



# Laguna Beach Garden Club Weeder's Digest



JANUARY 2022

MEMBER NEWS

Education in the Garden

*"The bad news is time flies. The good news is you're the pilot."* Michael Altshuler

COME JOIN IN  
THE FUN

## Events This Month

### General Meeting Jan. 14

#### Scott Daigre

**Tomatomania-selecting** and growing tomatoes (see page 3) Laguna Presbyterian Church

• 9:30 am social- **There will not be a treat table this month due to COVID- A mask is required to attend the meeting.** 10:00 am meeting



### Green Thumb & Crafts Jan. 21

#### "Wild Flour" Scone Making Workshop



9:30 am at Diane Lannon's home (see page 4)

### Trips & Tours Jan. 28

#### Three Garden Shops at the Circle in Orange

Meet at 9:15 am at St. Catherine's on Temple Terrace to carpool (see page 4)



### A NOTE FROM THE EDITOR • DALYNN MALEK

A New Year and new trends in gardening are abound. The *Garden Design* newsletter listed the top ten trends in 2020 garden design in their last issue. I found it interesting reading, especially when they said, "the trendiest thing you can do in your garden is whatever makes *you* happy! Intention in the garden. Considering how everything—each plant, piece of garden art or furniture, structure, material, pot, and more—contributes to your space as a whole." While it

would be impossible to include all of the trends in your garden (who would want to anyway?!), I hope that at least one of the ideas speaks to you. Click on the link below to see what speaks to you. Happy reading.

[https://www.gardendesign.com/trends/2022.html?utm\\_source=article-newsletter&utm\\_medium=email&utm\\_campaign=Trends-1-6-22](https://www.gardendesign.com/trends/2022.html?utm_source=article-newsletter&utm_medium=email&utm_campaign=Trends-1-6-22)

## President's Message

# Fresh Starts & Giving To Others

Dear Members,

Happy New Year! It's a glorious time of year and after so much rain, there are so many flowers and fresh greenery and blue, blue skies. Let us not forget, snow covered mountains. We live

in an amazing place.



Mornings are brisk for walks with Tripp, and the some of the trees think it is fall with amazing shows of color. Here's a photo of Tripp with his favorite Christmas gift.



I hope your holidays were happy and safe. Most of all I hope that everyone stayed

well. The omicron variant is causing fresh worry and mandates. Our club will follow current state and local mandates, that masks will always be required inside our meeting room. Masks will be available if you forget yours. We recommend wearing a mask outside as well and social distancing too. We will continue to space the chairs 6 feet apart.

It's a good time to check your garden for snails to make sure they are not taking over. I found several wet spots and plants that needed to be moved to higher ground. The tillandsias are thrilled with all the moisture. Make sure yours are outdoor to take advantage of the moisture. Meanwhile, here's a crown of thorns that couldn't be happier.



I am excited to continue our meetings in person. Please be safe and take good care and we'll see you soon.

Best regards,

*Mariann*

## LAGUNA FOOD PANTRY SAYS A BIG THANK YOU!

It took three volunteers, three carts, and a dozen bins to carry all the food contributed by you — the generous members of the Laguna Beach Garden Club. All told there was 387 pounds of food for our less fortunate neighbors in Laguna Beach. It made my heart happy, and I know it makes yours happy too!!!!





## January Guest Speaker Scott Daigre

# TOMATOMANIA!

**S**cott Daigre is the owner of Powerplant Garden Design, an author, lecturer and wanna-be farmer living with his partner, Sam, plus three goats and 90 chickens in Ojai's Upper Valley. He is the owner and producer of *Tomatomania!*, a series of sales events. His tomato how-to and cookbook TOMATOMANIA! *A Fresh Approach to Celebrating Tomatoes in the Garden and in the Kitchen* (St. Martin's Press) was published in early 2015.

For Ojai-based tomato expert and self-described “tomatomaniac” Scott Daigre, there is no such dilemma as having “too many tomatoes.”



