



Laguna Beach Garden Club Weeder's Digest



JANUARY 2022

MEMBER NEWS

Education in the Garden

"The bad news is time flies. The good news is you're the pilot." Michael Altshuler

COME JOIN IN
THE FUN

Events This Month

General Meeting Jan. 14

Scott Daigre

Tomatomania-selecting and growing tomatoes (see page 3) Laguna Presbyterian Church

• 9:30 am social- **There will not be a treat table this month due to COVID- A mask is required to attend the meeting.** 10:00 am meeting



Green Thumb & Crafts Jan. 21

"Wild Flour" Scone Making Workshop



9:30 am at Diane Lannon's home (see page 4)

Trips & Tours Jan. 28

Three Garden Shops at the Circle in Orange

Meet at 9:15 am at St. Catherine's on Temple Terrace to carpool (see page 4)



A NOTE FROM THE EDITOR • DALYNN MALEK

A New Year and new trends in gardening are abound. The *Garden Design* newsletter listed the top ten trends in 2020 garden design in their last issue. I found it interesting reading, especially when they said, "the trendiest thing you can do in your garden is whatever makes *you* happy! Intention in the garden. Considering how everything—each plant, piece of garden art or furniture, structure, material, pot, and more—contributes to your space as a whole." While it

would be impossible to include all of the trends in your garden (who would want to anyway?!), I hope that at least one of the ideas speaks to you. Click on the link below to see what speaks to you. Happy reading.

https://www.gardendesign.com/trends/2022.html?utm_source=article-newsletter&utm_medium=email&utm_campaign=Trends-1-6-22

President's Message

Fresh Starts & Giving To Others

Dear Members,

Happy New Year! It's a glorious time of year and after so much rain, there are so many flowers and fresh greenery and blue, blue skies. Let us not forget, snow covered mountains. We live

in an amazing place.



Mornings are brisk for walks with Tripp, and the some of the trees think it is fall with amazing shows of color. Here's a photo of Tripp with his favorite Christmas gift.



I hope your holidays were happy and safe. Most of all I hope that everyone stayed

well. The omicron variant is causing fresh worry and mandates. Our club will follow current state and local mandates, that masks will always be required inside our meeting room. Masks will be available if you forget yours. We recommend wearing a mask outside as well and social distancing too. We will continue to space the chairs 6 feet apart.

It's a good time to check your garden for snails to make sure they are not taking over. I found several wet spots and plants that needed to be moved to higher ground. The tillandsias are thrilled with all the moisture. Make sure yours are outdoor to take advantage of the moisture. Meanwhile, here's a crown of thorns that couldn't be happier.



I am excited to continue our meetings in person. Please be safe and take good care and we'll see you soon.

Best regards,
Mariann

LAGUNA FOOD PANTRY SAYS A BIG THANK YOU!

It took three volunteers, three carts, and a dozen bins to carry all the food contributed by you — the generous members of the Laguna Beach Garden Club. All told there was 387 pounds of food for our less fortunate neighbors in Laguna Beach. It made my heart happy, and I know it makes yours happy too!!!!

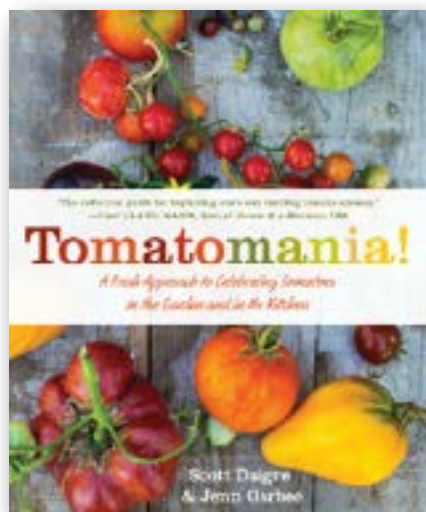


January Guest Speaker Scott Daigre

TOMATOMANIA!

Scott Daigre is the owner of Powerplant Garden Design, an author, lecturer and wanna-be farmer living with his partner, Sam, plus three goats and 90 chickens in Ojai's Upper Valley. He is the owner and producer of *Tomatomania!*, a series of sales events. His tomato how-to and cookbook *TOMATOMANIA! A Fresh Approach to Celebrating Tomatoes in the Garden and in the Kitchen* (St. Martin's Press) was published in early 2015.

