



The Gardeners' Club
Santa Cruz County,
California

MAY 2019

Writer/Editor: Lise

Bixler (lisebixler@sbcglobal.net)



Spring Plant Sale & 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. See you there!

THURSDAY, MAY 9th, 7 P.M.
APTOS GRANGE, 2555 MAR VISTA DR.

(see inside back cover for more details)

Spring awakens the artist in all of us, and so many have shared note-worthy art news that it has become the theme of the newsletter this month. Club member Elliot Debner sent me a link to an informative and interesting story, “14 World-Famous Flower



Paintings From Monet to Warhol” (www.ba-bamail.com/content.aspx?emailid=32622.)

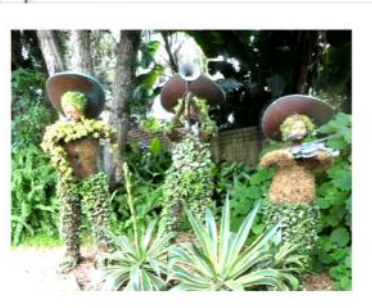
The painting of a sunflower on the left by Gustav Klimt captured my attention, part of his garden series, where he carefully studied Austrian gardens and landscapes. Art critics have argued that this painting is a portrait in disguise, since the tall sunflower is

given an almost anthropomorphic quality, being the lone tall centerpiece of the painting. Perhaps it is calling to the bees, “Come, I have pollen for you!”

Member Liz Neeley visited the San Diego Botanic Garden and sent pictures of some of the very cool sculptures she saw there. (She posted them on our Facebook page, [thegardenersclub:intothe](https://www.facebook.com/thegardenersclubintothe)



garden, which you can join .) These faces make me want to weld some immediately for my garden. And this mariachi band reminds us that it is almost Cinco de Mayo.



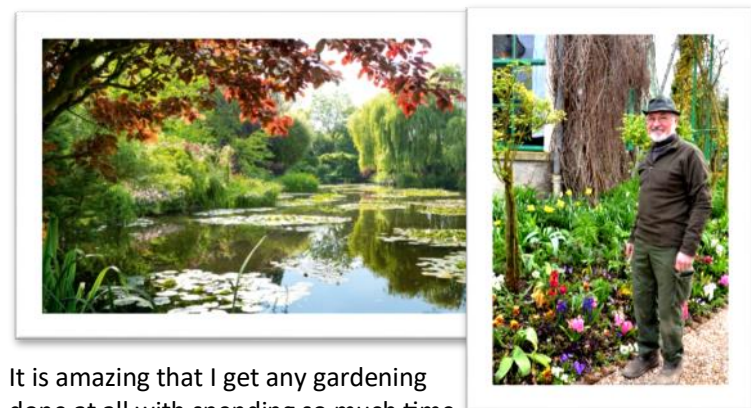
Member Marcia Meyer saw the Monet exhibit at the de Young Museum in San Francisco and found it superb. It will be there through May 27th.



From the de Young website: The exhibition features nearly 50 paintings by Claude Monet dating mainly from 1913 to 1926, the final phase of the artist’s long career. During his late years, the well-traveled Monet stayed close to home, inspired by the variety of elements making up his own garden at Giverny, a village located about forty-five miles from Paris. With its evolving scenery of flower beds, footpaths, willows, wisteria, and nymphaea, the garden became a personal laboratory for the artist’s concentrated study of natural phenomena.



Boldly balancing representation and abstraction, Monet’s radical late works redefined the master of Impressionism as a forebear of modernism. In the first two decades of the 20th century, Monet continued to evolve his style. While Pablo Picasso, Henri Matisse, Marcel Duchamp, and Fernand Léger made headlines with their own artistic visions, which minimized the importance of observing nature, Monet remained steadfast in his focus on his gardens. He brought vitality and interest to his work by evolving his brushstroke, which became broader and more layered, and significantly expanding the scale of his compositions.



It is amazing that I get any gardening done at all with spending so much time online following up wonderful resources people share. Friend Nancy K. Brown told me about Artsy, and there to be discovered was this great article, “The Man Who Keeps Monet’s Famed Gardens Growing” (<https://www.artsy.net/article/artsy-editorial-man-monets-famed-gardens-growing>.) You must read it, to learn more about the history of the gardens, and the people who keep them vibrantly alive. Gilber Vahé, the head gardener, has been in charge of the restoration and care of the gardens since 1976,. At that time, Monet’s gardens were largely unknown in France, save for intellectual circles. None of the plants from Monet’s time had survived, and the land was overgrown with grass and weeds.

