The Gardeners' Club

Santa Cruz County, California

November 2015

Writer/Editor: Lise Bixler

lisebixler@sbcglobal.net





a 501c3 public charity that offers sustainable living skills education to the public. Pop-up reskilling workshops are taught at

members' homes and other venues. The core membership are folks who are passionate about Sports/Leisure and more. a shared sustainable future. Take a look at these photos of Bonnie's own home garden and water catchment system, made possible by learning new skills from other members of the community. In a Tech Beat interview (www.santacruztechbeat.com/2015/04/09/ timebank-santa-cruz-drupal/) Bonnie said, "The Reskilling Expo emerged when I started keeping bees. Beekeepers are quirky people with niche expertise, kind of like techies. I got to know this reskilled community and I saw a valuable knowledge commons, a vast, informal network of skilled people committed to a sustainable future."

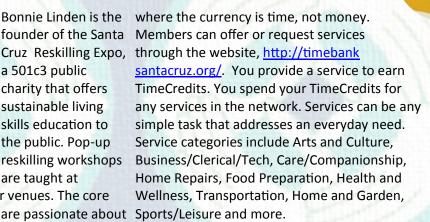
Four years ago the Expo began the TimeBank Santa Cruz project, for which Bonnie is iexecutive and strategic director. The TimeBank

is a system of reciprocal service exchange that allows community members to trade services hour for hour—a bank

Meeting-Thurs., Nov. 12th 7:00 p.m

Aptos Grange, 2555 Mar Vista Dr.

Refreshments will be served. Thanks to Joanna Hall for snack. Dorothy Kukla for dessert, and Allan Neymark for beverages.



Those who want to join TimeBank Santa Cruz should live in Santa Cruz County, be at least 18 years old and be "willing to maintain a high level of trust," according to its website. Members should contribute at least three hours a month, and annual dues are from \$25 to \$50 on a sliding scale.

Classes are free to TimeBankers and low-cost to non-members. Examples of classes offered are Composting, Winter Wellness, Solar for the Home, Power Tools for Women, Lose Your Lawn, Greywater, Tool Sharpening, Fruit Tree Care, Zero Waste, Rain Barrel Installation and El Nino prep. Come to the November meeting to

meet Bonnie and learn

more!









The next Board Meeting Will be on November 23, starting at 6:00 pm, at Debbie Kindle's, 3320 Putter Dr., Soquel.

All are welcome to attend---you don't have to be a Board member.

I reviewed <u>The Occidental</u>
<u>Arts and Ecology Center</u>
<u>Cookbook</u> last month, and my review copy arrived recently, exceeding all expectations.

With dreams of Thanksgiving pies dancing in my head, their recipe for

ROSEMARY-INFUSED WHIPPED CREAM

leapt out at me. Actually, it should be titled Herb-Infused Whipped Cream, because you can substitute thyme, lemon thyme, lemon verbena or anise hyssop. My mother used to add a capful of almond extract to our whipped cream, which I still do. For this recipe, any fresh or dried herb can be infused into whipping cream to create interesting

variations. Cold-infuse 1 cup of heavy whipping cream ahead of time by adding two 4-inch sprigs to the container of cream. Steep overnight in the refrigerator . For best results, chill the bowl of a stand-up mixer (or a ceramic bowl if you're using a handheld mixer) for 20 minutes before starting. Strain out the herbs, pouring cream into the chilled bowl. Add 1 tablespoon honey or maple syrup. Beat for 5 to 1– minutes on medium speed, keeping a close eye not to over whip. Serve immediately (serves 4-6).

payment.

Growing Great Selecting & Cultivating Organic Garlic in the Home Garden

Garlic is a great crop to grow in the home garden, and there are many types of garlic to choose from. Join garlic farmer **Pete Rasmussen** of Eden, Utah's **Sandhill Farms** and **Orin Martin** of UCSC's Chadwick Garden to learn the ins and outs of selecting, growing, harvesting, and storing organic garlic.

Watch a planting demonstration and enjoy a taste test of roasted garlic varieties. You won't want to miss this new workshop!

