



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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A Fruitful Time Of Year

By Melanie Potter



Parifanka Pomegranate from Dave Wilson Nursery

Not long ago, Adams in our Poway store told me his most favorite time of the year was approaching. I was sure he meant my birthday, albeit it's months away, before he clarified that he was referring to bareroot season.

That's a busy time at both our stores because sticks show up waiting to be whisked off to their forever home. The sticks have roots and are treated like needy babies. We put them in shavings, moisten them daily and

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A Staghorn Of Staggering Size

By WAN Staff



Last month in our Poway store, manager James and Evan were able to bring this massive Staghorn fern to the ground from a pole it called home for more than 20 years. Their skillful work with the forklift allowed

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Ward Off Vampires With Garlic

By Bill Dugan, Food Gardening Network

Garlic, which is now in season, is part of the onion family of plants, and there are two types: softneck (*Allium sativum*) and hardneck (*Allium ophioscorodon*). Speaking of necks and we were, you may be wondering why vampires are repelled by garlic. Garlic contains a natural antibiotic called allicin. In medieval Europe, the people didn't understand the science behind this, but they did observe that garlic seemed to ward off not only the supernatural but also some real-world threats, like infection and illness.



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Staghorn

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them to return it to earth without damaging it. The massive fern is over nine feet in diameter! We have no idea how much it weighs but it's a lot! This beauty will be on display in the shade house in Poway now that it is safely in its new home. •

Tree Rings: Did You Know?

By Amanda MacArthur
Food Gardening Network



Tree trunk rings tell a lot more about a tree than how old it could be.

Beneath the bark of trees, annual growth rings, also known as tree trunk rings, appear. They showcase alternating bands of light and dark hues; the plump and lighter circles displaying robust springtime and summer development, while thin darker ridges represent the slower autumnal progression.

Tree rings are the result of tree growth in response to various

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Fruitful Time continued from p1

identify them with signs announcing the name of the sticks and a photo of what they will become. The sticks are just that now, but shortly they will leaf out and before long bear fruit. All kinds of fruit, and nuts, and berries, and grapes.

And boy, do we have bareroot fruit available. At least 16 kinds of peaches, nine varieties of plums, 18 sorts of grapes and 19 different apples (including two new ones that Adams thinks you should be aware of). There are also cherries, jujubes, mulberries, apricots, pluots, persimmons, kiwis, blackberries, blueberries, olives and hops.

So, what's new in apples? We have Northpole and Scarlet Sentinel. They are both columnar apples. Columnar apple trees produce their fruit on spurs along the main stem. These trees combine disease resistance, flavor, and ease of growing in small spaces as each has a narrow upright habit. They are ideally suited to grow in a container, on a patio, or as a small tree in the ground, reaching about 8' tall. Like other apples, two different cultivars are required for pollination. Columnar apple varieties bloom in the mid and mid-late seasons and are good pollinizers for any other apple variety. They require at least 800 chill hours. Northpole is a large, red-skinned McIntosh-type fruit is crisp, juicy and aromatic. Scarlet Sentinel produces dense clusters of white blossoms followed by large, delicious, red-blushed, greenish-yellow fruit.



Download the pdf list from our website:

<https://www.walterandersen.com/wp-content/uploads/2024/10/2025-Fruit-Trees-Final.pdf> •

How Tall Am I?

By WAN Staff



It's me, the **Amorphophallus titanum (Corpse Flower)** and when you met me last month, I was 23 inches tall. Fast forward, at lightning speed, one month later and I am about 15' tall. I am one of the largest flowers in the world and have a life span of 30-40 years.

Spoiler alert: I won't bloom this year. If you saw me bloom last year at Walter Andersen Nursery in Poway, please know how rare an opportunity it was primarily because after waiting nearly a decade to emerge, the bloom withers and dies after 24 to 48 hours. According to the Missouri Botanical Garden,

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Garlic continued from p1



The garlic-as-vampire-repellent legend grew stronger as stories of these nocturnal bloodsuckers became more popular. Vampires, associated with death, darkness, and disease, were believed to detest garlic as much as the medieval peasants relied on it for protection. Rumors circulated claiming that the strong scent emitted by the beneficial substance was harmful to vampires, renowned for their heightened senses. Moreover, the consumption of garlic results in the excretion of an odor through both the skin and breath, supposedly potent enough to dissuade vampires from approaching their potential prey.

But back to the necks of garlic where we can learn the differences between the two.

Softneck Garlic

Softneck garlic has a long shelf life and it is the variety most often seen in grocery stores. The two common types of softneck garlic are **artichoke** and **silverskin**.

Artichoke garlic is so named because it resembles an artichoke, with its multiple layers—one bulb can contain up to 20 cloves. This type of garlic has thicker skin and is harder to peel than silverskin garlic. Silverskin garlic is easy to grow;

it does well in a wide variety of climates, from hot to cool and dry to humid.

Hardneck Garlic

One of the most common hardneck varieties of garlic is **Rocambole**, which produce large cloves that are easier to peel than other hardneck varieties. Rocambole garlic cloves have relatively loose skin, which is what makes them relatively easy to peel, but they have a shorter shelf life than their softneck silverskin cousins.

The other two types of hardneck garlic are **porcelain garlic**, which chefs recommend for baking; and **purple stripe garlic**, which is often mistaken for elephant garlic because its cloves are so large. Hardneck garlic is thought to have a richer flavor.

What About Elephant Garlic?

