

Volume 09
Issue 9
2013-2014

GENERAL MEETINGS

- October 2nd
- November 6th
- December 4th
- January 8th
- February 5th
- March 5th
- April 2nd
- Auction Prep:
April 14th & 15th
- Auction-April 16th
- May 7th
- June 4th

BOARD MEETINGS

- June 2
noon
Mary Anne's

GCA DATES

- *NAL/Conservation*
Washington D.C.
Feb. 24-27, 2014
- *Joint meeting with
PGC & HPGC*
February 25, 2014
- *Zone XII Meeting*
Pasadena, CA
April 27-29, 2014
- *GCA Annual Meeting*
New Orleans
May 7 - 9, 2014

DIGGERS DIRT

ANNUAL MEETING

June 4, 2014



Please bring any pots that you may have taken for table arrangements for the auction last April

*Sally Harris' garden- 1886 San Pasqual
10:30 a.m. meeting begins*

Reprise of Diggers Bingo!

Come prepared with your Diggers and garden trivia for a chance to win BIG prizes (& just have fun)

12:00 lunch prepared by the dynamic duo of Dorrie and Gretl



***** We need an exact count for lunch so that Dorrie and Gretl can make just the right amount of food. Please rsvp to Mary Anne if you are NOT coming to the meeting and staying for lunch. Thank you.**



REGRETS TO
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April Field Trip - Grand Avenue Park

Shown while waiting to catch the Metro Gold Line then transferring to the Red line are from left to right: Susan Kranwinkle, Judy McDonald, Harriet Green (guest), Sara Pelton, Annie Fraser, Eva Lofgran (guest), Kathy Miller, Carlin McCarthy, Eugenie Schlueter, (Sally Miller - behind the lens)

We were met downtown by a few intrepid Diggers who braved the freeways to join us and then had a fabulous tour of the park with a design-team member from Mark Rios's firm - followed by lunch at Kendalls where we heard from Martha Welborne who had been a part of the project since its inception (she is currently the CPO of LA Metro). You are encouraged to speak to someone who was there to hear all the nitty gritty - a fascinating history of the regeneration of downtown L.A.

QUINOA SALAD WITH SPRING VEGETABLES & HERBS

from Jeanne Kelley

This lemony quinoa features the best of spring - asparagus, snap peas & radishes. Add a mixture of herbs that suit your menu or palate, such as tarragon, dill, parsley & cilantro

“this is really, *really* good,” says Sara, your on the ground reporter in search of good food

Quinoa

2 cups water

1 cup quinoa

1/2 teaspoon good salt

Bring the water, quinoa & salt to a boil in a heavy medium saucepan over medium-high heat; reduce the heat and simmer until the liquid is reduced by half, about 10 minutes. Transfer the quinoa to a large bowl and let stand until cooled to room temperature. Can be made ahead and kept in the refrigerator.

Vegetables

1 bunch asparagus, about 1 pound

2 cups sugar snap or snow peas, trimmed & thinly sliced on a diagonal

1 bunch radishes, trimmed and sliced into rounds

1 green onion, thinly sliced

1 tablespoon minced green garlic or 1 garlic clove, minced

1/3 cup chopped fresh herbs of your choice

1/4 cup extra virgin olive oil

2 tablespoons fresh lemon juice

1/2 teaspoon lemon zest

1/2 teaspoon good salt

Garnish

lemon wedges

nasturtium flowers & leaves

Cook asparagus in boiling, salted water until crisp-tender, about 2 minutes.

Transfer to a bowl of iced water to cool. Drain & pat dry with a clean dish towel. Cut the asparagus on a diagonal into 1-inch pieces & add to quinoa along with the sliced peas, radishes, mint, green onion, dill and green garlic.

Whisk the olive oil, lemon juice, lemon zest & salt to blend in a small bowl.

Pour the dressing over the salad & stir to combine.

Salad can be prepared one day ahead. Cover and refrigerate.

Spoon salad onto plates & garnish with lemon wedges & nasturtiums.

Serve with salmon if desired.

Jeanne's Easy, Fabulous Salmon

6 servings

*6 tablespoons olive oil
2 tablespoons fresh lemon juice
1 tablespoon honey
2 teaspoons ground coriander
salt and pepper to taste
6 5-6 ounce salmon filets*

Pre-heat oven to 450 degrees.

Whisk the olive oil, lemon juice, honey and coriander in a medium baking dish.

Add the salmon and turn to coat.

*Can be prepared up to 4 hours ahead, cover and refrigerate. Do not marinate longer than 4-5 hours.

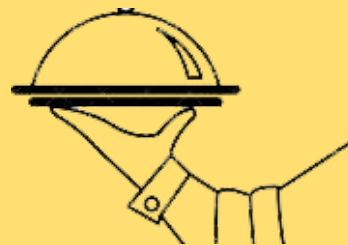
Roast the salmon filets until almost opaque in the center, about 8 minutes.

Yogurt Sauce

*1 cup plain yogurt
1/2 cup creme fraiche (optional)
chopped minced herbs of your choice such as, cilantro, parsley, dill
1 tablespoon minced preserved Meyer Lemon*



et Voilà!



*Completed salmon and quinoa
salad with spring vegetables,
herbs and yogurt sauce*

*Happy Summer Eating
and gardening*