



THE LEAF

RANCHO SANTA FE GARDEN CLUB NEWS

MARK YOUR CALENDARS

SEPT 7

GOURD PLANTER CLASS

Create a beautiful planter from a dried gourd.

SEPT 14

COFFEE IN THE GARDEN

Morning coffee in a beautiful private garden.

SEPT 24

FRESH FROM THE FARM HARVEST DINNER

Enjoy the Bounties of the Season with fellow club members at the Harvest Table.

SEPT 16th & 29th

Culinary Class

Tomato Mania is the theme for this month's menus.

OCT 5

Cooking w/ Heirloom Apples

A class paring apples with Soup, Halibut, Pie, of course, and more.

OCT 8

Build a Hydroponic Garden Workshop

Hands-on Workshop building a Fall Garden that you will take home at the end of the afternoon.

OCT 15

TAG SALE & GOLD FRENZY

Sell your old treasures and cash in your unwanted gold at the club's tag sale.

OCT 19

COOKBOOK ROUNDTABLE AND TASTING

Discuss and sample from a featured cookbook. **Free event.**

OCT 20

QUARTERLY MEETING

Featuring Guest speaker, Andy Philips, of the San Diego Zoo.

OCT 27

IRRESISTIBLE PUMPKIN COOKING CLASS

Chef Mary teaches a multitude of recipes with pumpkins.

President's Message

Fun comes in every season and summer was no different at the Club. Even though many of us were on the road enjoying vacations far and wide we somehow continued to whoop it up back at the Ranch. The Gazebo Gazanza was topped only by our own dazzling dancers in the Independence Day Parade. I'm sure we'll never forget Barry Zarling as our first ever dancing carrot. Could this be a new tradition in the Ranch?

Speaking of tradition, fall fun commences with the Harvest Dinner. Mary Pierson and Susan Marr add a new twist to this fabulous event. We'll celebrate the American Farm and transform the clubhouse into our very own Grange Hall. This year we'll decorate tables and provide the entree, those who attend will again provide a sumptuous array of side dishes and desserts for the Harvest Table. Bring your own beverage and kick up your heels to the tunes of The Working Cowboy Band. It's always a wonderful event so don't miss it.

Peggy Brooks and Maria Murphy are working on the Tag Your Treasures Sale. This promises to be a fun way to clean the closets and make a little money. Reserves a space now and be clutter free at

home. Gold Frenzy will be back that day also so bring your gold and make some cold cash. See flier for details.

Have you ever tasted a wine that could change flavors just by pairing it with a different cheese or piece of fruit? A crisp Pouilly Fuisse can go from floral to hints of honey magically if you know how to pair it. Try lemonade infused with garden herbs. My favorite infusion is rose geranium but Rosemary or basil are wonderful too. One sip and you'll be whisked off to some Mediterranean coastal village. These are the special tricks we learn at Mary Platis's cooking classes. My famous (if only in my own mind) 2011 signature pot luck special couscous salad came directly from her Fresh Herb Class. I made it all summer and got raves. Thank you Mary for helping a marginal cook appear skilled. Look for her classes every month.

We're busy at work on many things at the club. Please excuse our website as we work to improve it. For now we'll communicate via email. Send us your ideas and volunteer your time. We look forward to your involvement.

Helen DiZio

The Rancho Santa Fe Garden Club Presents
A Fundraising

Fresh from the Farm
Harvest Dinner

Saturday, September 24
6pm till 10pm

*"Territory folks should stick together,
Territory folks should all be pals
Cowboys dance with Farmer's daughters
Farmers dance with Rancher's Gals"*

Come in from the fields, bed down the horses
Gather your friends and neighbors and join us at the
Garden Club Grange Hall

Beef Tenderloin and Salmon entree is included
and will be prepared by local cow hands.

Bring your own brew or juice of the vine
For our farmhouse harvest table each couple
is asked to bring a house made salad,
vegetable, or dessert of seasonal bounty
for sharing with ten.

All service items will be provided.
Don't fergit yer dancn' shoes!

Music by: Working Cowboy Band
Entertainment: Surprises in store
Donation: \$100 per couple, \$50.00 single
Bunkhouse style table seating -
Reservations are required and limited,
sellout expected so don't dilly dally.
Cancellations will be considered a donation
Last day to Register - September 18th

[Click here to RSVP](#)

Questions? - Contact Mary Pierson at mep53@yahoo.com



Petals for Patriots group delivers 600 bouquets to service members!

Club members arranged flowers donated by the California Association of Flower Growers which were delivered to wounded service men and women throughout San Diego County.



