

Digging Deep with Goddess Gardener, Cynthia Brian

Showers of Flowers

By Cynthia Brian



Photos Cynthia Brian

Artichokes are easy to grow and delicious!

“Everything is coming up roses—for me!” Ethel Merman

On Mother’s Day, my friend, Linda, texted me to tell me she was thinking of my garden. “Our roses are ridiculously on steroids and growing like crazy! Have a wonderful day,” she wrote. I texted her back that my entire garden was on steroids. I’m not sure I’ve seen such full blooms before: everywhere, everywhere, all at once!

My artichoke plant has grown to gigantic proportions, producing huge, delicious globes as it continues developing new buds. The edible artichoke is the immature bud of a cultivated thistle plant before it flowers. The bracts, the heart, and the stem are what we consume as a delicacy. Unless you eat a baby artichoke, the choke is hairy and inedible. Tomatoes planted in early April are flowering, while the ones planted at the beginning of



Olivia Rose Austin rose commences flowering early in the season and blooms all year round.

May already feature small fruit.

My optimism for a great summer is at an all-time high because the hills are still green, beauty is bountiful, the birds are singing, butterflies are flitting about, and my garden smells like a perfume factory. Between the night jasmine and the fragrant roses, the aromas in the air spray the scents of botanical incense.

Yes, I am still battling the wild weeds. Each day I get closer to uncovering the field of flowers amassed beneath the tangled tendrils of unwanted plants. Although my garden is filled with flowers of many species, in this article I am concentrating on the contribution of roses to our landscape.

In my April 24th, 2024 column titled Social Climbers ([https://lamorindaweekly.com/archive/issue1805/Digging-Deep-with-Goddess-Gardener-Cynthia-Brian-Social-](https://lamorindaweekly.com/archive/issue1805/Digging-Deep-with-Goddess-Gardener-Cynthia-Brian-Social-Climbers.html)

[Climbers.html](https://lamorindaweekly.com/archive/issue1805/Digging-Deep-with-Goddess-Gardener-Cynthia-Brian-Social-Climbers.html)), I mentioned passionflowers and climbing roses. In this column, you get to see photos, too. My passionflowers are especially robust and decorative this year. There are 500 species or more of this unique, flamboyant, and fragrant pollinator magnet. Passionflowers prefer moist soil with good drainage and full sun exposure. They thrive in zones nine to 11, where temperatures range between 60-90 degrees. Remember that it is a vine requiring solid support structures for climbing. Some, but not all varieties produce edible passion fruit. Native tribes foraged passionflowers for a multitude of uses including medicinal applications.

Roses. Oh, the roses. Check out the photos of two of my glorious, rambunctious rose climbers in this article, Lady of Shalott and Gertrude Jekyll, both English roses from David Austin. ... continued on Page OH 8