood City. The second was the Santa Clara Show. Both shows were excellent with many blooms on display.



March will bring us three more shows. Sacramento will be **March 3 & 4**, Walnut Creek will be **March 10 & 11**, and Modesto is **March 17 & 18**. On **March 11** for our regular meeting we will have a mini show. This is your chance to bring in camellia blooms, learn how to prepare them for showing, and set them up for judging (by you). There will be awards. We will also finalize all the details for the following week (March 17 & 18 Modesto Camellia Show).

For the monthly meeting in **April (4.8.18)** we are anticipating Ron from Morris Nursery demonstrating container planting. This should be very interesting and the perfect time of year. I hope you can attend this meeting. We will also discuss the show to discover what we liked and what we can change for next year.

May will be our final meeting for the year (**5.20.18**). We have already arranged for Mundo's Latin Grill in Turlock for our dinner. We will be able to order from the menu, you pay \$10.00, and the club will pick up the remainder of your tab (alcohol excluded). There will also be an exciting raffle - so please bring something to include in the raffled items.

I hope all of you will attend the **March (3.11.18)** meeting. We need your flowers. We need your help. We need your good company.

YCF, Marvin





March 2018 Camellia Culture Royce Rhoads

At this writing, Modesto, California is having Great Camellia Growing weather!! While we are all enjoying our camellia blooms, we must remember to keep our camellia plants watered, but not soggy. Water deeply to encourage deeper drought-tolerant roots and to encourage full blossoms.

In early spring prune the *Camellia sasanquas*, before the buds form. Usually all that is needed is a light shaping and pinching off the tips of branches, this will encourage more fullness. After spring bloom, prune the *Camellia japonica* as needed.

Fertilize the Camellias “lightly” with a balanced fertilizer or with a fertilizer designed for acid-loving plants. For better absorption, apply fertilizer in a wide circle around the shrubs drip line, not around the trunk.

Camellias need several inches of mulch to keep moisture levels and temperature levels constant, but make sure the mulch does not build up around the trunk.

Enjoy the beautiful display of your camellia blooms and if you have some blooms you would like to enter in **The Modesto Camellia Show**, please do so.

The dates for the show are **March 17-18, located at the E&J Gallo Administration Building, 600 Yosemite Boulevard, Modesto, California.**

Happy Gardening !





Hasselback Roasted Potatoes

Courtesy of Robert Irvine

INGREDIENTS:

2 pounds potatoes, medium sized (your choice of type)
salt
1 1/2 tablespoons all-purpose flour
freshly ground black pepper
1/3 cup canola, vegetable, or grapeseed oil
1/4 cup very finely chopped parsley leaves

DIRECTIONS:

Peel the potatoes and rinse to remove any traces of dirt. Take a sharp knife and beginning on one end, cut about 2/3 into the potatoes to make uniform sections, all the way through to the other end. (This will help in cooking time if they are all similar.) The idea is to create the look of a fan, which is why you don't cut all the way through the potato.

Place the potatoes in a large saucepan and cover with water. Add a pinch of salt and cook until just tender. (Do not overcook. The potatoes should remain a little hard, as they will continue to cook during roasting.)

Preheat the oven to 375 degrees F. Drain the potatoes and place them on absorbent toweling to remove excess water. Mix the flour and salt and pepper, to taste, in a bowl and carefully toss with the already blanched potatoes. Place the floured potatoes onto a baking sheet and drizzle with oil. Bake until golden brown, 30 - 40 minutes. To finish, scoop the potatoes with a slotted spoon onto absorbent paper toweling to drain any excess oil. Transfer to a serving dish and garnish with the parsley.

UPCOMING CAMELLIA EVENTS



March 3-4, 2018 Sacramento
Camellia Show

March 10-11, 2018 Northern Calif.
Camellia Show

March 11, 2018 Modesto Mini Show
(regular meeting place and time)

March 17-18, 2018 Modesto
Camellia Show
(at the Gallo Administration Building)