

The Gardeners' Club

Santa Cruz County, California

May 2012

Writer/Editor: Lise Bixler

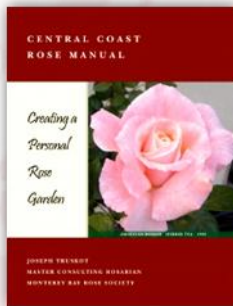
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"Climbing Roses for Monterey Bay Area Gardens" A Presentation by Joe Truskot, Master Rosarian



Thursday, MAY 10th, 7:00 p.m.
Aptos Grange, 2555 Mar Vista Drive
Refreshments will be served. Thanks to Elliot Dembner for snack, Marie Beckham for dessert and Barbara Vorlop for juice.

Winner of numerous awards from the American Rose Society for his articles on America's National Flower, Joseph Truskot has helped hundreds of individuals improve their ability to grow roses through his informative presentations and writing. Last year he authored The Central Coast Rose Manual: Creating a Personal Rose Garden.



At our monthly meeting, he will focus on climbing roses for Monterey Bay area gardens but, of course, will contain plenty of information on keeping all roses blooming and healthy. The program is on PowerPoint—ooh, we'll see beautiful rose photos—and there will also be plenty of time for questions and answers.

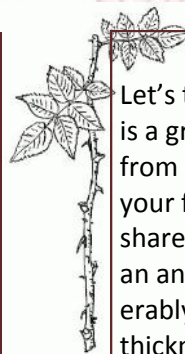
Joe has grown roses since 1986. However, it was his purchase of a house and yard in Salinas, California that set him on his quest to build the perfect rose garden, a goal he hasn't quite attained.

His other great passion is for classical music. Currently, he is the host of two classical music programs on Central Coast Public Radio, KUSP in Santa Cruz and a regular on-air personality. He is a director emeritus of the Association of California Symphony Orchestras and was its president and a long-time board member.. He was the executive director of the Monterey Symphony for twenty years.

In addition to music and roses, he is an accomplished freelance writer, potter and quilt-top maker. He lives in Salinas in the middle of his roses with two cats, Buddy and Frederick.

Monterey Bay Rose Society 32nd Annual Rose Show Saturday, May 12, 2012 • Alladin Nursery Open to the public 12 noon to 5 p.m.

• 2905 Freedom Boulevard, Watsonville, CA 95076 ,
(831) 724-7517 • Roses, roses and more roses.
Hundreds of home grown roses on display. For more information, contact: Janey Leonardich at (831) 722-7958 or email at sweete940@gmail.com .



Let's trade rose cuttings at the meeting! This is a great time of year to propagate roses from softwood cuttings. Bring in cuttings from your favorite roses to exchange, and we'll share tips for successfully rooting them. Cut at an angle a piece of firm, semi-hard stem, preferably one that has a faded flower on it, the thickness of a pencil, 4-6 inches long. This stem should have 3-4 bud nubs (nodes) on it.

Friends of the UCSC Farm & Garden Upcoming Events & Updates

UCSC Farm & Garden's Annual Spring Plant Sale — May 5 and May 6

Here's an opportunity to stock up your garden and brighten your landscape with organically grown herb and flower starts, vegetables, and beautiful perennials. The sale benefits the UCSC Farm & Garden Apprenticeship, a six-month training course in organic farming and gardening. Your plant purchases will help grow the next generation of organic farmers and gardeners.

The location is the Barn Theater parking lot at the base of the UCSC campus, near the intersection of Bay and High streets. Hours are Saturday, 10 a.m. to 3 p.m., and Sunday from 10 to 2. On Saturday, members of the Friends of the Farm & Garden enjoy priority early entry starting at 9 a.m. New memberships and renewals are available starting at 8:30 a.m.

This spring's sale will feature a great selection of tomatoes and peppers (sweet and hot), along with eggplants, summer and winter squashes, pumpkins, lettuces, and other vegetables. Back this year are potato starts ready for planting, along with other high-nutrition crops such as kale, chard, and collards.