For Ojai-based tomato expert and self-described "tomatomaniac" Scott Daigre, there is no such dilemma as having "too many tomatoes."



Tomatomania is a huge community of enthusiastic tomato lovers and the world's largest (and most fun) tomato



seedling sale! It's what the *New York Times* called, "The tomato freaks' Woodstock," and if you're crazy about tomatoes, this is the place for you.

Started in the early 1990s at Hortus, a trend-setting nursery in Pasadena, today Tomatomania includes classes, sales events, tomato tastings, and impromptu social gatherings at popular nurseries and garden destinations across the state.

Scott Daigre is the producer of this crazy Tomato circus. He and his cohorts work all year long to come up with a collections of seedlings that will thrive and

amaze customers. He and his team of experienced "Tomatomaniacs" are determined to make everyone successful in the tomato garden. The sales events, social media and web presence are all geared to help others become a better gardener and tomato grower.

Roger's Gardens in Corona Del Mar, one of the premiere garden retailers in the country, is the home of the

Tomatomania Kick-Off for the spring season for the past ten years. This year's kick off Tomatomania at Roger's Gardens is scheduled for Friday, February 25 through Sunday, March 6, 2022. All you tomato lovers mark your calendars.



CLUB NEWS

Green Thumb Crafts

"Wild Flour" Scone Making Workshop

Friday, January 21, 2022 9:30am at Diane Lannon's house

28691 Murrelet Drive, Laguna Niguel

\$10 and you'll bring home some scones!

Bring an apron if you like. It doesn't take long to make a batch, but we'll be making gluten free scones as well as my regular little scones I bring to the meetings. Coffee and tea will be available as well as butter and lemon curd to be able to sample our work! (blueberry, raisin, bacon & fig, & craisin scones)

Sign up sheet will be at the January 14 meeting.

Hope you can join us!



Trips & Tours

We will be going to the **Circle in Orange** to visit three shops that are a combination of nursery and boutique. Meet at St. Catherine's Church on Temple Terrace at 9:15am on **Friday, January 28**. We will leave at 9:30 am sharp. Here are the shops' websites for you to peruse before the tour.

<http://www.dragonflyshopsandgardens.com/>
<https://www.tpshomeandgarden.com/>
<https://countryroadsantiques.com/>



The Valentine Container Garden Sale will be the highlight of the February meeting



The highlight of our February meeting is the annual Valentine Container Garden Sale Fundraiser. Put your creativity to work and turn an everyday container into a visual delight. We look forward to seeing all of the wonderful planter works of art.

Money raised at this event supports the school gardens at three local schools and scholarships for Laguna Beach students. Bring your credit card or checkbook!

For more information contact:
Elaine Davis edavis1@cox.net

FEBRUARY 11 VALENTINE CONTAINER GARDEN SALE WORKER BEES NEEDED

Thank you from the club and Elaine Davis, Director of Ways & Means

Once again our February meeting will have the ever popular *Container Garden Sale & Auction*. We need helpers to make the day run smoothly. Sign up at the January meeting or contact Elaine Davis: edavis1@cox.net

TABLE WORKERS: Arrive at 9 AM and arrange donated items on the tables. Match the bid card number to the number attached to the item. Karen and Nancy will determine opening bid. Workers can take time off to place their own bids. Six volunteers needed, so far we have:

Linda Middlebrooks
Mary Jones

ITEM RUNNERS: Arrive at 9 AM. Assist members to carry their auction item into the meeting. Assist winners to get their purchases to their cars. Two volunteers needed

DOOR CHECKERS: When the auction is closed, stand at the exit to check the receipt card against the item number. Two volunteers needed.



*Get the perfect Valentine's gift
for your special someone!*

Give the gift of an incredible experience
at the Laguna Beach Garden Club's

Gate & Garden Tour

Saturday, May 7, 2022

\$60 "Early Bird" \$65 after 4/30

**LBGC members only ~ \$50 (cash/check only)
for tickets purchased at the 2/11 meeting!**

That's a savings of \$15.28 ~ Eventbrite tickets include a \$5.28 fee.

For more info and to purchase tickets:

LagunaBeachGardenClub.org

Pam Bisson and Sue Field opened their homes & gardens to help ring in the holiday spirit

On December 10, about 60 garden club members attended our *Holiday Member Tour* at the homes and gardens of **Pam Bisson** in Ladera Ranch & **Sue Field** in Coto de Caza. They graciously opened their homes — inside and out — for their fellow members to enjoy their amazing decorations and kick off the holiday season.