Tomatomania is a huge community of enthusiastic tomato lovers and the world's largest (and most fun) tomato



seedling sale! It's what the *New York Times* called, “The tomato freaks’ Woodstock,” and if you’re crazy about tomatoes, this is the place for you.

Started in the early 1990s at Hortus, a trend-setting nursery in Pasadena, today Tomatomania includes classes, sales events, tomato tastings, and impromptu social gatherings at popular nurseries and garden destinations across the state.

Scott Daigre is the producer of this crazy Tomato circus. He and his cohorts work all year long to come up with a collections of seedlings that will thrive and

amaze customers. He and his team of experienced “Tomatomaniacs” are determined to make everyone successful in the tomato garden. The sales events, social media and web presence are all geared to help others become a better gardener and tomato grower.

Roger’s Gardens in Corona Del Mar, one of the premiere garden retailers in the country, is the home of the

Tomatomania Kick-Off for the spring season for the past ten years. This year’s kick off Tomatomania at Roger’s Gardens is scheduled for Friday, February 25 through Sunday, March 6, 2022. All you tomato lovers mark your calendars.



## CLUB NEWS

### *Green Thumb Crafts*

#### **"Wild Flour" Scone Making Workshop**

Friday, January 21, 2022 9:30am at Diane Lannon's house

28691 Murrelet Drive, Laguna Niguel

\$10 and you'll bring home some scones!

Bring an apron if you like. It doesn't take long to make a batch, but we'll be making gluten free scones as well as my regular little scones I bring to the meetings. Coffee and tea will be available as well as butter and lemon curd to be able to sample our work! (blueberry, raisin, bacon & fig, & craisin scones)

Sign up sheet will be at the January 14 meeting.

Hope you can join us!



## Trips & Tours

We will be going to the **Circle in Orange** to visit three shops that are a combination of nursery and boutique. Meet at St. Catherine's Church on Temple Terrace at 9:15am on **Friday, January 28**. We will leave at 9:30 am sharp. Here are the shops' websites for you to peruse before the tour.

<http://www.dragonflyshopsandgardens.com/>  
<https://www.tpshomeandgarden.com/>  
<https://countryroadsantiques.com/>



## *The Valentine Container Garden Sale will be the highlight of the February meeting*



The highlight of our February meeting is the annual Valentine Container Garden Sale Fundraiser. Put your creativity to work and turn an everyday container into a visual delight. We look forward to seeing all of the wonderful planter works of art.

Money raised at this event supports the school gardens at three local schools and scholarships for Laguna Beach students. Bring your credit card or checkbook!

For more information contact:  
**Elaine Davis** [edavis1@cox.net](mailto:edavis1@cox.net)



## FEBRUARY 11 VALENTINE CONTAINER GARDEN SALE WORKER BEES NEEDED

Thank you from the club and Elaine Davis, Director of Ways & Means

Once again our February meeting will have the ever popular *Container Garden Sale & Auction*. We need helpers to make the day run smoothly. Sign up at the January meeting or contact Elaine Davis: [edavis1@cox.net](mailto:edavis1@cox.net)

**TABLE WORKERS:** Arrive at 9 AM and arrange donated items on the tables. Match the bid card number to the number attached to the item. Karen and Nancy will determine opening bid. Workers can take time off to place their own bids. Six volunteers needed, so far we have:

Linda Middlebrooks  
Mary Jones

**ITEM RUNNERS:** Arrive at 9 AM. Assist members to carry their auction item into the meeting. Assist winners to get their purchases to their cars. Two volunteers needed

**DOOR CHECKERS:** When the auction is closed, stand at the exit to check the receipt card against the item number. Two volunteers needed.



*Get the perfect Valentine's gift  
for your special someone!*

Give the gift of an incredible experience  
at the Laguna Beach Garden Club's

# Gate & Garden Tour

Saturday, May 7, 2022

\$60 "Early Bird" \$65 after 4/30

LBGC members only ~ \$50 (cash/check only)  
for tickets purchased at the 2/11 meeting!

