

The Gardeners' Club

Santa Cruz County, California

September 2016

Writer/Editor: Lise Bixler

lisebixler@sbcglobal.net

Honeybees A Visit from Dominic "Buzz" Renda

Dominic "Buzz" Renda, partner and general operating manager of Bee Love Farm, LLC Pacific Crest Apiaries, will be our September speaker.

For over 8,000 years humans have sought out and appreciated the medicinal and related health benefits that golden natural honey, bees wax and related products provide. Pollinators are of vital importance to our existence, diet, health, food security and economy both at home and globally. Revered and studied by science as a quantifiable biological indicator of our environment, prized for their distinct ability as pollinators and cherished for the organic sustenance that they produce, *Apis mellifera*—the honey bee—is a distinguished pollinator species for which there is no equal. Seventy-five per cent of the world's food crops depend on pollinators.

The significant pollinator decline in recent years is a legitimate global concern. Globally, more than 40% of invertebrate pollinator species – particularly bees and butterflies – are currently facing extinction. USDA statistics reflect a steadily increasing trend of honey bee colony loss in the United States of 40-60%.

Dominic will speak on this and related points including honey bee biology, threats, their distinct role as pollinators, connection to food system security, economics and sustainable practices for creating a healthy environment and vibrant world.

Bee Love Farms is a family owned and operated apiary, farm and community center located in Watsonville. It is a sustainable producer and purveyor of the highest quality of locally and



produced honey, wax craft, comb honey and pollen for nutritional purposes created through consciously minded business practices. Established in the 1940's, by Ed and Dana Mumm and shepherded today by Kalyne and Dominic Renda and their five daughters, it builds upon decades of successful apiary lineage by sharing insight, awareness and commitment to love, education and nutrition in community and the world.

Education is a paramount part of their farm, hosting organizations and individuals of all ages, in their facilities, classrooms and

working hands-on with livestock and environment. They provide education opportunities to learn the honeybee's impact on the natural world as well as its life cycle with the goal of creating a greater awareness in becoming stewards of our environment. They offer beginning to master beekeeping classes as well as core beekeeping supplies, bee-packages, nucs and mentorship opportunities.

Bee Love Farm products (honey, wax craft, comb honey and nutritional pollen) are available at local grocery stores and at their gift shop. All are hand-made, sustainably made and produced at the apiary. They also offer pollination services to local farms located in Santa Cruz and Monterey Counties. Contact and visit at (831) 515-6060, 875 Calabasas Road, Watsonville. Can't wait to hear Buzz's talk!

Thurs., Sept. 8th, 7 p.m.

Aptos Grange, 2555 Mar Vista Dr.

Refreshments will be served. Thank you to Lynn Bock for dessert, Debbie Kindle for snack and Marge Gregory for beverages.



Are you preparing for our October Plant Sale and Swap? Ready, set, go...out to the garden to divide perennials and bulbs, slip, pot up volunteers, collect seeds, dig up plants that you are tired of, collect seeds. Propagate, harvest, label, share...clean out the tool shed, thin your tchotchke collections and

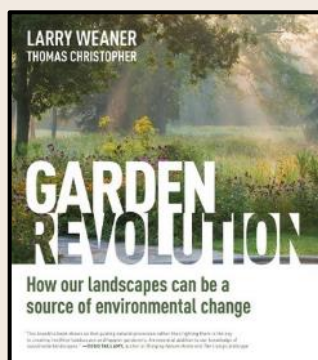
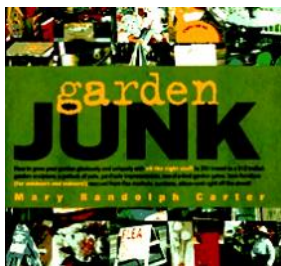


Garden Revolution: How Our Landscapes Can Be a Source of Environmental Change

A successful garden is rewarding, stimulating, and environmentally friendly. Unfortunately, traditional gardening practices don't often deliver on that promise. Not only are these outdated methods resource- and time-consuming, they result in gardens that are weedy, labor-intensive, and at odds with wildlife and local ecosystems.

