



GARDEN DELIGHTS

Issaquah Garden Club

*“Clean air: bird song, fresh flowers,
and the leaves unfurling on the twigs.”*

Pierre D’Alverne, French poet

April Meeting

April 8, 2015, 10:00 A.M.

“Magic Lily Solutions”

We will be joined this month by “the Lily Lady,” Paula Lee Rogers. Ms. Rogers will present a Power Point program about lilies and bring Oriental and Asiatic lily bulbs for sale at \$2.00 each. This is a return visit; those of us who remember her earlier visit a few years ago, look forward to her presentation.

Ms. Rogers is not a commercial grower, but rather grows, sells and gives away both bulbs and lily stems as “a way to connect with gardeners, give to worthwhile charities and make the world a little prettier.”

Paula, originally from Phoenix, Arizona, is married to Brian “Bean” Pugh. Their place, “Bean Valley Farm.” is on about three acres, northeast of Duvall. Bean helps Paula in the garden and in life, too. He makes all kinds of things for her garden, including tools, yard art, stained glass stepping stones, and a copper trellis for her clematis.

This year, Paula will be planting a new bed of 200 lilies. In 2000, she began her lily project to honor those who had helped her mother during a long illness. In August, 2000, Paula and Bean delivered the flowers to hospital staff and others who had showed kindness to her mother. Extra lilies were given to strangers coming and going to the hospital, then to people nearby. Their generosity was met with delight and gratitude. This began their campaign of “Flower Drive-Bys and Random Flowerings.” Each year thereafter Paula and Bean went to different places around the Seattle area giving people flowers, with the help of what she calls her “Posse.”

Paula gives 10% of profits from her sale of lily bulbs to different causes. Again this year, she’ll donate to “Give Kids a Hand,” the ELWD program awarding grants for garden-related projects to Eastside school districts. This year, she’ll also raffle two hand-painted, decorated wooden chairs, one for a breast cancer walk and one for Monroe Garden Club. She’ll bring raffle tickets for the latter chair (each costing \$1) to our April meeting. It will be raffled off on Saturday, May 9th in Monroe. Her Power-Point presentation at our meeting may include pictures of previous chairs she’s made.

PRESIDENT'S MESSAGE

Ah, the magic time of year!

Little shoots popping up that you thought were gone forever. I find that I am much more aware this year than ever before. Does that always happen when someone becomes president of a garden club?

On the plant sale front—I've been potting up a number of small bay plants for the sale. We'll see how they do in their little pots. I promise to water them!

June Willard loaned me some historical documents from IGC, which I found really exciting. I'd like to include some of it in the "cookbook." One example: I found that Jackie Biddle was a big part of IGC (and later on, of West Sammamish GC). This was a lady I knew—my mother and I visited her several times in the 1980s.

The cookbook—still working on it. I'm pretty sure I'm not going to be able to meet my deadline of the plant sale, although we might get something out by then. Maybe a smaller collection of bake sale recipes?

Anyone for Vice President? We're looking at options. One thing we need everyone to think about—what kind of programs do YOU want to experience at IGC?

Joy

NOTE: Joy is still accepting recipes and garden hints for this book. If you haven't yet done so, please send these to:

jackley602@aol.com

SYLVIA WATSON

Sylvia Watson passed away on March 14, 2015. For a Celebration of Sylvia's Life, an afternoon tea will be held at Tibbett's Creek Manor on May 8th at 3 pm. If you come for the celebration of Sylvia's life, you are asked to write down a memory of her favorite things she liked to do at garden club.

APRIL LUNCHEON

Our hostess for the April meeting will be Jessica Liepins. Those who will bring dishes are June Beckman, Fay Cawley, Chong Chancellor, Joy Jackson, Karen Lee, Loretta Rodni, Shadi Wang. And Joanne Westveer.



Don't forget your cup, plate and utensils!

And don't forget to bring your donation for the Issaquah Food Bank!

IGC PLANT SALE, MAY 8 & 9

Joanne Westveer and Cate Mueller are worried that we won't have plants to fill the 25 hanging baskets for which potting soil and containers have already been purchased. **If every member were to buy two packs of annuals suitable for the baskets and bring these to the meeting next week, we'd have enough to plant very soon thereafter.** The annuals at Home Depot and probably elsewhere are a bargain right now.

