

THE WEEDER

MAY 2023

Volume 35 Issue 5

2023 CALENDAR

We meet on the fourth Monday of each month, 7:30 pm at the Brentwood Community Methodist Church, 809 Second Street in Brentwood. Board Meetings are held on the first Tuesday (after the 1st Monday) of each month, 7:00 pm in the Fireside Room. Delta Informal Gardeners encourages gardening through education and beautification of the community.

2023 General Meetings

January 23

February 27

March 27

April 24

May 22

June 26 - Members Potluck

July 24

August 28

September 25

October 23

November 27

December 11 - Holiday Potluck

2023 Board Meetings

January 3 July 11*
February 7 August 8
March 7 September 5
April 4 October 3
May 2 November 7
June 6 November 28*

2023 Garden Tour: MAY 20

* Adjusted due to Holidays

PRESIDENT'S MESSAGE

Stappy Mother's Day! This will be the first Mother's Day I've gotten to spend with my Mom in a lot of years. I've enjoyed working our Plant Sale for more years than I can remember and it will be strange not to work it, but it's nice to be able to spend time with Mom that weekend. If your Mom is still with you I hope you'll give her an extra hug this year. If she's not, please share some of your favorite memories with others. Our Mom's never leave us completely, there is always that voice in your head asking, "Do you really want to do That?"



May 20th is our Progressive Garden Tour and Plant Sale. I hope you signed up, but if you didn't you can still call or text Debbie St. Hilaire at 209-483-2135. This is the weekend after Mother's Day weekend. Most plants for sale at this event will be \$4, but there will be a few that are more due to their size or uniqueness. We hope you all enjoy this event and if you want to volunteer your yard for a tour sometime, let me know. If you want to volunteer to help with this tour give Debbie a call to sign up.

As A Reminder:

We will gather at the first location (16 Dove Ct., Brentwood) at 10 am for coffee and donuts while we tour the garden. Afterwards, we will select plants to purchase. The quantity will be recorded on your program and the master list. Then off we go the next location where we'll have lemonade and cookies while we tour the garden and do more plant shopping. At the last location we will have sandwiches before we do our final shopping. When you're ready you will pay for all your plants at this location, by check only. If you buy more plants than you can fit in your vehicle arrangements can be made to hold them at that location until later in the day or the next morning.

I want to thank the people who have helped me plan this event; Debbie St. Hilaire, Connie Miller, and Linda Cullen. I especially want to thank Debbie & Ken St. Hilaire, Sue, Bob, & Sally Castle, and Bob & Celia Selders for opening up their gardens for us to tour. Without these people this event would not have happened.





"The most lasting and pure gladness comes to me from my gardens."

Lillie Langtry 🏶



Top Ramen Chicken Salad

6 Cups Cabbage - Diced

4 Green Onions - Chopped

Chicken - Cooked & cubed

(Qty: 1 - 2 Cups or any preferred)

1/4 Cup Slivered Almonds

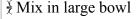
(optional: toasted in Peanut Oil)

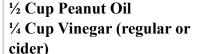
1/4 Cup Sunflower Seeds

1 Package Top Ramen

Noodles – Uncooked &

crumbled





1 Seasoning Package from Top Ramen

3 Tbs Sugar

1/2 tsp Salt

1/4 tsp Ground Pepper

Mix together and pour over cabbage mixture. Refrigerate over night.

From the Kitchen of Jim & Judy Flanary
We may have shared this recipe before, but I made it for friends the other day and really enjoyed it.



Thank you Connie Miller, Celia Selders, and Robin Choate for volunteering to bring snacks to our May 22nd meeting.

MAY SPEAKER * Monday, MAY 22nd



"Marian Woodard - SUMMER GARDENING"

Our May Speaker is Marian Woodard, a Master Gardener. She will speak on "Summer Gardening." In reading about Marian Woodward, I am amazed at all the aspects of her life! For Ms. Woodard the average 24 hours is an inadequate amount of time in a day for her activities, commitments and accomplishments. Especially her involvement in her communities of Pleasant Hill and Concord. She is a Co-Founder and Co-Director of Rodgers Ranch Urban Farm and Teaching Gardens in Pleasant Hill. Rodgers Ranch is the 1860's historic homestead that is returning to its farming roots and building and feeding a stronger community — "Learn by Doing." Volunteers from all over the Bay Area come to listen, learn, participate, practice then return home and incorporate what they learn to their schools. In addition, the Ranch's produce goes to the local Food Bank.

