



Into the Garden

Letter from the President



It's hard to believe another year is coming to a close. Our club wouldn't be the wonder that it is without the Board members who dedicate their time and enthusiasm to it. Please join me in expressing gratitude and thanks to our

hard working Board members. Ilene Wilson recruits and arranges our speakers. Lupe Allen and Allan Neymark are the faces you see at the Plant Table, with assistance from Joanna Hall, who stepped in after the death of Patty Connole. Marge Gregory is now coordinating Refreshments. April Barclay, our Secretary is upfront with me at meetings, and Denise Rossi, our Treasurer, keeps track of our budget. Suzanne Caron, Membership, also assists our fantastic Newsletter Editor/Writer Lise Bixler with getting the newsletter printed and mailed to the members who don't receive it via email. Debbie Kindle fills in as needed at the door and makes sure we leave the Grange spotless. Dee Weybright has continued as a Member-at-Large. Lydia Johnson, Hospitality, has been the friendly face greeting people at the door, but needs to step aside due to other obligations. Although not Board members, we must also thank Bill Patterson, our Scholarship liaison with Cabrillo and Marcia Meyer, the Scholarship liaison with the Farm Bureau and County Office of Education ROP program. Thanks always to Joe Thompson for updating our website.

There are a couple of current opportunities to join our Board. Some people have said being on the Board is like being "in a club within a club". It certainly feels like that sometimes, as we develop a special comraderie, sharing our gardens with each other and talking Club business over wonderful

meals. There are now two vacant positions, Hospitality and the third position at the Plant Table. Won't you consider joining us? Let me know if you'd like to know more about any position.

One more thank you—to all of you members, who are eager to learn more about gardening, come to hear our speakers, ask and answer questions, share bouquets from your garden at the Bloom Table and bring plants to share to the Plant Table. There is a membership form at the end of this newsletter—don't forget to renew so you won't miss an issue of our newsletter! This year the Board approved upping the amount of our scholarships to horticulture students to \$500 per recipient, which limits the number we can give. We plan on giving two scholarships to Cabrillo students and one to a high school student. However, if there is more than one deserving applicant the Board will consider granting a second High School Scholarship if we have sufficient funds, We have not raised our membership dues, so we are hoping many of you will consider adding a contribution to the Scholarship Fund when you renew your annual membership.

Here's to a great gardening year in 2017!

—Cherry





This recipe, to help you welcome the New Year with a glass of bubbly (if you care to imbibe) comes to us from CSA farmer Andrea Bemis (Tumbleweed Farm, OR). Visit <http://dishingupthedirt.com/> for Andrea's farm diaries and some of the most original and scrumptious recipes I've come across.

PEAR + GINGER-SAGE CHAMPAGNE COCKTAILS

PREP TIME: 15 MINUTES; COOK TIME: 20 MINUTES . SERVES 4

- 1 cup honey (local, if possible)
- 3 cups water
- 2 whole pears, peeled, cored and diced
- 1 large chunk of ginger, peeled and diced
- 20 fresh sage leaves + additional for garnish
- 1 bottle of your favorite champagne or sparkling wine

Preparation

In a saucepan combine the honey and water over medium heat and bring to a light boil. Turn the heat down to low and simmer, stirring occasionally, until the honey has dissolved completely. Add the pears, ginger and sage leaves. Simmer until the mixture has reduced by 1/3. About 15-20 minutes, stirring occasionally. Remove from heat and let the mixture steep for an additional 10 minutes.

Strain the syrup into a large mason jar. Discard the ginger and sage leaves.

To assemble the drinks place a few pieces of the cooked pear into each glass followed by 1-2 Tablespoons of the simple syrup. Add the champagne and enjoy.

Note:

This makes more simple syrup than you'll need for 4 cocktails. Save extra simple syrup in the fridge and enjoy over ice cream or even in smoothies.

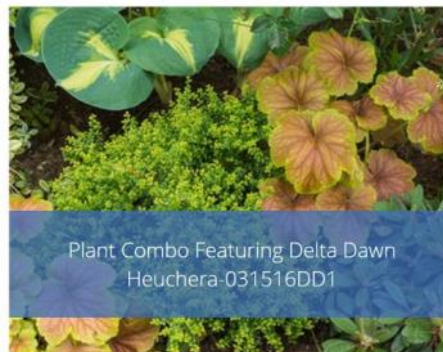


You flip through a magazine or browse Pinterest, spot the backyard of your dreams, and think: There's no way I could create that.. But what if you had the recipe?