Last year's holiday tour did not occur which made this year's celebration that much sweeter. Staggered arrival times minimized the crowds at each place. To quote Pam Bisson, "The size of the crowd was never too large, flowing easily from room to room." Pam shared that the "accolades [she received from members] put a huge smile on my face, inspired a few members to get started on their own decorations, and chatting with some new members" allowed her to make some new friends. Sue Field made Gumbo to warm us while we

took in the poolside view of the valley and mountains from her garden and patio area. She attended Louisiana State University (LSU), lived in Texas (among other places) so she shared recipe, which she adapted from Emeril Lagasse. Her recipe appears in this Newsletter on page 8.

Submitted by: Lynn Jax



Pam Bisson's home and porch was a Holiday delight to see. Club members were in awe of her wonderful decorations.

(Continued on next page.)



Sue Field's home and backyard welcomed the members on the chilly day. Steaming bowls of Sue's homemade Gumbo warmed their tummies and their spirits.



Louisiana Gumbo – from Sue Field [Adapted from Emeril Lagasse]

Ingredients:

- 1 cup vegetable oil
- 1 cup flour
- 1 ½ cup chopped onions
- 1 cup chopped celery
- 1 cup chopped bell peppers
- 1 lb. smoked sausage, such as andouille or kielbasa, cut crosswise into 1/2-inch slices
- 1 ½ teaspoon salt
- ¼ teaspoon cayenne
- 3 bay leaves
- 6 cups water
- 2-3 lb. chicken pieces rubbed (Sue uses thighs) w/ 1 teaspoon Emeril's Essence
- 1/2 cup chopped green onions
- 1 tablespoon filé powder (optional)



Directions:

Roux: Combine the oil and flour in a large cast-iron or enameled cast-iron Dutch oven over medium heat. Stirring slowly and constantly for 20 to 25 minutes, make a dark brown roux, the color of chocolate.

* Or follow *microwave directions* below.

Add the onions, celery, and bell peppers and continue to stir for 4 to 5 minutes, or until wilted. Add the sausage, salt, cayenne, and bay leaves. Continue to stir for 3 to 4 minutes. Add the water. Stir until the roux mixture and water are well combined. Bring to a boil, then reduce heat to medium-low. Cook, uncovered, stirring occasionally, for 1 hour.

Season the chicken with the rub and add to the pot. Simmer for 2 hours. After simmering for an hour, remove the chicken, remove the bones and skin, and return chicken to the pot to simmer for an hour.

Skim off any fat that rises to the surface. Remove from the heat. Stir in the green onions and file powder. Remove the bay leaves and serve in deep bowl with scoops of rice.

***Microwave Roux:** Use extra-large Pyrex bowl (much easier and faster)

- 1 cup flour
- 1 cup vegetable oil

Mix oil and flour together in a 4-cup glass container (Sue uses a Pyrex 4-cup). Microwave uncovered on high for 6-7 minutes. Stir with a wooden spoon--roux will be a light brown at this time and will need to cook in 30 second intervals stirring after each 30 seconds to reach the dark brown color so important in making Louisiana gumbos and stews. The roux will be VERY HOT, but usually the handle on your measuring cup will stay cool enough to touch.

When the roux has reached a very dark brown (think a coffee grounds dark brown), remove from microwave and CAREFULLY (remember--the roux is very hot!).

Our Members Shine



December Centerpiece

Krisanna Barbernell created this stunning centerpiece that evoked the feeling of the season. The mix of roses, irises, peonies, stock, pine, and spruce was spectacular. The arrangement was later part of the December Raffle.

December Volunteer of the Month
Jane Leary was selected as the December Volunteer of the Month. Congratulations Jane!



Penny Pines Plantation Awardees Marianne Keenan and Ingrid Cebula received their certificates at the December meeting. Melissa Rapp and Carolyn Bent were also honored but were unable to attend the meeting.



Proud Name Tag Wearer
Lynn Jax gave a prize to **Maggie Owens** as a reward for wearing her name tag at the meeting. Wearing one's name tag helps to welcome new members to the club by letting them know everyone's name.

