



Into the Garden

The Gardeners' Club
Santa Cruz County,
California

October 2022

Writer/Editor: Lise Bixler
(lisebixler@sbcglobal.net)

At last! Our always stupendous Fall Plant Sale & Swap

Thursday, October 13, 7 p.m.
Aptos Grange, 255 Mar Vista Dr.

Don't miss this wonderful opportunity to get free and bargain-priced plants and paraphernalia for your garden. We have all been industriously dividing perennials, potting up seedlings and extra plants, collecting seeds, bagging bulbs, gleaning surplus harvest, thinning tools, libraries and décor collections—all to make our trade and sale event a rich and rewarding experience. Come choose from a limitless variety of plants, bulbs, perennials, shrubs, seeds, small trees, tools, pots, vases, planters, books, magazines, knick-knacks and anything/everything garden. If you don't have plants to trade, you can buy stuff at **ridiculously low** prices. You are sure to discover something new to try. See the inner last page for more information and to tally what you bring. Don't miss out—see you there. And bring a friend...new members who sign up will get a free plant!



✧ Renee's Garden ✧

Your Garden To Table Seed Company



ODE TO THE DAFFODIL

"If one daffodil is worth a thousand pleasures, then one is too few." — William Wordsworth

For autumn planting, Renee's Garden is offering six distinctive blends of easy to grow perennial daffodil bulbs for an irresistible display of lovely, cheerful flowers in an array of different forms, colors and sizes. Mixes include favorite special varieties based on many years of growing these optimistic spring beauties. Each mix combines 4 to 6 different daffodil flower forms within its color range, so they are endlessly interesting and lovely in the garden or for bouquets.

Whether you plant them in full sun or part shade, you'll be rewarded with ample flowers to truly light up the garden and cut for gorgeous early-season bouquets. Beyond their beauty, versatile daffodils are rarely troubled by pests or disease and even hungry deer and gophers don't bother them.

You can count on these selections to produce hardy, reliable spring flowers. Renee's says they have carefully chosen only the largest size, top quality bulbs that will naturalize easily and rebloom effortlessly each season. In subsequent seasons, you'll have considerably more than you started with. What's not to like!



The Pretty in Pink Mix



The Ultimate Mix for Mild Winter Climates



Pure Sunshine Yellow Mix



The Ultimate Mix for Cold Winter Climates



The Classic White Mix



Narcissus Perfume Mix

Go to https://www.reneesgarden.com/collections/flowers/daffodils-special-mixes/?_kx=dQDfGppkqxIX_aqN-69PqnL1V7ai3LLDjODWcvYSfxRhO0q0mwp88IsR-XNns699.XfpV4k to preorder for fall shipping

Things to Do In The Garden: Advice from Monterey Bay Master Gardeners

Shorter days and longer (cooler) nights means it is time to get your fall garden in place while making plans for winter.

It's time to clean up the garden to get ready for fall. Clean up plants which are in decline, unless they are still producing. Winter squash will naturally die back.

Save seed from your most robust plants. Take care to clear plant debris to avoid harboring pests and disease. Add only healthy plant material to your compost.

If you decide to not replace plants, consider using cover crops to replenish and build soil fertility over the fall and winter. Fall is a good time to replenish and build soil. In addition to growing a cover crop for areas which you can leave fallow, adding compost and mulch to your garden will help retain moisture in

the soil. Keep mulch at least 6" away from tree trunks and plant stems. Read UCANR publication Mulching for Landscapes and this guide to applying mulch. In addition to building soil health, cover crops help suppress weeds during the cooler, wetter season.

Continue to deadhead flowers, if they are robust and thriving. Plant cool season veggies to give them a chance to get established. Cool season veggies include cabbage, kale, broccoli, bok choy and other Asian vegetables, greens, cauliflower, and more. Fall plantings will take longer to reach maturity as the days shorten.

Central Coast gardeners can continue to succession plant short-lived crops like lettuce, radishes, beets and carrots and herbs like cilantro. Fall and winter plantings will take longer to reach maturity as the days shorten.

Seeds of perennial or hardy annual flowers like poppies can be planted. Cool season annual flowers, such as pansies and nasturtiums, can be planted on days when temperatures aren't too high--not during a heat wave! For those who live in our warmer microclimates, wait until the temperatures cool before setting them out.