The process of revitalizing the gardens was slow. Vahé worked alongside a team of fellow gardeners, including one who had worked alongside Monet himself, while research was conducted that would help to determine what should be planted and where. They took cues from the artist’s letters, oral accounts from relatives, photographs, and of course, paintings, to recreate the legendary garden that Monet had brought to life.

The plants today are not exactly the ones that Monet painted a century ago, and they’re not all placed where they were when the artist lived, but Vahé believes that’s not what’s important. Rather, he works to maintain the original aesthetic—a certain profile of color and light—that corresponds to Monet’s vision. Central to this approach is putting light-colored flowers—whites and yellows—in every area of the shade; and placing dark colors in juxtaposition to paler colors. It’s also crucial to create a density of vegetation along the garden’s central path, and to develop moments where the viewer is fully immersed in plants, so that the sky is barely visible.

When you are done with that article, you might want to read “Frida Kahlo’s Garden Is Still Thriving—Six Decades after Her Death” (www.artsy.net/article/artsy-editorial-frida-kahlos-garden-thriving-six-decades-death .)



Thinking about Cinco de Mayo, I remember how we were introduced to Mexican food when my family arrived from Back East. My mother, raised in Brooklyn and a gifted cook of Yiddish cuisine, eagerly tried new things. She made her first enchiladas using Bisquick pancakes instead of tortillas—we wolfed them down. Later in life, having mastered Mexican dishes, she became somewhat of a food snob about certain things. For example, she looked down on people “who don’t know from jicama”

For those of you who DO know from jicama, or WANT to know from jicama, here’s a recipe for your Cinco de Mayo festival. Jicama is a root vegetable native to Mexico. There it is often sold by street vendors and commonly eaten raw, and seasoned with lemon or lime juice and chile powder. Here it is served with an unusual dipping sauce .

Mexican Matchsticks



- 1 bunch fresh cilantro, chopped
- 1 green bell pepper, chopped
- 1 medium sized white onion, chopped
- 1/4-cup rice vinegar
- 2 tablespoons brown sugar
- 1 serrano chile, stemmed, seeded and chopped
- 1 large jicama, peeled, cut into thin strips
- Salt and pepper to taste

Place green pepper over coals on the grill, over a gas flame on an indoor range, or under a broiler in your oven. Blacken on all sides. Place in a paper bag for 10 minutes.

Remove pepper from bag and remove the waxy skin by rubbing your thumb over the blackened exterior.

Puree all ingredients except jicama in food processor until smooth. Season with salt and pepper to taste. Transfer to bowl, cover and chill. Can be made a day ahead. Dip jicama in puree to serve. -Recipe by Bill Milligan for the Call

NATURE CRAFT WORKSHOP



The world speaks to us in magnificent ways, and seasonal floral blooms are one of them! Each flower has specific meanings and sentiments that can be used to mindfully create an arrangement with an overall message. Using the Language of Flowers, arrangements will be

created with the sentiment of stewardship and protection of our natural world.

Workshop instructor Lauren Bogle is the Executive Floral Designer at The Bonny Doon Garden Company. For the past 5 years Lauren has developed a love and understanding of flowers in a deeply personal way. She is a UCSC Biology graduate and a certified California Naturalist.

Cost: \$55 members/\$65 non-members (plus \$10 materials fee.) Flowers & vase provided please bring clippers. Ages: 12+ Class size: limited to 12. Location: Hort II, UC Santa Cruz Arboretum and Botanic Garden. Tickets: <https://arboretum.connect.ucsc.edu/>



Members of The Gardeners’ Club are opening their gardens! Plan your visits for enjoyment, to learn, to share, to reflect. Below are the upcoming visit opportunities. Ready to share your garden? Reserve a date and time by emailing Cherry Thompson at cherrylea@comcast.net

