



Into the Garden

The Gardeners' Club
Santa Cruz County,
California

October 2026

Writer/Editor: Lise Bixler
lisetula@gmail.com

At last! Our always stupendous Fall Plant Sale & Swap

Thursday, October 8th 7:00 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. Our members have been industriously dividing their perennials, potting up seedlings and extra

plants, collecting seeds, bagging bulbs, gleaned surplus harvest, thinning tool 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. Don't miss out—see you there! Bring a friend or a neighbor —each new members who signs up will get a free plant!



Open Studios—Our Member Suzanne Caron Offers Her Art!



The 41st Annual Open Studios Art Tour by Arts Council Santa Cruz County takes place over three weekends this October 2026, featuring over 300 local artists opening their creative spaces to the public from 11:00 AM to 5:00 PM each day. Tour Schedule: South County: October 3 & 4; North County: October 10 & 11; All-County Weekend: October 17 & 18. What an opportunity to look for inspiring art!

If you love flowers and you like glass art, connect with our Club member Suzanne Caron at her Open Studios home and garden in Ben Lomond. Suzanne creates lasting art from the ephemeral designs of nature in life-sized flowers of glass and metal. Her hand crafted flowers are timeless, exquisite, delicate yet durable...like the nature that inspires them..



More information on Open Studios: <https://santacruzopenstudios.com/>

Overrun with Strawberry Runners?



Fall weather and warm soil prompts strawberry plants to grow roots actively. This is an opportunity to root new plants for a bountiful strawberry

harvest next year. Do the following:

Root them in pots. Pin the baby plant of the runner into a small pot filled with moist potting soil while it is still attached to the mother plant. Cut the connecting stem after 1 to 2 weeks once roots form. Overwinter safely—keep the potted baby plants outside in a sheltered spot, garage, or under a frost blanket so they can go through natural dormancy and be planted in the ground next spring.

DON'T CUT THE RUNNER TOO SOON.

1 Let the mother plant send out runners.	2 Tuck the daughter plant into a small pot—don't cut it yet!
3 Pin it down. Keep that crown in good contact with the soil.	4 Be patient. Keep it watered and let those roots grow.
5 Once it's rooted up strong, snip the runner	6 Transplant it to its new spot and let it take off!

**FROM PUMPKIN TO PLANTER:
A SUCCULENTS +
PUMPKIN WORKSHOP**

Saturday, October 17th, 2026
10:30 AM - 12:00 PM
Location: Ben Lomond Market, CA

Price: \$55
(All materials, sips & light bites included)

Discount Code: friend5
RSVP Bridget 408-529-7949

Host:
Sweet Herb Medicinals

Santa Cruz County

Open Farm Tours Oct. 10-11

Tour multiple local family farms
that practice sustainable agriculture

Food, U-Picks, produce, flowers,
apple pressing, kids activities,
food preservation demos & more!

Oct. 10 - South County Farm Tours

Oct. 11 - North County Farm Tours

Friends & Family Weekend Pass
\$25 per carload of up to 5 people!



Know Your Farmer, Know Your Food!
openfarmtours.com

Do you love local food and farms? Want to get to know your farmer better and explore our region's vibrant working farms? During the 2026 Open Farm Tours, you can meet the farmers and learn how farming methods work with nature to provide our communities with outstanding food and products. Touring farms is a fantastic outdoor activity to do together and October is a great time to get out and explore! **All farms are organic & implement sustainable agriculture practices.**

Participating Farms Visit multiple farms both days with the Friends & Family Pass!

Sat. OCT. 10 - South County Farms: Blossom's Biodynamic Farm, Esperanza Community Farms, Luz Del Valle Farm, Dos Aguilas olive grove, Live Earth Farm, Thomas Farm, Live Oak School Farm & Birdsong Orchard Farm.

Sun. OCT. 11 - North County Farms: Beeline Blooms, Homeless Garden Project, Santa Cruz Permaculture, & Swanton Berry Farm.
CHECK OUT OUR FARM ACTIVITY GUIDE FOR GUIDED TOUR TIMES AND ACTIVITIES FOR EACH FARM <https://www.openfarmtours.com/farm-ac>

Tickets: Friends & Family Weekend Pass - \$25 per carload. One ticket / pass admits up to 5 people per carload for both days!

