

# Clear Lake Trowel & Trellis Garden Club



Clear Lake Trowel & Trellis Garden Club (CLTTGC) is a member of Mendo-Lake District Garden Clubs, California Garden Clubs Inc (CGCI) and the National Garden Clubs Inc (NGCI). We were founded on September 21, 1955, by five women who wished to create and promote interest in amateur gardening in Lake County.

**October 2013  
Vol. 1, Issue 2**



## **2013-14 Officers:**

### **President:**

**Carol Dobusch**

### **Vice President:**

**Marva Brandt &  
Susan Buckles**

### **Treasurer:**

**Debra Watson**

### **Secretary:**

**Helen Turley**

### **Parliamentarian:**

**Jo Shaul**

**www.clttgc.org**  
**See us on Face**

### **Chores: Oct/Nov**

- \* Water trees.
- \* Shop for bulbs.
- \* Clear debris from base of roses.
- \* Plant shrubs and evergreens.
- \* Amend you soil.
- \* Plant fall annuals.
- \* Lower the height on you lawn mower.
- \* Divide & cut back perennials.

## **DOWN TO EARTH with President Carol**

Many years ago shortly after Hans and I had just begun preliminary steps in creating rudimentary landscaping around our new home, my aunt and uncle came to visit. Very short on praise, my uncle walked around the house and yard without much comment while I trailed along eagerly awaiting words of approval. Imagine my surprise when he stopped beside a small water garden area and extolled the beauty of the flowers surrounding the tiny pond. Lacking any gardening experience, I had planted the area with all sorts of flowers in haphazard confusion knowing full well that a real gardener would have had some sort of a plan or system.



My uncle turned to my aunt and enthused, "Gerry, this is just the sort of garden that I love! Look at the variety and colors! It's just like an English garden."

To say that I was amazed would be an understatement of my feeling at that moment. Indeed, I was amazed, but even more important, I looked at that small garden area with opened eyes and new admiration, seeing clearly for the first time how the diverse assortments of the many flowers added beauty to the garden's loveliness as a whole.

In the years since that wonderful epiphany, I've often pondered the lesson of that occasion. With opened eyes, I see how much like a garden of flowers are we and the people who are a part of our lives. Each of us is special in his/her own unique way. Individually, we add color and substance to the lives of others, yet it is when we blend our efforts, resources, and talents with those of others, that the results become far greater than we could have hoped to individually manage.

*Together, because of our many interesting diversities,  
we create a magnificent, rich, fruitful, and colorful  
landscape.....just like an English garden!*

**Happy Gardening!!!**

**CREATE, ENLIVEN, ELEVATE**



## OCTOBER HOSTESSES



**Evvy Escalante**  
**Sharon Reeves**  
**Leanne Harvey**



## SUNSHINE REPORT by Nancy Benkelman

Welcome to new Members

**Paulette Alcouffe**  
**Kathleen Steinberg**



## Green Thumbs Up



To the chairs that hosted each of the Civic Beautification Sites. **Jerry Shaul**, **Mary Secord**, and a story board filled us in on the history of the Hartley Cemetery's Memorial Garden. Next, **Barbara Swanson** shared the three planter areas at the Lake Co Library (she is creating a sedums garden in one planter). The Blue Star Memorial was next on the tour. **Rena Clifton** shared the history and **Carol Brabrook** gave additional information. We need a chair to look after this pretty site and supervise fall & spring clean-up. Lastly, the group visited the planters at Library Park. **Mary Secord** brought everyone up to-date on this beautiful site.



## ADDS & CORRECTIONS TO YEARBOOK:

- \* CORRECTION: Field Trips (page 14) Penny Pines/Forrest Tour is **Oct 17th** (not 27th)
- \* CORRECTION: Field Trips (page 15) Meals on Wheel Valentine Workshop is **Mon, Feb 10th**. (not Apr).
- \* ADD: Field Trips (page 15) Bow Making Workshop, **Home of Barbara Swanson, Thu, Nov 14th, 9am.**
- \* **Suzanne Russell's new email** [suzannesgetaway@gmail.com](mailto:suzannesgetaway@gmail.com)
- \* FYI -Helen Turley has the Club House key.
- \* Be sure to add the new members to your Yearbook on pg 9.

