I hope everyone is looking forward to the flush of spring wildflowers as much as I am. For me it will provide hours, if not days of incredible discovery of species yet unknown to me as well as great opportunities for photographs to be shared with others to convey the beauty and special nature of our state’s flora. Please join us on the planned excursions if you can... and if you can’t, please try to find some way to contribute as an active member in your club through such activities as writing articles on anything pertaining to the appreciation, growing, photographing, identifying of native plants. Or maybe you would like to host a meeting at your house or provide an idea for an activity that might interest you enough to share time and knowledge with others.  

Editor
Sierra Currant (*Ribes nevadense*) Jelly/Jam
by Grover Bethards

**Supplies/Ingredients:**
- 5 quarts of currants (~7 ½ lbs.)
- 1 Tablespoon butter or margarine
- Water
- Pectin
- 6 ½ cups granulated sugar
- Jars
- Lids
- Screw-on rings for lids

Wash the currants
Discard stems
Crush the fruit

Prepare your clean jars in a hot water bath.
Put the lids with the rubber rings in another bath but only on a low temperature simmer to soften the rubber seal.

In a sauce pan, bring the crushed fruit and 1 ½ cups of water to a boil
cover and simmer ~ 10 minutes, stirring occasionally should yield 6 ½ cups (if not add water to bring to 6 ½ cups total volume)

At this point strain the pulp if you want to make jelly, otherwise it’s jam.

Place 6 ½ cups of pulp or juice in a pot
Add 1 package of pectin
Stir in 1 T of butter or margarine to keep from foaming
Bring mixture to a full rolling boil

Stir in 6 ½ cups of granulated sugar
Bring back to a rolling boil
When it boils, cook for an additional full 2 minutes.
Take the cooked mixture off of the heat and let sit for 2 more minutes.

Pour into clean heated jars to within ¼” of the rim.
If any jam/jelly has spilled onto the jar wipe off with a clean cloth.
Place a cap and ring on top of each jar.
Invert jars for 5 minutes.
Turn jars right side up.
When cool, remove rings and inspect for any leakage.
Wipe off the leaked material and then replace the ring and tighten.

Label and date your jars of jelly/jam.

PS. Don’t assume this recipe works for any fruit. The acidity of different fruits varies and other types of fruit might need special handling for safety.
Natives in Your Yard
by David Marraccini

When I was 9 years old our science class did an experiment growing seeds in a plastic cup. I watched with great enthusiasm as the seeds germinated, the root descending and the stems ascending. It was fascinating to see the cotyledons unfold as a living plant emerged. My lifelong interest in horticulture was sparked by this early childhood experience and I have been growing plants ever since. At San Joaquin Delta College I studied horticulture, botany and biology and received degrees in those subjects. Growing native California plants has become a hobby of mine and my yard has many of these potted plants.

In an age of landscaping with ornamentals, it is wise to try and find more water-efficient plants for our yards. Some California natives really fit the bill, requiring very little water and still providing attractive landscape plants.

The ideal time to plant natives is in fall. Spring can be OK too.

A few places you might be able to obtain California native plants:
CNPS has plants sales in both fall and spring.
Cornflower Nursery east of Elk Grove.
Hartland Restoration and Nursery in Walnut Grove.

This month we will briefly discuss 2 natives suited to yards in the Central Valley.

Oregon grape or Barberry is a native that has a fairly broad adaptation. It will be happy in sun or partial shade. Some species can even make attractive hedges.

Berberis aquifolium
This species of Oregon grape is a creeping or upright shrub that may grow from 3-10’ tall. It has holly-like evergreen pinnately-compound leaves. The leaves are glossy green above and the flowers are rounded clusters of yellow. The fruit is blue to purple with a waxy coating. Grows throughout the western US and takes many forms. It does require some summer watering but not a lot.

Berberis nervosa Little Oregon grape.
3-6” leaves are more brittle than Oregon grape.

Berberis pinnata California barberry.
ssp. pinnata is an erect mainland shrub
ssp. insularis Island barberry (endangered) is a vine.

Ceanothus or California Lilac is an excellent shrub or groundcover. Once established, it is relatively drought-tolerant requiring very little care. Ceanothus usually has very shiny green leaves. Flowers come in shades of white, purple and blue. The “Yankee Point” Ceanothus is the one commonly used in landscaping but is actually a cultivar developed at a nursery on the north coast.

Ceanothus thyrsiflorus or Blue Blossom is a prostrate or erect shrub that grows to 30’ tall. Leaves are alternate and evergreen, <2” long, stipules deciduous. Leaf blades oblong to elliptical with serrated margins the upper surface is dark green and hairless. lower surface has 3 prominent midveins and is light green. forests woodlands and coastal scrub of CA. Because of its attractive blue flowers it has been used extensively as an ornamental.

All species are fairly drought-tolerant but will take watering; just don’t overdo it.
Ceanothus needs a fairly well-drained soil. They don’t tolerate clay soil well.
Websites of interest:
Don’t forget the CalPhotos project website for a huge database of species photos:
http://elib.cs.berkeley.edu/photos/flora/

Also, a site hosted by Carol Leigh containing wildflower blooming reports from around the state. Submit your own reports to Carol:
http://www.calphoto.com/wflower.htm

Courses of interest:
San Francisco State Field Campus (near Bassets Station on Hwy 49; Sierra Buttes area)
Flora of the Northern Sierra Nevada – taught by Bob Patterson
28 June - 2 July 2004
http://www.sfsu.edu/~sierra/

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(no sales July & August)