The Gardeners' Club

Santa Cruz County, California

July 2015

Whoopee! It is time for our annual super-creative, over-the-top prize-awarding Ice Cream Social celebration.

Over the years our Ice Cream Social has grown from a simple time to socialize over a scoop of ice cream with whipped cream and a cherry on top to a extravaganza. It's time to bring your favorite toppings—homemade or store-bought, fresh from the garden or the oven or your favorite gourmet haunt.

We give prizes—Succulent
Sundaes, succulents planted in
various styles of ice cream
sundae cups. We'll have a
generous amount to give away.
We give prizes in two categories—
sundae ingredients and
sundae-construction.

We love toppings from the garden—fresh fruit or herbs or flower petals, cooked syrups, compotes, etc. Sample topping awards we've given in the past have been "Best Flower Topping", "Most Unusual", "Most Decadent" - we change the prize categories every year depending on what you all bring. We encourage toppings that help us make "dirt sundaes" in

honor of our gardens—crushed oreo cookies, toasted coconut "mulch", gummy worms, etc. Wafers, cookies and cookie straws are welcome—they help us give a prize for the "Most Architectural" sundae.

Categories in the past for sundae creations made at the event have included "Most Horticulturally Inspired", "Most Floral", "Nuttiest Sundae", "Most Random", "Most Beautiful", "Most Original", "Most Like a Compost





Thurs., July 9th 7:00 p.m Aptos Grange, 2555 Mar Vista Dr.

CELEBRATE

Writer/Editor: Lise Bixler lisebixler@sbcglobal.net

Pile", "Most Traditional", "Just Peachy", etc. When you show the judges your sundae and we are impressed but stumped for a category, we are likely to give you a "Judge's Choice" or "Beyond Description" award.

Not interested in prizes? The competition is light-hearted, but if you just want to keep your sundae simple and spend your time socializing and watching, that's fine. We'll have our plant table and a short business meeting, as usual.

You can bring a friend or a family member to the Social. We'll provide basic ice cream flavors, including a dairy-free option, whipped cream and a few syrups.

YOU are invited to bring your favorite

toppings—chopped nuts, edible flowers, berries, fruit, herbs, preserves, veggie concocutions, syrups, crumbles, cones—we encourage your creativity. Whether traditional or wild, our members always bring the yummiest ice cream







Peachy Herb compose Ice cream Topping

3 ripe, juicy peaches, pitted, unpeeled and cut into big cubes1 cup simple syrup (plain or herbal)

1 packed cup fresh basil leaves, washed, stems removed

1/4 packed cup fresh mint leaves, washed, stems removed

Place peach pieces in a mixing bowl and set aside. Place simple syrup and fresh herbs in a blender. Pulse until smooth. Pour the herb syrup over the peaches and gently mix to evenly combine.

Despite the drought, we still need to consider deep watering trees. By midsummer, the soil has long since dried out from spring rains. If you haven't watered your mature trees (established three to five years), they may be suffering from drought stress. Sunset magazine suggests that you deep water citrus, fruit, and flowering trees once every week or two. Water less-thirsty trees about once a month or so. Water newly planted trees regularly (don't let the soil dry out); gradually reduce frequency after a year or so. Are any of you getting by with less water for your trees?

Did you know that trees (and shrubs) can provide nesting opportunities for bees, which may make their nests in abandoned rodent holes found at the base of a shrub, or in hollows, crevices or holes within the bark of a tree trunk? Hawthorns and various types of cherry trees are particularly nice, both for nesting and pollen and nectar. For more information, visit http://www.buzzaboutbees.net/plants-to-attract-bees.html.

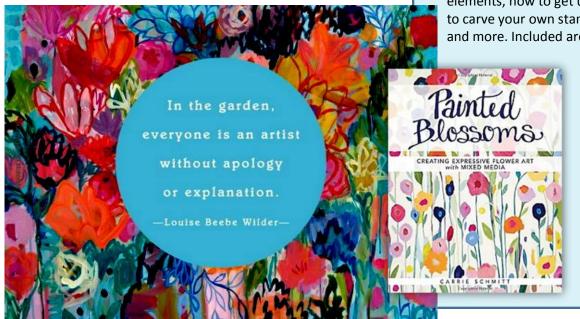


Nurture the Artist Within You

Flowers are organic, wonderfully forgiving subjects in art. Each one is unique; you can't paint one wrong! Painted Blossoms by Carrie Schmitt will encourage you to welcome creativity with ease as you discover ways to tend the garden within. In addition to watching yourself grow through seven different stepped-out flower projects, you'll learn basic design

elements, how to get unstuck from the mud, how to carve your own stamps, cut your own stencils and more. Included are techniques for creating a

wide variety of flower shapes; the know-how to incorporate key design elements into floral paintings; how to absorb inspiration beyond the garden to include your favorite symbols, intentions and stories; tips and advice from over a dozen established artists-each with a unique floral style.