PLANT THERAPY AT ISSAQUAH NURSING AND REHABILITATION

Members will meet at 10:00 AM on Thursday, April 2, 2015, to complete Easter arrangements. Please bring your clippers, scissors and a few greens—no berries or thorns, please.

So far, four members have signed up to help. There are about 15 arrangements to be made. If it's at all possible for you to come, your help will be appreciated.

GROWING GREAT GARDENERS ROCKIN' ROOTS

Our little gardeners will get to work in their beds this month with half the class going outside and half inside during the hour. While outside each group will plant six lettuce starts, and seeds of lettuce, spinach, and radishes. (Our mini-greenhouses have small lettuce seedlings from the few we placed last month.) We'll review what plants need to live: air, water, sun and soil. Students will learn the correct depth and space needed to grow great vegetables. We'll talk about slugs and snails while wheat germ is spread around lettuce starts and the bed perimeter as a barrier for slug control.

Seeds were planted against the side of a glass jar 21 days ago. While viewing these and a diagram, Parts of a Plant, we'll discuss the seed, roots, stem and leaves. We'll ask questions and talk about roots being the feet of the plant. There will be a skit to imagine being a

seed with roots firmly planted. We'll share root vegetables— carrot, potato, turnip, jicama, beet—with stems and greens attached for children to examine. We'll point out tiny hairs on carrots and sample jicama. The last ten minutes of class all students will join together for worksheets, and drawing a vegetable with roots and other projects.

ELWD NEWS

The East Lake Washington District Board meeting and Arbor Day observance will be held on **May 4, at 9:30 A.M. at Bellevue Botanical Garden.** The Director of BBG, Nancy Kartes, will be speaking. June Ann Hassebroek, District Chair for Arbor Day as well as Native Gardens, hopes some of our members will attend.

On Friday, **May 15, from 10 A.M. to 12 noon**, ELWD will volunteer in the native gardens at BBG. Garden Club members will be working along side members of WNPS, with whom ELWD has affiliated. June Ann has asked that we have a sign-up sheet at our April 8 meeting so that we might let her know the names of volunteers by April 15.



Epimedium at BBG

STATE CONVENTIONS

You are reminded that the **2015 WSFGC convention** will be held on **June 2-5**, at the Red Lion Hotel in Port Angeles.

For more information, please see the WSFGC website:

www.wagardenclub.com

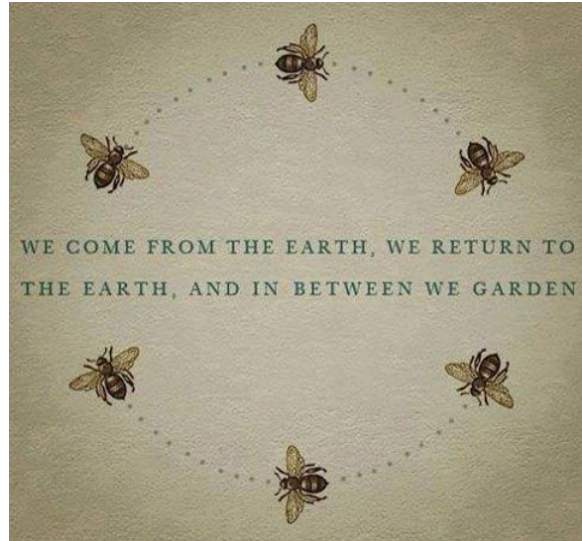
2016 STATE CONVENTION

ELWD will sponsor the 2016 convention to be held at the Embassy Suites at Eastgate, June 7 through 10. Subsequently, we'll be given more information and asked to help with this convention, a unique opportunity since it's right in our "backyard."

WILDFLOWER WORKSHOP 2015

If you're interested in a pleasant jaunt with fellow WSFGC members, this year's workshop will be a trip to the Columbia River Gorge, **April 15, 2015**. Registration for this trip closes on **April 8**. The \$34.00 payment includes lunch, a guide, and bus transportation from the Vancouver, WA Days Inn and return.

Information and the registration brochure are available on the ELWD website: <http://elwd.org>



MORE SEED STARTING...

