



GARDEN DELIGHTS

ISSAQUAH GARDEN CLUB

*“Every gardener knows that under
the cloak of winter lies a miracle.”*

Luther Burbank

January, 2021

“A Breath of Fresh Air...”

We’ll meet on Zoom on January 13, at 10:00 A.M. The Zoom number is the same as that for last month’s meeting: 568 499 8022.

“At our meeting, Jon Throne, whom most of us know quite well, will give us some flower therapy with his presentation of "A Breath of Fresh Air." He’ll treat us to his usual entertaining flight of floral fantasy. The thrust will be bringing much desired Springtime into our homes and lives while we wait for our vaccines and those few crazy days in February, when the sun shines.

“For members who may not know Jon (**Jon Robert Throne, AIFD**), he is President of **Countryside Floral and Garden**, here in Issaquah, Business Owner/Engineer at **The Royal Bee Florist**, in Covington and Business Owner/Engineer at **Farm, Fare and Floral**, in Kent, which offers a unique place in the area with beautiful landscapes for events. Jon also provides bouquets and centerpieces with flowers grown on the farm.”
Fay Cawley



PRESIDENT'S MESSAGE

Hello, garden clubbers—

I hope you all enjoyed the Christmas and New Years holidays, though certainly in a very different way this year. Some of us turned our garages into dining rooms with decoration, lights and portable heaters! It was fun puzzling out how to do this as festively and safely as possible.

I recently sent out the links for NPA newsletter with it's schedule of classes and plant sales. Yay! I also sent out the BDG schedule of classes. This is a place at which I volunteer. I encourage others to take a look once we are able to do so.

According to various sources, we are due for a very wet winter.

I hope to see many of you on the 13th to enjoy our speaker, Jon Throne. His talks are always fun and they provide a lot of helpful hints for those who love design.

Georgann

A REMINDER...

Since we cannot give food contributions to the Issaquah Food Bank, currently, please consider making monetary contributions either to the Food Bank or to the Issaquah Community Services.

AN INTRIGUING PHOTO

Ken Morgan sent this photograph to your editor—and perhaps a bunch of other people—on January 4. We can wonder about the icicles growing upside down.



A PROPOS OF NOTHING AT ALL



[Seen on Facebook, 10-26-2020.
Your editor won't apply...]

JANUARY

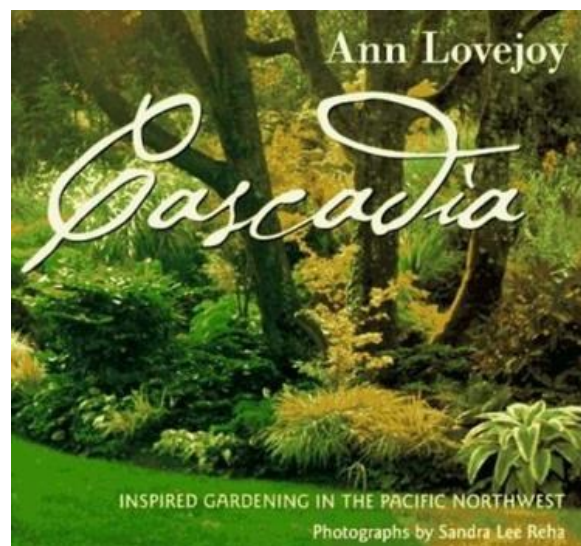
“This season of change is a good one in which to begin exploring the ways to enrich our winter garden. Though the year may be closing in, the garden need not die with it. Indeed, it never really does, for imperceptible changes are occurring every day, from the winter solstice on into spring. If we remain alive to the garden’s subtle alterations during the darkest days, we are ourselves renewed in its renewal”

”January’s short, dark days are for dreams. In January, we know that this year will be different. January is the time of promise, the hour of resolution. When the New Year opens frosty, gardeners pass the long evening in assessment, thinking about the past with an eye to the future,. We plan new garden acquisitions, choose new companions for favorite plants, invent new relationships to revive.

If you have no winter garden yet, find a sunny spot in a sheltered corner where you can take tea and soak up whatever warmth is on offer. A south-facing bank, mossy with thyme, makes a fragrant seat on a soft winter’s day. Here, January thaws will coax the first snowdrops into timid bloom and open

the silken silver catkins on native Scouler Willow (*Salix scoueriana*) a good month ahead of ornamental garden varieties. The stiff-fingered twigs of winter jasmine (*Jasminum nudiflorum*) are spangled with starry golden trumpets. Creamy buds of Fernleaf clematis (*Clematis cirrhosa* var. *balearica*) are swelling like tiny balloons, opening into creamy, freckled bells with a faint scent of primulas. Chinese witch hazel (*Hamelis mollis*) and wintersweet (*Chimohanthus praecox*) offer more intense fragrance, and the first bees buimble sleepily about them, thirsty for the taste of spring.”

[Taken from Cascadia: Inspired Gardening in the Pacific Northwest, by Ann Lovejoy.]



