

Planting Since 1972



A Publication of the San Diego Geranium Society The San Diego Geranium Society meets the Second Tuesday of the month, 7 p.m., in Room 101 of the Casa Del Prado in Balboa Park. Meetings are Free! All Welcome!

July Meeting Tuesday, July 10, 2018

6:30pm Birthday PotLuck Dinner -

Please bring a main dish or side dish to serve 6-8

We'll be setting up early - so if you can come by 5:30-6:00, we can use extra hands!



Don't forget to -Bring Cuttings from your Garden -Bring a plant for "Show and Tell"



Going to the Zoo?

While you're enjoying the wildlife, look for their collection of pelargoniums! There are more than 30 varieties growing in the Safari Park's Chandler Herb Garden, including scenteds (cedar, apple, rose, lime, nutmeg, chocolate mint). Other pelargoniums are grown as landscaping plants throughout the Zoo and Safari Park grounds, adding splashes of color with their bright blossoms.

President's Message

The Ice Cream Social was a success! I contributed the ice cream, and have the following observations.

First, the freezers at your local Grocery Store do not freeze ice cream hard. They keep it at Dairy Queen Soft Server consistency.

Secondly, put the ice cream into a chest freezer. A big chest freezer, cooled down to -30 degrees. For a week. Not an afternoon.

Thirdly, remove the ice cream from the packages, and then when you discover it is literally melting on the kitchen counter, put it back in the freezer and drive to American Ice and buy a lot of dry ice. Cut the ice cream up into slices and then pack it into a portable cooler with LOTS and LOTS of dry ice.

Fourthly, do all of the cutting and packing at least a couple of hours before you need the ice cream. Do not do the packing, grab the cooler, and then drive to the Ice Cream Social.

However, in spite of all of this, the Ice Cream arrived, there were toppings, and it was enjoyed by all. Jean brought some really good crunchy toppings and she has provided us with the recipe.

In July I will be visiting my family in Mountain View and will not be at the July meeting. Instead I will try to visit Robin Parer(Geraniacea) in Kentfield, CA. I will try to take pictures of her 5000 plants and come back with some of them. Monica wants scented, I want big, bold, super colorful, and San Diego heat resistant.

Our garden in El Cajon is growing like a jungle. We have weeds 36 inches high and in-ground geraniums larger than I have ever seen before.

See you in August! Patrick

Our side garden is blooming beautifully!



Nut Granola by Jean Ohmstede

1c - sliced unsalted almonds
1c - chopped unsalted walnuts
1/2c - sunflower seeds
1/2c - diced unsweetened coconut
1/4c - raw pumpkin seeds
1/4c - ground flaxseed
11/2tsp - cinnamon
1/4c - coconut or canola oil
1/4c - honey
1c - dried cranberries

Stir up the dry ingredients in large bowl. Add oil & honey. If your dry ingredients are cold put the bowl in the microwave for 1 minute. Stir again. Put on ½ sheet greased pan. Bake at 350 for 10 minutes. Stir. Bake 10 more minutes. Add cranberries. Stir and cool. Store in airtight container

All ingredients can be found at Costco and Traders Joes.

New Geraniums for 2019

Source: https://www.bluestoneperennials.com/genus/geranium.html



G. Crystal Lake



G. Starman



G. Derrick Cook

All of these lovely plants
will be available in
the Fall!
If you buy one, bring it in for
Show and Tell!



G. Perfect Storm



G. Max Frei