



Into the Garden

The Gardeners' Club
Santa Cruz County,
California

June 2022

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FLOWER ARRANGING TOGETHER!

Flower arranging as a group, with friends? How much fun will that be? Some of us are skilled and experienced, and some of us don't have a clue. But all of us who have enthusiasm can share the experience of putting together the gifts of our gardens into arrangements and bouquets to enjoy at home, or give to others. Nikolara Dunbar-Jansons, who is a long-time member with years of professional experience arranging flowers, will be here to give us tips and cover the basics.



Bring fresh cut plant materials to share. Flowers, grasses, branches, fruiting stems, ferns, budding growth, leaves, pods, nuts, seeds, attractive veggies—sky's the limit. We suggest bringing your materials in buckets in water. Bring scissors or clippers as well, and if you have frogs or florist tape (a lattice of tape makes a fine base for arranging flowers). Bring vases or other flowers a receptacles for arranging flowers and other garden materials—or, take from our accumulation of vases, free for this event.

Take your arrangement home in your bucket, or bring a box lined with newspaper to get it home safely. We will have the Plant Table as usual, so bring what you have to share and trade.

**BRING A FRIEND - BE A PART OF OUR
MEMBERSHIP CAMPAIGN!**

**THURSDAY, JUNE NINTH, 7:00-9:00 P.M.
APTOS GRANGE, 2555 MAR VISTA DR., APTOS**

BOARD MEMBERS HAVE MORE FUN



meals. Our last meeting was at Marge Gregory's. See pictures of us cavorting in her garden under "Featured Garden" on our website. The next Board meeting will be on June 27th at 6pm at Suzanne Caron's, 1633 Quail Hollow Rd., Ben Lomond. Any members can attend.

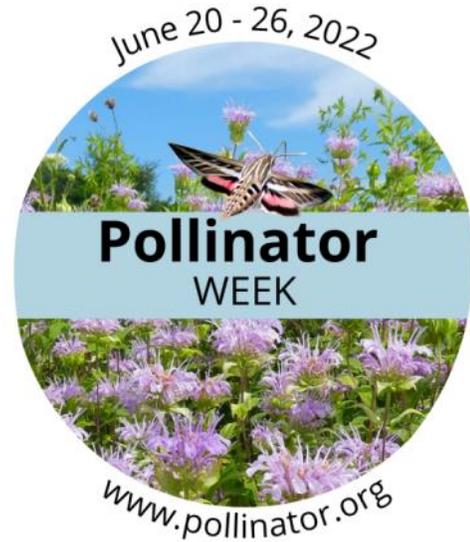


Have you paid your dues yet? We are updating our membership list, and after next month we'll stop sending the newsletter to those who haven't renewed. We value your membership—renew today!