The book abounds in practical advice. For example, instead of yanking weeds, cut them off at ground level so that more weed seeds aren't brought to the surface. Rather than amending your soil, simply choose plants that are adapted to your site—they'll thrive and keep invasive plants from gaining a foothold. Forget about dividing and replanting; just allow your plants to establish pleasing patterns that evolve over the years.

The stunning landscapes and easy-to-follow techniques showcased in this book will forever change the way you think about what a garden should do and be. Forget about nonstop weeding, fertilizing, and watering. It's time for a garden revolution.



Celebrate fall's arrival with pumpkins, music, great food, farm tours, cooking demonstrations, and much more at the UCSC Farm & Garden's Fall Harvest Festival, coming up on Sunday, September 25, from 11 a.m. to 5 p.m. at UC Santa Cruz's 30-acre organic farm.

Visitors of all ages are invited to sample apples, enter the pie baking contest, try their hand at pressing cider, scale the climbing wall, and enjoy locally sourced, tasty treats. The festival will also feature a produce sale with organically raised vegetables and flower bouquets, and a selection of perennials for your fall landscaping needs grown at the UCSC Farm & Garden.



Want so see how your favorite apple pie recipe measures up? Be sure to enter the Apple Pie Contest by 12:30.

The Harvest Festival is cosponsored by the UCSC Center for Agroecology and Sustainable Food Systems (CASFS), UCSC's Measure 43, and the Friends of the UCSC Farm & Garden. The UCSC's OPERS program and College 8 are also supporting this year's event.

For schedule details and directions to the UCSC Farm, visit the CASFS web site at <http://casfs.ucsc.edu>. Free parking will be available at the Campus Facilities and Barn Theater parking lots, and a free shuttle will be available. For more information call (831) 459-32



6th Annual Succulent Extravaganza

Friday, September 23 and Saturday, September 24.

This year, attendees at the Succulent Extravaganza will explore the richest areas of the world for succulent habitats, including South Africa, South America, North America and Mexico, North Africa and the Canary Islands, and Europe and Eurasia. Understanding the origin of succulents allows us to better understand the succulents themselves, their ecological roles, ability to withstand drought, and physical characteristics. Further, a look at the conditions in which succulents live in their natural habitat will allow succulent enthusiasts to better understand how best to replicate these natural environments in their home garden.

Extravaganza Schedule

FRIDAY, September 23



8:00 am Succulents in Habitat Tour

Robin Stockwell, Founder; Aaron Ryan, Horticulturalist and General Manager of Succulent Gardens

9:30 am: Unveiling of the Interactive Living Sculpture Project

Lisa Waud of Flower House and pot & box; Julia Bell, Creative Director of Succulent Gardens and Design Lead at Bell & Flourish Collective



Open 7 Days A Week 9am-4pm
2133 Elkhorn Road, Castroville, CA 95012
(831) 632-0482 * www.sgplants.com

10:45 am: The Exquisite Geometry of Succulents

Debra Lee Baldwin, 'Queen of Succulents'

11:30 am: Lunch & Music at Nayarit's Taco Truck

12:00 pm: Wholesale Customer Discussion

John Rodkin, Owner-Succulent Gardens

1:00pm: Succulent Propagation Tour

Aaron Ryan, Horticulturalist and General Manager of Succulent Gardens

2:00 pm: Drought-tolerant Plants for the Western Garden

Janet Sluis, Horticulturalist/Curator, Sunset Western Garden Collection

3:00 pm: Self-Guided Habitat Tour

Designed By Kristin Scheidt, Production Manager Of Succulent Gardens



4:00 pm: Closed

SATURDAY, September 24

8:00 am: Succulents in Habitat Tour

Robin Stockwell, Founder of Succulent Gardens; Aaron Ryan, Horticulturalist and General Manager of Succulent Gardens

9:30 am: Habitat Gardening in the Modern Day: Making Habitat Gardens that Pair with Modern Aesthetics