<https://ticketstripe.com/events/3393109174433627>

Insights : The way we live greatly affects our environment and the sustainability of our actions significantly impacts the future of humanity. Open Farm Tours supports sustainable transformations in our food systems and ourselves. We value good land stewardship of our natural world through our lifestyles and the relationships we support. 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 regional lands. **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. **Know Your Farmer... Know Your Food!**

UCSC Harvest Festival

October 17 @ 11:00 am – 3:00 pm

Center for Agroecology and Sustainable Food Systems (CASFS) Farm and Garden, 152 Farm Road, Santa Cruz



Enjoy the annual Harvest Festival! Activities for all ages include

- cider pressing,
- tractor rides,
- live music
- treats from local food trucks,
- an apple pie bake-off,
- and more!
- face painting,
- flower pressing,
- pumpkin painting,

Admission is \$5 for the general public, with cash preferred at the gate. Entry is free for current UC Santa Cruz, Hartnell College, and Cabrillo College students, Friends of the UCSC Farm & Garden members, and children under 12. Please carpool, walk, bike, or take the bus if you can. Pets are not allowed on campus, except service animals.



The UCSC Farm has hilly and uneven terrain with gravel, dirt, and mulched paths. They strive to make their events as accessible as possible. If you require an accommodation or service to fully participate, please email agroecology@ucsc.edu and they will do their best to accommodate.

Upcoming event: Uses of Native Plants by Rick Flores



On Monday, October 12th, at the UCSC Arboretum and Botanic Garden, Rick Flores, Executive Director and Steward of the Amah Mutsun Relearning Program, will speak on uses of native plants. This is a

California Native Plant Society chapter meeting. Rick will explore seasonal harvest, nuts, berries, and edible greens. Hear about native plant uses in the kitchen and craft materials, and ways to integrate native plants into home gardens to foster our relationships with our native flora.

RECIPE: MANZANITA BERRY JELLY

Manzanita means "little apple" in Spanish, and it is a wild shrub that grows abundantly in California. Manzanita berries make a unique jelly with an apple-like flavor and beautiful amber color. These small, tart berries have been used by indigenous peoples as a food source, and have a long history of other uses in cider, baking, herbal medicine and more.

Making jelly from foraged manzanita berries connects you directly with the natural landscape while producing a preserve that's perfect for toast, biscuits, or cheese boards. This recipe is courtesy of the Neal Taylor Nature Center at Cachuma Lake.



Ingredients:

- 4 cups of manzanita berries, responsibly harvested if foraged*
- 3 cups of water
- 2 cups of sugar
- 1/2 packet of pectin powder
- 1 tablespoon of lemon juice
- 1 cinnamon stick (optional)

Rinse the berries in cold water. Then, add 4 cups of the manzanita berries with 3 cups of water in a pot and boil over medium-high heat.

Reduce heat to low and simmer for 30 minutes. Stir occasionally.

Let the mixture cool. Pour into a colander lined with cheesecloth over a bowl. Let the juice strain through, and then let it sit for an hour.

Measure the berry juice— it should be around 2 cups. If not, add water until it is 2 cups.

Pour the juice into a new pot and stir in 2 cups of sugar, 1 tbsp of lemon juice, pectin and optional cinnamon stick.

Bring to boil over high heat while continuously stirring. Let boil for 1 minute, then remove from heat.

Skim foam off the top with a spoon.

Ladle into canning jars. Can refrigerate or freeze. (If you are a canner, jars should be sterilized and you should follow directions for safe canning.)

