



SOUTHERN CALIFORNIA HORTICULTURAL SOCIETY

Where passionate gardeners meet to share knowledge and learn from each other.

socalhort.org

July 2013 Newsletter

OUR NEXT MEETING

Thursday, July 11

7:30 pm

*Los Angeles Zoo

Wetherbee Auditorium*

5333 Zoo Drive

Los Angeles CA 90027

*We meet the second Thursday
of each month at 7:30 pm*

This meeting is free to SCHS members and is \$5 for non-members without a guest pass.

NEW MEMBERS

Richard Carlos

Valerie Loew

Mary C. Montes

Cynthia Nunes Robinson

Judy Dattels

Curt Klebaum

NEXT SHARING SECRETS QUESTION

The Sharing Secrets question for July is: *"What is your favorite new plant this year, and why?"*

You can answer on the cards we'll supply at our June 13 meeting, on our MemberLodge website or e-mail your response to: sglarkspur@aol.com by Friday, June 14.

IN THIS ISSUE

| | |
|--|---|
| June Meeting Recap by Laura Bauer | 2 |
| Sharing Secrets | 2 |
| Green Sheet by James E. Henrich..... | 3 |
| Escape to Ventura..... | 4 |
| Horticultural Happenings by Bettina Gatti | 5 |
| Upcoming 2013 SCHS Programs | 6 |

The July Meeting

Amelia Lima: Roberto Burle Marx: Gardens in Brazil.



Amelia Lima will be our guest speaker for the July meeting of the Southern California Horticultural Society, presenting her talk about Brazilian landscape architect, Roberto Burle Marx. She is the owner of Amelia B. Lima and Associates, Inc. a design studio specializing in residential landscape design.



Born in Rio de Janeiro, Brazil, Amelia studied architecture at Universidade Santa Ursula. She has an Associate degree from Harper College in Applied Science in Horticulture, and has been certified by the Association of Professional Landscape Designers for 13 years. She moved to the United States 30 years ago, and has lived in Massachusetts, Illinois, Ohio, Texas and California. These changes in location have allowed her to experience gardening in different U.S. climate zones, each with their distinctive plants.

In 1989, Amelia had the opportunity to meet Roberto Burle Marx, and spend time in his studio in Rio de Janeiro. She is a great admirer of his gardens and loves to teach about his art.

Roberto Burle Marx produced some of the most iconic garden and landscape designs of the twentieth century. His use of native plants from the forests of Brazil, laid down

in great swathes of repeating patterns and blocks of color, is still in fashion today.

Marx's work "can be summarized in four general design concepts—the use of native tropical vegetation as a structural element of design, the rupture of symmetrical patterns in the conception of open spaces, the colorful treatment of pavements, and the use of free forms in water features" (Vaccarino 2000, p. 17). This approach is exemplified by the Copacabana Beach promenade, where native sea-breeze-resistant trees and palms appear in groupings along Avenida Atlantica. These groupings punctuate Portuguese stone mosaics which form a giant abstract painting where no section along the promenade is the same. This "painting" is viewed from the balconies of hotels, and offers an ever-changing view for those driving along the beach. The mosaics continue the entire two and a half mile distance of the beach. The water feature in this case, is of course, the ocean and beach, which is bordered by a 30-foot-wide continuous scallop-patterned mosaic walk.

Copacabana Beach is widely regarded as the most famous beach in Brazil, if not the world.

We look forward to hearing Amelia Lima's presentation illustrating the work of this visionary artist.

This meeting will be at the Los Angeles Zoo, Wetherbee Auditorium. We will return to Friendship Auditorium next month.

(SEE NOTES ON PAGE 2 FOR DIRECTIONS)

June Meeting Recap

Chef Ernest Miller teaches through stories. When it comes to our perception of food, he believes there are actually six senses: salty, sweet, sour, bitter, umami (savory) and STORY.

Chef Ernie started off his talk with a history of food preservation, from salt and fat/oil preservation through modern factory processing. The miracle of being able to save food for later enabled civilizations to survive unstable food supplies and created commerce. Ernie illustrated his history with characters like Napoleon Bonaparte, who gave out a prize for anyone who could invent a way to deliver dependable food to his armies. The prize was collected by a vintner who boiled fruit puree in sealed wine bottles until it was sterile.

Home food preservation in America reached its peak during World War II, when food and the metal for cans of processed food was needed for the war effort. Americans were encouraged to grow their own food in Victory gardens and preserve it by "canning" in glass jars. Many of us can remember parents or grandparents who knew how to put up fruits and vegetables in season. So why do so few people know how to do this now?

