



The Gardeners' Club
Santa Cruz County,
California

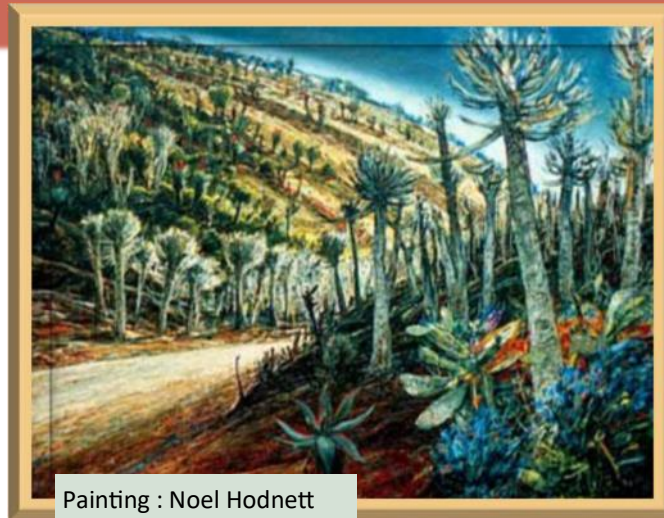
JANUARY 2019

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Succulents of South Africa (Western Cape)

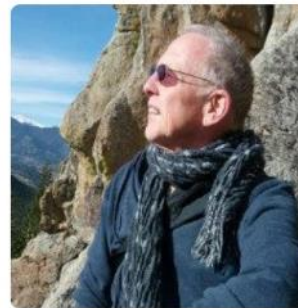
Fulfilling a long-held desire to visit South Africa, Martin Quigley, Executive Director of the UCSC Arboretum & Botanical Garden, was able to travel there, through the generosity of the Ray Collett trust. This month Martin, who is an engaging and enthusiastic speaker, will join us to talk about succulents of South Africa, mostly near the western cape region. When he visited, he observed the many ways in which the Euphorbias and Aloes of South Africa fill a niche that is comparable to that of Cactus and Agave in the new world.

The Western Cape is very similar to the California Central Coast in climate, each being one of the five regions of the world which harbor what is known as Mediterranean vegetation. However, we have a longer dry season. They also have a fire-dominated landscape,



with much more frequent fires than we have here. The predominant vegetation around the coastal mountains is fynbos (pronounced "fayn-boss"), considered the most species-dense plant community in the temperate world. It is mostly low-growing shrubs and herbaceous perennials, annuals, and many species of bulbs. This region has been recognized as one of the most special places for plants in the world in terms of diversity, density and number of endemic species.

Join us at our January meeting to learn more!



ALOE
BLOSSOM



Thursday, January 10th, 7:00 pm
Aptos Grange, 2555 Mar Vista Drive

National Pie Day - January 23rd



Little miss Mable
sat at the table
eating her coffee and pie,
She put in her thumb
and pulled out a plum
and yelled

I THOUGHT THIS WAS APPLE!!



**Or, Ms. Mable, consider as an
alternative to apple pie an**

APPLE CARROT SMOOTHIE:

Makes 2 one-cup servings

Ingredients

- 2 large carrots, roughly chopped
- 1 apple, stemmed and cored, then roughly chopped
- 1 frozen banana, peeled
- 1 cup water
- Juice of 1/2 lemon
- Pinch of ground cinnamon
- Pinch of ground ginger
- Pinch of ground cardamom

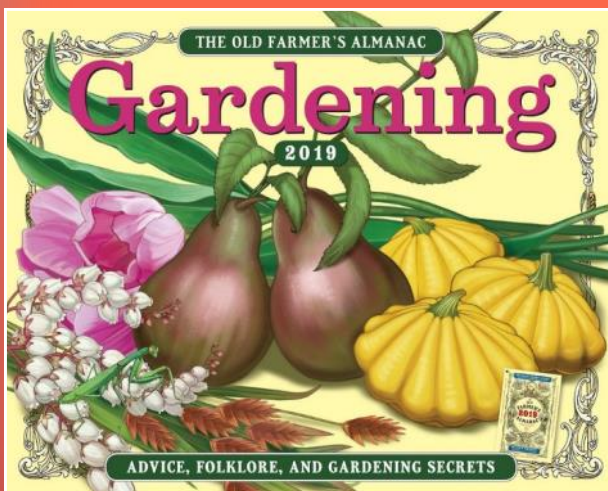
Directions

Add all ingredients to a blender with 1/2 cup water and puree until smooth, adding up to 1/2 cup more water to thin as desired. (Recipe from Oprah.com)

