



Into the Garden

The Gardeners' Club
Santa Cruz County,
California
August 2022
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(lisebixler@sbcglobal.net)

"August is ripening grain in the fields blowing hot and sunny, the scent of tree-ripened peaches, of hot buttered sweet corn on the cob. Vivid dahlias fling huge tousled blossoms through gardens...."
Jean Hersey

All About Dahlias

difficult to grow dahlias. Longfield Gardens

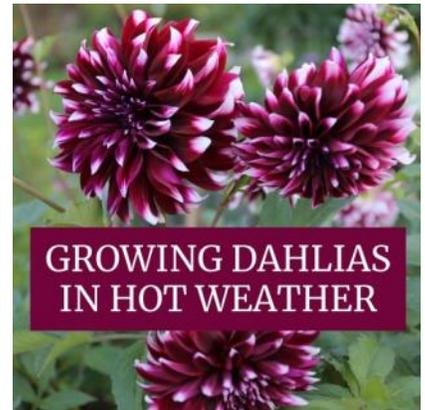
Dahlia enthusiast and expert Becky Adams will share at our meeting this month a lovely slide show of dahlia varieties and dahlia information.

Raised in a gardening family in San Diego, CA, Becky distinctly remembers her amazement of the wide variety of dahlia forms at her first Dahlia Show in Balboa Park. Many decades later, after taking horticulture classes at Cabrillo, writing a pamphlet in grad school for gardening as occupational therapy, and working at Antonelli's Begonia Gardens, Becky finally found the Monterey Bay Dahlia Society and she was hooked. As of 2022, she has been growing and showing dahlias for about 17 years, and has been enjoying learning something new about the culture of dahlias ever since. Becky is looking forward to introducing you to 29 forms of dahlias, and answering your questions so that you might be fully informed for the Monterey Bay Dahlia Society Dahlia Show at the S.C. County Fair Grounds at August 27th and 28th. (See more information about this event next page.) Becky will bring a limited number of dahlia plants, and possibly tubers, for sale.

We are still making an earnest effort to increase our membership, and this meeting seems like one that might attract more members to our Club. As an incentive, we will give a free plant, either a dahlia or something from our plant

table, to anyone who joins the Club on the night of the meeting. Also, we are asking all of you to post an invitation to attend this meeting on your local Nextdoor sites, and other social media, including Facebook and Event pages. Thank you for helping us get the word out!

has some tips that might help: <https://www.longfield-gardens.com/article/tips-for-growing-dahlias-in-hot-weather>. Dahlias like it warm, not hot, so full sun isn't necessary—6 hours would be enough. If you don't have enough shade, consider adding shade cloth or a shade structure. Mulch to cool the soil, provide



Climate change is forcing gardeners to deal with many new challenges, from extreme weather events to unfamiliar pests and diseases. If summers are getting hotter, you may be finding it more

good drainage and lots of organic matter. Mist on hot days to keep dahlias cool. Dahlias are heavy feeders, so feed your plants to keep them strong. Use a water soluble fertilizer formulated for roses or tomatoes. Some dahlia growers recommend using a low or no-nitrogen organic fertilizer such as Alaska MorBloom.

Some types of dahlias tolerate heat better than others. Ball dahlias tend to be the

Thursday, August 11th, 7 p.m.
Aptos Grange, 2555 Mar Vista Dr.

easiest to grow and dinnerplates the most challenging. Longfield gives this list, gleaned from a number of different sources.

Akita, Babylon Red, Ben Huston, Belle of Barmera, Bishop of Llandaff, Blackberry Ripple, Cornel, Cornel Bronze, Ferncliff Copper, Hamari Gold, Kelvin Floodlight, Kidd's Climax, Lady Darlene, Lavender Perfection, Maarn, Mingus Alex, Otto's Thrill, Penhill Dark Monarch, Penhill Watermelon, Pooh, Rip City, Sandra, Senior Ball, Show N Tell, Spartacus, Tartan, Thomas Edison, White Perfection, Winkie Colonel, Vasio Meggos, Zorro.

An alphabetical list of heat-tolerant dahlias, recommended by members of the Dahlia Society of Georgia can be found at their web site (www.dahliasocietyofgeorgia.com).

Of course, we don't have to rely on gardeners in the South for dahlia growing advice—we have the Monterey Bay Dahlia Society here (<http://www.mbdahlias.org/>). Join Dahlia lovers, growers, and admirers for their two day dahlia-extravaganza, the 2022 Dahlia Show at the S.C. County Fair Grounds on August 27th and 28th. Take in the beauty of hundreds of blooms as flowers fill the space for this annual show. Find poms larger than your head and some the size of a thimble. Take photos, browse rows



and rows of flowers, and talk to growers about how they garden these incredible flowers.