One reason is the urbanization of America – many people moving to suburbs and cities simply didn't grow vegetables or fruit (much less chickens!). Only recently have urbanized people started to grow small food gardens again.

Another reason is the rise of cheap, factory-processed preserved foods after the war. However, with 50-plus years of industrial food as king, some of the adverse health effects of factory farming are coming to light: too much salt, sugar or chemical preservatives. The latest rise in home food preservation comes from a desire to take back control of what we consume.

Ernie credits the Slow Food Movement, the locavore movement and author Michael Pollan with making people think about where their food comes from and what they choose to eat. He said the story behind locally-produced food items can create a connection to us and encourage us to produce our own food. Even mass-produced foods, like Huy Fong Foods' Sriracha Sauce (the red Vietnamese hot sauce in the bottle with a rooster on it) had to come from somewhere: in this case, "Huy Fong" was the name of the boat that brought the company's founder from Vietnam to Los Angeles. He built his hot sauce empire with heirloom recipes and quality ingredients that are still sourced only from certain growers in Los Angeles and Ventura Counties.

People are now "re-learning" how to produce their own food and how to preserve it. Ernie also reminded us that home food preservation used to be a community effort. "Many hands makes light work" is especially true with the labor-intensive work of canning vegetables or fruits. He encouraged us to form harvest and canning parties with friends so that, in addition to a source for healthy food, food preservation brings

neighbors and communities together.

Ernie ended his talk with a demonstration of one of the simplest forms of food preservation – salt water preservation of cabbage, aka sauerkraut. Without going into too much detail on the different types of salts and how the fermentation process works ("You all should learn to cook!" he admonished the crowd*), he started five pounds of chopped cabbage on its way to becoming sauerkraut that will last for a couple of months in the refrigerator. He also showed off his fermentation kit, which has a special "burper" on top of the clear glass canister to allow the release of CO2 during the fermentation process.

Chef Ernie is an instructor with the Master Food Preserver Program through the University of California Cooperative Extension. You can sign up for the Master Food Preserver Program through their website (when class space is available!). He also mentioned other organizations like Craftcation and Food Forward for people interested in learning more about food preservation.

- Laura Bauer

* - The book he mentioned for newbie chefs is *The Flavor Bible* (2008), by Karen Page and Andrew Dornenburg.*

Thanks to Dan Robinson and Calscapes Growers for providing raffle plants, and thank you as well to John Schoustra for arranging to pick up the plants. We welcome the return of our plant raffle.

Thanks to everyone who brought plants for the forum table.

Thank you as well to all of the people who helped set up the meeting, sign in our guests, run the AV equipment and help clean up afterward.

Please join us for our next meeting as **Amelia Lima** presents: *Roberto Burle Marx: Gardens in Brazil* on July 11 at the **Witherbee Auditorium at the Los Angeles Zoo**.

A FEW NOTES ON THE ZOO AUDITORIUM

Our July 12 meeting of SCHS will be held in the Witherbee Auditorium at the Los Angeles Zoo, northeast corner of Griffith Park. The Zoo is located near the junction of the I-5 and the 134 freeways. There is plenty of free parking, and volunteers will direct you to the auditorium, just inside the entry gates. We will have plant sales, and the Plant Forum (both outdoors in the area in front of the hall). There will be refreshments, though no food or drink can be taken inside the auditorium. We would like to thank board member Sandy Masuo for arranging this with Zoo management.

SHARING SECRETS

In June, we asked you to answer "Do you preserve any of the produce you grow?" and here are some of your responses. Read more on our SCHS MemberLodge website, schs.memberlodge.org.

Yes! Canning: Sweet gherkin and garlic dill pickles, honey strawberry-rhubarb, honeyed kumquats, honey-spiced peaches. Yum!

-Yvonne Savio

I make pickled preserved lemons with our Meyer lemons, dried herbs, yellow squash pickles, honey in glass jars (a self-preserving product from our hive), furniture polish and hand lotion of beeswax obtained from honey extraction.

-Kathryn Itomura

I can fig preserves, mixed berry preserves, American peach chutney. For the first time trying caper berries preserved in salt, fermenting dill pickles, canning peach jam, tomatillo salsa, and roasted red peppers. I also freeze tomatoes for future use.

-Sondra Hague

I make loads of tomato sauce and freeze it, dill and sweet dill pickled cucumbers, and pickled peppers. Habanero and jalapeno jelly to give away at holidays. I freeze citrus juice, lemon and lime particularly.