Red White and Blue fruit Salad

www.foodiecrush.com

SERVES: SERVES 6

Ingredients

- 2 cups watermelon, cubed
- 1 cup jicama, peeled and cubed
- 1 cup blueberries
- 2 tablespoons lime juice
- 2 tablespoons honey
- pinch of chili powder
- ½ teaspoon salt
- ¼ cup fresh mint, chopped
- ¼ cup feta cheese, crumbled



Mix watermelon, jicama and blueberries in a large bowl. Mix the lim juice, honey, chili powder and salt in a small bowl and pour over the watermelon mixture. Add mint and more salt to taste and top with feta cheese crumbles. Chill for 30-60 minutes before serving.

Foodiecrush says, "This salad will lead you to the pursuit of happiness.







Patriotic lawn flamingo by Maple Lane Creations (http:// www.mileskimball.com/buy-patriotic-lawn-flamingo-by-maplelane-creations-351103).



10 FOODS THAT REGROW IN WATER ALONE



It's too hot to plant romaine seeds this month, but you can take the harvested base of a lettuce head, even a looseleaf variety, and put it in water inside to keep it growing! You can cut off the bottom of a stalk of bok choi and put it in a small bowl of water, and you'll be harvesting new growth in less than a week. You can't regrow an actual carrot, but put the top in water and you can regrow the greens—harvest them and add to salads or pesto for

a mild herb flavor. Other plants you can keep growing indoors: cabbage, fennel, celery, lemongrass, green onions, leeks and garlic. Go to http://dontwastethecrumbs.com/2015/05/10-foods-regrow-water-alone/ for how-to's and more suggestions.

OPEN GARDENS

We've had six successful Open Gardens now hosted by Bill Patterson, Patty Connole and Rita Ramirez,,and Cherry Thompson's garden, Debbie Kindle's garden and April Barclay's garden prior to Board meetings.

Janine Canada, 2600 Gary Dr, Soquel will have her garden open on Saturday, July 18th, 10 a.m.-1: 00 p.m.. We look forward to seeing your garden, Janine!

In the latest, excellent issue of Pith + Vigor (http://pithandvigor.com/), Steve Bustin says, "It doesn't matter if your garden is the size of a postage stamp or if it doesn't rival Versalles in the beauty stakes. Every reasonably well-cared for garden is worth sharing and is of interest, so no excuses about your about you garden 'not being good enough' or being 'a bit boring'The most interesting gardens to visit are those that are a bit like one's own, acting as a source of ideas and inspiration. .

Anyone else willing to open their garden can contqct Cherry at cherrylea@comcast.net or 475-0991 and we'll add it to the Events calendar on our website.









GROWING AND DESIGNING SPECIAL EVENT FLOWERS

Join professional flower grower Zoe Hitchner of Front Porch Farm in Healdsburg, and Sky DeMuro of UCSC's Alan Chadwick Garden for a day-long workshop on special event flowers. If you are a bride, groom, farmer -florist, or simply love playing with flowers, this workshop will delight and educate.

Zoe and Sky will lead participants in demonstrations and hands-on activities as we make unique, seasonal arrangements that are farm-fresh and elegant. In addition to basic floral design techniques including hand-tied bouquets, centerpieces, corsages, and boutonniers, this workshop will also cover organic growing and selection tips for those who want to grow their own bouquets.

Cost of the workshop is \$125 (all supplies included), or \$95 for members of the Friends of the UCSC Farm & Garden. Discounts available for beginning farmers (see contact information, below, to inquire about discounts). Space is limited to 15 participants and you'll take home your arrangements. Pre-registration required.

Coffee, tea, and snacks provided. Please bring a brownbag picnic lunch. Questions? Call 831.459-3240 or email casfs@ucsc.edu.If you prefer to pre-register for this class by mail (no service charge), please send a check made payable to UC Regents to:

Amy Bolton, CASFS 1156 High Street Santa Cruz, CA 95064 attn: Workshop

Please include your contact information (phone and email) with your check.. For directions to the Alan Chadwick Garden on the UCSC campus, please see the CASFS website (http://casfs.ucsc.edu/)..

Our Newest Member



Lowe Kindle, grandson of Club member Debbie Kindle, has been eager to be a full-fledged paying member of The Gardeners' Club, and at last he's gotten his wish. For many years, Nikolara Jansons has been the youngest member of our club. But no longer—Lowe now holds that honor.

Lowe is 7 1/2 years old and lives in Aptos with his mom and dad (Mark and Bridgett), his little sister Luella, their black Lab Nessie and Gus the car. Six baby chicks in the yard keep them very busy. Lowe is home schooled and and enjoys his flower garden, horses, collecting beautiful objects from nature, drawing and painting. Welcome, Lowe!

There is a certain part of all of us that lives outside of time.
Perhaps we become aware of our age only at exceptional moments and most of the time we are ageless.

- Mílan Kundera

tesperate tomato plants into the ground, you might think it insane to continue planting. But if there is room in your vegetable garden, think about planting a fall/winter garden. For a fall harvest, plant bush beans, beets, broccoli (try the purple sprouting kind!), cabbage, carrots, cauliflower, green onions, peas, spinach and turnips for fall harvest. You can also plant winter squash between some of the spinach; the spinach will be ready to harvest before the squash takes over.