Some consider elephant garlic (*Allium ampeloprasum*) to be a third type of garlic, but it is actually related more closely to the leek. The flavor is very mild, tasting more onion-like than garlic-like. •





How Tall

continued from p3

there were only 41 documented bloomings of the corpse flower in cultivation prior to the year 2000. However, a growing awareness of my disappearing native habitat, coupled with successes in pollen-sharing to increase seed production, as well as advances in raising the plant from cuttings, has led to at least a half a dozen blooms around the world each year. •

Tree Rings

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environmental conditions, including temperature and precipitation. They provide scientists with valuable information about past climate patterns and changes, as well as insight into how tree species may adapt to future changes in climate. By studying tree rings, researchers can learn more about the challenges trees face in a changing environment, and shed light on how old a tree might be. •

Onions For Our Area

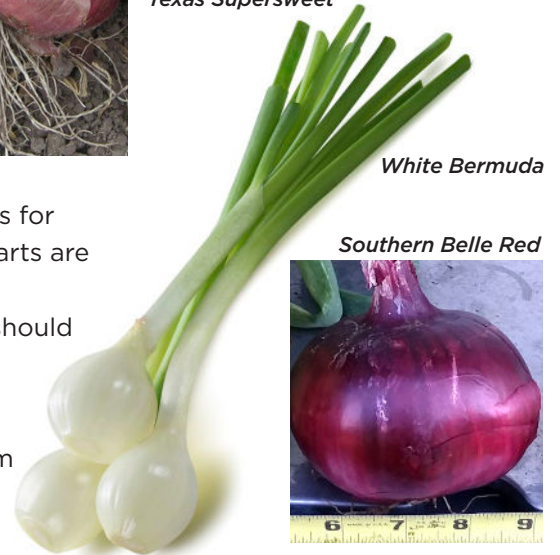
By WAN Staff



Red Creole



Texas Supersweet



White Bermuda

Southern Belle Red



Short day onions are the best types for Southern California gardens and starts are due to arrive in both stores around Nov. 20. These are perishable and should be planted ASAP.

Growing Tips

> Select a place with plenty of room and full sunlight. Onions will grow quite large if they're given enough space, so keep in mind that the more area they have to grow, the larger the bulbs you will get.

> Avoid planting them in a location that is shaded by larger plants or trees.

> Onions grow best in fertile, well-drained soil.

> Incorporate plenty of organic matter and a complete fertilizer into the soil before planting.

> Onion starts should be planted 3-4 inches apart in the row.

Choose from:

- Texas Legend**
- Red Creole**
- Texas Supersweet**
- Southern Belle Red**
- Yellow Granex**
- White Bermuda** •



Texas Legend



Yellow Granex

Maple Madness!

By WAN Staff



With fall in the air, did you ever think about heading outdoors with a bucket to tap a maple tree for syrup? It's not going to happen in southern California but for those whom venture to the beach in winter, it offers sort of a Hallmark holiday vibe.

- While California's climate is generally too warm for sugar maples, there are **several varieties of maple trees that can thrive** in the state's Mediterranean climate. These include bigleaf maples, California black maples, and vine maples.
- It takes about **40 gallons of sap** to make one gallon of syrup. The tree should be at least 10 inches in diameter at 4.5 feet to be tapped for syrup.
- There are more than **120 species of maples** in the world with most of them native to Asia.
- Maples are tall, some can grow to more than **100 feet tall**.
- Some maples in North America are more than **300 years old**. •

To Do List: November



Plant Poppies...

Plant

- > Look for fall bulbs, California natives and drought-tolerant plants.
- > Fall color selections include Violas, Pansies, Snapdragons, fragrant Stocks, Poppies, and more.
- > Look for Pyracantha, Cotoneaster, Camellias, Azaleas, and holiday plants.
- > You'll find vegetables as well as potatoes, garlic and onions. Looking for more edibles to plant? How about strawberries, asparagus, and olives?
- > Look for potted bare root trees to arrive—pomegranates, figs, grapes, caneberries, hops and more. We don't have an arrival date so call the store to check. In the meantime, download the list from our website: <https://www.walterandersen.com/wp-content/uploads/2024/10/2025-Fruit-Trees-Final.pdf>.



Look for fall bulbs



Or try planting Strawberries!

Fertilize

- > For lawns, use Marathon Fertilizer for tall fescue, and Bonide DuraTurf Weed & Feed to feed grass and control broadleaf weeds.
- > Feed ornamentals, vegetables, citrus, avocado, fruit trees, palms and tropicals with E.B. Stone or Dr. Earth. Lightly feed Camellias!

Lawns

- > Bermuda Lawn Care: De-thatch and over seed Bermuda lawns with annual Rye.

Pest Control

- > This month start dormant spraying with Liqui-Cop and Oil Spray. The wetter the winter, the more crucial dormant spraying becomes!
- > Clean up all foliage from beneath deciduous fruit trees and roses. •



Holiday plants will begin to arrive



Store Holiday Hours

- Nov. 27** Poway closes at 3pm
- Nov. 28** Both stores closed for Thanksgiving
- Dec. 24** Poway closes at 2pm
- Dec. 25** Both stores closed for Christmas
- Dec. 31** Poway closes at 2pm
- Jan. 1** Both stores closed for New Year's Day



Garden Classes: November

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	POWAY
9:00AM	9:30AM
11/2	11/2
Dragon Fruit: Care, Culture & Varieties with Alan Ridley	Dr. Earth Fertilizers with Oscar Fortis
11/9	11/9
Fall Fruit Tree Care with Tyler Trimble	Winter Rose Care with James
11/16	11/16
Edible Bulbs with Kathleen	Backyard Orchard Planning with Adams
11/23	11/23
No Class Scheduled	Bonsai Basics with Richard Wright
11/30	11/30
Thanksgiving Weekend No Class	Thanksgiving Weekend No Class



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Nursery™**

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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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