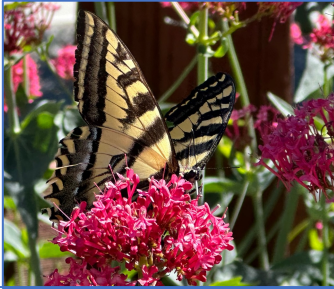




AUGUST 2023
Newsletter



CGC PHOTOGRAPHY CONTEST

Start capturing those unique moments in your garden. Submit your photos, either digitally or in print, to Amy Tomlinson by September 10th. Email to

ahtomlinson@me.com or mail to

Columbine Garden Club, P.O. Box 1030, Idaho Springs, CO 80452.

Photo must contain something growing in your garden, and/or a unique visitor, like the butterfly above.

Photos will be displayed at our September 14th meeting and members present will vote for Best of Show. Winner(s) and their photo could be featured in the October CGCC Newsletter.

We Need Your Input!

Would you be interested in a Club plant swap in late August? Would you have plants to share or could you adopt some from other members? Many of us divide plants to make room for new varieties, or simply because a plant is crowding others out. If this is of interest to you, please email ahtomlinson@me.com to provide your input.

2023-2024 CGC MEETING SCHEDULE

Mark your calendar for the following dates:

September 14

If you have not paid your dues as of this meeting, we will happily still take them!

October 12

November 9

December 14

January 11

February 8

March 14

April 11

May 9

June 6-8 – CGC PLANT SALE (T)

Other events with dates TBD:

Elks Club Holiday Craft Fair and Lunch

CGC/Social Ethics Bake Sale and Plant

Giveaway - May

We need your time saving tips!

We have started planning the programs for the upcoming season of meetings. One of the topic suggestions made via our club survey was “time saving tips”. There isn’t really a speaker available to present this topic, so we need your input!

Please email your best tips to ahtomlinson@me.com. We will put them together and make a program out of them. If you can present your tip, along with any tools you are recommending, please let us know that you are willing to do that at a designated meeting.

Williams-Sonoma Rhubarb Pound Cake



The tangy flavor of rhubarb complements the buttery richness of pound cake. To make this cake successfully, butter and eggs must be at room temperature. No adjustments are needed for high altitude, according to CGC Club Member Linda Yowell.

Ingredients:

½ lb (250 g) rhubarb, cut into ¼" pieces, about 2 cups
1 ¼ cups (315 g) sugar
1 ¾ cups (280 g) all purpose flour
¼ t. salt
1 t. baking powder
¼ cup (185 g) unsalted butter, softened
3 eggs, at room temperature
1 ½ t. vanilla extract

Rhubarb leaves are toxic. To prepare it for baking:

Trim off and discard all leaves and the ends of the stalks.

Remove any brown spots or coarse strings from the remaining stalks with a vegetable peeler. Wash under cold running water. Cut the stalks crosswise into 1- to 2-inch pieces or according to the recipe you're using.

1. In a small saucepan, combine rhubarb and ¼ cup (60 g) of the sugar. Cover and cook over very low heat until rhubarb is tender but not falling apart, about ten minutes. Stir occasionally to prevent burning. Drain, discarding the liquid. Set aside and let cool to room temperature.

2. Preheat oven to 350 degrees. Generously butter a 9 x 5" loaf pan.

3. Sift flour, salt and baking powder together in a bowl.

4. In a stand mixer fitted with paddle attachment, beat butter until creamy. Add remaining 1 cup (250 g) sugar and beat until light and fluffy.

In a separate bowl, whisk eggs and vanilla together. With mixer on medium speed, pour eggs into butter mixture in a very fine stream, stopping occasionally. If mixture starts to appear curdled while eggs are being added, add 1 or 2 tablespoons of flour mixture.

5. On low speed, add flour mixture. Using a rubber spatula, fold in cooled rhubarb.

6. Pour batter into prepared pan. Smooth with a spatula and make a lengthwise slit 1" deep to minimize splitting.

7. Bake until cake is browned and a skewer inserted in its center comes out clean, about one hour and 10 minutes. Let cool in pan for 2 minutes. Unmold and let cool right side up on a wire rack.

TO DEADHEAD OR NOT TO DEADHEAD?

To “deadhead” flowers is to remove spent blossoms so the plant doesn’t spend energy producing seeds and fruit. Instead, the plant’s energy is redirected to growing more foliage, roots, and often, a second bloom of flowers. Deadheading also prevents unwanted self-seeding.

The proper way to deadhead is to go down the stem below the dead flower head and cut just above where the nearest healthy leaves come off the flower stem. Use pruning shears to cut the stem. If new growth is emerging from a crotch between the stem and leaves, cut above that point.

For plants with multiple flowers on a spike, wait until most are finished blooming and cut off the whole spike just above the nearest set of healthy leaves. On some plants, flowering will begin again.

For plants with a great many flower stalks, like Dianthus, it can be easier to simply snip off enough of the top few inches to remove most of the spent blossoms. Watch for unopened flower buds hiding among the faded blooms. Roses are unique – for info on deadheading, consult your favorite Master Gardener.

Some plants form seed heads that become food for wildlife, so it is a good idea to leave these if possible. Sunflowers would be a good example. Be wary of the ones that have the potential to take over your garden though!

Columbine Seed Pod



Lupine Seed Pods



Upcoming Events

Sundance Gardens in Evergreen
High Altitude Gardening 101
September 2023

Email

alexis@sundancegardens.com
to get notified of the dates or call
303-670-8211



Cherry tomatoes from the CGC Plant Sale – producing fruit as of July 23rd!



Thanks to Kris Miller, Jeannie Schuessler, Linda Yowell, Jan Bowland Susy Foley and Amy Tomlinson for helping to weed the Veterans Garden on Friday, July 28th.