

# THE WEEEDER

MAY 2024

Volume 36 Issue 05

## 2024 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.

## 2024 General Meetings

- January 22
- February 26
- March 25
- April 22 Earth Day!
- May 20\*
- June 24 - Members Potluck
- July 22
- August 26
- September 23
- October 28
- November 25
- December 9 - Holiday Potluck

## 2024 Board Meetings

- |            |              |
|------------|--------------|
| January 2  | July 2       |
| February 5 | August 6     |
| March 5    | September 3  |
| April 2    | October 8    |
| May 7      | November 5   |
| June 4     | November 26* |

2024 Plant Sale: TBD/June 8\*\*

\* Adjusted due to Holidays

\*\* Subject to Change

## PRESIDENT'S MESSAGE

**Our May 20th Meeting is a week early due to the Memorial Day Holiday.**

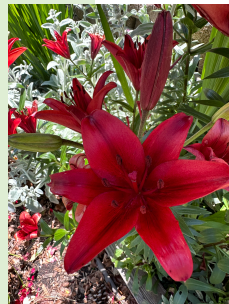
*Save the Date!* **June 8th, 2024** will be our Plant Sale  
**One way or another!**

If all goes well this week we will have our typical sale at our new location, just on a slightly smaller scale. Sign ups will be at our next meeting and via email. We will have jobs for all abilities. 🙌

Due to the way things have been going with our negotiations with the City of Brentwood we may need to go with an alternative version. It is a little more complicated and involves members holding Plant/Yard sales on their driveways. Volunteers will be assigned to help at each location that day. Plants will be delivered during the week before the sale by more volunteers. Watch for an email soon with the details of our plan.

We hope you will all get on board with whichever plan we go with and help us make this a successful sale. We need to get our plants out into the community!

*Robin Choate, President* 🧑‍🌾



🌸 🌻 🌸 **HAPPY MOTHER'S DAY!** 🌸 🌻 🌸

**Thank you Elinor, Leslie, and Shirley for volunteering to bring snacks to our May 20th Meeting.**



The difference between a flower and a weed is a judgement.

@garden\_therapy

## Board Minutes

The May 7, 2024 board meeting was called to order by Robin at 7:01 pm. Members present: Connie, Robin, CiCi, Bob S., Juli, Chris, Roger, Sue C., Bob C., Debbie, Ginger. 🌸 Treasurer report: Ginger. Account balance and net income statement were given. 🌸 Minutes from the April board meeting were approved. 🌸 Field trips: Debbie is planning one for after the plant sale. 🌸 Membership: Chris - 85 members paid for 2024. 🌸 Vice President: Sue - Speaker May 20<sup>th</sup> is Ed Laivo on fruit trees. June is our Potluck, in July Lori Caldwell will speak. 🌸 Hospitality: CiCi - June 24<sup>th</sup> is the potluck at Joe & Michele's home. Cici to coordinate tables and chairs, etc. 🌸 Donations: Bring ideas to next meeting. Ginger provided a list of previous places we have donated to. 🌸 Scholarships: Bob will attend Scholarship nights at La Paloma and Deer Valley. 🌸 Site Committee: Bob S - City did not accept our certificate of insurance. If we cannot use the Sellers Ave location June 8, it is proposed that members have plant-yard sales in their driveways on that date. - Approved. 🌸 Member signups needed for helpers at the plant sale. 🌸 Next board meeting is on May 13, 2 pm at Connie's to finalize sale plan. 🌸 Publicity: Roger - Update on new banners was given. 🌸 Brentwood Mothers Club held their event and appreciated our donation. 🌸 Meeting adjourned at: 8:24 pm.

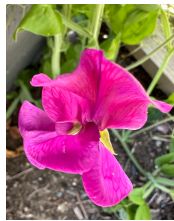


Gift basket donated to the Brentwood Mothers Club included a free membership to DIG and a DIG visor.

Respectfully submitted,

*Juli Redford*, Secretary 🌸

Flower photos by Juli Redford



## MAY 20th MEETING

### "FRUIT TREES"

Ed Laivo



Most all varieties of fruit trees, if not maintained get to a larger size than the average homeowners lot size today can handle. Ed will discuss ways to get more variety out of less space, decrease or eliminate ladder time, make maintenance and harvest more in your control. He will do this while sharing planting considerations to ensure successful results in difficult planting conditions. He will illustrate the techniques used in Back Yard Orchard Culture. He will share the means to keep a fruit tree in a manageable size using early training and summer pruning techniques and proper planting and growing techniques to grow a healthy tree.

Ed Laivo has over 45 years of extensive varied experience in plant production, nursery management, sales, and marketing at both the retail and wholesale level. Ed is a fruit tree and edible landscaping specialist with a focus on small space gardening and water conservation. He has been involved with the introduction or reintroduction of many popular varieties of fruits including figs, Pomegranates, and Blueberry selections to the home gardener. His focus has been on techniques to better adapt these to the backyard grower.

Ed has been a frequent guest on numerous TV and radio shows as well as a popular writer, contributing insightful articles on home growing fruit to many popular gardening periodicals, pod casts and blogs. While with the Dave Wilson Nursery Ed produced the nationally recognized "Backyard Orchard Culture" High density pruning and planting of fruit trees. He has been a contributing editor of "Sunset Garden Book" and the popular UC publication #3485 "The Home Orchard". Ed has extensive e-commerce nursery experience beginning as far back as 2000.