For many years, Club and Board Member Suzanne Caron has shared with us her beginning fascination with and burgeoning skills at making glass and metal flower ornaments, and this year we all have the opportunity to marvel at her creations, and make some of them our own, at Open Studios. (By the way, Open Studios was the model used to create the Open Farms tour described later in this newsletter.)



Look at this amazing work of art to the left. Suzanne made it from a brass Korean cooking pot that she found at Grey Bears!

Wallace Bain says it best, in Lookout Santa Cruz: "If you love flowers and you like glass art, you need to connect with Suzanne Caron immediately. Caron has the temerity to try to create lasting art from the ephemeral designs of nature in life-sized flowers of glass and metal. It gives a whole new meaning to buying flowers for Valentine's Day."

Join Suzanne at Open Studios from 10 a.m. to 5 p.m. on Oct. 15 AND 16 at 1633 Quail Hollow Road, Ben Lomond. The Glass Garden will be full of exciting

new glass, metal and acrylic flowers. For more details, call 831-334-2097.

You can see more of Suzanne's creations, and buy them, at her Etsy shop, <https://www.etsy.com/shop/SuzzannesGlassGarden>.

More October Gardening Tasks

Plant cool-season annuals such as African daisy, Iceland poppy, larkspur, lobelia, pansy, petunia, phlox, snapdragon, stock, sweet alysum, sweet pea, and viola. Water them frequently, especially during hot spells.

Fertilize and water your roses, but do not prune them yet.

Fertilize azaleas, camellias, hydrangeas, and rhododendrons with a mixture made for acid-loving plants.

October is a perfect time to divide your perennials, especially flowering bushes with spring blossoms. Prune back shrubs like geraniums or pot them up for overwintering inside if your climate requires. Most trees and shrubs can be trimmed now, removing dead or diseased branches and doing whatever shaping is required.

This is the ideal time for planting. We can install new trees and shrubs, before the first hard frost. It is the perfect time to invite native plants into your backyard. Most natives do best when planted in fall. You can plant spring bulb plants now as well. And fall is the best time to amend soil, because it will allow any amendments time to break down, ensuring that the nutrients in compost are readily available for plants when the growing starts next spring. Much to do!

DEMYSTIFYING PERENNIAL SEED COLLECTING: HARVESTING, STORING AND SHARING

By Katherine Tracey

It started with a nasturtium seed in a paper cup. Oh so many years ago, my first grade teacher instructed her classroom of 6-year olds how to plant the round nubby seeds. Within a week or 2, the first beautiful leaves broke through the soil. I have been smitten with germination ever since.

Many folks sow their own annual seeds, but not so many give perennials a try. **It is important to note that in recent years seed sown perennial selections have dwindled at garden centers. Wholesale suppliers now favor the patented sterile clones that some say boast more uniform growth.** (Hey control freak gardeners, it's time to let go of that!)



Upon becoming a beekeeper 5 years ago, I got a wake up call that **seed-grown perennials provided more pollen and nectar**, which in turn nourish our honey and native bees. Our plant selections now include **many more seed sown strains of perennials, shrubs and even trees**, and this is the trend we foresee for other small specialty growers.

This brings me back to the importance of this topic: **seed collecting**. Here are more reasons to encourage you to harvest your own seed.

1. To be able **to propagate more plants** for new garden beds
2. To **preserve strains** that you find remarkable
3. To be **economical** (seeds are getting

expensive)

To participate in seed exchanges. One benefit of joining various plant organizations such as the Hardy Plant Society (<https://www.hardyplant.org/seed-exchange-2021-2022>) or the North American Rock Garden Society <https://www.nargs.org/> is you have access to their seed exchanges. Share your seed with other members, and get access to many varieties not found at the local garden center.



Peonies...the blue fruit are the ones that have fertile seeds

The first question many first time seed collectors ask is **when should they harvest seed**. This varies from plant to plant. You do need to collect seed as soon as it ripens, before the pods or capsules burst and dispense. **Seed ripens at different times on different plants** throughout the year so you need to pay close watch. Spring bloomers like Primrose and Vernal Sweet Pea ripen in June and early July, while on a late August day, the pods of species peonies burst to expose their bright red and blue fruit (the blue seeds are the fertile ones). Bluestar seed pods are ready to collect in early September, while it may be late October before you can harvest seeds of Compass Plant.

