

The Gardeners' Club

Santa Cruz County, California

September 2015

Writer/Editor: Lise Bixler

PART TWO

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Fall Gardening

Wednesday, September 23rd, is the Autumn Equinox, when the summer heat meets the chill of fall. The Equinox is a moment of perfect balance as the sun passes over the Equator from north to south. Take the time to acknowledge your harvest for this year and practice gratitude for the many gifts that this year has brought you, as well as the tests you've met.

This month is full of gardening events—celebrations, sales and much more (this newsletter is chockfull of them). But it is also a time of much-to-do in the garden—assessing our spring and summer gardens, and preparing for the next seasons, so save time to put on your gardening gloves and savor the season. Now is the perfect time to take a critical eye to the garden and identify areas that will benefit from attention, modification or elimination.

This is the best time of year for dividing your perennials (AND, with our plant sale and swap coming up, the perfect opportunity to trade them for other things). Most perennials respond well from dividing every three years. For example, if you notice bald spots in the center of your Siberian iris or ornamental grasses, it is time to divide. The number of eyes in a mature plant will

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Join us
on the
Farm!

\$5.00 General Admission

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UCSC Farm • Sunday, September 27, 2015 • 11 am to 5 pm

MAIN STAGE – MUSIC

Ben Davis, acoustic guitar	11:15 – 12:30
CASFS Farm & Garden Band	12:45 – 2:00
Bean Creek	2:15 – 3:30
Ancestrae Reggae	3:45 – 5:00

WORKSHOPS & ACTIVITIES

Farm & Garden Fall Plant Sale	11:00 – 5:00
Apple Variety Tasting	11:30 – 4:30
Preparing the Fall/Winter Garden <i>Trish Hildinger, Trish's Garden</i>	12:00 – 1:00
Salsa It Up! Salsa Making Demo & Tasting <i>Alyssa Billys, Food Systems Working Group</i>	1:15 – 2:15
Apple Pie Contest Bake-Off (<i>entry deadline</i>)	12:30
Tours of the UCSC Farm	12:30 and 4:00
Herb Talk & Walk through the Garden <i>Darren Huckle, Western/Chinese herbalist & licensed acupuncturist</i>	1:30 – 2:30
Growing and Making Cut Flower Bouquets – A Hands-On Workshop <i>Eliza Milio, UCSC Farm</i>	2:30 – 3:30
Seed Saving Workshop <i>Demeter Seed Library</i>	3:45 – 4:45

Plus hay rides, kids' crafts, seed saving, climbing wall, face painting, food by Back Porch and Penny Ice Creamery, UCSC Farm organic produce and flower sale, fresh-squeezed apple juice, bike smoothies, "Food, What?!" sunflower fundraiser, and more!

Free Bike Valet service and shuttle rides available!

(continued from Page 1)

dictate how many cuts or divisions you can make. The fewer number of eyes, the slower a newly divided plant will thrive in its new spot. Three eyes per division seems to work well, although plants like daylilies make it with even the smallest divisions.

There is time for a quick legume crop — you can grow and probably harvest a crop of beans and/or peas. We all know what great nitrogen fixers as crop covers these plants are, so even if an early frost kills them, you can still chop them up and add them to the soil. Snow peas in our climate should probably make it through the winter. Direct-sow the seeds now; they don't need great soil to grow, so you can even try them in a tough part of the garden. Park Seeds (www.parkseed.com) suggests super-fast varieties such as Pea Sugar Sprint, Snow Pea Dwarf White Sugar, and Venture Bush Bean. Sow the whole packet of seeds, and if you don't want to fuss with supports to hold up the peas, let them ramble along the garden floor. I'm going to try Sweet Horizon from Territorial



Sweet Horizon is a premium snow pea that bears pairs of big, flat pods that are delectably sweet and crunchy in stir fries, salads, curries, and much more.

Seed Company because you can buy it by the pound (www.territorialseed.com), and while I'm ordering I'll get some Turkish Giant Organic Garlic.