BUILD A KITCHEN GARDEN WORKSHOP

DATE: SATURDAY, OCTOBER 8TH

TIME: NOON - 4:00 PM

PRICE: \$70

INCLUDES ALL MATERIALS AND PLANTS

(all proceeds benefit local school garden projects)

During this Dynamic, hands on workshop, you will learn the principles of applying hydroponics as a fun and easy sustainable gardening method, then, set up your own kitchen garden with fall veggies and herbs.

Registration required as space is limited.

email: agpals@luckymail.com

September Coffee In the Garden

Date: 9/14//11

Time: 10:00 - Noon

Event is Free

**Reservations
Required**

Members Only

**The RSF Garden Club
Welcomes You To Enjoy A Beautiful
Private Garden For Coffee**

For Reservations and directions

**Contact Pam Wasserman at
858-759-8835**

pwasserm@christophercreek.com



Gourd Planter Workshop

Another
Fabulous Class
with Carol
Coburn



Class sizes are
limited,
sign up now!

Gourd Art Class With Carol Coburn

Wednesday, September 7

9:30 –11:45

\$25 Members \$35 Non-Members

Each participant will receive a large flat sided gourd to create their a planter. All tools are provided .

To enroll please call Carol Coburn at 858-759-4814

Please make checks payable to RSF Garden Club, and mail to

PO Box 483, RSF, CA 92067

Pot Luck Bridge at the Rancho Santa Fe Garden Club

for out members' convenience

6:00 pm – 9:00 pm

3rd Tuesday of the month

For reservations and information

Dottie McCrink at 858-756-2790 or
dolleedee@aol.com

Osher Life Long Learning
Fall Classes at the Garden Club
begin September 12th.

Free to members!!!!

Click [Here](#) to view the Osher
Catalogue and Register

Our Harvest Dinner Decorating Committee needs your help.!!

**Do you have any farm gear that
we can borrow to decorate the
Garden Club Grange Hall?
We are looking for enamelware,
wagon wheels, rocking chairs,
saddles, and the like.**

**If you have anything that fits our
farm theme, please contact Mary
Pierson at mep53@yahoo.com
or 858-759-5011**

Tag Your Treasures Sale



Day: Saturday

Date: 10/15/2011

Time: 9:00-3:00

- Gather items you wish to sell,
- Rent a space at the Garden Club
- Make money for yourself and
The RSF Garden Club. Type to enter text

Or

- Donate to our Community Table and we'll sell for you, with all proceeds going to the Garden Club.

To reserve Space or arrange a donation to the community table

Contact:

**Maria Murphy at 858.832.1209
or mariamurphy2@cox.net**

**No time to do your own
Garage Sale?**

Let us help you.

Get rid of your clutter.

Rent an 8'x 6' space for \$30.00

If you need a display table for your space, a limited number are available for a nominal rental fee of \$10.00



**To Volunteer Contact
Peggy Brooks
pbrooks858@gmail.com
858-756-8539**





Culinary Club September & October
Revised Class Schedule
***The final two classes in
 October have been changed
 due to scheduling conflicts.**

Tomato - Mania

Friday Morning, September 16th
 11:00-2:00 a.m.

and

Thursday Evening , September 29th
 6:00-9:00 p.m.

Cost: 55.00 per person

Class Menu

- *Tomato Herbal Tarts with Phyllo
- *Roasted Tomato and Fennel Soup
- *Stuffed Tomatoes with Avocado and Bulgar Stuffing
- *Tomato White Bean Shrimp Salad
- *Spicy Red-Tomato Cake with Cream Cheese Frosting

Heirloom Apple Cooking Class

Wednesday, October 5
 11:00-2:00

Cost: 55.00 per person

Class Menu

- *Hot-Spiced cider
- *Roasted Butternut Soup with Apple
- *Heirloom apple and Smoked Gouda Salad
- *Baked Halibut with Apple and Lovage
- *Apple Spiced Cake with Brown Sugar Frosting

Cookbook Round-Table and Tasting

*Thursday, October 13th (Note Date Change)

7:00 - 8:30 PM

Free - so bring a friend!

Join us for our first meeting for all of you foodies out there. Come and enjoy food conversations about a hand-selected cookbook, and small bites from the featured cookbook. Bring your friends and relax! Books will be available for your browsing

Irresistible Pumpkin Cooking Class

*Wednesday evening, October 19th
 (Note Date Change)

6:00 - 9:00 PM

Cost: 55.00 per person

Class Menu

- *Roasted Pumpkin Salad
- *Fresh Pumpkin and Pancetta Risotto
- *Pumpkin Enchiladas with Mole Sauce
- *Savory Phyllo Pumpkin-Pie with Almonds
- *Pumpkin White-Chocolate Cheesecake

Click [Here](#) to Register for any of these classes
 Mary Platis - 760-942-9592



BAKE SALE

Calling All Bakers!!

