



# Evergreen Garden Club

## The Wild Iris

October 2008

### *A Word from the President...*

#### **The Renaissance of Victory Gardens**

##### **How many remember the “Victory Gardens”?**

I admit if it hadn't been for watching the PBS shows with my Grandma, I doubt I'd have recognized the idea. But I'm not speaking so much of the TV show rather the gardening concept. As far back as I can remember we had a vegetable garden. It was an economical thing to do...some years we had acres of sweet corn that we'd sell by the road side. Some years it was strawberries and raspberries. Sadly, as produce became less expensive and more available in the grocery stores it seemed like we grew less at home. A few crops here and there, but nothing like the plentiful vegetable gardens of previous years. Massive harvests were the marvel of industrialized growing. No one gave much thought to the difference in nutrient value in the vegetables that were shipped. It was almost a classist thing to do, affording the veggies at the grocers rather than having to have to grow your own. Back then a carbon thumbprint was something you left on the door trim after cleaning out the fire place. There was no talk about the therapeutic benefits of gardening either, like there wasn't enough physical labor growing up on a farm! My Dad was a school teacher; we'd go from the first of June thru the first of September without a paycheck; to be sure, gardening and growing was all about economics then and “The Victory Garden” was just another T V show.

Now this time its talk on the garden list serves I belong to; “Bring Back the Victory Garden!” was my last web feed from “Home Grown Colorado” “Start a revival in your neighborhood” another says. It's not just coming from us ‘long haired hippies’ any more. Vegetable farming has become a real science of nutrition as well THE ecological thing to do. With so much information circulating now, I decided to look a little closer at the history of the Victory Garden.

##### **What is a Victory Garden?**

“During World War I and World War II, the United States government asked its citizens to plant gardens in order to support the war effort. Millions of people planted gardens. In 1943, Americans planted over 20 million Victory Gardens, and the harvest accounted for nearly a third of all the vegetables consumed in the country that year. Emphasis was placed on making gardening a family or community effort -- not a drudgery, but a pastime, and a national duty.”  
(revivevictorygarden.org)

“These concepts are very foreign to us in our post-war, global economy. For years we have been bombarded by marketing messages of consumerism, reliance on others, and have experienced nearly constant economic growth. A whole generation of young people know it no other way. As our population ages, we are losing the experiences and knowledge of the Great Depres-

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- EGC 2007-2008 Board Members**
- President:**  
Tina Kellogg
- Vice Presidents:**  
Lucy Gingley  
Bonnie Hisgen
- Secretary:**  
Pam Hinish
- Treasurer:**  
Beth Feldkamp

The **Wild Iris** is a free monthly publication for members of the Evergreen Garden Club.

**Meetings** are held on the second Tuesday of the month from Sept. to June at Fire & Rescue Station on Bergen Parkway at 9:15 am. All are welcome.

For **membership** information please contact Beth Feldkamp at 303-679-9465 or Members@EvergreenGardenClub.org

