Vol. 18 No. 4 - Issue 77

October - November - December 2018

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and more!
Montijo is a municipality in the Setúbal District. By the 14 century the area was already a sizeable centre with its own church dedicated to São Sebastião. Until 1930 it was known as Aldeia Galega and was elevated to city status in 1985.

The climate of Portugal is defined as a Mediterranean climate. Although summers can be hot, snowfall in winter is not unknown. Portugal has around 2500 to 3200 hours of sunshine a year, an average of 4–6 h in winter and 10–12 h in the summer.

It is in this setting that Luzia has created her own little paradise and here we share her photos of it. These were taken on a rainy day... what a beautiful spot in which to while away the time...
Luzia’s Hibiscus plants are obviously loving the space she has created for them and are rewarding her with a daily colour spectacle!
Luzia also grafts (left) and grows from seed (bottom). Below (and with Joshua the dog on the first page) is her Lupit's Tsunami ((Border Collie x Border Collie) x (Suntan x Thunderhead)).
QUESTION AND ANSWER

Bud Drop Problems

Richard Johnson

QUESTION FROM RICHARD JOHNSON: A friend in Moorea, is having bud drop problems. Sounds in part like thrips and I have advised treating with Confidor, active ingredient imidacloprid [sp] and disposing of all buds. He has even burned off all existing buds. However he has also found 1 cm [3/8 inch] worm like larvae in some of the buds. That is something I have no experience with. Anyone have any idea what this might be and how to treat beyond what I have already advised.

ALI HANINI ANSWERED by directing us to the Hidden Valley Hibiscus web page about Hibiscus Gall Midge. The following is copied from HVH:

How Can I Tell if I have Hibiscus Gall Midge?

The first sign that your hibiscus have thrips and gall midge both is that the buds drop off before the flower opens. To tell the difference between these two pests, look at the fallen buds closely. Thrips allow the buds to get fairly big before they infest them. When thrips damage a bud, the petals are already visibly forming ("showing color") but the bud turns a rotten, grayish-brown color, then it falls off or stays on the bush and fails to open into a flower. Thrips larvae are so tiny that when you break open a bud, you can barely see them. If you do see them, they look like tiny black lines, like this typed hyphen: -

Hibiscus gall midge, on the other hand, prefer to invade "microbuds" - the tiny baby buds that don’t yet show any "color" or actual flower petals. Hibiscus midge turn these baby buds a bright yellow color, and completely stunt the growth, so the bud stays very small and falls off while still small. Many people have reported seeing the midge larvae inside a bud by breaking open the bud. They are visible yellow worms that are quite active. They can contract their bodies and "hop" about visibly.

Hidden Valley Hibiscus suggests these solutions:

1) Gather the yellow buds every day: Seal them into a zip lock bag and dispose of them in the trash right away. The idea is to break their life cycle by preventing the larvae from emerging from the bud and burrowing into the soil to pupate.

2) Drench Pesticide into the Soil: Use a systemic pesticide in the soil around the base of your hibiscus plants to kill any larvae that have burrowed into the soil. Bayer Tree and Shrub is a good systemic pest control products that will kill the midge in soil.

3) Sprays the Buds and Tops of your Hibiscus: As a final precaution, to kill any adult flying bugs and crawling larvae on your plants, spray all buds, branch tips, and tops of your hibiscus with Bayer Advanced 3-in-1 or a similar insecticide that kills insects actively feeding on plants.

HIBISCUS INTERNATIONAL
Rodney Esteban reported that The 2018 Southern California Hibiscus Society November meeting was ... phenomenal!!! Always a great time seeing friends, eating delicious food, and admiring beautiful Hibiscus.

The original society was founded in the late 1980s by Ken Garlock and Rob Thompson. The roots go back further in the 1950s, with connections to Ross Gast, Joe Staniford and hybridizers at the Los Angeles Arboretum. Southern California benefited from the trade in Hibiscus rosa-sinensis even further back, as a port and trading center for the Pacific Rim during the first half of the twentieth century.