TO DO IN JANUARY: GARDEN PLANNING

January is the perfect time to rethink your garden design. The “bones” of the garden are easy to see. You can imagine the garden as you’d like it to be in spring and summer, and you can think of improvements you’d like to make. Catalogues from nurseries are beginning to arrive—you can review these for plants to enhance your garden.

Take a walk around your garden, observing the garden’s architecture, the vertical and horizontal structure of the plants and hardscape elements without the distraction of foliage and flowers

Take a few photos of your garden from different angles, from both inside the house and outside. (Looking through a camera lens offers an entirely different perspective.)

Make a plant “wish list.” Review the new plant catalogues you’ve received, noting the plants you’re interested in. Write down this list on a piece of paper, or in your garden organizer or journal, for future reference.

Paste the photos you took onto large sheets of paper, or download them to your computer and print these. Leave room to add notes and ideas around the pictures. (You might lay a piece of tracing paper over the photographs to sketch out some ideas.

TO DO IN JANUARY: GARDENING

Check winter mulch and replace as needed.

Press heavy plants back into the soil.

Remove snow and ice from evergreens.

Study mail order catalogues. Order seeds, plants and bulbs for spring.

Pot and chill bulbs for forcing. Move chilled bulbs indoors for forcing.

Sow hardy and half-hardy annual vegetable, and herb seeds indoors.

Spray broad-leaved evergreens with anti-desiccant.

In the depths of winter, I finally learned that within me there lay an invincible summer.

Albert Camus

NATIONAL SOUP MONTH

[Your editor is reprinting this article from the newsletter of The Gardeners Club of Santa Cruz County, CA, January, 2010. Yes, Virginia, I've looked for interesting ideas to sent to IGC members, this month. This seemed to be a good one,]

“January is National Soup Month,” time to consider planning a soup garden, The French version is called a “potager,” a kitchen garden that provides a year-round supply of fresh daily produce. It can include fruit trees, and herbs and even seasonal flowers. One of the great things about a vegetable soup garden is that you can grow what you like to put in your own soup. Like carrots, peas, green beans, squash, tomatoes, green peppers, corn, onions, and potatoes. Some vegetables that ripen early can be frozen until you are ready to make your soup ... Onions, green peppers tomatoes and zucchini need to be so they will ripen at the same time. A winter soup garden could include cabbage, kale, arugula, chard, spinach and Chinese veggies.

Let yourself go wild with possibilities for soup gardens and maybe having several of them. Here are some ideas.

The Borscht Garden: with red beets, red cabbage, and potatoes.

The Vichyssoise Garden: featuring leeks, Yukon Gold potatoes, chives and parsley.

The Stone Soup Garden. Here's where you get to plant just about any soup ingredient you can think of, And consider the garden décor possibilities! How about a soup tureen or pot from a thrift shop, filled with rocks, placed in the center of the bed or a stone cairn marking the site?

I'm planning a **Gumbo Garden...** I came across this recipe which can be made now [January].

Gumbo Des Herbes. This is a perfect dish for utilizing all greens, Never heard of using radish greens in a dish? “Gumbo des Herbes” uses beet greens, radish tops, spinach and almost every other healthy leafy green vegetable you can think of.

Ingredients:

- 1 small cabbage, cut into small wedges
- 2 small bunch spinach
- Greens of 2-3 cets & 2-3 turnips
- 1 small bunch mustard greens
- 1 11/2 lb bacon cut into 1" cubes (optional)
- 2 TBS allpurpose flour
- 3 1 c. green onions, chopped
- 1/4 c. green pepper, chpped
- 4 garlic cloves, minced
- Salt & pepper to taste
- 1 tsp *gumbo file* (powdered sassafras leaves)
- Freshly cooked long grain white rice

Continued on page 6

NATIONAL SOUP MONTH, Continued

Gumbo Des Herbes Instructions:

Thoroughly clean and wash greens. Place in a large stock pot with 2 c. water. Cover. Simmer greens until wilted but not cooked through. Reserve the steaming liquid, but drain off the greens and chop very finely. Set aside. In a large heavy skillet, brown the pork in its own fat just until it has rendered a few tablespoons of fat. (Vegetarians can eliminate this and just put a few tablespoons of vegetable oil in a skillet.) Add the flour to the skillet, stirring continuously, until it has taken on some color and is smooth and bubbly.

Stir in all of the chopped greens, green onions, bell pepper and garlic in the skillet, cooking and stirring until well combined. Add salt & pepper to taste. Place the entire contents of the skillet back into the stock pot, adding the reserved liquid plus enough water to measure 1 1/2 quarts of liquid. Bring the stock pot to a simmer and allow it to continue to cook in this manner until a thick puree has been achieved, *Patience in this is a virtue*. Remove gumbo from heat and stir in the *file*. Taste, adjust seasoning if needed, Serve hot, in a soupbowl over freshly cooked long grain white rice.



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