# WELCOME

**Paulette Alcouffe** 707-279 2064  
Cell 707-345-1199  
4285 Heidi Way  
Kelseyville, CA 95451  
[palcouffe43@gmail.com](mailto:palcouffe43@gmail.com)  
Birthday 3/28

**Kathleen Steinberg** 707-500-5009  
PO Box 822  
Nice, CA 95464-0822  
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Birthday 4/16



## GARDENING NOTES:

Some of us saw a very interesting orange flower at the last home (Napa Garden Tour) in an arrangement at the info table. The name of it is **Lion's Tail** (Leonotis Leonurus) for those who wanted to know. The Master Gardener said it was drought hardy. It's in the Sunset Western Garden book. *Susan Buckles*

Another Plant that caught our attention was **Exotic Love** (Mina lobata). See the plant pictured between Susan & Marva on pg 3.

I noticed that Kelseyville Lumber has the 'Picture Plants' (Hans brought one to Flower Roll Call one year). Pitcher plants have a pouch that resembles a pitcher that you would use to pour drinks. Insects fall into and are trapped in the pouch. *Linda Pyers*



**Happy Birthday!**

**Mary Secord 10/26**





**Heirloom Expo  
in Santa Rosa**



**"Down the Garden Path"  
Napa**



Many Club members took advantage of the wonderful Field Trips offered this month. GREEN THUMBS UP to Susan & Marva for their time and efforts preparing these and the others coming up.

# SEP FIELD TRIPS



**Civic  
Beautification  
Projects**







### CRAFT:

Bring your herbs to the table with this simple leaf-print placemat or napkin project.

Using edible plants and non-toxic chemicals, you can do this project with kids outside on a nice warm day.

**Supplies:** a hammer or mallet; two plastic, glasses, or ceramic containers which will hold at least 1-1/2 quarts each; an artist's paintbrush (if desired); paper towels; a firm, stable work surface such as a counter top or table top; well-washed cotton or linen fabric (nothing synthetic); mordants such as alum and tannic acid; & fresh leaves.

**Process:** In one of your nonreactive containers, mix one tablespoon of alum with one quart of hot tap water. In the second container, mix one tablespoon of tannic acid with one quart of hot tap water. Next, pick fresh leaves for printing. Firm, crisp leaves work best. If the leaves are very juicy or fleshy, the image tends to smear and fade. If too dry, they won't print. (You can use leaves and flowers, too).

Place a leaf vein side up on your work surface. Lay a piece of cotton fabric on top and cover with a piece of paper towel which will absorb the slight stain picked up by the hammerhead as you pound.

Hold everything firmly in place with one hand to avoid smearing and pound the area over the leaf. Pound hard enough to release the green juices from the leaf, but not so hard as to damage the fabric.

When the image is distinct, lift the paper towel and the fabric off the leaf and peel away any remaining bits of leaf.



***The door of autumn,  
Gold on the one side,  
Silver on the other -  
Let us pass through softly.  
Irene Stanley***

### RECIPE FOR LEMON BASIL VERMICELLI

(serves 8) Submitted by Carol Dobusch

12 ounces vermicelli  
1 cup scallions, chopped  
1 cup lemon basil, chopped  
1/2 teaspoon black pepper  
3 tablespoons fresh lemon juice  
2 tablespoons soy sauce (light, if available)  
5 drops hot chili sauce oil (more, if desired)  
2 tablespoons corn oil  
2 teaspoons oriental sesame oil

#### DIRECTIONS:

Boil vermicelli in large pot of water and drain well. Toss vermicelli with scallions, lemon basil, pepper, lemon juice, soy sauce, and hot chili oil. Next, in a wok or large frying pan: Heat the corn oil and sesame oil together over medium heat. Stir-fry the vermicelli mixture in the hot oil for 5 minutes, tossing often to prevent sticking. Serve with your choice of meats or vegetables.

