

April 2025 Newsletter

Spring has sprung and April has arrived ...

Happy April! April Fools' Day (April 1) is the one date on the calendar when jokes and mischief are expected. But how did April Fools' Day get its start?

Don't get fooled. The correct way to write this day is "April Fools' Day." It has been April Fools' Day since the 1800s. Why? If you know your apostrophes, then you know that putting the apostrophe after an S means it's a plural. There isn't just one fool on this day; there are many pranksters running around!

The origin of April Fools' Day is unknown, but theories place its start hundreds of years ago. Some theorize that the idea of April Fools' Day dates back to ancient Rome and a festival called Hilaria held at the end of March, where people would dress up in disguises and mock or imitate others.

Many folklorists believe it may go back to the 16th century France. Charles IX decreed that the new years would begin on January 1. Back in those times, New Year's Day was around Easter and spring festivals marked the occasion with a whole week of partying. Some folks were slow to catch on to the change, continuing to celebrate the new year. They quickly became the victim of jokes and pranks, including having paper fish put on their backs and labeled a "poisson d'avril," meaning April fish.

In Scotland, people would send others on phony errands called "hunting the gowk," as well as pin fake tails or kick me signs on the unsuspecting.

APRIL MEETING:

Date: April 9, 2025

Time: 9:30 AM - Set-up

10:00 AM - Business Meeting starts

10:30 - 11:00 - Social and Snack time

11:00AM - Program

12:30 - Clean-up

Location: Our Savior Lutheran Church
745 Front Street South
Issaquah, WA

Program: Mandy Carter will discuss lighting and design in photography as well as use of illuminated elements within designs. She is currently President of the Avant Designers of ELWD and has a cottage style sunny garden full of annuals and perennials in Arlington.

NOTE: Plan to stay after the meeting and participate in Garden Therapy by helping create spring arrangements for the nursing home next door. This will happen immediately after the garden club meeting.

Please bring: clippers, gloves and greens from your garden

Flowers will be provided by the club and Gale is bringing all we need

Horticultural Corner: Gale B. Will share information about Peony

April Snack Committee:

Hostess: Georgann L.

Crew: Shadi W.

Lexie D.

Karen M.

Lois H.

May Snack Committee:

Hostess: Deb M.

Crew: Gloria W.

Marie W.

Joanne W.

Sandra R.

LETS SAVE ON KITCHEN SUPPLIES:

Please remember to bring your own plate, napkin and silverware so we don't deplete the club's supplies and reduces our garbage footprint! And, attention coffee and tea drinkers - remember to bring your own cup (THANKS)

TIME TO PAY DUES FOR NEXT YEAR (2025-2026):

It's that time again! Dues for the coming year will be \$25.00 but as we did last year please consider giving a little extra if you can. This way we can keep the bank balance from dwindling since we aren't planning on having a plant sale again this spring. **Please give your cash, check or money order to Sandra.** If you need to mail it to her you'll find her address in your yearbook ...

POST OFFICE TROUGH:

A sign-up sheet was passed around for volunteers to check on the trough and surrounding area to make sure it is tidy and to water during the summer months.

March - Thanks to Maura E.. for checking on the trough and reports are that it's looking good!

April - Lois H.

May - Lexie D.

June - Joan F.

THINGS YOU MIGHT HAVE MISSED:

MARCH MEETING:

The March meeting was a very busy meeting. We had the Pine Lake Garden Club join us so the room was full and there was much conversation and laughter. A good time was had by all.

The speaker was Cleo Raulerston who talked about Perennials for Year-Round Color. She shared pictures of her yard with over 750 varieties of flowering plants in her journal. For each month she shared a plant that is a “tried and true pick”, on that is a bit more obscure and one that is a vine/spreader. She presented many creative and useful ideas that can be used to enhance our gardens! There were also a number of questions that she answered along the way ...

HORTICULTURAL CORNER:

Deferred due to having a guest garden club join us ...

SAVE THE DATES:

May 16, 2025 - Work Day at Bellevue Botanical Garden from 9:00 to 11:00. Security clearance required to participate.

May 19, 2025 - General Membership Meeting

April 28, 2025 - ELWD Board Meeting and Arbor Day Planting - Bellevue Botanical Garden ... everyone is invited!

June 3 - 5, 2025 - WSFGC Convention “Wonderful World of Color” at Little Creek Casino in Shelton

July 18 - 20, 2025 - District Flower Show - “Songs of Summer” at Bellevue Botanical Garden. **Volunteers needed!**

September 29, 2025 - General Membership Meeting

EDUCATIONAL CORNER:

10 Herbs That Thrive in Pots and Containers, According to Gardening Experts

Expand your patio or indoor garden to include this beautiful—and delicious—assortment.

Is there anything more picturesque and charming than an old-fashioned herb garden? Fortunately, you don't need a sprawling yard to grow an assortment of delicious herbs. Many can thrive in pots and containers, providing you with an ample supply of parsley, mint, and more.

Another perk? Growing herbs in containers means that you can easily bring cold-sensitive varieties indoors on chilly nights. Here, we spoke to horticulturists about the best species to grow in pots—and how to ensure that they thrive.

Meet the Expert

[Cindy Funes](#), educator, speaker, and expert in container gardening
[Susan Betz](#), master gardener and the author of *Herbal Houseplants*

RELATED: [10 Indoor and Outdoor Herb Garden Ideas That Guarantee Fresh Basil, Parsley, and More All Year Round](#)

Mint

Even if you have plenty of garden space, [it's helpful to grow mint in a container](#)—that way, it won't spread.