-Steven Gerischer

To preserve a surplus from over-achieving trees, and assorted impulse purchases, I found that freezing was easy and effective. I froze almost everything in ice cube trays, then dumped the trays into sealed bags for more compact storage. Tomatoes, peppers, & chiles - cut into whatever size you generally use to cook; seed if desired. Hachiya persimmons--wait until squishy ripe before freezing; eat partially frozen figs - cut off neck section; freeze whole or in pieces; eat partially frozen tangerine sections--remove seeds; use for stir fry. Kumquats--cut in half & remove seeds; freeze directly in bags; use in stir fry lemons & oranges--juice; freeze in cubes for cooking; freeze in quart plastic containers for juice; put in bags once frozen. Grapes--seed if not seedless; freeze in cubes or directly in bags; eat partially frozen or use in stir fry.

-Joan Citron



socalhort.org

SOUTHERN CALIFORNIA HORTICULTURAL SOCIETY

APRIL 2013
PLANT FORUM NOTES

GREEN SHEET

Compiled by James E. Henrich
Photographs by Paul Martin

Thank you to all who brought plants to the April, 2013 meeting. Everyone is encouraged to bring in plants to share with the group. Remember that you do get one free Exhibitor's Ticket for the Plant Raffle if you bring in one or more plants for discussion at the Plant Forum table (if there is a Plant Raffle that night).

In addition to the plants discussed below, the following plants, described or listed in the Society's *Selected Plants for Southern California Gardens* (2000) or previously written up for a *Green Sheet*, were shown. [Family names in accordance with the Angiosperm Phylogeny Group II (<http://www.mobot.org/mobot/research/apweb/>)] are included for your reference.]

Information in this compilation was gleaned and condensed from the Plant Forum exhibit cards, my personal library, and a suite of various internet sites.

Plants that could not be fully identified:

Cantua, experimental introduction (UCR), cantua (Polemoniaceae), by Eric Brooks, Baldwin Hills.

Lathyrus, sweet peas (Fabaceae), by Gary Kamisher, West Los Angeles.

Salvia hybrid, salvia (Lamiaceae), by Bart O'Brien, Overland.

Albuca namaquensis (syn. A. circinata), slime lily (Asparagaceae), by Yvonne Savio, Pasadena. Namibia to the Eastern Cape, South Africa. Bulb native to stony sandstone slopes. Greenish-yellow flowers are borne downward facing with outer tepals held horizontally and inner tepals connate. Leaves coiled like A. spiralis in dry and sunny conditions, becoming deciduous but are evergreen where water is readily available.

Grevillea 'Long John', spider flower (Proteaceae), by John Schoustra, Somis. Australia. Upright shrub 8 to 10 feet tall by 5 to 8 feet wide. It produces large dark rose-red and orange flower clusters on the ends of the branches. Drought tolerant once established. The cultivar name comes from its parents, Grevillea longistyla and G. johnsonii.

Indigofera incarnata 'Alba', white Chinese indigo (Fabaceae), by Paul Martin, Pasadena. Japan, China. Shrub to 18 to 24 inches tall with white pea-shaped flowers; typical species flowers are rosy with a paler standard.

Leucospermum 'Scarlet Ribbon', L. cordifolium 'Yellow Bird', nodding pincushion (Proteaceae), by Gary Kamisher, West Los Angeles. South Africa. 'Scarlet Ribbon' is the progeny of Leucospermum glabrum and L. tottum that forms a large shrub to 4 to 5 feet wide and tall. Flowers are multi-colored, salmon pink and scarlet. It was produced by the Vegetable and Ornamental Plant Institute (VOPI) in 1974. 'Yellow Bird' forms a mounding shrub to four to five feet wide and 6 to 8 feet tall with yellow flowers in spring. Both are drought tolerant once established.

Moraea pendula, moraea (Iridaceae), by Sheldon Lisker, Temecula. South Africa. Cormous plant to 1.5 to 2 feet tall bearing yellow radially-symmetrical flowers with red anthers and reflexed tepals. It grows in moist places at the bases of rocks and near streams.

Salvia roemeriana 'Hot Trumpets', salvia (Lamiaceae), by John Schoustra, Somis. Texas to northern Mexico. This perennial, hybrid selection is compact to about 1 foot in height; flowering first year from seed. Flowers are intense scarlet, borne throughout the growing season; shade tolerant; foliage is spicy scented; a Kieft Seed introduction.

Scilla hughii, squill (Asparagaceae), by Sheldon Lisker, Temecula. One small island off the coast of Italy. Bulb similar to Scilla peruviana but is characterized by having much longer bracts, wider leaves and a purplish flush to the bracts. It is listed by IUCN Red List of Threatened Plants as rare.