### HOW DO YOU USE BASIL?

*Basil---I use in salads, soups, to top sliced tomatoes, to make pesto, in sandwiches, to decorate any veggie dish and in my flower arrangements. That is all I can think of right now.*

**Nancy Benkelman**

*Use your basil for making Pesto Sauce. Also a favorite sprinkled on garden tomatoes with slices of fresh mozzarella cheese.*

**Marva Brandt**

*I use dried basil n bread making, fresh in pesto sauce and on a tuna sandwich...YUMMY!*

**Leanne Harvey**

*By the way, I used purple basil in a pot --pretty pink flower. I like Genovese and Thai best for cooking. But have planted Cinnamon basil, Spicy globe, & boxwood basil. Fun in an herb garden!*

**Susan Buckles**

Editors note:  
Thank YOU responders.



## HOW MANY OF YOU GROW BASIL?

Did you know that it is one of the oldest herbs known to man? An annual plant of the mint family. Basil is native to Asia, India, & Africa. Before it was introduced into the Mediterranean countries, where it was used to enhance food, the use of basil was far more medicinal than culinary.

According to sources, it was used to counteract the poison from a snake or spider bite, it was used as a tonic, stimulant, nerve and nausea remedy, and it was used in snuff. Today it is still used as an insecticide, and is sometimes still used on cafe tables in Europe to repel flies. Apparently, basil is a token of love in Italy, a token of hatred in Greece, and it is sacred in India.

There are several varieties of basil, the first being sweet basil, the most commonly known. It has a sweeter and more delicate flavor than other varieties, and it is wonderful with tomatoes, garlic, and in making pesto. Three different strains of sweet basil are grown in Italy, and each has its own particular use. One of them, *Basil genova profumatissima*, has long, pointed leaves, & a rather distinct and strong flavor best used in salads, tomatoes, poultry, fish, and meat.

Other variety of basil are the scented basil which are growing in popularity as they become

known and available. Lemon basil, as an example, is often used in dishes in which you would use both lemon and basil. It's a natural with vegetables, fish, pasta, and oriental dishes.

A second scented basil is Cinnamon basil which would be used in sweet or sweet & sour dishes. It could also be used as a complement to poultry or seafood.

A third scented basil is the Anise basil which is often used in Asian cooking. It is suggested that using Anise basil in fresh fruit salads or desserts adds a tantalizing & mysterious taste to those dishes.

The final scented basil is the Purple or Opal basil which has a rather sharp bite. Too sharp for mild dishes, it must be used sparingly in salads, pasta, tomato, seafood, or poultry dishes.

Basil is mostly grown from spring to early fall, but it can be easily preserved for summer and winter use since it can be dried, frozen, or preserved in oil, vinegar, or butter. Some clever cooks mince the basil leaves, and then moisten them to make a thick puree, and then freeze them in ice cube trays. When needed, they can be popped into a soup, stew, or sauce.

**PESTO** from Chef Paolo Laboa in La Cucina magazine, Winner of the International Contest as the BEST PESTO. Submitted by Debra Watson

2 oz. Genovese Basil (which = 6 cups loosely packed leaves only)

Seeds available from [www.growitalian.com](http://www.growitalian.com)

1/3 cup pine nuts, preferably Italian

1/3 small garlic clove-remove any green

1/3 cup fruity, mild olive oil (plus more for keeping as per above if desired)

1 teaspoon medium or flakey coarse sea salt (like Celtic)

1/3 cup freshly grated Parmigiano Reggiano cheese

1. Place blender in freezer to chill for 30 minutes; submerge basil in bowl of cold water for 5 min then rinse and put into a fresh bowl of cold water to soak for 15 minutes.

2. Put into cold blender jar: nuts, garlic, and oil; puree until nuts are very finely chopped and mixture is creamy, then add salt.

3. In 4 additions, lift basil from water, shaking off excess but not all water from leaves to aid emulsification. Add to blender and use 3-4 short pulses for each addition; puree just to combine but do not over blend.

4. Add cheese-use 2-3 short pulses just to combine

If you were to top fresh hot **HOMEMADE** pasta with this sauce, you would know what the angels eat during heavenly celebrations!



## Green Thumbs Up



To **Marva Brandt** & Paula Werner for presenting "It Begins with Soil" our first program for the year. Very good information and hand-outs. In case you missed it, here are some recipes for testing your soil. *Thanks ladies!* See Marva with any questions.

