

# The Gardeners' Club

Santa Cruz County, California

September 2015

Writer/Editor: Lise Bixler

## PART ONE

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### Shelly Trabucco: Nest Egg Gardens

At our September meeting, we are pleased to welcome back the wildly imaginative Shelly Trabucco, the owner and wildly creative genius behind Nest Egg Gardens. She propagates most of the plants in her nursery. She says, "Growing plants and incorporating them with salvaged materials into living art is what we like to do best."

Here's your chance to hear Shelly Trabucco talk about her work with succulents, tillandsias and staghorn ferns, and learn how to integrate them into your garden as plants and art. Shelly will show how she has created simple but stunning plant combinations using surprising materials, including found objects. She will be bringing some of her creations which will be available to purchase.

Visit [www.nestegggardens.com](http://www.nestegggardens.com).

Shelly has a great tutorial on how to mount staghorn ferns.



**Editor's Note:** Due to time constraints, the newsletter will be in two parts this month. Part One includes announcements concerning events in early September. You will receive Part Two later this month.



Help! our  
Plant Table  
Needs...  
Plants!!!



Lately the contributions to the Plant Table have been sparse—maybe it's the drought? We thought we'd give some extra incentive this month for everyone to bring plants. Every meeting we have a raffle for a free plant—everyone who brings a plant (or refreshments or Blossom Table) gets a ticket, and the winner gets a free plant. NEW this month! Board members are purchasing THREE special plants, so there will be THREE extra, and extra special, chances to win! So, here's some encouragement to brave the heat and pot up something from your garden to share!

**Thurs., Sept. 10, 7 p.m.**

**Aptos Grange,  
2555 Mar Vista Drive**

Refreshments will be served.  
Thanks to Dottie Lechtenberg for snack, Jean Favre for dessert and Carol Rosenoff for beverage.

## open Garden Sept. 12, 10a.m.-1 p.m.

Our exciting Open Garden program continues this month with an invitation to visit the garden of Dottie Lechtenberg. Dottie says, "My address is 275 W. Phillips Rd., Watsonville - very close to Corralitos (as a matter of fact, our backyard overlooks Corralitos Rd. and Freedom Blvd.) It's not a big yard but seems bigger than it is because of the view. You can see the Moss Landing smokestacks off in the distance from our , and on a clear day you can even see a tiny tip of the Monterey beach!

We have lots of veggies in knee-high raised beds that my husband built, a few roses and dahlias and assorted other flowers, lots of succulents, and if anyone is interested in making mosaic pots with broken tile, I have all the supplies for that and would be glad to set them out and assist anyone who wants to give it a try. As I told Bill Thursday night, my mosaic pots are not the fancy kind you see in the garden stores - they're very homemade-looking, but they're colorful and I enjoy making them."

Sounds like a remarkable garden to visit, as well as a chance to indulge our creative spirits. Thank you, Dottie!

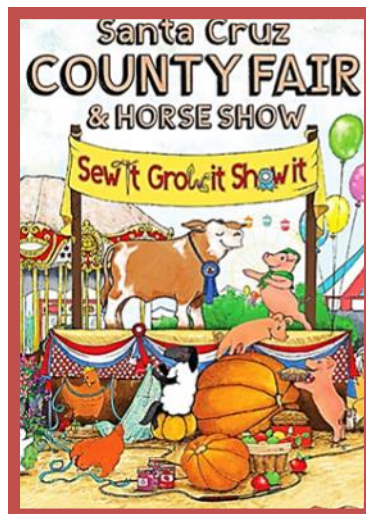
## county Fair Volunteers Needed

Club Member Kris Sheehan will be helping Sandy D'Amato, Chair of the Horticulture section his year at the Horticultural section of the Santa Cruz County Fair. Her staff from previous years have all left and she is in desperate need of volunteers for many jobs. Wouldn't it would be fun to see up close and personal flowers and plants from other gardens?