Our changing climate will challenge any timing rules. However, I just came across a website which may be of great help the Seed Site (<http://theseedsite.co.uk/>). It has a wealth of information on what pods and ripened seed look like on hundreds of different plant species.



Clockwise from top left: Cynara cardunculus, Galtonia viridiflora, Talinum paniculatum

Once you collect your seed, you should clean off the chaff and store in a cool dry spot in paper or glassine envelopes. Make sure there are no tiny insect pests hanging out in the capsules. Some seed, such as Arisaema (Jack in the Pulpits) and Hellebores benefit by being stored enclosed in a moist paper towel inside a baggy, and kept in the refrigerator until spring. Remember to label right away. You think you'll remember, but...

The proper time for sowing and seed treatments differ depending on the plant. There is no one source that has complete information, but we often refer to the Jelitto Seed Website (<https://www.jelitto.com/>) for germination tips.

I encourage you to save your own seed. Yes, there is always more to learn, but once you start you will gain confidence. Go outside now and see whether you have a windfall of seed ready for harvesting.



This article was originally published on September 13, 2020. Author Katherine, with Chris Tracey, co-owns Avant Gardens, a mail order and retail walk-in plant nursery in Dartmouth MA. They specialize in a curated collection of unusual and rare plants for inside and outside the home. Their mission is to cultivate a love of the natural world, where all life can thrive, by creating gardens inspired by the nearby community's flora and fauna. And if their plants aren't tempting enough, I suggest subscribing to their wondrous blog, Garden Foreplay, for tantalizing ideas, tips and all kinds of information.

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

<https://www.avantgardensne.com/gardenforeplay/>



Our Blog: Garden Foreplay



Celebrating 9 years of Open Farm Tours: October 8th & 9th, 2022

Do you love local food and farms? Want to get to know your farmer better and get a behind-the-scenes look into our regions vibrant working agricultural landscape? During the 2022 Open Farm Tours, you can meet the farmers and learn what it takes to bring your favorite high-quality local farm products to your plate. The greatest part about Open Farm Tours is learning what makes every farm unique. Press apples for fresh juice at one farm, taste over 10 varieties of figs at another and then head over to another farm to pick tomatoes. Touring farms is a fantastic outdoor family activity to do together and October is a great time to get out and explore!

Nurturing Community Spending time outside with our farming community is always a great day! All the farms on our tour are family owned, implement sustainable agriculture practices and grow organically. We're fortunate to live in a region that has so many farms that grow high quality produce. Farming has the most variables of any profession. Sustainable agriculture and building relational wealth is at the core of what Open Farm Tours is about. The reality of the Covid19 virus has greatly intensified the inadequacies of our industrial food system and the affects it has on our health & the planet. This years focus is on a broader spectrum of how our farms are adapting to the reality of climate change and transitioning our food systems towards a sustainable future. Healthy food and healthy soil is the foundation of sustainable agriculture.

Farms, Food & Families We are partnering with the nonprofit CAFF, Community Alliance with Family Farms, this year & will be working together to expand public farm tours & workshops that educate and inspire throughout Santa Cruz, Monterey, and San Benito counties. CAFF was selected to receive the "California Nonprofit of the Year" award in 2021 for the entire state of CA. For 40 years, CAFF has advocated for state and national policies that create more resilient family farms, communities and ecosystems. Open Farm Tours is

honored to join together with CAFF towards building healthy regional food systems centered around community.

Online Registration All activities scheduled for 2022 will be for small groups that require online pre-registration. All tours and activities take place outdoors & in well ventilated areas. All proceeds from the sale of tickets goes to the farms. Buy tickets at <https://www.eventbrite.com/cc/2022-open-farm-tours-1016019>

2022 Insight The way we live greatly affects our environment and the sustainability of our actions significantly impacts the future of humanity. This year's Open Farm Tours continues to explore transformations in our food systems. From the planting of seeds to meat production to healthy soils, to how we package our food, to distribution & waste management, it's all an interconnected web that encompasses many facets. We will be exploring how our current systems work and how they fit with the culture and values of our region.

