

# THE MEDITERRANEAN GARDEN SOCIETY

## NORTHERN CALIFORNIA BRANCH

An international forum devoted to furthering knowledge and appreciation of plants and gardens suited to the mediterranean climate regions of the world

**issue 18**  
**Winter 2004/2005**

## Annual Meeting!!!! Our First One!!!

The Executive Committee of the Northern California Branch has decided that it would be fun to have an annual meeting as our counterparts in Southern California have done for several years. Accordingly, the date is set for **January 22, 2005**, at **1 pm**, in the Garden Room of the Orinda Library.

### ***Please come and bring a friend!***

We'll bring you up to date on the business of the Society, share the interesting activities of other branches worldwide, solicit YOUR ideas for activities for our own branch and inform you of volunteer opportunities.

The highlight of the afternoon will be a talk (with slides) by our own **Dick Turner**, founding member of the MGS, Advisory Board member of our Branch and Editor of *Pacific Horticulture*. Dick will share with us "**Observations of a Traveling Plantsman**," and he and his camera have been EVERYWHERE!

*This is a DO NOT MISS EVENT!*

Light refreshments will be served.

The Garden Room is not free, so we're charging a small fee, \$10 for Paid up Members, and \$15 for guests.

Since it would help greatly with our planning, please let us know you are coming by contacting:

**Sue Ann Manners, MGS Reservations**  
**63 Davis Rd, Orinda CA 94563**  
or **(925) 254-0226**.

## International MGS News

THE MGS WELCOMES 3 NEW BRANCHES:

Cyprus, headed by **John Joynes** ~ the Lebanon Branch is back, headed again by **Alice Eddé** ~ a 4<sup>th</sup> Spanish Branch in Andalucia, headed by **Lindsay Blyth** which will host the 2005 Annual Meeting.

MEANWHILE, SOME RESIGNATIONS & CHANGES:

**Freda Cox** of the UK Branch, and **Kimberley Peters** of South Eastern France have both resigned their Branch Head positions, which remain unfilled at this writing. ~ **Sally Razelou**, Founding Member, first President and Head of the Greek Branch since its foundation is passing the Greek Branch to **Barbara Diamantides**, in order to devote her time to the expanding MGS garden at Sparoza. ~ Barbara's role as Society Secretary is assumed by **Fleur Pavlidis**, who has been assisting Barbara for some years.

New Officers were elected at the International MGS Annual General Meeting in Corfu, Greece, October 2004. Here is a list of the current officers:

President

**Cali Doxiadis** (Corfu)

Vice President

**John Rendall** (Athens)

Secretary

**Fleur Pavlidis** (Athens)

Treasurer

**Vivien Psaropoulou** (Athens)

Councillor

**Barbara Terzopoulos** (Athens)

Reserve Members

**Davina Michaelidis** (Corfu)

**George Brumder** (Pasadena)

**Irini Ramphou** (Athens)

Journal Editor

**Caroline Harboui** (Athens)

Past President

**Katherine Greenberg** (Lafayette)

**MGS memberships** are by calendar year, so now is the time to renew so



that you can attend all the various events we're planning (see inside!).

*Don't forget to renew for 2005!*  
*(see back page)*



Olives and other trees surrounded by traditional Corfiot pounded stone paving outside of Cali & Ed Doxiadis' studio-guest house in Corfu, Greece  
photo by Michelle C. Torres-Grant,  
MGS Central California Branch co-chair

# CALENDAR OF EVENTS

of interest to our membership

January 22<sup>nd</sup> (Saturday), 1:00-3:30pm, Orinda \*

**OBSERVATIONS OF A TRAVELING PLANTSMAN** - lecture with Richard Turner, the first annual meeting of the Northern California Branch. Members and visitors are welcome to attend (see front page for more info).

January 23<sup>rd</sup> (Sunday), 2-3:30pm, Palo Alto

CLASSIC ITALIAN GARDEN BRING FRESH IDEAS TO CALIFORNIA – Betsy Fryberger presents a slide lecture of 17<sup>th</sup> & 18<sup>th</sup> century gardens between Venice and Padua as well as several of Palladio's famous 16th century villas near Vicenza; Gamble Garden Center, (650) 329-1356, www.gamblegarden.org, \$25.

February 6<sup>th</sup> (Sunday), 1:30pm, Santa Cruz

COMMON AND RARE MONKEY FLOWERS OF CALIFORNIA - Steve Schoenig will give an illustrated talk on members of the genus *Mimulus*: familiar Central Coast species, and rare ones state-wide; UC Santa Cruz Arboretum; www2.ucsc.edu/arboretum, Admission \$15 / \$10 for members; call (831) 427-2998 for information.

