

THE WEEDER

## JUNE 2023

Volume 35 Issue 7

#### **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

# **PRESIDENT'S MESSAGE**

# We had a good turn out for our Summer Lotluck. On June

26th we gathered in Bob & Celia Selders' garden to enjoy some tasty food and camaraderie. There were only a few entries in the Curious Container Contest, so they all won prizes. Even the container that had a mishap and arrived sans plants got a prize for effort. You've got a year to plan so start thinking about next year.





We want to thank Bob & Celia again for hosting. They've gone out of their way to host us many times and we really appreciate it.

\* \* \*

My husband and I took a week off to visit family and friends over the 4th of July Holiday. When we left the temperature was a balmy 80 degrees, but several days while we were gone triple digit temperatures hit our area. Needless to say a bit of my garden suffered from lack of irrigation. I've been so excited to get veggies to grow and now some look like they are ready to bite the dust. My tomatoes and basil in one part of the yard enjoyed it, but the ones without shade did not. I've been



rearranging soaker hoses and calculating drip irrigation lines. Hopefully, I'll get it done before we head out for our next adventure.

Robin Choate, President 🏫

"I must have flowers always and always."



\* Adjusted due to Holidays

## **NEW PROPAGATION** AND **GROWING GROUNDS**

The club has been trying to obtain a new location for our Propagation, Growing Grounds and Annual Plant Sale for well over a year and I'm happy to report that we finally have a location!

We will be a part of the Harvest Time's new Agricultural Innovation Center, to be located on 7.25 acres at 3900 Sellers Ave., next to the East Contra Costa Historic Society Museum. The City of Brentwood has owned this property since 2007 for development of an agriculture park and DIG was in discussion with the City to use about an acre since May of last year. In March of this year Harvest Time began discussions of developing the entire property, including an area for DIG. On June 27, the City Council considered the proposal and unanimously approved entering into a lease

agreement and providing \$2.24 million to Harvest Time to develop their project. DIG will fund our portion of the project. I will be working with Harvest Time over the next few weeks developing a final land plan for the various uses on this site, including our new Propagation, Growing and Sale grounds. I will keep everyone informed as this project moves forward and we prepare a development schedule.

Bob Selders 🧰

#### FIELD TRIPS & DIG SHIRTS

While putting field trips on hold for the Summer, I've been coordinating with a supplier for DIG shirts and aprons.

At our next general meeting on July 24<sup>th</sup>, I'll have samples and order forms for you to use. There will be ladies' and men's t-shirts along with three apron choices. Shirts and aprons will have the DIG logo monogrammed and you can choose to include your name for an additional fee. If you choose to have your own shirt monogrammed, that is an option as well.



#### JULY 24th SPEAKER - John Fike

#### "SOIL: The Universe Beneath Your Feet"

In the ground beneath your feet lies a complex ecosystem that is critical for plant vitality and a healthy, sustainable garden. Soil microbes in the area adjacent to plant roots rely on plant-derived chemicals and, in return, provide those plants with minerals, water and protection against pathologic organisms.

But this amazing and delicate relationship is threatened by harsh chemicals and over-vigorous cultivation, and can result in a loss of soil integrity and fertility and a reduction in plant vigor.



Understanding what is known about soil and its various components can enhance one's

appreciation of plant biology and, ultimately, provide strategies to optimize plant health and productivity. Organic material, minerals, water, aeration, microorganisms and invertebrates work in concert to optimize soil and plant relationships and are essential for long-term sustainability.

Born and raised in Southern California, John Fike received an Undergraduate degree in biology in 1970. He finished his graduate

training in 1978 at Colorado State University and spent his entire 34 year career on the faculty of UCSF. After retiring, he became active in the Master Gardener Program for Contra Costa County, and his passion for biology and interest in education have been instrumental in his contributions to the Master Gardener Association. One of his goals as a Master Gardener is to introduce more science into the gardening landscape in the hopes that people will develop an enhanced appreciation of the fascinating world around us.

John educates about the importance and purpose of "good and bad" bugs as they can be beneficial or damaging for soil vitality in gardens. Another topic may be the importance of soil, air and leaves and the fascinating micro-ecosystems they create. He also speaks very strongly about the dangers of using chemicals in gardening and how they can be detrimental to the greater environment.

We have invited our fellow gardener to speak in July, and we encourage all to attend. It should be great!

Sue Castle, Vice President 🤒



#### WATERING

I'm very grateful for help watering our DIG plants. If you are able to help (especially in the coming hot weeks) please give me a call at 925-329-7195. I just ask that people don't wonder too far into other areas as it is still quite overgrown and I worry about someone else tripping as I did. (Six to eight weeks in a cast. Ugh!)

# Thanks, *Connie 🌸*

# Board Minutes

The July 11, 2023 board meeting was called to order at 7:01 p.m. by Robin. Members present- Robin, Connie, Ginger, Bob S., Juli, Cici, Chris, Pat, Bob C. Treasurer report by Ginger. A thank you note was received from Hope House for DIG's donation. The minutes from the June board meeting



were approved. The Second Seco

has samples, prices, and order sheets. See her at the next meeting. \* Potluck was enjoyed by those who attended. We hope more members come to the next one in December.

Adjourned at: 7:45 pm.

Respectfully submitted,

Juli Redford, Secretary 🜷

#### GARDEN NOTES:

It's hard to believe it, but the planning and planting for your fall crops should be at the forefront of your gardening this month! Start seeds indoors. When planning for a fall vegetable garden, don't forget about planting some fall flowering plants for pollinators, so they will stick around and nurture your crops. Think about flowering fall perennials; add sunflowers, marigolds, alyssum, nasturtium, cosmos, and more.



# SWEET CORN AND ZUCCHINI PIE

#### INGREDIENTS

- 4 tablespoons butter
- half of a yellow onion, diced
- 2 ears sweet corn
- 2 large zucchini, sliced very thinly (about 4 cups)
- 8 ounces sliced mushrooms
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 12 ounces shredded cheese
  (suggestion: both Mozzarella and Swiss)
- 4 eggs, beaten

#### INSTRUCTIONS

- Preheat the oven to 375 degrees. Heat the butter in a large, deep skillet over medium high heat. Add the onions, zucchini, and mushrooms. While the veggies sauté, cut the corn kernels off the cob. Add them to the pan and continue to sauté until the veggies are soft, 5-10 minutes. Remove from heat.
- Once the mixture has cooled for a few minutes, stir in the basil, oregano, salt, cheese, and the beaten eggs. Line a pie pan (9-inch or larger) with parchment paper or just grease a pan with nonstick spray. Transfer the mixture to the pan. Arrange the top so the zucchini slices lay flat and look nice. Top with a little extra cheese for looks, cover with greased foil, and bake for 20 minutes. Remove foil and bake for an additional 5 minutes to brown the top. Let stand for 10-15 minutes before cutting into slices.

## NOTES

It will bubble up a little bit as it bakes, so put a pan under to catch drips if it's really full. Also, there was a little extra watery-ness (about 2 tablespoons) in the bottom of my pan when I sliced it, but the pieces held together perfectly so NBD. I think the moisture could be prevented by just being a little more patient before cutting. I sprinkled mine with fresh herbs (parsley and cilantro) like I always do on everything. Basil would also be yummy.

Find it online: https://pinchofyum.com/sweet-cornzucchini-pie





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

Our next meeting is July 24th Bring a Friend! Invite a Neighbor!



P.O. Box 66 Brentwood, CA 94513

deltainformalgardeners.org

.....