Flower lovers can choose from asters, bachelor's buttons, cosmos, foxgloves, marigolds, Mexican sunflowers, poppies, snapdragons, statice, and stock, many grown from seeds generously donated by Renee's Garden Seeds.

Rose enthusiasts will find a selection of both old-fashioned and modern bush and climbing roses, including the popular 'Banksia', 'Cecile Brunner', 'Charles Austin', and 'Constance Spry'. Tomato fans will be especially pleased by the more than 30 heirlooms, slicers, cherry and paste varieties available this year. Also among the vegetables will be an expanded selection of sweet peppers and plenty of hot peppers, along with a variety of lettuces, Italian and Asian eggplants, strawberries, cucumbers, artichokes, leeks, winter squashes, and gourds.

Basil growers and cooks can enjoy a selection of more than a dozen varieties. Bargain hunters will find some great deals on perennials, with salvias, butterfly bushes (Buddleias), yarrows, and ornamental grasses priced at three for \$20 in one-gallon containers. Other perennials available this year include lavenders, coral bells, trumpet lilies, coneflowers, rosemary and marjoram varieties, native dogwood and Ribes, five varieties of grapes, and many other favorites.

Plant sale patrons will also enjoy discounts at Companion Bakeshop (2341 Mission Street), which will offer 10% off purchases on presentation of a plant sale receipt at the Bakeshop during the week after the sale.

Members of the Friends of the UCSC Farm & Garden receive a 10% discount on purchases; memberships will be available at the sale beginning at 8:30 a.m. on Saturday and 10 a.m. on Sunday. For more information about the Spring Plant Sale or the Friends of the Farm & Garden, call (831) 459-3240, send email to casfs@ucsc.edu, or see <http://casfs.ucsc.edu/plant-sale>, where you can find a list of the plants available.



New "Garden Cruz" 3-day Intensive Gardening Classes!

Friday-Sunday, May 18-20 and July 20-22
Alan Chadwick Garden, UC Santa Cruz

Immerse yourself in the nuts and bolts of what you need to know to create and maintain a healthy, productive organic garden in a new 3-day "Garden Cruz" community course at UC Santa Cruz. This

intensive class will provide a solid foundation to further your lifelong study, enjoyment, and practice of organic gardening. Class instructors include Orin Martin of the renowned UCSC Farm & Garden Apprenticeship Program, and Apprenticeship graduates and local organic farmers Zoe Hitchner and Sky DeMuro.

The 3-day course will be offered Friday through Sunday, May 18-20. Classes will take place from 4 p.m. to 7 p.m. on Friday and 9 a.m. to 4 p.m. on Saturday and Sunday. A second session will be offered July 20-22.

The course will cover the basic suite of skills involved in developing a successful organic garden, including soil analysis and bed preparation, composting, planting, irrigation, crop care, and harvest. Each day will include both lectures and hand-on practice.

Classes and hands-on activities will take place at the Alan Chadwick Garden on the UC Santa Cruz campus. Cost of the course is \$300, with a \$25 discount for Friends of the Farm & Garden members. Pre-registration by May 4 (for the May session) or July 6 (for the July session) is requested and class size is limited.

To enroll, send a check made payable to "UC Regents" to: Amy Bolton, CASFS/UCSC Farm, 1156 High Street, Santa Cruz, CA 95064, attn: Garden Cruz. Please indicate whether you are signing up for the May or July session. For additional details, contact Amy Bolton at 831.459-3240, or casfs@ucsc.edu. Click here for [online information](#) and a flyer about the class.

Other Events

Culinary Herb Workshop, Saturday, May 12, 10 am—1 pm (at [the UCSC Farm](#)). Baffled by basil? Mystified by marjoram? Join Emily Jane Freed, Regional Production Manager of Jacobs Farm/Del Cabo, as we enter into the world of perennial and annual herbs and culinary flowers. Come learn which herbs grow best in the Central Coast climate and the best times of year to plant. Herb and flower samples provided, along with herb starts to take home and plant in your own garden. No pre-registration necessary. \$30 for general public.

