



# Into the Garden

Newsletter of The  
Gardeners' Club,  
Santa Cruz County,  
California

March 2017



## March Meeting: Arboretum Speakers

This month we are happy to present a two-fer—Melinda Kralj, Curator of the Australian Collection at the UCSC Arboretum, and Martin Quigley, Arboretum Executive Director, will both be coming to speak to us.

Melinda will give a presentation on Australian plants. She graduated from UCSC in 1978 with degrees in Biology & Art, and worked at San Lorenzo Garden Center for over a decade. While working at the nursery, she began volunteering at the Arboretum, and was hired in 1989. She takes care of the Australian Collections. Most of her time is devoted to the Slosson Gardens and the Banksia Field, and the new, exciting and challenging Australian Rock Garden.



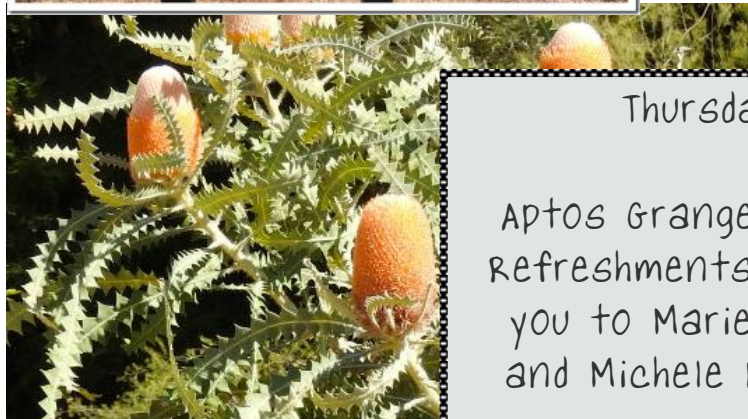
Martin Quigley, was previously a professor of botany and director of the Chester M. Alter Arboretum at the University of Denver. He is Executive Director and also serves as director of gardens and grounds, where his primary responsibility is to manage the plant collections and direct the operations of the gardens. He also oversees educational programming and the creative development of interpretive materials and exhibits in the Arboretum.

UCSC's Succulent Collection is the largest public display of cacti and succulents in the Monterey Bay area. It focuses

on succulents from the coastal areas of Mexico and California. Many of the plants are from the collections of Victor Reiter, noted plant breeder. Dr. Quigley recently invited people from significant California gardens to review the collection and offer ideas for its future development.

For his talk, he will

share some of the ideas that he has heard and his own thoughts about developing this part of the Arb and improving it for visitors



Thursday, March Ninth  
7:00 PM

Aptos Grange, 2555 Mar Vista Dr..  
Refreshments will be served. Thank  
you to Marie Beckham for snack  
and Michele Hausman for dessert.

Join us for what is  
sure to be an  
exciting and  
informative evening.

"



## VOLUNTEER DOCENT TRAINING AT THE UC SANTA CRUZ FARM & GARDEN

Don't miss this opportunity to become a volunteer docent at one of Santa Cruz's most beautiful locations: the UCSC Farm on the UC Santa Cruz campus. A seven-session docent training begins on **THURSDAY, MARCH 9**.

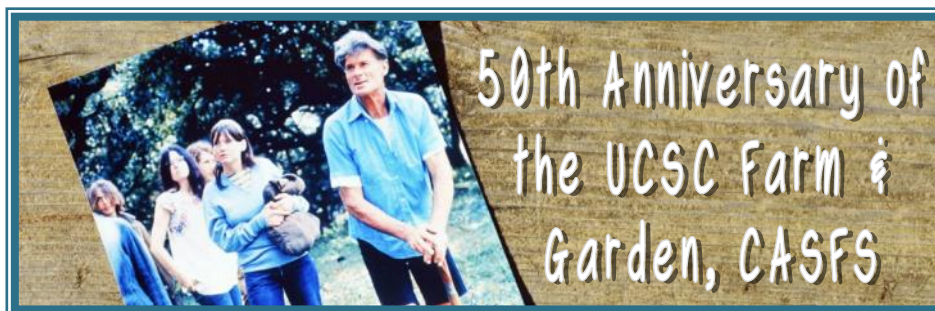
Docents lead tours for visitors to UCSC's 33-acre organic farm. Perched on a campus hillside with sweeping views of Monterey Bay, the Farm hosts a wide variety of education, research, and community programs, and is open to the public daily. If you enjoy gardening, learning about food and farming issues, and sharing your enthusiasm and knowledge with others, this is a wonderful chance to join our dynamic team of volunteers.



