

Homer Garden Club

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The next meeting of the Homer Garden Club will be a Zoom meeting March 20 at 2:00 pm.

March 2022

Newsletter

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The March 20 Zoom meeting will feature Brenda Adams on Garden Color Demystified

While most of us are perfectly comfortable with color in our wardrobes or home décor, for some reason many of us get a bit wobbly when we think about how to use color in our gardens. Let's make this the year we all gain our footing and use color with confidence.

Color is an incredibly powerful tool. We can use it to set the mood of our gardens. We can create a joyful space or a serene and contemplative one. Perhaps our goal is sophistication or wild and crazy. Color can do it!

We can also use color to manipulate space making our gardens look bigger or smaller than they actually are. In other words, color can affect our perceptions.

Learn to master the unique aspects of

Alaska's soft light, backlighting for interesting effects, and what can make a "hot" color cool or a "cool" color hot.



If you would like to become the master of color in your garden, then join us on

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Instructions for attending the March Zoom Meeting are on Page 2

March Speaker Brenda Adams
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Sunday, March 20th at 2PM when award-winning garden designer, Brenda Adams, will demystify this important aspect of creating a beautiful garden

Brenda Adams is the author of the acclaimed books, *Cool Plants for Cold Climates: A Garden Designer's Perspective*, winner of the Garden Writers' Association 2018 Silver Award, and *There's a Moose in My Garden: Designing Gardens in Alaska and the Far North*.

The international-award-winning designer of Gardens By Design,



Brenda has created over 240 unique gardens for residential and commercial clients. She is a long-time master gardener and educator as well as a frequent guest on radio and a speaker throughout Alaska and around the country.

Last spring, Brenda taught an in-depth, 6-week class on design to the Advanced Master Gardeners of Alaska. By popular demand she is presenting the class again to regular Master Gardeners. Her presentation this month for the Homer Garden Club is drawn from those classes.



March Zoom Meeting Instructions

by Kathy Dube', President

February 20, 2:00 pm, Garden Club Meeting via Zoom

I am looking forward to chatting with everyone at March Zoom meeting. Below is the link to the Zoom meeting. As always, we will have a short business meeting first and then enjoy the speaker Brenda Adams. If you click on the link it should get you directly into the meeting, or you can go to Zoom on your web browser and type in the meeting ID and passcode. See you then!

Topic: Homer Garden Club - March 2022
Time: March 20, 2022 02:00 PM Alaska

Join Zoom Meeting

<https://us06web.zoom.us/j/84622795178?pwd=VW4yaUtDWmVmSWRxZDN0MW1SSytJdz09>

Meeting ID: 846 2279 5178

Passcode: 500861

One tap mobile

+13462487799,,84622795178#,,,,*500861# US (Houston)

+17207072699,,84622795178#,,,,*500861# US (Denver)



ANNOUNCEMENT

Rosemary Fitzpatrick will no longer be doing gardening articles for the Homer newspaper. Instead, she has a blog!

kachemakgardener.blogspot.com



Treasurer Report

by Louise Ashmun, Treasurer

February 2022

Income

Book Sales	\$21.94	
Membership	\$210.00	
Total Income		<u>\$231.94</u>

Expenses

Speaker Honorarium	\$100	
Total Expenses		<u>\$100.00</u>

Checking Beginning Balance 02/01/2022	\$	6,895.90
Income	\$	231.94
Expenses	\$	100.00
Interest	\$	0.27
Ending Balance 02/28/2022	\$	<u>7,028.11</u>
Money Market Beginning Balance 02/01/2022	\$	15,073.09
Interest	\$	1.16
Money Market Ending Balance 02/28/2022	\$	<u>15,074.25</u>
Total Ending Balance 02/28/2022	\$	<u>22,102.36</u>



HGC February Meeting Minutes

by Connie Cavasos, Secretary

Meeting called to order by President Kathy Dube' at 2:11 on February 20,2022.

20 attendees; no new announcements

Secretaries Report – Connie: nothing to report

Treasurers Report – Louise: HGC has \$22,000 total at the moment.

Committees:

Gardeners Weekend – Francie: Finalizing details, July 17 will be the large event for the public. July 24 will be smaller event for members only; looking for volunteers as the dates come closer.

Speakers – Janice: Brenda Adams next month, topic will be garden design with color. April will be Don and Donna Rae with Ocean Side Farms talking about Korean natural gardening. May presentation (s) on the preservation of food. Janice is open to anyone who would like to be a presenter on this topic, please contact Jan or Sally.

Baycrest Garden – Brenda: Was hoping to coordinate with plant sale since it has worked well in the past. HGC Baycrest hill garden is just left of the kiosk. Big event in the spring, clean, fertilize and refresh

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the mulch. We ask for 2 people to volunteer every week to dead head and weed. Sign up calendar will be by email and in the newsletter.

Social Committee – Waiting for in-house meetings

Data Base Report – Barbara not in attendance, Kathy thanks everyone for paying your dues.

Newsletter – Kathy: please let Paula know if you have any articles to put in the newsletter.

Publicity – Nothing to report

Plant Sale – Kathy: Usually held in May; hopefully we can coordinate that with Baycrest Garden clean up. Janice: fun event for everyone, people can bring plants they have divided to sell. The date will be decided next month.

