

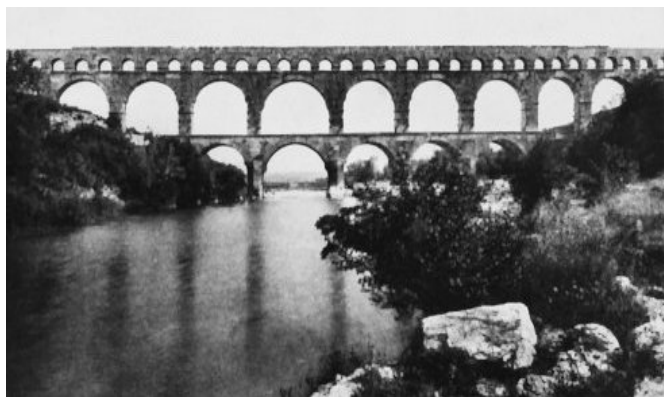
THE MEDITERRANEAN GARDEN SOCIETY

- 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

Number 22

Fall 2006



By the time this reaches many of you, some of us will be traveling in the south of France, staying in the historic town of Uzès, and attending the Annual General Meeting of the Society which will be actually be held at the famous Pont du Gard (above), a Roman aqueduct built in 50AD, to transport water to Nimes from the Eure spring near Uzès. To honor this year's AGM locale, here are two books about this region that offer some armchair travel opportunities.

Next year's AGM, at which elections will take place, will be held in Greece.

French Dirt

by Richard Goodman

ISBN: 1565123522 (paperback)

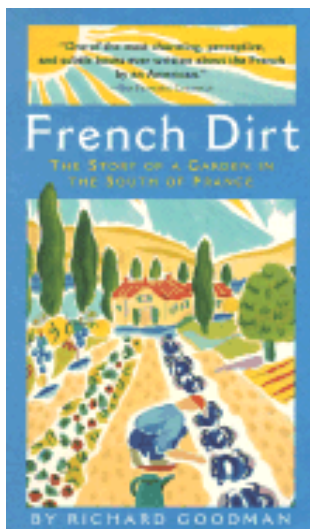
203 pages, published by Algonquin Books, April 2002

As a young man, New Yorker Richard Goodman takes off for the South of France with his then girl friend for one sun-baked fantasy year living in a small winemaking village in the area near Uzès-Avignon-Nimes.

"This is a love story. Like most love stories, it has its share of joy and passion, of loss and pain. Like most love stories, it also has its moments of melodrama, of emotions

run amok, of suspicions, worries, anxieties, of pride and panic - of jealousy, even. And, like many familiar love stories, it has times of great pleasure and bliss, only to end, because fate or the gods willed it, cataclysmically. In this case, the object of my love was not a woman. It was a small rectangular piece of land in the south of France. This is the story of my garden."

--Richard Goodman, author



Paysages de la vigne et du vin en Languedoc Wine and Landscape of the Languedoc

Text by Rupert Wright

Aquarelle illustrations by Simon Fletcher

ISBN: 2-9152851-6-0 (paperback with jacket)

144 pages, published by Domens, June 2005

bilingual parallel texts in English & French

This is a story of the human chemistry that goes into the making of a fine glass of Languedoc wine. It's the story of the people making the wine, their passion for their lives' work, the character of the vineyards themselves, the *paysage* or countryside which contributes to the flavors in the glass. This book explores the fusion of these elements which create extraordinary wine.

Simon Fletcher illustrates the book with paintings and impressions of the landscape from which these wines derive. He captures beautifully the sun, the rich colors and the vineyard landscapes in his particular impressionist style.

Wine is often about character, and this book will bring to life the characters, the quiet dramas, the countryside itself and the influences that help form the character of the wine.

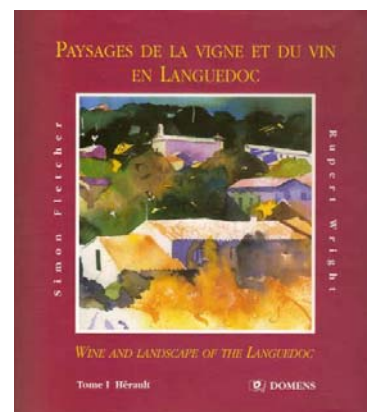
This book has been written in the context of a world where French wine is being threatened by the mass marketed, factory produced wines of the new world. Modern tastes are being seduced by Australian and American brands which churn out wine as the by-product of industrial formula, much like McDonalds produces the same hamburger everywhere in the world.

Wine and Landscape is the antidote to that: it speaks of good wine being produced by craft, love and the character of the land from which its grapes are grown. How French of the French to stay true to their own craftsmanship!