He shares his time as a consultant and lecturer to nursery businesses, professional groups, Master Gardener, and Universities organizations.

Ed is the past director of Sales and Marketing of Dave Wilson Nursery and Four Winds Growers as well as running an e-commerce support service 'Ed'Able Solutions. His videos on various fruit tree topics can be seen on Facebook, Instagram and You Tube at 'Ed' Able Solutions

A video producer since the early 2000's Ed's videos can be seen on YouTube at Dave Wilson Nurseries, Fruit Tube, at Nature Hills Nurseries and at either the Burchell Nurseries or Tomorrows Harvest Pages on Face Book and Instagram, featuring fruit growing tips and introducing special fruit varieties.

*Sue Castle*, Vice President . 🍎

## Potluck and Curious Container Contest on June 24th

Our annual members Potluck is coming up and will be held at a new location - details next month. Thanks Joe & Michele for volunteering your yard.



Passion flowers in a Romance Novel

We wanted to give you all extra time to work on your Curious Container. There will be Prizes, so start working on your entries. A curious container is a plant in a container not typically used as a planter (a chandelier or a bed pan). Themes are encouraged (Thyme in a Clock, 🕒 or Passion Flower in a Romance novel).



Linda's antique bed/ succulent warmer

## GARDENING WEBSITES:

<https://selfsufficientme.com/>  
He's in Australia and is very enthusiastic!

Send your recommendations to:  
[info@deltainformalgardeners.org](mailto:info@deltainformalgardeners.org)



## MEMBERSHIP

We currently have 85 paid members.

Dues are still only \$20 for an individual or \$25 for a family. Kindly make your check out to **DIG and mail it to DIG, P.O. Box 66, Brentwood, CA 94513, ATTN: MEMBERSHIP.** Don't forget to include a membership slip and please do not mail your check to Chris Artz. Thank you.

*Chris Artz*

Membership Chairman 🌱



## RECIPE

### Asparagus Tart Recipe

This Asparagus tart is made so easy using puff pastry! It's the perfect appetizer, brunch, lunch, or light meal that you can make when asparagus is in season!



**Servings** 8 servings

**Prep Time** 15 minutes **Cook Time** 20 minutes **Total Time** 35 minutes

#### Ingredients

- 2 teaspoons **Olive Oil**
- 12 ounces (340 g) **Asparagus tips** tough ends trimmed
- ¼ teaspoon **salt**
- ¼ teaspoon **ground black pepper**
- ½ cup (50 g) **Gruyere cheese** shredded, optional.
- 1 medium **egg** beaten with a teaspoon of water for an egg wash

#### Cream Cheese Filling

- 4 ounces (113 g) **cream cheese** softened
- ½ teaspoon **garlic powder**
- ¼ teaspoon **salt**
- ¼ teaspoon **ground black pepper**
- 1 Sheet **Puff Pastry** thawed if frozen

#### Instructions

- Preheat the oven to 400°F/205°C. Line a baking sheet with parchment paper and set aside.
- Drizzle olive oil over the asparagus, and season with salt and pepper.
- To make the cream cheese mixture, in a bowl combine the cream cheese with garlic powder, salt, and pepper. Give it a quick mix so that everything is well combined.
- Unfold the thawed puff pastry on a lightly floured surface and roll into a 10 inch x 14-inch rectangle. Transfer to the prepared baking sheet, then using a sharp knife score the edges leaving a 1-inch border. Then using a fork, prick the puff pastry sheet.
- Spread the cream cheese filling over the puff pastry sheet inside the border, then sprinkle with gruyere cheese.
- Top the cheese with the asparagus spears arranging them to be parallel with each other. Brush the border/edges with an egg wash.
- Bake for 20-25 minutes or until the puff pastry is puffed and lightly browned.
- Remove from the oven, cut into 6-8 squares, and serve warm or at room temperature.

#### Notes

- **Yield:** 6-8 servings
- Opt for all-butter puff pastry; for vegan, choose vegan puff pastry and cream cheese.
- Thaw puff pastry in the fridge overnight. Roll out on a floured surface if needed.
- Substitute cream cheese with Boursin (omit other seasonings) or strained ricotta.
- Select thin asparagus for optimal roasting. Cherry tomatoes, mushrooms, or other vegetables are good substitutes.
- Use an offset spatula or spoon to spread cream cheese on the pastry.

Recipe via Pinterest by:  **little sunny kitchen** .com

**DIG Membership**

**P.O. Box 66**

**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.

Individual Membership.....\$20

Family Membership .....\$25

Make checks payable to DIG

**Name(s)** \_\_\_\_\_

**Address** \_\_\_\_\_

**City** \_\_\_\_\_

**State** \_\_\_\_\_ **Zip** \_\_\_\_\_

**Email address(es)** \_\_\_\_\_

**Phone** \_(\_\_\_\_\_) \_\_\_\_\_  HOME  MOBILE

\_\_\_\_\_ **New Member**                      \_\_\_\_\_ **Renewal**

Our next meeting is **May 20th**  
A Week Early due to the  
Memorial Day Holiday



**P.O. Box 66**

**Brentwood, CA 94513**