



Evergreen Garden Club

# WILD IRIS

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FEBRUARY 2018

Happy Valentine's Day!

Cherie Luke has a program this month about Trees and Shrubs that will do well up here in Evergreen.

Diana Aldridge has volunteered to organize our Earth Day Booth. There will be a signup sheet at the February 13 meeting.

I hope to see you there.

Your President,  
Joan Evashevski



## FEBRUARY'S PROGRAM

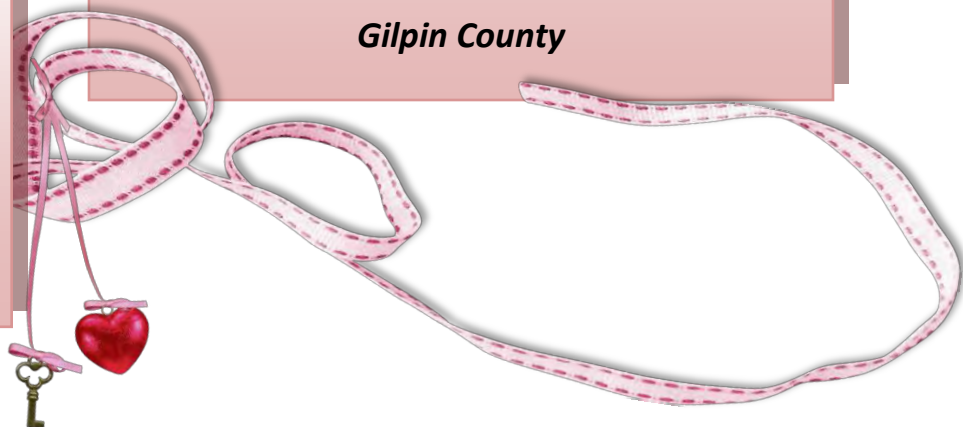
**Selecting the Right Trees  
& Shrubs for Colorado**

*By Irene Shone  
CSU Extension Director  
Gilpin County*

**NEXT MEETING  
TUESDAY  
February 13, 2018**

**BERGEN PARK FIRE  
HOUSE**

**9:00 a.m. Social  
9:30 a.m. Meeting**





# Evergreen Garden Club Minutes

## January 9, 2018

The meeting was called to order at 9:33 a.m. by President Joan Evashevski. Board members present were Cherie Luke, Kris Waggoner, Cindy Gibson and Susan Garcia. Thirty-six additional members were in attendance.

### Welcoming Committee:

Louise Sprot welcomed new members Debra Fleyer, Janet Foltz, Kelsee McMillan, and Mary Beth Mainero.

### President's Report

The club sang "Happy Birthday" to our members born in January: Diana Aldridge, Peggy Bertrand, Leslie Jordan and Jan Parks.

Diana Aldridge has volunteered to chair the club's participation in the Evergreen Earth Day Fair. She will reserve our slot at the Lake House and recruit members to participate at our information booth. The Fair will be held on April 21, 2018.

### Secretary's Report

Cindy Gibson asked for approval of the December minutes as printed in the Wild Iris. The minutes were approved without additions or corrections.

### First Vice President's Report

Cherie Luke encouraged members to attend the February meeting. The topic will be "Best Trees and Shrubs for High Altitude", presented by Irene Shonle, CSU Extension Director for Gilpin County.

### Second Vice President's Report

Mary Twombly was out of town, but had reported to Joan that there was no new news.

### Treasurer's Report

Kris Waggoner reported that the club has not used any funds from savings this fiscal year.

The club has paid \$200 for expenditures for our holiday party.

A check for \$1,000 was received from the James Huntington Foundation, a charitable organization located in Chicago. An Evergreen resident, not affiliated with our club, had submitted a proposal for the donation.

### Tech Officer's Report

Susan Garcia will post information donated by our speakers on our website. This information may include their lecture, pictures from their lecture or links to their products or books.

### Hospitality Committee

Annell Hoy passed around a sign-up sheet for treats for our February meeting and encouraged new members to participate. She recognized Lindy Doty who arranged the centerpiece at the hospitality table. Joan encouraged members to come early to help set up the tables and chairs or to stay after meetings to return them to their original positions.

### Public Gardens

Lynn Dimmick encouraged new members to join one of our public garden teams.