OPEN GARDEN

Sirleen Ghileri
65 Trailwood Way
Aptos CA 95003
May 5th, 11am to 1pm

OPEN GARDEN

Anita McCreery
5029 Winkle Ave,
Santa Cruz
May 18th 10am to 2pm

Dr. Eurs

Mother’s Day at Creekhaven
4851 Cherryvale Ave, Soquel CA
May 12th, 10am to 4pm

OPEN GARDEN

Bill Patterson
444 Baker St
Santa Cruz CA 95062
May 18th 10-Noon

OPEN GARDEN

Pat McVeigh
2573 Parker St,
Santa Cruz (off Winkle)
May 18th 10am to 2pm

OPEN GARDEN

Dena Gonsalves
3145 Salisbury Drive
Santa Cruz CA 95065
June 8th 11-2



May 10, 11, 12th

The largest annual college plant sale in Central California! Over 1000 different organic vegetable starts, perennial edible crops, annuals, bedding plants, culinary & medicinal herbs, cut flowers, natives, perennials, salvias, succulents and vines.

May 10, 2019 (Friday), 3-7 p.m.

Friends of the Garden members Presale & Silent Auction. (member presale - \$25 donation at the gate.) The Silent Auction features rare and unusual plants donated by local gardeners and nurseries and finger food. Family memberships available at the entrance for \$25.

May 11, 2019 (Saturday), 9 a.m.-2 p.m.

Public Plant Sale

May 12, 2019 (Sunday), 10 a.m.-2 p.m.

Public Plant Sale

Location: Cabrillo College

Environmental Horticulture

Center & Botanic Gardens , 6500 Soquel Drive (top of campus) , Aptos
(831) 479-6241

PLANT SALE PARKING:

Follow the signs to the top of campus. Please park in parking lots F & G just off the upper perimeter road and take the shuttles up the hill. Purchased plants may be picked up with your vehicle at the designated hold areas.

List of plants that will be available at the sale can be found at <https://www.cabrillo.edu/academics/horticulture/plantinventory.html>.

LIFE LAB BENEFIT BRUNCH

SUNDAY, MAY 19th 11:00am - 1:30pm
MacQuiddy Elementary, Watsonville



Enjoy a delicious brunch prepared by *Ella's at the Airport.*

Immerse yourself in the stellar school garden during our reception.

Hear about Life Lab's growing work across our county and the nation.

This a complimentary event, and we hope to inspire you to make a meaningful donation toward growing healthy children in our community.



CALFLORA.ORG
Planting Guide - Calflora

look up specific plants and get information about where they have been observed. Check it out! Calflora is a nonprofit organization responsible for providing these resources.

Calflora is a website you can use to learn about plants that grow wild in California (both native plants and weeds). You can enter your home base on the website map and search for native plants that suit your area—among other things. You can

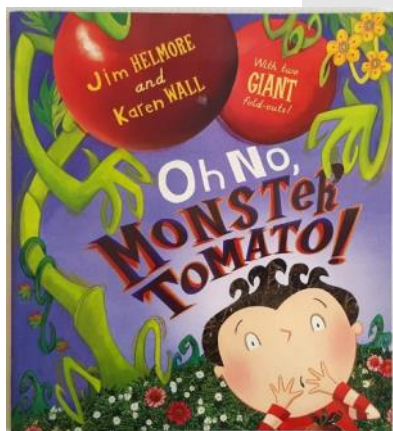
<https://www.calflora.org/about-cf.html>

How to Prune Tomatoes to Improve Production and Plant Health

"Letting your tomatoes do their thing is something you can get away with if you grow hybrid tomatoes. But heirloom tomatoes on the other hand are kind of like the magic beanstock of the tomato world. You go to bed one night and the next morning you wake up and it's grown 10 feet tall and is tangled with neighbourhood dogs, children and their tricycles."—

Karen,

www.theartofdoingstuff.com



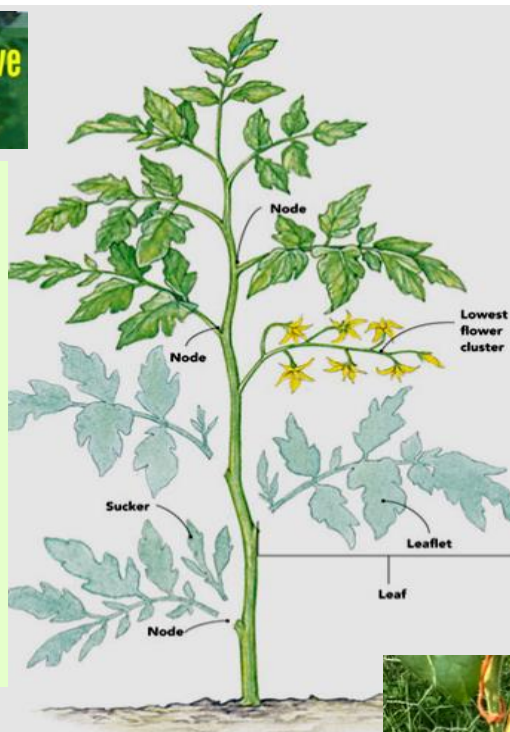
Last year I had lots of tomatoes. I also had lots of cracked fruit, cat-facing and disease. This year I'm going to try to aggressively prune them to grow vertically. They say with this method you can grow tomato plants as close as one foot apart.

