



# Evergreen Garden Club

## The Wild Iris

Volume 20, Issue 5 January 2009

### A WORD FROM THE PRESIDENT...

#### A NEW YEAR (already?)

Although discussions with friends of late tell me that '08 couldn't end soon enough, still the years move quicker and quicker; so do my grandkids! I often asked myself if it's the grandkids moving so fast or I am just moving slower. If that is so, and I am moving slower, why doesn't time move slower as well?

I guess if I had the answers to these questions I'd find myself in a different profession. Yet in every life scenario I seem to find a metaphor in the garden. True to form the vegetable gardening season moves more rapidly every year as well. With the addition of more root crops, we barely get them put up and away by the time I start reviewing new seed catalogues and new garden designs. Those of you who've seen my flower gardens know all to well my preference is NOT to plan! However with the focus on how to grow more food in less space with less water seems to take more and more precedence every year. This isn't just a personal endeavor, but rather the focus and concerns of a many networks of vegetable gardeners and small farms worldwide. I fear the days are gone when my veggie garden was hobby and play, now it's a 'food garden' with far more focus on serious production.

While the headlines of the news continues to reflect terrorisms and a downward spiral of our economy, in fact the world's economy, I wonder if those headlines shouldn't reflect more about our food securities or lack there of. Do people think about that? Do you? Do you look at labels to see if you food sources contain GMO crops? Do you care if they're grown organically or is price the only issue? For many reasons and not just economical, I think we should all pay a bit more attention, not just to *what* we eat but were it comes from and how it's grown. Truly the health of the world's soils are at stake...while planetary ecology and organics are of more interest, food securities and how we plan to feed an every burgeoning population are increasingly news worthy subjects. By food securities, I don't just mean will we have enough, but as well, is it safe to consume

Look, I'm no alarmist, and yes, any one of us could get hit by the proverbial bus tomorrow, and yes there are times, particularly in the winter months when I by the less expensive, non organic greens...but boy do I wash the heck out of it! In scanning the internet with just a few questions on ask.com you can come up with some

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#### EGC 2008-2009 Board Members

##### President:

Tina Kellogg

##### Vice Presidents:

Bonnie Hisgen

Lucy Ginley

##### 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 EGCBeth@comcast.net

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

**Newsletter Editor & Website** EvergreenGardenClub.org

### UPCOMING MEETING: POWER PROPAGATION

#### JANUARY 13th, 2009

##### - Power Propagation

Jim Borland, "If it produces seed, you can grow it. You can grow lots of them. How about 10,000 plants in 6 months? All it takes is seed, pots and soil."

##### Meet at the Fire & Rescue Station on Bergen Parkway

**at 9:30 am.** Remember to bring your plants, cuttings, pots etc for

the World Gardening Table.... And in keeping with being green, your own coffee mug. See you there!

*Garden Club meetings will be cancelled wherever Jefferson County Mountain Schools are closed because of inclement weather. This will eliminate any confusion or the need for last minute communications about weather cancellations.*



# Garden Club News

## FOREST HEIGHTS LODGE

Thanks to all those who participated in the Forest Heights Christmas Party. Garden Club provided Christmas Cactus for the boys which we talked about while they were eating the wonderful cookies baked by our members: Beth Feldkamp, Bev Wickland, Lynn Dimmick, Karla Briggs, Juanita Zellner, and Liz Barrett. We had a terrific time with the boys, who are bright, inquisitive and very excited for Christmas. Thanks to Beth and Bruce Feldkamp, Bev Wickland, Lynn Dimmick, and Stan and Liz Barrett who attended the party with Dale and I. We had a wonderful tour after the party by two of the boys of their new gymnasium facility. It was a great afternoon and I know for sure, we had every bit as much fun as the boys.

Peggy and Dale Fetchenier



**HOSPITALITY**

The hospitality team for January is as follows; **Sandy & Ken Ball, Jo Powers, Paul Luzetski, Marilyn Kaussner, Jil Epstein, Lucy Ginley & Sharon Eaves.**

Please would you arrive between 8:45 & 9:00 am to help set up the room and be prepared to stay after the meeting for clean-up. THANKS!

## MEMBER NEWS

Tricia and Malcolm Scott are under contract on their Evergreen home and will soon be heading west to Utah, possession date is Feb 1st and they are looking for a small short term rental to tide them over until they move in June. Please let Trish know if you hear of something. Tricia —we will be sorry to see you go, thank you for all you have done for the garden club in your short time in Evergreen.