The 2017 Farm & Garden docent-training program will take place on the UCSC Farm on seven Thursday afternoons from 5:30 pm to 7:30 pm, beginning March 9 and ending April 27 (no session on April 6). During the training sessions, participants will learn about organic farming and gardening practices, the history of the Alan Chadwick Garden and the UCSC Farm, and the research and education work of UCSC's Center for Agroecology & Sustainable Food Systems (CASFS), which manages the Farm & Garden programs and facilities. There is no pre-requisite to become a docent—just a willingness to learn and share. After completing the training, docents are asked to lead a minimum of six tours a year and are encouraged to help with public education events, plants sales, and other efforts that support the Farm & Garden's community outreach work. Docents will also enjoy ongoing, free enrichment workshops on a variety of topics.

Cost of the docent training is \$25 to cover materials, or \$5 for UCSC students. The initial session on March 9 is free and fees only apply to those who continue with the training. Campus parking costs will be covered during the training. Active docents receive a yearly membership to the Friends of the UCSC Farm & Garden, which includes discounts at plant sales and local nurseries. Docents also receive free admission to many of the Friends' gardening and fruit tree care workshops.

For more details and to arrange for parking during the training, please contact Melissa Betrone at 831.459.3770, or [mbetrone@ucsc.edu](mailto:mbetrone@ucsc.edu) by Monday, March 6. The training is sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz. You can learn more about the UCSC Farm & Garden and CASFS at <http://casfs.ucsc.edu>.



Fifty years ago, master gardener Alan Chadwick started the Student Garden Project at the University of California's newest campus, UC Santa Cruz. Chadwick and his students and volunteers converted a brush-covered hillside into a vibrant organic garden that became the centerpiece of efforts to create a healthier, more sustainable approach

to growing food and flowers. From that garden grew the UCSC Farm, inspiring the Agroecology Program, now the Center for Agroecology & Sustainable Food Systems (CASFS). Since 1967 they've trained generations of new organic farmers and gardeners, built a model undergraduate experiential education program helped shape a more sustainable food system through research and policy efforts. In 2017 they will celebrate these accomplishments while looking ahead to the next 50 years of working to grow a healthy, socially just food system. You are invited to join them! They are planning an exciting calendar of events in 2017 to celebrate the 50th anniversary, featuring the First 50 Celebration & Symposium at UC Santa Cruz July 28–30. More events are being added to the calendar so be sure to check back throughout the year. Join as a guest, a volunteer or a sponsor.

Learn more about the First 50 Celebration and other upcoming events at <http://casfs.ucsc.edu/about/50th/index.html>, and see how you can support the next 50 years of organic farming and gardening education through the Farm & Garden 50th Fund.



## Help Needed.

We are relieved and happy that Club and Board Member Dee Weybright is making steady progress recovering from recent stroke. Any of you who have visited her Bonny Doon garden know it is magnificent but very labor-intensive. She is asking for help—she needs to hire somebody to prune her roses. Do you know anyone who could work for her? Call her at 476-7598.

## Celebrating Nikolara Jansons



Hard to believe, but Nikolara has been a member of The Gardeners' Club for 20 years! When she first joined, she was much younger than any other of the members, and she remained the youngest member for many years—our wunderkind! It is hard to imagine the Club without her. Here is her reminiscence of her years with us:



"Wow. Twenty years. That is hard to believe- I'm sure most of you don't believe it either! The group was called the Aptos Garden Club back then and I went to my first meeting in January 1997 with a family friend, Penny. I wish I could tell you who the speaker was or what the topic of the lecture was but I don't remember. I do remember that the meetings were being held at Aptos Grange Hall, same as they are today, but in the smaller room facing the kitchen. At the start of the meeting we would say the Pledge of Allegiance and then sing the Star Spangled Banner. The board meetings met at the Denny's on Ocean Street for awhile, while I served as Secretary to the board. We used to have a large fundraiser in the spring selling fuchsias and begonias that we bought wholesale. It was a lot of work for members.



I was on the board for a few years- one of the roles that I had was the Plant Table with the late Virginia Saso and the late Patty Connole. It was such a great opportunity to answer questions, practice my math skills and interact with everyone- lots of fun! I gave a lecture on flower arranging from the garden about ten years ago. I brought in all sorts of greens and flowers and some of my favorite vases. I shared some basic arranging techniques and gave suggestions for things to grow for bouquets. I love bringing the garden inside and still enjoy sharing bouquets at the Blossom Table. It's been a wonderful twenty years with the Gardeners' Club and I'm looking forward to the next twenty years!"

## Board Meeting

Our next Board Meeting will be on Monday, March 27th at 6pm at the home of Jan Olafsson, 125 Bay Heights Soquel All are welcome to attend; you don't have to be a member of the Board..

**WORKSHOP: GARDEN BED PREPARATION, CHADWICK STYLE! ALAN CHADWICK GARDEN, SATURDAY MAR 25, 2017, 930 AM** - Join Chadwick Garden manager Orin Martin and organic farmer Caroline Martin for a special workshop about garden bed preparation, featuring the classic double digging technique that Alan Chadwick introduced at the Student Garden Project (now the Chadwick Garden) 50 years ago. Learn when and how to create and maintain garden beds, incorporate compost, and maintain your beds through the years with cover crops and careful cultivation practices. The workshop will also review "intensive" planting techniques, including intercropping, to maximize production in your garden beds. Heavy rain cancels. Rainout date is Sunday, April 2. Full refund if you can't attend rainout date.. 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). \$5 for UCSC students. For more registration information, go to <http://gardenbeds.bpt.me/>..