The above copyrighted book review is from *French Entrée*
(www.FrenchEntree.com/Languedoc-Herault-Gard/)

You can find out more about the artist, Simon Fletcher, via his web site: perso.orange.fr/fletcher.simon/, where you can also purchase this book (*see publications link - requires bank transfer of funds*)

You can also purchase this book from Romarin Publishing in the South of France: www.romarin.net/titles.html (payment can be made using PayPal; pricing is in British Pounds Sterling (£). The approximate USD price is \$38.00, postage/packing is about \$8.55)



Italian Zucchini Recipes

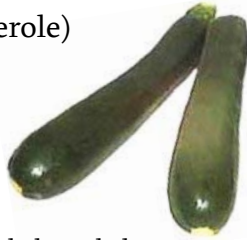
from Kyle Phillips (italianfood.about.com)

Zucchini al Pomodoro Sardi

(Sardinian Zucchini Tomato Casserole)

6 servings

- 2 pounds (900 g) zucchini
- An onion, minced
- 1/4 cup olive oil
- A pound of tomatoes, blanched, peeled, seeded, chopped, drained, and lightly blended (if you cannot find perfect sun-ripened tomatoes, use canned instead)
- 3 eggs
- 1 1/2 cups (75 g) freshly grated Pecorino Sardo (or substitute Parmigiano with a little Romano)
- Salt and pepper
- 2 tablespoons minced parsley (optional)



Wash the zucchini, trim their tips, and cut them in half lengthwise. Heat the oil in an oven dish and sauté the onion until it becomes translucent, then add the zucchini and cook, turning them repeatedly.

Add the tomatoes, check seasoning, and simmer gently. In the meantime, beat the eggs with the grated cheese in a bowl; as soon as the zucchini are done, by which time the sauce will be somewhat reduced, stir in the beaten eggs. Mix gently for a few more minutes and serve steaming hot, garnishing with parsley if you want.

Zucchine con le Noci

(Zucchini with Walnuts)

Walnuts go surprisingly well with zucchini, adding a pleasing texture contrast in addition to their nutty overtones.

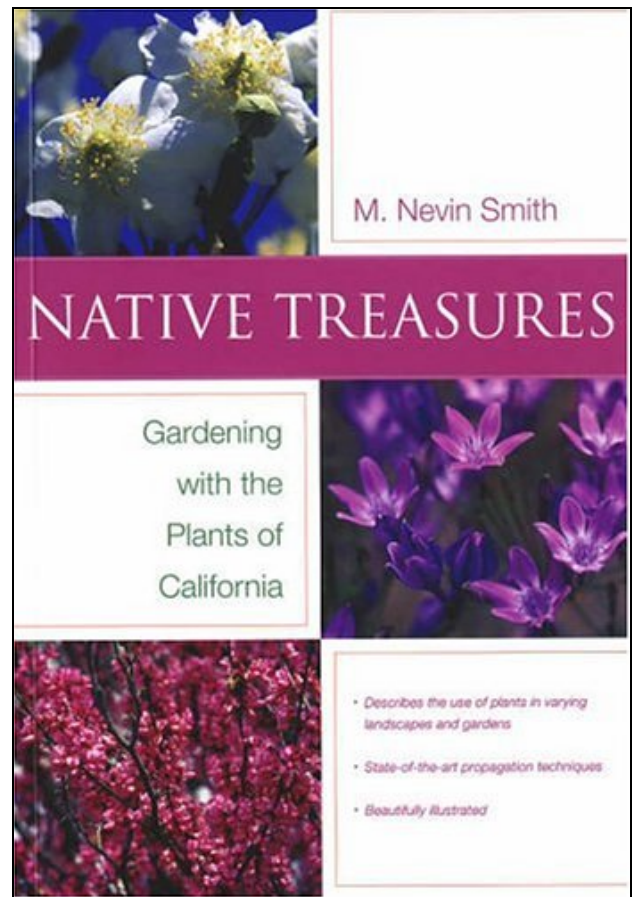
4 servings

- 1 1/4 pounds (500 g) small zucchini
- 1/4 cup unsalted butter
- 2 1/2 ounces (60 g) walnut meats
- 1/2 a bullion cube (vegetable if you want)
- Salt
- White pepper



Trim the tips of the zucchini, wash them, and pat them dry, then slice them thinly. Melt the butter over a low flame, then stir in the zucchini. Crumble the bullion cube over them, season with a dash of pepper, stir gently, cover, and cook over a very low flame for a half hour.

Meanwhile, mince the nutmeats. Add them to the pot, stirring gently, five min. before the zucchini are done.