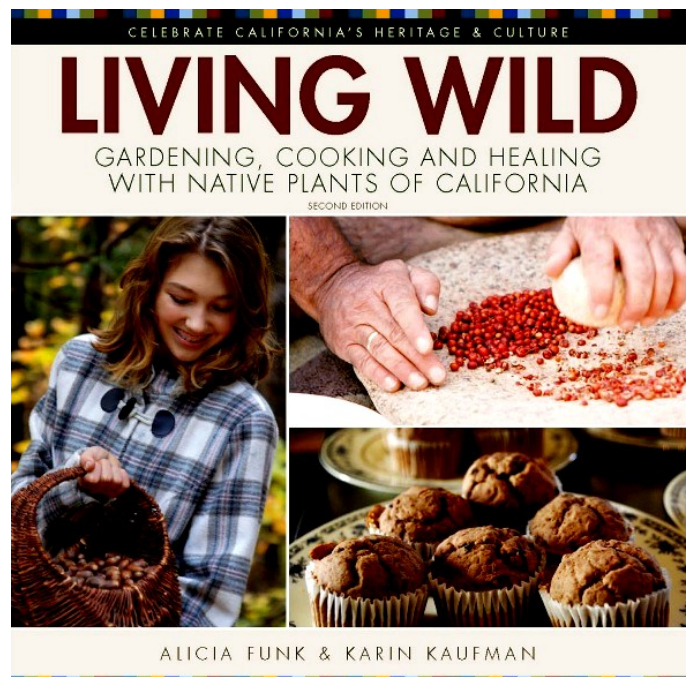
You can also make jelly from manzanita blossoms. The lovely blossoms of the Manzanita can be gathered in spring—flowers can be enjoyed raw on salads, made into jelly or mixed into local honey for a delicious infusion.

**How to Forage Manzanita Berries Responsibly* (<https://www.clnaturecenter.org/manzanita-jelly-recipe/>)

THE LIVING WILD PROJECT

Want to learn more about wild foods? You can find lots of resources at <https://www.livingwild.org/>. The Living Wild Project is a California-based organization focused on providing educational resources and wild food access to help people reconnect with the state's native plant heritage.

Alicia Funk is the founder of the Living Wild Project and co-author of the 3rd edition of Living Wild—Gardening, Cooking and Healing with Native Plants of California. Her passion is discovering how to eat, garden, and heal through the sustainable use of local, native plants.



**ANNUAL
PUBLIC
EVENT!**



**CALIFORNIA RARE FRUIT GROWERS
- MONTEREY BAY CHAPTER**

APPLE TASTING AT WILDER RANCH

**SATURDAY, OCTOBER 17 @ 11:00 AM - 4:00 PM
WILDER RANCH STATE PARK
1401 COAST RD, SANTA CRUZ,, CA**

The annual CRFG apple tasting at Wilder Ranch is upon us! Made for all apple lovers, this is the premier tasting in the state. It's the only place to sample over 70 varieties, ranging from rich and sweet to complex and intense. All locally grown, we'll be featuring rare and historic American heirloom varieties, European dessert apples, newly introduced seedlings, and over a dozen fabulously vibrant and flavorful pink-fleshed varieties. If you're an apple fanatic, or just looking for a good reason to become one, this might be the best five bucks you've ever spent!

\$5 for individuals, \$8 for couples, \$10 for families. FREE for volunteers.

More details at: mbcrfg.org.

New This Year: Take a Number and Enjoy the Event. Last year, more than half of our 500+ guests arrived between 11:00 AM and noon. This year, whether you want to arrive early or come later, we will have you check in, and take a number. We'll provide an estimated wait time so you can explore the event rather than standing in line.

If you purchase admission online in advance, you can skip the payment line and go directly to pick up your number.

While you wait, visit our new Community Zone—a place to learn more about apples, connect with fellow fruit enthusiasts, and enjoy activities designed especially for younger visitors. You may also explore the rest of the festival and return as your number approaches.

It is our hope that this new system will allow you to avoid a long line and enjoy more of everything this joyful event has to offer.

Two-fer! Double Plant Sale— Cabrillo Horticulture & Native Plant Society

Center. Thank you for
being one of our support-
ers!