## Evergreen Garden Club Minutes January 9, 2018 (Continued)

### Natural Resources

Mary Dickoff stated that the EAS+Y free Christmas tree recycling at the Evergreen Lutheran Church continues until Saturday January 13th. Lam Tree Service chips the trees and offers the mulch for free later this month.

Mary also reminded us to water our perennials, trees and shrubs due to the lack of precipitation and warm weather.

### Garden Tour

Chairperson Gloria Owens stated that the committee will meet with one of the homeowners on the tour who may help to finance the tour. On Tuesday, January 16th the planning team will meet. Each member is encouraged to help in this, our major fundraising event for the club. The Garden Tour will be held on July 21, 10 a.m. to 3 p.m.

### EChO Table

Past-President Barbara Steger reminded club members that the monies collected from our EChO sales will help fund their plot at the Buchanan Community Garden. The food grown there is donated to the food bank.

The meeting was adjourned at 9:54 a.m.

Cherie introduced Kerry Poppe, whose spoke on "Growing a Cutting Garden."

Respectfully submitted,  
Cindy Gibson, Secretary



**Bees are dying worldwide, but we may have a way to save them!**

**Hidden Rooftop Farms are Saving the Honeybee**

**Follow the link below to learn about**

***New York's Secret Bees***

[https://futurism.com/videos/bees-dying-worldwide-way-save-them/?utm\\_source=Digest&utm\\_campaign=f0ee2296e9-EMAIL\\_CAMPAIGN\\_2018\\_01\\_18&utm\\_medium=email&utm\\_term=0\\_03cd0a26cd-f0ee2296e9-247792081&mc\\_cid=f0ee2296e9&mc\\_eid=e0e6e572f3](https://futurism.com/videos/bees-dying-worldwide-way-save-them/?utm_source=Digest&utm_campaign=f0ee2296e9-EMAIL_CAMPAIGN_2018_01_18&utm_medium=email&utm_term=0_03cd0a26cd-f0ee2296e9-247792081&mc_cid=f0ee2296e9&mc_eid=e0e6e572f3)





**JANUARY'S PROGRAM**  
**GROWING A CUTTING GARDEN**



**Presented by**  
**Jeffco MG Kerry Poppe**







**Miss the Program? Go to our website at**

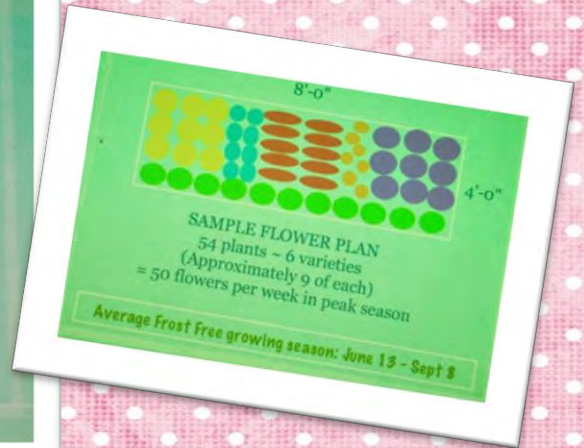
**[WWW.EVERGREENGARDENCLUB.ORG](http://WWW.EVERGREENGARDENCLUB.ORG)**