**Newsletter Contributions** are due by the 20th of each month to Editor@EvergreenGardenClub.org

**Website**  
www.EvergreenGardenClub.org

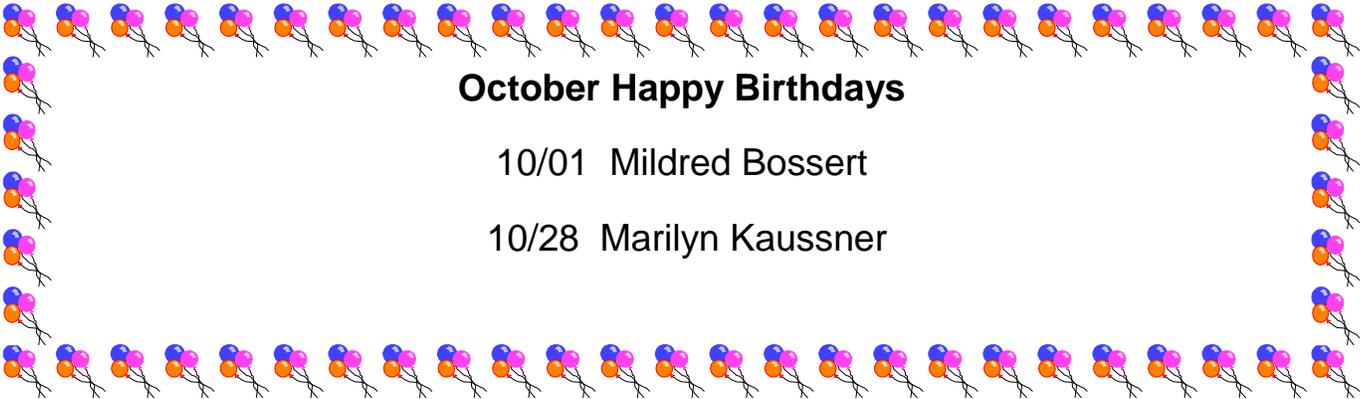
**Upcoming Meeting: October 14, 2008 - Work Day**

Plan to meet at your garden at 9 a.m. After working in the gardens we will meet at the Rescue Center at 11:30 a.m. for a lunch supplied by the garden club. Thanks to Frances Sorensen and Bev Wickland for arranging this. **If it snows you will be notified of changes by phone/e-mail.**

# Garden Club News

## Welcome New Members:

Lorna Linn, Sandy Swan, Jo Epstein and Vickie Joyce



## October Happy Birthdays

10/01 Mildred Bossert

10/28 Marilyn Kaussner



## *Hospitality Bites*

Thanks to Frances and Bev for arranging lunch for our October work day.

Jean Todd has been a long time EGC member and even after she moved to Steamboat Springs has renewed her membership every year and keeps in touch with us. She is a special friend to so many of us has had a tough summer of medical concerns. During July she experienced shortness of breath. A visit to her doctor lead to the discovery of fluid on her right lung and the removal of a tumor that was diagnosis as ovarian cancer. Doctors feel certain they removed all of the affected tissue and Jean has regained strength. I visited by phone with her this past week and her spirits are so good. She has had excellent care and the support of her family and many Steamboat Springs friends. Within the next two weeks she will begin chemotherapy. She thinks about her Evergreen friends often. You may reach her by phone (970) 871-1863. Address: 550 Rollingstone Drive, #A38 Steamboat Springs CO 80487. Please remember her in your thoughts and prayers. E-mail her at her daughters [Kathyarce@springsips.com](mailto:Kathyarce@springsips.com)

Julaine Kennedy

## *Minutes of the September 09, 2008 Meeting*

President Tina Kellogg called the meeting to order at 9:40 am and introduced the members of the '08/'09 Evergreen Garden Club Board – Vice Presidents Lucy Ginley and Bonnie Hisgen, Secretary Pam Hinish, Treasurer Beth Feldkamp. 42 members were present including new members Lorna Lynn, Sandy Mathis, Sandy Swan, Jo Epstein and Vickie Joyce.

### **Secretary's Report** – Pam Hinish

June '08 minutes were approved.

Thank you notes were received from Charles Mann, the Garden Tour Guest Lecturer, and Sarah Hudak, the '07 EGC Bootstraps scholarship recipient. Thank you letters were sent to Charles Mann, the garden owners participating in the Garden Tour, and the businesses that sold tickets to the Garden Tour.

### **Treasurer's Report** – Beth Feldkamp

Savings - \$13,021.18 Checking - \$3167.92

A check for \$544.80 was sent to World's Children; contributions occur at each meeting and an annual check is sent in June.

The Garden Tour and Plant Sale raised \$6688.67 after expenses.

EGC received contributions of \$1750 for Bootstraps which would allow us to increase our \$2000 yearly scholarship.