The Club is sponsoring a Bake Sale Table at the Tag Sale on October 15th. We are looking for donations of baked goods. So pull out your favorite recipes and contact Peggy Brooks to let her know you are planning to bake.

PEGGY BROOKS - 858-756-8539

PBROOKS858@GMAIL.COM

THEY'LL BE BACK GOLD FRENZY

They are coming back to the Garden Club in October. So start sorting through your old and unwanted gold and/or platinum and turn it into CASH. Last

Spring many members of the club cashed in, so if you missed it, you will get another chance. Gold Mountain, our trusted gold-buying vendor, has agreed to donate 10% of the proceeds to our Garden Club! You receive your full amount, and Gold Mountain pays the Club 10% on your behalf!

This event will coincide with a Club "Tag Sale". Where you can reserve a table and sell your own treasures.

Saturday, October 15th

Anytime between 9am - 3pm

RSF Garden Club

For more info. contact Maria Murphy at 858-832-1209 or mariamurphy2@cox.net

The Rancho Santa Fe Garden Club

Quarterly Meeting

Thursday, October 20th

5:30 pm - Wine and Nibbles

6:00 pm - Guest Speaker

Wild Animals Around the World and Stories of Adventure

With

Dr. Andy Phillips

Retired Deputy Director of Conservation and Research

At the San Diego Zoo

Up close, breathtaking pictures of wild animals in their environment. Stories on the background and adventure connected to the photographs. An evening of awe, humor and in-depth information. Andy Phillips has traveled the world many times on behalf of the animal kingdom and the San Diego Zoo and is considered the leading expert on Komodo Dragons.

To RSVP contact

Ginger Bord at gingerbord@yahoo.com

November's Coffee in the Garden

Tour the San Dieguito Lagoon

The San Dieguito Lagoon is a stopover site on the Pacific Flyway for birds migrating from Siberia to South America. Once San Diego's largest coastal estuary, the San Dieguito Lagoon serves as a nursery for ocean fish and critical habitat for endangered species of plants and animals.

Date: 11/2/11

Time: 10:00 - Noon

Event is Free



Members and Guest are Welcome

**For Reservations and directions contact
Contact Tamia Strachan at 858.792.0347**

Care Packages for our Troops Collection Dates - October 20th - November 11th Package Assembly November 11th at 11:00 am

Hello Fellow Garden Club Members,

The RSF Garden Club will start collecting items to be sent to our troops overseas on Thursday, October 20th at the Quarterly Meeting. Items will be collected at the Garden Club through Wed November 9th. On Veteran's Day, November 11th, starting at 11:00 am there will be a "packing party" to assemble items and fill boxes for shipping. In addition to the items for the care packages money will also be collected to pay for the shipping. Each box will cost \$11 to ship overseas. Everyone in the community is encouraged to participate in this show of support and gratitude for the sacrifice made by our men and women in the military.

Items:

- Beef jerky
- Individual drink mixes (coffee, tea, lemonade, etc)
- Foot and body powder
- Disposable razors
- Granola bars
- Hard Candies (no chocolate)
- Sports magazines
- Wipes, larger and thick
- Insect repellants
- RID-X dog collars (troops attach these to packs and sleeping bags)

For more information contact Ginger Bord at gingerbord@yahoo.com



Sassy Santa Boutique



**Coming to a Garden Club near you
November 18th & 19th**

**Mark your calendars for this joint fundraiser
with our local Rotarians!**

**We need volunteers to help with this event.
If you can help please contact the club at
rsfgardenclub@gmail.com**

Yoga

Every Saturday Morning
10:00 – 11:15 am
and Tuesday Evening
5:30 – 6:45 pm
at the Garden Club
All levels welcome!
\$10 for Members
\$15 for Non-Members



Carris Rhodes – Instructor
www.carrisrhodes.com

Weekly Mah Jong

Thursdays 1:00 pm to 4:00 pm

For information and reservations
contact:

Laurel Lemarie at
858-756-2835
or whyfret1@mac.com

Lessons Available



NEW MEMBERS

The Rancho Santa Fe Garden Club
welcomes the following new members:

Richard and Karna Bodman
Anthony and Holli Lienau
Marti O'Hara
Erin Riedy
Carol (Bunnie) Smith
Joyce Burns
Robert and Sharon Sweet
Nancy Hoffmann