### HAPPY BIRTHDAY & HAPPY BELATED BIRTHDAY

- 1/2 Ginny Cerillo
- 1/16 Lorna Chorn
- 1/31 Nancy Latimer

- 12/13 Marjorie Clinton
- 12/14 Mary DeBates
- 12/19 Connie Ning
- 12/22 Irma Wolf



**MINUTES OF THE DECEMBER 9TH, 2008 MEETING**

Tina Kellog called the meeting together at 10:45 and welcomed members and guests and wished all a Merry Christmas! 35 members were present.

**SECRETARY’S REPORT – Pam Hinish**

- Stan Barrett motioned for approval of November’s minutes, Louise Mounsey seconded and the minutes were approved by unanimous vote.
- Thank you notes were sent to Sylvia Brockner, and November’s Program speaker, Lenore Mitchell.

**TREASURER’S REPORT – Beth Feldkamp**

- Balances after all of our donations are: Savings \$8281.50, Checking \$598.26

**PRESIDENT’S REPORT – Tina Kellogg**

- \$500 gift donations were presented to Sharon Schrage of Mountain Resources and Chris Schaefer of the Senior Resources Center. A \$500 gift donation will be delivered to the Evergreen Christian Outreach Center. Food donations were also provided.
- The following volunteers were recognized for all their hard work and enthusiasm with poinsettias from Tonka Farms.
  - ◆ Marjorie Clinton – Library Garden
  - ◆ Peggy and Dale Fetchenhier – Dam Garden
  - ◆ Lucy Ginley-Hiwan Homestead Garden Rocky Mountain Team-Hiwan Homestead Herb Garden
  - ◆ Karla Briggs-Post Office Garden
  - ◆ Beth Feldkmap-Evergreen Metro Garden
  - ◆ Carolyn Taschdjian-Fire Wise Garden
  - ◆ Frances Soreson and Bev Wickland-Hospitality Committee
  - ◆ Mary Pinder-Phone Tree
  - ◆ Lucille Nelson-World Gardening Table
  - ◆ Jerri Dufford, Lorna Chorn – Wild Iris
  - ◆ Stan Barrett-Historian
  - ◆ Ruth Alford and Karen MacFarquhar-Welcoming Committee and Name Tags

And, an extra special thank you and poinsettias were given to Liz Alumbaugh for her dedication and work on the Wild Iris and the EGC internet site and to Irma Wolf for her overall coordination of all the gardens and door prizes!

The meeting was adjourned for a Christmas potluck and members sharing of hobbies and interests.

Respectfully submitted, Pam Hinish.

**GREEN EXCHANGE**

**FREE pull out couch** (Sofa) might be able to deliver if in Evergreen—call Tricia 303-679-6670 or cell 303-880-9158 or e-mail: [mtmtscott@msn.com](mailto:mtmtscott@msn.com)

**FREE dishwasher**—been in storage for a while and was working when we packed it, if you know of someone who could use it let Liz know—303 815 9860 e-mail: [liz@maia-consulting.com](mailto:liz@maia-consulting.com)



## Over The Garden Fence *By Trish Scott*

### OTIS

I have been asked a few times to put this story to paper by friends who know of our cat Otis. Due to some circumstances I have finally agreed.

As most stories go ... I shall begin at the very beginning. My family moved to Evergreen in July of 2001 into our home at 31258 Niakwa Road. Within a day of moving in I noticed a very beautiful cat at our front porch. He seemed to be looking for food and as I have owned several cats in my lifetime I wondered if I perhaps we were on this cat's "Food Drive". When we lived in BC we had a cat, Norton that belonged to our neighbor Bill. Norton came for a dish of cream every day (He really never took anything less than cream- he did prefer whipping cream if we had it). He was so large when he jumped up on our sunny front window ledge it was like an eclipse! A pet with all the pluses and no vet bills!

Getting back to my story-needless to say I started feeding this cat. Within about a week I had a call from Libby Dufford (A local real estate agent on the sellers end of our home). She asked if I had seen a cat- I replied "Like the one I am feeding?" She informed me that was "Otis" and that he belonged to the seller, Jeff. She explained as soon as Jeff started to get ready to leave Otis made himself scarce and Jeff was unable to capture him for the move. Libby asked if we might be able to catch him and put him in a box and that Jeff's sister would take him to Morrison where Jeff had moved. . Malcolm happened to be the one home at the time we received the call from Jeff's sister and had to do the capture for her. I came home later that day after errands and was a little sad to know Otis was gone but knew I had to get over him- he was not our cat.