March 5<sup>th</sup> (Saturday), 12:30-2:30pm, Montara \*

**A WILDFLOWER WALK ON MONTARA MOUNTAIN** - back by popular demand, our annual walk with the Glen Keator. This time we'll visit the only undisturbed Coastal Mountain Habitat found over 100 miles of coastline - an ecological island of natural biological diversity: Its steep slopes have minimized human impact, and it is home to plant and animal communities found no where else in the world.

\$10 for members/\$15 for guests, space is limited!. To register, contact Sue Ann Manners – (925) 253-0226.

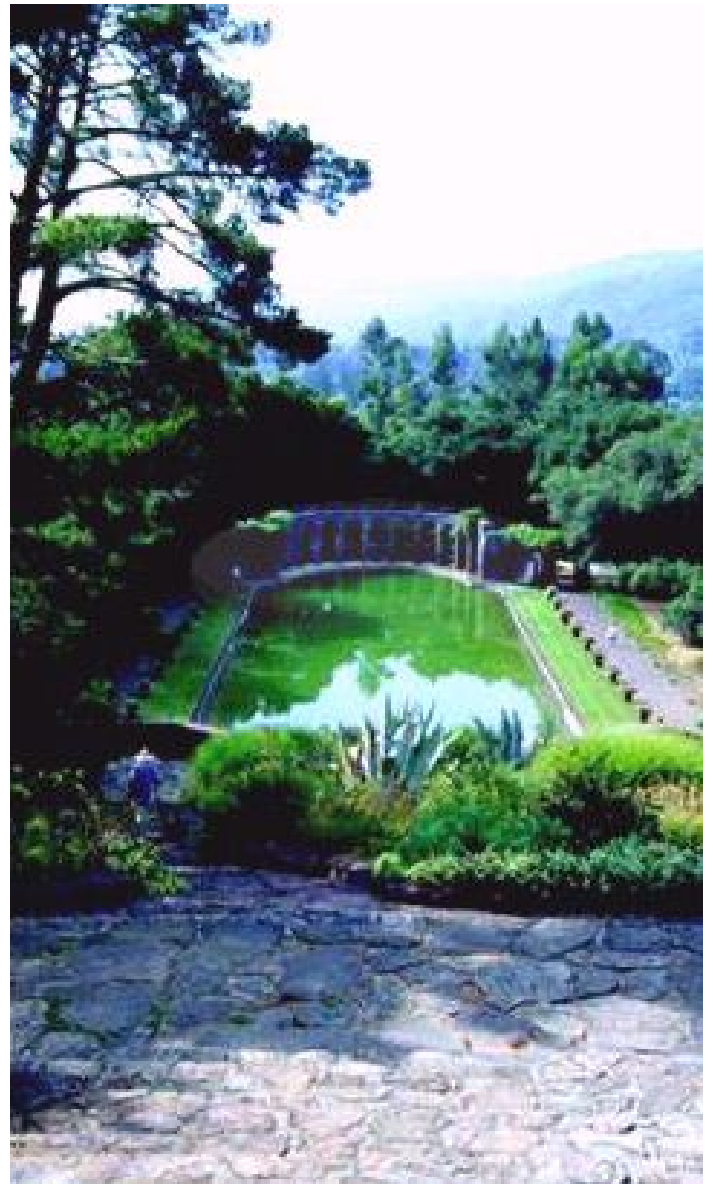
March 5<sup>th</sup> (Saturday), 12:30-2:30pm, Berkeley

WATERWISE GARDENING WITH CALIFORNIA NATIVES - Join the Garden's California area horticulturist and native plant expert, Nathan Smith to explore ways of using the state's most spectacular native plants to create an inspiring home landscape. Through slides, lecture, and a tour, learn about with some of the outstanding native plants for Bay Area gardens; UC Botanical Gardens, Berkeley; botanicalgarden.berkeley.edu, Admission \$25 / \$20 for members; call (510) 643-2755 for reservations.

March 5<sup>th</sup>-6<sup>th</sup> (Sat-Sun), Palo Alto \*

**HADRIEN'S VILLA AND THE CALIFORNIA GARDEN** – two day Garden Conservancy seminar (see info at right)

**\*MGS sponsored/supported event**



Green Gables. Photo by R G Turner Jr

## **The Garden Conservancy HADRIAN'S VILLA AND THE CALIFORNIA GARDEN A Two-day Landscape History & Design Seminar**

**March 5-6, 2005,  
Stanford University, Palo Alto, CA**

Cosponsored by *Pacific Horticulture*  
and the Cantor Arts Center at Stanford University

Hadrian's Villa was one of the most monumental and lavish gardens created during the Roman Empire. Located at Tivoli, outside of Rome, its design displayed numerous innovations and is a tribute to the talents and vision of Emperor Hadrian. With its rediscovery during the Renaissance, it became an inspiration for art, garden design, and architecture from that period through the twentieth century.