**ON THE LEFT, CLICK ON GARDENING LINKS**

**LOOK UNDER MEETING PRESENTATION MATERIAL**

**CLICK ON JANUARY 2018 GROWING A CUTTING GARDEN PRESENTER SLIDE SHOW**

**WATCH THE SHOW!**



**FEBRUARY BIRTHDAYS!**



**JEANNE ERICSSON  
CAROL HERCZEG**

**LOUISE HEERN  
CHERIE LUKE**





## **A HOLIDAY PARTY FAVORITE!**

### ***Michelle's Cuban Pork***

**4 garlic cloves**

**1-2 tsp. salt (I prefer ground pink Himalayan sea salt)**

**1/2-1 tsp. ground pepper (black or multi-colored)**

**1 tsp. ground cumin**

**1 tsp. dried oregano**

**1 tsp. ground coriander**

**3 tbsp. orange juice**

**1 1/2 tsp. white wine vinegar**

**1 large yellow onion, sliced thin**

**3 tbsp. lime juice**

**6 tbsp. olive oil**

**1 (4 lb.) pork shoulder roast**

#### Directions:

1. Grind garlic, salt, pepper, cumin, oregano and coriander into a paste in a small bowl using a mortar and pestle or a small spoon.
2. Transfer half of the garlic and spice mixture to another bowl; add lime juice, orange juice, 3 tbsp. of the olive oil, and vinegar. Whisk together until smooth.
3. Rub the pork roast with the other half of the garlic and spice mixture. Cut several slits in the meat and rub some of the mixture into the slits as well and over surface of the meat.\*
4. *Using a fast/slow cooker (recommended):* Add 3 tbsp of olive oil and add to the fast/slow cooker. Set cooker on "Sear" and cook the meat for 7-10 minutes per side. Then pour liquid mixture over the roast along with onion slices and set on slow cook for 6-8 hours. Cook meat until it is tender and pulling apart easily and is no longer pink in the middle.

*Using a dutch oven or covered roasting pan:* Preheat oven to 400 degrees. Roast pork only without extra liquid for 15 minutes per side. Reduce heat of oven to 375 degrees and pour remaining room temperature or warmed liquid mixture over the pork along with onion slices and continue to cook for about 2 hours more or until pork is no longer pink and is tender and pulls apart easily.

**FROM THE KITCHEN  
OF  
MICHELLE LEWIS**



**A HOLIDAY PARTY  
FAVORITE!**

**Apple-Raisin Bars**



**Makes:** 12 servings  
**Prep:** 15 mins  
**Bake:** 35 mins at 350°F

**Ingredients**

2 cups all-purpose flour  
2 teaspoons baking powder  
1 1/2 teaspoons cinnamon  
1/2 teaspoon salt  
2 cups packed light-brown sugar  
2 eggs  
1/2 cup (1 stick) butter or margarine, softened  
1 teaspoon vanilla extract  
1 1/2 cups diced Golden Delicious apple  
3/4 cup raisins

**Directions**

Heat oven to 350 degrees F. Liberally coat a 13 x 9 x 2-inch baking pan with nonstick cooking spray; set aside.  
In a medium-size bowl, whisk together flour, baking powder, cinnamon and salt; set aside.  
In a large bowl, with an electric mixer on medium speed, blend together sugar, eggs, butter and vanilla for 3 minutes or until smooth.  
Reduce speed to low and gradually add flour mixture; mix for 2 minutes or until just incorporated. Stir in diced apples and raisins and spread into prepared pan.  
Bake at 350 degrees F for 35 minutes or until toothpick inserted in center comes out clean. Cool completely before cutting into bars and serving.

**Nutrition Information for Apple-Raisin Bars**

Servings Per Recipe: 12  
PER SERVING: 338 cal., 9 g total fat (5 g sat. fat), 55 mg chol., 194 mg sodium, 63 g carb. (2 g fiber), 4 g pro.

**FROM THE KITCHEN OF  
LINDA FISHER**







July 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
	29	30	31			

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**MARK YOUR  
CALENDARS!  
2018 EGC  
GARDEN TOUR  
JULY 21, 2018  
10:00 AM -  
3:00 PM**

## **EGC GARDEN TOUR JULY 21, 2018**

The EGC Garden Tour committee has been busy planning our upcoming tour on July 21, 2018 from 10 am until 3:00 pm. Each member is encouraged to help with this fun, major fundraising event for the club!

Please contact Chairperson Gloria Owens if you are interested.  
[gloriaowens@centurylink.net](mailto:gloriaowens@centurylink.net)





