

Monthly Newsletter
The Gardeners' Club
Santa Cruz County, CA



October 2016

BULBS, SEEDS,
TOOLS, BOOKS...



PLANTS, POTS,
DÉCOR, MORE...

Plant Sale



and Swap



Don't miss this wonderful opportunity to get free and bargain-priced plants and paraphernalia for your garden. Our members have been industriously dividing their perennials, potting up seedlings and extra plants, collecting seeds, bagging bulbs, gleaning surplus harvest, thinning tool and décor collections—all to make our trade and sale event a rich and rewarding experience. Come choose from a limitless variety of plants, bulbs, perennials, shrubs, seeds, small trees, tools, pots, vases, planters, books, magazines, knick-knacks and anything/everything garden. If you don't have plants to trade, you can buy stuff at ridiculously low prices. You are sure to discover something new to try. Don't miss out—see you there!

**THURSDAY, OCTOBER 13TH, 7 P.M.
APTOS GRANGE, 2555 MAR VISTA DRIVE**

Roasted Pumpkin Seed Hummus



Ingredients:

1 1/2 cups raw pepitas
4 gloves garlic
1 tablespoon olive oil
1 teaspoon smoked paprika, divided
1 teaspoon chili powder, divided
1 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups cooked cannellini/great northern beans (or 1 can, drained and rinsed)
1/2 cup olive oil, plus more for drizzling
1 lemon, juiced
salt and pepper, to taste
pita bread, Naan bread or chips, for serving

Instructions:

Preheat oven to 350 degrees. Grease baking sheet or line with aluminum foil.

Right on the pan add the the pumpkin seeds (pepitas), 1 tablespoon olive oil, 1/2 teaspoon smoked paprika, 1/2 teaspoon chili powder, salt and pepper. Toss well with you hands. Add the garlic cloves to one side of the pan (leave them in their skin). Roast for about 15-25 minutes or until seeds are cooked and begin to lightly brown. Remove the pan every 10 minutes to stir the seeds and check for doneness. Remove from the oven, let cool 5 minutes and then peel the skin away from the garlic. If the the garlic is not tender and fragrant when the seeds are done roasting, wrap them in foil and continue to roast until soft and roasted.

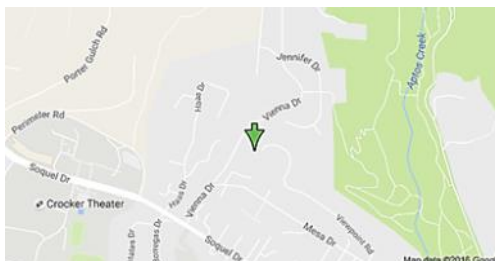
Add the pumpkin seeds to a food processor and process until a smooth paste forms, scrap down the sides as needed. This took about 5 minutes. Once the pumpkin seeds form a paste, add the beans and garlic. Pulse and blend until combined and the beans begin to puree, about 2-3 minutes. With the processor still going, stream in olive oil, blending continuously for a few minutes (and scraping down the sides if needed) until as smooth as desired. Add the remaining, 1/2 teaspoon of chili powder and smoked paprika. Blend until combined add some salt + pepper and taste, adding more if desired. Add hummus to a bowl and drizzle with extra olive oil. Start dippin!

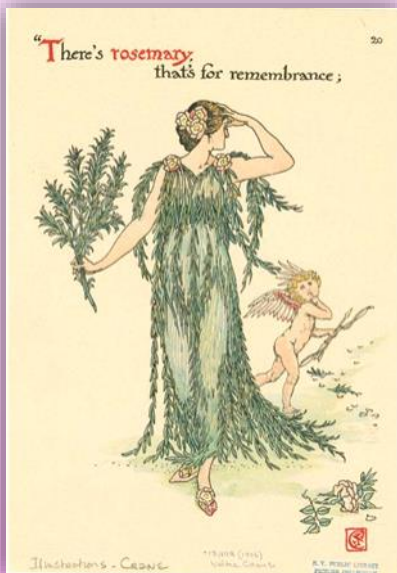
Recipe from #halfbakedharvest

OCTOBER BOARD MEETING

The next Board Meeting will be on Monday, October 24th, at 6:00 p.m. It will be a potluck. We'll be meeting at the home and garden of Marcia Meyer, whose address is 7101 Viewpoint Road, Aptos. You don't have to be a member of the Board to attend. Join us for a garden tour, good eats, conversation and brainstorming about The Gardeners' Club.

Marge Gregory has joined the Board as Refreshment Chair. Welcome, Marge, and thank you!