**Plant Sale
& Pumpkin Patch**

**Sat. Oct. 10, 2026
9am - 1 pm**

**Cabrillo College Organic Farm You-Pick Pumpkin Patch
Hydroponic Greenhouse Tours
Three Sisters Garden**

- Water-wise Perennials & Shrubs
- Organic Veggie Starts
- Native Plants
- Houseplants, Succulents, Cacti & more!

Cash, Check, Credit Card
Park in lot F. Shuttle van up the hill
Please leave pets at home



California Native Plant Society
Santa Cruz County Chapter

**Fall
NATIVE
PLANT SALE**

**CABRILLO COLLEGE
HORTICULTURE CENTER**

**SATURDAY
OCT. 11, 2025**

MORE DETAILS COMING SOON

Fall is the best time for planting native plants!

Our next Plant Sale will be on October 10, 2026 from 9 a.m. to 1 p.m. In conjunction with the Cabrillo Horticulture Plant Sale and Pumpkin Patch. Join us for some beautiful native plants. Come early, favorites go fast! This sale will again be held at the Cabrillo College Horticulture Center at the top of Sanders Avenue. We will be there to help you select just the right plant for your garden.

At this sale we have the widest selection of California lilac (Ceanothus) and manzanita (Arctostaphylos) taxa and cultivars we have offered, as well as a variety of favorite water-wise native perennials, shrubs, grasses, and ferns. Many are locally sourced.

We are forever grateful to Cabrillo for their ongoing support and propagation greenhouse space. It's a productive partnership for both organizations, and local gardeners and plant lovers benefit from being able to shop two plant sales with a broader array of plants. The plant list will be available on here the week before the sale: <https://chapters.cnps.org/santacruz/events/>

Learn more about native ceanothus by reading an article by Jan Nelson at <https://pressbanner.com/the-mountain-gardener-all-about-ceanothus/>



For the love of pumpkins! Fall Plant Sale Coming Up!

All plants are grown by Cabrillo Horticulture students. 100% of revenue goes directly back into our non-profit program. ☑You-pick pumpkins in our Organic Farm,, student-led Greenhouse tours. Explore our Three Sisters Garden!



Inventory list to publish on 10/2. Three important things to note for the sale -

* We are accepting credit cards!

- There is a shuttle up and down the hill. Please park in Lot F on Perimeter Rd. and take the shuttle van up the hill! The top parking lot is reserved for pick-up and drop-off, and disability placard parking.

* Our next sale is Saturday April 10th, 2027. Our sales now run on the second Saturday of October and April, twice annually.

Thank you for supporting Horticulture students. All proceeds from the sale create student jobs at the Cabrillo College Horticulture and Agriculture Technology



Bring your garden to life while supporting local wildlife! Join us at our Fall Native Plant Sale and explore a beautiful selection of locally grown native plants.

Whether you're an experienced gardener or just getting started, you'll find inspiration, expert advice, and plants that help make your garden beautiful and our community greener. Come shop, learn, and grow with us - we can't wait to see you!

Watsonville Wetlands Watch



In Your Garden: The Complete Guide to Home Vegetable Gardening
Jean-Martin Fortier

Have you ever dreamed of harvesting baskets of fresh vegetables and herbs from your own garden — even with limited space and a busy schedule? From Jean-Martin Fortier, world-renowned market gardener and pioneer of biointensive ecological farming, comes In Your Garden — a vibrant, full-color guide filled with stunning photos, step-by-step advice, and down-to-earth inspiration for anyone who wants to grow their own food naturally and joyfully.

In this richly illustrated book, Fortier shares his proven methods and thoughtful reflections to help you create a productive, sustainable home garden — and reconnect with the simple craft of growing. Inside you'll discover practical guidance for every season, from planning and designing your garden space to planting, harvesting, and storing your bounty. Expert techniques are made simple; learn about soil health, organic fertilization, essential tools, and how to grow vegetables from spring through winter. Whether you're a beginner or a passionate home gardener, In Your Garden will inspire you to grow more, live closer to the earth, and become part of a growing movement — one seed, one season, and one delicious harvest at a time. What You'll Learn:

- Garden planning: Practical guidance for designing your space and scheduling harvests for every season.
- Soil vitality: Expert techniques for soil health, organic fertilization, and sustainable bed preparation.
- Crop management: Detailed vegetable profiles with step-by-step instructions for sowing, transplanting, and caring for crops.
- Essential tooling: How to choose and use the right tools to make growing simpler and more efficient.
- Year-round harvesting: Strategies for growing vegetables in winter and storing for long term use.