About a week and a half later I heard a noise at the front door. It sounded like a cat. I opened up the door and there was this horrid, tattered, matted, skinny cat with Otis's coloring. I really wondered if it could be Otis... so I called over my neighbor Brenda and she verified that it was he. Otis was really not open to being picked up. Malcolm tried and still has a scar (Otis remembered he was the catcher of him!) from that effort.

I called Libby to tell her what had happened. She at first was not sure that this could be true. She called Jeff and we got the story of how Otis's "Incredible Journey" had begun. Apparently Jeff's sister met up with him to give him Otis. He drove off in his truck and as he was driving he casually opened the box that Otis was in. The moment the box opened Otis jumped out and then leap out the window of his moving truck. He stopped to look for him and he was gone. Jeff really could not imagine that Otis would be able to navigate his way to here- let alone survive the trip.

Malcolm and I had a long talk about what should happen to Otis. We agreed his ties to our home were deep. We had no idea at the time how deep. We told Jeff we were willing to take this cat on as ours- Jeff agreed. As the days after his return progressed I resigned myself to meals for him on the front porch and a gentle grooming each day. He had a mat so large on one side of him I called it the hamburger bun. As each day went by Otis trusted me a bit more. I came to love this cat and so did each of us. Jeff had told us he was a strictly outdoor cat and to treat him as such.

The winter came and I could not bear to have this beautiful cat outside despite the cozy nest we made him. So we took him in and he was quite a well-behaved gentleman. He did have some flaws. The first year of Otis was over \$600.00 in vet bills. A neighbors cat (Who I came to call "Vet bill") and Otis had fights almost daily because this cat liked to come down on Otis's turf and piss Otis off. The vet bills only ended because this cat got ran over. Sad for our neighbors...maybe not as sad for us.

Well this story could just end here and we could all marvel at Otis's incredible tale of making it back here. But there is more to add.

Come spring of 2002 a buddy of my son Taylor was over and saw Otis. He said "So you have Otis now!" I told him the story of his journey and the boy quickly laughed. He said you are owner number four of Otis. I was shocked and had to ask for details. He said the homeowners before Jeff had got Otis as a kitten and brought him home to 31258 Niakwa Road. These people found Otis in the crib with their new baby and freaked. Before they had moved to Evergreen they had lost a child to crib death and were not going to take any chances with a cat doing that. They resigned themselves to selling Otis. Well Otis came back from where he was sold. He was not leaving this house!! The couple decided to keep him but make him an outdoor cat. And when they sold to Jeff they said, "Do you want a cat?"

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*Presidents Message* (Continued from page 1)

pretty scary statistics. Like less than 98 percent of imported foods are inspected!

*"Just 1.3 percent of imported fish, vegetables, fruit and other foods are inspected — yet those government inspections regularly reveal food unfit for human consumption.*

*Frozen catfish from China, beans from Belgium, jalapenos from Peru, blackberries from Guatemala, baked goods from Canada, India and the Philippines — the list of tainted food detained at the border by the Food and Drug Administration stretches on."*

<http://www.msnbc.msn.com/id/18132087/>

Another headline reads:

**"U.S. Food Safety: Home-Grown Problems Abound"**

**As the variety of tainted products widens, the concerns about oversight deepen**

<http://health.usnews.com/usnews/health/healthday/080114/us-food-safety-home-grown-problems-abound.htm>

And I hate to taint the US as doing nothing about these issues, but lets face it, when did you hear any one of the candidates in our last "thank god it's over" election talk about any of this?

Another more enlightening article, perhaps oriented with some realistic solutions was found in an email from one of my gardening list serves; but sadly it came from way across the pond! (I know Liz is smiling as it comes from the BBC!)

