



Into the Garden

The Gardeners' Club
Santa Cruz County,
California
August 2024
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SIMPLY SUCCULENTS: AN EVENING CREATING ARRANGEMENTS

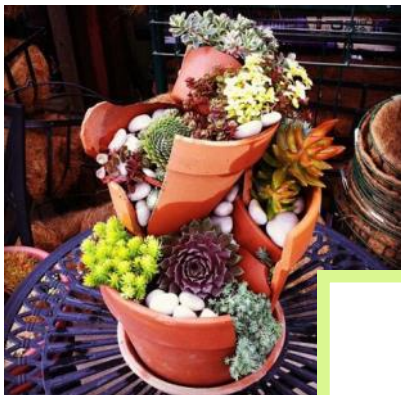
Most of us in our club share an enthusiasm for succulents, and welcome the opportunity to acquire new ones and ideas for using them. We've decided to spend a meeting sharing and trading some that we've got, planting them and sharing arranging inspirations.

Bring a dish or bowl or planter or small pot, or an item you'd like to upcycle as a planter, to hold your succulent arrangement. You might want to bring a favorite trowel or snip. Bring whatever succulent cuttings or plants you'd like to share or use. We will provide succulent soil, and Board members will bring some of the succulents we'll be using – you all bring others! Some of us will



collections of decorative items we can use to glamorize or funky-ize our arrangements (buttons, toys, marbles, colored gravel, rocks, driftwood, coins, old drawer knobs, mosaic tiles, broken pottery pieces, or???) Bring it!

Looking forward to an evening of fun. Plant table will happen as usual.



Re-purposing broken pots

keep our arrangements simple, but some of us like to making junk-ulents or funky-ulent arrangements! Do you have a vintage treasures you'd like to pot up, give away or trade (old file boxes, colanders, frying pans, rusty tool, glasses, tin cans, cake pans, tea cups, cheese grater, or???) Bring it on! Have

**Join us! Thursday
August 8, 7:00 pm
Aptos Grange Hall**



Funky, junky succulent arrangement

SUPERFOODS AND SPICE BLENDS WORKSHOP

August 16, 2024; 5:30-7pm at
the Hay Barn

Learn the nuances of preserving your garden produce through dehydration, then create culinary magic by grinding the dried materials into a powder that we will blend into delicious flavor rubs, dips, and spice mixes to use at the table or while cooking.

RSVP with the QR code:



UC Santa Cruz Center for Agroecology Cowell Ranch Hay Barn, Santa Cruz, CA ·

Make your own powdered blends of dehydrated vegetables, herbs, spices, and salts to flavor food and add nutrients to meals. Learn the nuances of preserving your garden produce through dehydration then create culinary magic by grinding the dried materials into a powder that we will blend into delicious flavor rubs, dips, and spice mixes to use at the table or while cooking.

After going through the process from produce to powder, we'll provide a selection of ingredients so you can make your own spice blend to take home. You will also leave with recipes and a whole lot of new ideas. Towards the end of the session, we'll sample some pre-made blends, alone and in snacks, while we sip mocktails. It will be a party!

Instructors: Emily Beggs and Delise Weir are both certified Master Food Preservers. Emily is a private chef and owner of KinandKitchen.com catering. Delise just loves to cook.

Presented by the Friends of the UCSC Farm & Garden. Members receive a 10% discount on workshop costs.

<https://center-for-agroecology.company.site/products/Superfoods-and-Spice-Blends-p671743169?>



OPEN GARDEN!
Saturday
August 17
3:00-5:00

Come visit the garden of Club Member Dottie Lechtenberg and gather inspiration. Her address is 275 W. Phillips Road, Watsonville. Dottie will have snacks for visitors. Everyone is invited to attend—what a wonderful way to spend an afternoon! .





Dear Club Member,

I am a grad student at UCSC studying plant diseases, and I was wondering if the Gardener's Club might have some samples I could use in my research. I'm studying a fungal antagonist of powdery mildew called *Ampelomyces*, and I'm currently surveying anything/everything that gets infected by powdery mildew to see where *Ampelomyces* is distributed. I've been finding it in some public parks/gardens so far, so I'm curious to see if it might also be around in people's gardens. Could I ask for club members' leaf samples if anybody's gardens are currently afflicted with powdery mildew? Thank you!

