



Into the Garden

The Gardeners' Club
Santa Cruz County,
California

JULY 2018

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July — National
Ice Cream Month

Ice Cream
Social

We'll provide various flavors of ice cream (including one soy), chocolate sauce, maraschino cherries and whipped cream. You bring toppings—fresh from the garden, or cooked, or baked, or crumbled. Sauces, home-made or store-bought, cookie wafers, fresh fruit, herbs or herbal syrups, marshmallow fluff, nuts, candies, sprinkles, gummies, etc. Please label what you've brought or made before the meeting.



Succulent sundae



Basic Dirt
Sundae:
Crushed Oreos
and Gummie
Worms

We enjoy lots of laughs and comradery at this event—put your calorie concerns aside and join us! Some recipes for your consideration and inspiration are on the following page.

The Gardeners' Club annual Ice Cream Social is one-of-a-kind. As gardeners, we are perennially creative, and this creativity is in full bloom at our Social as we create gorgeous sundaes and contribute ice cream toppings made from bounty from our garden or a farmers market. In past years, we've had a contest with prizes for such sundae categories as "most floral", "best dirt sundae", "most like a compost heap", "most beautiful", "most architectural", etc. We also had a competition for toppings you bring, such as best floral topping, best herbal, best fresh produce, best cooked topping, etc. This year we've decided to give up the competition part of the event, and give EVERYBODY who attends one of our traditional prizes—a Succulent Sundae.



Thursday, July 12th, 7 p.m.
Aptos Grange, 2555 Mar Vista Dr.



Rose Geranium Syrup

2½ cup water
2 cups sugar
1/2 cup rose-scented geranium leaves



Combine the sugar and water, and bring to a boil. Reduce the heat, and simmer three to five minutes until slightly thick. Add the rose geranium sprigs to the pot, turn off the heat and cover tightly. Allow the rose geranium to steep for 15 minutes. Strain into a jar, and place in the refrigerator. The syrup will keep for about a week.

Strawberry-Mint Compote

3 cups fresh strawberries, hulled and sliced
1/4 cup granulated sugar
2 tablespoons water
2 tablespoons thinly sliced fresh mint leaves



In medium saucepot, combine strawberries, sugar and water. Cook over medium heat 14 to 16 minutes or until thickened, stirring occasionally and breaking up fruit with back of spoon. Remove from heat; stir in mint. Cool and transfer to jar. Refrigerate up to 1 week.

Blackberry-Ginger Compote

12 ounces fresh blackberries
1/4 cup granulated sugar
2 tablespoons water
2 teaspoons grated fresh ginger

In medium saucepot, combine all ingredients. Cook over medium heat 14 to 16 minutes or until thickened, stirring occasionally and breaking up fruit with back of spoon. Cool and transfer to jar. Refrigerate up to 1 week



How to Make Candied Flowers

Prep time: 3 hrs.

50 - 100 edible flowers (rose petals, pansies, hollyhocks, snapdragons, impatiens, honeysuckle, etc.)

¼ cup water
½ cup sugar
2 -4 tablespoons superfine or caster sugar

Rinse flowers in a gentle spray of water. Set on a towel to dry.

Place water and sugar in a small pan. Cook over a medium heat until it begins to boil. Reduce heat and simmer until all of the sugar is dissolved. Remove from heat and allow to cool to room temperature.

Dip flowers into sugar syrup using a stem or tweezers if the flower doesn't have a stem. If you do not want any droplets on your flowers, you can brush the syrup on with a small paint brush.

Set flower on wax paper and sprinkle with fine sugar. Leave the flowers on the wax paper to dry for 2 hours. Yield: 50 - 100 candied flowers or petals,



Help! It's time for the Ice Cream Social and I didn't make anything! What to bring???

Crumbled anything (donuts, grahams, cookies, ice cream cones); pretzels; cereal (granola, fruit loops, cocoa puffs); a jar of supermarket or gourmet hot fudge, or any other decadent topping; marshmallow fluff; chocolate chips; caramel; gummies; sprinkles; candy (M&M's, peanut butter cups); black sesame seeds; candied or roasted nuts; caramel corn or olive-oil popcorn; wafers; dates; cookies; candied citrus peel; lemon curd; fresh fruit; toasted pepitas; crushed wasabi peas; balsamic vinegar; cocoa nibs; coffee syrup, maple syrup. Surprise us!