That's a savings of \$15.28 ~ Eventbrite tickets include a \$5.28 fee.

For more info and to purchase tickets:

[LagunaBeachGardenClub.org](http://LagunaBeachGardenClub.org)

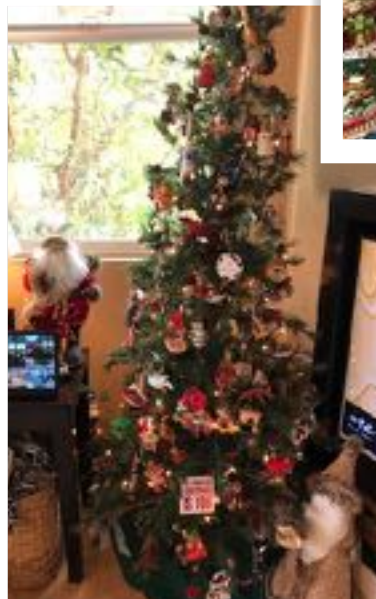
## ***Pam Bisson and Sue Field opened their homes & gardens to help ring in the holiday spirit***

On December 10, about 60 garden club members attended our *Holiday Member Tour* at the homes and gardens of **Pam Bisson** in Ladera Ranch & **Sue Field** in Coto de Caza. They graciously opened their homes — inside and out — for their fellow members to enjoy their amazing decorations and kick off the holiday season.

Last year's holiday tour did not occur which made this year's celebration that much sweeter. Staggered arrival times minimized the crowds at each place. To quote Pam Bisson, "The size of the crowd was never too large, flowing easily from room to room." Pam shared that the "accolades [she received from members] put a huge smile on my face, inspired a few members to get started on their own decorations, and chatting with some new members" allowed her to make some new friends. Sue Field made Gumbo to warm us while we

took in the poolside view of the valley and mountains from her garden and patio area. She attended Louisiana State University (LSU), lived in Texas (among other places) so she shared recipe, which she adapted from Emeril Lagasse. Her recipe appears in this Newsletter on page 8.

Submitted by: Lynn Jax



**Pam Bisson's** home and porch was a Holiday delight to see. Club members were in awe of her wonderful decorations.

(Continued on next page.)





**Sue Field's** home and backyard welcomed the members on the chilly day. Steaming bowls of Sue's homemade Gumbo warmed their tummies and their spirits.



## Louisiana Gumbo – from Sue Field [Adapted from Emeril Lagasse]

### **Ingredients:**

- 1 cup vegetable oil
- 1 cup flour
- 1 ½ cup chopped onions
- 1 cup chopped celery
- 1 cup chopped bell peppers
- 1 lb. smoked sausage, such as andouille or kielbasa, cut crosswise into 1/2-inch slices
- 1 ½ teaspoon salt
- ¼ teaspoon cayenne
- 3 bay leaves
- 6 cups water
- 2-3 lb. chicken pieces rubbed (Sue uses thighs) w/ 1 teaspoon Emeril's Essence
- 1/2 cup chopped green onions
- 1 tablespoon filé powder (optional)



### **Directions:**

Roux: Combine the oil and flour in a large cast-iron or enameled cast-iron Dutch oven over medium heat. Stirring slowly and constantly for 20 to 25 minutes, make a dark brown roux, the color of chocolate.

\* Or follow *microwave directions* below.

Add the onions, celery, and bell peppers and continue to stir for 4 to 5 minutes, or until wilted. Add the sausage, salt, cayenne, and bay leaves. Continue to stir for 3 to 4 minutes. Add the water. Stir until the roux mixture and water are well combined. Bring to a boil, then reduce heat to medium-low. Cook, uncovered, stirring occasionally, for 1 hour.

Season the chicken with the rub and add to the pot. Simmer for 2 hours. After simmering for an hour, remove the chicken, remove the bones and skin, and return chicken to the pot to simmer for an hour.

Skim off any fat that rises to the surface. Remove from the heat. Stir in the green onions and file powder. Remove the bay leaves and serve in deep bowl with scoops of rice.