Marian is also an NGSS Garden Educator – a program in which teachers learn how to engage children in hands-on science lessons outdoors and cultivate their love of learning. Marian is a Garden Educator at El Monte Elementary School in Concord. She teaches K – 5th Grade students how to garden and then relates those lessons back to Next Generation Science Standards and Common Core. El Monte has a great front garden from which neighbors and parents can harvest for better health and taste. This is part of a pilot program with Mt. Diablo Unified School District and the USDA. While Ms. Woodard has taught thousands of adults over the years, this is the first time that she is teaching children and she is thrilled because "they are our future." She views this teaching job as perhaps the most important job she has ever held. In addition, she has been a business owner for nineteen years, as well as a Board member of the Pleasant Hill Community Foundation. The Foundation raises funds for and awareness of deserving local community groups. She has been a member of the Pleasant Hill Chamber of Commerce and the Chamber's President in 2008. She is a very dedicated community member to say the least!

Sue Gastle, Vice President

We are looking for future speakers. Please contact Sue at 925-260-4860 if you know someone or have a suggestion.

Board Minutes

The May 2, 2023 Board Meeting was called to order at: 7:03 pm by Robin. Members present: Robin, Connie, Ginger, Bob S., Juli, CiCi, Roger, Sue, Bob C. Treasurer report was presented by Ginger. The minutes from the April board meeting were approved as printed in the Weeder. There is a possibility of a field trip to Dry



Creek Iris Garden next week per Juli. The new member booklet was distributed at the April general meeting and will be available at the next meetings. The Sue reported that speakers are scheduled for May and July, with our Summer Potluck planned for June. Publicity-Roger showed the Brentwood News edition with DIG information.

Scholarships will be presented at Liberty High and Antioch High this month. The Site Committee - Bob S. Brentwood city council approval is expected this month. Our move date is still projected to be September. Meeting with County scheduled. Plant Tour - Connie reported there are 400-600 plants ready for the plant sale on May 20th. Will need people and trucks to move to Tour locations the Thursday before. Adjourned at: 7:47 pm.

Respectfully submitted,





FIELD TRIPS

The last week of April, I visited the Family Harvest Farm in Pittsburg to tour the farm which is managed by the John Muir Land Trust. The farm program is a training experience for young adults who are former foster youth and provides paid internships. Food from the harvest is donated to local needs.

The next field trip will likely be visits to the Family Harvest Farm and Rodgers Ranch in Pleasant Hill (see information about our speaker to learn more.)

We had a last minute opportunity to visit the Iris garden at Dry Creek Regional Park on May 9th. If you weren't able to go we'll let you know how it was.



Please feel free to join me and others as we plan our field trips. Email, text or call.

Juli Redford 🌻

925-323-5854 or julisews@hotmail.com

Photo Credits: Juli Redford & Chris Artz

If you'd like to see your photos in a future Weeder email them to info@deltainformalgadeners.org.

EGG ROLL BOWLS

Ingredients:

- 2 tablespoons olive oil
- 1 pound ground pork
- 3 tablespoons minced ginger
- 4 cloves garlic, minced
- 4 green onions, thinly
- sliced
- 1/2 cup soy sauce
- 1 tablespoon honey
- 1 tablespoon sesame oil
- 1 teaspoon cornstarch
- 2 limes, juiced

One 10-ounce bag tri-color slaw mix 2 cups cooked white or brown rice Sesame seeds and fried wonton strips, for topping

Sriracha, for serving, optional



Directions:

- 1 Heat the olive oil in a large skillet over mediumhigh heat. Add the pork, breaking it up as it cooks, until mostly cooked through, about 5 minutes. Add the ginger, garlic and most of the green onions and continue to cook until the pork is completely cooked through, another 2 to 3 minutes.
- 2 Make the stir-fry sauce by mixing the soy sauce, honey, sesame oil, cornstarch
- and lime juice in a bowl. Add to the skillet along with the slaw mix and stir to incorporate. Cook until the slaw is beginning to wilt and the sauce is thickened, 2 to 3 minutes.
- 3 Serve over rice or by itself and garnish with the remaining green onions, some sesame seeds, wonton strips and sriracha if you like added heat.

Recipe courtesy of Ree Drummond, Pioneer Woman. Recommended by Chris Artz

DIG Membership Name(s) P.O. Box 66 Address Brentwood, CA 94513 City _____ Please complete the membership form and return it with your dues to the address above or bring to the next State _____ Zip _____ general meeting. Individual Membership......\$20 Email address(es) Family Membership\$25 Phone () HOME MOBILE Make checks payable to DIG Renewal New Member

Sign up for our Member's Progressive Garden Tour & Plant Sale May 20, 2023

Details inside