Andrea Hurd, Mariposa Gardens

10:45 am: Bulletproof & Beautiful Succulents for your Garden

Debra Lee Baldwin, 'Queen of Succulents'

11:30 am: Lunch & Music at Nayarit's Taco Truck (Bring cash for food)

12:00 pm: Reframing Floral Design: Thinking 'Outside the Pot' with Succulents & Fresh Flowers

Lisa Waud, Flower House and pot & box

1:00 pm: Companion Plants for Succulents

Ryan Penn, Horticulturalist at the Ruth Bancroft Gardens

2:00 pm: Visit at the Interactive Living Sculpture

Lisa Waud of Flower House Detroit; Julia Bell, Creative Director of Succulent Gardens and Design Lead at Bell & Flourish Collective

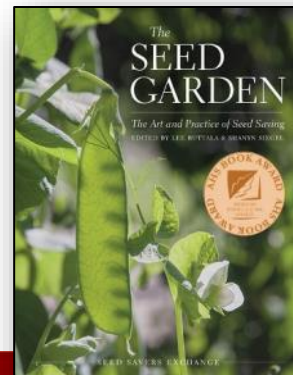
3:00 pm: Self-Guided Habitat Tour

Designed By Kristin Scheidt, Propagation Manager Of Succulent Gardens

4:00 pm: Closed.



Whether you are interested in simply saving seeds for home use or working to improve varieties of beloved squashes and tomatoes, this how-to book provides a deeper understanding of the art, the science, and the joy of saving seeds. Filled with advice for the home gardener and the more seasoned horticulturist alike, The Seed Garden: The Art and Practice of Seed Saving by Lee Buttala and Shanyin Siegel provides straightforward instruction on how to collect and save seed from your favorite heirloom and open-pollinated plants." Winner of The American Horticultural Society's 2016 Book Award.



HOW TO SAVE TOMATO SEEDS



1 Cut tomatoes open-one variety at a time – and squeeze the pulp, juice, and seeds into a glass or plastic container.



3 Viable tomato seeds will sink to the bottom of the container. Pour off pulpy mixture on top, and then pour the remaining liquid and seeds into a kitchen strainer and wash thoroughly under the faucet until clean.

Photos by Victor Schnager, courtesy of Amy Goldman

2 Set the containers aside to ferment, this breaks down the gelatinous coating on the seed that prevents it from germinating. Fermentation can happen in 24 hours to 4 days, during this time a layer of mold may form across the top.



4 Spread the seeds out thinly on surface to dry. Any substrate to help them dry as quickly as possible will work: coffee filter, paper plates, paper towel, or wax paper. It is best to dry seeds out of direct sunlight – drying could take up to 4 weeks.



Class! UC Master Gardeners of Monterey Bay

**SEED SAVING:
PROTECTING VEGETABLE
DIVERSITY**

**SEPTEMBER 24
10 AM—12 PM**

Contact: Tina Heitzman,
tina.heitzman@
gmail.com
831 3455410

Location: UCCE Demo
Garden 1430 Freedom
Blvd, Suite E
Watsonville,

Come to this FREE class in our Demo Garden in Watsonville to learn how to protect the viability of seeds you want to save. By growing heirloom and non-hybrid veggies, you can save the seeds and preserve diversity of produce in your garden. The class is taught by Carole King, a lifelong gardener and Master Gardener since 2010.

Snail and Slug Strategy

Club Member Susan Clarke buys 3-packs of copper scrubbers from her local dollar store and scatters them around her plants as a barrier to repel snails and snugs.



Reputedly snails and slugs cannot tolerate copper; it gives them a slight electrical shock on contact.



Some people pull the pads a part to use as a kind of tape for barriers on or around plants. Or you can unwind them completely for strands of copper that can be used to surround individual seedlings or plants.

Thanks for the tip, Susan!

Planting Compost

Club Member Mary Keith Osborn swears by E.B. Stone Planting Compost because it is a genuine compost. In fact, Mary Keith, who lives in Los Gatos, can't buy it over-the-hill so she makes the trek to San Lorenzo Garden Center to stock up.