Native Treasures

Gardening with the Plants of California

M. Nevin Smith

Director of Horticulture, Suncrest Nurseries, Watsonville, CA
and occasional columnist for *Fremontia*,

Journal of the California Native Plant Society

288 pages 8 7" x 10" 125 color photos

ISBN: 978-0-520-24426-9 (Paperback); 978-0-520-24425-2 (Hardcover)

A compilation, 20 years in the making, of personal reflections and expert advice on the growing California native plants, written in an engagingly informal and accessible style by one of the state's most respected horticulturists. The reader is introduced to practical and easy to understand sections on the state's geology, soils, climate, plant care and propagation, as well as discussions of a variety of plants in groups such as trees, shrubs, buckwheats, sages, perennials, bulbs, & annuals.

"Filled with practical information on California's native plants, where to find them and how to make them a part of your home landscaping plan, this is a must read for gardeners."

- Silas Spaeth, *The Californian*

See also Bill Grant's review of this book
in the current MGS Journal (No. 45)

To order on-line, go to the UC Press web site:
www.ucpress.edu

CALENDAR OF EVENTS

of interest to our membership

September 24th (Sunday) Monterey

HISTORY IN BLOOM - featuring a plant sale, historic garden tours, a tea, and lectures in Old Monterey; sponsored by the Historic Garden League of Monterey; Casa del Ora, Pacific and Scott streets; (831) 625-2909; Tickets \$30 in advance.

September 24th (Sunday) Berkeley

ANNUAL FALL PLANT SALE AND SILENT AUCTION – featuring plants from the Garden's collection; members preview sale 9 am to 10 am, public sale 10 am to 2 pm; University of California Botanical Garden at Berkeley, 200 Centennial Drive; (510) 643-2755; for more information and the plant list, see botanicalgarden.berkeley.edu.

October through December San Francisco

BETWEEN SCIENCE AND ART: WORK IN BOTANICAL ILLUSTRATION-WATERCOLOR, PENCIL, PEN, INK WASH - a group exhibition by Mary Harden and her advanced students, daily except major holidays, at the Helen Crocker Russell Library; hours: 10 am to 4 pm; San Francisco Botanical Garden Society at Strybing Arboretum; (415) 661-1316 x303.

October 5th (Thursday) 7:30pm San Francisco

GARDENING WITH CALIFORNIA NATIVE PLANTS - lecture by LIZ PARSONS; Yerba Buena Chapter, California Native Plant Society; Rec Room, County Fair Building, Ninth Avenue at Lincoln Way; (415) 282-5066; www.cnps-yerbabuena.org

October 7th (Saturday) Davis

ANNUAL ARBORETUM PLANT FAIRE - a show and sale of uncommon garden plants for the Central Valley; members' preview 8 to 10 am, public sale 10 am to 3 pm; Friends of the Davis Arboretum, Arboretum Nursery, Orchard Road at LaRue Road, UC Davis Campus; (530) 752-4880; www.arboretum.ucdavis.edu.

October 8th (Sunday) 1:30pm Santa Cruz

CEANOTHUS - lecture with DAVID FROSS and DIETER WILKEN; The Arboretum at University of California Santa Cruz; 1156 High Street; (831) 427-2998; www2.ucsc.edu/arboretum; \$15 general public, \$10 for members.

October 14th (Saturday) 10am-4pm Santa Cruz

ANNUAL FALL PLANT SALE - featuring plants from the extensive collections, benefiting the UC Santa Cruz Arboretum; members' preview 10 am-noon, public sale noon-4pm; the Eucalyptus Grove (High Street and Western Drive), UC Santa Cruz campus.

October 14th (Saturday) 10am-3pm Los Altos Hills

NATIVE PLANT SALE - featuring hard-to-find native plants, seeds, and bulbs; Santa Clara Valley Chapter, California Native Plant Society, Hidden Valley Ranch, 26870 Moody Road; (650) 691-9749; www.cnps-scv.org.

October 16th (Monday) 7:15pm San Francisco

LOVE IT, GROW IT, HOW TO PROPAGATE PLANTS FOR FUN AND PROFIT – a presentation by KATHY ECHOLS; California Horticultural Society, San Francisco County Fair Building, 9th Avenue & Lincoln Way; members free, guests \$5; for more information, call (800) 884-0009 (CA only) or (415) 566-5222; www.calhortsociety.org.