Follow the Fruit Trees Spring Workshop

Saturday, May 12, 9 am—4 pm. Limited spaces are available in this first part of an intensive series on seasonal fruit tree care led by Orin Martin (at the [Alan Chadwick Garden](#)). \$100 for general public; [pre-registration required](#). For more information, contact CASFS at 831.459-3240, or see the [CASFS web site](#).





National Salad Month

The word "Salad" comes from the Latin "herba salta," which actually means "salted herbs." Long before the salad fork was invented, salads were bits of leafy herbs dressed with salty oils.

If you subscribe to The Well Daily (thewelldaily.com) you get simple tips for living better, delivered to your inbox daily, including healthy recipes and "happy pill" tips. Here's an example:

Taided Betancourt's Radish and Fresh Herb Salad



2 large bunches of radishes, stems removed
1 bunch fresh parsley
1 bunch fresh chives
1 bunch fresh mint
Juice of 1 lemon
1 tablespoon extra virgin olive oil; sea salt

Wash and thinly slice the radishes with a mandoline or a chef's knife (about 1/8 inch thick). Roughly chop the herbs, and combine with radishes in a large bowl. Add the lemon juice and a sprinkle of sea salt and drizzle with olive oil. Mix well and enjoy!

Don't toss the radish greens – they are the most nutritious part! They are a significant source of calcium, iron, magnesium, folate, vitamin A, C, K and other nutrients. They have a very mild flavor and taste a lot like lettuce. Eat them raw in salads (toss raw radish leaves with salad greens, sliced radishes, sliced strawberries, and a little bit of cheese), or sauté or steam them as you would spinach or kale.

the happy pill:

Hiccups? Radish is a natural cure. Chew on 4 or 5 radish leaves and you'll be hiccup-free in a matter of seconds.

Who knew that planting suspicion could be almost as much fun as planting seeds? Can something sponsored by The **Association for Dressings & Sauces** have our health interests at heart?

"To make a good salad is to be a brilliant diplomatist—the problem is entirely the same in both cases. To know how much oil one must mix with one's vinegar." —Oscar Wilde

Coincidentally, the second full week of May is also

National Herb Week

I plant a suspicion that even though it's on the Baker Creek calendar, this isn't a real holiday...



Rose (Rosa)

Herb of the Year 2012



International Herb Association



The rose is the herb of the year? Yes, really—it has an ancient history as a culinary & medicinal herb.

Like BBQ? Try this rosy recipe from Central Coast Smokers (www.centralcoastsmokers.com)



Rose and Spice Rub

2 tbsp dried crushed rose petals
2 tbsp ground cinnamon
1 tbsp ground cardamom seeds
1 tbsp ground turmeric
1 tsp ground cloves
1 tsp freshly grated nutmeg
1 tsp pepper
Mix all ingredients until thoroughly combined.
Rub mixture into meat, poultry or seafood at refrigerator at least 2 hours before needed.
**Sweetly scented rose petals add extra flavor to this fragrant rub which is particularly good with chicken, duck and lamb.

"There are so many gardening holidays to celebrate in May. Where to start?" - Mother Nature (as she appears in "A Miser Brother Christmas")



A rose is a rose is a rose—and here it's an herb AND a salad! Jim Long says, "Imagine roses and mint together in a salad of fresh greens. Add some raspberries, feta or blue cheese crumbles, some pecans and balsamic dressing." (from [Eat Your Roses](#))

GARDEN IMPOSSIBLE? NEVER!



**RESTAURANT
IMPOSSIBLE**



It's not every day you get invited to help restore the garden of a Historical Trust Landmark, but we've been asked to help do just that. Volunteer Rachel Sabajo and a few others have taken on the task of recovering, or at least fixing up, the gardens at the old Hotel Bayview. Rachel is asking for help from The Gardeners' Club, saying, "A few volunteers and I are helping to restore the gardens and landscaping in the front and back of the Hotel. Like any other large project, once you make a "clean spot" you have to keep going (and going and going and going...). Working in the gardens has been amazing—you can really see the "bones" of what was once a really exceptional garden, including three unique Victorian fountains. I am looking for volunteers who enjoy helping with a garden, know what a weed looks like and don't mind getting dirty. We are literally unearthing the garden."