Celebration of Life



We miss Patty Connole's warm smiles at the Plant Table every month, but more than that, we miss the gift of her friendship and her giving, open, joyous spirit. Patty's daughter Bridget and husband Tony invite friends to a Celebration of Life in her honor on Sunday, October 16th. The time will be 1 p.m.-4 p.m., and the location will be Felton Community Hall, 6191 Hwy 9 in Felton. Please pass this invitation on to anyone you know who might want to be there.

GROW GREAT GARLIC! CULTIVATING ORGANIC GARLIC IN THE HOME GARDEN

Saturday, Oct. 29, 10 am - 12:30 pm. Cowell Ranch Hay Barn, 94 Ranch View Road, UCSC.

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



Located at the UCSC Farm, this workshop will include a taste test of roasted garlic varieties and (weather permitting) a demonstration of planting methods. Don't miss this workshop - it's going to be great! It will take place rain or shine.

Following the workshop there will be a selection of rare and heirloom garlic available for sale to plant in the home garden. New varieties for the 2016 workshop will include: 'Lorz Italian', 'Ukrainian', 'Paull's' and 'Ranui Purps'. Please bring cash or check for purchases. Note that garlic seed available at the workshop is limited; if you'd like to pre-order prior to the workshop, see www.sandhillfarms.org.

Cost of the workshop is \$30 general admission (pre-registered) or \$40 (at the door); \$20 for Friends of the Farm & Garden members (pre-registered) or \$30 (at the door); \$15 for limited-income (pre-registered) or \$20 (at the door). Pre-register online: <http://garlic2015.bpt.me/>. To pre-register by mail send a check made payable to UC Regents to Amy Bolton, CASFS, 1156 High St., Santa Cruz, CA 95064 (attn: Garlic Workshop). Sponsored by Center for Agroecology and Sustainable Food Systems and the Friends of the UCSC Farm and Garden.

CORRALITOS OPEN FARM TOURS SUNDAY, OCTOBER 9TH, 10AM - 4PM

Ten family owned farms are participating in year three of the Corralitos Open Farm Tours. All farms implement organic sustainable agriculture practices and are within a 10 mile radius of each other. Tour the farms at your



own pace and learn what is involved in growing our food and how important sustainable farming methods are to the health of the Earth and our community. In addition to self-guided tours of organic family-run farms, there will be a Market Place with local fresh food & wine, live music and

local artisans, free demonstrations of canning, fermentation, pickling and brining, pick-your-own olive and olive curing demo, engaging kid friendly farm activities, farm animals and more.

The tour is partnering with Alladin Nursery, 2905 Freedom Blvd., Watsonville, for this years Market Place. Stop by for a fantastic BBQ lunch of Corralitos Sausages, Corralitos area wine and drinks, pizza cooked in a wood burning oven from the folks at "Fired Up Fresh", authentic Mexican fare from My Mom's Mole, food vendors from the El Pajaro Kitchen, local art and much more. Listen to live music while enjoying artisan food in the beautiful surroundings of Alladin Nursery. For event schedule and , maps and more information, go to <http://www.openfarmtours.com/>.

SUPPORT YOUR LOCAL ARTISTS!

The 31st Open Studios Art tour is your opportunity to explore creativity in Santa Cruz County. The

simple goal of this event is to connect artists with people who love art. For the first three weekends in October, artists from the redwoods to the bay open their studios so that we can discover art in our stunning county. For gardeners, this is an opportunity to enrich our gardens and homes to reflect our passions for nurturing and creativity.

The dates for the tour are: South County – Sat. & Sun., Oct. 1st & 2nd; North County – Sat. & Sun., Oct. 8th & 9th; All County Weekend – Sat. & Sun., Oct. 15th & 16th. Studios open 11AM – 5PM. Guides to Open Studios are available at Good Times outlets, or if you go to <http://www.artscouncilsc.org/open-studios/> you can get an online guide and even apps for your android phone, iPhone or iPad.



Beth Purcell's "mosaic palace", 426 Pennsylvania Ave., Santa Cruz



HYPERTUFA CONCRETE CONTAINERS WORKSHOP - OCTOBER 22 AT 2PM

Dig Gardens is offering a hands-on workshop on making your own hypertufa containers. Hypertufa is a manmade stone made from various aggregates bonded together with cement. It's perfect for making long lasting garden containers. It looks like rock, can be cast into almost any shape, is environmentally friendly, very lightweight and can withstand harsh weather conditions. Pots make great homemade gifts in one of a kind shapes, sizes and colors. You will make 2 medium pots to take home with you. \$60 includes instruction and all materials. (831) 466- 3444, <http://diggardens.com/collections/workshops/products/hypertufa-pot-workshop>



Rooster planters, Mattie Leeds, 7258 Empire Grade, Bonny Doon

DIY GARDEN ART

Bundle sticks and stones for easy, cheap, creative garden art.



www.midwestliving.com/garden/ideas/garden-art-anyone-can-create



Tree jewelry

hmmm...what if you made tree jewelry beads out of ceramics or cut bottles or mosaic or...

