

Volume 10  
Issue 6  
2014-2015

**GENERAL MEETINGS**

- October 8th
- November 5h
- December 3rd
- January 7th
- February 4th
- March 4th
- April 1st
- Auction Prep:
- April 27th & 28th
- Auction-April 29
- May 13th
- June 3rd

**BOARD MEETINGS**

Mondays before general meetings at high noon, at Mary Anne's

**GCA DATES**

- Horticulture Meeting*
- Louisville, KY
- Sep. 28-Oct.1 2014
- |
- Zone XII*
- President's Mtg*
- Pasadena, CA
- Jan. 26-27, 2015
- |
- NAL/Conservation*
- Washington D.C.
- Feb. 23-26, 2015
- |
- Joint meeting with*
- PGC & HPGC*
- March 24, 2015
- |
- GCA Annual Meeting*
- Rochester, NY
- May 17 -20, 2015

# DIGGERS DIRT

❖ **MARCH 4** ❖

**THE HUNTINGTON**

**Tom Carruth will take the Diggers on a tour of**



**the New Bulb Garden  
& the Shakespeare Herb Garden**



**10:30 Meet in the Shakespeare Herb Garden  
visiting (coffee available for purchase)**

**11:00 sharp! our program will begin**

**Program followed by your sack lunch and meeting.**

REGRETS ONLY  
MARY ANNE MIELKE

[maac591@gmail.com](mailto:maac591@gmail.com) 626-441-1476

# NOT TO BE MISSED! . . .

We will be voting for the GCA Founders Fund winner for 2015 - please come prepared with your choice from the 3 semi-finalists, listed in the recent GCA Bulletin ....

## NEW EMAIL ADDRESS FOR RUTH PASQUALETTO



[pasqualettorj@gmail.com](mailto:pasqualettorj@gmail.com)

William Shakespeare's sonnets and plays are liberally sprinkled with images of flowers and herbs. Although Shakespeare was neither professional botanist nor horticulturist, he is often associated with the gardens of his era (1564 -1616). Henry Ellacombe, vicar of Britton and the author of The Plant-Lore and Garden-Craft of Shakespeare (1896), explains:

*His knowledge of plants was simply the knowledge that every man who goes through the world with his eyes open may see the many beauties of Nature that surround him. . . . He had the great gift of being able to describe what he saw in a way that few others have arrived at: he could communicate to others the pleasure that he felt himself, not by long descriptions, but by a few simple words, a few natural touches, and a few well chosen epithets, which bring the plants and flowers before us in the freshest, and often in a most touching way.*

A few examples: from *Hamlet*, there are pansies, fennel, a willow tree, and rosemary; from *Romeo and Juliet*, a pomegranate tree; from *A Midsummer Night's Dream*, violets and thyme; from *A Winter's Tale*, daffodils and maidenheads; and, of course, daisies from *Love's Labour's Lost*.

**ONE MORE USE FOR YOUR PRESERVED LEMONS**  
**ROASTED CARROTS WITH CARROT TOP PESTO**

*Courtesy of Chef Michael Fiorelli, Love & Salt*

**Roasted Carrots**

*1 lb. baby carrots with carrot tops intact*

*2 tablespoons olive oil*

*Salt, pepper*

*Carrot top pesto (recipe below)*

*Whipped ricotta*

**Carrot Top Pesto**

*1/2 cup parsley, finely chopped*

*1/2 cup basil, finely chopped*

*1/2 cup carrot tops, finely chopped*

*1/2 cup preserved lemon, finely chopped*

*1/2 cup finely chopped roasted garlic*

*1 1/4 cup olive oil*

*3/4 teaspoon salt*

*1/2 tsp red pepper flakes*

Preheat oven to 450 degrees.

Trim carrot tops at the stem and reserve for use in the pesto. Scrub the carrots clean, leaving the peel and ends intact.

Arrange carrots in an even layer on a baking sheet and toss with olive oil, salt and pepper. Roast in the preheated oven (stirring once, half-way through) until just tender and easily pierced with a knife (15-20 minutes depending on the size of the carrot).

While the carrots are roasting prepare the carrot top pesto.

Combine pesto ingredients in a bowl. Whisk together until ingredients are integrated.

To plate, spoon the whipped ricotta into the base of your serving platter. Arrange the carrots over the top and finish with the carrot top pesto. (Note: You will have extra pesto leftover for future uses.)