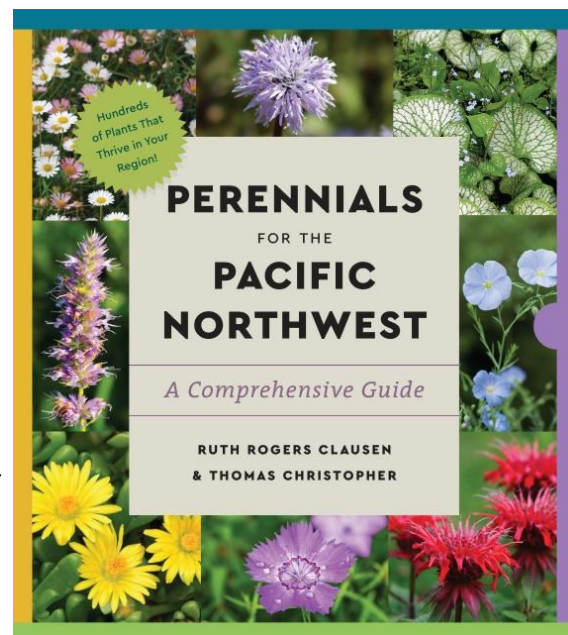
Perennials for the Pacific Northwest

A Comprehensive Guide

New book from Timber Press! Find your perennial joy with this step-by-step guide to growing gorgeous perennials in the Pacific Northwest.

Perennials for the Pacific Northwest is a friendly, contemporary, fully photographed guide showcases hundreds of perennials that thrive reliably in Oregon, Washington, northern California, and British Columbia. Ruth Clausen and Thomas Christopher—longtime horticultural experts—offer climate-forward considerations for gardeners of all levels to cultivate a space lush with enduring colors, rhythms, and forms, inviting pollinators and increased biodiversity to the garden.

With information on combinations to consider, shade-loving plants, both deer and rabbit-resistant varieties, cultivars that bloom all season long, native plants, plants for wet and dry areas, and varieties well adapted for slopes, this book is a must-have for gardeners interested in growing perennials in the Pacific Northwest.



It's Garlic Planting Time— Consider Soaking It First!

The folks at Keene Garlic recommend soaking your garlic before planting it, and even Martha Stewart is on the bandwagon for this routine. Here's the why and the how:

WHY WE SOAK OUR GARLIC BEFORE PLANTING-

Garlic Fertilization Soak Benefits Include:

Start Fresh: Reduce the transmission of microorganisms that naturally live in garlic by sterilizing the cloves before planting.

Plant Health: As an organic farm, our goal is to promote the health of the plant. We don't spray with chemicals to save a plant, so our goal is to have healthy soil and healthy plants from the start.

Bulb Size: We, and many fellow growers, believe it increases the size of the bulb by giving the plant some food before putting it to bed for winter.

*See Photo: These are garlic cloves from the same bulb 7 days after planting. The clove on the right went through the fertilization soak and the other did not. As you can see, the roots develop much faster allowing the plant to root down and start on its growth cycle before winter sets in.



HOW TO PERFORM A GARLIC FERTILIZATION SOAK

STEP 1 - Separate each clove from the bulb before planting.
Clove Wrapper On or Off? It Doesn't Matter!

STEP 2 - Soak the cloves in a full strength sterilizer for around 10 minutes. We sterilize our cloves in many smaller batches, by variety. You can reuse the same sterilizer for all of your cloves if you collect the solution when straining.

STERILIZER OPTIONS:

- Isopropyl Alcohol 70%+ (do not dilute)
- Cheap Vodka (do not dilute)
- Hydrogen Peroxide 3%+ (do not dilute)
- Sanidate (follow produce soak instructions on bottle for safe dilution ratio)

STEP 3 - Strain the cloves. Save the solution and reuse if you are soaking multiple batches.