**\*Microwave Roux:** Use extra-large Pyrex bowl (much easier and faster)

- 1 cup flour
- 1 cup vegetable oil

Mix oil and flour together in a 4-cup glass container (Sue uses a Pyrex 4-cup). Microwave uncovered on high for 6-7 minutes. Stir with a wooden spoon--roux will be a light brown at this time and will need to cook in 30 second intervals stirring after each 30 seconds to reach the dark brown color so important in making Louisiana gumbos and stews. The roux will be VERY HOT, but usually the handle on your measuring cup will stay cool enough to touch.

When the roux has reached a very dark brown (think a coffee grounds dark brown), remove from microwave and CAREFULLY (remember--the roux is very hot!).



## Our Members Shine



### December Centerpiece

**Krisanna Barbernell** created this stunning centerpiece that evoked the feeling of the season. The mix of roses, irises, peonies, stock, pine, and spruce was spectacular.

The arrangement was later part of the December Raffle.

### December Volunteer of the Month

**Jane Leary** was selected as the December Volunteer of the Month. Congratulations Jane!



**Penny Pines Plantation Awardees Marianne Keenan and Ingrid Cebula** received their certificates at the December meeting. Melissa Rapp and Carolyn Bent were also honored but were unable to attend the meeting.



### Proud Name Tag Wearer

Lynn Jax gave a prize to **Maggie Owens** as a reward for wearing her name tag at the meeting. Wearing one's name tag helps to welcome new members to the club by letting them know everyone's name.

# Recognizing The Dedication of Our Members

## Recognition Awards

The Garden Club is bringing back to life our Recognition Awards now that we have returned to in-person meetings and activities. The Recognition Awards were instituted in 2017 to show an appreciation for club member's outstanding efforts. (See page 44 of your Membership Book for more details.)

Because we were not able to hold in-person activities since March of 2020, these awards were put on hiatus. We are now asking you to take notice of members who deserve to be acknowledged for their efforts on behalf of our club.

Although the deadline is not until April, it's never too early to start thinking of members to nominate. The nomination form is on the next page and is on the website. You may nominate more than one person in any of the categories.

Feel free to contact Lynn Jax with any questions or clarification: Email: [jax@cox.net](mailto:jax@cox.net) or call 949-294-1500.

Previous Recognition Recipients include:

### 2017

- Club Members of the Year: Carolyn Bent, Linda Homscheid
- Garden of the Year: Nancy Englund
- Gardener of the Year: Lisa Fecteau
- Rookie of the Year: Monette Weiss

### 2018

- Club Member of the Year: Chris Lutz
- Garden of the Year: Mariann Keenan
- Gardeners of the Year: Synthia Scofield, Marilyn Ghery, Kathleen Kane
- Rookies of the Year: Becky Martin, Norman Powell

### 2019

- Club Members of the Year: Jeanne Yale, Dalynn Malek
- Garden of the Year: Dana Victorson
- Gardener of the Year: Sherry Stephens
- Rookies of the Year: Patty Gaffney, Susan Denton, Diane Olson







**Recognition Award 2021 & 2022 Nomination Form**  
Check the category:

- ☐ Club Member of the Year  
☐ Gardener of the Year  
☐ Garden of the Year  
☐ Rookie of the Year (AKA: New Member)

**\* Use a separate form for each Nomination.**

**DEADLINE: April 18, 2022**

Recognizing each other's efforts shows our appreciation towards our own, and to those are acknowledged by their fellow club members for their spirit of volunteerism, it makes this award of distinguished merit mean so much more.

Nominate a club member who you know has done an extraordinary and/or consistent job for the club.

**Name of Nominee:** \_\_\_\_\_  
(Please Print clearly)

Please write 2 to 3 sentences of explanation or description of this nominee's efforts for the category for which you nominated. (Use the back of the form, if necessary.)