### **President's Report** – Tina Kellogg

Former EGC member and president, Mildred Brown passed away at 102 years of age. Jeri Dufford will attend her services and represent EGC. Welcome back to Liz Hamilton who continues to take responsibility for the EGC website!

Community Garden workday is October 14th. Plan to meet at your garden at 9:00 am. Lunch will be provided along with the regular business meeting at 11:30. If it snows, an email will go out announcing if the work day is postponed but the regular meeting and lunch will still occur. If you don't know which garden you are assigned to, or don't have an assignment, contact Beth Feldkamp.

Tina thanked the Hospitality committee chairs Frances Sorenson and Bev Wickland for all their work.

### **Committee Reports**

- **Hospitality** – Frances Sorenson and Bev Wickland- the Board determined to have lunch catered at both the October and May workday meetings; please sign-up to bring goodies for other meetings and the Wild Iris will post a reminder of who is responsible for the next month's goodies; EGC is going Green! So, please bring your own drink cup to monthly meetings.
- **Community Gardens** – Peggy and Dale Fetchenhier reported that the Dam Garden had major weekly work throughout the summer. The garden has grown and sections needed to be pulled out and replanted. Two church groups have also provided help but much more work is needed. Tina reported that the Board is unanimous that EGC has reached its capacity for community gardens and no new ones will be added. CDOT is asking for a garden at the new Marshdale traffic circle and Vickie Joyce will talk with the Conifer Garden Club about taking it on.
- **Membership** – Karla Briggs is the chair. Lucy is working on a new EGC membership book and asks for you to email her with any gardening humor for the book!
- **Ways and Means** – Tina, chair, Julaine and Trish – this committee will look at ways of “growing” EGC; contact Tina if you would like to participate.
- **Budget** – Beth, chair, Karla and Trish
- **Welcome** – Irma Wolf, chair, and Ruth Alford.
- **Door Prizes** – Irma Wolf, chair.
- **Communications** – Liz; Beth – group emails.
- **Wild Iris** – Liz and Jeri. Email your newsletter submissions to [editor@evergreengardenclub.org](mailto:editor@evergreengardenclub.org)
- **Phone Tree/snail mail** – Mary Pinder – please contact her if you would like to be contacted by phone and to receive hard copy of The Wild Iris.
- **Web Site** - Liz
- **Publicity** – Tina is chair and would like to have others who have contacts with the local news publications to join her. Liz volunteered to help.
- **Natural Resources** – Marilyn Kaussner – 9/13, 10-noon, presentation on “Thistles and Other Non-Natives” at the Evergreen Nature Center; shredding and recycling (TV's; computers, phones, etc. for a small fee) on 9/27 from 9:00-3:00 in parking lot behind Wal-Mart; CDOT has released its '08/'09 “Integrated Noxious Weed Management” paper, section 5 is our area and you can contact Monty at 303-365-7100 to give the location by highway and marker of noxious weeds that should be removed; Connie Naign is EGC representative for the Mountain Area Community Garden plan at Buchanan, contact her at 303-670-7171 for information.
- **Historian** – Stan Barrett is EGC's new historian.
- **Buchanan park (community garden/greenhouse) Project** – Connie Ning

### **New Business**

- 9/20 is the annual Botanic Gardens Fall Sale.

Meeting was adjourned at 10:30; September presentation was “Rooting Dividends (Conquering the Great Divide)” by Terri Carroll. Respectfully submitted, Pam Hinish, 9/22/08

# Over the Garden Fence



By **Julaine Kennedy**

## It's Not Over Until the Garden Chores are Done

**Best Time to Treat Weeds** No matter where on earth we live there will always be plants determined to succeed. As cooler nighttime temperatures move in all plants go into survival mode by sending all plant energy into seed production and to the root system. Well irrigated soil improves the eradication effectiveness. Apply herbicides to perennial weeds (spray the healthy basal leaves) and cut back flower seed heads and carefully bag them for disposal. Alternative method is to dig and remove the whole root. Dig and bag all annual weedy plants. This includes grasses that pop up in the garden/lawn. They look out of place with their tall stems waving seed heads. As the seeds mature and drop on the soil taking over like mold growing on stale moist bread.

