

Cynthia Brian's Gardening Guide for September

LAST CHANCE TO ORDER any spring-blooming bulbs from catalogs. They will be planted toward the end of fall and some, including all varieties of tulips, will need six weeks of refrigeration.

VISIT the National Heirloom Exposition happening at the Sonoma County Fairgrounds Sept. 10-12. <http://www.TheHeirloomExpo.com>.

STAKE trees for the upcoming autumn winds.

CUT BACK Naked Ladies as their flowers begin to wither. If you let the flowers go to seed, you won't get blooms from your bulbs next season. If you want to divide the bulbs, after blooms are spent, this is the month to do it.

FEED acid-loving plants such as roses, azaleas, camellias, rhododendrons and fuchsias.

GARNISH your beverages and platters with herbs and fruits.

DIVIDE crowded perennials when they have finished flowering.

DEADHEAD your roses once or twice a week to encourage flowering through winter.

SKEWER meats, fish, vegetables, and fruits on rosemary twigs to barbecue.

GRILL halved nectarines or peaches drizzled with olive oil and honey.

DESIGNATE an area of your landscape to be whimsical. I am enamored with the vintage signs and placards that can reside in a playful garden.

HARVEST tomatoes, peppers, onions, lettuce, tangerines and herbs as needed to experience the freshest homestead flavors and nutrients. Never refrigerate tomatoes.

MARK your calendar for a visit to the Be the Star You Are!® nonprofit booth at the Moraga Pear and Wine Festival on Saturday, Sept. 28. Thanks to our sponsor, The Lamorinda Weekly. Details at <https://www.BetheStarYouAre.org/events>.

WATER lawns deeply as the weather gets hotter.

PICK a single dinner plate dahlia to add color to your kitchen.

FREEZE extra fruit for winter consumption, share with a friend or donate to a food bank.

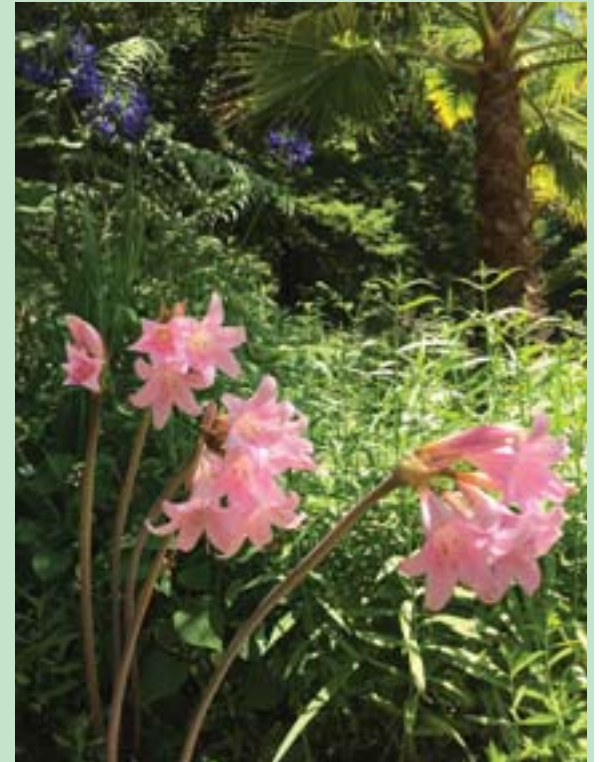
CELEBRATE the 20th anniversary of local literacy nonprofit, Be the Star You Are!® 501c3 with a tax-deductible donation that will help youth-at-risk. <https://www.BetheStarYouAre.org>

CONCOCT your own "weed water" with summer fruits including peaches, pears, tangerines, watermelon, cantaloupe, cucumber, blueberries, grapes and apples. Stir in your preferred herbs and citrus juice.

Happy Gardening. Happy Growing.



Thyme is flowering and the petals add flavor to menus.



The Naked Ladies are as stunning as always with dark blue agapanthus and palms.



Use rosemary as skewers for grilled kabobs. Apples and Asian pears add flavor to the meat.