

# GARDEN ACCENTS

## Clippings

SPRING 2011

## CALENDAR

### JANUARY THRU MARCH

PURCHASE SAN FRANCISCO FLOWER AND GARDEN SHOW TICKETS (SHOW DATES: MARCH 23RD THRU 27TH)

### FEBRUARY

#### Rose Pruning Class

Saturday, February 5  
10:30 am to 11:30 am

### MARCH

#### The Art of Feng Shui

Saturday, March 26th  
11 am - 12 Noon  
Janet Groen, Instructor

### APRIL

#### "How To" Garden Fair

Saturday, April 23  
Noon to 4 pm  
Meet the experts and have your questions answered.

#### Easter Egg Hunt

Saturday, April 23  
First hunt begins at 12 noon  
and the second at 2 pm



## 2011... new & exciting changes at Garden Accents

by Debbie Barncord

I have learned over the past few years to stop and think before reacting and to not be too optimistic. We have had our share of challenges and tough choices in the past couple years. But I am here to tell you, we are excited about 2011.

Grass Farm has moved our administrative staff over to Garden Accents and we are on a roll. A couple of our upcoming changes include the remodeling of our gift store and a brand new succulent garden with a beautiful seating wall. New succulents and water plants will be arriving weekly in the spring.

We can hardly wait for you to see the new container of pottery we have coming in — its gorgeous. And I don't want to forget to tell you about all the new garden gift items we have found!

Also, we completed our "Events Calendar" for the whole year. It was an amazing feat but we did it. So be sure to check the website (which will also be revamped with new pictures of our wonderful new inventory) for the revealing of the new garden as well as the exciting events and classes we have planned!

**See you in the Garden.....**

## New at Garden Accents



Wikio Tiki #796 \$115

The art of statue making can be traced back to biblical times in Tuscany. The archives of the village of Lucca mention a "Figuri de Gesso" (figure of plaster) as early as 1273 A.D. The Italian word for statue maker is "Figurish" and it is their trade that has beautified the world for centuries.

In 1922 Alfeo Bracci brought the tradition of statue making to the US. Moving to Southern California in 1949 his family opened Al's Garden Art. Since then Al's has been renowned for its designs of authentic, handcrafted and finished water features and garden art adored by residential and commercial clients alike.

Garden Accents is proud to feature Al's Garden Art Products.

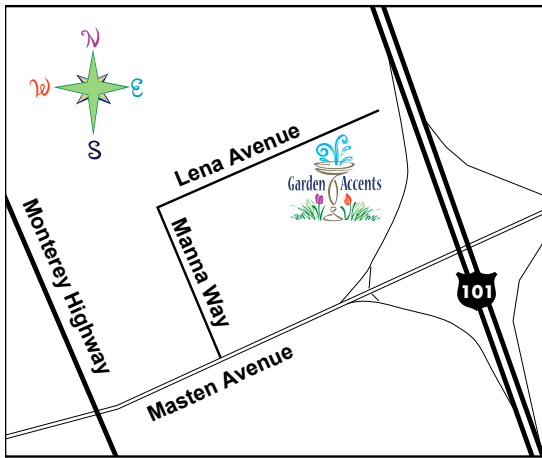
Novi Fountain #203F \$406



### Gardening with Cactus and Succulents

Saturday, May 21st 10am to 1 pm  
Learn to garden with cactus and succulents from the Monterey Cactus and Succulent Society.

Visit us at [garden-accents.net](http://garden-accents.net)



11155 Lena Avenue  
 Gilroy, CA 95020  
 408.846.4555  
 www.garden-accents.net

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### WINTER HOURS

Monday-Friday 7 am - 5 pm  
 Saturday 9am - 5pm  
 Sunday 10am - 5 pm

# Zupa di Farro *Tuscan Farro Soup*

From Mara's Cucina

One of the most ancient grains in Italy is Farro, which is a type of wheat with a rich, nutty flavor. Today Farro is grown primarily in Tuscany in the Abruzzi region. Farro, whether prepared alone or with other ingredients, is the shining star of many rustic Tuscan soups. Here, in the United States, you may be able to find Farro in specialty grocery stores or in health food stores.

About 1/3 cup of EVOO (extra virgin olive oil), plus a little more for drizzling  
 5 to 6 shredded sage leaves or a pinch of dried sage.  
 1 can (28oz) of San Marzano tomatoes,  
 with the juice and put through a food mill to remove the seeds  
**1 pound of farro**  
 About 1 cup of grated parmesano reggiano

About 3 finely chopped garlic cloves  
 1 small, finely chopped onion  
 1 medium, minced carrot  
 About 1/3 cup minced celery stalk  
 Salt and pepper to taste  
 About 6 cups of chicken broth

In a medium saucepan and over medium heat, heat the 1/3 cup of EVOO. Add the garlic, onion, carrot, and celery and sauté, stirring, until the veggies are lightly golden and soft, about 10 minutes. Add sage, stir and then add the tomatoes. Add the salt and pepper and bring the sauce to a boil. Reduce the heat from medium to low and simmer, stirring from time to time, until the sauce has reached a medium-thick consistency, about 10 minutes. In a large pot, bring the chicken broth to a boil. **(To cut down on the cooking time for the farro, soak it in water prior to cooking, for about 3 hours.)** Drain the farro from the water, rinse it under water and then add it to the broth. As soon as the broth comes back to a boiling point, stir the tomato sauce into the broth and reduce the heat to low. Simmer, uncovered until the farro is tender, about 30 to 40 minutes, stirring from time to time. When you are ready to serve the soup, serve in soup bowls, drizzle a bit of olive oil, add a generous portion of grated parmesano and serve with thick, crusty Italian bread. Buon Appetito!

## Sheri's Garden

by Sheri Sinni



2011 **WOW**, another year is unfolding and we all get a fresh start in the Garden. Still time to order or buy bare root roses, I love David Austin's English Roses. All those catalogs to sift through and not enough time. Each year the Garden blossoms with new delights and surprises. Another year to get it just right.

As usual we will be attending the San Francisco Flower Show on March 23-27<sup>th</sup> this year at the San Mateo County Event Center. To see this year's highlights visit [www.sfgardenshow.com](http://www.sfgardenshow.com). Purchase your tickets here at Garden Accents.

In February I will be starting our tomato plants. This year I'm only doing about six. As usual we had way too many tomatoes last year and my top picks are San Marzano, great paste tomato, Black Krim and Persimmon great for slicing, and Camp Joy, an amazing large cherry tomato.

I just finished reading two books, The \$64.00 Tomato by William Alexander, which is about the true costs and joys of working one's own soil. It is so true to life, very hilarious, and proof gardening is not for sissies. The second one 52 Weeks in the California Garden, by Robert Smaus. Even though it is geared toward the Southern California Gardens it is full of useful information.

I found this interesting web site [www.gardeningbythemoon.com](http://www.gardeningbythemoon.com). The calendar has all the best days and phases to plant by the moon. It costs approximately \$2.00 a month.

My husband and I will be taking an Early Spring Vegetable Gardening class at Apple Farm at the end of the month. Hopefully in my next newsletter I can share some tips to use in your gardens.

**Chicken Update:** Dagwood developed a new habit, eating her own eggs. We have tried everything to make her stop, putting a golf ball in, putting down pepper, I even got into a fight with her trying to make her stop, imagine fighting with a chicken. Hopefully after she molts she will discontinue this bad habit. As usual our chickens stopped laying in November. For some reason this year Dagwood really had a bad hair/feather day. It was embarrassing and I swear she didn't want us to look at her. Even when you don't get eggs you still have manure for your compost bin, which is a good thing.