**Soil Improvement Works** Fortify your compost with organic granular nutrients (buffet meals for the microbes in the soil all winter long) and apply to the garden late in October or November...depending on the Rky Mtn autumn temperatures. This is important for us to be alert to. In the autumn high country the night time temperatures drop dramatically and are often followed by unusually warm (80's +) fall days. Our altitude provides awesome sun rays. Long-term healthy grown mountain gardens continue to produce far into the last quarter of the year. Extended seasonal gardens are worth exploring. Here I go off the beaten weed path...more on extending the garden season later. So wait to applying granular nutrients until we have had several freezing night temperatures. Your garden soil will have a head start to release available nutrients to all plants coming out of hibernation.

**Save Trees and Maintain Plant Health with a deep root feeding of Age Old Organics Promote.** I used to simply water plants/trees/shrubs with a deep root feeder in the fall. Three years ago I experimented with this new product that contains Kelp (seaweed), 4% nitrogen, trace minerals, humic acid and wetting agent. While root feeding the trees I aim the root feeder skyward to "tree wash" dirt etc. off. It is now available in RTS ½ gallons at All Season Gardener. Have you planted new trees this season? Young trees benefit from tree staking (routinely installed at the time of planting) and installing tree wrap to deciduous tree trunks to protect from sun scald. There are several types of wrap, we have the paper corrugated available. Winter sun rays are lower in the sky that can burn thin bark (especially trees located on south to west slopes). A popular slogan for this is "On by Thanksgiving and off by Easter". Following this recommendation for several years (until the bark thickens and becomes a darker color) is an investment in a sustainable landscape. Without bark protection these trees decline in health and are susceptible to insect/environmental problems.

**Spread perennial garden flower & wildflower seeds for next season's splendor.** Invest your energy to amend soil wherever you plant seed. Clean area of weeds, work in compost, granular nutrients into the top 5-6" of soil. Plant seed, cover with straw, pine needles, pea gravel to prevent seeds from blowing away. Come next Spring... !ta da! Shoots of plant life that you created!!

There is so much more info available at <http://www.ext.colostate.edu/pubs/> to help protect and preserve our landscapes. Stop by ALL SEASON GARDENER 4007 Evergreen Parkway for natural organic gardening products.

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sion and WW II from our society's psyche.

History is cyclical, the strong economy of the 1980s and 1990s has begun to weaken, and there are lessons to be learned from the past. It is always a good time to plant your own "Victory Garden". ([victoryseeds.com](http://victoryseeds.com))

The old saying that history repeats itself is no doubt ringing in everyone's ear about now. Are we in fact overdue for this revival? Even on the farm, those who grew, those who were raised growing much of their own food, noticed quite a difference in the taste of what was available in the stores. Not so much first hand recollection as a kid, but rather the recollection of hearing my mom and grandma comparing the tastes of what was available in stores to that they had grown themselves. One of my favorite sites called the Kitchen Gardeners home page reads:

### **“What is a Kitchen Gardener?”**

"Find the shortest, simplest way between the earth, the hands, and the mouth." -Lanza Del Vasto

“First and foremost, Kitchen Gardeners love food, both product and process. They do not dream of eating a good tomato, but a true tomato, picked warm and juicy from the vine at the peak of its ripeness. Their enjoyment of the fruit is a complete one because it is inextricably entwined with the memory of the plant in its various stages of development. They taste not only the fruit, but the care and honest labor that went into making it.

Kitchen Gardeners set out roots in a place and begin planning their pleasure months in advance. Visions of pesto are not left for the heart of summer, but begin occupying their heads already in the spring with the purchase of basil seeds or plants.