Beet varieties that do well are those with a short number of days from seed sowing to maturity (generally those with 60 days or less as listed on the seed packet): 'Egyptian Turnip Root' (aka 'Egyptian Flat'), 'Ruby Queen', 'Golden' (yellow), 'Chioggia' (red and white concentric rings... like a bulls-eye), 'Albino' (white), 'Red Sangria', and 'Detroit Dark Red'.

Unusual, colorful carrots that to try include 'Lunar White' and 'White Satin' (white), 'Yellowstone' (yellow), 'Atomic Red' and 'Red Samurai' (orange-red), and 'Purple Dragon' and 'Purple Haze' (purple skin with orange flesh).

The time until harvest can be reduced from 2 to 5 days by presprouting seeds. Almost any crop that isn't grown for transplants can benefit from presprouting. Sprout seeds indoors, allowing them to reach a length of up to an inch. Sprouted seeds may be planted deeper than normal to help prevent drying out, and they should be watered well until they break the soil surface. Care should be taken not to break off the sprouts when planting them.

Of course, if you want to take a rest from growing vegetables, you can plant your finished beds with a cover crop (green manure). Hardy legumes, like field peas, favas or clover, increase soil nitrogen and organic matter. After a slow fall start, they grow rapidly in March and April and may not mature until May in some regions. Mow these cover crops in spring or

before flowering, then till them under.

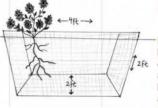


Highlights of the Gardeners' Faire in Scotts Valley



How cool are these! Gophers Limited has new large stainless steel enclosures—beautiful way to fight this year's massive gopher invasion.

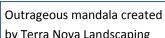
New Product! Gopher Proof Stainless Steel Mesh Garden Beds Save Your Plants!



Now in addition to wire rolls and baskets plant your garden in one sturdy 4' x 2' x 2' preformed "safe space" Use another on top, hinged on one side, keep out birds, bunnies and other animal pests. Cover with clear plastic to create a greenhouse. Cover with

reemay for frost and insect control. These units will last forever for permanent solution. Or you can move them each season. Get yours now at \$129 per bed. (Click here for more information and to order)

http://ww.gopherslimited.com/





Berkeley landscape architect and author Sarah C. Sutton was at the Faire to share and discuss her new book, The New American Front Yard: Kiss Your Grass Goodbye. Lots of people

visited her booth to check it

out. It is "a compelling manifesto, a visionary design manual, and a practical do-it-yourself guidebook for front yard transformation. This book is designed to provide the reader with a recipe for designing their own custom, beautiful and eco-friendly front yard. Like a recipe, there can be limitless

> variations in ingredients, flavors and presentation but the basic steps always apply."

The author takes the reader from Getting Started, where she shows how to create a base plan, drawn to scale on grid paper, which will become the foundation for Defining Your Vision, Creating Your Design, Selecting Your Plants, Accessorizing Your Yard, and finally, Installing Your Design. Thumbing through the book, we were impressed by the level of detail and the quantity of ideas and suggestions in striking photos. Sarah gives us a thoughtful and systematic approach to front yard planning.





Happenings af Sierra Azul

LAVENDER WORKSHOPS IN JULY! Saturdays July 4th and July 25th

2 Workshops each day: The first is LAVENDER WAND (10:30 - 12:00) \$20, and the second is LAVENDER WREATH (1-2:30) \$35 (\$50 both) - Sign up for one or both

2:30) \$35, (\$50 both) - Sign up for one or both.

(We will be in Oregon and Washington for their annual Lavender Festivals the 2 weekends in-between!)

Call our kiosk 831-728-2532 or email: jeff@sierraazul.com to

register - class size is limited!

Sculpture Is-2015

June 1st—October 31st

Marvel at the ninth sculpture show in partnership with Pajaro Valley Arts Council, featuring 33 artists and 80 sculptures. Bring a picnic lunch and take your time roaming the gardens! Open daily 9-5:30.





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Leucadendrons and salvias on sale - 15% off

Our Board

The Board approved two high school horticulture scholarships and two Cabrillo Horticulture scholarships for 2016 (\$300 each). Bill Patterson has proposed that we do a fundraiser offering 3-hour garden workdays for members at \$100 a piece (Club member volunteers would be the gardeners) so that we can offer THREE scholarships in each category.

The next Board Meeting will be on July 27 at Suzanne Mercado's home, 1633 Quail Hollow Rd., Ben Lomond CA 95005. Suzanne's is an inspiring garden you won't want to miss seeing—glass art, succulents, waterfall, creative hardscape—it is a wowie garden.

P.O. Box 3025, Ben Lomond CA 95005

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each month at the Aptos Grange, 2555 Mar Vista Dr., Aptos

CA 95005. Meetings are held at 7:00 p.m. on the 2nd Thursday of

to "The Gardeners' Club" and mail to P.O. Box 3025., Ben Lomond,

Dues are \$12 per calendar year. Make check

It's easy-peasy to join our club!