Here's what I, the newbie, am going to try. If you've had success with pruning, share your experience with the Club!



Remove the suckers. You know, those shoots with leaves growing in the crotch between stems. Once tomatoes are close to 2 feet tall, you'll want to remove all but 1 or 2

suckers. Your goal is to have anything from one to a maximum of four main growing stems. Check your plants frequently, no less than once a week. Those suckers reappear FAST.

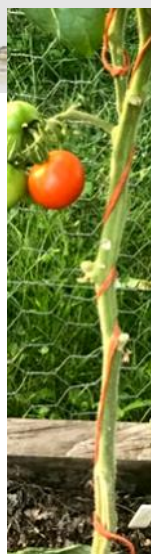


Remove the side stems up to the first fruit. Side stems are low hanging branches that come off the main stem and have leaves that droop onto the ground. These branches usually do not bear fruit and are conveyor belts for insects, fungus, disease and bacteria, especially when water splashes onto their leaves. Remove the lower third of leaves to prevent blight. Yes, the plant will look kinda ugly.

Prune the leaves growing beyond the tomato flowers. If you remove them, it will help the plant concentrate its limited energy on the actual development of tomatoes.

Make sure to NOT cut the top growing tip of the tomato. Some people do this a month before the predicted first frost, to give the plant the message to ripen existing fruit.

For more on this method, see <https://www.smallscalelife.com/how-to-prune-tomatoes/> Many people prune less aggressively.



Protect Your New Plants with Trash-can cloches

Got rabbits, birds, other critters who won't leave your vulnerable plantings alone? Dollar stores have these wire wastebaskets in white or black—or you could color coordinate them with your garden wit paint. Hold down with wire pegs or stakes.



PICKELBERRY FARM PLANT SALE FEATURING PLANTS FOR POLLINATORS

SATURDAYS, MAY 4 AND MAY 11
9:00 AM TO 1:00



Pickelberry sunflower starts are ready for planting! Our sunflower selections

are pollen producing. Bees use pollen as one of the ingredients to create 'bee bread' to feed larval bees. Seed companies have bred many pollen less sunflowers varieties for cut flower production. That's not so great for our bees and the selection of pollen producing sunflowers varieties is limited. We are offering nine selections for you to choose from this year. We've got lots annual and perennial plants that will attract and feed native and honey bees, butterflies and hummingbirds and bring beauty to your garden with the joy of growing flowering plants. Team Pickelberry will be here both Saturdays to advise and help you choose plants suitable for your location. Location: Alta Organic Coffee Warehouse & Roasting Company 2712 Mission Street St Extension (Between Swift St and Western Drive, across from r. blitzer gallery - the Wrigley Building, next door to the Westside Farmers Market)



WORKSHOP: CONTAINER VEGETABLE GARDENING

Love Apple Farm, Sunday, May 26, 10:00 am—2:00 pm Cost: \$69
Learn all about how to successfully grow vegetables in containers. It's harder than it looks! From the proper potting soil to use, to a plethora of available container options, we also investigate space requirements, sunlight needs, the all-important fertilizing, and companion planting for maximum yield and results. We will show you how to grow more vegetables in less space than you ever thought possible. This workshop is ideal for: - Renters who need to take their gardens with them when they move. - Those who have gopher problems. - Plots with poor soil or other disease issues. - Apartment dwellers who don't have any ground to grow in. - Folks with large decks who would like to grow vegetables in pots rather than the standard landscape container plants. This class is taught by farmer Cynthia Sandberg co-founder of the World Tomato Society, and is held at Love Apple Farms' spring plant

sale, located at 5311 Scotts Valley Dr., Scotts Valley. To register or to learn about Cynthia's other May classes, including Tomato Masters (May 11), Summer Vegetable Gardening (May 19) and Compost, Vermiculture & Soil Fertility (May 25), go to <https://www.growbetterveggies.com/>.