Their love of food is a complete one that extends beyond the plate to the soil and the natural processes and cycles from which good food comes. Kitchen Gardeners are in tune with the natural world, the weather, and the seasons. They look for ways of working peacefully and harmoniously with nature, rather than fighting against her. They are stewards of the land, whether it be a farm or a window-box.

Put simply, Kitchen Gardeners are a special breed. They are self-reliant seekers of "the Good Life" who have understood the central role that home-grown and home-cooked food plays in one's well-being. By seeking an active role in their own sustenance, they are modern-day participants in humankind's oldest and most basic activity, offering a critical link to our past and positive vision for our future.” ([kitchengardeners.org](http://kitchengardeners.org))

As I cruise through a plethora of information, similar statements, words and phrases keep repeating...I found the phrase “self-reliant” repeated in virtually every document I read about vegetable gardening. Self Reliance, what a novel idea, but maybe not so new after all. (Certainly not just pertaining to food either.) It would seem as though the local farmers and gardeners knew instinctively what nutritionists are just now beginning to prove....it isn't just the taste that's better, but the nutritional values of home grown versus store bought are significant.

To go beyond the 'home grown' part, we have to look back again in history to find the difference between industrial and organic revolutions. Growing was relatively organic before the industrialization of food, simply because they, my grandparents' generation, didn't have the chemical and synthetic resources to grow any other way. Once discovered, they viewed these amenities as miraculous as aspirin or even penicillin. Bigger better fruits, less labor, higher production, how could that possibly be viewed any other way? Even the later hybridization of fruits, gaining longer shelf life and more resistance to insects and disease, how could you argue with that?

But now, as we're just beginning to find out, bigger isn't always better! Nutritionally speaking, a small heirloom type apple may contain far more nutrients than its hybrid cousin; therefore less of the heirloom variety is needed. In many cases, mere fractions of organic food are needed to provide the same nutrient value of the bigger industrialized versions. How can this be? I know my grandmother would never have believed it. I do believe this is not only possible but true. I still recall the margarine commercial of the early 1970's. A lady dressing in a flowing, gauzy garb, saying “You can't fool Mother Nature” and then a loud crack of lightning followed.

The more I commune with the earth through gardens, both mine and others; I realize this isn't just science, but a spiritual contemplation. The more we try to improve on nature the farther from nurture we get! To reinforce this sentiment and drive away any doubts I have about man made versus nature, I took a friend to Paonia last week. We drove by orchard after orchard, apples, peaches, grapes and no doubt countless other crops. (As well as a few 'long haired, ageing hippie types, aka small organic farmers.) I compared two peaches, one grown from a production or orchard style growing, and one from a small, un-kempt road-side tree. Hands down the smaller road-side peach had ten times the flavor. I can't testify to the difference in nutrition, but if I had my choice to work twice as

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# HORTICULTURE

## Annuals, Perennials and a Centennial

By LOUISE LEVATHES WALNUT CREEK, Calif.

Submitted by Ken Ball

ONE recent morning, Ruth Bancroft, who turned 100 on Tuesday, was working at her desk, poring over plant catalogs and making a list of bearded iris bulbs to order: Above the Clouds, Wine and Roses, Busy Being Blue, Crater Lake Blue. She picked 25 varieties in all. "I thought I'd get a few," she said that day in August, "though they won't bloom for a year." She made the rough list in pencil on an envelope, then carefully transcribed it onto a piece of lined notebook paper, also recording the page in the catalog on which she found the bulbs, their prices, their colors and their heights when mature.

Mrs. Bancroft has several gardens on her 11-acre property about 25 miles east of San Francisco, including a large herb garden, a rose garden, an award-winning iris collection and a world-renowned three-acre succulent oasis, the Ruth Bancroft Garden, which is open to the public and protected by the Garden Conservancy.