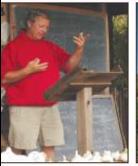
COST – General \$30 (\$40 cash or check at the door);\$20 Friends of the Farm & Garden members(\$30 at the door);\$15 UCSC Students and limited income (\$20 at the door).

Register and pay online at: http://garlic2015.bpt.me or pay by check (payable to "UC Regents") and send to:

CASFS | UCSC Farm, 1156 High
Street, Santa Cruz, CA 95064 Attn:

Workshop. Please include contact information (phone & email) with

Saturday, November 7 9:30 am-12:30 pm UCSC Farm & Garden





Workshop is at the Louise Cain Gatehouse at the farm and will be held rain or shine

Feel free to bring a bag lunch, relax and enjoy the farm and gardens following the workshop.

For more information and directions: call 831.459-3240 email casfs@ucsc.edu or online at http://casfs.ucsc.edu

DIRECTIONS:: http://casfs.ucsc.edu/about/directions.html

UC SANTA CRUZ | CENTER FOR AGROECOLOGY & SUSTAINABLE FOOD SYSTEMS

Sponsored by the Friends of the UCSC Farm & Garden



More variations: infuse the cream with any herb—mint, basil, tarragon, rose geranium, culinary bay leaves (these impart a creamy vanilla flavor), lavender flowers, vanilla bean, grated ginger, dried crushed fig leaves (imparts a warm coconutty flavor) or fresh peach leaves (imparts an amaretto flavor.)

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The Gardeners' Glub Membership

The time has come for membership renewal. Annual membership dues, which include all benefits, are still only \$12.00, due by is January 1st. The membership year lasts through the end of December, 2016. Dues entitle members to all club educational programs, our special events, plant trades and our awesome monthly newsletter. The "green" option is to receive an electronic PDF FULL -COLOR version of the newsletter by checking the



newsletter e-mail option below.

Ours is a club celebrating the joys of gardening, friendship, community, learning, nature and growth. Renew your membership now so you won't miss a thing...you'll be glad you did.

And...with gift-giving season almost here, consider sharing your passion for gardening, and supporting our club, by giving your favorite gardening enthusiast an opportunity to connect, share and learn with us. A gift membership is a gift nobody will want to return!

Your Membership	
Name:	Phone:
Address	Email:
Newsletter Preference (check one):Full color PDF	via e-mail Paper copy (B&W) via snail mail
Gift Membership	
Name:	Phone:
Address	Email:
Newsletter Preference (check one):Full color PDF via e-mail Paper copy (B&W) via snail mail	
Enclose check for \$12 per member made out to <i>The Gardeners' Club</i> . Mail to	
The Gardeners' Club c/o Suzanne Mercado, P.O. Box 3025, Ben Lomond CA 95005	



Printed on 100% recycled paper



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, 2555 Mar Vista Dr., Aptos

It's easy-peasy to join our club!



www.thegardenersclub.org

Joe Thompson Computer Frustration Specialist joe@joehometech.com

Webmaster

Jean Favre, 840-4562 jeancfavre@gmail.com

Refreshments

Patty Connole, 335-4134 patty Connolerltr@aol.com Lupe Allen, 247-2705 lupea@ucsc.edu
3rd position - vacant

Plant Table

Members-at-Large Sim Gilbert, 475-8162 simgilbert@baymoon.com jhavelock@sbcglobal.net Debbie Kindle, 462-6296 Lise Bixler, 457-2089 lisebixler@sbcglobal.net

Lydia Johnson, 475-0912 Newsletter Writer/Editor

Hospitality

OES-605, 606-520 annszu Mercado, 609-6230 mos.lismg@enilmottod.ennszu Z

Membership

475-3081 drossi3342@comcast.net

Denise Rossi

Treasurer

April Barclay, 688-7656 moo.los@yslol.com

Secretary

llene Wilson, 724-4609 mygardensup@aol.com

Vice President & Publicity

President Cherry Thompson, 475-0991 cherrylea@comcast.net

P.O. Box 3025, Ben Lomond CA 95005

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