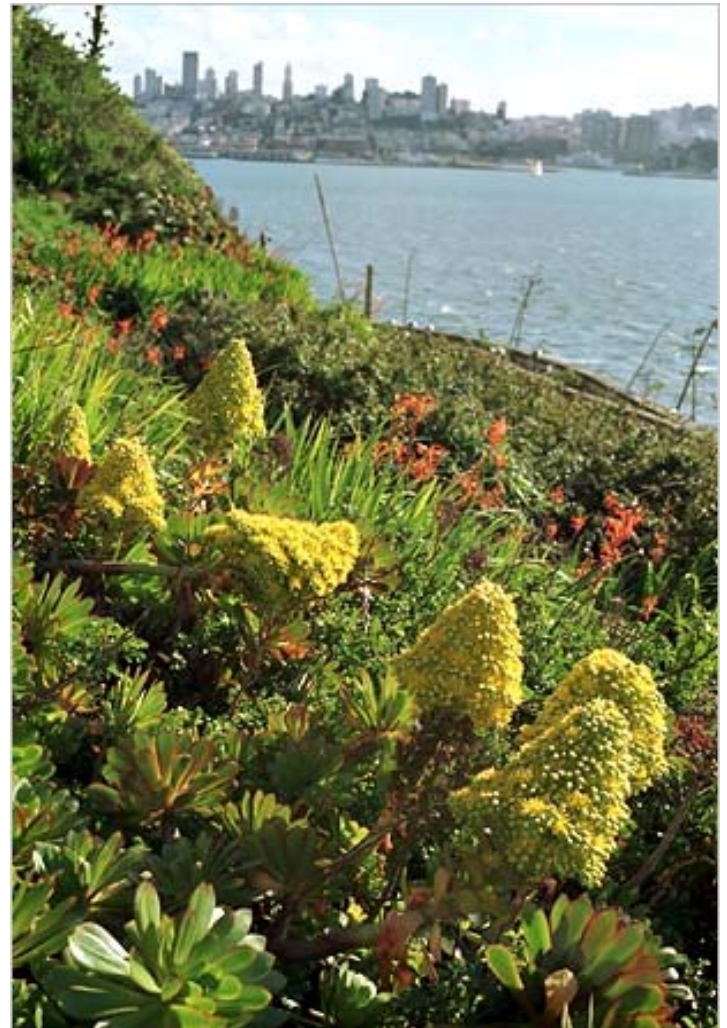
November 20th (Monday) 7:15pm San Francisco

THE EFFECT OF GLOBAL CLIMATE CHANGE ON CALIFORNIA HORTICULTURE – with DR. MICHAEL LOIK, Dept. of Environmental Studies, UC Santa Cruz; California Horticultural Society; S.F. County Fair Building, 9th Avenue & Lincoln Way; members free, guests \$5; for more info, call (800) 884-0009 (CA only) or (415) 566-5222; www.calhortsociety.org.

December 1st – save the date! San Francisco

We've arranged a guided tour of the Gardens of Alcatraz!

This is a rare opportunity, and not to be missed. Details will be forthcoming later and enrollment will be limited. Here is also a reason to be sure we have your current email address, since members who receive our email advisories will receive the final information first! To make sure we have your e-mail, or your new mailing address, e-mail us at MGS_NC@yahoo.com



This past year has found us less active than in prior years, partly because of very unseasonable weather, and partly because, even though we have a rather large executive committee, everyone seemed to be overwhelmed by unusual workloads on the job, or unusual personal challenges.

To this end, we decided to enlarge our committee and have invited two new people to participate: Susan Bouchez and Jean Swanson, both of Los Altos.

We also decided that our Advisory Board, a group of prominent and interested professionals from the world of gardens and garden design, was in need of a little new blood. We are pleased to announce that Anthony Garza, the Superintendent of Horticulture at the University of California Botanical Garden, in Berkeley, California, has accepted our invitation to join that group.

Volunteers Needed

From time to time our Branch is invited to participate in public information conferences, workshops, and seminars around the Bay Area, and we like to show up whenever we can. It's fun, you get to talk up the MGS and water-wise gardening and meet new people. Events range from the San Francisco Flower and Garden Show to water district fairs. We'd like to compile a list of members who would be willing to help staff an MGS table at such events.

Our plan is to make a "Calling List" by region, ie, East Bay, South Bay, etc, and call you if we have an invitation. We know folks are often booked months ahead, and a "no" answer will **not** eliminate you from further consideration. So if you would be willing to help from time to time - perhaps once or twice a year - please e-mail Nancy Swarengen at MGS_NC@yahoo.com - with your name and phone number!

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's quarterly journal, *The Mediterranean Garden*, which contains articles written by members worldwide.

If you join mid-year, you will receive all four journal issues for that year.

Annual membership is ~~\$\$\$~~
Life membership is ~~\$\$\$\$~~

Send your personal check or credit card information to:

The MGS Secretary
Sparozza, P.O.Box 14
GR-190 02 Peania, GREECE
(International letter postage is 84¢)

tel/fax: 011 30 1 664 3089
(+ 10 hours)
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

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@gimcw.org



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NORTHERN CALIFORNIA BRANCH
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