Think Regionally

Developing our food systems on a regional level develops symbiotic relationships relevant to the populations that they serve. From day one, Open Farm Tours has been about developing a sustainable regional food system that values relational wealth. Supporting a healthy and nutritious food source is vital to the eco system of our planet and ourselves

Participating Farms

There are 15 participating farms this year. Descriptions of each farm and activities offered are on the next pages. More details about the farms and their histories are on the Evenbrite ticket site.

Open Farm Tours 2022





Guided tour of iconic Thomas Farm with Jean Thomas. Wreath making demo following the tour. Farm stand with products for sale. Ticket: \$10.

A family owned organic farm that specializes in growing unique produce. Guided tour of the gardens, animals and lavender labyrinth. Ticket: \$5.



Tour cost is \$10 per person / Kids are free. Guided tours include the animal areas, milking barn, cheese making facility & cheese cave. The baby chicks are always popular! Cheese tastings as well as food and farm products will be available for sale.



Open House from 10am - 4pm both days. Tour cost is \$5 each / Kids are free. Self guided tours through the shadehouse and greenhouse. The owners will be available to answer plant & design questions. There will be a kids succulent planting activity as well. This is a very charming place with a lot to see! They grow a variety of drought tolerant & unusual plants that you won't find in most nurseries. Their property has multiple garden areas for exploring.



Tour Description- Saturday & Sunday, October 8 and 9. One hour guided tours both days at 1:00 pm & 3:00pm

Tour cost is \$10 per person & kids are free.

Meet & greet with the animals plus a goat petting zoo! Learn fun facts about animal husbandry, livestock production, and the meat supply chain. Quick lesson on the different cuts of meat, preparation technique, and various cooking styles.

Special Tour + Dinner Details

Join us from 5–7:30 PM for a special evening tour and fabulous 3 course meal prepared by renowned local chefs Andy Huynh of Full Steam Dumplings, on Saturday, and Jessica Yarr of Chicken Foot, on Sunday. Both meals feature products from Pajaro Pastures & produce from local organic farms. Local wine, beer, & cider are included in the ticket price. (See menu images below)

Tickets are \$150 per person & kids ages 13 & under are \$45 each.



\$10 per person and children are free. One hour tour of the olive grove, olive oil tasting and an olive curing presentation delivered by Dos Aguilas grower, Roger Wolfe. Learn about the different varieties of olives they grow and the different processes used for curing them.



\$12/person, kids under 12 free. Permaculture principals used in 6 huge greenhouses to grow a variety of exotic crops such as tumeric, ginger, wasabi, passionfruit tropical fruit trees as well as more conventional crops. They are the largest provider of organic tumeric on the U.S. mainland where their soil rejuvenation system produces nutrient-dense food and medicinal crops year round. Tour led by Dave Blume includes the greenhouses and distillery areas. Public will be able to see how the by-products of both operations provide feed stock for alcohol production and how plants and mechanical fuel production integrate to create a closed system of no waste.



2022 OFT- Fruitilicious Farm Tour , Fig & Fruit Tastings

Choice of guided or self guided tours with fig tasting of numerous varieties. Ecological practices for farming shown & discussed. Tours run about 1 hour long and include fig tasting of numerous varieties as well as additional available produce grown by the farm. There is a 9-year old heirloom apple orchard, where they've planted over 100 varieties. Cost is \$7 or \$12 per person and kids are free.



Tour their 3-acre community farm in Watsonville where they grow 20+ types of organic vegetables. Adults & kids will have an opportunity to harvest 3 items from the farm. A farm-based art activity for kids with the option to take home the art activity kit. Produce tasting with salad dressings. Esperanza Community Farms is a 3-acre farm in Watsonville where they grow 20 kinds of organic produce.. The farm is operated as a non-profit project. It is fiscally sponsored by the local Second Harvest Food Bank. Other components: CSA baskets twice weekly to 150 families, a youth-driven Farm-2-Cafeteria pilot at the neighboring High school and the activation of a recently formed a 9 Organic Farmer Co-op. Cost: \$5-10.



Tickets: \$10. Tours include the greenhouses and packing area. Samples of products grown will be available to taste. Over the last 20 years the farm has grown thousands of pounds of microgreens, using good organic seed, natural sunlight, clean water, and nothing more. In addition to managing their farm full time, the owners both are outspoken activists dedicated to the sustainable agriculture movement.