Music to Garden By

The hosts at Classical MPR put together a playlist to soundtrack your summer yardwork and gardening. Enjoy!

- ♪ Carol Rosenberger - Estampes: Estampes: No. 3. Jardins sous la pluie (Gardens in the Rain)
- ♪ Patricia Petibon - Delibes: Lakme / Act 1 - Viens, Mallika, ... Dome epais (Flower Duet)
- ♪ Frederick Fennell - Grainger: Country Gardens
- ♪ James Levine - Schumann: Symphony No.1 in B flat, Op.38 - "Spring" - 1. Andante un poco maestoso - Allegro molto vivace
- ♪ Netherlands Chamber Choir - Five Flower Songs (1950), To Daffodils
- ♪ Netherlands Chamber Choir - Five Flower Songs (1950), The succession of the Four Sweet Months
- ♪ Netherlands Chamber Choir - Five Flower Songs (1950), Marsh Flowers
- ♪ Netherlands Chamber Choir - Five Flower Songs (1950), The Evening Primrose
- ♪ Netherlands Chamber Choir - Five Flower Songs (1950), Ballad of Green Broom
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 3h - Galant de jour
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 5h - Cupidone bleue
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 10h - Cierge a grandes fleurs
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 12h - Nycanthe du Malabar
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 17h - Belle de nuit
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 19h - Geranium triste
- ♪ Albrecht Mayer - Francaix: L'Horloge de Flore - 21h - Silene noctiflore
- ♪ Emerson String Quartet - Puccini: Crisantemi - Andante mesto
- ♪ Itzhak Perlman - Beethoven: Sonata for Violin and Piano

No.5 in F, Op.24 - "Spring" - 1. Allegro

- ♪ Paul Daniel - Edelweiss [The Sound of Music]
- ♪ Alessio Bax - Lilacs, Op. 21 No. 5
- ♪ Alessio Bax - Daisies, Op. 38 No. 3
- ♪ Helsinki Philharmonic Orchestra - Autumn Gardens: III. Giocoso E Leggiero
- ♪ Barry Wordsworth - Mother Goose: VII. Le Jardin Feerique

♪ Rodolfo Richter - Four Seasons, Concerto No. 1 La Primavera, Op. 8/1, RV 269: I. Allegro

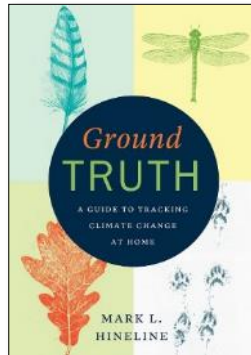
♪ Rodolfo Richter - Four Seasons, Concerto No. 1 La Primavera, Op. 8/1, RV 269: II. Largo et pianissimo sempre

♪ Rodolfo Richter - Four Seasons, Concerto No. 1 La Primavera, Op. 8/1, RV 269: III. Allegro

♪ Piers Lane - Finzi: Eclogue

♪ Michael Tilson Thomas - Prelude to the Afternoon of a Faun

<https://www.classicalmpr.org/story/2012/05/23/playlist-for-gardening>



Ground Truth: A Guide to Tracking Climate Change at Home

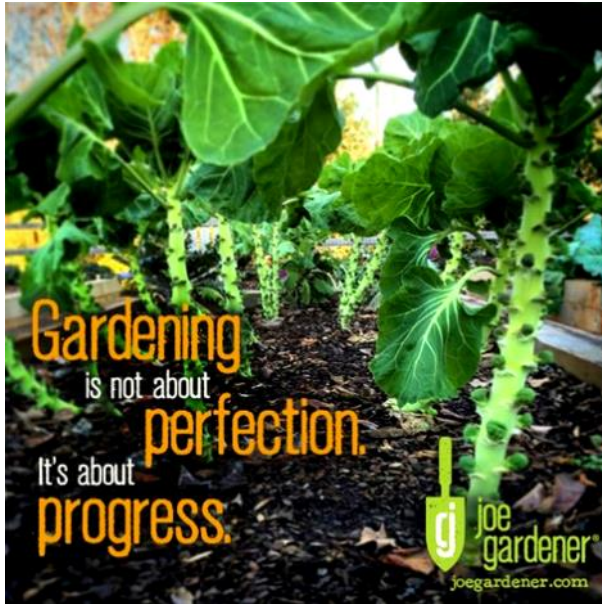
by Mark L. Hinele

Before you read this book, you have homework to do. Grab a notebook, go outside, and find a nearby patch of nature. What do you see, hear, feel, and smell? Are there bugs, birds, squirrels, deer, lizards, frogs, or fish, and what are they doing? What plants are in the vicinity, and in what ways are they growing?