CRUSTLESS APPLE PIE

- 6 medium sized tart, firm apples
- 1/3 to 1/2 c. white sugar
- 1/2 c. brown sugar
- 1 tsp. cinnamon
- 1 c. sifted flour
- 3/4 c. water
- 1 tsp. baking powder
- 1/2 tsp. salt
- 3/8 c. (6 tbsp.) shortening, part butter for flavor

Peel apples and cut into eights. Place in saucepan with white sugar, cinnamon and water and cook until apples are partially done (about 10 min.) Then place in deep greased 9 in. pie pan. Cream shortening, add brown sugar gradually and cream well. Sift flour, baking powder and salt together and add to creamed mixture working with pastry blender until completely mixed. Sprinkle over apples in pie pan. Bake about 45 min. in 350 degree oven. Serve with whipped cream.



or Amazon
<https://www.almanac.com/calendar>



Our next Board meeting will be a potluck extraordinaire on January 28th, 6:00 PM, at the home of Cherry & Joe Thompson at 3315 Putter

Drive, Soquel at 6pm. All are welcome to attend.

And So It Begins - The New Year

Pantone's Color
of the Year

???

My New Year's Resolution was?
to keep this newslettershorter
But there is so much I want to
write about. .What to choose? ?

???

What I learned
from the
Garden

January
Things To Do
in the Garden

?? ? ?



Only 8% of people successfully achieve their New Year's resolutions. Apparently I will be one of the 92% who will have to accept failure, something that I've learned over and over from the garden. It is rather humbling to fail at a resolution before the New Year has actually even started, but I can learn from it. Keeping the newsletter shorter might be a worthwhile goal, but if I don't make the process of doing that enjoyable, what's the point? So, abandoning brevity for this month at least, I decided the first thing I wanted to do was to go out to my garden and take photos of things in Pantone's Color of the Year, and let the writing of this issue take off from there. If you look at the picture of the smoothie on the previous page, you might think of this newsletter as a smoothie - a lot of passions, reflections, advice and information all mixed up. But it won't be short.

Annually, Pantone's color experts choose find one color that captures the zeitgeist, the defining spirit or mood, of the year. This year's color is Living Coral, a peachy shade of orange with a golden undertone. Pantone says it embodies playfulness, energy, and a yearning to reconnect with nature. The overriding influence this year,



they said, was the environment. "Top of mind was the arresting beauty we see in nature and the importance of preserving the environment. Can't argue with the thinking behind that, even if you don't care for the color.

You don't have to step more than a few feet into my garden to it in many variations, especially in the roses. January is the month to prune roses. Might be hard if, your roses are still blooming, but they've got to take a rest for their own good. See Page 7 if a workshop or class might help.

Pantone's choice has also captured the color of the bane of many a rosarian: rose rust fungus. Because my roses are plagued by every fungal disease and insect possible, I strip off every leaf of all of my roses every year, without fail.



Some people also spray their roses with a dormant spray that contains lime sulfur right after the January pruning.



The garden teaches us to let go of control, of perfection. I didn't sow the plant on the left, but the birds love it, and it would be a

shame for it to be victim to the urge to tidy up. And if I don't fuss

with the weather-damaged tips of this succulent, it will be fine by spring.



On the other hand, winter clean-up means NOW, to prevent pathogens and other problems later. I have not been ruthless enough. This tomato plant is still

pumping out fruit, but it is incredibly diseased—out with it!

Here's something I purposely won't clean up—the carpet of leaves from the Roger's Red Grape. They are too beautiful, and doing more good than harm to the soil.



In addition to roses, this is the month fruit trees, grapes, cane berries and other woody plants should be pruned. This should be done before new growth starts. It is easier on you and on the plants to do this with sharp tools. Please don't follow my example. (If you



are interested in growing grapes, AND want tips on tool sharpening, consider the two-fer workshop described on this page.



Out with the old, in with the new might be applicable to my pathetic old pruners, but consider my gardening clogs. The tops of them used to be bright coral stripes, but now they are so weathered they are beginning to disintegrate. The insoles are respectably Patone-y, though. I don't want these ending up as

pieces of plastic floating in the ocean, so in the interest of walking sustainability forward, I'll set vanity aside and keep wearing them.

This is a great month to start propagating new plants by rooting semi-hardwood and hardwood cuttings. I tried it last year using rooting powder, and look at the success I had with my 'Tiger Stripes' Abutilon! A good explanation of some techniques to clone cuttings can be found at <http://ceyolo.ucdavis.edu/files/53420.pdf>,



Visit local nurseries for bare root plants—fruit trees, roses, many kinds of berries and more. These are sold without any soil clinging to the roots making them easier and less expensive to transport. My biggest success



with a bare root tree has been a Seckel sugar pear which has born lots of very small, very sweet fruit for the last two years. It is a native American pear. Learn more about growing Seckels at <https://www.gardeningknowhow.com/edible/fruits/pear/what-is-a-seckel-pear-tree.htm>. Learn more about how to plant bare root trees at <http://homeorchard.ucdavis.edu/8048.pdf>.