Veronica austriaca 'Venice Blue', Austrian speedwell (Plantaginaceae), by John Schoustra, Somis. Europe, Asia Minor. Perennial to 1 foot tall, leaf margins toothed, with the largest deep blue flowers in its class; inflorescences are short but multi-floral, easy to grow, spreads readily, flowers in early spring and performs best in full sun.

Contact each listing below to confirm the event, for details and for a full schedule.

☎=Registration requested or required.

ARCADIA 91007

L.A. COUNTY ARBORETUM & BOTANIC GARDEN

301 N. Baldwin Ave.
626-821-4623; arboretum.org

Saturday, July 13

10:00am-4:00pm

Saturday Botanical Art & Illustration.

Cristina Baltayan is the instructor and all levels of experience are welcome.

Fee ☎

BEVERLY HILLS 90210

TREE PEOPLE

12601 Mulholland Drive
818-753-4600; treepeople.org

Sunday, July 28

7:00-9:00pm

Moonlight Hike. Free to members and three guests; \$5 for non-members. Pre-register to attend, contact moonlight@treepeople.org.

CLAREMONT 91711

RANCHO SANTA ANA BOTANIC GARDEN

1500 N. College Ave
909-625-8767 x200; rsabg.org

Sunday, July 21

10:00-11:00am

Guided Tram Tour. This tour offers guided exploration of the Garden's northern 55 acres and highlights the beautiful and amazing diversity of the California Floristic Province. Fee ☎

LA CANADA FLINTRIDGE 91011

DESCANSO GARDENS

1418 Descanso Drive
818-949-7980; descansogardens.org

Tuesday, July 16

2:00pm

Green Walls. A lecture on vertical gardening. Public admission to the Gardens and the lecture is free of charge the third Tuesday of the month.

Saturday, July 20

10:00-11:30am

Design a Terrarium. The course will teach the basics to build a terrarium for indoor enjoyment using succulent plants. Fee ☎

Saturday, July 20

1:00-3:00pm

Backwards Beekeeping. Learn the ins and outs of understanding bees from Roberta Kato of the Backwards Beekeepers Association. Free with garden admission.

LOS ANGELES 90007

NATURAL HISTORY MUSEUM

900 Exposition Blvd.
213-763-3471; nhm.org/workshops

Saturday, July 13

9:30-11:30am

Fruit Tree Pruning Workshop. A hands on class with instructor Don Hodel.

Fee ☎

PALOS VERDES PENINSULA 90274

SOUTH COAST BOTANIC GARDEN

26300 Crenshaw Blvd.
(310) 544-1948
southcoastbotanicgarden.org

Sunday, July 7 & Wednesday, July 17

8:00am-12:00pm

Audubon Bird Walks. Local Audubon members guide this walk through the garden looking for unusual and resident birds. Free with garden admission.

SAN MARINO 91108

HUNTINGTON BOTANICAL GARDENS

1151 Oxford Rd.
626-405-2128; huntington.org

Thursday, July 11

2:30pm

Garden Talk and Plant Sale: Colombia, Tropical Plant Paradise. Dylan Hannon, curator of tropical collections, answers the question "Why does The Huntington keep sending me to Colombia?" Free.

Saturday, July 13

9:00am-3:00pm

Botany for Gardeners. In this lab-based class led by Jim Folsom, director of the Botanical Gardens, participants explore the elements of basic plant structure, development, floral biology, and nutrition that impact how plants grow and perform. Fee ☎

Saturday, July 27

10:30am-1:00pm

Ranch Open House. What's new on the Ranch? Self-tour The Huntington's urban agriculture site and take home some fresh ideas for sustainable gardening. Free with garden admission.

SUN VALLEY 91352

THEODORE PAYNE FOUNDATION

10459 Tuxford Street
(818) 768-1802; theodorepayne.org

Saturday, July 6

9:00am-1:00pm

California Native Plant Horticulture.

Learn the basics on gardening with

California flora with instructor Lili Singer.

Fee ☎

Saturday, July 6

1:30-3:30pm

Native Land Management. This course presents California Indian land management techniques with instructor Kat High. Fee ☎

Saturday, July 20

1:30-3:30pm

Four Seasons of Color with Native Plants. Learn how your native plant garden can be a seasonal showcase of flowers, seed, fruit and foliage with instructor Lili Singer. Fee ☎

Saturday, July 27

1:30-3:30pm

Collecting, Processing and Storing Native Plant Seed from Home Gardens with instructor Genevieve Arnold. Fee ☎

The **San Diego Horticultural Society** meets Monday, July 8 at 6:00pm at the Surfside Race Place, Del Mar Fairgrounds. *Succulents Simplified.* Debra Lee Baldwin is the featured speaker. Fee for non-members. Information: 619-296-9215, sdhort.org.

