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# ***SUBROSA***

The Huntington Rose/Shakespeare Gardens Docent/Volunteer Newsletter

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**Number 16**

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Editors: Dorothy Fansler, Clair Martin, Bea Whyld

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## **PESTO**

What is pesto? Webster says, "An uncooked sauce usually of fresh basil ground together with pine nuts, garlic, olive oil and cheese," and definition number 2, "pestare, to pound".

Anne Willan, founder and President of Ecole de Cuisine La Varenne, Paris on page 17 of her cookbook/encyclopedia *La Verenne Praique* says, "Pesto is a classic Italian sauce, originally from Genoa, that is used for hot pasta and pasta salads, or for flavoring. The southern French equivalent, pistou (made without pine nuts) is stirred into vegetable soups."

Anne recommends storing Pesto once it is made in the following manner: "To store Pesto, put it in a glass jar and pour a thin layer of olive oil on top to seal it. Cover the jar tightly and refrigerate; it will keep for at least a week. Pesto also freezes particularly well, without loss of flavor or color."

By now every reader is asking him/herself why in the world are they making a "big deal" of pesto in *Subrosa*? There is a very important reason.

Each October when the basil in the Herb Garden must be harvested, Shirley Kerins, Landscape Architect, Huntington Plant Sales Manager, and Herb Doyen, organizes a PESTO FESTO. Each entrant's pesto is evaluated and a prize is awarded for the besto pesto. This year, as reported in the Food Section of the *Los Angeles Times* November 1, 2000, 1<sup>st</sup> place went to Maria Blumberg, Library staff member.

We are delighted to report 2<sup>nd</sup> place went to our own Myriam Hu! She has agreed to share her recipe for Pesto with all of us:

## **MYRIAM'S SPECIAL BASIL PESTO**

- 2 cups fresh basil leaves (I used sweet Italian Basil)
- ½ cup pine nuts
- 3 cloves garlic
- ¼ cup cilantro
- ½ cup olive oil
- 2 tblsp Balsamic vinegar
- 1-2 tspn light soy sauce
- 1 tblsp Parmesan cheese (optional – I skipped it)

Blend all ingredients in a food processor or blender. Add a few drops of lemon juice as desired.

Mix again.

For those of you, who might, just possibly, not be acquainted with Myriam, let me introduce her. Myriam is a Rose Garden Docent, Propagator, and Pruner; an Herb Garden Docent and Propagator; a Desert Garden Docent, as well as a member of the Desert and Shakespeare Gardens "down and dirty" crews—just one of your every-day, all-around Huntington Garden Volunteers. Congratulations Myriam.

Dorothy Fansler

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## **FRAGRANCE**

The November 2000 issue of the magazine *Garden Design* has 'fragrance' as its theme. One of the most captivating articles in this collection *Retracing The Fragrant Path* begins on page 89 with an introduction by Kate Norment.

The balance of the article is a reprint of a portion of the book *The Fragrant Path* by Louise Beebe Wilder, (1878-1938) first published in 1932. Louise Wilder, author of 10 books and a regular column in *House and Garden*, was a gardening enthusiast from childhood. She began writing about her passion in 1916.

Although the entire excerpt evokes many moments of the sharing of garden experiences, the following is, of course, a favorite:

“The true OLD ROSE SCENT, the scent that has charmed humanity from time immemorial, is assuredly the most exquisite and refreshing of all floral odors—pure, transparent, incomparable,—an odor into which we may burrow deeply without finding anything coarse or bitter, in which we may touch bottom without losing our sense of exquisite pleasure. And this is far from being the case with all fragrant flowers.....the perfume of the rose remains pure, uncloying, and sweet to the last whiff, nor does it lose its sweetness in death. Dried rose leaves hold their scent for many months, even years.”

*The Fragrant Path* is available for \$14.95, plus \$3.95 shipping, from Hartley & Marks Publishers (800/277-5887).

A recent phone call to this firm revealed that since this article was printed, they have come up with a new offer. Four Wilder books: *What Happens In My Garden*, *Pleasures and Problems of a Rock Garden*, *The Literate Gardener's Notebook*, in addition to *The Fragrant Path* may be purchased for a total of \$19.95, plus \$3.95 shipping charges. Should you prefer to send them a check, the address is: Box 147, Point Roberts, WA 98281.

Other Louise Beebe Wilder books can possibly be found on the internet at used book sellers such as [www.alibris.com](http://www.alibris.com) or by indulging in one of my favorite avocational activities, browsing in used bookstores.

Bea Whyld

## CURATOR'S CORNER

Wishing all of you the best and happiest holiday season! We have had a very successful rose year and are now looking forward to the start of pruning the roses once again. Our regular Tuesday group of Deadheaders will be out pruning away. Anyone who has the time and inclination will be warmly welcomed. Just come prepared: bring pruners, gloves and wear appropriate clothing and shoes. I will give a short tutorial to anyone not up to speed on our rose pruning techniques. Plan to spend a morning pruning The Huntington's roses and then go home to apply those same principles to your own garden.

I want to thank each and every one of you for all the time and effort you have given the Huntington Rose Garden this year. The Rose Garden reflects your care and love and each and every one of you can take tremendous pride in the glowing comments our visitors give the garden!

Claire Martin

**PLEASE REMEMBER HOW IMPORTANT IT IS TO THE CONTINUING SUCCESS OF OUR PROGRAM THAT YOU RETURN YOUR SCHEDULES FOR THE COMING YEAR AND FOR THE ROSE FESTIVAL TO EMINA BY THE DATE SHE HAS REQUESTED. THANK YOU VERY MUCH FOR YOUR COOPERATION.**