Volunteers are needed for the following:

1. Prepping the building for the Fair, beginning now.
2. Saturday/Sunday, September 12/13 from 10-5 to receive plants, flowers, etc. from exhibitors.
3. Clerking for the various Judges of the different sections: cut flowers., plants. garden exhibits. Sept 16 - 20th.

Sandy D'Amato's contact information is email [wildcat95076@yahoo.com](mailto:wildcat95076@yahoo.com) or phone: 831-234-6551. Or e-mail Kris Sheehan, who has a list of volunteer slots available ([krisrsheehan@gmail.com](mailto:krisrsheehan@gmail.com) ).



Ah! The fruits of summer are abundant. Here's a chance to enjoy two of them in an unusual preserve.

## Peachalope Jam

Lemon, nutmeg and walnuts add layered flavor and texture to this unusual jam. This recipe comes from the Glass Rooster Cannery cooking school and farm store in Sunbury, Ohio, via [www.midwestliving.com](http://www.midwestliving.com). Yield: 6 1/2-pints

### Ingredients

- 4 cups chopped cantaloupe
- 4 cups chopped peeled peaches
- 6 cups sugar
- 1/4 cup lemon juice
- 1/2 cup walnuts, chopped
- 1 teaspoon grated lemon zest
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt



### Directions

1. Place cantaloupe and peaches in a 6-quart heavy pot. Bring to a boil over high heat, reduce heat and simmer, uncovered, for 20 minutes. Add sugar. Bring to a boil, reduce heat and simmer, uncovered, for 30 minutes or

until mixture is thick and sheets off a metal spoon\*. Stir in lemon juice, walnuts, lemon zest, nutmeg and salt.

2. Ladle hot jam into hot, sterilized half-pint canning jars, leaving 1/4-inch headspace. Wipe jar rims; adjust lids. Process filled jars in a boiling-water canner for 5 minutes (start timing when water returns to boiling). Remove jars; cool on wire racks.

### \*Sheeting Tip

Dip a spoon into hot jam. Lift and hold the spoon sideways. If the jam streams off, it is too thin. As the jam thickens, it will drip. When the drips join in a sheet that falls off the spoon, the jam has set.



## Bring It on!



Next month it will be time to load up your vehicle with plants, tools, bric-a-brac, books, tools, seeds, pots, garden art and anything/everything garden for our fall Plant Sale and Swap. Now is a great time to divide bulbs, dig up volunteer perennials, get rid of a

plant used to love but now have outgrown, pot up extra succulents you've propagated, bring extra bounty you've harvested, bag up worm castings, clean your tool shed, weed your book

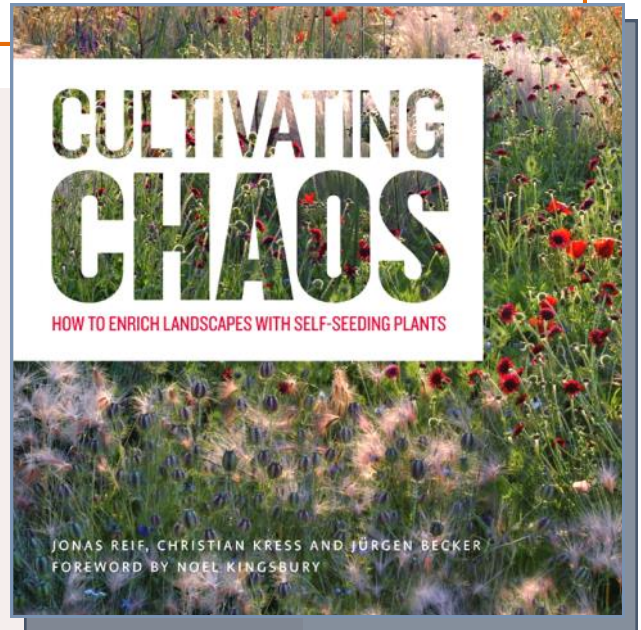


## Cultivating Chaos: How to Enrich Landscapes with Self-Seeding Plants

By Jonas Reif, Christian Kress, and Jürgen Becker

Self-seeding plants can create naturalistic gardens of great charm, but left to their own devices quickly spiral out of control. Maintaining the balance of plants so that a small number of robust species do not evict the others and developing the structure of the garden are important techniques to acquire.