- Compiled by Bettina Gatti
Send notices to
bettina0203@hotmail.com.

UPCOMING 2013 SCHS PROGRAMS

At Friendship Auditorium, 3201 Riverside Drive, Los Angeles CA 90027, starting at 7:30 pm, unless otherwise noted.

August 8 - Daniel Marlos: *The Curious World of Bugs*.

September 12 - Horticulturist of the Year dinner at Los Angeles County Arboretum and Botanic Garden. Honoring Dave Lannom.

October 10 - Native Plant Growers Panel (Details TBA).

November 14 - Bernard Trainor: *Landprints*.

CBHL Literature Awards Recognize Excellence in Botanical and Horticultural Literature

May 9, 2013 – East Lansing, Michigan – The Council on Botanical and Horticultural Libraries, Inc. (CBHL) presented its fourteenth Annual Literature Awards on May 9, 2013. This presentation was made in East Lansing during CBHL's 45th Annual Meeting hosted by the Michigan State University Libraries. The Annual Literature Award, created to recognize significant contributions to the literature of botany and horticulture, honored two monumental resources this year. *Conifers around the World* by Zsolt Debreczy and Istvan Racz, edited by Kathy Musial and published by DendroPress was honored with the 2013 award in the Technical category. The winner in the General Interest category is *Gardens for a Beautiful America, 1895-1935*: by Sam Watters, photographs by Frances Benjamin Johnston, published by Acanthus Press.

(See entire clipping online at: socalhort.org)

Board of Directors

Steven Gerischer, *President, Pacific Horticulture Board, Programs & Newsletter*

James E. Henrich, *Vice President, Green Sheet & Membership*

Laura Bauer, *Treasurer & Finance*

Joel Lichtenwalter, *Membership Secretary*

Carol Bornstein *Programs*

Sandy Masuo, *Facebook & Field Trips & Volunteer Coordinator*

Yvonne Savio, *Programs & Field Trips*

John Schoustra, *Plant Raffle & Plant Sales*

Lili Singer, *Selected Book Sales & Programs*

Jill Vig, *Pacific Horticulture Board*

818-567-1496 / socalhort.org / Join us on Facebook

Newsletter Editor: Steven Gerischer

Contributors to this issue: Laura Bauer, Bettina Gatti, Steven Gerischer, James E. Henrich, and all Sharing Secrets contributors.

Next deadline: Friday, July 12 (for August newsletter).

It is the Friday following our monthly membership meeting.

Please contribute an article or information of interest.

Southern California
Horticultural Society
PO Box 94476
Pasadena CA 91109-4476

NEWSLETTER
July 2013



SCHS Field Trip: Escape to Ventura!
Saturday, July 27, 2013

Just as the summer is heating up in Southern California, SCHS invites you to head to the cooler climate of coastal Ventura County. Even though it's a bit of a drive (1.5 - 2 hours from most LA locations), we hope to tempt you with two unique nurseries and a chance to see a Board member's dream garden.

We'll meet up at 10:00 am at the Australian Native Plant Nursery in Casitas Springs. Owner Jo O'Connell will give us an overview of her extensive collection and tell us why Australians are great plants to grow in California. Of course, you'll be able to purchase some to take home!

Next we'll head to the Love House Dahlia Farm. Owners Ann and Andy Dunstan can tell us about their operation, and how to deal with a dahlia obsession.

Finally, we'll converge on Board Member Laura Bauer's house for (iced) Coffee in the Garden and light snacks. Laura and her husband moved into their Ventura house in June 2012 and have worked hard to transform their "blank slate" into a sustainable, wildlife-friendly landscape.

This tour is FREE to SCHS members, but a \$5.00 entry fee is required for non-members. Mail in the form below or sign up online or at the SCHS MemberLodge by Wednesday, July 24. Details will be emailed to registered attendees. (Also, Ventura has many great restaurants and unique stores – we'll include a short list of suggested destinations to complete your day.)

SCHS ESCAPE TO VENTURA FIELD TRIP – JULY 27, 2013
PLEASE RESPOND NO LATER THAN WEDNESDAY, JULY 24.

Yes, please reserve: _____ Member Reservation

_____ Non-member Tickets at \$5 each = \$_____ Total

Member's Name(s) _____

Non-Member Name(s) _____

Contact Phone _____ E-mail _____

Make your check payable to SCHS. Mail to: P.O. Box 94476, Pasadena, CA 91109
SCHS Phone: 818/567-1496 Website: www.socalhort.org