This is a special blend of ingredients combined to make this an all-purpose outdoor planting mix, blended for use in all soil types and for all types of outdoor gardening. It contains Composted Wood Shavings, Redwood Compost, Composted Chicken Manure, Mushroom Compost, Fir Bark, Bat Guano, Kelp Meal and Alfalfa Meal.

E. B. Stone also makes an organic compost. Some of us don't have the space or time to make our own compost, but it is an invaluable addition to any garden. Composts and the organic matter they contain are the foundation of rich garden soils and a key component of successful organic gardens of all kinds. E.B. Stone Organic Compost is ideal for use in vegetable gardens and flower beds, around trees and shrubs, and even on lawns. It can be added to the soil at time of planting or used as a surface mulch later on. It contains Composted Green Waste.

Thanks for the recommendation, Mary Keith!



September Board Meeting



The next Board Meeting will be on Monday, September 26th, at 6:00 p.m. We'll be meeting at the home and garden of Dee Weybright, who has an extraordinary garden not to

be missed. Her address is 400 Towhee Drive, Bonny Doon (contact her if you need directions at 426-3028 or DEENART@aol.com). You don't have to be a member of the Board to attend. Join us for a garden tour, good eats, conversation and brainstorming about The Gardeners' Club.

Jean Favre has resigned from the Board and there is a need for someone to be in charge of Refreshments. Dee will be available to help in the transition. Duties include purchasing supplies, refreshment signups, reminders, set up at meetings, and being lead person for the December Potluck and the July Ice Cream Social. If interested, please contact Cherry.

"A rose by any other name would smell as sweet." —William Shakespeare

Naming the Newsletter

Club Member Bill Patterson announces, "Our Club's Newsletter is about to finally receive a name. Hurray!"

Seventy five contest entries were received from twenty five members, and those pared down to fifty. These were carefully reviewed by our Board who passed on their favorites to a selection committee. Our selection committee then met to identify the three finalist names for a vote by all Gardeners' Club members.

The final three choices are: "Into The Garden"; "The Pollinator"; and "Over The Garden Gate".

At our September 8th meeting, a ballot vote will be taken. Those not attending are encouraged to vote by email to Bill Patterson at wilderwill@comcast.net. Email votes must be received no later than September 15th.

Your decision will be announced at our October meeting.

The Watsonville Wetlands Watch will host its 4th annual **Habitat Festival and Native Plant Sale** on Saturday, October 1 at the Fitz Wetlands Educational Resource Center building at the top of the Pajaro Valley High School campus in Watsonville. The Plant Sale begins at 9:00 am and the Habitat Festival opens at 10:00 am. Both events close at 3:00 pm.

The community is invited to attend the event where they can buy native plants, which are beneficial for creating pollinator-rich, drought-resistant backyard habitats. With a focus this year on Green Gardening, the Festival will offer presentations and workshops given by local experts. Families will enjoy the Eco Kid Zone, which will feature live music by Zunzun, the exciting group that celebrates the environments and cultures of the Americas through music. Attendees will also be able to visit with live animals, including a falconry exhibition, go on a nature walk, get free native plant recommendations, and learn about the Watsonville wetlands. For more information, please visit: <http://www.watsonvillewetlandswatch.org>

The keynote speech will be given from 1:15 pm until 2:45 pm by Rich Merrill, founder and former Director of the Horticulture Department at Cabrillo College. In his talk **"On Beyond Compost: Soil Management for Green Gardening"**, Merrill will discuss the concept of "Green Gardening" as a method of designing and managing landscapes as a cultivated ecosystem, both above and below ground. Merrill will focus on the use of "full-spectrum carbon amendments" for the soil leading to plant health, water conservation, and a mature soil-life ecosystem.

