

CACTUS COURIER

Newsletter of the Palomar Cactus and Succulent Society
The North San Diego County Cactus and Succulent Club

Volume 66, Number 5

June 2020

A VIRTUAL VISIT TO

Yalof Ranch

BY STAN YALOF

We have several acres of large mature Agaves, Aloes, Cacti, Palms, and other plants of the desert. Almost all are in the ground, placed when small. I have watched them over twenty or so years, learning from them, recording not only their growth, but how some have overcome their challenges. By my bedstead window, I have a potted *Dioscorea elephantipes*, a member of the yam family. It reminds me of my friend of many years, Reese Brown, a PCSS buddy, who entered his annually in our plant shows. It is a winter bloomer, sending up tendrils aplenty in December. Reese and I wrote and self-published the definitive book on *Ferocactus*. We also pioneered some activities, now carried on by the SDCSS.



Dioscorea elephantipes
Photo by Stan Yalof

I have tramped and camped our southwest and Mexico many times with friends and been guests of ranchers. Some had spreads of 10 to 20 sq. miles, mostly desert-like, feeding only seven cows per acre. When the Conquistadors first came, the poor soil was covered with prairie grass. Now it is hard scrabble. But they held tough plants like these *Echinocereus*: *triglochdiadus* and *fendleri*, hard to notice except when flowering. (cont. on pg. 2)



Echinocereus triglochdiadus
Photo by Stan Yalof



Echinocereus fendleri
Photo by Stan Yalof

Next Meeting
June Meeting Cancelled

www.palomarcactus.org

We're on Facebook!

Palomar Cactus and Succulent Society Group
is the location for YOU to post your photos
of plants, gardens, ask for ID, etc.

Palomar Cactus and Succulent Society
is for Admin only to post notices, etc.

We're on Instagram as

Palomar.cactus.succulent.org

Questions???

email: info@PalomarCactus.org

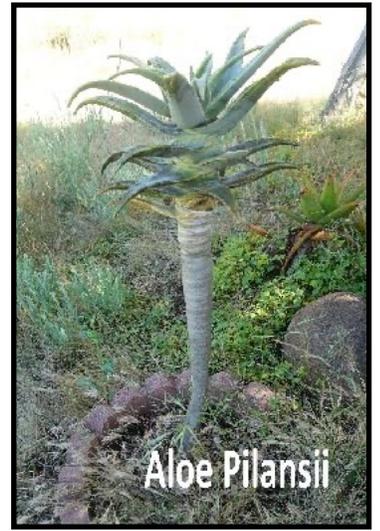
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Cleistocactus
Photo by Stan Yalof

(cont. from pg. 1)
The Andes covering Argentina and Chile were inspiring in many ways, both in plants and evolutionary geography. I have several *Cleistocactus* from Argentina, with their tubular closed flowers, some lemon yellow, some dark red.

A prized plant is my still young and growing *Aloe pillansii*. They grow on a narrow ridge separating South Africa and Namibia and are rare and protected. There is one in Safari Park and several others in the county. Mine began at ten inches, now at around forty. I hope to be around when it reaches puberty and flowers.



Aloe pillansii
Photo by Stan Yalof

VIRTUAL
Brag Plants
(CONT. ON PAGE 3)



Yucca variegata
Photo by Andy Willis



Echeveria 'Etna'
Photo by Annie Morgan



Graptoveria 'Fred Ives' f. cristata
Photo by Gloria Kendall

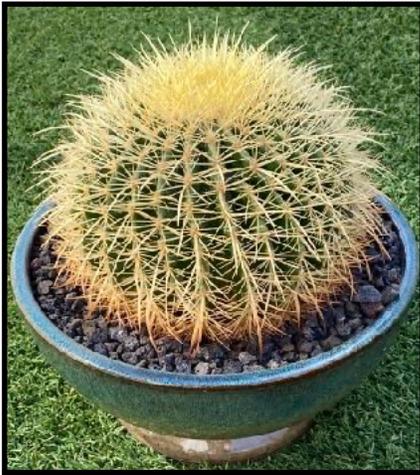


Senecio stapeliiformis
Photo by Neila Rybicki



Euphorbia mammillaris f. variegata
Photo by Jayame Despaigne

VIRTUAL
Brag Plants
(CONT. FROM PAGE 2)



Echinocactus grusonii
Photo by Heather Chan



Pachypodium brevicaule
Photo by Neila Rybicki



Euphorbia tetragona
Photo by Heather Chan



Euphorbia tortirama
Photo by Neila Rybicki



Crassula tetragona in bloom
Photo by Annie Morgan



Echeveria pulvinata
Photo by Heather Chan



Fockea edulis
Photo by Lorie Johansen

Safari Park Update

BY MAY FONG HO

The park has started to let us volunteers back in to work in the gardens under strict social distancing rules. What we saw were weeds, weeds, weeds, after 8 weeks of shutdown. We have our work cut out for us. Luckily, the weather has been mild.