Matthew Sutton gave an informing and inspirational talk on fruit trees last month. He recommended Trees of Antiquity as a resource for purchasing and learning about bareroot trees. Below is some information about their mission from their website (<http://www.treesofantiquity.com/>).

### **Why Heirloom Fruit Trees?**

The common supermarket varieties appeal to commercial growers because they need fruit that ripens all at once, doesn't bruise easily, grows high yields, ships and stores for extended lengths of time, and sits on the shelf without a blemish. Flavor is often a secondary consideration. These requirements are essential for commercial growers to meet because consumers have come to expect visually homogeneous fruit. This demand eliminates our cherished trees' unique qualities like the Ashmeads Kernel's shy bearing nature and russeted skin, or the diminutive, but uniquely sweet and pronounced tang of the Wickson apple. Our heirloom and traditional fruit trees exist thanks in great part to the home gardeners who continue to explore beyond the store shelves in search of a treasured trait that has eluded many of our supermarket aisles. We encourage everyone to maintain this search and share in the revival of these relics from the past. It's a unique experience to bite into a fruit that explodes with a complexity of sweetness chased with a dash of tartness. What a delight to realize, after savoring this discovery, that this is one of thousands of flavors waiting to be rediscovered. We offer a small peek into a vast world of treasured sweets long forgotten, but still on the map. We provide the directions to rediscovering what is truly at the heart of us all: our food.

### **Why We Grow Certified Organic Trees**

We believe our farming methods reflect our commitment to finding new ways to live and work with the land. The apple trees are at the center of our nursery, but the soil is the body that contains the heart of the trees. Our organic growing methods require a five year crop rotation to prevent the build up of pathogens in the soil. We plant permanent hedgerows of native plants, fruit trees and annual flowers to attract a diverse population of beneficial insects, reptiles, birds, amphibians and small mammals. Fallow nursery blocks are planted with green manure crops in combination with compost to reduce soil erosion and return organic matter to the soil allowing the diverse population of bacteria, fungi, micro and macro fauna to thrive. Lastly, through our ambivalent relationship to the plants that have followed our agrarian path, the weeds, we have become quite skilled in our hand hoeing techniques! This traditional method of growing trees provides our workers, families, neighbors, flora and fauna a work place and home that has not been soiled with problems that our children will have to solve. We are careful not to compromise tomorrow's needs for today's desire. Ultimately, our success relies on the support of our customer. We believe our fruit trees are a simple gesture of our commitment to you to provide answers today on the best method for long term growth and prosperity for our trees, homes and communities.



Trees of Antiquity has been growing and shipping organic fruit trees across the country for almost 40 years. Their nursery is very much a family effort—they plant, graft, prune, weed, water and harvest our trees with only a bit of outstanding seasonal assistance. Visit their website for more resources and inspiration.



# The Gardeners' Club Membership

## Will this be your last newsletter? Have you renewed your membership?

Annual membership dues, which include all benefits, are still only \$12.00, due this month. 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. 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.

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! Renew now so you don't miss anything—you'll be glad you did.

## 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	\$ _____

## Garden Metaphor

"The garden is one of the two great metaphors for humanity. The garden is about life and beauty and the impermanence of all living things.

The garden is about feeding your children, providing food for the tribe.

It's part of an urgent territorial drive that we can probably trace back to animals storing food.

It's a competitive display mechanism, like having a prize bull, this greed for the best tomatoes and English tea roses.

It's about winning; about providing society with superior things; and about proving that you have taste, and good values, and you work hard.

And what a wonderful relief, every so often, to know who the enemy is.

Because in the garden, the enemy is everything: the aphids, the weather, time.

And so you pour yourself into it, care so much, and see up close so much birth, and growth, and beauty, and danger, and triumph.

And then everything dies anyway, right?

But you just keep doing it."

Quote by Anne Lamott

(Thank you, Jan Olafsson, for sharing this with us)

## Last Chance!

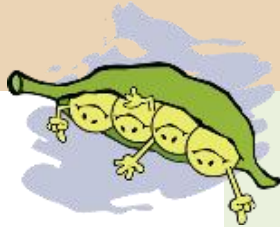
**If you haven't your membership yet, this will be the last issue you receive of the newsletter. Mail in your membership, or bring it to the next meeting.**



[www.etsy.com/shop/curiousprintpattern](http://www.etsy.com/shop/curiousprintpattern).

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

**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



[www.thegardenersclub.org](http://www.thegardenersclub.org)

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