The Bayview Hotel has an interesting past, ranging from swanky to downright funky. The histories of Jose Arano, who built the hotel, and his wife, Augustia Castro, take us back to the very origins of Aptos. Augustia's grandfather was a 1798 Branciforte settler, Joaquin Castro, and her father, Rafael, received Rancho Aptos in 1833 as the county's first Spanish land grant. Jose Arano was a cultured Basque forty-niner, raised in New Orleans. In 1878, he constructed a stately hotel in the French second empire style. The handsome French mansarded 28-room structure at Aptos Depot, including a store and post office and elegant Victorian saloon, added atmospheric dignity to the town. He included beautiful formal Victorian gardens.

During the Victorian era the hotel played host to Hawaii's last king, David Kalakaua, also known as "The Merry Monarch" for his love of the arts. Both the hotel and Aptos itself attracted King Kalakaua with its beautiful architecture, opulence and its own love of the arts.

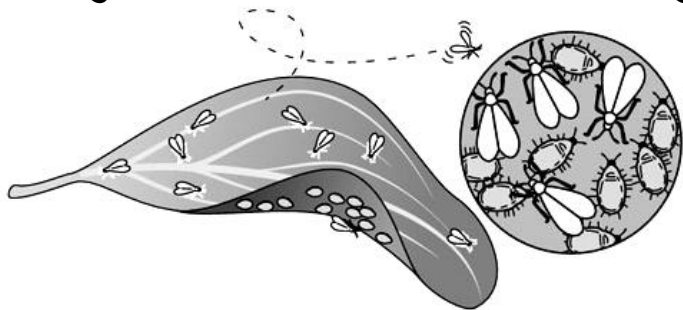
In the 1940's, a series of ownership changes began, with assorted businesses using the hotel. The hotel was moved 150 feet west into the gardens themselves in 1953. It remains today the oldest hotel in Santa Cruz County. Today it is a restaurant and bed-and-breakfast.

So, what's the impetus for working on these long-neglected gardens now? Recently, the current restaurant at the Bayview, the Italian [Ristorante Barolo](http://baroloristorante.com/) (<http://baroloristorante.com/>), was selected by the TV show "Restaurant Impossible, which did one of its famous transformations. I can't wait to see the changes and try the menu.

Rachel says, "My goal is to have the back garden presentable by May 16th. The "Restaurant Impossible" episode filmed at the Bayview Hotel in February is being aired on May 16th at 10:00 pm. Many of you, like I do, remember the hotel and gardens as beautiful and romantic and magical. This is a California Historic Landmark that needs some help. Please call or e-mail me, Rachel Sabajo if interested, at 687-0363 or email me at rachel.sabajo@airbuddie86@hotmail.com. Thank you so much!"