In March 2005, a two-day garden history and design seminar, produced by the Garden Conservancy and cosponsored by *Pacific Horticulture* and the Cantor Arts Center at Stanford University, will explore the legacy that Hadrian's Villa left to modern garden design, and to the California garden in particular.

Two estates in California-Green Gables in Woodside and Hearst Castle at San Simeon-will be discussed in detail. The seminar will also explore ways in which the Villa's conceptual ideas and forms can energize and inform the gardens of the present and the future.

### **Information and Registration**

www.gardenconservancy.org  
415/561-3990, fax 415/561-3999  
bflack@gardenconservancy.org

# THE LEMON

**Limón, Limonero** (Spanish)

**Laymûn, Lemun** (Arabic)

**Limão cravo** (Portuguese)

**Lemóni, λεμόνι** (Greek)

**Suurlemoen** (Afrikaans)

**Citronnier** (French)

**Llimona** (Catalan)

**Limone** (Italian)



**Citrus limon**  
(L.) Burm.f.

family: *Rutaceae*

The lemon is used in more ways than any other citrus fruit. The pulp yields juice containing citric acid. The lemon is a rich source of vitamin C. The juice is used in flavoring foods and drinks (Lemonade). About a third of the California production is processed as juice or concentrates. Lemon juice can also be used as a bleach in the printing of cotton fabrics. Lemon oil, or extract, is obtained from the rind. This extract is used in flavoring and in making perfume and some medicines. The rind can be cooked with sugar to make candied lemon peel.

About one fourth of the world's lemons are grown in the United States, and most of these in California. The lemon tree flowers continuously and has fruit in all stages of development most of the year though most lemons ripen naturally in autumn and winter.

While granted independent species status as *Citron limon*, the lemon is still seen by some botanists as a hybrid, ancestors unknown. Some suspect it might be a cross of the lime and the citron. Even the tree's origins are in doubt-many say it came from India's lush Indus Valley millennia ago, others think it is a newer plant, possibly springing up in Italy.

In 1908, Mr. Meyer found a smaller, thin-skinned lemon with less acid fruit with a deep, yellow-orange color in China, where it is grown as a dooryard tree. Unfortunately, the original specimens was prone to CTV (citrus tristeza virus), which didn't harm the lemon tree itself but did spread to other citrus varieties.

In the 1950s, Don Dillon, Sr., of Four Winds Growers in Fremont, discovered a virus-free clone. All Meyer Lemon trees propagated in California now derive from that "improved" mother tree and continue to be very popular among home growers. For more information about lemons, or citrus in general, see [www.FourWindsGrowers.com](http://www.FourWindsGrowers.com), the premier grower of dwarf citrus trees in Northern California.

## Preserved lemons and limes

Lemons or limes preserved in salt develop a rich, mellow flavor. To make preserved lemons, scrub and quarter the fruits almost through to the base and rub the cut sides with salt. Pack tightly into a large sterilized jar. Half fill the jar with more salt, adding some bay leaves, peppercorns and cinnamon. Cover completely with lemon juice. Top with a lid and store for two weeks, shaking the jar daily. Add a little olive oil to seal and use within one to six months, washing off the salt before use.

## Avgolemeono

This is the most popular of Greek soups.

The name means egg and lemon, the two important ingredients, which produce a light, nourishing soup. Orzo is a Greek pasta shaped like rice, but you can use any small pasta shape or, if you prefer, long grain rice.

- 7½ cups of flavorful chicken stock
- ½ cup orzo pasta
- 3 eggs
- juice of 1 large lemon
- salt and ground black pepper
- lemon slices, to garnish

Pour the stock into a large pan and bring to a boil. Add the pasta and cook 5 minutes.

Beat the eggs until frothy, then add the lemon juice and a tablespoon of cold water. Slowly stir in a ladleful of the hot chicken stock, then stir in one or two more.

Return this mixture to the pan, off the heat, and stir well. Season with salt and pepper and serve immediately, garnished with lemon slices. (do not let the soup boil once the eggs have been added or it will curdle)

Serves 4-6

## Limoncello Liqueur (from Bracey Tiede)

- 8 lemons, well scrubbed
- 1 750 ml bottle 100-proof vodka or 151-proof Everclear
- 2 cups sugar
- 2½ cups water

Wash the lemons with a vegetable brush and hot water to remove any residue of pesticides or wax; pat the lemons dry. Carefully zest the lemons with a zester or vegetable peeler so there is no white pith on the peel. Scrape any off with a knife tip.