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Please return to Lynn Jax via:

- E: [jax@cox.net](mailto:jax@cox.net)
- or mail to: 456 Cress Street, Laguna Beach, CA 92651
- or deliver in person at the April 8, 2022 meeting.

Name of person nominating: \_\_\_\_\_

Email or phone number: \_\_\_\_\_

# December Raffle Winners

What a fabulous assortment of raffle items were available during the December meeting.

The lucky winners of were:

Diane Klope – Succulent Wreath  
Marcia Forsyth – Christmas Centerpiece  
Dee Perry – Gift Cards to Laguna Coast Pottery  
Kathy Goodwin – Talavera Pot  
Mary Jones – Freshwater Pearls  
Deborah Sanchez – Peacock Pin  
Jane Leary – double winner – Crystal Necklace & Lifeguard Tower Ornament  
Marilyn Alexander – Three Prints (Mermaid & Seed Packet Ads)  
Janet Chance – Two Hand-painted Pumpkin Gourds  
Susan South – Rene Van Reims Bouquet Book  
Pennie Levers – Holiday Gourd  
Kathleen Kane – Tentacle Pot  
Pat Carpenter – Gourd w/Olive Oil & Vinegar

Congratulations to all of those who went home with wonderful Christmas gifts. The next raffle will be held at the February 11 meeting along with our Open House, Valentine Container Garden Sale. I welcome any additions to enhance the February raffle.

On the next page is the Merchant Raffle letter which you can print and bring to your favorite shop to ask for a donation. If you would like a PDF copy sent to you directly, email me. I will also bring copies of this same letter to the January meeting. Stop by the Membership Table to pick one up. Many hands make light work (especially for me). - Lynn Jax

To donate please contact Lynn Jax email: [jax@cox.net](mailto:jax@cox.net)







Dear Merchant,

Laguna Beach Garden Club, Inc. is requesting a raffle donation for one of our Raffles. Our next raffles will be held:

- **February 11, 2022** at our Valentine meeting – Deadline: February 7, 2022
- **May 7, 2022**, at our annual Gate & Garden Tour, our major fundraiser for the year. Deadline: April 29, 2022

Laguna Beach Garden Club is a service organization founded in 1928 that now has nearly 200 members from all over Orange County.

The money raised from these raffles fund school gardens, specifically Top of the World Elementary, El Morro Elementary, and Thurston Middle School. Additionally, we offer scholarships to students at Laguna Beach High School and to horticultural students at Saddleback Community College. Additionally, funds support our monthly educational speaker series and our numerous civic beautification projects within Laguna Beach.

**Please complete the attached Raffle Donation Form.**

Lynn Jax can be contacted via email or by telephone to arrange for pick-up of any item donated, including a gift card. I am more than willing to stop by at your convenience.

If you prefer to donate a gift card, it can be mailed to:

*Laguna Beach Garden Club, Inc. 456 Cress Street, Laguna Beach, CA 92652  
ATTN: Lynn Jax*

Benefits to Donors:

- Recognized with your name & donor level: *(linking your business website to appropriate places)*
  - **LBGC website**, viewed by hundreds of members & non-members annually
  - LBGC *Weeder's Digest* (monthly newsletter)
  - LBGC 2022-23 **Membership Book**
  - **Gate & Garden Tour Brochure** – given to 600+ ticket-holders (local, surrounding areas, & other states).
- Name added to **In-Kind Donor Wall of Fame** – Levels:
  - **Monarch** \$1000 +
  - **Pelargonium** \$500 - \$999
  - **Poppy** \$100 - \$499
  - **Aloe** \$25 - \$99

Thank you in advance for your generosity. Consider donating to both raffles.

*Lynn Jax*

Lynn Jax, Director of Membership & Raffle Administrator

E: [jax@cox.net](mailto:jax@cox.net) C:949-294-1500 or Home: 949-497-7363

Our Federal Tax ID number is listed below.