**Soil pH Test**  
1 cup water  
Add soil and mix.  
Wait 15 minutes  
Test

**Soil Texture Test**  
1 cup soil in quart jar  
1/4 cup dish detergent  
Fill with water & shake  
Let stand 24 hours.

**TIP:** Don't feed your trees by sprinkling food around the base of the trunk. That's like you trying to eat by sticking food in your ear! Instead, spread it evenly under the branches, out at the weep line (at the tips of the farthest branches).

**TIP:** Don't upset your newly planted evergreens' delicate tummies. Wait at least 2 weeks before giving them a light fertilizer snack, and then only at 25% of the recommended rate.

SO SAYS: Jerry Baker (American's MG)

### National Garden Clubs News:

- \* Flower Arranging the American Way, Editor Nancy D'Oench. Celebrating *This Glorious Earth* - 10th World Flower Show of June, 2011. 250 photographs of all styles and more than 130 arrangers. \$20 or 2 for \$30 (plus shipping).
- \* 20% on gardening orders of \$100 or more. (5% goes to promote NGC projects!) Call 1.888.236.7126 or online gardeners.com and use code 'ROSES'.
- \* OASIS Floral Products will deliver to your front door [www.directfloral.com](http://www.directfloral.com). (5% is donated back to NGC).
- \* Bloomin' Buck\$ with Brent and Becky's blubs. (NGC receive 25% of each sale); [www.bloominbucks.com](http://www.bloominbucks.com).

### BOARD MEETING:

To shorten our meetings, we ask any committee chairpersons wanting to be placed on the agenda to contact Secretary, Helen Turley by email at least by Friday preceding our General Meeting.

**NOTE:** CLTTGC Board meetings are held on the Friday preceding our club meeting. All officers, committee chairs, and interested parties are welcome to attend.

**Next board meeting: Oct 11, 2pm at the Sun House.** Directions: go north on Lakeshore Blvd (out of town), turn left on Rainbow Rd, right on Howard Ave, and the left up lane marked Turley - address is 2655 Howard Ave.

### Notification of Changes To Bylaws

On Sep 17th, Bylaw changes were read. On Oct 15th, the changes will be read again, then a motion and vote will take place.

...about one of our CLTTGC Past Presidents I am very proud of my friend Gina Belle Smith, she completed all her real estate license certification and is now a real estate agent - I am sure she will work very hard for her clients - knowing how dedicated and hard working she was as one of our CLTTGC Presidents.

Give her a call 707 964-3798 or email her [gardenbunny0@yahoo.com](mailto:gardenbunny0@yahoo.com) to congratulate her. Submitted by Claire Grieve

### AUTUMN

*The morns are meeker than they were,  
The nuts are getting brown;  
The berry's cheek is plumper,  
The rose is out of town.*

*The maple wears a gayer scarf,  
The field a scarlet gown.  
Lest I should be old-fashioned,  
I'll put a trinket on.*

*Emily Dickinson*





## SAGE ADVICE

Believe it or not, bananas and banana peels have some amazing benefits for your garden as well as for your health.

1. Add chopped banana peelings to the hole when you plant any kind of rose. Just bury the peels, or whole fruits, anywhere in the root zone, about 1 inch deep. Actually, all flowering and fruiting plants benefit from the health-giving properties of bananas (potassium, phosphorus, magnesium, calcium, sulfur, sodium, and silica)
2. Lay banana peels on the ground under your plants to repel aphids. Oddly enough, aphids can't stand the aroma of bananas, and will vacate the area. Also, when the peels break down, they'll infuse the soil with their nutrients.
3. Put chopped banana peels and/or ripe fruit on top of an inch or so of your potting mix at the bottom of your container as you pot up flowers, vegetables, or fruits.
4. Eat a few bananas during the day to avoid trouble sleep. (Potassium encourages deep, restful sleep)
5. Sniff bananas to lose weight!! One study found that dieters who sniffed a banana scent whenever they felt like *munching*, lost an average of 30 pounds in 6 months. (It's worth a try!!)
6. Eat bananas to lower your blood pressure! The high potassium content in bananas can prevent the thickening of artery walls and also help regulate your body's fluid levels - both crucial to regulating blood pressure.
7. Use the inside of a banana peel to shine your shoes. Just rub the inside surface over the shoe leather, buff with a soft cotton cloth, and say, "Good-bye" to scuff marks!
8. If you have leaning lilies, give them a big helping of banana peels - two or three per bulb should do the trick. Just work the chopped peels into the soil carefully to avoid damaging the bulbs.