STEP 4 - Put cloves into a container with a fertilizer solution.

Put cloves into a container with a fertilizer like fish emulsion, kelp meal, or a fertilizer blend.

- Add 1 teaspoon of baking soda per gallon of water.

STEP 5 - Soak the cloves in the fertilizer.

The cloves should soak for at least 30 minutes, up to overnight. Occasionally, we start the soak and, due to weather, are not able to plant the next day. We have found the maximum time to leave the cloves in the fertilization soak is 3 days. After 3 days, they may develop roots at the bottom which are very delicate so take care not to damage them while planting.

STEP 6 - Plant your garlic. See our Planting Garlic Page for more information (<https://keeneorganics.com/quick-growing-instruction/>).

Who is Keene Garlic? It is a family-owned organic garlic farm and online supplier based in Madison, Wisconsin. They specialize in growing and selling US-grown, non-GMO, heirloom hardneck and softneck seed garlic, as well as culinary garlic, shallots, and related gardening supplies. They use sustainable family-farming methods and have been certified organic since 2008. Their website is full of resources, and you'll want to check out their informative blog at <https://keeneorganics.com/keene-garlic-blog/>.

Some Important October Garden Tasks (Besides Planting Garlic!)

Plant fava beans for nitrogen fixing or spring harvest. Plant cover crops (buckwheat, crimson clover, winter rye) in empty beds. Direct seed greens, peas, and root vegetables for fall and winter harvest.

Continue harvesting summer crops still producing. Pull only spent crops. If tomatoes are still flowering and setting fruit, leave them alone.

Add compost to beds before planting fall crops. Continue watering. October is often still dry. Don't assume rain is coming.

Order bare-root trees for November through February planting. Popular varieties sell out fast.

Japanese maples are some of the most treasured ornamental trees around the world, and October is an ideal time for planting them.

Instructions & Tally sheet for Plant Sale and Swap

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 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: \$1.00 each
- 6" pot or 6-pack: \$1.50 each
- 1 gallon pot: \$2.00 each
- 5 gallon pot: \$4.00 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: \$2.00 each
- 6" pot or 6-pack: \$3.00 each
- 1 gallon pot: \$4.00 each
- 5 gallon pot: \$8.00 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!

[illegible]

TESS TAYLOR

On Not Posting the Bees to Instagram

The Book of Bugs

Impossible to photograph
the bees in the lavender:
Even trying to soon felt ridiculous.
They were so busy, so out of focus
that I put down the camera & let myself linger
realizing as I did
the sheer pleasure of hearing
their thrum
in the blossoms,
of glimpsing their dizzy
gold-on-purple bodies
weaving summer's brocade,
a diadem buzzing
pollen & light.
I have no photo.



*Perhaps you will ponder
this note instead?
I did want to celebrate the bees
in their loudness:
I did want to broadcast my joy.*



The Gardeners' Club

P.O. Box 3025, Ben Lomond CA 95005

President

Cherry Thompson, 475-0991
cherrylea@comcast.net

Vice President & Publicity

Vacant

Secretary

April Barclay, 688-7656
AABarclay@aol.com

Treasurer

VACANT

Membership

Suzanne Caron 609-6230
Suzanne.bottomline@gmail.com

Hospitality

Joanna Hall

(831) 662-8821

jhavelock@sbcglobal.net

Newsletter Writer/Editor

Lise Bixler, 295-2202

lisetula@gmail.com

Members-at-Large

Debbie Kindle
poppy-54@live.com

Plant Table

Lune Allen. 247-2705
lauppelu@gmail.com

George & Evelyn Zhovreboff
(916) 303-3673
zhovreboff@aol.com

Refreshments

Marge Gregory
684-1529
margegregory41@gmail.com

Member- at-Large

Pat McVeigh
566-4553

pmcveigh@baymoon.com

Webmaster

www.thegardenersclub.org



It's easy-peasy to join our club!

Dues are \$20 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 iis 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.