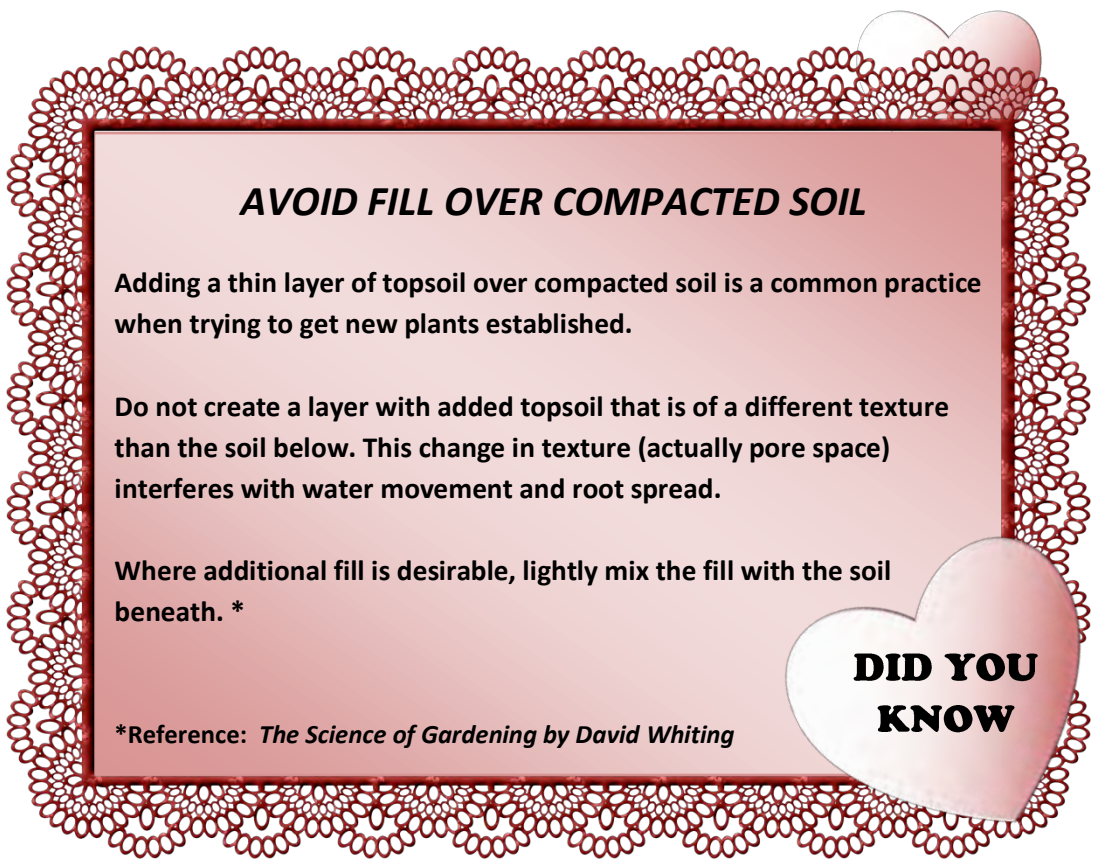
**WELCOME  
NEW MEMBERS!**

**DEBRA FLEYER**

**KELSEE MCMILLAN**

**JANET FOLTZ**

**MARY BETH MAINERO**



***AVOID FILL OVER COMPACTED SOIL***

Adding a thin layer of topsoil over compacted soil is a common practice when trying to get new plants established.

Do not create a layer with added topsoil that is of a different texture than the soil below. This change in texture (actually pore space) interferes with water movement and root spread.

Where additional fill is desirable, lightly mix the fill with the soil beneath. \*