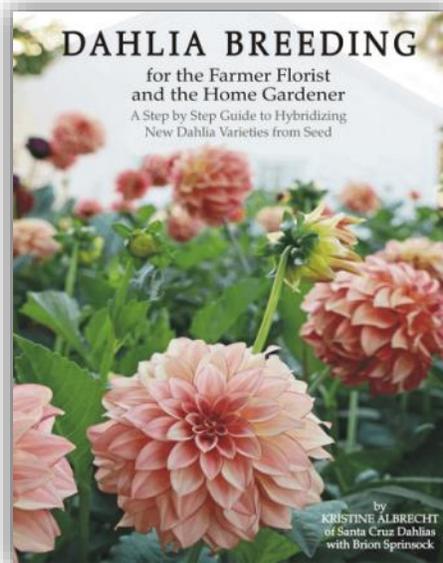
One more local resource to let you know

about. Santa Cruz Dahlias is a no-till organic dahlia farm operated by Kristine Albrecht in Santa Cruz, California. Kristine is known for her award-winning dahlia hybrids and in 2020 released a book on dahlia breeding. She readily shares her knowledge with detailed tutorials on her website and Instagram page

<https://www.santacruzdahlias.com/>



Instagram: @santacruzdahlias



Too much of a good thing? Try this easy recipe.

Air Fryer Zucchini Parmesan

Zucchini: Fresh zucchini is the main ingredient and tastes perfect with the other ingredients.

Olive oil: Using olive oil makes them crispy and crunchy.

Garlic powder. Salt and pepper: Add a little or as much as you like to enhance the flavors.

Parmesan cheese: Parmesan gives you the right texture and flavor too.

HOW TO MAKE AIR FRYER ZUCCHINI PARMESAN ROUNDS

Start off by slicing the fresh zucchini. Keep the rounds approximately 1/4 inches thick. It's important to cut them the same size so they can cook evenly.

Then you will need to put the zucchini slices in a bowl. Add the olive oil, garlic powder, salt, and pepper. Toss to combine, but be gentle

Add the zucchini slices to the air fryer and sprinkle with parmesan cheese. Cook for 4 minutes at 400 degrees. After 5 minutes remove and flip them and sprinkle more parmesan on them. Return to the air fryer for another 4-5 minutes or until super crispy. They are ready



GARDEN RANT AUGUST BOOK SUGGESTIONS

GardenRant is the thinking gardener's hangout. Since 2006, The Rant's writing team of horticulturists, authors, nursery owners, columnists, ecologists, speakers, and activists have provided an interactive, thought-provoking platform that tackles all aspects of the gardening industry and engages professional and amateur gardener-readers from all over the world. Many voices, many opinions, many subjects. Which is why The Washington Post's Adrian Higgins calls it one of his favorites, declaring "...it blows the cobwebs out of gardening's mustier corners.



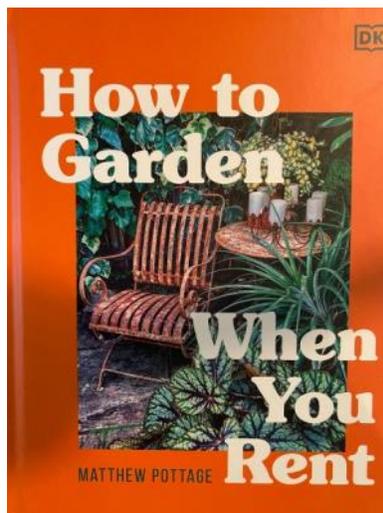
<https://gardenrant.com/>

If you don't yet subscribe to Garden Rant, let me suggest you do. This month I share with you snippets of "New (and Old) Books for Urban and Rental Gardens" written by ranter Marianne Willburn

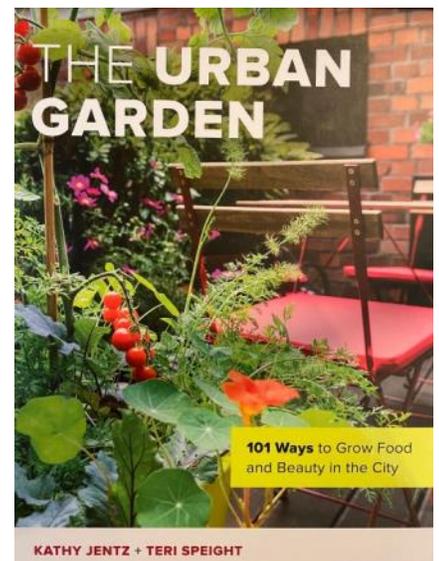
Marianne reminds us that homeownership – and by extension, land ownership – is being pulled further out of reach from people with dreams of a large garden. But we cheat ourselves if we keep waiting for the perfect/better/Insta-worthy place to garden—and we look for ways to help those of us who rent or who live in urban environments to garden creatively and with gratification. She recommends these books as resources.