Welcome to eGardenGo™! A website with DIY garden recipes for every skill level, eGardenGo helps you design like the pros. Its unique tools allow you to focus on foliage, texture, and form to create amazing plant combos that will become the basis of a beautiful garden that will delight you all year long.



Full of plant combination examples for you to explore, designer Darcy Daniels' website and blog will give you a wealth of ideas and encouragement.



You can browse by grids of plant combinations or by individual plant profiles. Explore, enjoy and learn at [http:// egardengo.flowerpot socialmedia.net.](http://egardengo.flowerpot-socialmedia.net)



The Bold Dry Garden: Lessons from the Ruth Bancroft Garden

By Johanna Silver;
Photographs by Marion Brenner

I think this is my favorite book of the entire year. It is inspirational, documents the story of a remarkable woman, and, says the NY Times, its “elegant photographs ably capture the architectural drama of its bold forms and eccentric groupings.” Of course, you can always pique my interest just with the word “eccentric”. I’ve never visited the garden—Marcia Meyer and I planned to go to their recent sale, but were rained out. So we’ve put it on our “wheelbarrow list” (some people have bucket lists; we have a wheelbarrow list). There is a Groupon offer for 50% admission price to the garden at <https://www.groupon.com/deals/the-ruth-bancroft-garden-1>.

Ruth Bancroft, 108 years old, is a dry gardening pioneer. Her lifelong love of plants led to the creation of one of the most acclaimed public gardens. This book offers unparalleled access to the garden and the extraordinary woman responsible for it. In its stunningly photographed pages, you’ll discover the history of the garden and the design principles and plant palette that make it unique. Packed with growing and maintenance tips, profiles of signature plants for a dry garden, and innovative design techniques, here is everything you need to create a garden that is lush, waterwise, and welcoming.

The Timber Press blog has provided the article below.

Bold and dry garden advice

[TIMBER PRESS](#) blog.

Make your home garden bolder and more water conscious with these lessons from The Ruth Bancroft Garden.



Commit to conservation

We need our home gardens more than ever. New research suggests that the cultivated parts of suburbia actually support a surprisingly large amount of biological diversity that is

otherwise losing its habitat. But it is critical that we cultivate a space in sync with our regional environment. It is time to act as stewards rather than conquerors, and to understand that our yards and gardens are part of the natural environment, not distinct from it.

Don’t prune every dead leaf

Similar to agaves, aloes hold year-round structure in the garden. As with her collection of *Yucca*, Ruth practiced wildscaping with many types of *Aloe*, leaving their dead, persistent leaves attached to their trunks to become another layer of sculptural appeal. *Aloe* is an excellent, forgiving choice for a home garden.



Let diverse plants mingle

Home gardeners need not be as extreme in their plant placement. While Mediterranean-climate plants have adapted to withstand drought in summer, very few will mind supplemental summer irrigation—provided (and this is absolutely key) that the soil drains well. Plants that prefer to be dry in winter also require well-draining soil to prevent rot. Ruth’s garden is filled with plants from different regions in the same beds. They are watered weekly in the summer, twice a week if there is a heat wave.



Embrace native plants

Incorporating natives into your home garden does not mean it will turn into an unkempt habitat garden. Try using *Ceanothus* as a hedge, either clipped or a little wilder. Along a fence or wall, espalier *Garrya elliptica* or *Fremontodendron*. Grow a meadow of *Carex pansa* with *dudleyas* interspersed for structure. Mix white-flowered *romneyas* in liberally with Australian shrubs and trees, and add *Salvia clevelandii* for the best-scented foliage around.

Landscape for beauty and function

In a home garden, opuntias provide great security systems. Use several at the base of a fence or under a window to deter unwanted visitors. Larger species can screen an unsightly fence while creating a backdrop for smaller dry plants to grow in front. Modest-size types, like *Opuntia santa-rita*, eventually reach 4 feet tall and 6 feet wide, forming a handsome mound of great purple and green pads with bright yellow flowers. Mix an



opuntia in with desert penstemon for a blooming desert border.

World food Programme



Browsing through vintage New Year cards like this one on the left, it is sobering to remember when a time of “peace and plenty” seemed more achievable.

It is heartening to know that some organizations relentlessly continue to fight world hunger in meaningful ways. One such organization is the World Food Programme (WFP), the world’s largest humanitarian agency fighting hunger worldwide, delivering food assistance in emergencies and working with communities to improve nutrition, provide school meals and build resilience.