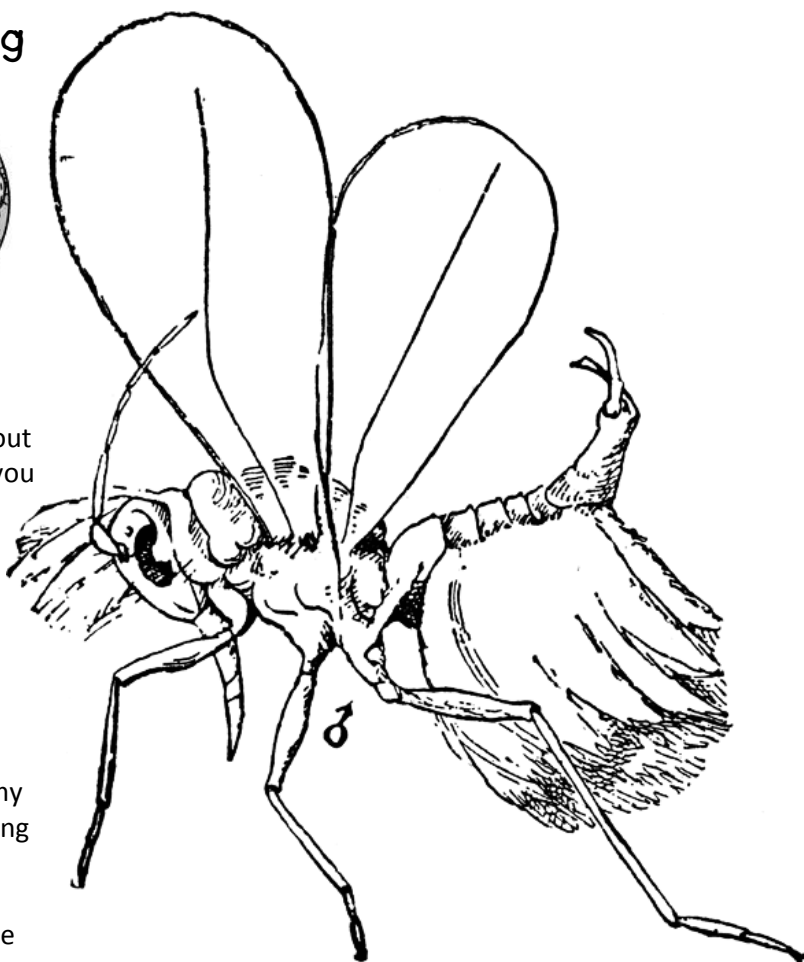
Big Problems with a Little Bug



Perhaps someone (not me) has something good to say about whitefly. After all, their color is a silvery white, and when you brush against a plant hosting them, they rise into a cloud that reminds you of a lovely snow drift. But what they do to plants is NOT lovely.

Adults and their teeny, wingless, oval-shaped spawn (nymphs) will suck the sap and vigor from plants, causing leaves to discolor and wilt, and leaving them vulnerable to disease.

I'm fighting an all-fronts war with these critters, because my tomato plants AND my potatoes are full of them. I'm rushing to finish this newsletter, because every minute I spend indoors I could be out there squishing them, hosing the undersides of the leaves with a strong blasting jet from the hose, or spraying every leaf surface with soapy water. If I owned a Dustbuster, I'd be vacuuming the adults (I am not making this up). Keep in mind that the whitefly evolves in 4 stages, from eggs to nymphs, to pupa, to the adult fly. Any method used will not kill all stages. So if the method targets the adult fly, repeated application will be needed until all eggs have matured. Moreover, frequent repeated action will be needed to ensure that the newly formed adults do not lay new eggs. Because their life cycle is so short, one can't rest a minute—check the leaves, get rid of the damaged or infested ones, praise the beneficial insects that are fighting



them. I have recurrent nightmares about a mutant giant whitefly like the one in this picture.

Rumor has it that soaking the soil around the plants with worm castings or worm water will help; it is supposed to make the plant taste bad. You can coat pieces of yellow paper with something sticky, like glue or motor oil, to attract and trap them. Do any of you have any success stories ridding your garden of this pest?



- Identify herbs to best meet your needs
- Select the appropriate soil for the herbs
- Choose the best containers
- Plant an herb container garden
- Learn to provide care and maintenance





May 11, 12 & 13

"Top of Campus", Cabrillo College, 6500 Soquel Drive

Pre-Sale Fri. 3-7

Friends of the Garden pre-sale, silent auction and refreshments. \$25 memberships available at the gate.

Public Sale Sat. 9-5 and Sun. 10-2

The largest annual college plant sale in Central California! Over 1000 different organic vegetable starts, perennial edible crops, annuals, bedding plants, culinary & medicinal herbs, cut flowers, natives, perennials, salvias, species & hybrid fuchsias, succulents and vines. All plants are student-grown. Proceeds from the sale fund the Environmental Horticulture Facility for the upcoming school year. New this year: an increased selection of perennial edible crops; food on Friday provided by Cabrillo Culinary Arts; jewelry for sale created by Cabrillo Art students. Follow the signs to the Horticulture Center at the top of campus.