*A sport of Aloe camperi variegata
(Mother Nature's freaky creation)*

Birds and wildlife have been reclaiming their space, uninhibited by people:



Mourning dove nest in a bowl of euphorbia about 15 feet from trail



*Mandarin ducks checking out the Under Sea Garden
(I thought they come in pairs)*

Of course, there are plenty of roadrunners, mockingbirds, and hummingbirds. Some eye candies:



Barrel cactus in bloom (among weeds)



Barrel cactus in bloom (among weeds)

And, warm welcome to our newest volunteers – Cheryl & Rick Negus.

If you want to donate or volunteer, please email info@palomarcactus.org.

Photos and article by M.F. Ho/Sherman Blench with permission of the San Diego Zoo/Safari

VIRTUAL Garden Brags

(CONT. ON PAGE 9)



*Sansevieria in a bed of clover
Photo by Eric Gronborg*



*Blooming Aeonium 'Kiwi' with crassulas
Photo by Heather Chan*



*Pat Hammer's Garden
Photo by Rachel Cobb*



*Aloe, Agave & Portulacaria
Photo by Stacy Day*



*Ruschia 'Nana' ground cover plugs & succulent/drought tolerant garden beds - echeverias, agaves, dudleya, aloes, cotyledon, graptoveria, sedum
Photos by Monica Mosack*

BLOOMING CACTI
Plant of the Month



Cactus
 Photo by Moni Waiblinger



Echinopsis 'Sunset'
 Photo by Heather Chan



Neoporteria
 Photo by Monica Mosack



Epiphyllum
 Photo by Moni Waiblinger



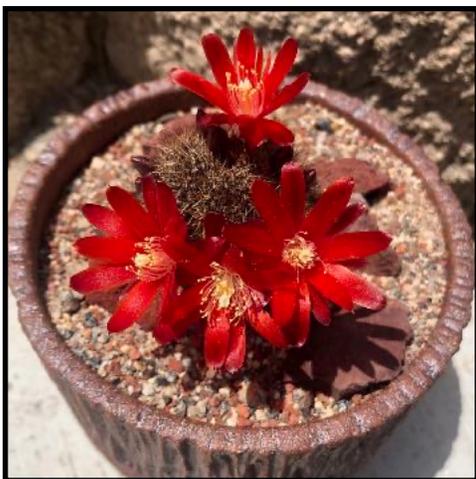
Notocactus scopa var. murielii
 Photo by Lorie Johansen



Neochilenia hausensis
 Photo by Lorie Johansen



Epiphyllum
 Photo by Moni Waiblinger



Rebutia
 Photo by Monica Mosack



Echinopsis
 Photo by Gloria Kendall



Epiphyllum
 Photo by Moni Waiblinger

VIRTUAL *Potluck*

Extra Moist Banana Bread

Contributed by Sherman Blench*

Ingredients

3 cups flour
1 tsp. baking soda
1 tsp. each of cinnamon, ginger, nutmeg
2 cups sugar
1 tsp. salt
1 cup chopped nuts, optional
3 eggs, whisked
1 1/2 cup vegetable oil
1-8 oz. can crushed pineapple, undrained
1 1/2 tsp. vanilla
2 cups mashed ripe bananas

Instructions

Sift dry ingredients, add remaining ingredients and stir only until well blended.

Pour into two greased loaf pan and bake at 350°F for 60-80 minutes.

*original post on cooks.com

Balela - Middle Eastern Bean Salad

Contributed by Eleanore

Ingredients

1-15 oz. can garbanzo beans, drained and rinsed
1-15 oz. can black beans, drained and rinsed
1/2 cup (packed) chopped fresh mint
1/2 cup (packed) chopped fresh flat-leaf parsley
1/2 cup chopped red onion or shallot
1 cup Persian cucumber, diced
1 pint grape tomatoes, halved
1 clove garlic, minced
1/4 cup olive oil
3 tbsps. lemon juice
5 tbsps. apple cider vinegar, or white balsamic vinegar
1/2 tsp. Sumac (optional)
Salt and ground black pepper to taste

Instructions

1. In salad bowl, lightly mix together beans, mint, parsley, onion, cucumber, and grape tomatoes.
2. Place garlic, olive oil, lemon juice, and vinegar into a blender (or just put it in a jar and shake it well), blend until thoroughly combined.
3. Pour dressing over the salad, and toss to mix; sprinkle with sumac, salt and black pepper to serve.