Not all color needs to come from plants. I was happy to find lots of coral tones in my pots.



Pondering and wandering around my garden, camera in hand, narrowing my focus through the Pantone Living Coral lens, has been a joy. The garden teaches me, continually re-teaches me, gratitude. I am grateful for the peace and nurturance my garden gives. I am grateful to have all of you, fellow gardeners and friends, who allow me to share the wonders of gardening and the discoveries found in one garden.

GRAPE EXPECTATIONS! Grapevine Pruning Methods & Tool Sharpening - Watsonville

**January 26, 2019
10:00 AM - 12:00 PM**

Contact: Anastatia Foster,
abfoster@comcast.net

Sponsor: UC Master Gardeners of
Monterey & Santa Cruz

Location: UCCE Auditorium and
Demonstration Garden

Save your seat now for a hands on class in how to prune and train grapes of various species. Also learn pruning tool sharpening techniques

UC Master Gardener Art Nathan will discuss various training systems for grapes, several species and how they are used in modern viticulture. He'll demonstrate alternate pruning methods while discussing the pros and cons of each. Bring your sharp pruning shears and have fun doing a bit of cutting on the vines. Art is a graduate of UC Davis where he received his Viticulture (Plant Science) B.S. degree. He worked in the wine industry for 40 years managing healthy vineyards and making wonderful wine.

A pruning job is only as good as the health of the tool you use. Work smarter, not harder.....a dull tool makes you work harder and it is not good for the plant. A 20 minute overview on sharpening and maintaining your pruning tools ensure their longevity will be demonstrated by UC Master Gardener Ernest Franco.

This free class will begin in the auditorium and proceed to the courtyard and demonstration garden for hands-on pruning. Arrive 15 minutes early for check-in or registration. A portion of the class will be held outside, so please dress appropriately for sun, rain or fog. Layers, hat and sunscreen are advised. Reserve space at <https://ucanr.edu/survey/survey.cfm?surveynumber=24108>.

WORKSHOPS & EVENTS

Thank you to Club Member Trician Comings for alerting us to the following event.

Our Local Amah Mutsun Tribal Relearning Program

Thursday, January 17th at 7:00 PM

Presented by The Santa Cruz Group of The Sierra Club



Come see a slide show by Rick Flores on how, for thousands of years, California Indians managed ecosystems and plant communities in the Monterey Bay area north to Ano

Nuevo and including Mt. Umunhum. These practices sustained ecosystems and affected the composition of plant communities that were first seen by European explorers. These indigenous skills of tending the land are known as traditional ecological knowledge.

Today, the Amah Mutsun Tribal Band, descendants of the Mutsun and Awaswas speaking survivors the Santa Cruz and San Juan Bautista missions, are working hard to restore and relearn the wisdom of their ancestors in order to steward their traditional tribal territory once again. Through the formation of the Amah Mutsun Land Trust, they have forged relationships with environmental groups, state and federal agencies, conservation organizations and educational institutions in an effort to gain access to their traditional tribal territory and relearn these practices.

Rick's talk will focus on this traditional ecological knowledge and how it is being cultivated through innovative projects and restoration work at places like Pinnacles National Park. Native gardens have also been established at Castle Rock State Park, Pie Ranch, UCSC Arboretum and San Juan Bautista.

Rick Flores is the Director of Horticulture and Steward of the Amah Mutsun Relearning Program at the UCSC Arboretum and Botanical Garden and is also a Research Associate for the Amah Mutsun Land Trust. He enjoys being outdoors hiking, backpacking, fishing, mountain biking and bird watching.

Come at 6:30 for healthy snacks and socializing with other environmental and plant loving folks. Free—all are welcome. Donations appreciated. Tell your friends!



Where: The Live Oak (Green) Grange Hall at 1900 17th Ave. near Capitola Road.



Basic Composting Workshop

January 26, 2019, 1:00 PM - 3:00 PM

Contact: (831) 824-6484

Sponsor: County of Santa Cruz Public Works

Location: Live Oak Grange, 1900 17th Ave.



