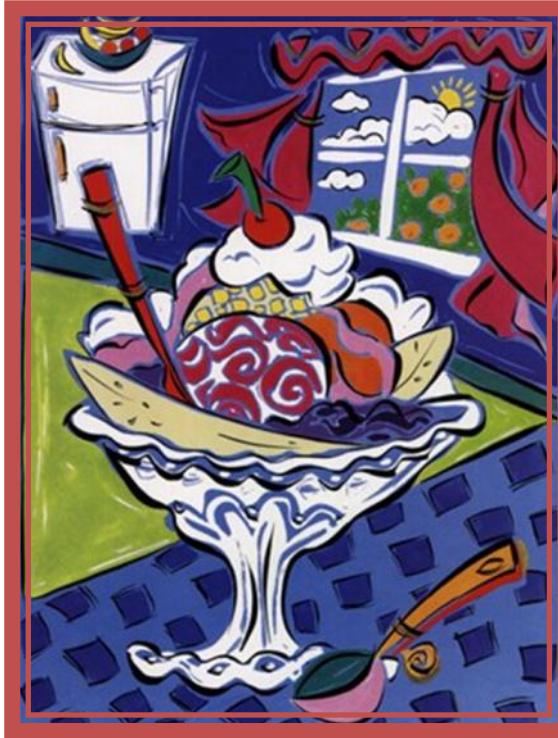


The Gardeners' Club

Newsletter, July 2012

Ice Cream Social



Sundae Kind of Day by Mary Graves

It is National Ice Cream Month! You can do your civic and patriotic duty by eating ice cream with us at our annual Ice Cream Social.

The Club will provide basic ice cream flavors, whipped cream, nuts, chocolate sauce, etc. We'll also bring ingredients for "dirt sundaes" - oreo crumbs, gummy worms, etc. YOU are invited to bring your favorite toppings—especially if they are

from your garden or a farmers' market.

Edible flowers, berries, fruit, herbs, preserves, veggie concoctions, syrups, crumbles—we encourage your creativity. We will again be awarding PRIZES. Our team of judges (Bill Patterson, April Barclay, Lise Bixler and Marcia Meyer) will award Succulent Sundaes for both sundae ingredients you bring and for best sundaes created at the event.

Here's the scoop...



Ice Cream Social, Thursday, July 12th, 7-9 p.m.

Aptos Grange Hall, 2555 Mar Vista Drive

Monthly meeting & plant table sale will happen before ice cream sundae creation and consumption, followed by awarding of prizes.

July in the Garden

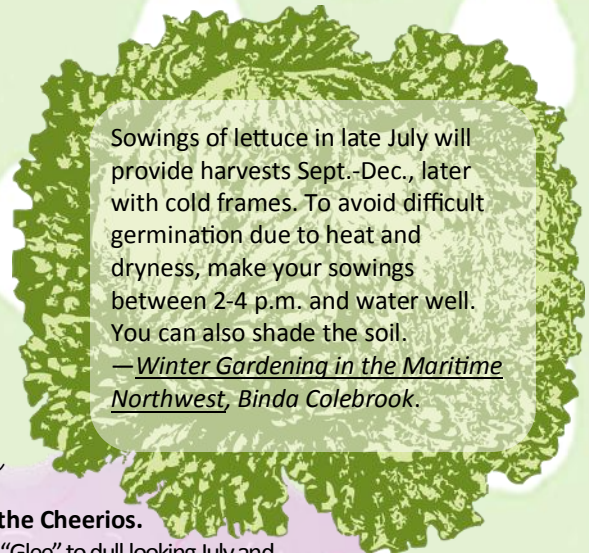


Red, white and blue isn't the only tricolor combo to think about in July—how about green, purple and gold? Bush beans grow quickly and need no support. Plant more now for a quick and lasting summer harvest.

Not long ago we were waiting for the soil to warm up enough for summer crops. Now the days are getting shorter. It can be hard to think about fall crops when you're just getting busy tying up your tomatoes or grilling zucchini, but take a break today to prepare for the autumn months. Spread compost on areas where you plan to grow fall veggies and flowers. For fall harvest, plant lettuce, carrots, beets, turnips, early beans, brassicas, and summer squash, peas, spinach and more.