Live Earth Farm is hosting a tomato U-Pick of their delicious dry-farm tomatoes! Their farm stand will be open for produce purchases as well. U-Picks for both days are - 10-11:3. & 12-1:30pm. Cost is \$10 per car. One ticket is required per CAR and not per person. Five people is considered a car load. Tomatoes are \$2.50 per lb. / over 10 lbs. are \$2.



Self Guided Tour and farm activities with U-Pick and apple pressing. Luz Del Valle is a multi generational apple farm that has been growing apples since 1880. The current incarnation is a U-Pick apple farm, a wholesale apple grower for Martinellis plus home to many of the apples for Santa Cruz Cider Company's local dry ciders. Their historic barn was built in 1903 & the farm boasts a beautiful garden, chickens, horses and 22 varieties of apple trees. \$10; children free.



Guided Tour of their new farm includes the herb garden, animal areas, cow feeding & an oil distillation demonstration. Blossom's Farm is a 45 acre biodynamic herb farm with livestock. They grow a wide variety of herbs and superfoods including herbs for our medicinal bitters, oils and tinctures. Ticket is \$10.

\$10. Tour a pollinator garden, healing



garden, no-till veggie row crops, solar powered irrigation system, yurt, chickens, and a compost tea demo. Terra Cultura is an Eco-Arts farm that explores the complex intersections of agriculture, art, community and environmental stewardship. In combining these elements, Terra Cultura integrates a web of biodiversity that encompasses holistic food systems, sustainable living and the arts, to build resilient communities. Seasonal produce will be available for sale.



Sunday, October 9th is a special harvest tour of Storrs Winery at their CCOF certified & biodynamically-farmed 56 acre estate vineyard. The tour will be discussing the different biodynamic & organic practices they employ as well as the many wildlife-friendly elements they've added including owl boxes, raptor perches, & a groundwater recharge pond they've added to name a few. The vineyard benefits from the inputs of a flock of Olde English Babydoll sheep that graze during the winter months to promote a more balanced, self-sustaining system. They will also be talking about the selected clones of Pinot Noir & Chardonnay that they grow. They are hosting 2 tours on Sunday. The tours will be followed by a tasting of wine harvested from their estate and other locally sourced vineyards. Guided tours are 1 hour long and start at 1:00 and 3:00pm. Tour cost is \$30 per person & includes wine tasting after the tour. Guests will learn about the sustainable approaches that their winery utilizes & see how they are applied.. Estate wine & products will be available for purchase.



9 Amazing Things To Do With Wine Bottles In The Garden



<https://www.eatwell101.com/things-to-do-with-wine-bottles-in-the-garden>

UC MASTER GARDENERS

OF MONTEREY & SANTA CRUZ

ONE WEEK ONLY

Fall Plant Sale

When: Saturday, October 15 - Friday, October 21

Where: Online. Pick up in Salinas and Santa Cruz

Our Fall Plant sale will kick off Saturday, October 15 and end Friday, October 21. Please note **our online store will be open for one week**. Place your order early for best selection.

In addition to our pickup site in Salinas, **we will be adding a Saturday afternoon pick up at our Watsonville Demo garden.**

More information about Plant Sale to follow (<https://mbmg.ucanr.edu/>).



This month is prime time for planting garlic! Take a workshop to ensure a bumper crop.

Grow Great Garlic (VIRTUAL CLASS)

October 12, 5:00 -6:30 PM (Zoom)

Contact: Delise Weir, admin@ucmgmb.org. Sponsor: UC Master Gardeners of Monterey & Santa Cruz

Led by professional garlic grower, Pete Rasmussen, this workshop will include an in-depth discussion of all aspects of growing great garlic, from soil preparation and seed selection to planting, fertilizing, and harvesting tricks of the trade.

This virtual class is free with unlimited enrollment. Register at <https://garlic.bpt.me/>.

Gardening Basics Presented by Scarborough Gardens: Gardening Basics

Are you interested in gardening? Look no further, your local Felton Library Branch is providing three FREE gardening workshops for teens and adults! The awesome thing is that a local gardener and ...