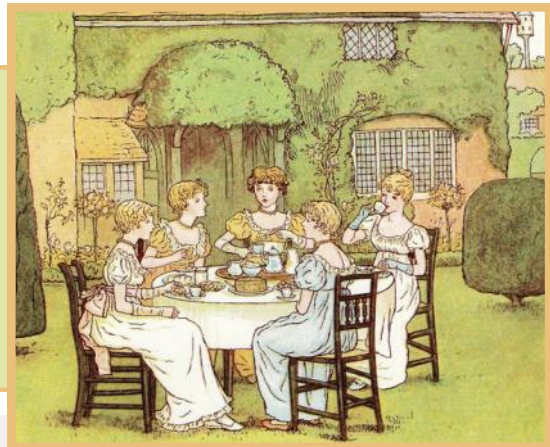
Plant wildflower seeds at the same time you plant your bulbs. Scatter seeds of California poppy and lupine. Plant spring-blooming bulbs, adding bone meal or superphosphate (daffodils and alliums will not interest gophers or rabbits). Violas, pansies Iceland poppies, calendula and

candytuft make lovely covers for bulb beds. Save your best non-hybrid tomato seeds. Have an empty space crying for a tree? Now is the best time of the year to plant one.

Our next Board meeting will be on September 28th at Patricia Mc Veigh's home and garden at 2573 Parker Street, Santa Cruz. Everyone is welcome to attend; come at 6:00 p.m. to tour the garden.

pmeveigh@baymoon.com

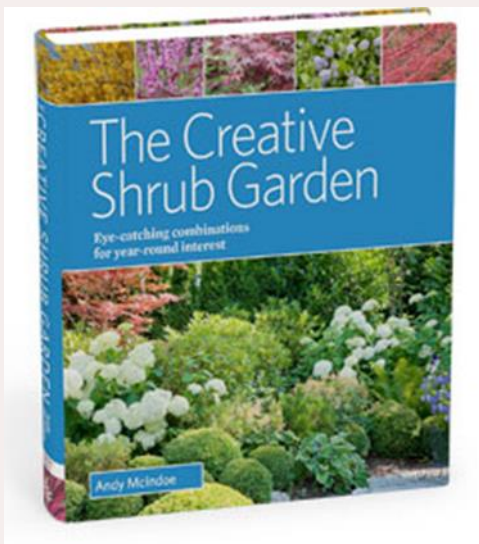
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The creative shrub garden

Home gardeners know the key elements to a well-designed garden: perennials that bloom year after year, annuals that add a burst of color, and bulbs that guarantee spring flowers. But what about shrubs — what role should these hardy plants play?

The Creative Shrub Garden by Andy McIndoe puts the shrub in its rightful place: front and center. This groundbreaking approach shows you how to make the most of the many benefits of shrubs, including their hardiness, their year-long beauty, their size, and their low-maintenance nature, by making them the main element in a garden design. McIndoe teaches you the basics first, with tips on choosing shrubs based on a garden's size, determining soil and climate needs, and pruning and maintenance. He then offers hundreds of shrub combinations that work with fifteen main garden styles, including coastal, cottage, Mediterranean, tropical, urban, and more.



The Creative Shrub Garden celebrates a plant that is too often taken for granted and gives gardeners the confidence to use shrubs in the design-forward treatment they deserve.

(Timber Press)



cactus & succulent society show & sale

Many members of our club have joined the Monterey Bay Area Cactus and Succulent Society (MBACSS) this . The MBACSS educates its members through the friendly exchange of ideas and information about the study, collection, culture and propagation of cacti and succulents. They are a friendly group, with a mixture of novices and experts, all having the common bond of loving and desiring to learn more about these special plants. The club holds monthly meetings with guest speakers, mini shows, show and tell, and on special occasions, live and silent auctions of beautiful and rare cactus and succulents. Meetings are the third Sunday of every month at 12:30 p.m.

