



Las Flores Community Garden

Newsletter

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News from the Garden

From the President's Desk:

How fast our summer went; it's already time for winter plantings (my personal favorites). You do have to be planted, whether it is delicious veggies or a cover crop. This summer brought many challenges, namely the varmints.

According to UC Davis, we don't have more pests, but they are more aggressive. They are starving and now are seen in the daytime hours. We provide the best meals in town, so we need to get more creative. The dome is a good option, if installed correctly.

Anyone can have a dome now, with approval from the Board, and the dome must be built to our standards, exactly as you see the existing ones. There's no room for interpretation here. I understand the cost to be around \$300. If a dome is not for you, please consider different methods of covering your plants/produce, and please share any ideas you have.

Board of Directors:

Susan Sundell

- President

Jan Fang

- Vice President

Laurie Miller

- Secretary

Debbie Rollins

- Treasurer

Betty Cruse

- Plot Manager

Plot Mgmt. Team

Taty Valladares

- Task List

Jim Hervieux

- Walk Through

This Issue's Contributors:

Susan Sundell

Pam Kapustay

Thank You!

Susan Sundell - Editor
Roberta Rials - Publisher

Plot Renewals and Orchard Tree Invoicing

Our Treasurer will send out invoices beginning the first week of November. All fees/fines must be paid before December 31st @ 4:00 p.m.

Orchardists: Please contact Joyce Adams before November 1st if you are not going to be part of the Orchard in 2024.

Plot fees are \$75 and Tree fees are \$20 per.

No payments will be accepted after December 31st. Invoices are sent out via email. Please make sure treasurer@lasfloresgarden.com is in your list of "safe" addresses.

New Board Positions

Members voted to add two Board positions, beginning January 2024. We do not have specific job descriptions at this time, but outlined below are few responsibilities. Official job descriptions will be sent out prior to the Election of Officers. Please consider being part of the leadership team. You don't get paid, but it is rewarding and satisfying to see our garden learn and grow.

- ♦ Assistant Plot manager: Will be responsible for workday (tasks, sign-ins, day of organization, etc.). Other duties will be assigned directly from the Plot manager.
- ♦ Event Coordinator: Will be responsible for organizing events, workshops, contests....all the fun stuff. The coordinator will work directly with the President or Vice President.

Fall/Winter Planting

Please refer to our website for ideas regarding cover crops and fall vegetables to plant. We are scheduled to receive compost from Athen's again. We'll let you know the date when it is confirmed.

<https://www.lasfloresgarden.com/cover-crops-2/>

<https://www.lasfloresgarden.com/members/fall-planting-at-lfcg/>

Got Gophers?

The garden purchased 5 Gopher Hawks traps. Members will be able to "check one out" to use in their garden. The Gopher Hawk is very efficient at catching gophers. Go here to see how easy it is to use, and it does work! <https://gopherhawk.com/>

Garden Updates

What do I do when the front Gate doesn't work?

Jostle the gate a bit, and it will open. We'll have the gate looked at by Fence Factory when they are here installing a new lock system on the Children's Garden gate, so hopefully it doesn't happen too often now.

Full Trash Cans

Please, please do not leave full trash cans or wheelbarrows for someone else to take out to the Athen's bins. If it is too heavy to lift, take it out in smaller amounts to the bin. Our new grey carts work great for that. The cans have been labelled by new member Susie, and clearly shows Green waste vs Trash waste. Please put green only in green labelled cans. We get beautiful organic compost back; it's a pretty nice exchange.

Compost Bins

If you want a compost bin located by the Tractor Shed/Oak tree, please see Joyce Parker. Her plot is the bright green fencing at the back of the main garden, and near the compost bins. We have a few available, and she will label accordingly once requested. Compost bins must be actively used. These are individual compost bins, and no one may dump their trash in any of them.

Cut Flower and Herb Gardens

First, **Thank You!** Barbara and Denna for managing our cut flower and herb gardens.

There are several things happening with these gardens. The crabgrass is out of control in the Herb garden, so the Board voted to remove everything and solarize that plot for a year or so. The herb garden is going to be housed in the cut flower garden for the duration of the solarization process. We need a member who will take care of the Herb/Flower garden. This will include planting a few herbs and flowers, watering, and fertilizing every now and then. The irrigation system in the flower garden is being repaired soon, so hand watering will be a temporary task. Plants/seeds will be provided. Please let Susan know if you are interested in helping with the Herb/Flower garden.

Recipe Corner

Courtesy of: Pam Kapustay (from Once Upon a Chef)

Pumpkin Muffins with Pecan Streusel

*W*ith warm spices and a crunchy pecan streusel, these pumpkin muffins are the quintessential fall breakfast treat.

Servings: 12 large muffins (please see note)

Total Time: 45 Minutes

INGREDIENTS:

FOR THE TOPPING

5 tablespoons all-purpose flour

5 tablespoons unsalted butter, melted

5 tablespoons demerara sugar (also called raw cane sugar or turbinado)

$\frac{3}{4}$ cup chopped pecans

$\frac{1}{4}$ teaspoon cinnamon

FOR THE MUFFINS

2 cups all-purpose flour, spooned into measuring cup and leveled-off

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

$1\frac{1}{2}$ sticks ($\frac{3}{4}$ cup) unsalted butter, softened

$1\frac{1}{2}$ cups granulated sugar

2 large eggs

1 (15-ounce) can 100% pure pumpkin (I use Libby's)

Recipe Corner, continued

INSTRUCTIONS:

Preheat the oven to 350°F. Spray a standard muffin pan with non-stick cooking spray.

Begin with the topping: Combine the flour, butter, demerara sugar, chopped pecans and cinnamon in a small bowl. The mixture will be quite wet. Set aside.

Move on to the muffins: In a medium bowl, whisk together the flour, salt, baking powder, baking soda, cloves, cinnamon and nutmeg. Set aside.

In the bowl of an electric mixer, beat the butter and sugar at low speed until just blended. Add the eggs one at a time, beating well after each addition; continue beating until very light and fluffy, a few minutes. Add the pumpkin and beat until combined, scraping down the sides of bowl as necessary. Add the flour mixture and mix on low speed until just combined.

Using an ice cream scoop or two spoons, transfer the batter to the prepared muffin pan, filling each cup completely full. Using your fingers, divide the topping evenly over the batter. Bake for 35 to 40 minutes, or until a cake tester or toothpick comes out clean. Let the muffins cool in the pan for 10 minutes, then turn out onto rack to cool completely.

Note: This recipe makes 12 large muffins. For smaller muffins, divide the batter into 18 muffin cups and bake for 30 minutes.

Freezer-Friendly Instructions: The muffins can be frozen in an airtight container or sealable plastic bag for up to 3 months. Thaw for 3 - 4 hours on the countertop before serving. To re-heat, wrap individual muffins in aluminum foil and place in a preheated 350°F oven until warm.

Enjoy!

The Newsletter is a great venue for all the Gardeners to stay in touch. Please share your knowledge, ideas, experience and interesting bits by submitting an article or forwarding info to Roberta Rials at

robertalrials@gmail.com

Thank you in advance!