Other presentations and workshops include:

Permaculture and Whole Systems Design – Dave Shaw, permaculture and whole systems designer, facilitator, and educator, founded Santa Cruz Permaculture and the UCSC Common Ground Center, and has taught ecological horticulture at UCSC since 2004

Birding in Your Own Backyard – Nanci Adams, local birding enthusiast and educator



Monterey Bay Friendly Landscaping Ideas for Rainwater Harvesting – Sherry Lee Bryan, specialist with Ecology Action's pollution prevention/zero waste division

Falconry - Falconer Kenny Elvin, flying his birds

Native Traditions with Patrick Orozco - Patrick Orozco, the chairman of the Pajaro Valley Ohlone Indian Council

Cooking with Elderberries - Laurel Pavesi, award-winning jam maker

Watsonville Wetlands Watch is organizing the festival and plant sale as an annual event for the community. Preserving and restoring the local wetlands is our primary mission and the festival helps us to extend our restoration efforts into the backyards of our local community, thereby nurturing the wildlife and ecology of the Monterey Bay Area.

While you are planting tulips and daffodils and crocus and hyacinths and dreaming of spring blooms, don't forget that garlic is a bulb, too. Usually garlic is planted in the fall by sowing the individual cloves from whole heads of "seed garlic." Each clove will sprout into a plant that resembles a big scallion, then these seedlings are mulched and will overwinter to then grow vigorously the next spring. The plant that grows from each clove will produce a complete full head of garlic at . Once harvested and properly cured, your garlic bounty will last for months to enjoy for everyday cooking.



Maybe, like me, you didn't cut the scapes off of your garlic crop this year and you've got garlic seeds ("bulbils") or garlic rounds (small garlics). If you plant your bulbils, they will turn into rounds next year, which you can plant next year. Rounds planted in the fall will grow into heads of garlic by the next year. I have so many bulbils that I am planning a HUGE garlic crop for 2018!



Consider ordering your garlic (and shallots, too, if you grow them) from Renee's Seeds (<http://www.reneesgarden.com/seeds/garlic.htm>). . Renee says, "Our garlic stock comes from a small grower in Bakersfield, California who raises top-quality "seed" garlic heads to sell to other farmers and we are proud to share his fine varieties. Each is sold in 1/2

lb. quantities, consisting of 4-6 full heads, which you break apart into 45-50 fat individual cloves of garlic for planting. When you grow your own, you'll really notice a big difference from store-bought garlic; homegrown garlic is plump, extra crispy and just bursting with flavor. Worth noting: Allicin, a compound found in raw garlic, has been shown to help reduce high blood pressure and triglycerides. Another plus—the well-known fact that garlic lovers are never, ever bothered by vampires."

Zucchini With Love and Mint

Mint has a long association with love. In Greek mythology, a nymph dallying with Pluto was turned into mint by his jealous wife, Persephone. It takes love of quite a different kind to tend the skillet with the care necessary to make this dish. Like the legend, it is memorable and comes to us from a family that has treasured it for generations. Rosa's friend, Barbara Beckett Giordano, received this recipe from her Italian mother-in-law, who learned to make it in her home village near Milan.

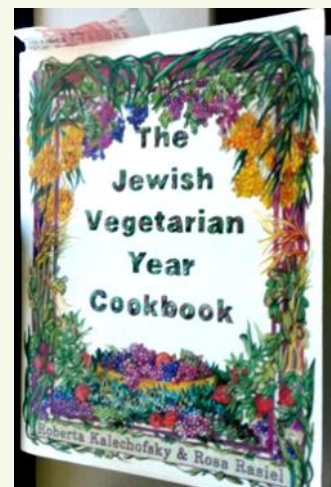
6 unbruised zucchini (each about 8" long)
6-8 tablespoons olive oil
2/3 cup fresh mint leaves, minced
2 tablespoons plus 2 teaspoons finely chopped garlic
1/3 cup red wine vinegar and 1 cup water
mixed in a 2 cup measure
Salt

Trim zucchini ends and slice into rounds about 1/8" thick. Cover the bottom of a large skillet with the olive oil and heat until oil begins to smoke. Lay as many zucchini rounds as will fit edge to edge. Turn each round as it blisters and becomes tinged with brown. When the second side of each one is toasted, remove to a bowl for marinating. Put more zucchini rounds into the pan. While the second batch is frying, dress those in the bowl with a sprinkle of salt, a generous spread of mint leaves, some of the chopped garlic and a good splash of the watered vinegar. Continue frying and dressing until all ingredients are used. Mix the marinating zucchini with a gentle tossing motion. Serve right away at room temperature, or marinate for up to two days in refrigerator. Return to room temperature to serve. The volume of zucchini will reduce considerably, but it will be enough for 8 moderate portions.