Taking inspiration from the gardens of Christopher Lloyd, Derek Jarman and Henk Gerritsen, Cultivating Chaos teaches how to prepare your soil for improved germination, guide your planting as it evolves, and create different ecological niches from which beautiful, species-rich gardens will emerge. (Timber Press)

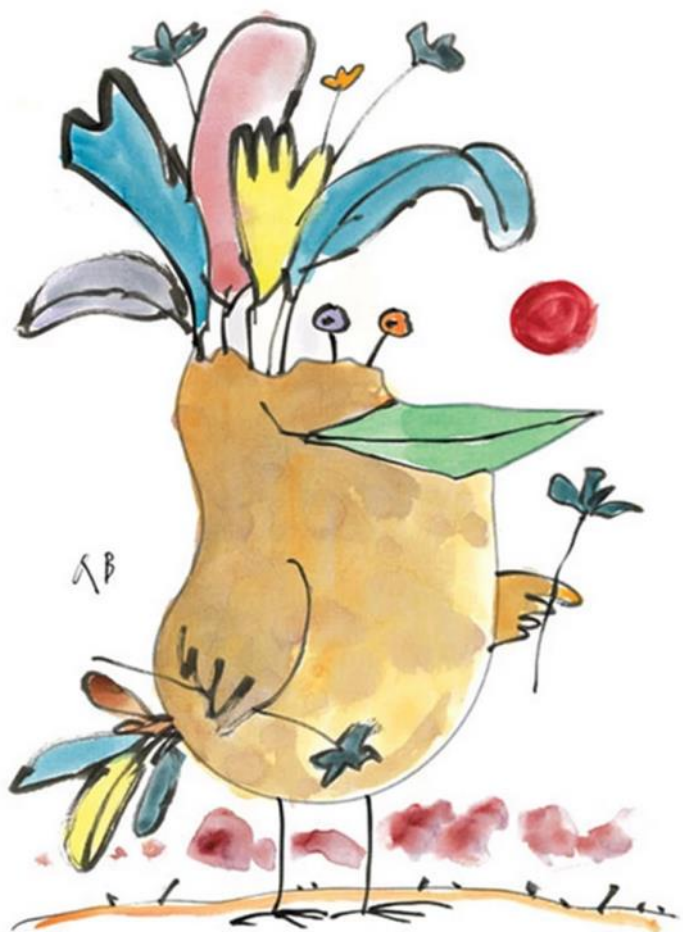


## Tip from Tomatomania

### WHEN IN DOUBT, FREEZE.

My grandfather tossed his tomatoes in a freezer the size of his trusty Dodge every year. These tomatoes made the best winter tomato sauce ever. Thawed tomatoes are squishy, yes (the cell membranes break down), and definitely not salad material. But unlike refrigeration, freezing preserves a tomato's flavor, so they're perfect for soups, sauces, and pretty much anything in a sauté pan. And here, if you're not a fan of the skin, it slips right off frozen tomatoes after they thaw.

Sure, you can slice and bag tomatoes. But to save time, freeze them whole. I even know people who don't use a bag! **-Scott Daigre**



Illus. by Quentin Blake

Gardeners' Club Member Jan Olafsson found this poem on the back of a bag of pumice, and shares it with us to enjoy.

My garden will never  
make me famous.

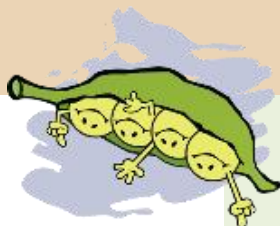
I'm a horticultural  
ignoramus.

I can't tell a string bean  
from a soybean,  
Or a girl bean from a  
boy bean.

— Ogden Nash

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, 2555 Mar Vista Dr., Aptos

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## The Gardeners' Club

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www.thegardenersclub.org