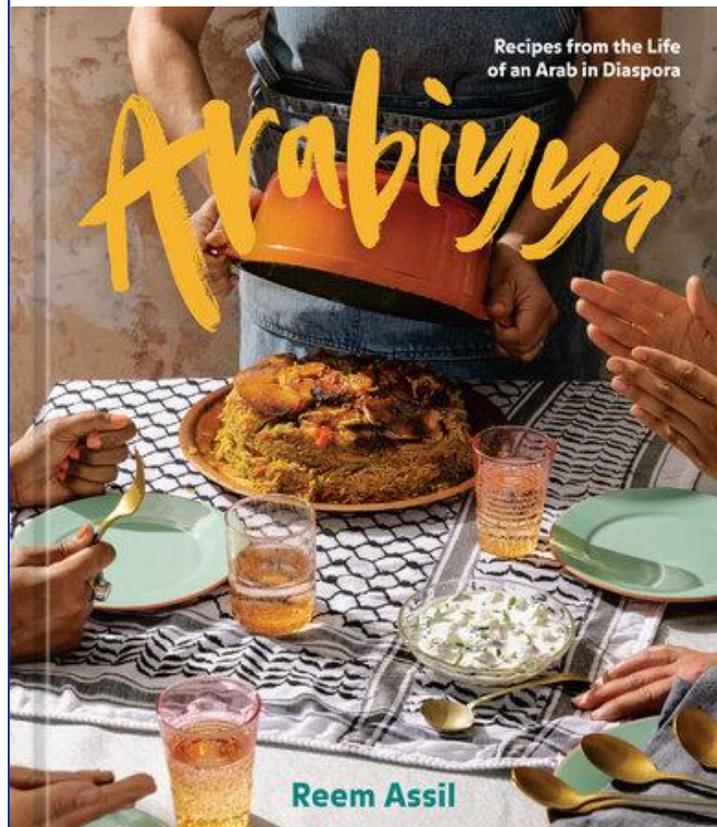
We have a very hard-working and committed Board of Directors who have kept our Club thriving, and, through the Covid years, alive and ready to rebloom. Some of us have served for many years, through thick and thin. We have been meeting to discuss ways to recruit new members to join our Club, since our current membership levels are uncertain after Covid has readjusted all of our priorities. We are also brainstorming how to attract younger participants, how to "reboot" the schedule of topics we address at our monthly meetings and how to replenish our Board, which has lost some members. Over the next few months we will summarize our discussions, and we invite you to give us your ideas of what you would like the Gardener's Club to be NOW and in the future.

Our biggest need for the Board right now is someone to fill the Vice President position. This person arranges the speakers for our meetings, following through on suggestions and requests. This is a great opportunity for someone to lead and influence our "reboot", to help develop a calendar that is responsive to the seasons of gardening and the current needs and interests of our members. Right now other Board members are stepping in to fill the next few months, but we really need someone who can commit to this position. If you want more information, talk to Cherry or any of the Board Members (contact information for all of us is on the last page of the newsletter). Or come to the next Board meeting to get a sense of what we do and how we process the running of the Club.

And yes, we really do have more fun. Monthly we get to tour each other's gardens, and share wonderful



Ed Koren, The New Yorker, May 25, 2022



Got lots of chard in your garden? Try this recipe! Great with chips or pita bread.

Mutabal Silik (Chard-Tahini Spread)

Makes 2 cups

Creamy, nutty tahini plays beautifully off of Swiss chard's deeply vegetal minerality, mixed with a one-two punch of garlic and lemon for a spread that's as tasty as it is nutritious. This is an exceptionally flavorful play on this hearty green. Who couldn't use an excuse for a few more greens in their diet?

- 2 bunches green Swiss chard
- 4 garlic cloves
- ¼ cup lemon juice (about 2 lemons), plus more as needed
- 1 teaspoon lemon zest
- 2 teaspoons kosher salt, plus more as needed
- ¼ cup olive oil, plus more for drizzling
- ½ cup tahini
- 1 tablespoon sumac (optional) for garnish
- 1 teaspoon Aleppo pepper (optional) for garnish

Bring a large pot of water to a boil. Remove the tough ends of the chard stalks and reserve for another use. (It's OK for some stems to remain.) Rinse the chard and blanch it in boiling water for about 2 minutes or until tender. The leaves should pluck easily from the stalks but still hold together. Drain and run under cold water to stop the cooking process. Squeeze well with your hands to remove excess water.

Chop the chard and add it to a food processor along with the garlic, lemon juice and zest, salt, and oil to make a smooth paste. Blend at medium speed until the leaves form small pesto-like flecks. Drizzle in the tahini and pulse until it's a uniform pale green color. Scrape down the sides of the bowl as needed. Adjust the salt and lemon juice to taste.

When ready to serve, scoop the chard mixture onto a serving plate, drizzle it with the oil, and garnish with the sumac and Aleppo pepper. This dip can be made ahead of time and stored in the refrigerator in an airtight container for up to 2 days before it loses its vibrant color.