What shape are the rocks, what texture is the dirt, and what color are the bodies of water? Does the air feel hot or cold, wet or dry, windy or still? Everything you notice, write it all down. We know that the Earth's climate is changing, and that the magnitude of this change is colossal. At the same time, the world outside is still a natural world, and one we can experience on a granular level every day. Ground Truth is a guide to living in this condition of changing nature, to paying attention instead of turning away, and to gathering facts from which a fuller understanding of the natural world can emerge over time.

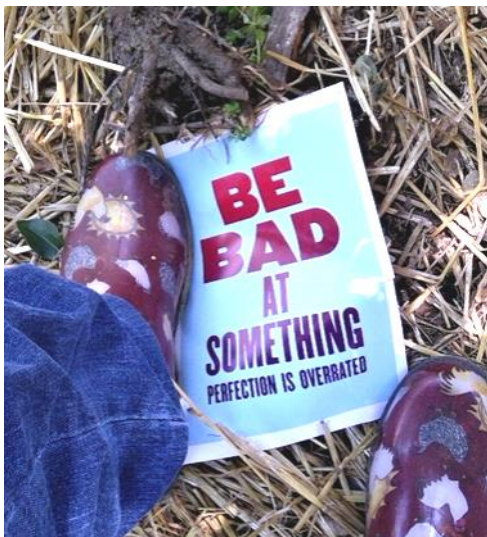
This book ponders the value of everyday observations, probes the connections between seasons and climate change, and traces the history of phenology—the study and timing of natural events—and the uses to which it can be put. This expansive yet accessible book invites readers to help lay the groundwork for a better understanding of the nature of change itself

CONUNDRUM

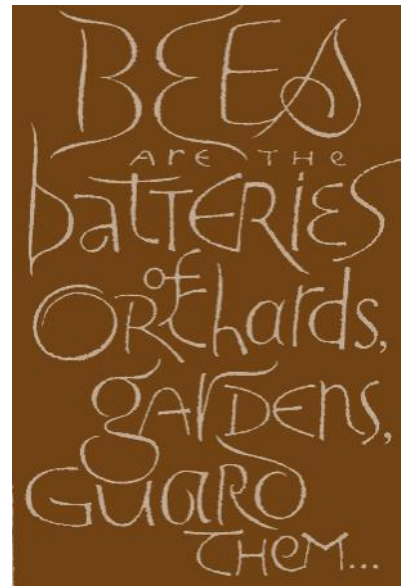


On the Facebook page of Joe Lamp'l (<https://www.facebook.com/joegardenerTV>), he posed this question : What have you done better this year than you did last year? I pondered this question briefly, but then I thought, shouldn't we celebrate what we tried and failed at, too? I looked at a poster I have that says "Do something badly—perfection is overrated". These two thoughts may seem contradictory, but they aren't, really. I've gotten better at accepting failures in the garden. I thought I was getting better at seed starting—bought a whole lot of seeds, most of which germinated in my unheated greenhouse. But then they died—of too much cold, then too much heat, fungal diseases, etc. And I think some of them just gave up, tired of struggling in their little pots while waiting for REAL spring weather to arrive.

At the Ice Cream Social, let's share stories about what we have done better in our gardens this year, **and** what we proudly do "badly".



Virgil's BEES



Bless air's gift of sweetness, honey
from the bees, inspired by clover,
marigold, eucalyptus, thyme,
the hundred perfumes of the wind.
: Bless the beekeeper

who chooses for her hives
a site near water, violet beds, no yew,
no echo. Let the light lilt, leak, green
or gold, pigment for queens,
and joy be inexplicable but there
in harmony of willowherb and stream,
of summer heat and breeze,
each bee's body
at its brilliant flower, lover-stunned,
strumming on fragrance, smitten.

For this,
let gardens grow, where beelines end,
sighing in roses, saffron blooms, buddleia;
where bees pray on their knees, sing, praise

in pear trees, plum trees; bees
are the batteries of orchards,
gardens, guard them.

