



Into the Garden

The Gardeners' Club
Santa Cruz County,
California
September 2024
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ONCE UPON A TIME: ADVENTURES IN THE BIXLERVILLE GARDENS

A garden should be in a constant state of fluid change, expansion, experiment, adventure; above all it should be an inquisitive, loving, but self-critical journey on the part of its owner.

—H.E. Bates

The next meeting will feature a PowerPoint presentation by Lise Bixler showing the story of her garden YEAR, featuring what she tried, what worked and what didn't. It will be followed by a conversation with all of you briefly sharing what worked and what didn't in YOUR gardens.

Lise says, "What would H. E. Bates say if he could visit my garden over the last year? He might have been taken aback by the degree I have taken his philosophy to heart. This last year I have experimented most freely, and some of it has worked, and some of it...well, let me show you in photographs and conversation at our next meeting."



Join us! Thursday
Sept. 12, 7:00 pm
Aptos Grange Hall
2555 Mar Vista Dr.

Ways to collect and Learn— on Gathering from the Garden

Advice from Gayla Trail

One of the things I collect is online newsletter subscriptions, and one of the loveliest and most interesting ones I get is Grow Curious by Gayla Trail. Gayla is the author of many books about gardening. She describes her newsletter like this: “Follow along with my curiosity, creativity, and meanderings in the garden and nature. I write about the garden as a place of reciprocity and where we can learn to navigate the complexities of life through connection, compassion, loss, and joy.” You can subscribe here: <https://gaylatrail.substack.com/>.

In a recent post, she posts a video of her reading to us, saying, “As we move closer to the end of summer, it feels in keeping with the season to talk about the significance of collecting or gathering from the garden.

In this video, I’ve read from a section in my 2017 edition of Grow Curious (it’s not in the 2022 book), called “Collecting the Garden.” It’s about different ways to think of collecting from the garden, collection as memory, how we can use it as a form of mindful observation and learning, and how the things we collect can also offer insight into ourselves.

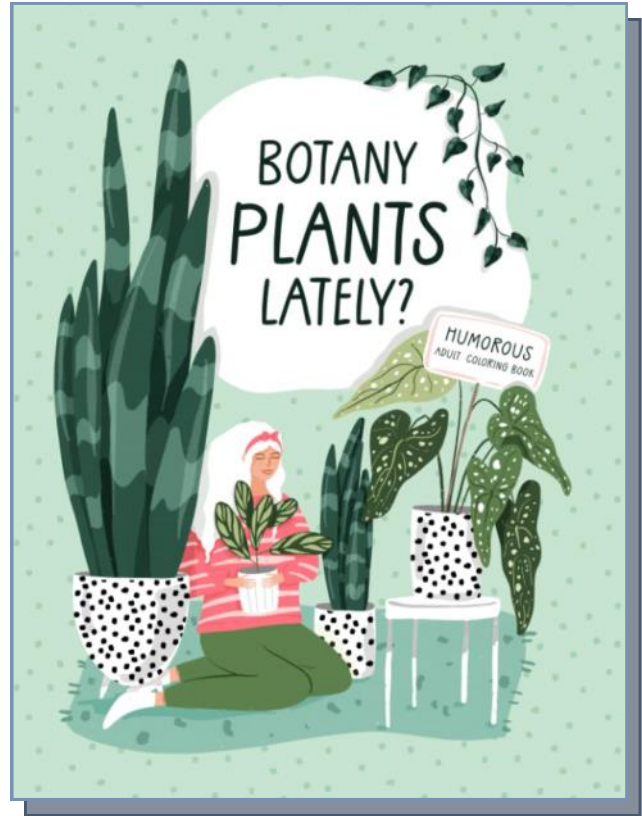
Of course, there are lots of other types of gathering from the garden and the land, and other reasons to do so. Harvesting the bounty to eat is the most obvious. Cutting flowers and stems to arrange in a vase is another...”

I absolutely loved this video. Gayla says collecting has gotten a bad rap lately, with all of the current emphasis on decluttering our lives. But for those of us who are collectors, our collections can define us and teach us. Gayla says it much more eloquently as she reads us a chapter from her 2017 book. How delightful to be read to! And how delightful to be validated by someone who understands “junk” and what it might mean to some of us.

Click here to watch and listen:

https://gaylatrail.substack.com/p/on-gathering-from-the-garden?utm_source=substack&utm_medium=email#media-9ff1ad53-94f4-44ea-a27b-d08348d2c5ab

What do you collect from the garden?