- Keep roses well watered to promote bloom into late fall. If foliage begins to yellow, check soil pH—add sulfur if it tests much above 7.
- Early in the month, cover fruit trees with nets to protect fruit from birds.
- Protect peppers, tomatoes, eggplants, and lettuce from sun scald by providing partial shade.
- You can still sow fast-blooming portulaca and sunflowers. You can plant gladiolas until the middle of the month.
- Prune back chrysanthemums for bushier plants in fall.
- Feed potted citrus plants with seaweed, blood meal or bone meal every few weeks.

Unlike many gardening chores, watering isn't strenuous. But it can eat up a lot of time. Water timers turn soaker hoses and sprinklers on and off automatically – even when you're away. Even inexpensive timers can be easily programmed to water according to a schedule that suits garden plants and climate. In most cases, watering in the early morning is best, as this gives foliage time to dry during the day, thus avoiding issues from overnight damp and mildew.



Sowings of lettuce in late July will provide harvests Sept.-Dec., later with cold frames. To avoid difficult germination due to heat and dryness, make your sowings between 2-4 p.m. and water well. You can also shade the soil.

—*Winter Gardening in the Maritime Northwest*, Binda Colebrook.

Tip

Bring on the Cheerios.

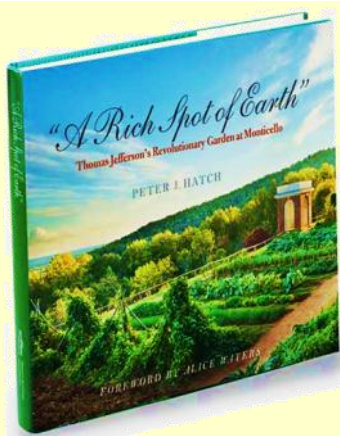
To return the "Glee" to dull-looking July and August gardens, add late-blooming cheerleaders such as coneflowers, rudbeckia, perennial hibiscus, yarrow and sedum. These carefree, heat and drought tolerant perennials are available from garden centers now. Once planted, they'll come back to bloom year after year, producing lots of color with little to no attention. Artemisia, lavender, lamb's ears and many other plants with silver or grey leaves are also drought tolerant, as are most ornamental grasses.

—*Sally Ferguson, Ferguson Caras LLC*

DOONART



Look at the garden pots Mattie and Melissa Leeds are making! The ones in this photo are about to be fired, and then they will be glazed with lively features and rich colors. Don't miss the debut of the Leeds' garden pots. You will be able to see them at the Bonny Doon Studio Tour set for the last weekend of July – July 27 & 28, Saturday and Sunday, 11am to 6pm. High above the coastal fog, in the majestic redwood forests and pastoral fields of Bonny Doon, explore roads less traveled visiting 14 working artist's studios. More information, maps and descriptions of artists' work at: <http://bonnydoonstudiotour.com/>.



"A Rich Spot of Earth"

Thomas Jefferson's Revolutionary Garden at Monticello

by Peter J. Hatch

"Peter Hatch's vibrant and enthusiastic passion for preserving Thomas Jefferson's farming legacy at Monticello reminds us all of the time-tested continuity and historical root of this kind of agriculture."

- Alice Waters, from the Foreword

This month, celebrating Independence Day, we might also reflect on other aspects of our nation's history.

Were Thomas Jefferson to walk the grounds of Monticello today, he would no doubt feel fully at home in the 1,000-foot terraced vegetable garden where the very vegetables and herbs he favored are thriving. Extensively and painstakingly restored under Peter J. Hatch's brilliant direction, Jefferson's unique vegetable garden now boasts the same medley of plants he enthusiastically cultivated in the early nineteenth century. The garden is a living expression of Jefferson's genius and his distinctly American attitudes. Its impact on the culinary, garden, and landscape history of the United States continues to the present day.

Graced with nearly 200 full-color illustrations, *"A Rich Spot of Earth"* is the first book devoted to all aspects of the Monticello vegetable garden. Hatch guides us from the asparagus and artichokes first planted in 1770 through the horticultural experiments of Jefferson's retirement years (1809–1826). The author explores topics ranging from labor in the garden, garden pests of the time, and seed saving practices to contemporary African American gardens. He also discusses Jefferson's favorite vegetables and the hundreds of varieties he grew, the half-Virginian half-French cuisine he developed, and the gardening traditions he adapted from many other countries.

A few interesting facts from the book:

- Jefferson experimented with over 330 varieties and some 99 species of vegetables.
- With some of his neighbors, Jefferson enjoyed a tradition of competing to raise spring peas; whoever harvested the first spring pea hosted a community dinner that included a feast on the winning pea crop.
- Unique among Virginia gardeners of his day, Jefferson introduced a roster of unfamiliar species now taken for granted, including tomatoes, okra, eggplant, lima beans, peanuts, and peppers.
- Anticipating healthy living advice that would be extolled two centuries later, Jefferson wrote, "I have lived temperately, eating little animal food, and that . . . as a condiment for the vegetables which constitute my principal diet."