Pickled Red Onions (or Peppers)

Contributed by Moni Waiblinger

Ingredients

1 red onion, sliced
1/2 cup apple cider vinegar
1/2 cup water
1/2 tbsp. sugar
1/2 tsp. salt
(optional: mix in pickling spices)

Instructions

1. Dissolve sugar in liquids.
2. Place ingredients in a jar. Top off with water if needed.
3. Refrigerate for at least two hours.

Jalapeño Popper Dip

Contributed by Stacy Day

Ingredients

2-8 oz. packages cream cheese, room temp.
1 cup mayonnaise
1 cup shredded Mexican blend cheese
1 cup Parmesan cheese
2-4 oz. cans chopped green chilies
1-4 oz. can jalapeño peppers, chopped
1 cup real bacon pieces

Instructions

Mix all ingredients in food processor, or by hand. Spread into greased casserole dish and bake at 375°F for 20 minutes. Serve with tortilla chips and crackers. Great make ahead dish.

Tabouleh

Contributed by Moni Waiblinger

Ingredients

2-3 tomatoes, chopped
1/4 cup green onion, chopped
2-3 cups parsley, chopped
1/2 cup bulgur, uncooked, soak in vegetable stock
1/2 cup mint
2 tbsp. olive oil
2 tbsp. lemon juice
1/2 tsp. salt

Instructions

Combine and enjoy!

(CONT. ON PG. 8)

VIRTUAL Potluck

Crock Pot Tuscan Garlic Chicken with Spinach & Sun-Dried Tomatoes

Contributed by Neila Rybicki*

Ingredients

- 6-8 skinless bone-in chicken thighs
- 1 tbsp. olive oil or butter
- 6 cloves garlic, minced
- 1 cup heavy cream
- 1/3 cup chicken broth
- 3/4 cup grated Parmesan cheese
- 1 tbsp. Italian seasoning
- 1 tsp. crushed red chili pepper flakes, optional
- sea salt and fresh cracked black pepper
- 1/2 cup sun-dried tomatoes, chopped
- 2 cups spinach, chopped, packed

Instructions

1. Heat oil or butter in the sauce pan over medium heat. Add garlic and sauté one minute.
2. Add cream and chicken broth. Bring to a gentle simmer and then simmer on low for 10 minutes. Then whisk in Parmesan cheese until smooth.
3. Place chicken thighs in crock pot and top with Italian seasoning, crushed red chili pepper flakes, sun-dried tomatoes, sea salt and black pepper. Top with Parmesan cream sauce.
4. Cook chicken in crockpot for 3-4 hours on high or 6-8 hours on low. Then remove chicken from the crock pot and set aside.
5. Turn crock pot on high. Add chopped spinach to crock pot and stir for a few minutes until the spinach wilts. Pour sauce over chicken and serve.

Note: making the sauce separately ensure that it stays smooth. If you don't want to prepare the cream sauce on the side you can put everything into the crock pot with the chicken and give it a quick stir before cooking.

*original post on eatwell101.com by Christina Cherrier

Vegan Pineapple Upside Down Cake

Contributed by Andy Willis*

Ingredients

- 2 tbsps. Earth Balance vegan butter (can sub regular butter if not vegan)
- 1/2 cup dark brown sugar
- 1-20-oz. can sliced pineapple, drained, reserve juice
- 1-20-oz. can crushed pineapple, drained well
- 1/2 cup applesauce
- 1/2 cup canola oil
- 1/2 cup granulated sugar
- 1/3 cup reserved pineapple juice
- 1 tbsp. pure vanilla extract
- 1 1/4 cups all-purpose flour
- 1/4 tsp. fine-grain sea salt
- 2 tsps. baking powder
- maraschino cherries

Equipment

- One (10-inch) cast-iron skillet
- 12-inch or larger cake platter

Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Place skillet over medium heat. Add butter and stir in the brown sugar. Stir constantly, until sugar melts, about two minutes. Remove from heat and add the pineapple. Place cherries in pineapple holes. Spread drained crushed pineapple into the crevices and over the top. Use it all!
3. In mixing bowl, add applesauce, canola oil, sugar, pineapple juice, and vanilla. Mix until combined. Sift the flour, baking powder, and salt into wet ingredients. Mix until well incorporated.
4. Spread the batter evenly over the top of the pineapple.
5. Bake for about 35 minutes, until the cake begins to turn golden brown on the top and a toothpick inserted into the center of the cake layer comes out clean.
6. Remove from oven and let cool for about 10 minutes. Then loosen cake with a butter knife and flip onto cake plate.