Botany Plants Lately: A Humorous Coloring Book for Grown-Ups by Sherri Hall is a botanical journey that will have you giggling like a mischievous garden gnome. Unleash your inner comedian as you leaf through page after page of hilariously clever plant-themed illustrations. This coloring book is bursting at the seams with delightful botanical puns that will make your funny bone bloom like a well-watered flower.

Each page is a blank canvas just waiting for your artistic touch. So grab your colored pencils, markers, or paintbrushes, and let your imagination run wild as you bring these whimsical plant puns to life. You'll have a bloomin' good time coloring in the lines, while the witty captions accompanying each illustration keep you grinning from ear to ear.





Join us September 8th for an evening on the UCSC Farm, featuring music, appetizers, tours, and local wine followed by a four-course family-style dinner on the farm overlooking the Monterey Bay. As the sun sets, head down to the Hay Barn for music, dancing, and dessert. Dinner will feature produce from the Farm and Chadwick Garden prepared by Ty Pearce of Busy Bee's Cafe and Catering, with wine and beer provided by Storrs Winery, Madson Wines, and Discretion Brewing. Proceeds of ticket sales support the Center for Agroecology's programming and facilities.

Tickets for the four-course dinner on the UCSC Farm from 4-7:30 PM include dessert and dancing in the Hay Barn from 7:30-9:30 PM. Tickets are \$200 per person.

Not interested in dinner? You can skip the meal & join us from 7:30-9:30 PM for dancing & dessert in the Hay Barn for \$25.

Attire. Like many farms, the terrain at the Farm can be uneven and dusty. Wear shoes you can walk confidently in. Fall evenings on the farm are the perfect opportunity to layer—a sun hat and scarf would be perfect accessories for the event—and, if you are joining us for the barn dance portion of the evening, some boots would make great footwear for the evening.

About the Chef. Ty Pearce is the chef/owner of Busy Bees Cafe & Catering. Ty fell in love with food at a young age and decided that was the path he wanted to be on. He started his food journey in the family's restaurant and catering business at age 14, working his way up over the years from bus boy to executive chef. He also worked in like-minded restaurants like Chez Panisse that focused on the freshest produce and sustainable

practices.

He went to culinary school in the East Bte in keeping traditions, quality ingredients, and customer service the primary focus of his business ventures.

Menu

Appetizers .Farm Fresh Spring Rolls: featuring a vibrant mix of produce from the UCSC Farm and featuring a ginger chili sauce (gluten free/vegan) ; **Gorgonzola Fig Honey Crostini:** Irresistible crostini topped with creamy gorgonzola, dried figs, and local honey; **Burrata Crostini:** Lush, creamy burrata paired with ripe, sun-kissed farm tomatoes and fragrant basil from the farm, served on artisanal crostini

Charcuterie Board: A luxurious assortment of artisanal cheeses, savory meats, and succulent dried fruits, accompanied by both gluten-free and regular crackers

Family-Style Dinner. Fresh baked rolls with butter (Gluten free option); Farm Fresh Corn Salad blend of seasonal corn, cherry tomatoes, crisp arugula, zucchini, and radish, all tossed in a zesty citrus dressing (Vegan/gluten-free); Farm Fresh Greens Salad highlighted by pomegranate seeds, juicy oranges, and crunchy pecans, dressed in a bright citrus vinaigrette (gluten-free and vegan if no cheese is added); Creamy Polenta served with a choice of cheese on the side to add your perfect touch (Gluten-free, vegan if no cheese is added); Roasted Farm Vegetables fresh from the farm and garden (Gluten free/vegan); Grilled Tri-Tip with a smokey flavor; Mediterranean Chicken infused with Mediterranean spices and herbs; Grilled Cauliflower Steaks with a savory and herbaceous sauce. (Gluten-free and vegan)

Dessert Buffet Style Served in the Hay

Barn. Apple Crumble Pie Bites featuring farm-fresh apples and a buttery crumble topping ; Berry Crumble featuring farm fresh berries; Gluten-Free Brownies- rich, fudgy brownies from Companion Bakery, perfect for a sweet finish (gluten free).

Parking

Please plan to park in lots 115/116. A shuttle to the event will be available for those with limited mobility. Getting to lots 115/116: Continue on Bay Street as it becomes Coolidge Drive. Continue up the hill on Coolidge and turn right at the Ranch View/Carriage House Road stoplight into the Carriage House/Campus Facilities parking lot (Lot 116).