Scholarship – Francie: Posted on the south Peninsula school district website. The scholarship is for anyone going into a career in horticulture. Brenda asks about eligibility. Francie supplied the following: *High School Graduation with preference to a current year graduate. Reside in Greater Kachemak Bay area, including communities around Anchor Point, the head of the Kachemak Bay and across Kachemak Bay. Applicant must be enrolled or admitted to an accredited two- or four-year college, or vocational institution. Applicant must be planning to pursue a career in horticulture sciences, soil sciences, landscaping, garden design, greenhouse management, farming or a related environmental field.*

Meeting Adjourned at 2:26

Next membership meeting March 20, 2022 at 2:00

Debbie Hinchey, M.S. in Horticulture, gave presentation on fruit trees and berries to grow here.



Edible Flowers From Your Garden by Elizabeth Waddington, Rural Sprout

When we think about growing food in our gardens, we generally think about fruits, vegetables and herbs. But flowers are not only for ornament, or for the bees and other wildlife – they can be delicious, while also being packed full of vitamins and minerals, too. There are many traditional edible crops that can be ornamental, and also far more edible ornamentals than you might think.

In this article you will learn a little bit of the about some of the edible flowers that you can eat right out of your garden – just some of the most popular edible flowers that you might find there.

Word to the wise – never eat any-

thing unless you can be absolutely sure that you have identified it correctly.

And always make sure that you take the time to carefully explain to children about which things they can eat in your garden, and which they should be sure not to touch. Bearing that in mind, it is usually pretty easy and straightforward to begin eating flowers from your garden. The list of edible flowers below should give you a good place to get started:

We tend to grow all these flowers as ornamental plants. But they can also find their place on our plates.

In this (far from comprehensive)

list, you will discover just how many of the plants we commonly grow in our garden for their appearance also taste great.

1. NASTURTIUMS

Nasturtiums have a delicious, peppery taste similar to rocket or watercress and their colourful blooms look great in a summer salad. Both the flowers and the leaves can be used and have a similar taste. You can also use the seeds, pickled, as a caper substitute.



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2. PANSIES

Pansies have a mild lettuce-like taste that makes them a popular option for salads.

Of course, they come in a range of hues which look great on the plate and the whole flower can be used, which makes harvesting super easy.



3. VIOLAS/ VIOLETS

Like pansies, violas and violets have a mild and slightly sweet flavor. Again, the whole flower can be used in salads or sandwiches. Candied violets also make an excellent cake decoration.



4. HOSTAS

Hostas are an incredibly useful edible ornamental. You can eat the flowers and, in fact, the whole plant is edible. Try the stolons in a stir fry in spring, or leaves along with the flowers in a range of raw or cooked recipes.

5. BORAGE

Borage's pretty blue flowers have a cucumber like taste. They are wonderful for use in summer drinks, and in a range of salads or other recipes. One cool idea is to freeze borage flowers into ice cubes that can be slipped into your summer drinks.

6. CALENDULA

The peppery petals of calendula are a fantastic addition to salads, stir fries, pasta meals etc.. Their zesty tang



adds piquancy and their color adds vibrancy to a range of dishes. The petals can be used as an alternative to saffron.

7. FRENCH MARIGOLDS

Fresh, zingy and citrus-like, the petals of French (though not African) marigolds are edible, and are another great, colorful addition to summer salads. The petals can also be used in cooked dishes and are also sometimes referred to as 'poor man's saffron'.

8. CHRYSANTHEMUMS

All chrysanthemum flowers can be eaten, though they can differ considerably in how they taste. Some are hot and peppery, some much milder, and some even sweet. You may have to take a nibble of a few different varieties to find out which ones you enjoy.

9. CARNATIONS

Carnations taste a little peppery, or somewhat like cloves. They can be used in savory salads like many of the above options, but also in sweet desserts. One great recipe calls for carnations to make a delicious cheesecake, for example.

10. HOLLYHOCKS

The blowsy blooms of the hollyhock are one of the versatile edible flowers with a mild and slightly sweet taste. They can be used as garnishes, in salad dressings, or in a variety of other dishes. Hollyhocks are in the mallow family – and a number of other members of this family also have edible leaves and flowers.



11. SUNFLOWERS

You may be familiar with the fact that you can eat a sunflower's

seeds. But you may not be aware that you can also eat the petals, and the unopened flower buds can be steamed in the same way as an artichoke.

12. CORNFLOWERS

Cornflowers have a slightly sweet and spicy clove-like taste. They also crystallize well and so can also be used candied, like violets, for cupcake toppers or the like.



13. GLADIOLI

Gladioli in their colorful hues can be stuffed to create delicious dishes. The individual flower petals can also be eaten alone, and have a mild lettuce-like taste.



14. HONEYSUCKLE

Honeysuckle blossoms bring a fragrant sweetness to jams, jellies, cakes and other sweet treats. As the name suggests, they do have a somewhat honey-like taste to them.

15. DIANTHUS

Dianthus, or pinks, petals can be steeped in wine or sugared for use in cake decoration. These petals are surprisingly sweet as long as they are cut away from bitter white base of the flowers.



16. ANTIRRHINUM

Snapdragons, or antirrhinum flowers have a slightly bitter flavor that resembles that of chicory. It can be used in a range of recipes and its snapping dragon shape means that it can look cool on the rim of a bowl or cocktail glass.



17. TULIPS

Large, smooth tulip petals make wonderful little platters for sweet canapés, or as little scoops for some ice cream or another dessert. They have a sweet lettuce flavor but with a slight peppery aftertaste and can also be used in spring salads.



18. ROSES

Roses are often used in Middle Eastern dishes in the form of rose water which adds intense rose flavor to a dish. But the petals can also simply be used as garnishes or additions to a range of recipes.

19. LAVENDER

Lavender does not just smell great, it can also provide a mildly sweet (though strong) flavor to a range of sweet baked goods, ice creams and other recipes. Just be sure to add lavender in moderation, as the flavor really is intense.



Homer Garden Club
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