How To Garden When You

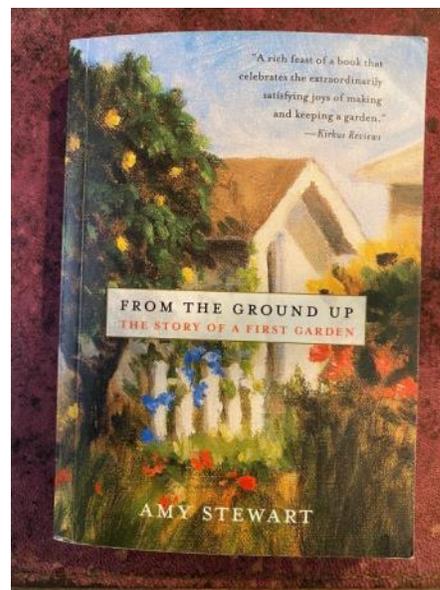
Rent is the first book by Matthew Pottage, the young, hip, head of the Royal Horticultural Society's flagship garden at Wisley, and a renter in Northwest London for the last ten years. He's took a tiny outdoor space once choked with bamboo and vines and created a showpiece garden that creates a sense of rest and center and enhances the view from within his flat. He breaks down the process of claiming a rented space with a teacher's heart – focusing on the projects and plants that will make a measurable difference to life in rented digs – containers, climbers, dining spaces, contained water features... Even perennial borders and smart tree choices are discussed, all within the framework of keeping lines of communication open with your landlord.



The Urban Garden authors Kathy Jentz and Teri Speight, garden editors and writers in the Washington DC area, not only give the reader 101 ideas for cultivating beauty and food in an urban setting, but they include the extras we rarely consider in our efforts to get some tomatoes going: lighting, creative storage areas, keeping good records and even pitching a tent and doing a bit of glamping in your urban oasis.



Marianne's last suggested book is one that is very dear to my heart—made me believe in the possibility I could be a real gardener when I first moved to Santa Cruz. It is a very personal



story, one that continues to resonate. I read it in 2001.

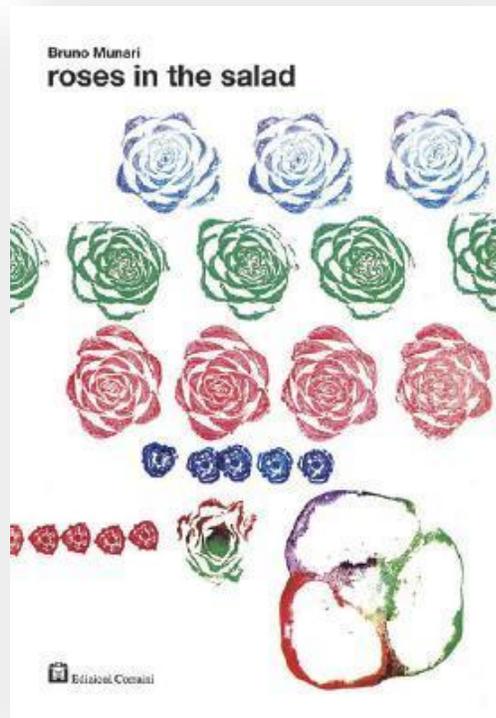
"Stewart chronicles her first, rented, garden in Santa Cruz, California, and the challenges and joy of giving her heart to a place that she couldn't, technically, call her own. It gives the practical reader a reason to fall in love.

Sure your heart may be broken someday, but it may also provide an entryway into deeper, lasting love affairs. And you will look back with fondness and gratitude for every lesson learnt. "