St. Philip the Apostle Episcopal Church, 5217 Scotts Valley Drive, Scotts Valley is hosting its annual Garden Tour and English Tea Luncheon on Saturday, May 11. Seatings for the luncheon are available from 11:30 a.m. to 1:00 p.m., and you may tour the gardens anytime from 10:00 a.m. to 4:00p.m., either before or after you eat. Go for a wonderful day of self-paced garden touring and a lovely English-style luncheon.

Find inspiration and refreshment for your soul in this year's gardens. The full Tea Luncheon includes English favorites such as scones with jam and cream, a delicious and light soup, sausage rolls and finger sandwiches, and sweet treats such as English toffee and shortbread cookies. Gluten-free and vegan options are available on request.

Tickets are \$35 per person (\$40 at the door) children under age 10 are \$10. You'll need to sign up and choose a reservation time for the tea, so please call the parish office at (831) 438-4360.

This year a portion of the proceeds will go to the Teen Kitchen Project. TKP prepares 600-700 healthy meals per week for clients throughout Santa Cruz County who are in crisis due to illness. Teen volunteers ages 13-18 prepare meals with the assistance of adult volunteers. Other proceeds will benefit St. Philip's ministries and many community service groups that use our facility.

Plan to go and bring a mom or a friend and enjoy this Mother's Day weekend treat. More Information at www.stphilip-sv.net,



THE SANTA CRUZ SYMPHONY LEAGUE INVITES YOU TO A TOUR OF

A Garden of Note

STROLL THROUGH BEAUTIFUL GARDENS, ENJOY THE SPECTACULAR ROSE GARDEN (FEATURING 200+ FRAGRANT, DISEASE RESISTANT, CONTINUAL BLOOMING ROSES), GORGEOUS KOI POND, DELIGHTFUL MUSIC IN THE GARDEN, REFRESHMENTS AND LIBATIONS.

SATURDAY, MAY 18 2 PM TO 5 PM

TICKETS \$40

PURCHASE TICKETS AT [HTTPS://WWW.SANTACRUZSYMPHONYLEAGUE.ORG/GARDEN-PARTY](https://www.santacruzsymphonyleague.org/garden-party)

OR CALL 831-475-9482



Hummingbird Day

Saturday May 11, 2019

10am-3pm

Docent Stories in the Garden



Free with paid arboretum admission.

Bring the whole family and explore the breathtaking gardens of the UC Santa Cruz Arboretum and Botanic Garden. Meet up with a docent to learn about plants that attract one of the Garden's most celebrated birds - the Hummingbird.

<https://arboretum.ucsc.edu/news-events/events/recurring-events/hummingbird-day>

Monterey Bay Iris Society

2019 Iris Show



Saturday May 4th Noon-6:00 pm
Sunday May 4th 11:00 am-6:00 pm

Louden Nelson Community Center
301 Center Street, Santa Cruz, CA
Admission Is Free

Hummingbird Day is the central coast's premier family-oriented educational event celebrating one of nature's vibrant aerial acrobats, the hummingbird. Hummingbirds just can't resist the temptation of such a plentiful supply of nectar at the Arboretum. Nature lovers of all ages will see and learn about these amazing birds, and the gardens that host and support them. During the event, guests will have plenty of opportunities to watch and hear hummingbird courtship shenanigans, as well as participate in a variety of activities focused on these amazing creatures. Take-home craft making, face painting, lectures and workshops, garden tours and bird walks.

Buy souvenirs, plants, delicious food and drinks. \$5 admission for Arboretum Members, \$10 admission for Non-Members, Free for children 12 and under and UCSC students.

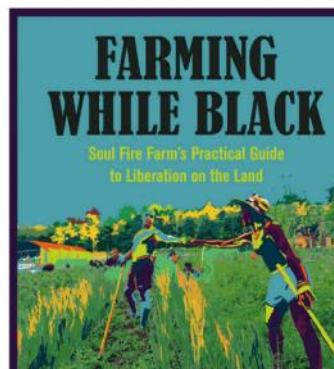


Leah Penniman,
Soul Fire Farm Co-Director
+ 'Farming While Black'
author will speak about the

History of Black Farmers

through contributions to
agriculture, traditional farming
knowledge + foodways.