with a pot luck lunch. A short business meeting is followed by the main program. Meetings are held at the V. F. W. Building , 1960 Freedom Blvd. , Freedom. Membership includes a monthly newsletter, "On The Dry Side," with information about upcoming events, details about the next meeting, as well as informational articles on various aspects of growing plants. Another membership benefit is having access to their comprehensive and growing library of cactus and succulent books and periodicals which can be checked out. Here is an opportunity for valuable personal contacts with other cactophiles which can help broaden knowledge and appreciation of cactus and succulent plants. The club boast a membership roster which includes some of the finest cactus and succulent growers in California who are eager to share their knowledge. Membership dues are \$15 a year or \$20 per couple. The Society is affiliated with the Cactus and Succulent Society of America.

September 26th and 27th will be the Monterey Bay Area Cactus & Succulent Society Show & Sale. Come one come all! The sale will be at the San Juan Bautista Community Hall, 10 San Jose St. San Juan Bautista. Vendors will have plants, pots, and items for growing and tending your lovely plants. Also view the amazing entries of prime cactus and succulent in the show portion of the event!



UC SANTA CRUZ ARBORETUM

50th Anniversary Jubilee
Sunday, September 20, 4-7p.m.

This community event in the Arboretum's beautiful Australian Rock Garden and Picnic Area will bring together environmental stewards (like you) to honor the Arboretum's foundation and toast its future.

Fred Keeley, who has a long record of public service and statewide leadership on environmental issues, will be emcee and auctioneer. The celebration will honor Director Brett Hall and volunteers Phyllis Norris, and Marie Beckham (representing over 115 years of dedication to the Arboretum); applaud exceptional UCSC students working at the Arboretum and leading the way for our future; bid on auction items, including consultations in your garden by Arboretum curators; guided trips to extraordinary areas; mature King Protea; student support, and more. Attendees will taste great wines poured by local boutique wineries, enjoy seasonal appetizers from local



caterers and indulge in desserts donated by our local gourmet bakery The Buttery. Entertainment will be provided. Listen to acoustic sets by James Durbin (American Idol® finalist and Santa Cruz native) and Jimmy Chickenpants (local blue grass band).

Proceeds from the auction will be used to hire students to work and learn in the garden. Every \$3,000 enables the Arb to hire one work-study student part-time for one quarter. Taste great wines poured by local boutique wineries, enjoy seasonal appetizers from local caterers, and desserts donated by our local gourmet bakery The

Buttery;

Tickets are \$50 each. and are now available for purchase online (<http://arboretum.ucsc.edu/news-events/events/fiftieth.html>).

To pay via check, please contact Jennifer Macotto, Director of Development at jmacotto@ucsc.edu or 831-502-2203.

The fifth annual Succulent Extravaganza is a FREE event to be held at Succulent Gardens in Castroville. This year the theme is "The Landscape Has Changed," and the two days will focus on succulent plants in the modern landscape—including modern design elements and the modern (timely) reality of landscaping during a time of limited water

resources. Prepare to dive into new topics via demonstration gardens and talks and classes covering companion planting with succulents, cold tolerances, soil preparation, watering and drip-irrigation calibration for a drought-tolerant landscape, and much more. Plan to go home with many ideas that you can incorporate in your own backyard.

The current drought in California has elevated awareness of resource conservation, ensuring summer-dry climate succulent plants a lasting place in the landscape. The event will showcase ways leaders in the industry are responding to the drought—turning the challenge into an opportunity to reduce both money and time spent on the landscape.

Attendees will enjoy two days fully packed with speaker presentations, panel discussions, tours, and workshops. Everyone will learn how succulent plants fit into a diversity of landscape styles, from formal to clean and modern designs to wild or native gardens. High on the list of topics to be covered is how to add value to the landscape while saving money and time using simple tips from design experts.

Want to volunteer? Email [info @sgplants.com](mailto:info@sgplants.com) to sign up!

New in 2015

Foodie focus: Incorporating succulents into edible gardens and succulents that are edible (and imbibable) showcased, along with creative ideas for integrating them into gardens and



recipes.