Laguna Beach Garden Club is a 501(c)(3) Charitable Organization • email: [info@lagunabeachgardenclub.org](mailto:info@lagunabeachgardenclub.org)  
Federal Tax ID 23-7297058 • P.O. Box 362, Laguna Beach, CA 92652 • Website: [LagunaBeachGardenClub.org](http://LagunaBeachGardenClub.org)



## Merchant Raffle Donation Form

Return this completed form with your donation **OR** if using USPS, mail to:

*Laguna Beach Garden Club, Inc. 456 Cress Street, Laguna Beach, CA 92651*

*ATTN: Lynn Jax*

**Donor/Company name:** \_\_\_\_\_

**Name** you would like to be acknowledged: \_\_\_\_\_

**Contact Information:**

Contact person: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

**Item Description:** \_\_\_\_\_

**Retail Value:** \_\_\_\_\_

Is item **No Exchanges or Returns?** YES \_\_\_\_\_ NO \_\_\_\_\_

**Garden Club Member name:** \_\_\_\_\_

**Contact Info:** Email or phone #: \_\_\_\_\_



## What's Cooking?

### Requested recipes from Diane Lannon & Diane Kloke

#### **Pumpkin Bars with Pecan Topping**

from Diane Lannon

##### **Ingredients:**

- 2 packages Trader Joe's Pumpkin Muffin Mix
- 6 eggs
- 2 cups canned pumpkin
- 1 cup oil
- $\frac{3}{4}$  cup milk
- 2 teaspoon cinnamon
- 3 teaspoon pumpkin pie spice (Trader Joes)
- $\frac{1}{2}$  cup brown sugar



##### **Directions:**

1. Put all ingredients in a large bowl. Beat 2 minutes on medium. Scrape sides. Beat 2 minutes more.
2. Pour into buttered large jellyroll pan [12 x 18]. For thinner bars take out about a cup. The extra batter can be put into small ramekins for muffins.
3. Bake at 350 degrees on convection setting. About 15 minutes until toothpick comes out clean.

##### **Topping:**

- 6 oz. butter melted
- $\frac{1}{2}$  cup brown sugar
- $\frac{3}{4}$  cup chopped toasted pecans
- $\frac{2}{3}$  cup coconut
- 4 Tablespoons half & half

Mix together and spread on warm bars, put under broiler for 3 to 5 minutes until bubbly.

## Olive Oil Cake

by Jessica Mogardo [Philadelphia pastry chef & former Champion on Food Network's *Sweet Genius*]

Adapted by Diane Klope – her grandsons devour this cake.

### **Ingredients:**

- 1 ½ C all-purpose flour
- 1 C sugar
- 1 ½ teaspoon baking power
- 1 ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 C olive oil
- ¼ C milk
- ¼ C orange liqueur
- ¼ C orange juice
- Zest of the orange
- 2 extra-large eggs
- 1 unpeeled baking apple (such as McIntosh, Jonathan, Rome) cored & grated
- 1-2 Tablespoons of fresh chopped rosemary
- ¼ - ½ C of toasted pine nuts

Powdered Sugar for garnish



### **Directions:**

1. Preheat oven to 350°.
2. Stir together flour, sugar, baking powder, baking soda, cinnamon, & salt – Set aside.
3. Whisk together olive oil, milk, liqueur, orange juice, zest of orange, & eggs.
4. Stir in grated apple & flour mixture until blended.
5. Pour mixture into a 10” springform pan with parchment paper in a circle at the bottom (Diane’s preference) OR a well-greased 9-inch round cake pan.
6. Then sprinkle pine nuts & rosemary over the top & bake.
7. Bake for 40 minutes or until wooden pick inserted in the center comes out clean.
8. Cool in pan on wire rack for 20 minutes & remove outer collar of springform pan.
9. Carefully slide parchment paper & cake onto a serving dish, letting it cool completely.
10. Dust the top with powdered sugar.