Date: Wednesday, October 12, 2022

Time: 4:00pm - 5:30pm

Location: Felton Community Room, Felton

Audience: ■ Adults ■ Teens 12-18 years

Categories: ■ Library Classes ■ STEAM ■ Science

Register! - 20 seats left

<https://santacruzpl.libcal.com/event/9331208>



Microgreens Year 'Round (IN PERSON CLASS)

October 29, 2022 10:00 AM - 12:00 PM

1430 Freedom Blvd.Suite E,
Watsonville

Contact: Delise Weir,

admin@ucmgmb.org. Sponsor: UC Master Gardeners of Monterey & Santa Cruz

No yard? No problem, Grow some microgreens! This gourmet specialty crop can be grown on a windowsill using recyclable containers. Join UC Master Gardener, Beth McGuire, who will help you plant your first tray of greens in class so you can complete the growing cycle and enjoy delicious microgreens at home. This is a free class, donations are appreciated. Attendance is limited so reserve your space now.

<https://microgreens.bpt.me/>

Pickelberry Farm Fall Plant Sale—Plants for Pollinators

Saturday October 8th, 9am-1pm

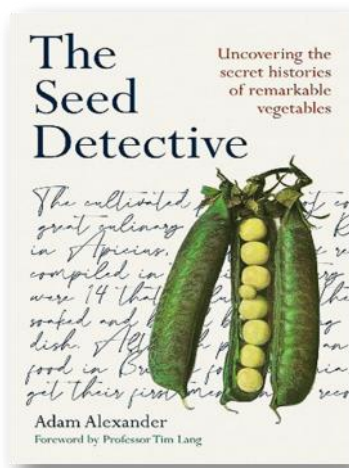
2712 Mission Street Ext. Santa Cruz (Next door to the Westside Farmers Market, between Swift St and Western Dr.)

The plants in the sale are all perennials - those that grow for several years. Fall is a great time of year to get these plants in the ground. This lets them get established in your garden during the shorter days ahead with cooler temperatures and with help from the rains which we all hope are soon to come. We focus on selecting plants that will do well in central coastal California and those that provide pollen and nectar for native and honey bees, butterflies, moths and hummingbirds.

Our Board...

is struggling because we have so many empty positions. Our biggest task right now is planning the meetings for next year so that we meet the needs of both new gardeners and seasoned folk. Please come to the next potluck meeting at Cherry Thompson's, 3315 Putter Drive, Soquel, on October 24th at 6 p.m. to tour her garden, and give us your ideas and suggestions. You don't have to be a Board member.

THE SEED DETECTIVE: UNCOVERING THE SECRET HISTORIES OF REMARKABLE VEGETABLES



After a lifetime of growing vegetables, collecting rare and endangered varieties whilst travelling the world for work and pleasure, and saving them to share with others including displaced people wishing to reconnect with growing familiar crops, this is a book that tells the stories of how the vegetables we often don't think about or simply take for granted journeyed from wild parent to cultivated offspring and found themselves at the very center of our food culture.

In *The Seed Detective*, Adam shares his tales of seed hunting and the stories behind many of our everyday vegetable heroes. We learn that the common garden pea was domesticated from three wild species over 8,500 years ago; that Egyptian priests considered it a crime to even look at a fava bean, that the first carrots originated in Afghanistan (and were purple or red in colour), and that the Romans were fanatical about asparagus. Taking us on a journey that began when we left the life of the hunter-gatherer to become farmers, Adam tells tales of globalisation, political intrigue, colonisation and serendipity – describing how these vegetables and their travels have become embedded in our food cultures.

'I didn't know what to expect from this humble Ukrainian pepper when I first took it into the kitchen but, as soon as I had a nibble, I was smitten'. The

taste of a Ukrainian pepper – the *Capsicum Annuum* – in Donetsk 30 years ago had a life-changing effect on filmmaker Adam. While shopping in the central markets, amidst the economic and political collapse of the Soviet Union, he started to discover more local growers selling vegetables and fruits, who had been cultivating heritage varieties and saving seed on small plots of lands for generations. Adam began to seek out these local growers, saving seeds from all over the world, on a mission to bring home spectacular varieties to catalogue, grow and share – and hopefully prevent them from being lost forever. A keen gardener since boyhood, Adam now lives in Wales and focuses full-time on his garden. He grows over 100 varieties a year on his 3.5 acre, south-facing vegetable plot next to his house. From high summer to late winter he spends his time harvesting the dried pods of beans and peas, scooping seeds from ripe tomatoes and rotting cucumbers, washing and drying them on every available window sill. His garage is filled with jars of over 500 seeds collected from around the world and saved from previous crops, all of which he uses, shares and sends to the heritage library. 'We are a nation of vegetable growers,' says Adam, 'and this book explores the wonderful world of rare and endangered heritage and heirloom vegetables – and why we must keep growing them and saving their seed, not only for our gardening and culinary pleasure, but to pass these stories on. Vegetables are truly our history on a plate.' Adam lectures widely on his work discovering and conserving rare, endangered garden crops, is a board member of the national charity Garden Organic, and his knowledge and expertise on growing out vegetables for seed is highly valued by the Heritage Seed Library, for which he is a seed guardian. Adam shares seeds with other growers and gene banks in the USA, Canada and the EU, and he is currently growing out seed of heritage Syrian vegetables to be returned to the Middle East as part of a program to revive traditional horticulture.