Sunset Western Garden Collection: Janet Sluis, the Program Director for the Sunset Western Garden Collection will discuss the new Sunset Western Garden Collection landscape installed at Succulent Gardens. This garden showcases succulents, herbaceous plants, and woody plants that grow well together in the west.

Make & Take DIY Design Bar: Our friends at Living Creations will host a station for planting wreaths and living pictures. There will also be container garden "recipes" and a container gardening bar staffed with

master gardeners so that attendees can take home custom creations.

Curated Collections for Instant Gardens: Succulents for shade, plants that grow well in mixed dry borders, and plants that fulfill other landscape solutions will be displayed so that customers can purchase singles or multiples and go home with an instant landscape.

A nationally and internationally known panel of speakers will present tours, lectures, and demonstrations during the two-day Extravaganza. Debra Lee Baldwin, always a crowd favorite, will discuss new ways to use succulents in container gardening and landscaping. Saxon Holt, award-winning photographer, will conduct a photography how-to tour with takeaway tips and a presentation on summer-dry gardening. Brian Kemble, Curator at the Ruth Bancroft Garden will lead his ever-popular landscape tours, kicking off each morning bright and early. Also on tap are presentations about how to can nopales (edible succulents), succulents in art gardens, vertical gardening, irrigation solutions for succulent gardens, xeriscaping, and more.

Attendees should come prepared to enjoy Succulent Extravaganza rain or shine. The first day (Friday) ends with a free bar-b-que serving burgers, tamales, and other goodies. A taco truck and other local food trucks will be on hand for lunch purchases. For more information, call (831) 632-0482 .

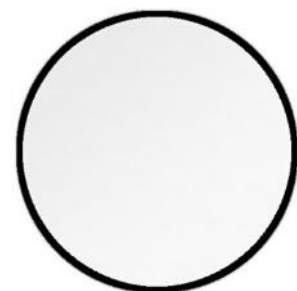
Photographing Succulents

If you haven't discovered garden photographer Saxon Holt's wonderful resource PhotoBotanic.com, join right away. He's got frequent photography tips, and his learning center includes amazing workshops and e-books. Holt did the photography for Gwen Moore Kelaidis'



Hardy Succulents, thought photographing succulents would be easy, but he quickly realized he would often be working in very bright light while visiting gardens around the country. Bright, sunny light creates hard shadows and overexposed highlights that a camera sensor cannot fully register. Occasionally the sharp contrasts create interesting patterns, but usually we want to see the pattern of the leaves not the shadows. If you

can't wait for soft lighter he suggests using a white transparent diffusion disc held over the plant. You can get one at good photography store or online.



www.bhphotovideo.com

Tomato season is not over yet—some of us are enjoying abundant crops, especially the sweet, dry-farmed varieties. Popular culture has taught us that tomato leaves are part of the “deadly nightshade” family and thus, they must be toxic” Accused, Yes, But Probably Not A Killer” (http://www.nytimes.com/2009/07/29/dining/29curi.html?_r=0). In Portland, Oregon, tomato leaves are becoming one of the hottest new ingredient in restaurants (<http://www.pdxmonthly.com/articles/2015/8/13/tomato-leaf-portland-s-hottest-new-ingredient>).

Karl Holl is a Portland chef who is a member of the collective Let Um Eat, whose mission is to “connect the Seeders (Farmers), Feeders (Chefs & Artisan Producers) and Eaters (People who Eat!) who are in it together, all for the love of food” (<http://letumeat.com/>). Holl says adding tomato leaves to food, such as pasta fillings, is “like walking in the tomato patch.” If you’d like to add that fragrant, familiar perfume to a dish, try this recipe:

Someday I’m going to actually make it to the annual Tomato Art Fest in East Nashville. In the meantime, I visit the Art & Invention Gallery on the web (<http://artandinvention.com/>) for my annual fix of tomato art by many gifted artists.