For each of the gardens, as well as for smaller beds around her 1922 farmhouse, she has maintained meticulous records in spiral notebooks for the 50 years she has lived here. Rows of these colorful garden logs line the desk in her library, and floor-to-ceiling bookcases overflow with gardening and horticulture books, her companions and teachers in her lifelong fascination with plants. "I just learned about gardening from reading and experimenting and seeing what worked," she said. "I think Aril irises from the Middle East are very beautiful, but they are fussy about water. They would bloom here for one or two seasons, then die. I had better luck with Aril-bred, the hybrid varieties. I still have some of those from the 1960s."

In beige pants and a striped beige-and-white shirt, her glasses hanging from her neck, she had a slightly impatient, no-nonsense air about her as she sat on her enclosed patio by the herb garden and lily pond. A cane leaned against her chair. Her short white hair was brushed back from her face; her expression suggested that she didn't understand all the fuss over her 100th birthday. She lives independently in her house. A housekeeper comes every two weeks to clean, and her daughter, who lives next door, brings her dinner. She makes her own breakfast and lunch. "I'm not sure how I arrived at 100," she said, "but now I get tired too easily, and I'm no good at walking." Still, she has little trouble climbing the stairs to her second-floor bedroom.

On Tuesday, her birthday, Mrs. Bancroft celebrated with two of her three children and watched a movie. Several friends stopped by that evening, including John Harrington, a teacher, who serenaded her with "Happy Birthday" played on a trumpet. Her husband, Philip Bancroft Jr., died more than 20 years ago. It was his grandfather Hubert Howe Bancroft who settled here in the 1880s and established a 400-acre farm with walnut and pear trees. Both Phil and Ruth Bancroft worked on the farm and had a thriving business until the 1960s, when they gradually sold the land to developers for the burgeoning town of Walnut Creek.

Last week the town threw a party for Mrs. Bancroft in her succulent garden, with wine, food and birthday cakes donated by local merchants. The late-afternoon party was open to the public, and about 200 people - avid gardeners, brown thumbs and the mayor of Walnut Creek, Gwen Regalia - showed up. Mayor Regalia presented Mrs. Bancroft with a walnut bowl made by an area artist in honor of her years "in the walnut business." Then she added: "This garden today is recognized as one of the premier dry gardens in North America and a model for water conservation nationwide. It has brought prestige and acclaim to Ruth, this garden and this city."

Gov. Arnold Schwarzenegger sent greetings in a letter that was read aloud by Barbara Kaufman, the director of his San Francisco office. "Thank you for your inspiring legacy of hard work and conservation," he wrote. Mrs. Bancroft bought her first succulent, *Aenium* "Glen Davidson," in the 1950s, and its descendants still thrive in her garden. She did not start the succulent garden, however, until 1971, when the last of the walnut trees was pulled out and her husband turned over three acres to his wife and her newest plant obsession. "People were just beginning to talk about water shortages in the valley," she said. "You could see that water was going to be a problem. That interested me."

"Ruth has the sensibilities of an artist like Monet," Topher Delaney, a San Francisco landscape architect, said this summer. "She uses plant material as her palette of colors and has extraordinary attention to detail."

To read the entire article go to [http://www.nytimes.com/slideshow/2008/09/04/garden/20080904-BANCROFT\\_index.html](http://www.nytimes.com/slideshow/2008/09/04/garden/20080904-BANCROFT_index.html)

The Ruth Bancroft Garden, 1552 Bancroft Road, Walnut Creek, Calif., is open on weekdays from 10 a.m. to 4 p.m. and on Saturdays until 1 p.m. (except in early April and late November). Information: [ruthbancroftgarden.org](http://ruthbancroftgarden.org)

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hard to can half as many, I'd have chosen the smaller, sometimes a little buggy roadside peach!