**Wall of Fame  
2021-2022 – Donors**

**Major Donor: \$5000+**  
Weier Family  
Foundation

**Rose: \$3000-\$4999**

**Monarch: \$1000-\$2999**

Anonymous  
Joe Smisko  
Mariella Simon  
Mae Ho

**Pelargonium: \$500-\$999**

Joyce & Sandy [Smith]  
Conway  
Linda Moore

**Poppy: \$100-\$499**

Leigh Bell  
Carolyn, Bent  
Inge Bunn  
Janet Chance  
Blair Contratto  
Harriette Craig-  
Neghabat  
Cheryl Cxyz  
Dean Day  
Nancy Englund  
Ruben Flores  
Janene Freitas  
Patty Gaffney  
Catherine Hall  
Brian & Mary Jones  
Lynn Jax  
Mariann Keenan  
Robert Keenan  
Diane Kloke  
Diane Lannon  
Chris Lutz  
Dalynn Malek  
Norman Powell  
Shelby Rigg  
Mary Sanchez  
Synthia Scofield  
Ruth Stafford  
Dana Victorson

Emille Villa  
Blythe Wheaton  
Gayle Whitaker  
Jeanne Yale

**Aloe: \$25-\$99**

Jeri Bailey  
Carla Beddome  
Elizabeth Blackburn  
Cristy Brenner  
Anne Caenn  
Etta Cannon  
Patricia Carpenter  
ElizaBeth Chapel  
Barbara Crane  
Nancy Daudistel  
Lecia Davis  
JoAnn DeYonker  
Polly Dix  
Susan Ferrari  
Pam Hagen  
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Linda Homscheid  
Harry Huggins  
Linda Humes  
Jacqueline Knauer  
Elizabeth Kramer  
Pam Lask  
Jeannine Layman  
Vernetta Lieb  
Kathy Marconi  
Peggi McDonald  
Linda Middlebrooks  
Dale Palas  
Melinda Payson  
Lynn Pries  
Gay Redcay  
Perry Stampfel  
Gayle Waite  
Patricia Weier  
Shari Yamamoto

**Wall of Fame  
2021-2022 – Sponsors**

**Rose: \$3000-\$4999**

Team Laguna Real  
Estate

**Monarch: \$1000-\$2999**

Laguna Nursery/Vision  
Scape  
Mariann Keenan  
Mike Johnson Group –  
Company  
Nelson Family  
The Smith Group  
Coldwell Banker Realty  
Whole Foods Market

**Pelargonium: \$500-\$999**

Susan Denton  
Mariann Keenan  
Plant Depot

**Poppy: \$100-\$499**

Team Laguna Real  
Estate

**Wall of Fame -  
2021-2022– In-Kind  
Donors**

*(goods or services)*

**Rose: \$3000-\$4999**

Dana Point Nursery

**Monarch: \$1000-\$2999**

Dana Point Nursery

**Pelargonium: \$500-\$999**

Jesse Bartels  
Marlo Bartels  
Thomas Cloutier  
The Laguna Beach Dojo  
Laguna Coast Pottery  
Madeleine McLendon  
Lori Nayeshalski  
Diane Olson  
The Ranch at Laguna  
Beach  
Tentacle Arts  
Total Wine & More

**Poppy: \$100-\$499**

Krisanna Barbernell  
Janet Chance  
Coast Hardware

Elaine Davis  
Nancy Englund  
Patty Gaffney  
Gem Mountain Studios  
Fresh Produce Clothes  
Haven of Laguna  
Lynn Jax  
Lauren Jarvis  
Mariann Keenan  
David Kizziar  
Laguna Candles  
Laguna Iguana  
Chris Lutz  
Madeleine McLendon  
Dalynn Malek  
Lori Nayeshalski  
OC Succulents  
Plant Depot  
Rock Martin Jewelry  
Roger's Gardens  
Roger Taft  
Jeanne Yale

**Aloe: \$25-\$100**

Fawn Memories  
Lumberyard Restaurant  
Temecula Olive Oil  
Company



PO Box 362 Laguna Beach, CA 92652

[www.LagunaBeachGardenClub.org](http://www.LagunaBeachGardenClub.org)

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