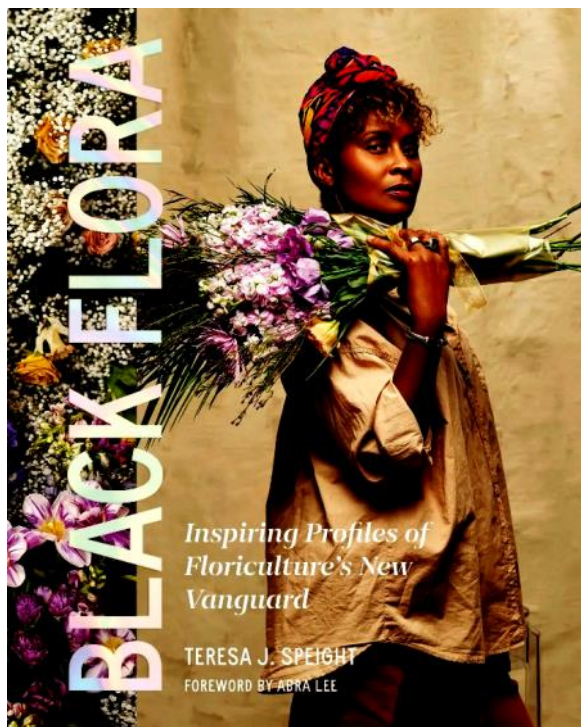
The Farm is a 5-minute walk across the street from the parking lot. Walk across Coolidge and follow the signs that say Hay Barn. Stay on Ranch View Road and turn right into the Hay Barn parking lot. Walk up the hill from the back of the Hay Barn parking lot. Proceed through the two gates to reach the UCSC Farm and the event check-in table.



239 McLaughlin Drive, Santa Crua
https://ucsbtaucruz.co1.qualtrics.com/jfe/form/SV_eFdIKFEYd0b2R70

Join us for a walk and talk about the autumnal migration and seasonality of birds at the Alan Chadwick Garden with the Campus Natural Reserve Director, Alex Jones.

Fall, like spring, is a wonderful time of year where we see these mass movement events from birds as they prepare and embark on their journey from their breeding grounds to their wintering non-breeding grounds. Come and learn about which birds we can expect to see this autumn around the garden and in the surrounding Central Coast region.



historian Abra Lee ([@conquerthe-soil](#)) it's a must-have gift for flower-lovers everywhere.

And do spend time checking out the Instagram and other social media links related to the book as listed below! Thanks, Timber Press! Featuring:

[@cotten_picked](#); [@kristengvy](#)
[@joyproctor](#); [@blackfarmerstories](#)
[@postalpetals](#); [@ishafoss](#) [@cordier.botanical.art](#) [@fortunate_orchard](#) [@urbanbuds](#)
 Hermon Black
[@fortheloveofbotanicals](#)
[@flordecasa_designs](#);
[@bloomin318](#); [@thewildmother](#);
[@theflowerguybron](#)
[@whit_hazen](#); [@12amsunshine](#)
[@inspirationsbygina](#);
[@mermaidcityflowers](#)

[@yosemiteflowerfarm](#); [@rogueandfox](#)
[@sunbirdflowers](#); [@k.hancock](#)
[#blackgirlflorist](#) [#floraldesign](#)
[#floristsofinstagram](#) [#floralartistry](#)
[#blackownedbusiness](#) [#blackhistory](#)

Discover the growing community of Black floriculture leading the new vanguard in flowers. *Black Flora* is the first book to feature profiles of contemporary Black experts innovating in the world of flowers. Author and longtime gardener, Teresa Speight, offers a beautiful intersection of flowers and community. This book is a homecoming, one that unearths the floral legacies of the past and present, while providing a source of inspiration for younger generations of plant-lovers seeking examples of successful Black floral artists and entrepreneurs.

With photos and insights from over 20 growers, florists, and designers from around the US, each with a deep reverence for nature, *Black Flora* showcases a range of floral expertise. And as visionary horticulturalist and garden historian, Abra Lee, reflects in her foreword, the community represented in *Black Flora* has an important significance both today, and in garden history. It is both a celebration of now and a vision for the future, honoring floriculture's creative vanguard. *BLACK FLORA* is the first book to feature profiles of contemporary Black experts innovating in the world of flowers. Author and longtime gardener, Teresa Speight ([@cottageincourt](#)), offers a beautiful intersection of flowers and community, showcasing 20 growers, florists, and designers from around the US. With gorgeous photos and a forward by garden