Many of us wouldn’t think of Bob Dylan as a Christmas caroler, but in fact he has an album of holiday songs, *Christmas in the Heart*, released in 2009. He has donated his international royalties for this album in perpetuity to WFP.



Every year, WFP assists some 80 million people in around 82 countries.

Comprehensive efforts are made to ensure that every man, woman and child enjoy their Right to Adequate Food; women are empowered; priority is given to family farming; and to work towards making food systems everywhere sustainable and resilient.

School feeding programs are another important



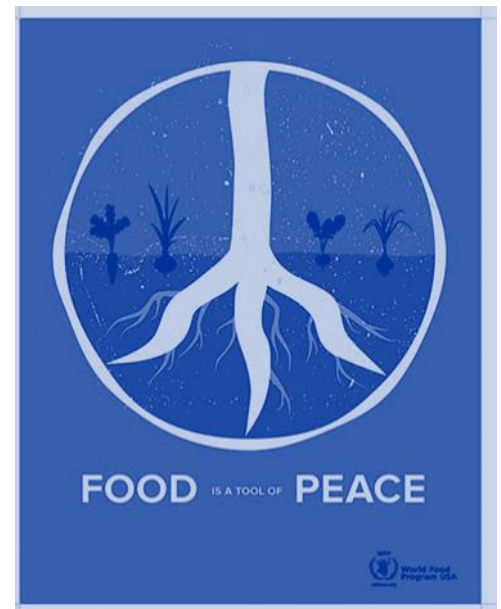
effort WFP conducts, providing cooked meals, snacks, and/or take-home rations to encourage children, especially girls, to consistently attend classes. These school meals are often the only meal a child will receive that day. School feeding programs also motivate development by functioning as a safety net to help vulnerable households and communities survive difficult times and shocks without compromising their nutrition and food security. Linking school feeding programs to local agriculture, known as “home-grown school feeding” helps boost local economies through the creation of reliable markets.

We know the value of school gardens like Life Lab in the developed world. But they are also used in the developing world to teach young students how to grow their own food, helping make communities more resilient in the long run. In several countries, WFP supports school garden programs, adding new dimensions to traditional school meals.

For instance, In Tanzania, WFP and Childreach Tanzania support 10 school gardens in Maasai communities traditionally made up of cattle herders not engaged in agriculture. The students grow vegetables like cabbage, carrots, eggplant and spinach to supplement their WFP meals. Parents, students and school gardening committees receive training in harvesting, grain drying and storage to help ensure sufficient crops. Participants start planting vegetables at home after the training sessions. They not only consume the vegetables themselves but they also sell them in the local market and are able to earn a living.



To learn more about the many ways WFP is fighting hunger and helping with climate change challenges, or to make a donation, visit www.wfp.org.



The Gardeners' Club Membership

The time has come for membership renewal. Annual membership dues, which include all benefits, are still only \$12.00, due by January 1st. The membership year lasts through the end of December, 2017. 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. 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!

Ours is a club celebrating the joys of gardening, friendship, community, learning, nature and growth. We have a history of giving to the community, and have focused this giving in the last few years on scholarships for high school and Cabrillo College students who are working towards careers in horticulture. Because our dues are so low and we'd like to be able to give at least one additional scholarship this year if we can, we are giving you the option of making an additional gift with your membership. Thank you!