Last month, I wrote about a good website for information about starting seeds indoors. Here's another little blurb by the same author, Colleen Vanderlinden, organic gardening expert who writes for "About.com":

"Ten Vegetables You Can Grow Without Full Sun."

Keep in mind that no vegetable will grow in full, dense shade. The following crops will produce with three to six hours of sun, or fairly constant dappled shade, per day: salad greens, broccoli, cauliflower, beets, peas, Brussels sprouts, radishes, Swiss chard, leafy greens, like spinach and kale, and beans. In some ways, growing in a site with part shade is easier than growing in full sun. You won't have to water as often, and crops that are quick to bolt in hot weather, such as lettuces and spinach, will grow quite a bit longer given some shade. **"Basically, a good rule to remember is that if you grow a plant for the fruit or the root, it needs full sun. If you grow it for the leaves, stems, or buds, a little shade will be just fine."**

Here's another good website: <http://diycozyhome.com/vegetable-garden-tips/>



EARTH DAY, 2015 **April 22, 2015**

Earth Day is an annual event, celebrated on April 22, on which day events worldwide are held to demonstrate support for environmental protection. It was first celebrated in 1970, and is now coordinated globally by the Earth Day Network, and celebrated in more than 192 countries each year.

en.wikipedia.org

From "Earth Day Network": The first Earth Day on April 22, 1970, activated 20 million Americans from all walks of life and is widely credited with launching the modern environmental movement. The passage of the landmark **Clean Air Act, Clean Water Act, Endangered Species Act** and many other groundbreaking environmental laws soon followed. Growing out of the first Earth Day, Earth Day Network (EDN) works with over 22,000 partners in 192 countries to broaden, diversify and mobilize the environmental movement. More than 1 billion people now participate in Earth Day activities each year, making it the largest civic observance in the world."

<http://www.earthday.org/about-earth-day-network>

THINGS TO DO IN APRIL

Containers from the kitchen can be recycled for starting seeds. Aluminum trays from frozen food just need a few holes poked to provide drainage. Other possibilities are cottage cheese containers, milk or ice cream cartons, Styrofoam egg cartons, or paper cups. All should have drainage holes.

When tiny seedlings are transplanted into individual containers, water by placing pots in a shallow pan of water. Do not pour water into pots as this disturbs the roots. When the medium is moist, remove the pots from the water and place them in a shady spot for a day or two before returning plants to a sunny place.

The first grass clipping of the season are rich in nutrients and contain fewer weed seeds than those collected later. Put them in the compost pile or mow frequently and leave them on the ground.

When pruning forsythia, do not shear as you would a hedge. It is best to thin out the old branches as close to the ground as possible. This should be done immediately after blooming.

Houseplants can be watered more frequently with the onset of spring and new growth.

Plant roses and bare-root shrubs while they are still dormant, about four weeks before the average date of the last frost.

If you take your own tools to work with in community gardens, you can "brand" wood-handled tools for quick identification. Paint your initials on the wood with nail polish then immediately ignite it. Repeat to make the marks deeper, if needed.



This picture appeared on the internet a while ago—may have been last year.. It looked like a fun idea to me that I thought members might like to try.

HEALTHY APRIL COMFORT FOOD

CHICKEN WITH PRUNES, APRICOTS AND RAISINS

4 boneless skinless medium chicken breasts, halved
 Salt to taste
 4 tablespoons butter
 1 teaspoon cinnamon
 1 & ½ cups hot water
 1 cup dried apricots
 1 cup prunes
 1 cup seedless golden raisins
 2 tablespoons sugar/to taste

Dry the chicken with paper towels. In a heavy saucepan, melt 2 tablespoons of the butter over moderate heat. Add the chicken and sauté turning to brown evenly on both sides. Sprinkle with the salt and cinnamon and pour in the water. Cover and simmer 15 minutes. Meanwhile, in a small skillet, melt the remaining 2 tablespoons of butter. Add the dried fruit and sauté briefly over low heat, stirring frequently. Add to the chicken and stir in the sugar. Continue to cook until the chicken is tender, adding more water if necessary. Serve hot, with plain rice pilaf.

The Cuisine of Armenia, Sonia Uvezina, reprinted in the April 2008 issue of The Seedling, Falls Church Garden Club



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 Magic Lily
 Solutions**