Now the Victory Gardens weren't about taste, but they were about supplying nutrition, to families, friends and those who were in short supply of food. As the entire country was in short supply during the wars. I asked my Mom what she recalled about the Victory Now the Victory Gardens weren't about taste, but they were about supplying nutrition, to families, friends and those who were in short supply of food., as the entire country was in short supply during the wars. I asked my Mom what she recalled about the Victory Gardens. She grew up on a farm, raising the majority of their own food. I asked if they didn't think this idea a little silly as they'd always grown food and what was the big deal? She replied... "Oh no, it wasn't just the thing to do, it was the patriotic thing eat." After some reminiscing about family time in the garden and stating most days all seven of them would go out to weed and tend he garden, mom said "Come to think of it, I don't think it was entirely about the food but it seem to lift everyone's spirits, and put the families (as well the whole country) back together working on a common goal. It probably also provided those in the city, who didn't get out much with physical exercise, that always makes people feel better. Being part of a larger movement instead of sitting home wringing hands about hard times, the war and wondering what the world was coming to being able to physically do something to help unified us".

The "Victory Gardens" were about supplying food, but they provided much more. They weren't just the individual back-yard family garden, they also encompassed extensive communal gardens in cities where many people of all backgrounds and beliefs gathered daily to share their burdens and the country's burdens as well.

I'm doing my best to bite my tongue and contain my fingers from typing about today's woes, crises and politics. Goddess knows, we've ALL had about enough; but all this sounds so familiar, is history repeating itself? Am I just now getting old enough to realize the true meaning in learning from history? Perhaps all of these movements, revivals and efforts to teach vegetable gardening are not just "the in thing" to do. The idea of putting aside land in Buchanan Park for communal gardening, the notion that we can still get together, put aside our difference and work toward a common good, and yet personally benefit is not a novel concept. Nevertheless, a timely opportunity to set aside all that divides us and embraces that which could and should unite us is upon us. Think globally, act locally, there's never been a more worthy cause, a more "self-reliant" effort than to garden as a community!

Tina



## Garden Club Members

**Save 10%\* on Tuesdays**

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**Across from the Evergreen Fire & Rescue**

Open 7 days a week

\*Savings offer not to be combined  
w/other offers. Optics excluded

## Sundance

**Gardens & Landscaping**

**27866 Meadow Drive**

**Evergreen, CO 80439**

**(303) 670-0358**

**10% off one regularly priced item for Evergreen Garden Members**

Evergreen Garden Club  
P.O. Box 1393  
Evergreen, Colorado 80437  
[www.EvergreenGardenClub.org](http://www.EvergreenGardenClub.org)



## **Denver Botanic Gardens Schedule of Events** [www.denverbotanicgardens.org](http://www.denverbotanicgardens.org)

### **Do It Yourself Landscape Design and Installation: Where to Start**

October 11, 9:00 AM—1:00 PM—Denver Botanic Gardens—\$44.00 (Member Price) / \$51.00 (Non-Member Price)

These hands-on workshops will give participants an opportunity to work on their own landscape project, under the guidance of a seasoned landscape professional.

### **2008 Fall Orchid Show and Plant Sale "Picture Perfect Orchids"**

October 11, 10:00 AM—5:00 PM—Echter's Garden Center - free (Everyone)

The show and sale will be held at:

Echter's Garden Center  
9170 West 52nd Avenue  
Arvada, CO 80002

### **Revive Your Older Landscape**

October 14, 6:30 PM—8:30 PM

Denver Botanic Gardens

\$24.00 (Member) / \$29.00 (Non Member)



Does your landscape need a shot in the arm? Are you tired of spending time and money on fixes that don't seem to work?

### **Free Day at Denver Botanic Gardens**

October 18, 9:00 AM—5:00 PM

Denver Botanic Gardens

free (Everyone)

Free days for Colorado residents are held throughout the year at both Denver Botanic Gardens and Denver Botanic Gardens at Chatfield thanks to funding from the Scientific & Cultural Facilities District (SCFD).

For more info on these programs visit the Denver Botanical Gardens website: <http://www.botanicgardens.org/content/catalog-classes>