Annual Mother's Day Open House Roses of Yesterday

803 Browns Valley Road,
Corralitos, 831-728.1901,
rosesofyesterday.com

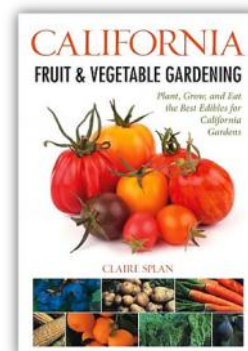
**MAY 12
&
MAY 13
9AM - 4PM**



Full bloom in the rose garden and complimentary ice tea, lemonade & cookies. Potted and bareroot roses available.

Directions: Exit Highway 1, at Freedom Blvd., and go over the freeway. Go 6 miles to Corralitos Rd. where you will turn left at the stop

sign. Once on Corralitos Rd., go 2 miles and turn right onto Browns Valley Rd. Browns Valley Rd. makes a sharp left at a stop sign 0.3 miles later. Travel on Browns Valley Rd. for 2.3 miles. You will see the Roses of Yesterday Garden sign on your right and turn left up the driveway to park.



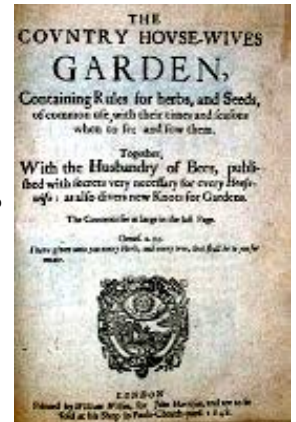
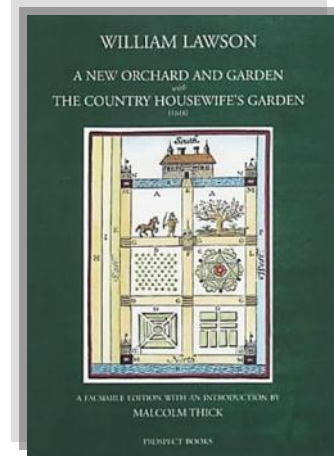
Because of our climate, gardening in California is in many ways remarkably easy, but it can be quite challenging to figure out what to do when.

California is not a small place, and it is known for its diverse environment. There aren't just a few USDA horticultural zones running through the state; there are twelve of them. Claire Splan's California Fruit & Vegetable Gardening: Plant, Grow and Eat the Best Edibles for California Gardens tells you what you need to know to be successful. More than sixty fruits, vegetables, herbs, and edible flowers are highlighted.

17th century Garden Design for Women

The 17th century author William Lawson is credited with making gardening popular for women, with his book, A New Orchard and Garden which was printed together with the first horticultural book written solely for women, The Country Housewife's Garden. Beautifully illustrated with charming woodcuts, it tells the 17th century woman everything she needs to know to have a productive and visually attractive garden.

For those of you fascinated with garden history, the books have been reissued. The perfect Mother's Day gift, perhaps?



Inspiration from design-dautore.com magazine

Board News

The Gardeners' Club Board met at April Barclay's house this month, and everyone raved about her house and garden. The Board decided to move the spring plant sale from April to May, allowing members more time to bring seedlings and starts to a larger size.

The Board also decided to give two \$300 scholarships to horticulture students attending Cabrillo College. We will ask Ernie Wasson, Kathy Navarez and Peter Shaw of the Horticulture Department to select the students. This will be the Virginia Saso Award for 2012. We will invite recipients chosen to attend our next meeting.

The next board meeting will be held May 28th at Pat McVeigh's home, 6107 Sheraton Place, in Aptos. Come one, come all—you don't have to be a Board member to attend.



California Native Gardening
A MONTH-BY-MONTH GUIDE HELEN POPPER



This is the first month-by-month guide to gardening with native plants in a state that follows a unique, nontraditional seasonal rhythm. Beginning in October, when much of California leaves the dry season behind and prepares for its own green spring, Helen Popper provides detailed, calendar-based information for both beginning and experienced native gardeners. Each month's chapter lists gardening tasks, including repeated tasks and those specific to each season. Popper offers planting and design ideas, and explains core gardening techniques such as pruning, mulching, and propagating. She tells how to use native plants in traditional garden styles, including Japanese, herb, and formal gardens, and recommends places for viewing natives. An essential year-round companion, this beautifully written and illustrated book nurtures the twin delights of seeing wild plants in the garden and garden plants in the wild. - *Capitola Book Cafe*

