



The Gardeners' Club
Santa Cruz County,
California
JUNE 2020
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NO MEETINGS YET!



Much as we miss each other, and the pleasure of socializing, learning and trading garden goodies at our meetings, the consensus is that, although the Aptos Grange is reopening, it is too soon to resume meetings. The Board is brainstorming ideas for getting together in late summer or early fall—maybe an outdoor event? Your ideas and suggestions are welcome!



LOVE'S GARDENS IS OFFERING A FREE VIRTUAL TOUR OF THEIR DEMONSTRATION GARDEN ON THE WESTSIDE OF SANTA CRUZ

Saturday, June 20, 10:00 AM – 11:00 AM

Golden Love, who specializes in co-creating water neutral gardens (<https://lovesgardens.com/>) says: "The garden includes a wide variety of plants, garden strategies, and horticultural

techniques. View our permaculture food forest features, subtropical fruits, culinary herbs and vegetables, espaliered fruit trees, perennial greens, edible flowers, and so much more!

This will be an interactive tour in which you will be able to ask questions and get them answered. The tour is free, but you must register to get the link and password to join. We look forward to connecting with you virtually in the garden!" Register at www.eventbrite.com/e/free-virtual-tour-of-loves-gardens-demonstration-garden-tickets-104179078428.

MORE LOCAL, SAFE HAPPENINGS

Scotts Valley Tour: The Valley Churches United Annual Garden Tour is On-Line. While the Annual Valley Churches United Garden Tour fundraising event has been cancelled for June, you can still enjoy a virtual tour through five of the featured gardens. Visit vcum.org or the Valley Churches United Facebook page to enjoy the tour. Donations will directly support client food pantry services and may be made via Facebook, vcum.org, or a check to Valley Churches United, P.O. Box 367, Ben Lomond, CA 95005 or call 831-336-8258.

Santa Cruz: The in-person Plant Exchange will return Saturday, June 27 from 8-9 a.m. at the Live Oak Green Grange, 1900 17th Ave. You are invited to bring any living thing from your garden to give away to like minded neighbors. There is no selling allowed. You will be required to wear a mask and adhere to social distancing. You are keeping your friends safe by doing this and if your beliefs don't align with this, please wait until the pandemic is deemed over, and/or there is a vaccine, to come to the exchange.

Aptos: Cabrillo Horticulture on-line sale boasts mark downs! The Cabrillo College Horticulture Department Sale looks like it is winding down, but there are still some sun perennials, salvias, cactus and succulents, edible perennials, shade perennials, hanging baskets and Southern Hemisphere plants, some at half price. Please visit cabrillo-horticulture-department.myshopify.com to view and order plants, to pick up curbside every Tuesday until plants are gone.





their shade. Keeping the basil to the south or west side of the tomatoes (in the Northern Hemisphere) may afford them the longest stretch of sunlight. One other caveat: Avoid feeding your basil with high-nitrogen fertilizer in hopes of spurring strong leaf growth. You will be successful, but a nearby tomato plant may also produce lots of leafy growth—and no flowers or fruit.

— *Meghan Shinn*

THE NATIONAL GARDEN SCHEME

Leave it to British gardeners to keep us awed and inspired during our social isolation. The National Garden Scheme gives visitors unique access to over 3,700 exceptional private gardens in England and Wales, and raises impressive amounts of money for nursing and health charities through admissions, teas and cakes. Their annual garden tour is famous, but gardens couldn't open on time, so they've made them available on YouTube. There are more than 150 to watch. Start touring them at <https://ngs.org.uk/virtual-garden-visits/>

The National Garden Scheme doesn't just open beautiful gardens for charity – they are passionate about the physical and mental health benefits of gardens too. They support charities doing amazing work in gardens and health and grant bursaries to help community gardening projects.



Learn more about the organization, its history and resources, at <https://ngs.org.uk/>. A big thank you to Barbara Vorlop, former Gardeners' Club member who has transplanted herself to Oregon, for letting us know about this wonderful opportunity.