Note: Don't even think about making this with dried mint!



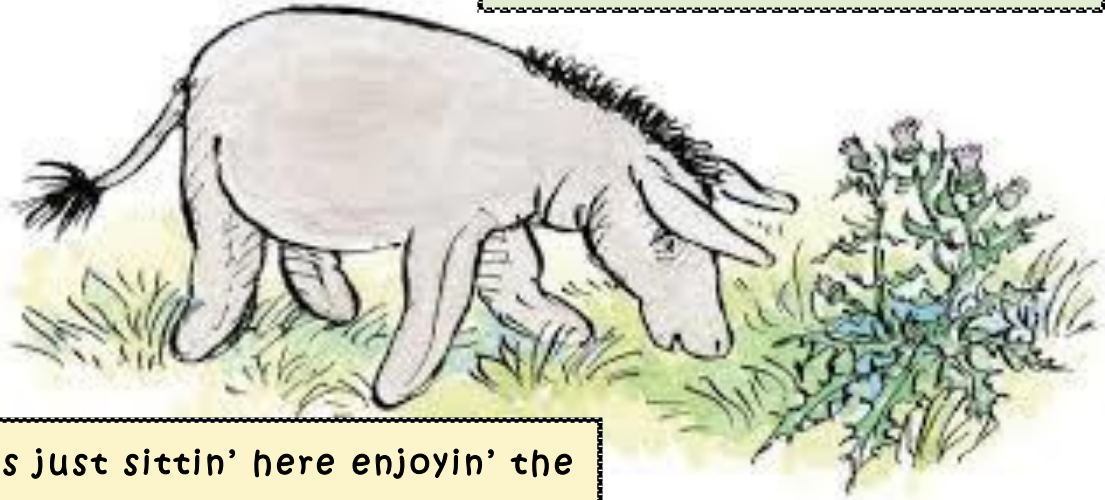
Couldn't end this newsletter without giving those of you who are suffering from zucchini glut a little help. This recipe was in a cookbook lent to me by my vegan granddaughter, Riley Henne.



Thanks, Riley!

Eeyore Wisdom

"Weeds are flowers, too, once you get to know them."



"I was just sittin' here enjoyin' the company. Plants got a lot to say, if you take the time to listen."

www.thegardenersclub.org

lisebixler@sbcglobal.net

Lise Bixler, 457-2089

Newsletter Writer/Editor

Lydia Johnson, 475-0912

Hospitality

Suzanne.bottomline@gmail.com

Suzanne Caron 609-6230

Membership

drossi3342@comcast.net

475-3081

Denise Rossi

Treasurer

AABarclay@aol.com

April Barclay, 688-7656

Secretary

mygardensup@aol.com

Ilene Wilson, 724-4609

Vice President & Publicity

cherrylea@comcast.net

Cherry Thompson, 475-0991

President

P.O. Box 3025, Ben Lomond CA 95005

The Gardeners' Club

joe@joehomemetech.com

Joe Thompson

Webmaster

VACANT

Refreshments

aneymark@hotmail.com

457-2505

Allan Neymark

lupaea@ucsc.edu

Lupe Allen, 247-2705

Plant Table

poppy-54@live.com

Debbie Kindle, 462-6296

jhaveclock@sbcglobal.net

Joanna Hall, 662-8821

DEENART@aol.com

Dee Weybright, 426-3028

Members-at-Large

Printed on 100% recycled paper



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

