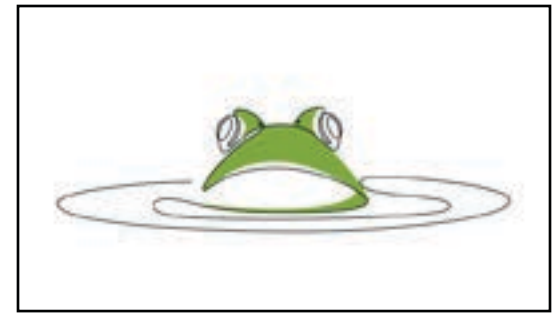


# Lamorinda

# OUR HOMES

Lamorinda Weekly Volume 16 Issue 25 Wednesday, February 1, 2023



Simple tips to get organized

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## *Digging Deep with Goddess Gardener, Cynthia Brian*

### **Making stock and pruning roses**



Fennel, turnips, carrots, and other root vegetables are great to make stock.



A sprig of Chinese fringe flowers will toast the Chinese New Year in a bouquet.



Red mushrooms sprouting under the oxalis.

Photos Cynthia Brian

### **By Cynthia Brian**

*"It's the time that you spent on your rose that makes your rose so important. ... People have forgotten this truth, but you mustn't forget it. You become responsible forever for what you've tamed. You're responsible for your rose."* – Antoine de Saint-Exupéry

After three weeks of tumultuous torrents, we have exhaled a communal sign of relief with the respite of sunshine and dry days. Standing water is thankfully penetrating the soggy soil as storm clean-ups are underway. The freezing night temperatures combined with gale-force winds have caused citrus to fall to the ground. Make sure to pick up the fruit to use as soon as possible, and refrigerate whatever is not damaged. Mushrooms are

sprouting in unlikely places. Unless you are a mycologist or are certain that the fungi are edible, do not touch them, as numerous mushrooms are deadly poisonous.

Hopping into the Year of the Rabbit, heavy pruning of my roses, and ongoing weeding are on my agenda this month as well as dormant spraying of the fruit trees. Since it is cold, damp, and dreary, I find myself in the kitchen creating comfort foods that nourish the body and warm the spirit.

During the winter, my potager prides itself on growing arugula, lettuce, nasturtium, cauliflower, Brussel sprouts, Swiss chard, beets, carrots, parsley, fennel, onions, chives, and numerous herbs and edible flowers including mint, oregano, rosemary, calendula, peppercorns, lemongrass, and bay.

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