Recognizing The Dedication of Our Members

Recognition Awards

The Garden Club is bringing back to life our Recognition Awards now that we have returned to in-person meetings and activities. The Recognition Awards were instituted in 2017 to show an appreciation for club member's outstanding efforts. (See page 44 of your Membership Book for more details.)

Because we were not able to hold in-person activities since March of 2020, these awards were put on hiatus. We are now asking you to take notice of members who deserve to be acknowledged for their efforts on behalf of our club.

Although the deadline is not until April, it's never too early to start thinking of members to nominate. The nomination form is on the next page and is on the website. You may nominate more than one person in any of the categories.

Feel free to contact Lynn Jax with any questions or clarification: Email: jax@cox.net or call 949-294-1500.

Previous Recognition Recipients include:

2017

- Club Members of the Year: Carolyn Bent, Linda Homscheid
- Garden of the Year: Nancy Englund
- Gardener of the Year: Lisa Fecteau
- Rookie of the Year: Monette Weiss

2018

- Club Member of the Year: Chris Lutz
- Garden of the Year: Mariann Keenan
- Gardeners of the Year: Synthia Scofield, Marilyn Ghery, Kathleen Kane
- Rookies of the Year: Becky Martin, Norman Powell

2019

- Club Members of the Year: Jeanne Yale, Dalynn Malek
- Garden of the Year: Dana Victorson
- Gardener of the Year: Sherry Stephens
- Rookies of the Year: Patty Gaffney, Susan Denton, Diane Olson





Recognition Award 2021 & 2022 Nomination Form
Check the category:

- ☐ Club Member of the Year
☐ Gardener of the Year
☐ Garden of the Year
☐ Rookie of the Year (AKA: New Member)

*** Use a separate form for each Nomination.**

DEADLINE: April 18, 2022

Recognizing each other's efforts shows our appreciation towards our own, and to those are acknowledged by their fellow club members for their spirit of volunteerism, it makes this award of distinguished merit mean so much more.

Nominate a club member who you know has done an extraordinary and/or consistent job for the club.

Name of Nominee: _____
(Please Print clearly)

Please write 2 to 3 sentences of explanation or description of this nominee's efforts for the category for which you nominated. (Use the back of the form, if necessary.)

Please return to Lynn Jax via:

- E: jax@cox.net
- or mail to: 456 Cress Street, Laguna Beach, CA 92651
- or deliver in person at the April 8, 2022 meeting.

Name of person nominating: _____

Email or phone number: _____

December Raffle Winners

What a fabulous assortment of raffle items were available during the December meeting.

The lucky winners of were:

Diane Klope – Succulent Wreath
Marcia Forsyth – Christmas Centerpiece
Dee Perry – Gift Cards to Laguna Coast Pottery
Kathy Goodwin – Talavera Pot
Mary Jones – Freshwater Pearls
Deborah Sanchez – Peacock Pin
Jane Leary – double winner – Crystal Necklace & Lifeguard Tower Ornament
Marilyn Alexander – Three Prints (Mermaid & Seed Packet Ads)
Janet Chance – Two Hand-painted Pumpkin Gourds
Susan South – Rene Van Reims Bouquet Book
Pennie Levers – Holiday Gourd
Kathleen Kane – Tentacle Pot
Pat Carpenter – Gourd w/Olive Oil & Vinegar

Congratulations to all of those who went home with wonderful Christmas gifts. The next raffle will be held at the February 11 meeting along with our Open House, Valentine Container Garden Sale. I welcome any additions to enhance the February raffle.

On the next page is the Merchant Raffle letter which you can print and bring to your favorite shop to ask for a donation. If you would like a PDF copy sent to you directly, email me. I will also bring copies of this same letter to the January meeting. Stop by the Membership Table to pick one up. Many hands make light work (especially for me). - Lynn Jax

To donate please contact Lynn Jax email: jax@cox.net





Dear Merchant,

Laguna Beach Garden Club, Inc. is requesting a raffle donation for one of our Raffles. Our next raffles will be held:

- **February 11, 2022** at our Valentine meeting – Deadline: February 7, 2022
- **May 7, 2022**, at our annual Gate & Garden Tour, our major fundraiser for the year. Deadline: April 29, 2022

Laguna Beach Garden Club is a service organization founded in 1928 that now has nearly 200 members from all over Orange County.