Leafy Tomato Sauce

INGREDIENTS

- 2 tablespoons olive oil
- 1 large onion, chopped
- 3 garlic cloves, chopped
- 5 pounds fresh tomatoes, halved
- Salt
- 10 to 15 tomato leaves from unsprayed plants
- Cooked pasta for serving

PREPARATION

In a large pot, heat olive oil on medium heat, add onion and garlic, and cook until soft, about 10 minutes.

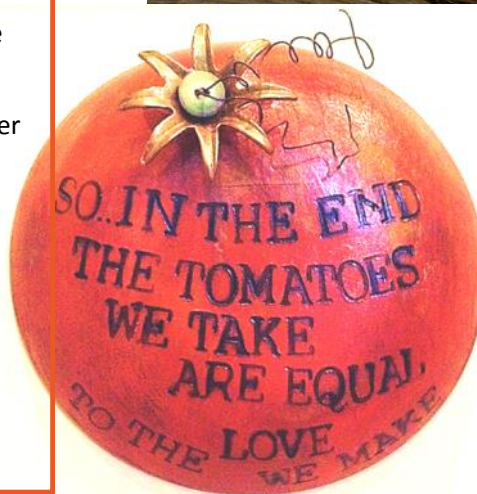
Add tomatoes, turn heat to high and bring to a boil, stirring and mashing to break up tomatoes. Turn heat down and simmer, uncovered, until mixture has thickened, about an hour.

Pass mixture through a food mill or coarse strainer to remove skins and seeds. Return sauce to pot and season with salt to taste. Ten minutes before serving, heat to a simmer and stir whole tomato leaves into sauce. Ladle sauce onto cooked pasta; let leaves stay behind in pot.

Adapted by Harold McGee from *Cooking by Hand* by Paul Bertolli (Clarkson Potter, 2003)



Laura Hood – “Chomp” and “Slices”





Featured Speaker: Cathrine Sneed September 19—4:00 pm to 7:30 pm



The Homeless Garden Project will hold the last of its Sustain Supper Series, gourmet dinners hosted at their organic farm. The dinners focus on sustainability, eating local organic food prepared by exceptional local chefs, listening to engaging talks by renowned speakers and enjoying friendship and community.

The featured speaker, Cathrine Sneed, founder of San Francisco's "The Garden Project," knows that the business of inspiring growth and change can begin with a simple connection to the land. Troubled by the high recidivism rates she observed in her everyday work at the sheriff's office, Sneed began the Horticulture Program at the San Francisco County Jail in 1982. "We

started with what we did have: land, work to be done, and people eager to do it." Ten years later The Garden Project was

founded, a nonprofit organization providing employment for ex-offenders.

Sneed has dedicated her life to the transformation of the reentry experience for ex-offenders. "People often ask me what I did to inspire people to work. I tell them that it wasn't me, it was the plants."

Sneed has been featured in The New York Times, The Economist, The Chicago Tribune, The Los Angeles Times, US News and World Report and The San Francisco Chronicle, along with features on A&E Channel's "Uncommon Americans" and on the Lifetime Channel. Her work has been recognized with the National Caring Award, the Hero for the Earth, and the National Foundation for the Improvement of Justice Award. In the summer of 2014, The Garden Project was featured on the PBS NewsHour site.

Proceeds from the event will benefit the Homeless Garden Project, which provides job training, transitional employment and support services to people who are homeless. Their programs take place in their 3-acre Natural Bridges organic farm (Delaware Ave. and Shaffer Rd., Santa Cruz) and related enterprises.

The price for the upcoming event is \$125 for the Farm Dinner. For more information and to order tickets, go to www.sustainevents.homelessgardenproject.org.

The featured chefs will be David Morgan of the Bywater, Andrea Mollenauer of The Food Lounge, Mark Denham of Soif and Ron Mendoza of Aubergine.

"We don't just grow plants, we grow people too."