Edith Lai (Ecologist at UC Santa Cruz)

BRING ME YOUR powdery mildew

What I'm doing:

I'm studying a fungal parasite of powdery mildew (yes! it parasitizes another plant pathogen), and I would like your help collecting as many samples as possible to better understand where it's naturally found. On each leaf, I check for hyperparasite infection and then culture the specimen.

What I'm asking:

If you have powdery mildew in your garden or see some infected plants around you, please grab a leaf for me! Store leaf samples in a dry coin envelope or between pieces of paper and record the info listed below. Thanks so much!

Questions? edylai@ucsc.edu

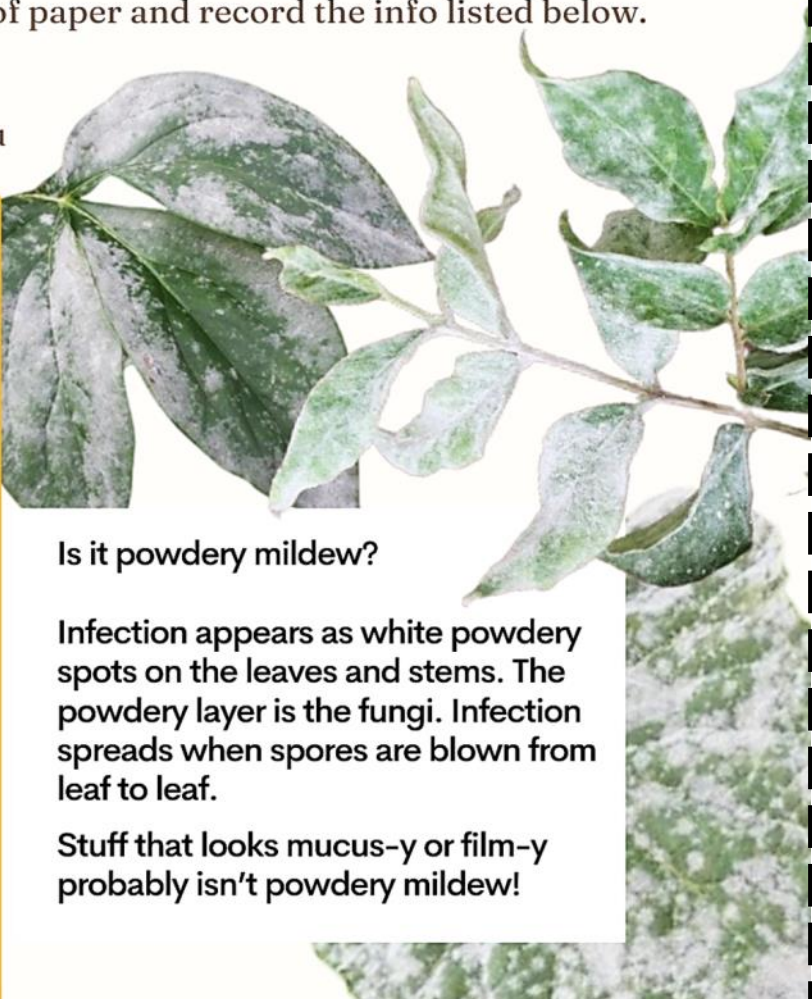
Date (mm/dd)

Collector's name

Collection location
- coordinates or x-streets

Plant species name

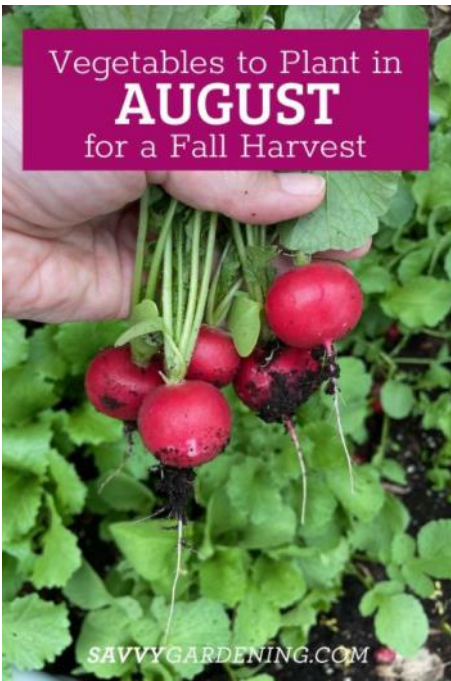
Elevation



Is it powdery mildew?