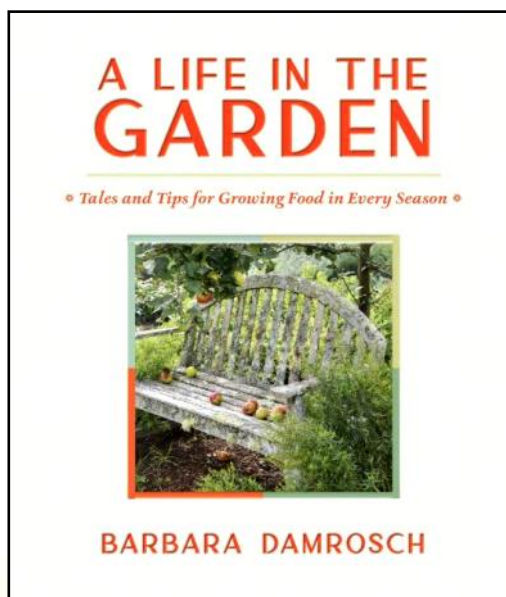
A Life in the Garden

Tales and Tips for Growing Food in Every Season by [Barbara Damrosch](#)

"I'd like to share some of the knowledge that has made growing food such a pleasure for me—not just the techniques I've learned but also the mindset that it takes to learn them. It's about giving up some control, and letting natural forces do much of the labor." — Barbara Damrosch

One of America's most well-known and bestselling gardening writers shares her reflections and advice on finding joy in the garden. Horticultural icon Barbara Damrosch imparts a lifetime of wisdom on growing food for herself and her family. In writing that's accessible, engaging, and elegant, she welcomes us to garden alongside her. Personal, thoughtful, and often humorous, this book offers practical DIY insights that will delight gardeners, cooks, and small-scale farmers. With a personal and sometimes irreverent tone, Barbara expresses the pleasure she takes in gardening, the sense of empowerment she finds in it, and the importance of a partnership with the real expert: nature.

Throughout the book Barbara weaves in personal stories of working together in the garden with husband Eliot Coleman. From how they first met back in 1991 to their disagreements on matters like speckled



lettuce varieties to his "catch-and-release" take on growing cucumbers.

Here's Barbara with a mattock, planting pine trees with her father. In *A Life*

in the Garden she imparts a lifetime of wisdom on growing food for herself and her family. Starting from visits to her grandparent's flower gardens and pecan



trees to "hacking up lawns" at her parent's house, to the iconic Four Seasons Farm in Maine.

"Barbara Damrosch is the Julia Child of gardening."

—PHYLLIS ODESSEY, THE NEW YORK BOTANICAL GARDEN'S PLANT TALK

In *A Life in the Garden*, one of America's most well-known and bestselling garden writers imparts a lifetime of wisdom on growing food for herself and her family. With writing that's engaging, elegant, and accessible, Barbara welcomes us to garden alongside her. Personal, thoughtful, and often humorous, this book offers practical DIY insights that will inspire gardeners, cooks, and small-scale farmers of every level of experience. With a sometimes-irreverent tone, Barbara also teaches us to let go of perfection and appreciate the importance of partnering with the real expert: nature.



Want an early spring harvest of something that isn't just greens? Then plant some onions now! Planting onions in the fall for overwintering is

a favorite way to grow onions. Overwintered onions mature earlier, grow bigger, are hands-off in the spring. For more info on how to grow onions, read Cassie Johnson's article at Growfully (<https://growfully.com/when-to-plant-onions/>).



Enjoy two days of fun and education, learning why fall is the ideal time to plant and what to plant now so that your spring garden looks spectacular. It's an event for the whole family! Full schedule of speakers, drawings & events at <https://blog.anniesannuals.com/event/fall-planting-festival/>.

If you've never been to an Annie's Annuals party before, now's the time! You'll learn, you'll be amazed, you'll learn, you'll be inspired, you'll discover plants you didn't know you needed. Workshops! Fun!

SEPTEMBER BIRTH FLOWERS
ASTER & MORNING GLORY



Yikes! The tomatoes are finally ripening—so many, all at once. What to do with all of them! Try this soup, which you can freeze for a potluck another time.