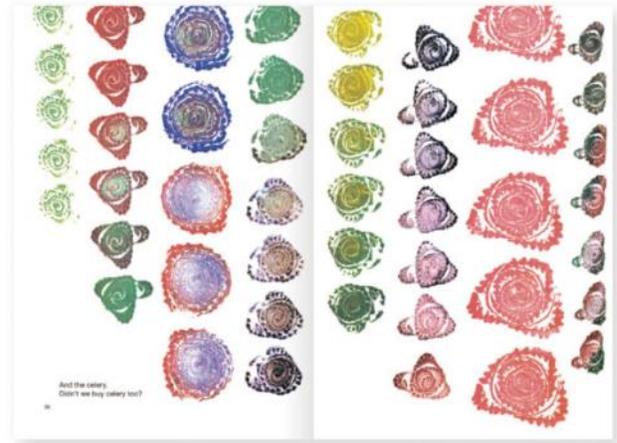
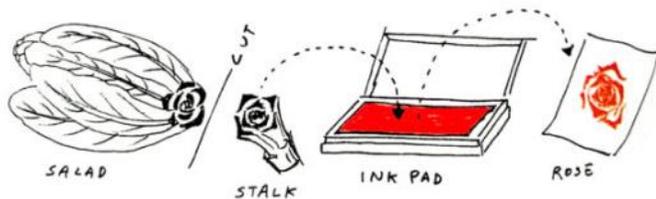
Marianne concludes, "In the chasing of our dreams, we cheat ourselves if in the interim, we wait to garden."

GARDEN RIGHT WHERE YOU ARE

Roses in the Salad



The Italian designer Bruno Munari published a small book in his workshop series called Roses in the Salad dedicated to his gentle technique of turning chopped vegetables into stamps:



Using the cut stem of a lettuce leaf as a stamp, Bernardino discovers that there are roses in the lettuce. Have you ever seen them? He plays with vegetables, cutting them in half and covering them in color: this is how roses can come from salads, trees from cabbages and flowers from tomatoes. Using a radicchio stalk as a stamp (all it takes is a knife for cutting and an ink pad for coloring), one can discover the “flowers” in the vegetable garden. Then try the irises, peppers, cabbages, brussels sprouts and so on. Roses in the Salad is part of Munari’s Workshop series, bringing together texts that reinterpret the educational process, offering adults and children, teachers and students, ideas and suggestions for experiencing and learning together. What a delight!



Harvest Festival

September 25 at the UCSC Farm

Save the date for our annual Fall Harvest Festival! We're excited to partner again with Life Lab to host our first in-person festival for the community since 2019! More details coming soon.



Join us on Saturday, August 27th from 11 - 2 PM for a food & farm tour of Sea to Sky Farm! Farm owner, Chris Laughlin will be our tour guide & we will be visiting their 19-acre "Sea Farm" location north of Davenport at Rancho del Oso. They also farm in Bonny Doon at their 25 acre "Sky Farm", that we toured back in January... hence the name "Sea to Sky Farm". The Sky Farm in Bonny Doon was started by Chris & Dana Laughlin on Thanksgiving in 2018. Chris runs the daily operations and she comes from four generations of family farming!

Their farm grows an amazing diversity of CCOF organic produce including butter ball potatoes, sweet potatoes, berries, dry farmed winter squash, numerous fruits, melons, & vegetable row crops as well as culinary herbs and flowers. They are committed to using sustainable farming practices to provide healthy, organic superfoods that they sell at seven farmers markets and numerous locally owned supermarkets throughout the Bay Area.

Sea to Sky Farm seeks to farm the land in a way that is harmonious with nature and the people who work the land. Farming practices include ample use of compost, cover crops, beneficial habitat creation, crop diversity and rotations to ensure the long-term viability and fertility of the land. We'll be learning about the sustainable ecological systems they use to maintain a healthy environment for both food and soil.

Tour includes tastings, appetizers & beverages that utilize the bounty of their farm!

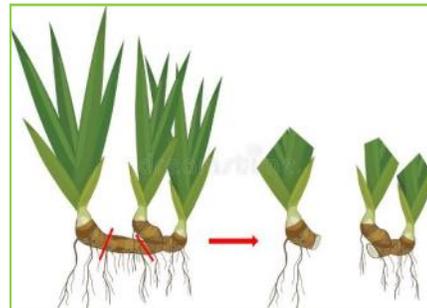
Produce, fruit, flowers and herbs will be on sale at the farm after the tour, so bring a cooler if you plan to purchase items.

PLEASE NOTE - We will be meeting at the Waddell Beach parking lot near Davenport off Hwy. 1, between 10:45 and 11AM and will drive into their farm from there. Please be on time as the cell phone service is poor and there will be no way to enter their farm once we depart from the lot.

Our small group tours are outdoors and we follow county guidelines for Covid. Masks are not required but encouraged for those desiring increased protection. The cost is \$30 per person and \$50 for two. Kids 12 & under are \$15 each. Age 3 & under are free. We will be walking on uneven terrain so please wear appropriate shoes & dress accordingly.