Gardening & Recycling Resources



Club Member Mary Keith Osborn shares two more resources with us this month.

The first is the website for CalRecycle. It has so many articles and links to other sources of information. For instance, visit <http://www.calrecycle.ca.gov/Organics/Gardening> and you'll find all kinds of info on organic home gardening. Elsewhere on the site, there is information on everything from global warming to environmental education curriculum for kids.

In her ongoing quest for good compost, Mary Keith has found Malibu Compost's "Bu's Blend", the only "biodynamic" organic commercial compost on the market. You might want it just for the surfing cow on the package. It isn't just cow manure from organic cows. It's the end result of a five-month process that begins with manure being placed in long rows that are combined with wood chips and biodynamic ingredients, like chamomile. A fermentation process takes place where the piles are turned periodically and never allowed to reach an internal temperature higher than 160 degrees. When ready, the mixture is thoroughly screened. Learn more about the philosophy behind this happy cow product at <http://malibucompost.com/>, including interesting blog articles. You can find Bu's Blend at Mountain Feed, San Lorenzo, Hidden Gardens and D.I.G.

Thanks for the recommendations, Mary Keith!



Timber Press is offering some of its books in electronic format for \$3.99 or less. I was skeptical, but although I wouldn't spend much to see if it is possible to awaken my long-dormant interest in houseplants, I was willing to risk \$3.09 to read Tovah Martin's *The Unexpected Houseplant* (I ordered it on Amazon). Her approach is revolutionary—brilliant spring bulbs by the bed,



lush perennials brought in from the garden, quirky succulents in the kitchen, even flowering vines and small trees growing beside an easy chair. Along with loads of visual inspiration, readers will learn how to make unusual selections, where to best position plants in the home, and valuable tips on watering, feeding, grooming, pruning, and troubleshooting, season by season.

Naming the Newsletter



Thanks to all of you who voted on what the new name of the newsletter will be. It was close, but the winner was "Into the Garden."

Starting with the November issue, the logo on the front page will be the wonderful graphic above by NY artist Lisa Zador, who is kindly granting us the use of it. If you'd like a print of it for yourself, or some of Lisa's other marvelous offerings, visit her Etsy shop at <https://www.etsy.com/shop/curiousprintpattern>. I've already ordered my print, but now I see that she's got the perfect 2017 calendar for my kitchen, and a chicken print I might just have to have. Is it too early for holiday shopping?

Visit her anthropomorphic portrait shop, too, <https://www.etsy.com/shop/CuriousPortraits>, where you will find "unusual artwork and more for the discerning eccentric"!

Home Composting Workshop

If artisan compost is not in your budget, San Lorenzo Garden Center is holding a free workshop on Saturday, October 8th 10 a.m.—noon to "turn your kitchen scraps into garden gold...with worms". All composters will be 20% off on October 8th and 9th. In addition, the City of Santa Cruz is offering a \$40 rebate to city residents. Visit their website for more details: <http://www.cityofsantacruz.com/homecomposting>.



**UC SANTA CRUZ ARBORETUM
2016 FALL PLANT SALE
SATURDAY, OCTOBER 15
10 AM TO 12 NOON - MEMBERS ONLY
12 NOON TO 4 PM - OPEN TO PUBLIC
ARBORETUM EUCALYPTUS GROVE**



Ever wonder where gardeners and landscapers in-the-know purchase their plants? They flock to the UC Santa Cruz Arboretum Fall Plant Sale. The sale is in the Arboretum's Eucalyptus Grove, on High Street and the entrance is across from Western Drive, on the edge of the UC Santa Cruz campus.

Hundreds of varieties are carefully chosen to conserve California native plants and to introduce Australian, New Zealand, African and other beauties bred for water tolerance and pest control. The fall is a great time to get new plantings established in the garden. The days are getting shorter, and soil and air temperatures begin to cool down.

In partnership with the California Native Plant Society, the sale offers high quality, regionally-friendly plants from both groups at great prices. Not a member of the Arboretum or California Native Plant Society and want to get in on the early bird selections from 10 am until noon? Memberships for both organizations will be available at the gate on the day of the sale. Or, join the Arboretum Friends now.