Meetings are held April through December on the third Saturday of the month.
Torbjörn lives in the city of Norrköping which is about 160 km southwest of Stockholm, Sweden. Situated by the mouth of the river Motala ström, the river and a good harbour made this city famous for its textile industry. In spite of being located near the Baltic Sea, the climate is relatively dry. Winter rainfall is quite low, but often falls as snow. In August 2016 Norrköping set a nationwide record for the hottest temperature with 32.7°C (90.9°F).

Bokashi (which translated means fermentation) is an ingenious Japanese system that basically pickles your kitchen waste before turning it into an excellent compost for your plants. The system is perfectly suited to small spaces which make it ideal for anyone who does not have room for a large compost bin in the garden.

You will need a special Bokashi bin, which can be kept indoors, and a special bran inoculated with good bacteria. It’s a safe, convenient and quick way to compost in your kitchen or garage.

The bokashi bucket has a tight lid, and a spigot at the bottom to drain off liquids (pictured left). Or you can make a DIY system.

You also need a bag of the special Bokashi bran.

The process is fairly simple. Put your food scraps in the pail and sprinkle some bokashi bran on top. Press it down firmly to get the air out and close the lid.

Whenever you have more scraps, add them to the bucket, sprinkle with more bran, and press.

The process of fermentation takes about two weeks.
Above: Torbjörn’s own photos of his Bokashi system with the buckets full of organic waste stacked up on the left, and his bag of Bokashi bran on the right.

Left: This bucket is now nearly full and covered with a final sprinkle of the Bokashi bran. The contents are pressed firmly down to exclude as much air as possible (A plate or a layer of plastic over the pile helps seal it against the little air left in the bucket) and the lid is about to be clipped back on.

During the fermentation process, liquid collects in the bottom of the bucket. This needs to be drained or it will begin to smell bad. This liquid, the ‘Bokashi tea’, can be used to fertilise either your house plants or your plants in the garden. Note - the liquid is acidic, so dilute well before use.
Above: Two more of Torbjörn's buckets. On the left he has combined kitchen waste with leaves from the garden, and on the right is a bucket being filled with autumn leaves and twigs.

When the bucket is opened after two weeks the contents, though recognisable, are thoroughly pickled. At this stage, the “pre-compost”, as it is sometimes called, can be buried in the garden. One Caution: It is still so acidic that plant roots should not come in contact with it for two to four weeks.

If when the bucket is opened you get a foul smell, this would indicate that something has gone wrong. Bokashi does not smell like delicate perfume even at the best of times, but a really foul smell should be readily recognisable. The difference is between a “sweet and sour odor,” indicating fermentation, and a “foul odor,” indicating decay.

Bokashi should not smell like other sorts of anaerobic decay because the inoculating microbes - yeasts, producers of lactic acids, and others - do not produce the sulfuric acid that gives outdoor anaerobic piles their characteristic stench.

If decay does occur, it can sometimes be reversed by adding more Bokashi. If this doesn’t work, it’s time to dump that stinky batch, scrub out the bucket, and start again.

While the material that goes into a Bokashi bin would take months to compost in an outdoor pile, the pre-compost breaks down completely in about a month.

Left: Torbjörn's Bokashi compost ready to be used for planting.

Below: A great video on getting started with Bokashi.
WHAT IS 'BOKASHI BRAN' AND HOW TO MAKE YOUR OWN  (copied from www.planetnatural.com)
According to Wikipedia, the term Bokashi is a Japanese word that means “fermented organic matter.” Whether it does or not, that’s what it has come to mean to non-Japanese speakers. The Bokashi host medium can indeed be almost any fine organic grain or grass-like substance, i.e. bran, rice, wheat mill run (WMR, a waste product from flour milling), used mushroom growth medium, dried leaves, even sawdust.

This medium is inoculated with beneficial microbes that flourish in anaerobic, acidic environments but smell less foul than do those in unfettered, natural anaerobic conditions. To prepare the inoculant, a brew that will attract the appropriate bacterial strains is prepared, the host material is immersed in it, and the microbes are allowed to ferment. Molasses provides an energy source for the microbes which reproduce wildly for several days. Once the fermentation stage is over, the inoculated host can be dried, packaged, and stored for long periods. Though this is a simplified version of a process that requires several steps, it does describe what we buy when we buy Bokashi.