ROASTED TOMATO TORTILLA SOUP

2 pounds fresh tomatoes halved;
2 tablespoons olive oil;
1 onion diced; 3 cloves garlic minced
2 teaspoons chili powder

1 tsp. cumin, 1 teaspoon ground coriander
1/2 teaspoon oregano ; 2-3 cups veggie broth

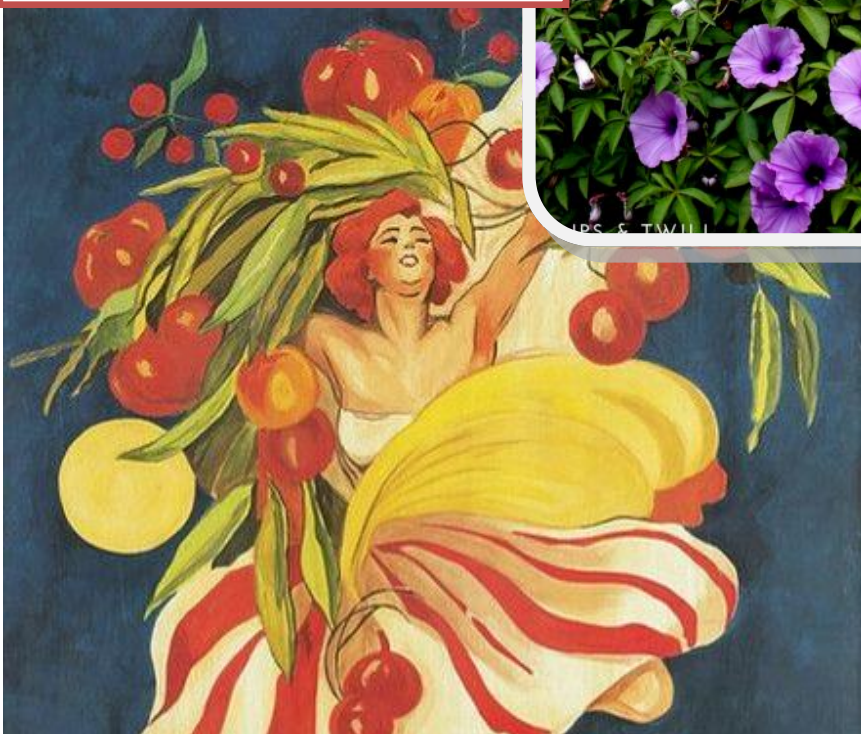
Juice of 1 lime; sea salt to taste. (Note—if you've got taco seasoning on hand, you can substitute it for some or all of seasonings above.)

Toppings: Tortilla strips, fried, sour cream, fresh chopped cilantro, grated cheeses. Optional: chopped cooked chicken, chopped green onions.

Preheat oven to 400 degrees F. Line a baking sheet with parchment. Lay the tomatoes cut side up and drizzle with half the oil. Season with a little salt and roast until tender and shriveled, 30-40 minutes. Let cool slightly.

Heat a large pot or Dutch oven over medium high heat and add the remaining oil. Add the onion and cook until softened, add the garlic and spices and cook for another minute or so.

Add the tomatoes and 2 cups broth and bring to a boil. Reduce to a simmer, and simmer for 5-10 minutes. Puree the soup using an immersion blender or regular blender until it reaches your desired consistency, adding more broth if necessary. Transfer back to the pot and add the lime juice. Season to taste with salt, and transfer to bowls. Top with your favorite toppings and serve. <https://www.tinyredkitchen.com/recipes/roasted-tomato-tortilla-soup>



Dig Garden Workshops & Sales

Dig Gardens is having a Labor Day Sale at both locations, August 31-Sept. 2nd. Address of the Santa Cruz shop is 420 Water Street; follow on Instagram [@diggardens](#). Dig Gardens Aptos is at 7765 Soquel Dr. Follow on Instagram [@diggardensapto](#)s. Sign-up for workshop classes at <https://diggardens.com/product-category/workshops/>.



**Staghorn Fern
Mounting**
Sept. 14th @ 3pm
\$85

Sign Up



**Galanter & Jones
Heated Furniture Event**
Sept. 7th 4-6pm

**Cork Mounted
Houseplants**
Sept. 21st @ 3pm
\$60

Sign Up



Houseplants 101
Sept. 8th @ 3pm
\$50

Sign Up



**Orchids 101: Repotting
& Reblooming**
Sept. 28th @ 3pm
\$45

Sign Up



CA BIODIVERSITY DAY NATIVE WILDFLOWER BOMBS

9/7 CA Biodiversity Day: Native Wildflower Bombing

Learn about California native wildflowers while joining a community park beautification project! Participants will go on a native plant walk, learn about California flowers and pollinators, and the conservation efforts to restore fragile coastal landscapes through sustainable gardening. After the plant walk, participants will flower-bomb the park as well as take home wildflower seeds to start their own native flower garden.