\*Reference: *The Science of Gardening* by David Whiting



**DID YOU  
KNOW**



## ***Pretty Combinations for Zone 4***



**'Young Lady' smoke tree  
Cotinus coggygria  
'Young Lady'  
Zone 4**



**'Camelot Rose' foxglove  
Digitalis purpurea  
'Camelot Rose'  
Zone 4**



**'Silver Cup' mallow  
Lavatera trimestris  
'Silver Cup'  
Annual**



**'Coronation Gold' yarrow  
Achillea filipendulina  
'Coronation Gold'  
Zone 3**



**Drumstick allium  
Allium sphaerocephalum  
Zone 4**



Resource: *Designer Plant Combinations* by Scott Calhoun





**'Big Ears' lamb's ears**  
*Stachys byzantina* 'Big Ears'  
Zone 4



**'May Night' sage**  
*Salvia x sylvestris*  
'May Night' ('Mainacht')  
Zone 5



**'Turkenlouis' Oriental poppy**  
*Papaver orientale* 'Turkenlouis'  
Zone 3



**'Crater Lake Blue' speedwell**  
*Veronica austriaca* subsp.  
*Teucrium* 'Crater Lake Blue'  
Zone 4

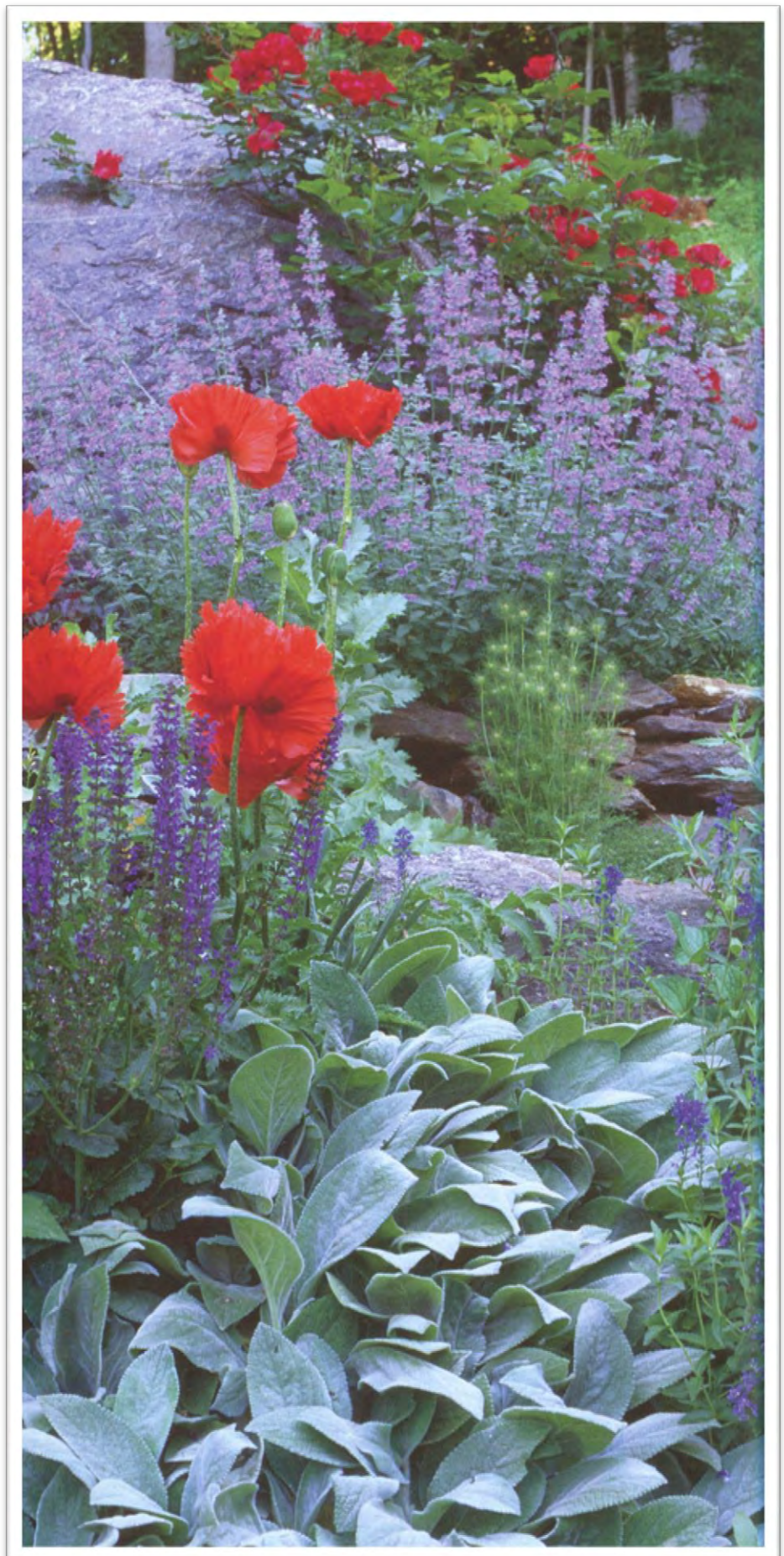


**'Six Hills Giant' catmint**  
*Nepeta* 'Six Hills Giant'  
Zone 3

***TIP: IN UNPROTECTED AREAS,  
PLANTING THE CATMINT IN-  
FRONT OF AND AROUND THE ROSE,  
'HELPS' DETER THE DEER  
AWAY FROM THE ROSE***



**'Robusta' rugosa rose**  
*Rosa rugosa* 'Robusta'  
Zone 5







**NELLYBELLE  
GO PAINT!  
STEVEN PARKS GOLDSMITH  
&  
FINE JEWELER  
STEMS  
THE HOLLY BERRY**



**SUNDANCE BY DESIGN  
SUNDANCE GARDEN  
CENTER  
EVERGREEN GOLDSMITHS  
ECO DESIGNS  
THE WILDFLOWER CAFE**

Please send any corrections, additions, or submissions  
for the Wild Iris to [louisehern@gmail.com](mailto:louisehern@gmail.com)