JOE LAMP'L HAS A NEW BOOK!!!



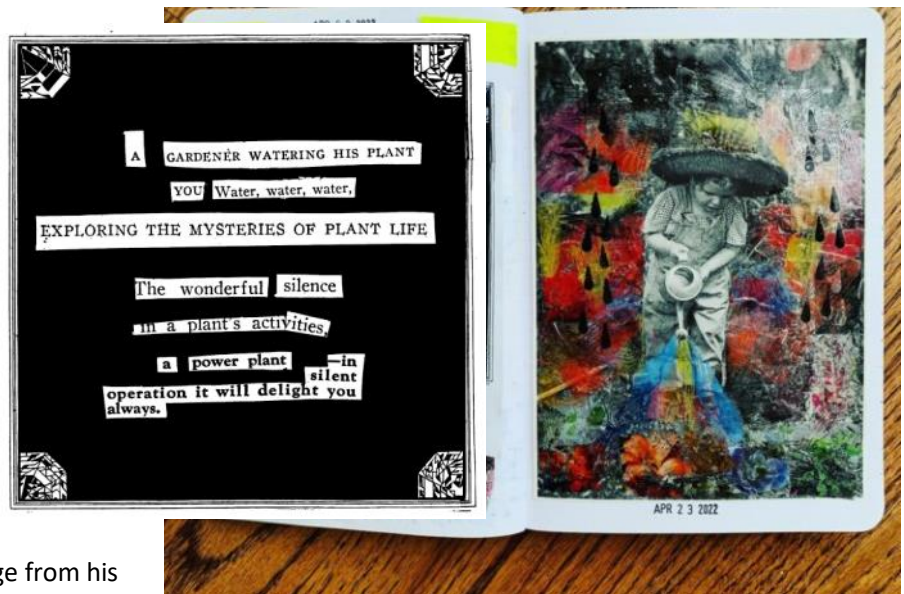
My very favorite garden guy has a new book! The award-winning television and podcast host is here with insider tips and next-level insight for creating a lush, fruitful, and resilient vegetable garden. Just when you think you have a secure grip on what it takes to grow a vegetable garden, a pro like Joe comes along to surprise you with a wheelbarrow full of new-to-you information to knock your gardening socks right off. In *The Vegetable Gardening Book*, Joe distills insight from years interviewing highly experienced growers for public television's *Growing a Greener World* and *The Joe Gardener® Show Podcast* along with his own extensive, hands-on knowledge of the craft to present practical and useful info on everything from starting seeds and selecting varieties to building the perfect tomato cage, encouraging pollinators, and creating biodiversity-rich soil in a 100% organic food garden. This book is essential reading for anyone interested in growing the best edible garden their backyard (or balcony!) has ever seen. Included you'll find:

Ideas for **designing and laying out your garden** for the greatest yields in the smallest amount of space; a sure-fire **plan for reducing maintenance** and trimming down the traditional workload of a garden; detailed **growing profiles of 40 of Joe's favorite crops**; a **handy reference chart** with an easy-to-follow crop rotation plan; advice and tips for extending the growing season, building raised beds, setting up a potting station, and deciding which garden tools are worth your time and money; strategies to grow anywhere and everywhere—from in-ground garden beds and containers to grow bags and raised-bed planters.

Austin Kleon Quotes Emerson

"Build your own world," as Emerson told us, and tend your little plot.