Friday, May 10
3-5 pm
Hay Barn, UC Santa Cruz



Leah Penniman
Foreword by Karen Washington

Free Entry. Refreshments provided.
Accessible parking available at Hay Barn;
additional parking at Barn Theater (\$5).

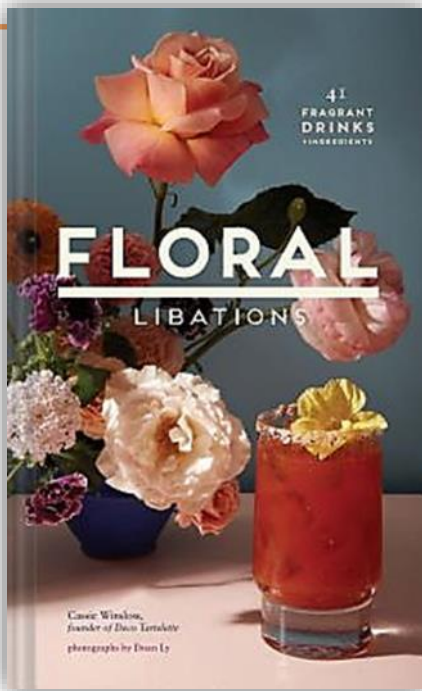
Books available for sale. More information
at ucsc.edu and 831-459-3240.

UC SANTA CRUZ
FARM & GARDEN



Farmers of the
Global Majority

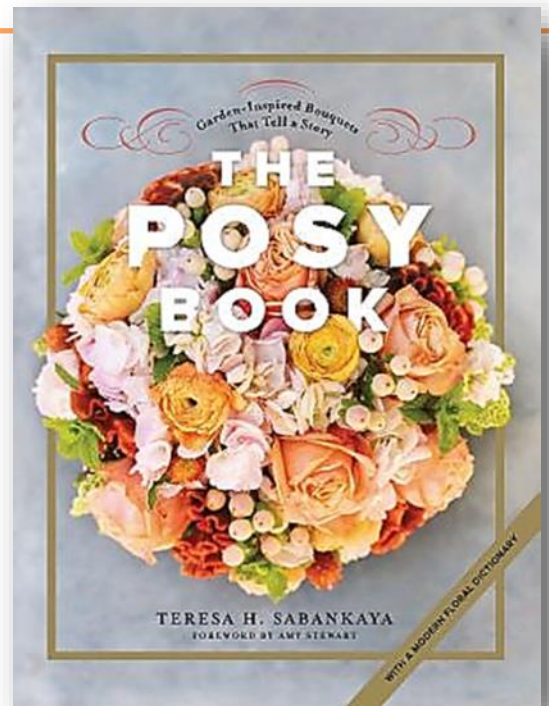




THE POWER OF FLOWERS

A floral adventure
A collaborative book event
at Bookshop Santa Cruz
May 8 at 7:00 PM

Bookshop Santa Cruz is delighted to welcome two local authors for a dual event celebrating their new floral-inspired books. Cassie Winslow (www.decotartelette.com) will present *Floral Libations*, her curated collection of 41 delightful recipes combining the playful creativity of fashion, the deliciousness of food and the beauty of flowers in one gorgeous glass. Teresa Sabankaya (Bonny Doon Garden Company) will share *The Posy Book*, which



features what have become her signature arrangement: posies. Inspired by the Victorian-era language of flowers, a posy is a small, round bouquet of flowers, herbs, and plants meant to convey a message, such as dahlias for gratitude, sunflowers for adoration, or thyme for bravery; she shares her favorites for every occasion! Both authors will share their expertise, a demonstration, and samples.



50 YEARS OF FLOWER POWER!

Come Join Us!

Cut Flowers Containers
Arrangements

Entries Open to the Public

Silent Auction Live Music Plant Sales
Vendors Photography Contest
Children's Garden Garden Café
Saturday Evening Gala

10 am to 4 pm
Hidden Valley Music Seminars
Carmel Valley Village

Proceeds benefit
Carmel Valley Nonprofits

Rules and info on cvgardenclub.org

50 Years of the
CARMEL VALLEY
GARDEN
S·H·O·W

May
4th & 5th
2019

CARMEL VALLEY
GARDEN
CLUB




<http://www.anniesannuals.com/>

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: _____