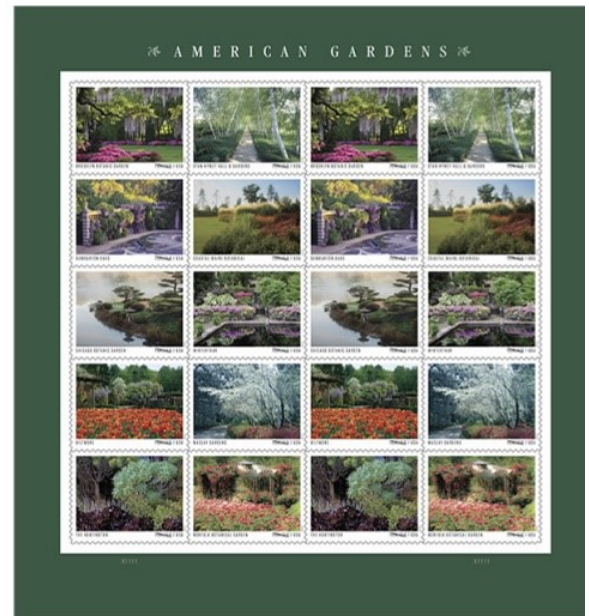
TIP FROM HORTICULTURE MAGAZINE: PARTNERING TOMATOES AND BASIL

We know that tomatoes and basil are fine companions in the kitchen, but it turns out they're also a great pair in the garden. Basil is purported to repel insects that might otherwise feast on your tomato plants (and basil also reportedly repels mosquitoes) and to prevent fungal infections. Gardeners also attest that growing basil near tomatoes improves the flavor of the fruits. Studies have also shown that tomato plants grown alongside basil field more fruit.



Tomato and basil plants share the same growing requirements. Both are native to tropical regions, so they prefer warm temperatures and steady moisture. Both need full sun. Keep this in mind when siting your basil plants, which are sure to be shorter than your tomatoes and therefore at risk of standing in

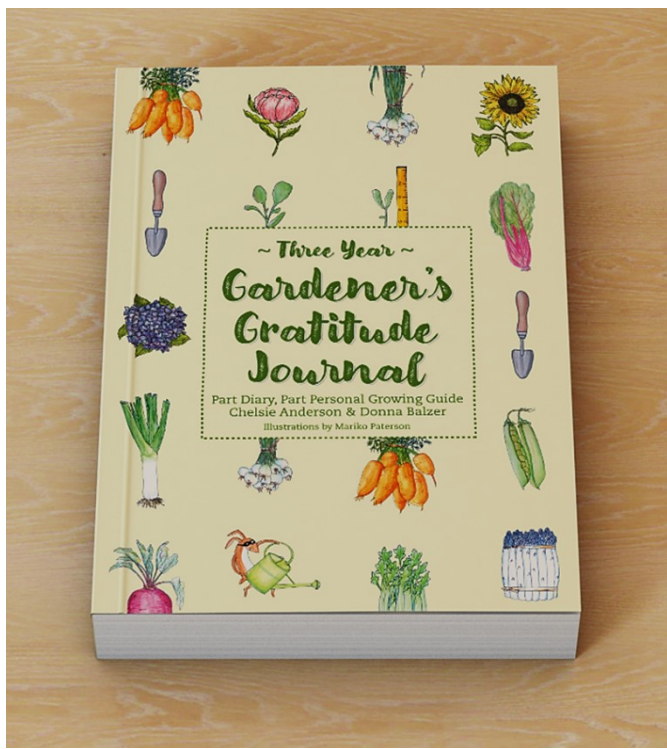
NEW GARDEN STAMPS



The natural beauty of American gardens is being celebrated by the U.S. Postal Service by issuing stamps that feature gardens ranging from botanical to country estate and municipal gardens. All the gardens featured on the 10 stamps are open to the public. The American Gardens Forever stamps are now available for purchase nationwide.