**Food needs "fundamental rethink"**

*"A sustainable global food system in the 21st Century needs to be built on a series of "new fundamentals", according to a leading food expert.*

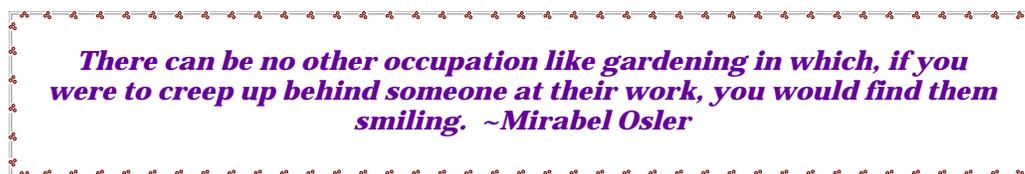
*Tim Lang warned that the current system, designed in the 1940s, was showing "structural failures", such as "astronomic" environmental costs. "*

<http://news.bbc.co.uk/2/hi/science/nature/7795652.stm>

This was the first article that talked about sustainability, biodiversity as well as organics all in the same sentence. Yet we all want cheap food, or should I say less expensive, we grip about the cost of non seasonal fruits, yet the farmers in this country that can and do deliver conscientiously grown foods can barely afford to feed their own families!

I don't know what you'd like to see "changed" with the incoming administration, but this subject is rising to the top of my list. Good food for thought, no pun intended!

.....Tina

*Otis* (Continued from page 4)

We feel like Otis's tenants and the family joke is that if we run low on cash we could sell Otis every other week.

Otis has been a steadfast companion to me. When I lost my dear sister Diane he slept beside me every night and sometimes right on my chest. With each tragedy I have endured while living here he has made his way to me. He greets me every morning outside our bedroom door and walks down to be fed- ASAP by the way! He follows me as I work outside and checks up to see how we are taking care of his home. He cracks us up daily- he has a lovely cat door to come and go as he pleases but really prefers what we call "Valet Service"... where we open the front door for him to go out.

He is an amazing hunter and I have never seen a single mouse within our house. He came to tolerate our older dog, Timmy with time but has yet to accept Sofia (Timmy's daughter) because she is such a wild girl of a dog.

In part the writing of this was prompted by the fact we are selling our home, Otis's home. We are praying that whoever buys this house will consider Otis as part of the package. If I could convince him to come with us I would and if they do not want him...we will try to get him to come with us. It will break my heart to say goodbye to this wonderful pet and friend but I want him to be happy. Keep Otis in your thoughts and hope for him the happiest of endings for him.

# HORTICULTURE

**ALL SEASON GARDENER** is approaching its 1<sup>st</sup> year anniversary in February. 2009 seeds began arriving a week ago and we have lots more coming. Botanical Interest seeds are our main seed line. We will fill in with heirloom vegetable and flower from international seed company. Requests for sprouting seeds and accessories, mushroom growing kits have picked up over the holidays. We found a good source and should have product in by mid January. Our customer's enthusiasm for growing from seed helps Bob and I to realize there are a lot of high altitude gardeners itching to get started.

This past week I was sorting through gardening info that I have saved over the past 15+ years and found a high altitude gardening article written during the 70's by an Evergreen resident who lived on Paint Brush Drive. I regret that I cannot verify the gardener's name but maybe other EGC club members will fill us in. Interestingly the article starts out by describing the resurgence of interest in gardening (especially vegetable gardening). The US Dept of Agriculture estimated that in the summer of 1976 it was the first time since the Victory Gardens of WWII that a majority of American households had some kind of a vegetable garden. The article also reported that there was a marked increase in community gardening, canning and preserving centers.



Our mountain gardeners quickly learn the effect of altitude on the growing season. Microclimates, pockets of unusual weather patterns due to the lay of the land, can support healthy plant growth that would not survive if located a short distance away. For example a rock garden (natural boulders & well- draining soil) will collect the sun's heat rays to provide shelter and consistently warm soil. Air flow patterns such as the cold air movement that settles in low lying areas and rarely warms up is another example of a less desirable garden location.

So we know that there is pleasure in eating fresh produce from our own garden, there are added therapeutic benefit for all ages and brings us together as a neighborhood or family to enjoy time together.

To follow is the planting schedule that was used.

**FIRST PLANTING** Four weeks before the average date of the last expected frost for your specific area.

Planted: broccoli, cabbage, fava beans, lettuce, onions, peas, potatoes, spinach, sugar peas & turnips (around the last week of April).

**SECOND PLANTING** Two weeks after the first planting

Planted : beets, carrots, chard, endive, hardy herbs, parsnips and radishes

**THIRD PLANTING** One to two weeks after the average date of the last expected frost.

Planted : annual vegetables ( beans, corn, cucumber, squash, summer & winter, tomatoes (plants set out around June 1<sup>st</sup>)

**And successive plantings** lettuce every 2-3 weeks until mid-August, carrots and beets (4-5 weeks after the first planting) and broccoli (4-5 weeks after the first plantings).