Austin Kleon is a writer and artist and blogger, maybe best known for his book Steal Like An Artist. I subscribe to his blog and newsletter and read them religiously—lots of unusual reading recommendations, among other insights and ideas. He often does blackout poetry—taking a written page from an old book and using a black pen to black out words until he has a poem. Lately he has been writing about gardening—here is a page from his notebook and one of his poems. He says, "The more I learn about gardening, the richer the metaphor for creative work."



I was inspired by his recent consideration of a famous quote by Voltaire, "One must cultivate one's own garden." He shares the ruminations of André Leon Talley on Voltaire's advice, clarifying "Which doesn't mean to grow garden peas... you must cultivate your own aesthetic in your own universe. Create your own universe and share it with people you respect and love... Every day I cultivate my own garden. That is simply a metaphor for making sure you have the curiosity to learn something new every day."

If you want to go into a very deep philosophical dive unpacking what Voltaire really meant, watch this video at your peril (**warning: it is rather deep dive into the subject**):



Gardening is no trivial pastime, it's a central way of shielding ourselves from the influence of the chaotic, dangerous world beyond while focusing our energies on something that can reflect the goodness and grace we long for. - School of Life

Austin Leon:

Subscribe to his newsletter. Every Friday morning he sends out a list of 10 things he thinks are worth sharing — new art, writing, and interesting links straight to your inbox. Free, no spam, unsubscribe whenever you want. <https://austinkleon.com/newsletter/>

Go to his website, read his blog.
<https://austinkleon.com/>

Instructions & Tally Sheet for Plant Swap and Sale

Don't miss this wonderful opportunity to get free and bargain-priced plants and paraphernalia for your garden. Come choose from a limitless variety of plants, bulbs, perennials, shrubs, seeds, small trees, tools, pots, vases, planters, books, magazines, surplus harvest, knick-knacks and anything/everything garden. If you don't have plants to trade, you can buy stuff at ridiculously low prices. You are sure to discover something new to try.

You can take plants home by either by paying cash with cash or check, or by bringing plants and other items for trade tickets to use instead of cash. Fill out this form before the meeting if you are going to trade. This is what you'll get for what you bring:

- 2", 3" & 4" pots: 1 ticket each
- 6" pot or 6-pack: 1.5 ticket each
- 1 gallon pot: 2 tickets each
- 2 gallon pot: 3 tickets each

Miscellaneous items are priced at the meeting.

Label your plants with their common or botanical names, and put your name

on them in case purchasers have questions.

Please don't bring loose, dirty plants that would make a mess, or plants you wouldn't be proud to put your name on.

We appreciate all of you who come early to help set up – it's a lot of work! And if you can, plan on staying to help with clean-up.

We'll start accepting plants at 6:40 p.m. The purchase prices are:

- 2", 3", or 4" pots: 2 tickets or \$1 each
- 6" pot or 6-pack: 3 tickets, or \$1.50 each
- 1 gallon pot: 4 tickets or \$2.00 each
- 2 gallon pot: 6 ticket or \$3.00 each

When there are multiples of the same plant available, please take only one until other members have had a chance to buy one. If there are multiples left over, then you can grab them! Plants that don't get sold or given away go home with the person who brought them.

Good luck, and have fun!



Please complete this form at home and bring it with you to the meeting.

Number of 2, 3 or 4" pots: _____ **X 1 =** _____ **tickets**

Number of 6" pots or 6-packs: _____ **X 1.5 =** _____ **tickets (round up to whole number)**

Number of 1-gal. pots: _____ **X 2 =** _____ **tickets**

Number of 2-gal. pots: _____ **X 3 =** _____ **tickets**

Miscellaneous items (to be priced at meeting): _____ **tickets**

TOTAL TICKETS: _____





HALLOWEEN DECOR: TURN A PEACEFUL PLANT TO A MAN-EATING MONSTER

IN-

The Halloween DIY experts at HGTV share step-by-step instructions for giving a houseplant a spooky Halloween makeover. <https://www.hgtv.com/lifestyle/holidays/how-to-make-a-man-eating-plant->



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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

each month at the Aptos Grange, 2555 Mar Vista Dr., Aptos

CA 95005. Meetings are held at 7:00 p.m. on the 2nd Thursday of

to "The Gardeners' Club" and mail to P.O. Box 3025, Ben Lomond,

Dues are \$15 per calendar year. Make check

It's easy-peasy to join our club!