Infection appears as white powdery spots on the leaves and stems. The powdery layer is the fungi. Infection spreads when spores are blown from leaf to leaf.

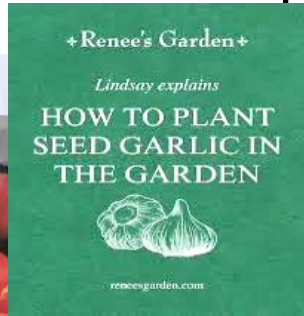
Stuff that looks mucus-y or film-y probably isn't powdery mildew!



More detailed information at savvygardening.com.

Plant seeds of cut-and-come-again salad greens. Lettuces like oak leaf varieties and 'Buttercrunch' only takes about four to five weeks before you can begin to snip. Lettuce seeds can be sown in August and you can harvest the leaves through the first frost. Arugula is another fast-growing green that can be sown, for salads or a pizza top-

Preorder garlic and shallots! Garlic is planted in the fall by sowing the individual cloves from whole heads of "seed garlic." When you grow your own, you'll notice a big difference from store-bought varieties: homegrown garlic is plump, extra crispy and bursting with flavor. <https://www.reneesgarden.com/collections/tubers-roots-plants/garlic-shallots/>



It's Lily Season



Last year at this time I went bezerk —o ordering Orienpet lilies from dutchbulbs.com, and they've been blooming for me most of the summer, even now! I planted most of them in containers—because I didn't label them, each one has been a surprise. Orienpet lilies is that they're pretty tough; these hybrids are more heat-tolerant than either Oriental or trumpet lilies, and their sturdy stems rarely need staking. Now is the time to order or preorder fall-planted bulbs, including alliums, hyacinths, daffodils and so many more. Great article to help you at <https://marinmg.ucanr.edu/PLANTS/SHRUBSETC/Bulbs/>.



Plant carrots! (Beets, too.) Tips for growing carrots in late summer from Baker Creek: Remember that carrot seeds dry out very easily. They prefer consistently moist, well-drained soil, so be sure to keep the seedbed from drying out or getting too hot. Since you are starting seeds in the heat of summer, this can be tricky. Try covering your freshly planted seeds with a wooden board until germinated. That will help to trap moisture and keep the seeds cool. Remove the board once the seeds germinate.

Baby the carrot seedlings in the summer, keeping the young, tender plants as cool and consistently watered as possible until they establish. Once the mild weather sets in, they will grow beautifully, and will be delicious by first light frost for harvest.

Succession sowing is the method of sowing seeds every few weeks within a crop's planting window for a longer harvest. This method helps us to enjoy quality carrots for a longer season. Carrots can be sown at three-week intervals within your region's planting window. <https://www.rareseeds.com/blog/post/how-to-grow-carrots>



Then and Now, Now and Then - Saturday August 10th

can be emailed to Ann Lindsey alindsey@ucsc.edu.

There is no fee to attend, but donations are encouraged.

Registration at <https://secure.ucsc.edu/s/1069/bp18/interior.aspx?sid=1069&gid=1001&pgid=4912&cid=11617>.



COME CELEBRATE 50 YEARS OF ORIN MARTIN'S TEACHING AND 50 YEARS OF PUBLIC WORKSHOPS AT THE UCSC FARM & GARDEN!