The money raised from these raffles fund school gardens, specifically Top of the World Elementary, El Morro Elementary, and Thurston Middle School. Additionally, we offer scholarships to students at Laguna Beach High School and to horticultural students at Saddleback Community College. Additionally, funds support our monthly educational speaker series and our numerous civic beautification projects within Laguna Beach.

Please complete the attached Raffle Donation Form.

Lynn Jax can be contacted via email or by telephone to arrange for pick-up of any item donated, including a gift card. I am more than willing to stop by at your convenience.

If you prefer to donate a gift card, it can be mailed to:

*Laguna Beach Garden Club, Inc. 456 Cress Street, Laguna Beach, CA 92652
ATTN: Lynn Jax*

Benefits to Donors:

- Recognized with your name & donor level: *(linking your business website to appropriate places)*
 - **LBGC website**, viewed by hundreds of members & non-members annually
 - LBGC **Weeder's Digest** (monthly newsletter)
 - LBGC 2022-23 **Membership Book**
 - **Gate & Garden Tour Brochure** – given to 600+ ticket-holders (local, surrounding areas, & other states).
- Name added to **In-Kind Donor Wall of Fame** – Levels:
 - **Monarch** \$1000 +
 - **Pelargonium** \$500 - \$999
 - **Poppy** \$100 - \$499
 - **Aloe** \$25 - \$99

Thank you in advance for your generosity. Consider donating to both raffles.

Lynn Jax

Lynn Jax, Director of Membership & Raffle Administrator

E: jax@cox.net C:949-294-1500 or Home: 949-497-7363

Our Federal Tax ID number is listed below.



Merchant Raffle Donation Form

Return this completed form with your donation **OR** if using USPS, mail to:

Laguna Beach Garden Club, Inc. 456 Cress Street, Laguna Beach, CA 92651

ATTN: Lynn Jax

Donor/Company name: _____

Name you would like to be acknowledged: _____

Contact Information:

Contact person: _____

Mailing Address: _____

Email: _____

Phone: _____ Cell: _____

Item Description: _____

Retail Value: _____

Is item **No Exchanges or Returns?** YES _____ NO _____

Garden Club Member name: _____

Contact Info: Email or phone #: _____

What's Cooking?

Requested recipes from Diane Lannon & Diane Kloke

Pumpkin Bars with Pecan Topping

from Diane Lannon

Ingredients:

- 2 packages Trader Joe's Pumpkin Muffin Mix
- 6 eggs
- 2 cups canned pumpkin
- 1 cup oil
- $\frac{3}{4}$ cup milk
- 2 teaspoon cinnamon
- 3 teaspoon pumpkin pie spice (Trader Joes)
- $\frac{1}{2}$ cup brown sugar



Directions:

1. Put all ingredients in a large bowl. Beat 2 minutes on medium. Scrape sides. Beat 2 minutes more.
2. Pour into buttered large jellyroll pan [12 x 18]. For thinner bars take out about a cup. The extra batter can be put into small ramekins for muffins.
3. Bake at 350 degrees on convection setting. About 15 minutes until toothpick comes out clean.

Topping:

- 6 oz. butter melted
- $\frac{1}{2}$ cup brown sugar
- $\frac{3}{4}$ cup chopped toasted pecans
- $\frac{2}{3}$ cup coconut
- 4 Tablespoons half & half

Mix together and spread on warm bars, put under broiler for 3 to 5 minutes until bubbly.

Olive Oil Cake

by Jessica Mogardo [Philadelphia pastry chef & former Champion on Food Network's *Sweet Genius*]

Adapted by Diane Klope – her grandsons devour this cake.

Ingredients:

- 1 ½ C all-purpose flour
- 1 C sugar
- 1 ½ teaspoon baking power
- 1 ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 C olive oil
- ¼ C milk
- ¼ C orange liqueur
- ¼ C orange juice
- Zest of the orange
- 2 extra-large eggs
- 1 unpeeled baking apple (such as McIntosh, Jonathan, Rome) cored & grated
- 1-2 Tablespoons of fresh chopped rosemary
- ¼ - ½ C of toasted pine nuts

Powdered Sugar for garnish



Directions:

1. Preheat oven to 350°.
2. Stir together flour, sugar, baking powder, baking soda, cinnamon, & salt – Set aside.
3. Whisk together olive oil, milk, liqueur, orange juice, zest of orange, & eggs.
4. Stir in grated apple & flour mixture until blended.
5. Pour mixture into a 10” springform pan with parchment paper in a circle at the bottom (Diane’s preference) OR a well-greased 9-inch round cake pan.
6. Then sprinkle pine nuts & rosemary over the top & bake.
7. Bake for 40 minutes or until wooden pick inserted in the center comes out clean.
8. Cool in pan on wire rack for 20 minutes & remove outer collar of springform pan.
9. Carefully slide parchment paper & cake onto a serving dish, letting it cool completely.
10. Dust the top with powdered sugar.