To order the book or to read more about the Monticello garden, go to <http://www.monticello.org/site/house-and-gardens/richspotofearth>.

More Garden History



Listen up. Garden History Matters. It does and these are. The aim and hope of this blog is to 'up' the profile of this fascinating and diverse subject. And along the way to share some of the remarkable, quirky, bizarre and human stories that makes garden history so enjoyable.

www.gardenhistorymatters.com

Dr. Toby Musgrave is more than a blogger. He is one of the UK's leading authorities in garden history and design. He is a horticulturalist and has Ph.D. in garden history; he is an author, journalist, photographer, educational consultant and lecturer. He shares his time between Denmark and the UK, and writes extensively on garden history and design. He also keeps a garden history blog that makes fascinating reading.

Another great garden history blog is Garden History Girl: Gardens Then and Now (<http://gardenhistorygirl.blogspot.com/>). There are many interesting posts concerning horticulture and history. As we think about the future of gardening and it's place in our lives it's fun to see how much, or how little, things have changed. Be forewarned: there are so many goodies here, you may not have time to garden.





Texture, Contrast and Color Workshop

Sierra Azul Nursery is offering another free workshop in the garden. This one will be on **Saturday, July 21st, 10:30am-12:00pm**. Taught by Sierra Azul co-owner Jeff Rosendale, it will focus on the importance of using contrast in the garden and landscape using principles and practices of selecting plants and creating design with variations in texture, color, heights and other elements with artful flavor. Many plants will be used in a "show and tell" format as well as examples growing in their garden and some "chalk-talk" about design and sorting-out the challenges of plant selection as well. **Admission is free and all workshop participants will receive a 15% discount on plant purchases that day.** Sign up at the kiosk at 10:15am the day of the event. If you'd like, bring a bag lunch and picnic afterward in the garden.

Many of their ornamental and shade trees will be on sale for 40-50% off; citrus trees will be 15% off. Sierra Azul is at 2660 East Lake Avenue (Highway 152) in Watsonville, across from the Santa Cruz County Fairgrounds. Phone 763-0939 . sierraazulnursery@yahoo.com

By the way, I almost always buy my succulents at Sierra Azul because most of their selection is hardy to minus 15 degrees. If you love succulents but battle frost or cold where you live, Cacti and Succulents for Cold Climates (Timber Press) might be just the resource you need. In part one of this practical, detailed guide, Leo Chance describes how to prepare planting beds, get plants established, combine them attractively, and maintain them over the long term. Part two consists of portraits of plants that can be used to create breath-taking, drought-tolerant gardens. Especially useful are tips from experts who have mastered the art of growing cacti in parts of the country not usually associated with high temperatures or a scarcity of water.

If your goal is to garden with cacti and succulents rather than merely to grow them, this comprehensive, accessible book will help you achieve spectacular results.

Online Magazines

Summer has sprouted a crop of online gardening and sustainable life style magazines.

The latest issue of Leaf Magazine, a free online publication, is out. Check it out at <http://www.leafmag.com/site/>.



Osmocote has a nice magazine, out, too. Read it at http://issuu.com/horticulture/docs/0310_osmocote_reprintversion/1



Finally, you might want to check out this free British e-zine, full of very useful information such as gardening tips, sewing, wood-working, baking, wine making, caring for chickens, etc.

Their website is CityCottage.co.uk.



Volunteering at Norrie's

By Barbara Vorlop

I'm assuming that anyone in the Gardener's Club will be familiar with the Arboretum at UCSC. You'd be surprised at how many people are not totally plant and garden-centric. But then, maybe you wouldn't. Our hearts go out to those poor lost souls who aren't.

You may have been to Norrie's at one time or another. Very often people come in and are just amazed that we have such a great gift shop. We volunteers lap that right up. Then, there are the many loyal customers who tell us that Norrie's is where they come for the unique and perfect gift. We congratulate ourselves. They ask in wonder who the buyer is. It's all of us! Many of us order from catalogues and twice a year we get to go to the International Gift Show at the Moscone Center in San Francisco. That's an intensely fun and physically grueling day or two. Like gardening, buying is an ongoing experiment. You never can tell what will sell and what won't. It's another opportunity to learn humility. We try to ensure success by having a rule that three of us must be in favor of ordering any item. In the first week of August, we'll be going to the gift show to shop for the holidays. It's an outing I wouldn't want to miss.