<https://ucanr.edu/survey/survey.cfm?surveynumber=24108>

This workshop will discuss the principles of composting kitchen and yard wastes using backyard bins and vermicomposting (worm composting) techniques. You will learn how composting will improve your soil and aid in the health of your plants and vegetables, as well as reducing waste going to the landfill. Hands-on workshops are led by a Certified Master Composter and Master Gardener Otis Johnson and sponsored by the County of Santa Cruz Public Works Department.

Upon completion of the workshop, GreenWaste Recovery customers are offered a free backyard composting bin or worm bin. Non customers may purchase a bin a discounted price.

Space is limited; advance reservation required. Call (831) 824-6484 or sign up online at goo.gl/Fw6BaK. After submitting your request, you will be notified if you are accepted in the workshop.

Workshop: Early Spring Vegetable Gardening



January 26, 2019 (Saturday) 10:00
a.m. - 3:00 p.m. \$69 plus small
materials fee of \$10

Take advantage of our mild California Bay Area climate to get your vegetable garden up and productive for the season! Why wait for summer to start harvesting your own healthy, organic produce?

This class will teach you what's possible to grow and pick in early spring. You will be able to plant and sow in February and March, then start to harvest your bounty in April. Learn sustainable organic techniques that will let you seamlessly integrate your early spring vegetable garden into your summer plantings of warm-weather lovers.

We will discuss lettuces, spinaches, chards, bok choy, tatsoi, snow and shelling peas, mustard, mizuna, cress, kale, arugula, chrysanthemum greens, broccoli raab, and other quick-growing veg that will tide you over til the warm weather hits. This class differs from our Winter Vegetable Gardening Class, as it only concentrates on quick, cool-weather plants that you will be able to put in now and harvest in the spring.

Every student gets to sow a flat of seeds to take home to tend along with instruction on how to grow them out.

In addition to the culture requirements of each of the vegetables, the topics covered in class will include: bed preparation, heat and light requirements, frost control, germination tricks, organic pest control, fertilizing, and harvesting techniques. This class is taught by farmer, Cynthia Sandberg and held on-site at Love Apple Farms, located at 2317 Vine Hill Road, Santa Cruz.

ALL CLASSES ARE HELD RAIN OR SHINE
ALL CLASSES REQUIRE ADVANCE REGISTRATION

Go to the Love Apple Farm website at <https://www.growbetterveggies.com/> to register for the class above and to learn about Cynthia's other classes, including **Growing Tomatoes, Peppers & Eggplants from Seed - January 19, 2019 (\$89)**

Planning Your Vegetable Garden



January 26, 2019

10:30 AM - 12:00 PM

Contact: Karen Cozza, kacozza@yahoo.com, 408 375-4985

Sponsor: UC Master Gardeners of Monterey & Santa Cruz

Location: Costanoa Commons, 335 Golf Club Drive, Santa Cruz

Dreaming of your summer garden on a dark and stormy January day? Take this time by the fire to figure out what you're going to plant, when you need to plant it and how to lay out your vegetable garden in spring. We'll work with pen and paper as well as some on-line garden planning tools and calculators. This free class will be lead by Master Gardener Delise Weir.

Please arrive 15 minutes early to sign in or register. The class is limited to 16 seats so sign up today at

<https://ucanr.edu/survey/survey.cfm?surveynumber=25585>



Free Talk

ROSE PRUNING Workshop

Saturday • January 26th
10am – Noon

Get the expert's advice on pruning your roses for the upcoming season. **Members of the Monterey Bay Rose Society** will be here to answer questions and offer tips on pruning.

235 River St., Santa Cruz, CA | 831-423-0223

Visit us at www.SanLorenzoGardenCenter.com

Store Hours: Monday - Friday, 8am to 5:30pm • Saturday, 8am to 5pm • Sunday, 8:30am to 5pm

San Lorenzo
GARDEN CENTER

January 26, 2019 (Saturday) • MBRS Pruning Seminar at San Lorenzo Garden Center • 235 River Street • Santa Cruz CA 95060 • 10 a.m. • Watch the Consulting Rosarians demonstrate proper pruning techniques and the tools to use. San Lorenzo also has an excellent selection of roses to buy.

January 19, 2019 (Saturday) • MBRS Pruning Seminar at Alladin Nursery & Gift Shop • 10 a.m. • 2905 Freedom Boulevard • Watsonville, CA 95076 • Consulting Rosarians will demonstrate and answer questions. Alladin provides both bareroot and potted roses as well as baskets, tools, fertilizers, gardening gloves, etc. for purchase.

Rose Pruning Seminars are here again!