Arabiyya celebrates the alluring aromas and flavors of Arab food and the welcoming spirit with which they are shared. Written from her point of view as an Arab in diaspora, Reem takes readers on a journey through her Palestinian and Syrian roots, showing how her heritage has inspired her recipes for flatbreads, dips, snacks, platters to share, and more. With a section specializing in breads of the Arab bakery, plus recipes for favorites such as Salate Fattoush, Falafel Mahshi, Mujaddarra, and Hummus Bil Awarma, Arabiyya showcases the origins and evolution of Arab cuisine and opens up a whole new world of flavor.

Alongside the tempting recipes, Reem shares stories of the power of Arab communities to turn hardship into brilliant, nourishing meals and any occasion into a celebratory feast. Reem then translates this spirit into her own work in California, creating restaurants that define hospitality at all levels. Yes, there are tender lamb dishes, piles of fresh breads, and perfectly cooked rice, but there is also food for thought about what it takes to create a more equitable society, where workers and people often at the margins are brought to the center. Reem's glorious dishes draw in readers and customers, but it is her infectious warmth that keeps them at the table.

With gorgeous photography, original artwork, and transporting writing, Reem helps readers better understand the Arab diaspora and its global influence on food and culture. She then invites everyone to sit at a table where all are welcome.

What to Do in June Gardens



Tess Smith-Roberts, NY Times

For a lush summer garden, keep on sowing!

Last month we were busy direct sowing and transplanting seedlings. (Of course, that's not over...because of the cool spring, many of us waited until recently to plant our tomatoes, etc.) Now we expand our focus to irrigation, staying on top of weeds and pest preventions strategies like using row covers. As early sown crops come up, new crops can go in. Intercropping and succession sowing is what it's all about..

Harvesting leaves bare spots in the garden. With every week, more and more gaps will appear in your beds. For a productive and beautiful garden all season, continue to sow. The best crops to succession sow are those that mature at a faster rate. Keep reading for a list of ten seeds that you can sow in June and through mid- or late summer.

Bush Beans. Sow short clusters of bush beans in spots vacated by greens such as lettuce or spinach. Each cluster of 4-5 plants will yield several portions of beans for late summer meals.

Basil. You really can never have too much fresh basil. Basil germinates quickly and easily when direct sown. It can be tucked into any open space after nearly any crop, and just a few plants here or there in your garden beds will delight you in late summer, when your main basil crop has faded or gone to seed. You can harvest even tiny leaves from tiny plants, so keep sowing until late summer for delightful baby basil shoots. It is rumored that planting basil along with marigolds amongst your tomato plants is great for preventing pests and disease..

Cucumbers. Cucumber plants fizzle out in the heat, so unless you sow again, your

cucumber crop will be limited to mid-summer only. Luckily, it takes only a few vines, occupying only a few square feet of bed space, to produce a nice moderately-sized crop later in the summer. A good crop to follow lettuce or radishes.

Summer Squash. As for cukes, same for zukes! To have fresh zucchini on the grill all summer, you'll need to sow again, and it takes only about 6-8 feet of bed space to grow another round of 3-4 plants.

Amaranth. Amaranth produces edible, spinach-like greens and protein-packed seeds. It makes a wonderful crop for filling holes in your beds, as it can be harvested for greens when still young and seeds when fully

Corn. So much fun to grow! Provide corn with fertile soil and water during dry spells. Don't forget popcorn varieties!

Lettuce—the ultimate space filler! Lettuce can be harvested at nearly any stage, and when tucked into free spots shaded by growing tomato or pepper or squash plants, the young leaves will be sweet and fresh even during summer heat.

Cilantro. Now through late summer. If you plant cilantro right alongside transplanted tomatoes, just as the first tomatoes are ripening you can have loads of cilantro for salsa. You can tuck cilantro in anywhere, as it is a versatile, easy-to-grow crop that must be sown in bi-weekly successions in order to have it available for steady harvest (its natural harvest period is only about two weeks before it bolts).

Dill. Similar to cilantro in that it can be tucked any-where—just harvest young before it sends up its towering flower. Another one you can sow in the bed along tomato transplants with good success.

