



*October 2026
Newsletter*

NEXT MEETING

Thursday, October 8th

12:00 – 2:30p.m.

Tommyknocker Brewery, Idaho Springs

We'll be creating beautiful stained glass mosaics. Be sure to bring an item you'd like to decorate—flower pots, picture frames, trays, stepping stones or any other project you've been saving for a special touch. With the holidays just around the corner, it's also the perfect opportunity to create a festive holiday mosaic for a unique handmade gift. We can't wait to see everyone's creativity shine!

RSVP is not required.



CHEE CHEE BELL GARDEN CLEAN-UP

THURSDAY, OCTOBER 15, 11:00 A.M.

Nancy Spletzer would like some help putting this garden to bed.

Please bring your clippers!

The garden is located at the Idaho Springs Visitors Center.

PLEASE ADD THE FOLLOWING TO YOUR 2026-2027 MEMBERSHIP HANDBOOK

Under New/Ongoing Projects (P. 38) please add

- The Seed Library at the Idaho Springs Library

(If you have seeds to contribute please contact Anne English at anneenglishco@gmail.com)

- The Garden at the Idaho Springs Elks Lodge #607

(If you have plants to contribute please contact Amy Tomlinson at ahtomlinson@me.com)

Page 34: Nancy Spletzer's only phone number is 303-567-4090 (cellular).

For more CGC info, go to [The Columbine Garden Club website](https://www.columbinegardenclub.com)

CGC 2026-2027 MEETING SCHEDULE

Thursday, October 8 at Tommyknocker Brewery, 12:00 pm - 2:30 pm

PROGRAMS SWITCHED FOR OCTOBER/NOVEMBER! We'll be creating beautiful stained glass mosaics. Be sure to bring an item you'd like to decorate—flower pots, picture frames, trays, stepping stones, or any other project you've been saving for a special touch.

Thursday, November 12 at Tommyknocker Brewery, 12:00 pm - 2:30 pm

Our special guest, Annemarie Fusell from Wildlife Restoration Volunteers, will share the inspiring story of the organization, highlighting the meaningful work they do to restore wildlife habitats. Her primary topic will be "Propagating and Planting Native Seeds".

Saturday, December 12, 1:00 pm - 5:00 pm

Please join us as we celebrate the season at our annual Christmas party, graciously hosted at **Debbi Novotny's** home. It's a wonderful opportunity to enjoy good food, great company, and holiday cheer with garden club friends. Spouses are welcome.

Thursday, January 14, 2027 at Tommyknocker Brewery, 12:00 pm - 2:30 pm

Join us for a fun and relaxing afternoon of popcorn, friendship, and a great film—"Every Little Thing", a documentary about the incredible work of a hummingbird rescue organization.

Thursday, February 11, 12:00 pm - 2:30 pm

We're excited to announce that Charlie Resanovich has graciously offered to host our February meeting at the historic Castle Eyrie! Charlie, along with Michelle Tyler, will share their knowledge and enthusiasm for birding while introducing us to the Great Backyard Bird Count, taking place the following weekend.

Thursday, March 11 at Tommyknocker Brewery, 12:00 - 2:30p.m.

Shamrock Bingo—a festive twist on a classic favorite.

Thursday, April 8 at Tommyknocker Brewery, 12:00 pm - 2:30 pm

Join us for an inspiring presentation all about dahlias, featuring our very own gardening expert, **Debbi Novotny**.

Saturday, May 8 – Bake Sale and Plant Giveaway at Project Support Senior Center, Idaho Springs, in conjunction with the Social Ethics Club.

Thursday, May 13 at Tommyknocker Brewery, 12:00 pm - 2:30 pm

Join us as we explore the fascinating world of foraging! Learn how to safely identify edible wild plants and mushrooms, discover what nature has to offer throughout the seasons, and gain tips for harvesting responsibly while respecting our natural environment.

Mark Your Calendar for the Annual Plant Sale!

Thursday, June 3 (Member/Guest Happy Hour) and **Friday/Saturday, June 4 & 5** (Sale open to the public).