**Join us at the Monterey Bay Rose Society's Display Garden
located in the Santa Cruz County Fairground
2601 E Lake Ave, Watsonville, CA 95076
Saturday, January 12 and Sunday, January 13 at 10 a.m.
Additional seminars are listed on our Schedule of Events.**

Here is your opportunity to have a hands-on experience with consulting rosarians showing you how pruning is done. They will demonstrate, then let you have a try at it. Bring your bypass pruners, gardening gloves, work shirt and hat. MBRS members, please come prepared to prune some roses.

eBooks in Bloom

Each month, enjoy a fresh selection of Timber Press gardening ebooks, all for \$3.99 or less! Check it out at <http://www.timberpress.com/ebooks-in-bloom/>

**California Rare Fruit Growers,
Monterey Bay Chapter**

FRUIT SCION EXCHANGE



**January 13
12:00 pm - 3:00 pm**

Fruit growers--first-time backyard orchardist or the professional--this is your big event! The Annual Scion Exchange in January is the Santa Cruz and Monterey Bay area's major exchange of dormant propagable fruit material. At this event, run by the Monterey Bay Chapter of the California Rare Fruit Growers, we distribute scionwood of hundreds of varieties apple, pear, plum, peach, apricot, and other species. We also typically have as rootable cuttings of fig, pomegranate, grape, and other, as well as various exotic cuttings and seedlings that are seasonally appropriate for propagation, and other plant material.

If you're new to propagating fruit, we offer tutorials at this event on how to graft trees. When seasonality of our nursery suppliers allows for it, we sell apple and Prunus rootstocks at this event.

This event is held at the Horticulture Department of Cabrillo College in Aptos, \$5 admission for non-members. Join the club at <http://mbcrfg.org>

**Home Grown Fruit
Basic Winter Fruit Tree
Pruning**

**Sat., January 26th
9:30 am - 12 pm
UCSC Farm**

Review the goals and techniques of pruning fruit trees in this lecture and demonstration workshop. Get some hands-on pointers on how to prune your fruit trees to maximize health and production. Information on varietal selection, tools, timing, techniques, and more, with Matthew Sutton of Orchard Keepers. Rainout date is February 2. Dress for the outdoors and bring a snack. Register at <https://pruning2019.brownpapertickets.com/>, or if you prefer to pre-

register by check, please send a check made payable to UC Regents to: Vanessa Ackermann/CASFS

1156 High Street, Santa Cruz, CA 95064, attn: Winter Pruning.

Online registration costs: \$30 for general public; \$20 for Friends of the Farm & Garden members, and certified UC Master Gardeners; \$15 for limited income, and beginning farmers; \$5 for current UCSC students.

Free for lifetime members of the Friends of the UCSC Farm & Garden, and current Farm & Garden docents. Or pay at the door (cash or check only): \$40 for general public, \$30 for Friends of the Farm & Garden members, UC Master Gardeners, \$20 for

limited income and beginning farmers, \$5 for current UCSC students. For more information call 831.459-3240 or email casfs@ucsc.edu.



**Free Fruit Tree Q & A
Sessions**

- **Saturday, January 12th, 10 am - 12 noon
San Lorenzo Garden Center**
- **Saturday, January 19th, 10 am-12 noon
The Garden Company
2218 Mission St.,
Santa Cruz**

Join Matthew Sutton, founder and owner of **Orchard Keepers**, for free talks and Q&A sessions on fruit trees. Bring your questions about appropriate varieties, soil preparation, and more!

Note: Jan. 20th event will happen rain or shine! There is indoor space available for this session. If you have rain concerns call San Lorenzo Garden Center, 423-0223.

Note: For Jan. 19th event, this is always an informative and popular event so please call and let them know if you plan to attend (The Garden Company, 429-8424). It is an outdoor event, so dress in layers, and heavy rain cancels.

The Gardeners' Club Membership

The time has come for membership renewal. Annual membership dues, are only \$15.00, due now. The membership year lasts through the end of December. 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. 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 continue to give at least one additional scholarship, 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 2019 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 \$15 per member, plus any additional contribution to our scholarship fund, made out to *The Gardeners' Club*. Mail to:

The Gardeners' Club % Suzanne Caron
P.O. Box 3025
Ben Lomond CA 95005



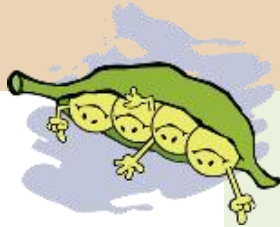
Membership amount	\$ _____
I would like to make an additional gift	\$ _____
Total	\$ _____

A big THANK YOU to Pat McVeigh who is coming on Board as Interim Treasurer. We are still looking for someone to step in to fill the position officially.



Gott Nytt Ar ("Happy New Year" in Swedish)

It's easy-peasy to join our club!
Dues are \$15 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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