Arranging our merchandise into attractive displays is also amazingly amusing. Our rule is, anyone can rearrange anything. The next volunteer may undo what you just did, but you'll be back. Not that you'll always have time.

We just had our one big sale of the year. Soon afterwards we do inventory. This is required by law and by the University. As many of us as possible turn out to accomplish these two tasks. Our other big group jobs are decorating for the holidays, and then undecorating again afterwards.

We have informal meetings twice a month when we occasionally



get together with vendors and reps and generally discuss and plan. These meetings sometimes segue into lunch at a nearby restaurant. We frequently have parents of students in the shop, as well as alums, garden lovers, and tourists, often from far away lands. I never knew that people come to town to get away from the heat of the Central Valley. Our customers are very nice and we enjoy chatting with them.

The one ongoing worry at Norrie's is the antique cash register. I don't want to sweep that under the rug. It is catankorous. It will scan a bar code, but not go online. They don't make cash registers like that anymore and the manufacturer has forgotten how to repair it. Since we are not connected to the internet, this isn't the problem. It is, unfortunately, right at the heart of our enterprise. Susie Bower, a member of this club, and her husband John, have managed to repair it again and again. We have an even older cash register that we use when ours is down. The good thing about it is that you get practice figuring out percentage discounts on you own. Fortunately, you can't be fired for making a mistake.

The good news is that somebody is laying a fiber-optic cable right past the entrance to the Arb. Maybe we'll be joining the 21st Century. We could even shop and place orders on line. Do not get the idea that, as a volunteer, you must take part in all of these activities. We all do what we can and want to do. Without a doubt, the best thing about volunteering at Norrie's is the camaraderie and old-fashioned friendship. We party from time to time, and it's the relaxed kind of good-natured get together where we all know each other and are friends.

To find out about volunteer opportunities at the Arb and Norrie's, go to <http://arboretum.ucsc.edu/get-involved/volunteer/>.

Volunteering—Our Board

By Cherry Thompson, President

You may have noticed that we have a "working Board" with board members contributing efforts throughout the meeting. Debbie greets you at the door, Bill sets up tables and chairs and puts out our library books, Dee coordinates our wonderful refreshments, Patty smiles and helps you at the Plant Table, Suzanne keeps up our membership list, Sim takes care of our money, Lise writes the newsletter. There are behind the scenes people such as Ilene, who researches and plans our monthly meeting speakers, and Joanna and Pat, who fill in where needed. Then there are the two of us in front of the meeting room, April and me.

We could use some help! It is amazing how much work needs to be shared-out to make our two-hour monthly meetings work so well. In addition to the extra hands helping to set up in the very




Hospitality Chair Debbie Kindle enjoying Carolyn Nelson's garden at our last Board meeting.

short time we have from 6:45-7pm before our meetings and from those who stay to push a room afterwards, we need more Board members!

We have a short Board meeting the 4th Monday of the month, and most months it includes the extra enticement of a garden tour at 6pm, with the business meeting after light refreshments. Any member is welcome to attend Board meetings as a guest, and we hope you'll come

and check out the fun! Then, consider what contribution you might easily make.

Future Board meetings will be on July 23rd at Ilene Wilson's, 100 Howell Lane, Watsonville; August 27th at Sim & Bob Gilbert's, 3999 Glen Haven Rd, Soquel, and September 24th at Joanna Hall's, 2200 Cox Rd, Aptos. We'd be pleased to have you join us.



...Summer
will grow old
as will the
thistle, letting
A clenched
bloom unfold

Image: Flickr/[RunnerJenny](#)

To which the
small hum
of bee wings
and the
flash of
Goldfinch
wings will
come...

"A Pasture Poem" by Richard
Wilbur, from [Anterooms](#)

The Gardeners' Club

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Plant Table

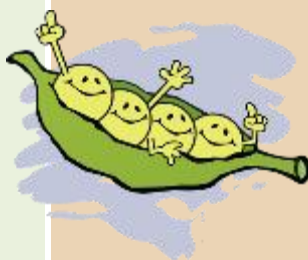
Patty Connole, 335-4134
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2nd position—vacant
3rd position - vacant

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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 Hall, 2555 Mar Vista Dr., Aptos.

Printed on 100% recycled paper



www.thegardenersclub.org