—Carol Ann Duffy



In July and August, Renee Shepherd plants seeds for fall crops like all kinds of lettuces and mesclun blends, spinach, radishes, kale, leeks, peas, broccoli raab, braising mix, carrots, and Asian delicacies like mild mustards, stir fry mix and pak choi. You can still plant flowers, too. Here is Renee's seed planting chart for summer. <https://www.reneesgarden.com/blogs/gardening-resources/when-to-plant>

Early Summer

Sow seeds directly into garden beds once nights stay above 50-55° F (10-13° C).

Follow planting directions on packet backs.

VEGETABLES HERBS

Beans	Arugula	Lobelia
Beans, Fava	Basil	Love Lies Bleeding
Edamame	Borage	Marigolds
Beets	Cilantro	Moonflower Vine
Carrots	Cat Grass	Morning Glories
Chard	Dill	Nasturtiums
Collards	Sage	Nicotiana
Corn	Spearmint	Nigella
Cucumbers	Thyme	Phlox
Gourds		Portulaca
Melons	FLOWERS	Salvia
Okra	Bells of Ireland	Scabiosa
Pak Choi	Cleome	Scarlet Runner Beans
Pumpkins	Cosmos	Sunflowers
Salad Greens	Cathedral Bells Vine	Tithonia
Stir Fry Greens	Cardinal Climber Vine	Zinnias
Scallions	Cypress Vine	
Squash, Summer	Daisy, Chocolate Flower	
Squash, Winter	Exotic Love Vine	
Watermelon	Fairy Garden Mix	
Zucchini	Four O'Clocks	
	Hyacinth Bean Vine	

Mid-Summer

In cold winter areas: plant mid-summer.

In mild winter areas: plant mid-summer/early fall.

VEGETABLES HERBS FLOWERS

Beets	Arugula	Agrostemma
Broccoli	Chervil	Alyssum
Broccoli Raab	Chives	Bishop's Lace
Brussels Sprouts	Cilantro	Calendula
Carrots	Dill	Cerithe
Chard	Garlic Chives	Clarkia
Fennel, Bulbing	Parsley	Cornflowers
Kale	Watercress	Forget-Me-Nots
Leeks		Foxglove
Lettuce		Larkspur
Mache		Nigella
Mustards		Pansies
Pak Choi		Poppies
Peas		Snapdragons
Radishes		Stock
Rutabagas		Sweet Peas
Salad Greens		
Scallions		
Spinach		
Stir Fry Greens		
Turnips		

THE GARDENERS' CLUB 40 YEARS AGO

I came across a collection of old Club newsletters, beginning in 1977. For about 10 years they were chatty, personal typed letters written by the "Scribe" Alice de Winter. In July of 1978, the meeting was "everything fuchsia". Can anyone teach us how to make a fuchsia doll?

NEXT BOARD MEETING

We will meet at 6 p.m. on July 23rd at the home and garden of Allan Neymark, 2561 N. Branciforte Dr, Santa Cruz. Dinner will be potluck. You don't have to be a Board member to attend; join us!



July 12, 1978.

Dear Aptos Garden Clubbers.

Next meeting, Tuesday the 25th will be Fuchsia Fun Night. Time as usual, and same place, Mar Vista School, Soquel.

Nobody was sure if we would be able to use the school, but at least for this month we get it again. After August we will have to see what is happening. Our Cookie donors will be Mrs. Frank Peters, Louise Beaton, Esther Leeper, Dorothy Locke, Ruth McNeil, Eulice Wilkey and Mabel Wilkey.

Our program will be everything about Fuchsias, so members are invited to participate or bring fuchsia flowers, fuchsia lore or anything else which has a fuchsia motif for display. Our Fuchsia Expert, Margaret Askren will be in charge and bring lots of plants which will be on a "silent auction table". So everyone who is interested in a special fuchsia can put her or his name on a paper with the price he or she wants to give for it. If somebody else wants the same plant, just add your name with a higher price. The highest bidder walks off with the plant. Colonel Bartlett will give a demonstration on forming fuchsia trees, and Connie Keith will show how to make the cute fuchsia doll.

Like a single
SUNBEAM
 on a warm summer day
 There is an
EXUBERANCE
BRILLIANCE
 in a
Sunflower
 - unknown

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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, 2555 Mar Vista Dr., Aptos

Our front page logo is graciously shared with us by artist Lisa Za-

dor. Order a print or see more of her work at her Etsy shop

www.etsy.com/shop/curiousprintpattern.