UPCOMING EVENTS IN OUR AREA

SPOOKY PLANT PATHOGENS

Presented by CSU Extension

Wednesday, October 14, 12 - 1 p.m.

Join Drs. Jen Rushton and Emily Luna, from CSU, for a Halloween-themed dive into the world of plant diseases. We'll explore fungi that resemble monsters, bacteria that ooze like slime, and other chilling plant pathology phenomena. Perfect for anyone who loves plants—and a good scare! Online/free.

[REGISTER HERE](#)

MASTER GARDENER BULB SALE

Hosted by Gilpin County Extension

October 4, 2026, 10:00 am - 4:00 pm

Nederland Farmers Market, [80 E 2nd St & 85 E 1st St Nederland, CO 80466](#)

Add variety to your landscape while supporting the Master Gardener program! Shop for a variety of mountain-hardy iris, daffodil, and snowdrop bulbs, all of which are deer/rodent resistant. Proceeds benefit the Colorado Master Gardener program.

[Click here for more info](#)

Rocky Mountain Quilt Museum's

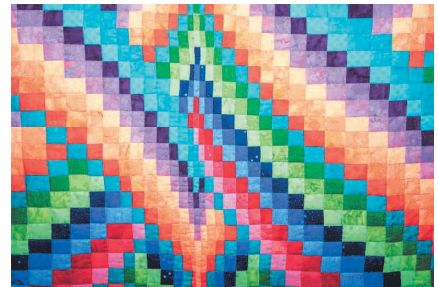
Annual Quilt Show

October 2-4

Experience the artistry, craftsmanship, and creativity of quilting at our annual Quilt Show, presented in partnership with the [Rocky Mountain Quilt Museum](#).

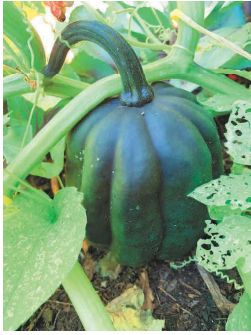
A beautiful collection of quilts will be on display throughout the weekend, showcasing a variety of styles, techniques, colors, and designs.

Visitors are invited to browse the exhibit, admire the incredible detail and handiwork, and vote for their favorite quilts in three categories.



Both events are free and open to the public.

*A garden is not just a place.
It is an ongoing conversation between you and Mother Nature.
If only she would honor your requests.*

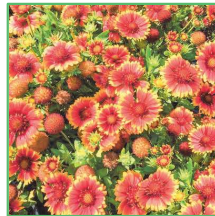


IS THAT SQUASH READY YET?

While the popular zucchini squash is best picked when small, other squash like Acorn, Butternut or Spaghetti, are better left on the vine to get to a larger size. But how to tell when it is time to pick? Keep these tips in mind when making that decision. Foremost is the temperature – harvest before the first hard freeze. Here are some other indicators:

- Skin of spaghetti squash should be a deep golden yellow. Others will also have deep color. Skin will have a matte finish, not glossy.
- Press a thumbnail into the rind. If skin is easily punctured, it is not ready. If skin resists it is ready.
- Brown stem that is woody and dry
- The patch where the squash touches the soil changes from yellow to a rich orange or yellow-gold.

SEEDS THAT LOVE A LONG WINTER'S NAP



Gaillardia aristata – This is the perennial version of this long-blooming flower. Good varieties are Goblin, Arizona Sun or Burgundy. Plant 1/8" deep in late Fall. Prefers full sun, dry soil and no fertilizer prior to blooming. Blooms June to October.

Delphinium – These seeds require complete darkness before they will germinate. Sow at a depth of 1/8" and cover with soil. Try the Magic Fountain series – shorter bloom stalks hold up against the wind. Blooms May to July and may re-bloom in September.

Lupine – The thick seed coat needs scarification which occurs over the winter once planted. Prefers sandy/loamy soil and drier conditions. Sow 1/8 to 1/4 inch deep. These have a large taproot so don't try to transplant seedlings. Blooms late Spring to early summer.

Columbine – Place seeds on the surface of the soil and cover with a light layer of sand. These need 30-60 days below 40 degrees to germinate the following season. Except delphinium, these seed varieties would benefit from a light covering of clean sand at planting time, followed by a light layer of straw mulch once the ground is frozen.