This plant sale is a wonderful opportunity to take home some of the dazzling color of the Arboretum. Select non-invasive, drought tolerant plants, which will happily grow side-by-side in our Mediterranean climate. Knowledgeable Arboretum staff and volunteers will be on hand to provide information and answer questions.



It's also **pumpkin time** and the succulent nursery volunteers will be creating beautifully decorated pumpkins to sell at the Arboretum fall plant sale. This might be a focus for your own table or a gift for a special person.



Some of the plants that will be featured are:
Correa reflexa 'Cape Nelson' - An Arboretum plant introduction, offered for the first time! A low growing compact Correa blooming fall through the spring with showy red flowers with yellow tips. Good container plant.



Leucadendron 'Cloudbank Ginny' - Hybrid leucadendron growing 6 feet tall and wide. Blooms in the springtime displaying striking yellow flowers with red centers. Good for cut flower. Drought tolerant once established.



Banksia spinulosa 'Nimble Jack' - A large shrub with stunning 6 inch long golden flowers that emerge as red and become black with age. It grows 6 to 7 feet tall and spreads 8 to 10 feet. It is drought tolerant and frost hardy and can be grown in dappled shade.

This is a great chance to choose exceptional native groundcovers, such as

Ceanothus gloriosus 'Heart's Desire' (grows 6 inches to 1 foot tall and spreads up to 5 feet wide)



Arctostaphylos edmundsii 'Little Sur' (low growing and spreads to about 10 feet)

Ceanothus maritimus 'Pt Sierra' (grows 2-3 feet tall and spreads up to 6 feet wide. Grow in full sun or partial shade)



Ceanothus gloriosus 'Anchor Bay' (low spreading shrub growing 1 to 1.5 feet tall and spreading up to 12-15 feet wide)

Instructions & Tally sheet for Plant Sale and Swap

Don't miss this wonderful opportunity to get free and bargain-priced plants and paraphernalia for your garden. Come choose from a limitless variety of plants, bulbs, perennials, shrubs, seeds, small trees, tools, pots, vases, planters, books, magazines, surplus harvest, knick-knacks and anything/everything garden. If you don't have plants to trade, you can buy stuff at ridiculously low prices. You are sure to discover something new to try.

You can take plants home by either by paying cash or check, or by bringing plants and other items for trade tickets to use instead of cash. Fill out this form before the meeting if you are going to trade. This is what you'll get for what you bring:

- 2", 3" & 4" pots: 1 ticket each
- 6" pot or 6-pack: 1.5 ticket each
- 1 gallon pot: 2 tickets each
- 2 gallon pot: 3 tickets each

Miscellaneous items are priced at the meeting.

Label your plants with their common or botanical names, and



put your name on them in case purchasers have questions.

Please don't bring loose, dirty plants that would make a mess, or plants you wouldn't be proud to put your name on.

We appreciate all of you who come early to help set up – it's a lot of work! And if you can,

plan on staying to help with clean-up.

We'll start accepting plants at 6:40 p.m. The purchase prices are:

- 2", 3", or 4" pots: 2 tickets or \$1 each
- 6" pot or 6-pack: 3 tickets, or \$1.50 each
- 1 gallon pot: 4 tickets or \$2.00 each
- 2 gallon pot: 6 ticket or \$3.00 each

When there are multiples of the same plant available, please take only one until other members have had a chance to buy one. If there are multiples left over, then you can grab them! Plants that don't get sold or given away go home with the person who brought them.

Good luck, and have fun!

Please complete this form at home and bring it with you to the meeting.

Number of 2, 3 or 4" pots: _____ X 1 = _____ tickets

Number of 6" pots or 6-packs: _____ X 1.5 = _____ tickets (round up to whole number)

Number of 1-gal. pots: _____ X 2 = _____ tickets

Number of 2-gal. pots: _____ X 3 = _____ tickets

Miscellaneous items (to be priced at meeting): _____ tickets

TOTAL TICKETS: _____





Clouds of brown leaves were whirling and dancing in the air.

Be like a tree



and let the
dead leaves
drop.

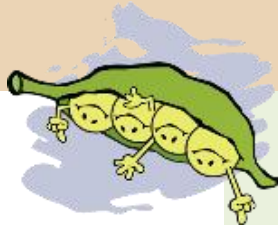
Rumi

"Leaves, easily turned into protective mulch, soil-enhancing leaf mold or rich compost, are the fall season's gift to the composter. After the last tomatoes are picked, the standing greens harvested, the squash brought in and the carrots pulled, nature provides a bounty that assures the next year's crops will have the best soil possible." — *Bill Kohlhaase*

<https://www.planetnatural.com/leaf-mold/>

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

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www.thegardenersclub.org