This pane of 20 stamps features 10 different photographs taken between 1996 and 2014. The gardens include: Biltmore Estate Gardens (North Carolina); Brooklyn Botanic Garden (New York); Chicago Botanic Garden (Illinois); Coastal Maine Botanical Gardens (Maine); Dumbarton Oaks Garden (District of Columbia); The Huntington Botanical Gardens (California); Alfred B. Maclay Gardens State Park (Florida); Norfolk Botanical Garden (Virginia); Stan Hywet Hall & Gardens (Ohio); and Winterthur Garden (Delaware).

In past years, and, hopefully, in future years, millions of Americans visit gardens, public and private. Many public gardens are open year-round; in addition to the plants and trees on display, classes, exhibits, and other events encourage visitors to experiment and create their own gardens. During the spring and summer, planned tours and open garden days allow visitors to step into private enclaves and see how homeowners have enhanced and designed their spaces, be they large estates, small suburban yards, or rooftop aeries.



GREAT (GARDEN) EXPECTATIONS: CHANGE YOUR PERCEPTION NOT YOUR PLANTS

By Donna Balzer

It's enough to make you quit gardening. After all your work growing cilantro, it bursts happily into flower. And then before you can make salsa, it goes to seed.

What I crave and want are delicate green cilantro leaves, so I buy special slow-bolting varieties from seed suppliers. But by the time my tomatoes start ripening in the greenhouse, even the special cilantro has bloomed and burst into seed, i.e.k "bolted." The lovely big cilantro leaves have become thin, spidery wisps. There's no turning back a bolting plant.

But according to Andrew Hewson, chef and culinary instructor at the Southern Alberta Institute of Technology, cilantro gone to seed has loads of potential. For example, he uses crushed green cilantro seed as a topping on salmon.

Innovative, unexpected uses for edibles are all around us. Instead of dwelling on our dashed garden expectations, we can pretend we planned to serve tiny beets, blooming bok choy, holey kale and green cilantro seeds.

If you forgot to thin your beets and carrots, they'll be smaller than expected. Thin them now and eat the tiny roots.

When I roasted my one-centimetre-wide beets, no one noticed my growing mistake. They only enjoyed the results: I left a two-centimetre-long piece of stem on each tiny root, drizzled oil and sprinkled sea salt, and roasted them for thirty minutes in a tiny glass dish. The stems were crunchy like French fries and the

beets were tender and delicious.

After serving thinned beets in gourmet dinners, remember to water the remaining plants in the garden so they'll size up a bit more.

The trouble with travelling is that I never seem to be in the right garden at the right time. Helpful Husband will water but is shy about picking. I often come home to bolted or flowering bok choy and broccoli.

Out of necessity, I discovered that the elongated stems and tiny yellow flowers of these cabbage relatives taste delightful in stir-fry. And no one will ask why you let them go to flower.

Early in the season, flea beetles eat tiny holes in young kale, and—even though the beetles move on and new leaves are whole free, half the plant is "ruined" —unless you live in Europe. A chef told me that in European kitchens, chefs pay extra for kale with tiny holes because it identifies the kale as organic. What a great viewpoint.

So, if your garden plants have gone wrong, adopt a new outlook. Hewson says, "It is unbelievable —there is a totally unexpected flavour. We use [green cilantro seeds] for marinades and dressings. The trick is to pick them and [use them or] freeze them right away." (And pretend you did it on purpose!)

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Editor's Note: I strongly recommend that you get yourself a copy of THREE-YEAR GARDENER'S GRATITUDE JOURNAL: PART DIARY, PART PERSONAL GROWING GUIDE, by Donna Balzer and her daughter Chelsie Anderson. You can stop writing on seed packets or scraps of paper and start journaling like you really mean it. Engaging artwork, growing tips, words of wisdom, journaling prompts and weekly garden good news stories are all included. The illustrations by Mariko Paterson are charming. Keep a record of your garden and your life for three years: record the dates you seeded, when you harvested and what surprised and delighted you. All in one place.

The Garden Journal is written, designed and printed in Canada.





Did you know that group of butterflies is called a kaleidoscope?
Thanks you for to writer/garden expert David Domoney for this useful fact..



Garden art in Bonny Doon: socially distanced rooster wearing a mask.

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