The list of herbs to grow in Evergreen included; Anise, borage, caraway, chervil, coriander, cress, fennel, summer savory and sweet basil as well as Perennial herbs but grown as annual –oregano, rosemary and sweet marjoram and addtl. Hardy Perennial herbs – burnet, chives, horehound, hyssop, lovage, sage, sorrel, tarragon, thyme.

(Continued on page 7)

## THE TWELVE DAYS OF CHRISTMAS *SUBMITTED BY PAUL LUZETSKI*



'There is one Christmas Carol that has always baffled me. What in the world do leaping lords, French hens, swimming swans, and especially the partridge who won't come out of the pear tree have to do with Christmas?

This week, I found out.

From 1558 until 1829, Roman Catholics in England were not permitted to practice their faith openly. Someone

during that era wrote this carol as a catechism song for young Catholics. It has two levels of meaning: the surface meaning plus a hidden meaning known only to members of their church. Each element in the carol has a code word for a religious reality which the children could remember.

- The partridge in a pear tree was Jesus Christ.
- Two turtle doves were the Old and New Testaments.
- Three French hens stood for faith, hope and love.
- The four calling birds were the four gospels of Matthew, Mark, Luke & John.
- The five golden rings recalled the Torah or Law, the first five books of the Old Testament.
- The six geese a-laying stood for the six days of creation.
- Seven swans a-swimming represented the sevenfold gifts of the Holy Spirit--Prophecy, Serving, Teaching, Exhortation, Contribution, Leadership, and Mercy.
- The eight maids a-milking were the eight beatitudes.
- Nine ladies dancing were the nine fruits of the Holy Spirit--Love, Joy, Peace, Patience, Kindness, Goodness, Faithfulness, Gentleness, and Self Control.
- The ten lords a-leaping were the Ten Commandments.
- The eleven pipers piping stood for the eleven faithful disciples.
- The twelve drummers drumming symbolized the twelve points of belief in the Apostles' Creed.

So there is your history for today. This knowledge was shared with me and I found it interesting and enlightening and now I know how that strange song became a Christmas Carol...so pass it on if you wish.

### *Horticulture* (Continued from page 6)

Of course there were less browsing animals; and people who gardened this extensively dedicated a good share of each day to garden tasks. The information also provides discussion for our current climate patterns. Our club has recommended community garden plots to the Buchanan Park committee. With that in mind the community gardens could support the Evergreen Community with fresh produce.

Next month I will highlight another old garden project, Pit Gardens. There are still a few of these in the Metro area and I hope that if you know of other existing pit gardens...please share the information with us.

### **Hydroponic 101 Class, Saturday January 17<sup>th</sup> at 1pm.**

Join us at **ALL SEASON GARDENER**, 4007 Evergreen Parkway, (Canyon Commons ) ½ mile up from Evergreen Lake. Rod De Merurio is a seasoned hydroponic grower. He promises to make it simple so you too can enjoy gardening indoors or on your deck with easy hydroponic systems. Please call to sign up for this free class. 303-679-3567. Grow tomatoes, lettuce, peas, beans, flowers, herbs and many more plants in less space, time and energy!! No more rodent and animal browsers! Great hobby for all ages. In case of inclement weather, we will call you and reschedule the class. Look forward to seeing you!!  
Julaine and Bob Kennedy

Evergreen Garden Club  
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Evergreen, Colorado 80437  
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*Celebrating our  
43rd Anniversary*

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



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

January 02, 9:00 AM—5:00 PM

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

January 19, 9:00 AM—5:00 PM

### **Getting Your Garden Ready for Spring**

January 20, 8:00 PM-11:35 AM (9:35 AM doors)

\$24.00 (Member) / \$29.00 (Non Member) / \$34.00 (Member day of class) / \$39.00 (Non Member day of class)

### **No Water Gardening with Panayoti Kelaidis**

January 22, 7:00 PM—9:00 PM

\$25.00 (Member) / \$30.00 (Non Member) / \$35.00 (Member Day of Class) / \$40.00 (Non Member Day of Class)

### **Dreaming of Spring: Resources for Garden Planning**

January 28, 6:30 PM—8:00 PM

\$15.00 (Member) / \$20.00 (Non Member) / \$25.00 (Member Day of Class) / \$30.00 (Non Member Day of Class)

For details of these classes and all the classes offered go to the Denver Botanical Gardens site calendar at <http://calendar.botanicgardens.org/calendar/list/2009/1>