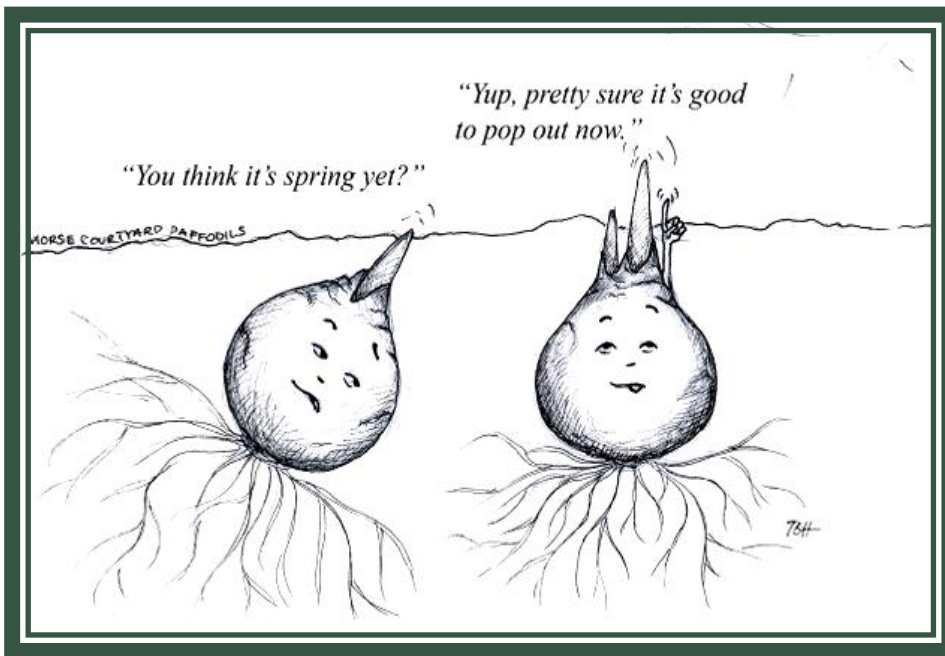
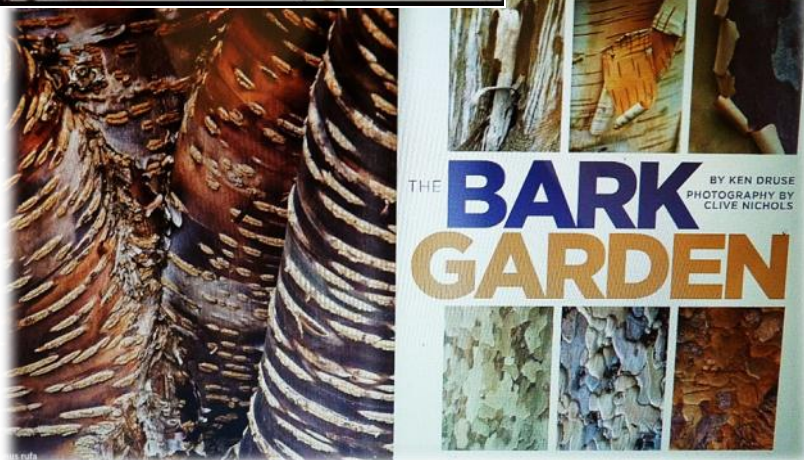


Illustration by Tao Tao Holmes, Yale Daily News, February 2012



The daffodils have been much more optimistic than, say, tomato plants, but spring **MUST** be here, because the second edition of the amazing, chock-full-of-ideas electronic magazine *Leaf* is out. (<http://www.leafmag.com/site/>). It is 174 pages long, and you can even read it on an iPad. One of my favorite articles this issue is “Bark Garden” written by Ken Druse. It would be interesting if all of us started bringing strips of interesting bark to share at our Blossom Table.



Growing Tomatoes in a Container?