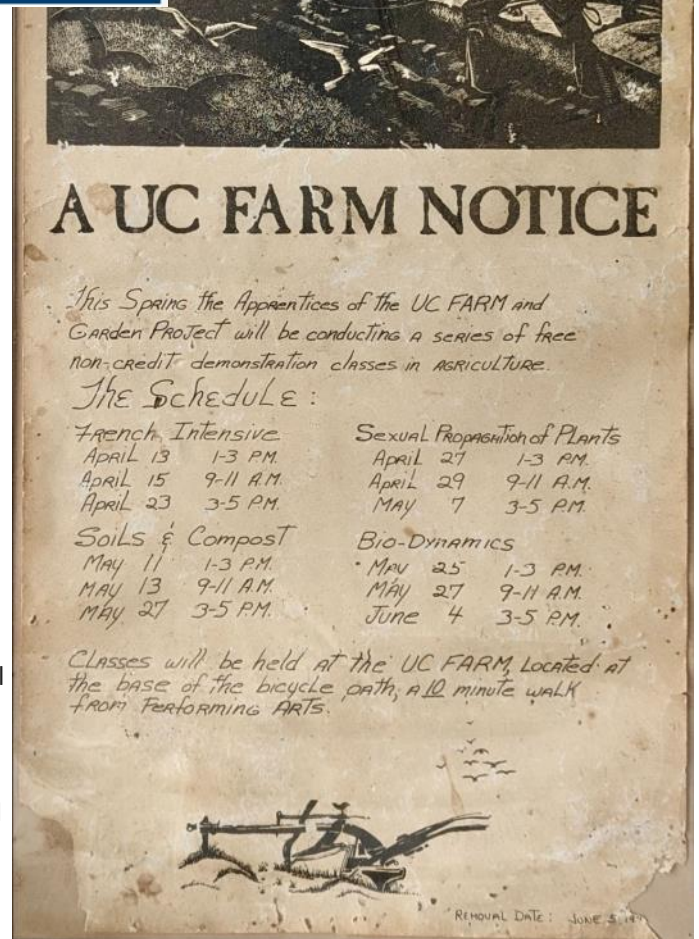
Saturday, August 10th

In 1974 when the Farm & Garden apprentices put on the first series of public workshops shown in the flyer below, then-apprentice Orin Martin taught his first workshop, launching an impressive 50-year career in teaching and public service to the gardening community. To commemorate this milestone, we are hosting two events on August 10th, a garden workshop (space limited) and a celebration in the Hay Barn with food, drink, and speakers including Orin. The workshop is full, but not the celebration!

12:30pm-3:00pm— Celebration at the Hay Barn with food, beverages, and speakers featuring Orin Martin lecture on “Then and Now, Now and Then”

Orin Martin will headline a program with speakers including Friends of the Farm & Garden Board members and staff, past and present. Orin will look back to 1974, the inaugural year of “Friends-style” garden workshops and the official founding of the apprenticeship course, and talk about the ongoing, enduring, yet still evolving nature of the Farm & Garden. A light lunch will be served with sparkling wine, beer, and other beverages to toast to 50 years!

We are welcoming written tributes to Orin to be collected at the Hay Barn as well as video tributes (30 seconds max) that



Saving Seeds for Next Year's Garden



Collecting and saving seeds for next year's garden, or to share with others, is enjoyable, and can also save you money. Not all of the seeds you collect will produce seedlings that look exactly like their parents, but that is part of the adventure. Seeds from species plants almost always come true, but those from cultivars (open pollinated varieties) will produce plants from their hybrid parents.

One way to collect seeds is to clip seedheads that are browning, put them in small brown paper bags, label, fold over the top, close with a paper clip and place the bag in a warm,

dry place. As the seeds ripen, they will fall into the bag. You can also pick capsules full of seeds, split them and gather the seeds as they fall, then label them for next year. Tomatoes and other fruits require other methods of preservation—too much to print here! There are some good resources out there if you want to learn more: <http://www.seedsaversalliance.org/other-seed-saving-resources.html> and <https://www.communityseednetwork.org/resources/> are good places to start.



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FREE ADMISSION

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Community Hall**
124 Atkinson Lane
Watsonville, CA

See Our Website for
More Information:

mbsucculent.org



MONTEREY BAY AREA
CACTUS AND SUCCULENT
SOCIETY PRESENTS

Fall Show and Sale 2024

One free
plant for
everyone!

**Saturday,
August 31
9AM - 5PM**

**Sunday,
September 1
9AM - 3PM**



ANNUAL IRIS RHIZOME SALE AUGUST 12 AND AUGUST 19



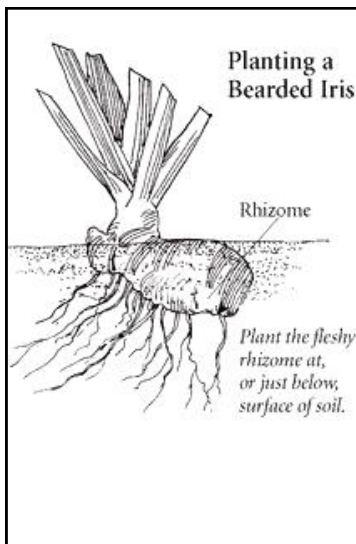
Monterey Bay Iris Society is holding its ANNUAL IRIS RHIZOME SALE on Saturday, August 12 at the Aptos Farmers Market at Cabrillo College starting at 8 a.m. Be sure to arrive early for the best selection! A second sale is planned for Saturday, August 19.

