

# Lamorinda

# OUR HOMES

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## Digging Deep with Goddess Gardener, Cynthia Brian

### Growing with gratitude

By Cynthia Brian

Photos Cynthia Brian



A glorious garden of mums and maples.



A whimsical gardenscape for Thanksgiving.



Gigantic green guavas will ripen on the counter.

*"Gratitude is the fairest blossom which springs from the soul."* ~ Henry Ward Beecher

What a difference a fortnight makes!

Just in time to celebrate Thanksgiving, my trees and shrubs have finally donned their fiery fall finery. The show is spectacular as my numerous trees burst into colors of amber, gold, orange, crimson, purple, sienna, and red. Leaves on my grapevines and fruit trees of apple, prune, peach, apricot, cherry, mulberry, persimmon, fig, pomegranate, pear, and plum all boast a cornucopia of glorious hues that complement the shades of other deciduous trees including maple, pistache, sumac, tupelo, liquidambar, and crape myrtle. How grateful I am to witness this spectacular seasonal wardrobe change. Two of the most fascinating trees to me are my Chinese pistache. The male tree is tall, robust, sturdy, and golden. The female pistache is petite, graceful, and filled with clusters of crimson fruit

that provide tasty treats for the birds and squirrels. If any berries remain in December, their colors will morph to aqua and pink, and I will pluck them to tuck into the branches of a holiday tree. I have allowed some seeds from my Chinese pistache tree to sprout in specified areas where I prune the plants to keep them small. As the weather cools, these volunteers resemble colorful blossoms.

What else has me charmed this November? Chrysanthemums, blue plumbago, and crimson fountain grass are attractive plants that add color and interest to autumn gardens. The tips of pencil cactus have turned a brilliant orange, matching the pumpkins I've seen decorating porches. My gigantic green guavas self-harvested. I gathered them and will let them ripen on the counter before either eating them raw or making jam or juice.

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