"Mint, along with lemon balm and French tarragon, has a well-earned reputation for spreading aggressively through underground runners," says Cindy Funes, an educator and expert on container gardening. "Before you know it, they can take over your garden, and outcompete neighboring plants for water and nutrients."

Growing mint in containers helps keep this in check, but it also makes the plant more versatile. "It lets me move the container around to find the best sunlight—I keep it close to the kitchen for easy snipping," Funes adds.

Zones: 3 to 9

Mature size: Varies; 12 to 24 inches tall x 12 to 24 inches wide

Care requirements: Moist, slightly acidic soil; full sun

Sage

[Sage is a lovely herb](#), with distinct leathery leaves and a woody stature that resembles a miniature shrub. It's a mainstay of Thanksgiving stuffings, but you can also use it for soups or with beef. Sage thrives in full sun, and will be happy in a container on your patio—or in a sunny window.

Zones: Varies, 4 to 9

Mature size: 12 to 24 inches tall x 12 to 24 inches wide

Care requirements: Well-drained soil; full sun

Thyme

Make some time for thyme! "Lemon thyme is another favorite," says Funes. "Its variegated foliage adds a bright, cheerful pop of color, and its fresh, citrusy scent is

instantly uplifting. As a trailing plant, it softens the edges of a container, while also bringing zesty, lemony flavor to dishes."

Zones: Perennial to Zone 4

Mature size: Up to 12 inches; makes an excellent ground cover

Care requirements: Full sun; well-drained soil

Basil

Basil has gorgeous glossy leaves, but make no mistake: It's not just ornamental, and also has a lovely scent and flavor. Additionally, this herb benefits from rich soil and plenty of sunshine.

"Pinch out tip shoots to encourage bushy growth," says Susan Betz, an author specializing in herbs. "Not all herbs are long-lived; enjoy basil and replace it as needed."

Zones: Annual, can overwinter in Zones 10-11

Mature size: 12 to 24 inches tall x 12 to 24 inches wide

Care requirements: Well-drained soil, full sun, likes containers

RELATED: [How to Grow and Care for Basil Plants—Indoors and Outside](#)

Rosemary

[Rosemary looks great in a container](#), with green "needles" that make it look almost like a tiny pine tree.

"It's an absolute must-have," says Funes. "Tuscan Blue grows upright with a striking structure, making it a stunning focal plant in a container, while Irene spills beautifully over the edges as a trailer."

Funes notes that rosemary's velvety, olive-green leaves invite touch, and that their aromatic scent is both calming and mind-clearing. "Plus, rosemary is a fantastic culinary herb," she adds. "I love adding it to grilled vegetables and meats."

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Zones: 7 to 8, or grown as an annual
Mature size: 36 inches tall x 36 to 48 inches wide
Care requirements: Moist soil; full sun

Oregano

[Oregano](#) is famous for being a key ingredient in pizzas and spaghetti sauces. Betz highly recommends a cultivar called Hilltop for its complex flavor, as well as its suitability for containers. For best flavor, harvest your oregano before any blooms form.

Zones: 4 to 10
Mature size: 1 to 3 feet tall
Care requirements: Full sun, well-drained soil, maybe even a little dry or sandy

Lemon Balm

[A big favorite for pollinators](#), lemon balm does indeed produce a lemony scent when its leaves are crushed. You can harvest it at any time, although younger leaves will provide

the best flavor. Lemon balm is a mint relative, so container growing is an excellent way to keep it from rapidly spreading.

Zones: 4 to 9

Mature size: 2 feet tall x 2 feet tall

Care requirements: Full sun to partial shade, keep it watered well, but not soaked

Chives

Chives are an allium like garlic or onions, but they're not typically grown for the bulbs, which are small and narrow. Instead, chives are enjoyed year after year by snipping small portions of their thin, tube-like leaves.

"Fresh chives are difficult to store, and dried chives quickly lose their flavor, [so] many cooks choose to keep a fresh supply of potted chives on hand," says Betz. "They blend well with other herbs in container gardens, or can thrive in a pot by themselves. The fact that they offer a year-round harvest makes them a convenient and reliable addition to any kitchen."

Zones: Perennial to Zone 3

Mature size: 12 to 18 inches tall x 12 to 18 inches wide

Care requirements: Rich, well-drained soil and full sun

RELATED: [How to Grow Chives Indoors or Out for a Bountiful Year-Round Harvest](#)

Parsley

[Parsley is much more than just a simple garnish.](#) "It's easy to grow, adds beautiful texture to container plantings (especially curly-leaf varieties), and is a staple in both my garden and kitchen," says Funes.

Parsley is relatively low-maintenance, but a few simple practices can help ensure its success. "Like most herbs, it does best in high quality potting soil and a container with good drainage," she says. "It needs at least six hours of sunlight per day, so be sure to

place it in a bright spot. And, though parsley isn't a heavy feeder, a monthly dose of fertilizer during the growing season will encourage lush, healthy growth."

She also recommends harvesting parsley often to keep the plant tidy and full of fresh growth. "Parsley is most flavorful in its first year, so enjoy it while it's at its best!" Funes adds.

Zones: 5 to 10

Mature size: About 12 inches tall x 12 inches wide

Care requirements: Full sun, well-drained soil, average watering needs

Fennel

For something a little different, try growing fennel in a container. "Fennel is all about texture for me," says Funes. "It's airy and feathery, creating a soft, billowy contrast to more structured plants. It makes a container feel layered and dynamic [and] takes a planting to the next level."

It also has a wide range of culinary uses. "Let's not forget its intoxicating fragrance and sweet, anise-like flavor," she adds.

Zones: 4 to 10

Mature size: Can reach 5 feet tall

Care requirements: Full sun, loamy soil, moderate watering needs