*Original post on kitchentreaty.com



In Loving Memory

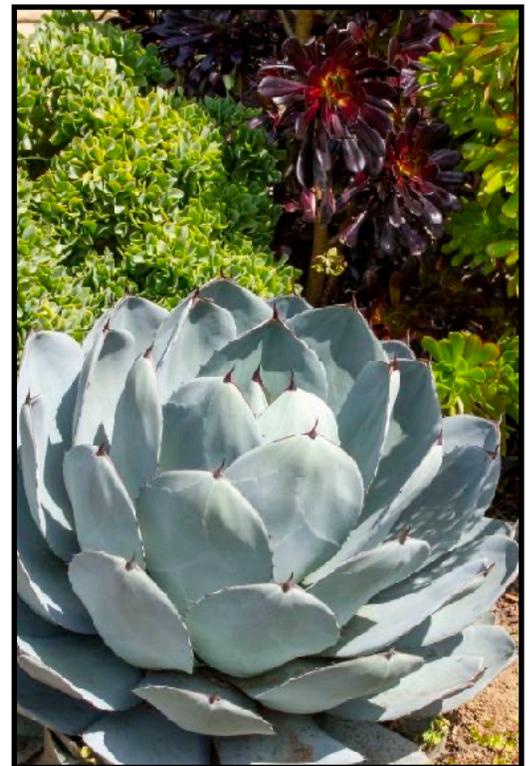
It is with sadness that we let you know that one of our dear members, **Nancy Dunn**, passed in May from a lengthy illness. She loved to make her gourmet dishes for our meetings. She and her husband, Harold, were a great part of our events cashier team. Nancy loved to shop and choose special plants and pots at our events. She won the award for Best Novice Succulent at our Fall Show last year. She will be missed. Condolences may be sent to Harold Dunn at info@palomarcactus.org.



VIRTUAL Garden Brags (CONT. FROM PAGE 5)



Pat Hammer's Garden
Photo by Rachel Cobb



Pat Hammer's Garden Detail
Photo by Rachel Cobb

Palomar Cactus & Succulent Society

The North San Diego County C & S Club!

MEMBERSHIP FORM

Click here for a printable form:

<https://www.palomarcactus.org/wp-content/uploads/2019/02/PCSS-Membership-Form-Single.pdf>

2020 MEETING SCHEDULE

Date	Speakers & Topic	Plants of the Month
TBD	Ron Chisum - Succulent Plants of the Galapagos Islands	Pelargoniums
TBD	Al Kline - Fat Plants	Adenias
TBD	Peter Walkowiak - Staging	Pachypodiums
TBD	Picnic & Auction	Your auction plants!
September 26	TBA	Ariocarpus
October 24-25	Fall Show & Sale	Your show plants!
November 21	Woody Minnich - TBA	Plants w/pots 4" or smaller
December 19	Holiday Party	Gift plants for you!

All Southern California
Events Through June
Have Been Cancelled

SUCCULENT *Eye Candy*



Photo by Lorie Johansen

PALOMAR CACTUS & SUCCULENT SOCIETY

BOARD OF DIRECTORS

Brita Miller - President, Show Chair, Event & Volunteer Coordinator - president@palomarcactus.org

OPEN - Vice-President - Contact Brita Miller for information.

John Barkley - Treasurer

Moni Wailblinger - Secretary

Peter Walkowiak - Member at Large, Plant Expert -
hciservices@gmail.com

Lorie Johansen - Member at Large, Guest & New Member Ambassador, Plant of the Month Articles

David Buffington - Member at Large, Brag Plants

OTHER VOLUNTEERS

Annie Morgan - Program Chair, Website

info@palomarcactus.org

Monica Mosack - Newsletter Editor

info@palomarcactus.org

Richard Miller - Membership -

membership@palomarcactus.org

Dennis Miller - Cash Register at Monthly Meetings

Sandy Wetzel-Smith, Bruce Barry,

Jamaye Despaigne & Ellen Pankuch - Refreshments

Barbara Raab & Tammy Harmon - Co-Librarians

Kevin Smith - Brag Table

Francis Granger - Exchange Table, Guest & New Member Ambassador

Brian Magone - Exchange Table

Chet Reed - Brag Plant Photographer

Russel Ray - Event Photographer, Website, AV

Tammy Harmon - Coffee in the Garden

Julie Kort - Name Tag Drawing Plants

Libbi Salvo - Monthly Meeting Set-up