MYSTERIOUS LATE SEASON VISITORS



CAN YOU IDENTIFY THIS MOTH?

It loves dwarf fall asters, which were blooming in late August through September. With wings closed it is about 1" across and 1-1/4' long. Mostly cream colored with a dark band at the lower edge of the wings.

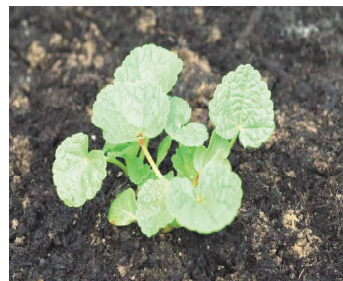


CAN YOU IDENTIFY THIS BUTTERFLY?

It was seen on Scabiosa flowers in mid-September. It is about 3" across with wings open.

Bring your guesses to the October meeting!

SO YOU HAVE SOME HOLLYHOCK SEED...



Hollyhocks are biennials by heart, which means they flower in their second year, and spend their first year developing strong root systems and masses of foliage. Once you see them in full bloom, you can easily encourage a future supply of color as they are keen self-seeders.

Sowing and planting boils down to a few key pointers. The fundamentals are plenty of sunshine, plenty of space and good airflow, a nourishing yet well-draining soil, and ample support. You can start hollyhocks from seed in Spring or in Fall, either by direct sowing seeds in the ground or by starting seeds indoors. Sow seeds a quarter of an inch deep, and around 18-24 inches (45-61 cm) apart. You just need to scatter lightly on the surface of the soil. Lightly cover the seeds with a fine layer of soil or a dusting of compost. Mark the spot so the seedlings are not confused with other similar-looking weeds.

If you are starting from seed indoors, bear in mind that you need to be very gentle when transplanting seedlings outdoors, as these flowers have long taproots and dislike being disturbed. The lifespan is usually two years, so they won't 'come back once they have flowered – other than from their seeds, so sow each season for ongoing hollyhocks.

SQUASH BISQUE

- 1/2 small yellow onion, sliced lengthwise
- 1 head garlic cut in half, lengthwise (optional)
- 2 small carrots, sliced into sticks
- 1/2 of any kind of apple, peeled and quartered
- 4 sprigs fresh thyme or ½ t. dried thyme
- ¼ t. dried sage
- ⅓ t. white pepper
- 2 bay leaves
- Olive oil
- Kosher salt
- Freshly ground black pepper
- 1 1/2 pounds acorn squash, seeded and cut into wedges
- 1 pound kabocha squash, seeded and cut into wedges
- 4 cups chicken stock, cooled slightly if needed (not hot so it won't explode in the blender)
- 2 tablespoons sour cream or crème fraîche (optional)



Preheat air fryer on Vegetable setting (probably 400 degrees). To a ziplock bag, add the yellow onion and garlic, carrots and thyme. Coat everything with olive oil and add a few pinches of salt and pepper and a pinch of dried thyme if using. Air fry until tender but not too brown. Remove from fryer basket and set aside. Repeat with squash.

***If you're using a blender, be sure to crack the lid slightly or remove the center knob and cover with a kitchen towel to allow steam to escape—hot soup expands fast and can be messy (and dangerous) in a sealed blender. ***

To a blender, add some stock. Add onion, garlic and carrot. Liquify, then pour into soup pot. Scoop out the flesh of the squash and add it to the blender. Add half of remaining stock. Blend until very smooth, being sure to allow some of the steam out along the way. Continue until very smooth. Pour into soup pot. Add the remaining stock, squash and apple and blend it up once again. Pour into soup pot. Add thyme, sage, salt, white pepper and bay leaves. Simmer for 10-15 minutes. Remove bay leaves.

If you want it creamier, feel free to add a tablespoon or two more of sour cream or crème fraîche.

If the soup is cold, warm it up until hot. Divide it amongst bowls and drizzle with crème fraîche, croutons or toasted breadcrumbs.

Can be frozen in portions for later use.