## CHRISTMAS WREATH ORDER FORMS:

Available at October's meeting.  
See back table or Linda Pyers.

## "SHOW TIME FOR MUM"

And for all of the rest of us flower friends for fun. The *Big Day* will be Friday, **November 8, 2013, at the Lakeport Yacht Club at the Park**. This is a beautiful setting with full windows out to the lake. Autumn Days have arrived and I am sure your chrysanthemums are enjoying the warmth and also the shorter days. They like the early setting sun. The pro-growers grow them in greenhouses to set their own clock for timely blooms. Our "*pro-mum queen*" favored the second Friday for the best date for our local show for the most blooms. Who knows how the weather will treat us the next seven weeks.

The KA-BA-TIN Arrangers have had a creative year with creating different styles. These different designs will be used in the show. The format for the show will be the style name, such as "TRIANGLE" and then if you want to add a creative name as "SUNSET" and then your own name.

### "SHOW TIME FOR MUM 2013" CHRYSANTHEMUM SHOW KABA-TIN REDBUD ARRANGERS CLEAR LAKE TROWEL AND TRELLIS



TRIANGLE  
"SUNSET"  
ARRANGER



Was great to hear Evy has some flowers coming. Great to be a first time grower! Leanne had a lovely garden last year that she shared with all of us. Other growers shared and showed their specimens. Ann and Barbara added specimens last year, along with former growers, Leanne, Claire, Carol, Marva, Linda, and Susan.

All the KABATIN Arrangers added their creative talents to make this a lovely show. Others brought goodies and helped in the kitchen with hot cider served in our glass cup-and-tray sets. This is a happy, festive time and all come together to make it happen. I hope you all will be able to come and participate again and be thinking of how you want to help. Arrangers, set out some of your favorite containers, sticks and curls so your creative brain will show off our Club and Show Mums. *Shirley Estreem*

## Clear Lake Trowel & Trellis Garden Club

www.clttgc.org

Return mail: President Carol Dobusch

7075 Kelsey Creek Drive

Kelseyville, CA 95451-8023



The club meets at 12:00 pm  
on the 3rd Tuesday of the month.  
Scott's Valley Women's Club House  
2298 Hendricks Road in Lakeport

### Garden Club Affiliates

- **National Garden Clubs, Inc.**  
([www.gardenclub.org](http://www.gardenclub.org))  
National President: Linda Nelson
- **Pacific Region**  
([www.pacificregiongardenclubs.org](http://www.pacificregiongardenclubs.org))  
Director: Elaine Gunderson
- **California Garden Club, Inc.**  
([www.californiagardenclubs.org](http://www.californiagardenclubs.org))  
President: Rita Desilets
- **Mendo-Lake District Garden Club**  
([www.mendolakedistrict.org](http://www.mendolakedistrict.org))  
District Director: Rhea Pitchard

*CREATE, ENLIVEN, ELEVATE*



## Forget-me-nots

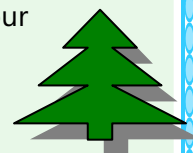
*OCTOBER 2013*

- 8 Lake Kaba-Tin Redbud Flower Arrangers  
10am St John's Episcopal Church  
1190 N Forbes St, Lakeport  
Style of choice / Prep for Mum Show
- 10 Garden Therapy - 10:30am, Lucerne.
- 11 Board Meeting, 2pm, Helen's Sun House
- 15 Regular Club Meeting  
12:00pm Social Time  
12:30pm Program: Forestry  
James Harvey  
Registered Prof Forester  
1:00pm Flower Roll Call  
1:30pm Business meeting



Newsletter's deadline-4th Tues  
(1 week from meeting date).

- 17 FIELD TRIP: Penny Pines/ Forest Tour  
10:00am Jim Harvey, Guide  
Brown bag picnic lunch  
*NOTE: Date chg from Yearbook.*



- 18 11:00am (Fri) Redwood Arrangers- Ukiah