Saturday, September 7, 2024

10-11:30 a.m.

Location: Tyrrell Park (Behind the Museum)

Free Admission, Registration Required

Register at <https://64432.blackbaudhosting.com/64432/tickets?tab=2&txobjid=8c428d78-c5b8-444a-b09b-aa22f864340e>.

Address is Santa Cruz Museum of Natural History, 1305 East Cliff Drive, Santa Cruz, CA 95062

PREORDER GARLIC FROM RENEE'S GARDEN!

It's time to preorder garlic! In most areas, garlic is planted in the fall by sowing the individual cloves from whole heads of "seed garlic." Each clove will overwinter to then grow vigorously the next spring. When you grow your own, you'll notice a big difference from store-bought varieties: homegrown garlic is bursting with flavor.



Chesnok Red



Elephant Garlic



Spanish Roja



Germain Porcelain



Italian Late



Italian Early

There are two types of garlic for planting. Hardneck Garlic: Large cloves grow in a single circle around a woody stem; stronger in flavor and shorter storage than softnecks; plants produce "scapes", so heads cannot be braided. Excellent for cold climates.

Softneck Garlic: Easy to grow cloves grow in several layers around a soft central stem. Mild in flavor and the best kind for braiding and long-term storage. Perfect for mild climates.

While you are on Renee's website, learning about garlic, look at all of the other offerings she has. Flower bulbs galore - ranunculus, daffodils, freesia and saffron crocus. She's also got great gardening supplies and tools. I bought the ProtekNet Insect Barrier Netting she offers last spring, and what a difference it made in my vegetable beds!

<https://www.reneesgarden.com/pages/catalog>



Feast and fundraiser

<https://www.pieranch.org/the-whole-pie>



FALL LEAVES – PUT THEM TO WORK IN YOUR LANDSCAPE

Perhaps the easiest way to compost is by putting fall leaves in black plastic garbage bags. Those bags, though affordable and available, are not attractive, so I tried double zipper closing fabric lawn bags I bought on Amazon last year—they made great compost/leaf mold, were easy to move around or shake, and blended into the landscape.

Keep in mind this is a passive composting method, so the leaves will break down more slowly, but it also requires much less work from you. No turning materials with a pitchfork, as you would with a traditional compost pile. As with other types of composting, shredded leaves work best. Smaller pieces of leaves break down faster, so run over the leaves and collect them with your lawn mower, or weed wacker, or stomp on them if they are dry enough. Put a couple of shovels full of garden dirt in the bottom (I leveled my gopher mounds!). Then fill 30-40 gallon sized bags with leaves. Add some manure or compost to provide nitrogen microbes to break down the high carbon tree leaves. I added dry powdered urea to mine; you can also add lime or ammonia. Then add a quart or two of water. Seal up or zip up your bag, roll it around a bit to mix things up, and let it be for 6 months or so. You can place these bags around shrubs or trees to give

them extra



<https://www.extension.iastate.edu/smallfarms/fall-leaves-put-them-work-your-landscape-bag-composting#:~:text=Anaerobic%20decomposition%2C%20with%20less%20than,to%2012%20months%20to%20decompose.>

protection during cold weather.

PLANT TABLE

Table has been a bit sparse the last couple of months...please share your extra plants, bulbs, seeds you've gathered, and harvest bounty!

NEXT BOARD MEETING

Join us at 6 p.m on Sept. 30 at

Dottie Lechtenberg's

275 W. Phillips Rd., Watsonville 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. Join us!



Grey Bears
connect sustain recycle

JOIN US FOR
LIVE MUSIC,
BBQ, GAMES
AND MORE!

51ST ANNUAL HARVEST FESTIVAL

SEPTEMBER 21, 2024

11 AM - 3 PM

GREY BEARS MAIN CAMPUS
2710 CHANTICLEER AVE.

VISIT GREYBEARS.ORG
FOR MORE INFORMATION





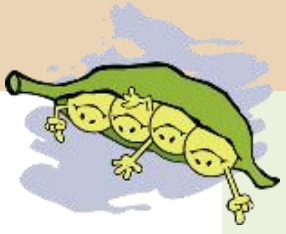
DON'T FORGET

ARE YOU DIVIDING PLANTS, BULBS, TUBERS? COLLECTING SEEDS?
POTTING PLANTS TO GIVE AWAY? SORTING POTS, BOOKS, TOOLS, GARDEN DÉCOR, ETC.? DON'T FORGET— OCTOBER IS OUR BIG PLANT SALE AND SWAP!!

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.



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