**Wall of Fame
2021-2022 – Donors**

Major Donor: \$5000+
Weier Family
Foundation

Rose: \$3000-\$4999

Monarch: \$1000-\$2999

Anonymous
Joe Smisko
Mariella Simon
Mae Ho

Pelargonium: \$500-\$999

Joyce & Sandy [Smith]
Conway
Linda Moore

Poppy: \$100-\$499

Leigh Bell
Carolyn, Bent
Inge Bunn
Janet Chance
Blair Contratto
Harriette Craig-
Neghabat
Cheryl Cxyz
Dean Day
Nancy Englund
Ruben Flores
Janene Freitas
Patty Gaffney
Catherine Hall
Brian & Mary Jones
Lynn Jax
Mariann Keenan
Robert Keenan
Diane Kloke
Diane Lannon
Chris Lutz
Dalynn Malek
Norman Powell
Shelby Rigg
Mary Sanchez
Synthia Scofield
Ruth Stafford
Dana Victorson

Emille Villa
Blythe Wheaton
Gayle Whitaker
Jeanne Yale

Aloe: \$25-\$99

Jeri Bailey
Carla Beddome
Elizabeth Blackburn
Cristy Brenner
Anne Caenn
Etta Cannon
Patricia Carpenter
ElizaBeth Chapel
Barbara Crane
Nancy Daudistel
Lecia Davis
JoAnn DeYonker
Polly Dix
Susan Ferrari
Pam Hagen
George Heed
Tom Hensel
Linda Homscheid
Harry Huggins
Linda Humes
Jacqueline Knauer
Elizabeth Kramer
Pam Lask
Jeannine Layman
Vernetta Lieb
Kathy Marconi
Peggi McDonald
Linda Middlebrooks
Dale Palas
Melinda Payson
Lynn Pries
Gay Redcay
Perry Stampfel
Gayle Waite
Patricia Weier
Shari Yamamoto

**Wall of Fame
2021-2022 – Sponsors**

Rose: \$3000-\$4999

Team Laguna Real
Estate

Monarch: \$1000-\$2999

Laguna Nursery/Vision
Scape
Mariann Keenan
Mike Johnson Group –
Company
Nelson Family
The Smith Group
Coldwell Banker Realty
Whole Foods Market

Pelargonium: \$500-\$999

Susan Denton
Mariann Keenan
Plant Depot

Poppy: \$100-\$499

Team Laguna Real
Estate

**Wall of Fame -
2021-2022– In-Kind
Donors**

(goods or services)

Rose: \$3000-\$4999

Dana Point Nursery

Monarch: \$1000-\$2999

Dana Point Nursery

Pelargonium: \$500-\$999

Jesse Bartels
Marlo Bartels
Thomas Cloutier
The Laguna Beach Dojo
Laguna Coast Pottery
Madeleine McLendon
Lori Nayeshalski
Diane Olson
The Ranch at Laguna
Beach
Tentacle Arts
Total Wine & More

Poppy: \$100-\$499

Krisanna Barbernell
Janet Chance
Coast Hardware

Elaine Davis
Nancy Englund
Patty Gaffney
Gem Mountain Studios
Fresh Produce Clothes
Haven of Laguna
Lynn Jax
Lauren Jarvis
Mariann Keenan
David Kizziar
Laguna Candles
Laguna Iguana
Chris Lutz
Madeleine McLendon
Dalynn Malek
Lori Nayeshalski
OC Succulents
Plant Depot
Rock Martin Jewelry
Roger's Gardens
Roger Taft
Jeanne Yale

Aloe: \$25-\$100

Fawn Memories
Lumberyard Restaurant
Temecula Olive Oil
Company



PO Box 362 Laguna Beach, CA 92652

www.LagunaBeachGardenClub.org

501(c)(3) Charitable Organization