This is your chance to get healthy iris rhizomes from the private collections of the iris club's members. This annual sale is well-known for its incredible selection of tall bearded iris. Expert iris growers will be on hand at the sale to help you with your selection and will have hand-outs about how to grow iris. Iris are a good choice for our Santa Cruz gardens. They bloom in the spring and need very little water in the summer. Our area has almost perfect growing conditions for iris. They are one of the easiest garden plants to grow and will give great results with a minimum of care.

At the sale, expert iris growers will be on hand to help you with your selection and will have printed hand-outs on how to grow iris.

HOW TO PLANT IRIS RHIZOMES

The best time to plant iris here is this month and next. They need well-drained soil and plenty of sun, at least 6 hours a day. Dig a shallow hole and at the bottom of the hole, put in a handful of bone meal or super phosphate, and then add a handful of soil over the fertilizer. Place the rhizome on the soil (don't put it directly on the fertilizer) and then add another handful of soil on top of the rhizome just barely covering it. The top of the rhizome should be almost at the soil level. If your soil is sandy, you can mix in some compost and that will help keep in the moisture. Space the iris 2 to 3 feet apart. Soak the ground after planting and keep the newly planted iris moist until they have established new roots, about 4 weeks, or until there are new leaves growing from the center.

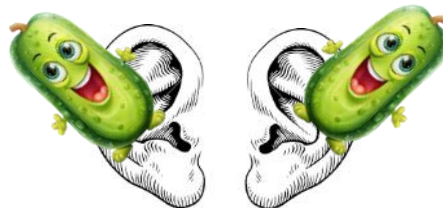


DIVIDING IRISES

During July and August the growth of iris slows. It is during this period that the clump is most easily and successfully trimmed back, dug, divided and transplanted. Or, save to bring to our fall plant or sale! For the best display of flowers, iris that are growing in good conditions need to be divided every three to four years.

Eat A Peach Day August 22

How will YOU celebrate National Eat A Peach Day? Have you had any success growing your own? Here is a great web site with healthy peach recipes galore: <https://www.tasteofhome.com/collection/healthy-peach-recipes/>.



Because I have cucumbers growing out of my ears this month, here is a recipe adapted from Simply Recipes (https://www.simplyrecipes.com/recipes/easy_cucumber_peach_and_basil_salad/) that includes them :

Easy Peach, Cucumber and Basil Salad

For the salad: 2-3 cucumbers, cut into 1-inch chunks
2-4 fresh peaches, cut into 1-inch chunks.

For the vinaigrette: Combine 2 T. avocado oil or olive oil; 1 T. white wine vinegar; zest of 1 lime; 1 T. honey; 4 large fresh basil leaves, plus more for garnish; 1/8 teaspoon each kosher salt and freshly ground black pepper, or to taste. If you can, you can swap the basil in the vinaigrette out for mint, cilantro, or tarragon

Cut up veggies. Mix vinaigrette by hand or in a blender. Combine, and enjoy.





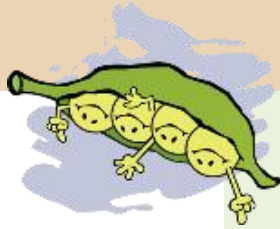
Seed heads bristle symmetry, measure upon
tight measure, Fibonacci's weathered tune—
luring goldfinches to August feasts.

from "Coneflower Sequence"
by Catherine Hamrick © randomstoryteller.com

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.

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

It's easy-peasy to join our club!



The Gardeners' Club
P.O. Box 3025, Ben Lomond CA 95005

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Members-at-Large Debbie Kindle

Plant Table poppy-54@live.com

Vice President & Publicity Lupe Allen, 247-2705

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Treasurer ABarclay@aol.com

VACANT

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Joanna Hall

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Refreshments Marge Gregory

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