As usual, Cynthia Sandberg of Love Apple Farms is a font of information about growing tomatoes in containers rather than the ground. For those of us who don't have space or DO have gophers, containers can be the way to go. Some of Cynthia's tips are:



1. Use at least a 15 gallon pot. No exceptions!
2. Use fresh, new potting soil. You can't reuse last year's; it is spent. She recommends Gardner & Bloome.
3. Add to the potting soil fish bone meal, organic tomato fertilizer, some crushed eggshells, bone meal and worm castings.
4. Add two aspirin tablets. Really.
5. Plant the tomato deep—halfway up the stem.
6. Water three times when you plant them. Then don't overwater them—you'll get diseased plants and/or tasteless tomatoes.
7. Stake 'em. Fertilize them again later in the summer.
8. If you are using black pots, in the summer clothe them in shade cloth to keep the roots from baking. Just cut a length and clip it to the pot using office binder clips.

For more information, more resources and news, information about classes and tomato varieties, go to www.growbetterveggies.com/growbetterveggies/growing-tomatoes-in-pots.html. Thanks, Cynthia!

The Hidden Gardens of Bonny Doon

Garden Tour

Saturday, May 19 & Sunday, May 20
10:00 a.m. – 4:00 p.m.

As you travel through Bonny Doon, you may wonder what's behind the gates and fences in this magical community. This is your opportunity to explore and enjoy some unique, winsome, beautiful and eclectic gardens and gather ideas for your own garden.

Tickets are \$20 and will be available at local garden centers on May 1. They will also be sold at Bonny Doon School (1492 Pine Flat Road) on both days of the event.

Gourmet box lunches by Bonny Doon Catering will be available for purchase.

This popular garden tour is presented by the Bonny Doon Community School Foundation (a 501(c)(3) organization) to support programs at Bonny Doon Elementary School.

For more information, call 831-469-0688 or 831-423-7728.



RODALE
ORGANIC GARDENING
BOOKS

GOOD BUG, BAD BUG

**YOUR TAKE-ALONG
INSECT IDENTIFICATION GUIDE**



Copyright 1999 by Rodale, Inc., Emmaus, PA 18098.

Organic Gardening on line has free downloads for gardeners—how generous and useful! The one I'm really using is a field guid called Good Bug, Bad Bug. Especially since I'm carefully inspecting leaves for whitefly, I now often come across a bug I'm not sure about; to squish, or not to squish?

For instance, I learned that Ground Beetles are our secret heroes. They feed on slugs, snails, and other soil-dwelling pests by night and hide under stones and boards by day.

To download your copy, and to see what other interesting publications Organic Gardening has available, go to

www.organicgardening.com/pdf-downloads.



The May Tree

The Washington Hawthorn tree (*Crataegus aenopyrum*) grows well in our area.

"Ne'er cast a clout till May be out,"
— Old English proverb.

A "clout" was an old English word for a clod of earth. Hawthorn trees give a beautiful display of creamy white flowers in spring. In England the hawthorn is known as the May Tree and the blossom itself is called May. Perhaps "till May be out" meant "until the hawthorn is out [in bloom]".

The Hawthorn is in the Family Rosaceae (Rose family). It produces abundant berries called "haws", magnets for birds. Don't they look like rose hips?

The Gardeners' Club

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Plant Table

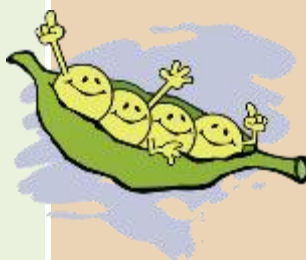
Patty Connole, 335-4134
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2nd position—vacant
3rd position - vacant

Refreshments

Dey Weybright, 426-3028
DEENART@aol.com

Website

Joe Thompson



It's easy-peasy to join our club!

Dues are \$12 per calendar year. Make check to "The Gardeners' Club" and mail to P.O. Box 3025., Ben Lomond, CA 95005. Meetings are held at 7:00 p.m. on the 2nd Thursday of each month at the Aptos Grange Hall, 2555 Mar Vista Dr., Aptos.

Printed on 100% recycled paper



www.thegardenersclub.org