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: _____

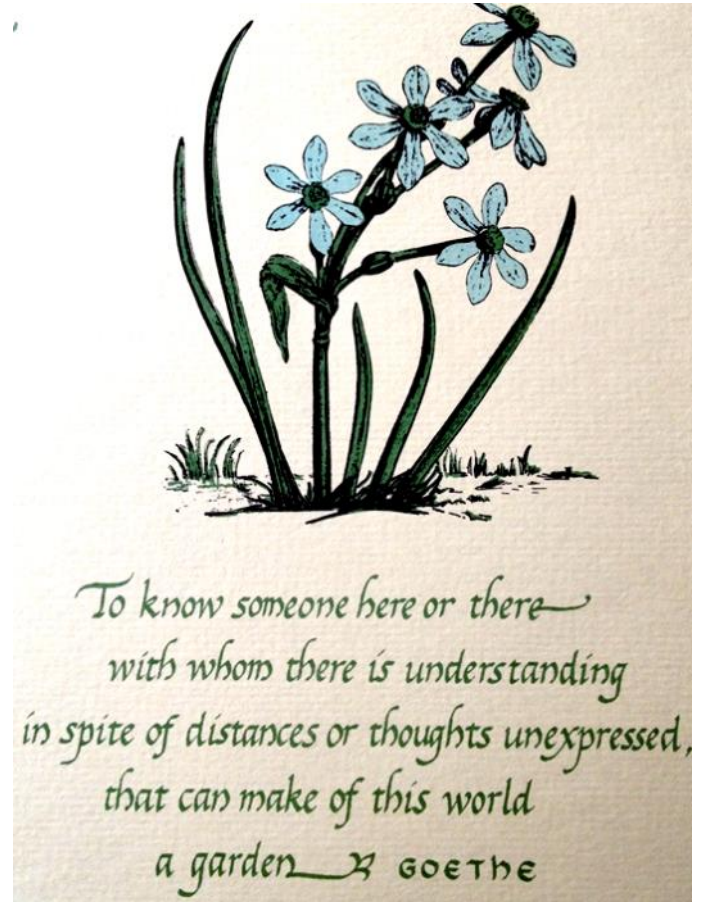
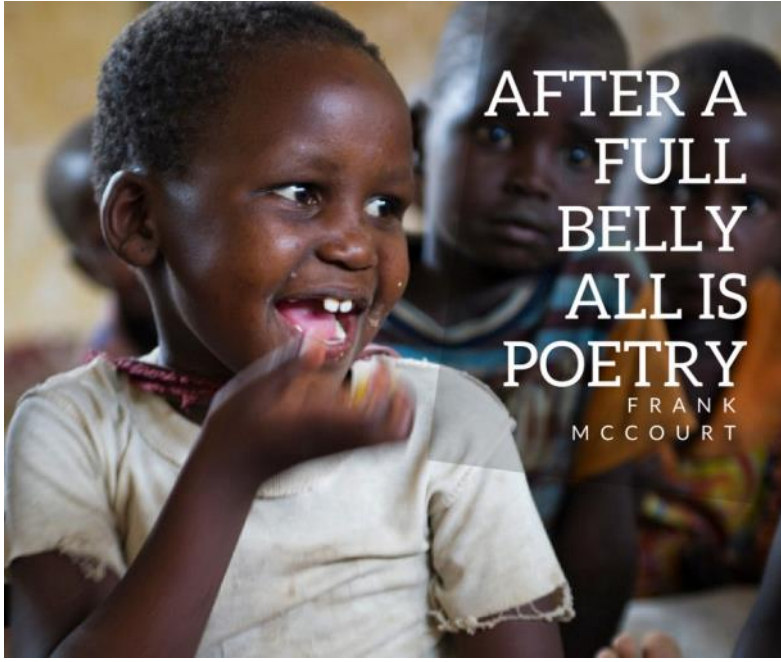
Address _____ Email: _____

Newsletter Preference (check one): Full color PDF via e-mail Paper copy (B&W) via snail mail

Enclose check for \$12 per member, plus any additional contribution to our scholarship fund, made out to *The Gardeners' Club*.

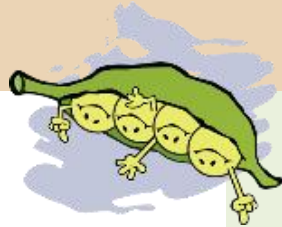
Mail to The Gardeners' Club
c/o Suzanne Caron, P.O. Box 3025, Ben Lomond CA 95005.

Membership amount	\$ _____
I would like to make an additional gift	\$ _____
Total	\$ _____



Our front page logo is graciously shared with us by artist Lisa Zador. Order a print or see more of her work at her Etsy shop www.etsy.com/shop/curiousprintpattern.

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



The Gardeners' Club

P.O. Box 3025, Ben Lomond CA 95005

President Cherry Thompson, 475-0991

Vice President & Publicity cherrylea@comcast.net

Secretary mygardensup@aol.com

Treasurer Denise Rossi

Membership drossi3342@comcast.net

Hospitality SuzanneBottomline@gmail.com

Newsletter Writer/Editor Lydia Johnson, 475-0912

Webmaster jseibxler@sbcglobal.net

Refreshments Marge Gregory

Plant Table 684-1529

Members-at-Large aneymark@hotmail.com

Members-at-Large regoryapotos@att.net

Members-at-Large Joe Thompson

Members-at-Large joe@joehometech.com

Members-at-Large www.thegardenersclub.org