Tickets at <https://www.eventbrite.com/e/sea-to-sky-food-farm-tour-tickets-384184244417>

August is a great time to divide your now semi-dormant, somewhat crowded bearded irises. Carefully dig up the whole clump of rhizomes, keeping as many of the roots as possible. Cut away and discard the old, leafless center portion, retaining the healthy end sections of the rhizomes with leaves attached. When you are ready to replant, trim off about half of the leaves so the plant can concentrate on root development. Plant these with the tops just below the surface in rich, amended soil, and water the divisions in well.



August is a good time to plant Asian green seeds for a fall crop—although with the unusual heat we've been having, you might want to wait until late in the month. Some favorite fast-growers are bok choy or pac choy, gai lan or kailaan (if you are a fan of broccoli rabe), choy sum or choi sum, tatsoi, mibuna, mizuna and komatsuna. I've never purchased seeds from them before, but Kitazawa Seed Company has an amazing and diverse selection, including "collections" such as this stir fry combo.



<https://kitazawaseed.com/>



Tomatoes giving you a headache? Well, some crops are more challenging than others. Tomatoes are subject to a number of problems as they develop. Consistent, moderate watering is probably the most important thing to preventing these from ruining your harvest. This

means letting the soil partially but never completely dry between waterings. Other than that, watch for leaf spotting symptoms that can indicate late blight or other diseases. Once identified, these can usually be treated to still ensure harvest. Sometimes thinning the leaves and thickly grown plants can allow better sun penetration and air circulation, lessening disease pressure. Sometimes appropriate sprays can help; be sure to get a proper diagnosis first. Blossom end rot is when the bottom end of the tomato turns mushy and brown. This is caused by inconsistent soil moisture (yes, poor watering), wide temperature fluctuations, and/or a lack of calcium. The best way to ensure the presence of calcium is to add lime before you start your vegetables; yes, it is too late to do this now.

GARDENING BASICS

Presented by
Scarborough Gardens



Felton Branch Library, 6121 Gushee St, Felton, CA, 95018

Are you interested in gardening? Look no further! Your local Felton Library Branch is providing three FREE gardening workshops for teens and adults! A local gardener and nursery manager at Scarborough Gardens, Jet Van Ausdall, will be leading the workshops.

The program is for teens and adults. Ages from 12 yrs old and up. The workshops are totally free! Registration is required. Maximum of 25 People.

August 10th- Vegetable, Fruits and Herbs Gardening: learn about the best time to plant fruit trees, cool season / warm season veggies, how to amend your soil and other ways to make your edible garden successful.

September 14- Container Gardening: for everything from small table-top pots to planters large enough for a tree, there are all sorts of tricks for making the most of small spaces.

October 12- Gardening Basics: Fertilizing, Pruning, Gophers and more! There are so many different elements to creating and protecting your garden, this presentation and Q&A session will help answer some of those concerns.

Special thanks to Scarborough Gardens and Jet Van Ausdall for making these workshops happen.

Question? Please contact, Iván Llamas at llamasi@santacruzpl.org or 831-427-7700 ext 7752

More info: <https://santacruzpl.libcal.com/event/9331162>

The Gardeners' Club Membership

Now that we are starting up Club activities, it is time to pay annual membership dues, if you have not done so this year. Annual membership dues, which include all benefits, are still only \$15.00. Dues entitle members to all club educational programs, our special events, plant trades and our awesome monthly newsletter. The "green" option is to receive an electronic PDF full-color version of the newsletter by checking the newsletter e-mail option below. Gift memberships are available— consider sharing your passion for gardening, and supporting our club, by giving your favorite gardening enthusiast an opportunity to connect, share and learn with us.



As we ease back into less restrictive Covid concerns, we will stay alert to changing conditions, and emerging opportunities. We are grateful to retain our access to the Grange—now we'll also resume rent and insurance costs.

Ours is a club celebrating the joys of gardening, friendship, community, learning, nature and growth. We have a

history of giving to the community, and as we meet we will discuss how our giving program will proceed. Renew now so you don't miss anything—you'll be glad you did. Thank you!

YOUR 2022 MEMBERSHIP

Name: _____ Phone: _____

Address _____ Email _____

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Membership Dues: \$ _____

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NEXT BOARD MEETING

Join us at 6 p.m on August 18 at the home of Marge Gregory, 129 Ramada Lane, Aptos. We'll tour her garden, have a potluck, and discuss club business and ideas. You don't have to be a Board Member to attend.—

The Gardeners' Club

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It's easy-peasy to join our club!

Dues are \$15 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 Zador. Order a print or see more of her work at her Etsy shop www.etsy.com/shop/curiousprintpattern.