**STEP ONE:** In a large glass jar, put vodka and add the lemon zest. Cover the jar and let sit for forty days in a cool dark place. Shake once a week or so.

**STEP TWO:** In a large saucepan, combine the sugar and water and cook approximately 5 to 7 minutes. Let the syrup cool before adding it to the limoncello mixture. Allow it to rest for forty more days.

**STEP THREE:** After the second rest period, strain and bottle, discarding the lemon zest. Keep in the freezer until ready to serve.

# Don't Forget to Renew for 2005!

MGS memberships are for the calendar year, so now is the time to send in your renewal if you haven't done so already. Send in your check or credit card information (be sure to include the 3-digit cvv number, or card verification value, at the end of your account number in the signature panel on the back of your card) to the

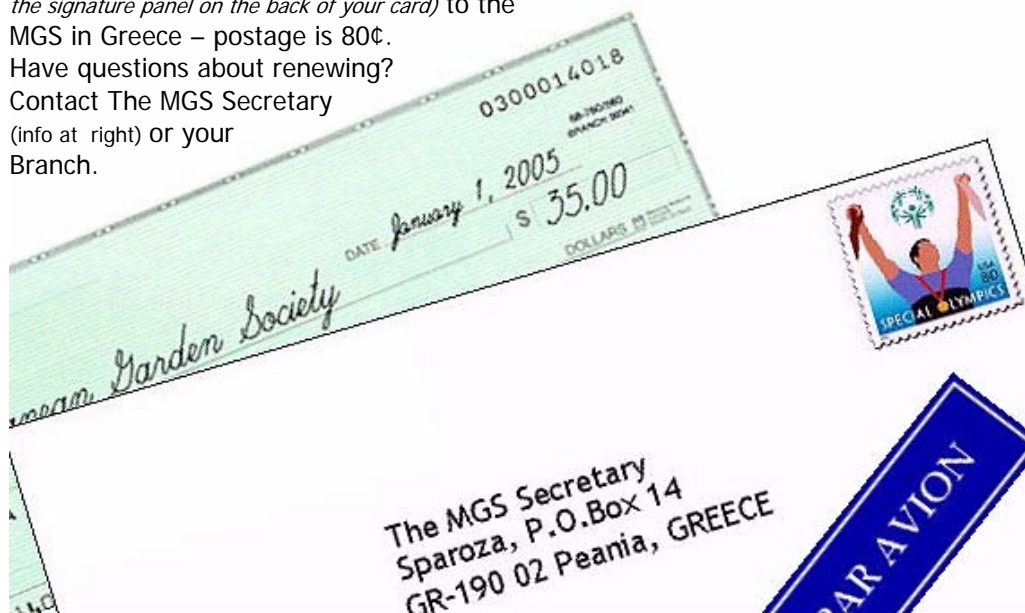
MGS in Greece – postage is 80¢.

Have questions about renewing?

Contact The MGS Secretary

(info at right) or your

Branch.



We invite you to join the Mediterranean Garden Society to learn more about gardening in our unique and desirable climate. Memberships are for the calendar year (Jan-Dec), and all members receive the Society journal, *The Mediterranean Garden*, which contains articles written by members worldwide. If you join mid-year, you will receive all journal issues for that year.

Annual membership is \$35

Life membership is \$350

Send your personal check or credit card information to:

**The MGS Secretary  
Sparoza, P.O.Box 14  
GR-190 02 Peania, GREECE**  
(International letter postage is 80¢)  
tel/fax: (30 1) 664 3089  
email: mgssec@hol.gr

Payment of dues for the Mediterranean Garden Society includes you in this Branch if your address is within our range or if you specify branch inclusion directly on the membership form. You can join at any of our events or send your application separately. For a membership form, contact Sue Ann Manners, (925) 254-0226, or visit the MGS web site:

[www.MediterraneanGardenSociety.org](http://www.MediterraneanGardenSociety.org)

This newsletter is published in the FALL, WINTER, & SPRING (dormant in SUMMER!) to announce the events and news of the Northern California Branch of the MGS. Editor: Seán O'Hara – sean@support.net



THE MEDITERRANEAN GARDEN SOCIETY  
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Nancy Swarengen

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Bracey Tiede

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Betsy Clebsch

Bill Grant

Chris Jacobsen

Warren Roberts

Bernard Trainor

Richard Turner

Phil Van Soelen

*Annual Memberships are due – don't forget to send them in!*