Calendula. A compact and beautiful and fresh-smelling flower, calendula blooms beyond frost. If you like looking out at your garden and seeing an effusive blend of cheery blooms among your greenery, be sure to tuck calendula here and there among your crops.

Most of the tips above were from Hudson

Valley Seed Company - <https://hudsonvalleyseed.com/> Renee Shepherd of Renee's Garden www.reneesgarden.com) says, "Don't forget to keep sowing flowers! Plant marigolds, sunflowers, cosmos, zinnias, four-o'clocks, nasturtiums, etc— all of the annuals that usually burn out by late summer. This way, you'll have a marvelous second flush of bloom and can cut armfuls for Labor Day!

June and July are also good times to start seeds for perennials and biennials to bloom next spring. I sow seeds in a protected seed bed and then transplant seedlings in fall to overwinter, then bloom, ensuring me a wonderful spring greeting in the garden next year."

Here are some more things you can do to keep your garden ship-shape. Get into your beds to do some hand weeding each week. This practice will help you spot plant diseases and garden pests before they do too much damage.

Keep on top of watering. Plants need at least an inch of water per week this time of year.

Add supports for tomatoes and cucumbers. Remove tomato suckers and keep plants evenly moist. Tomatoes need a steady supply of calcium to prevent blossom end rot. Some people suggest side dressing with gypsum, which is easily absorbed by plants as they are setting fruit.

After your roses have finished their first show of the year, give them some fertilizer. Don't let them set hips if you want to keep them blooming. Feed your camellias, azaleas and rhododendrons with an acid fertilizer after they finish blooming. This is also time to prune them back if you want to, being careful not to remove next year's buds.

Plant heat and sun-loving herbs like marjoram, chives, oregano, thyme and sage with abandon, keeping the seed beds well moistened. Do not fertilize herbs. Fertilized herbs grow lush and green at the expense of flavor—grow them scrawnier for more intensity.

The Gardeners' Club Membership

Now that we are starting up Club activities, it is time to pay annual membership dues, if you have not done so this year. Annual membership dues, which include all benefits, are still only \$15.00. 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. Gift memberships are available— 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.



As we ease back into less restrictive Covid concerns, we will stay alert to changing conditions, and emerging opportunities. We are grateful to retain our access to the Grange—now we'll also resume rent and insurance costs.

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 as we meet we will discuss how our giving program will proceed. Renew now so you don't miss anything—you'll be glad you did. Thank you!

YOUR 2022 MEMBERSHIP

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Address _____ Email _____

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UC MASTER GARDENERS
Garden TOUR

WATER-WISE &
 POLLINATOR-FRIENDLY
 GARDENING

SAT, JUNE 11, 10 – 4 | mbmg.ucanr.edu



Monterey Bay Master Gardeners is hosting their 20th garden tour, featuring 10 water-wise, pollinator-friendly home gardens in Santa Cruz County, from Live Oak to Aptos, with access to two bonus pre-recorded garden tour videos to get you inspired before June 11th!

From kid-friendly suburban homesteads to tranquil oases for both quiet reflection and intimate gatherings, these gardens are both beautiful as they are practical. Learn strategies and ways your neighbors manage water usage, while maintaining bountiful, nature-friendly garden

You can read more about each of the 10 featured gardens on their website, https://mbmg.ucanr.edu/2022_Garden_Tour/. You can also watch YouTube previews of three of the gardens at https://www.youtube.com/watch?v=bwxzGCMOmmw&list=PLxZTIYh--X2fmZSjRUZHBF_rn_YLeRXe.

Tickets are priced per person: \$30 (+ fees) in advance, \$35 (+ fees) day of event (June 11). Upon purchase, you'll be given access to 2 pre-recorded garden tour videos in your confirmation email. Fees are non-refundable. margegregory41@gmail.com

Buy tickets at <https://www.eventbrite.com/e/uc-master-gardeners-2022-garden-tour-santa-cruz-tickets-337473782167?aff=mbmgweb>

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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 \$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