We have a thriving community garden, and we've planted more than 7,000 street trees in San Francisco. The work of the Garden Project proves that change can happen: Garden Project participants are 25 percent less likely to return to jail than those who didn't participate in the project." Cathrine Sneed [yes! Magazine](#)

Sneed began The Garden Project to employ ex-offenders, who are paid by the city to landscape public works sites and grow vegetables for the community. Started in 1992, the organization now has a \$1.6 million contract with the city to landscape its reservoirs, covering about 1,400 acres."

Larisa Epatko
[PBS Newshour](#)

[The Garden Project: Job Training - YouTube](#)





Save the Date—Oct. 3rd

Watsonville Wetlands Watch announces the 2015 Habitat Festival and Native Plant Sale on Oct. 3. The Plant Sale begins at 9:00 am and the Habitat Festival at 10 am, and they both end at 4:00 pm, at the Fitz Wetlands Educational Resource Center building, at the top of the Pajaro Valley High School campus in Watsonville. This free, family-friendly event features talks by expert speakers, hands-on workshops, information booths, guided nature walks, food, and a fun kids' area with art, nature, and garden activities. A highlight of the day includes the annual Native Plant Sale which benefits Watsonville Wetlands Watch's activities. This once-a-year native plant sale allows attendees to purchase native plants grown in the organization's greenhouse and native plant nursery. Experts will be available for information, advice and questions.

The Keynote Speaker is John Greenlee, author of *The American Meadow Garden*, who will give a talk entitled "Native Grasses in California Landscapes: The Paradigm Shift - Lawns to Meadows". Other presentations include "California Bees & Flowers: A Selective Love Affair", "Every Drop Counts - Rainwater Harvesting Strategies", and "Wetlands Birding Basics". Workshops will include: "Snakes Alive" with live snakes by Paul Haskins, Propagation workshops and demonstrations, Tool Sharpening where participants can bring their own tools and learn how to sharpen them, Cooking with Elderberries, a Falconry Demonstration with live raptors, and more.

For more information and a full schedule, visit www.watsonvillewetlands

watch.org or contact Kathy at 831-345-1226 or kathy@watsonvillewetlandswatch.org.

Planting carrots in containers

September is a great time to plant carrots in your fall and winter food garden. There are less pest issues in the fall. Short or finger varieties will grow easily in containers. The containers should be at least 12" deep. A few recommended varieties are:

Short—'Minipak,' 'Tiny Sweet,' 'Little Finger,' round 'Thumbelina'. Medium/Half-long—Danvers,' 'Gold King,' 'Royal Chantenay,' 'Nantes,' 'Scarlet Nantes,' 'Nelson,' 'Bolero,' 'Yaya'.

Fill the plant containers with potting soil, and mix it with some vermiculite if you have access to some as this helps retain moisture, add an organic fertilizer like or an organic one like 'fish blood and bone' then start sowing. You want to avoid clumps in the soil—also, too fine of a soil will tend to crust over and hamper germination. Lots of tilth is the key! Don't seed them too thickly. You don't have to plant in rows—be creative! You can sow in circles, spirals or a ray pattern in a round container.

An old gardening trick is to lay two sheets of wet



burlap over carrot seeds after sowing. The burlap acts like a fine mulch: the fibers hold moisture, speed germination, and protect the soil surface. The seedlings sprout through the mesh, or, you can peek under it and remove it after the seeds sprout. If you leave it on, eventually, the burlap deteriorates, and can be incorporated into the soil at the end of the season as organic matter for the next crop.

Another trick is to "mulch" the seedbed: sprinkle a very light layer of grass clippings on top to keep things moist. Don't work it into the soil; just keep the layer on top.

There is a fine, detailed article on growing carrots in containers by UK gardener Laurence Ireland at <http://www.vegetable-garden-guide.com/growing-carrots.html>. He ends his article thusly: "I like to try more unusual plants from time to time. So when I came across this Australian variety of carrot plant I thought I'd give them a go".





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Printed on 100% recycled paper



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, 2555 Mar Vista Dr., Aptos