The bacteria belong primarily to three strains: yeasts, (Saccharomyces spp.), bacteria that produce lactic acids (Lactobacillus spp.), and (phototrophic) purple non-sulfur bacteria (Rhodopseudomonas spp.). These, or bacteria like them, are the active organisms in yogurt and in silage, the fermented hay that is produced all over the world as a livestock feed. All smell sour or fermented but none produce a smell nearly as foul as those associated with natural anaerobic processes.

Bacteria of the types found in commercial Bokashi are all around us. Several on-line sites, including at least one on YouTube (see left), tell how to start and culture a batch of inoculant from scratch, eliminating the need to buy commercial Bokashi inoculant.

Click here for a video on DIY 'Bokashi Bran'

Here is a small corner of Torbjörn's growing Hibiscus collection. I can see seeds being germinated as well as healthy looking seedlings basking under growlights in the Swedish winter.

Torbjörn says he has only recently started growing Hibiscus - but it's easy to see that his home will be overtaken by a Hibiscus jungle in no time!
Left: For those who can not get a custom made Bokashi bucket, you can make your own, and the process is described in the above video. It's basically two buckets, one with holes in the bottom which sits snugly inside another one which is there to catch the liquids.

Below: Torbjörn's kitchen windowsill.

Right: Torbjörn has also sent in this photo which shows the results of his passion for Bokashi.

He currently has 40 x 24 liter sacks and about 30-40 x 18 liter sacks. He also has a number of 12 and 6 liter sacks .. some of which at least will provide a perfect growing medium for his Hibiscus. Impressive!!

Left: Finally, we couldn't resist sharing this photo of Torbjörn's two best friends, Tikka and Blinky enjoying the Swedish countryside.
A CELEBRATION OF BEAUTY

A selection of fabulous photos shared by members of the International Hibiscus Society

SHREEYA CAUVERY
(Antique Coin x Unknown)
Hybridized and photographed by Shyamala Madappa
... and starring Shreya herself
METEOR FALLS
[C'est Bon x Orville Davis]
Hybridized by QicaI Wen
Photo by Aneela Lee

POSOG LUCIFER
[C'est Bon x Orville Davis]
Hybridized by QicaI Wen
Photo by Aneela Lee

(Real Fantasy [Not Registered] x Posog the Other Side)
Hybridized by Huang Pohan & Peter Tang
Photo by Alex Huang Pohan
MOOREA STAR LIGHT

(Moorea Heiva x Unknown)
Hybridized by Charles Atiu
Photo by Edwin Guzman

TAIWAN FORMOSA SNOW LANTERN

(Moorea My Blue Pearl x Taiwan Night Rhapsody)
Hybridized & photographed by Aneela Lee
VIOLET CHENERY
(Moorea Pin Up x Moorea Mamie Blue)
Hybridized by Charles Atiu
Photo by Wendy Williams

TAHITIAN TAUI
(Tahitian Cherry Blossom x Tahitian Rainbows)
Hybridized by Richard Johnson
Photo by Aneela Lee
TAIWAN EAGLE CREEK
[Not Registered]

Parentage unknown
Hybridized by Linda Lee
Photo by Olaf Kruspel

SANDALWOOD
(Barbeque Sauce x Meditation)
Hybridized by Barry & Susan Schluter
Photo by Shyamala Madappa
CHRIS' PARAGON

[Unregistered]
Parentage unknown
Photographed and hybridized by Chris Chang

TENG'S BLACK PHANTOM

(Moorea Juan Lucas x Moorea Dark Kiss)
Hybridized and photographed by Huang Yuan Teng

HIBISCUS INTERNATIONAL
One of the Harvard’s most famous treasures is the internationally acclaimed Ware Collection of Blaschka Glass Models of Plants, the “Glass Flowers.” This unique collection of over 4,000 models, representing more than 830 plant species, was created by glass artisans Leopold and Rudolf Blaschka, a father and son team of Czech glass artists.
GET THE HAWAIIAN LOOK IN 2019!
All these great shirts and T-shirts were found on Amazon!

'Alvish'

'Hawaii Hangover'

'Hotouch'

'La Leela'

'Palm Wave'

'Getshirted'

'Sandyspider'

'1StopShops'

'Robert J. Clancey'