

Virginia Robinson Gardens

Spring/Summer Newsletter 2012

President – Kerstin Royce

Editor – Nancy Miller

1008 Elden Way, Beverly Hills, California 90210

310.550.2068

www.robinsongardens.org





Message from the President

KERSTIN ROYCE — PRESIDENT 2012-2013



It is an honor to accept the position of President of Friends of Robinson Gardens. I would like to add that it has been a privilege to work under and learn from Jeanne and we will miss her as our President, but luckily she is not going far, just changing her Friends "hat."

This organization has grown so much in the short time since I have been involved. I congratulate all the past Presidents and Friends on the amazing job they have done in restoring this estate. With just a click on a computer or on a phone, we are now accessible on the social networks, but there is still much work to be done to continue to fulfill Virginia's vision for this wonderful estate.

An historic estate has to feel alive, not just pretty to look at and well preserved, but it should also have a soul. Virginia Robinson Gardens has just that. You feel it as soon as you enter the property. Virginia had foresight. She knew she had something unique and she wanted her treasure to be shared with the public. She wanted young and old to feel the magic of her gardens and be inspired by them. It is our job, as Friends, to be ambassadors, and continue her mission to record the history she created and move that history forward.

This summer we are enjoying the after-glow of our 24th Annual Garden Tour, "California Dreamin'." Many thanks to the Benefit Committee, docents, volunteers and garden hosts who made this day memorable and a huge success. Now plans for our 2012 Gala, "**Fiesta de las Flores,**" are in full swing. Our dynamic hard working gala chairs, Jeanne Anderson and Ann Petersen are striving to make the Gala another remarkable event.

This fall, we look forward to welcoming the new members into our circle of Friends with our Annual Membership Luncheon on October 4th, 2012 with a tour of our magnificent gardens.

The Education Committee has scheduled a variety of lectures for the year, such as book reviews by Robert Anderson - "**The Beverly Hills Hotel and Bungalows, the first 100 years**" and by noted designer Barbara Barry - "**Around Beauty.**" Of course, no year would be complete without garden lectures. For example Emily Denver of the Language of Flowers will speak in November and Jim Folsom, Garden Director of the Huntington Botanical Gardens will speak in January. At any time a current list of events can be found at www.robinsongardens.org. In addition there are ongoing community, children's and docent outreach programs throughout the year. At the Fellows Level, plans are in progress for some exciting adventures coordinated by the Special Events Committee, including tours of private gardens and activities centered around the arts and literature.

As you can see, the members of 2012-2013 Board are hard at work making sure you will have plenty of enjoyment and inspiration in the year to come.

Warmest regards,

Kerstin Royce

Fellows Special Event

Excursion to Casa Pacific, Sherman Gardens and Roger's Gardens



Gavin Herbert, owner of Casa Pacific and Rogers Gardens, greeted the Fellows on the poolside terrace. Known as the “Western White House” during the Nixon Administration, Casa Pacific is located in San Clemente, California, overlooking the Pacific Ocean. The large, Spanish-style, California Mission Revival mansion was modeled after a country home in San Sebastian, Spain and was designed by architect Carl Lindbom. Mr. Herbert knew the Nixons and through Roger's Gardens assisted in the landscaping and maintenance of the property while they lived there. Later, Richard and Pat Nixon retired to Casa Pacific, where the President wrote his memoirs. In the late 1980s, Mr. Herbert bought the home, which remains his private residence. In December 2009, the city of San Clemente passed a “Historical Property Preservation Agreement” to restore, improve, and preserve this historical building.

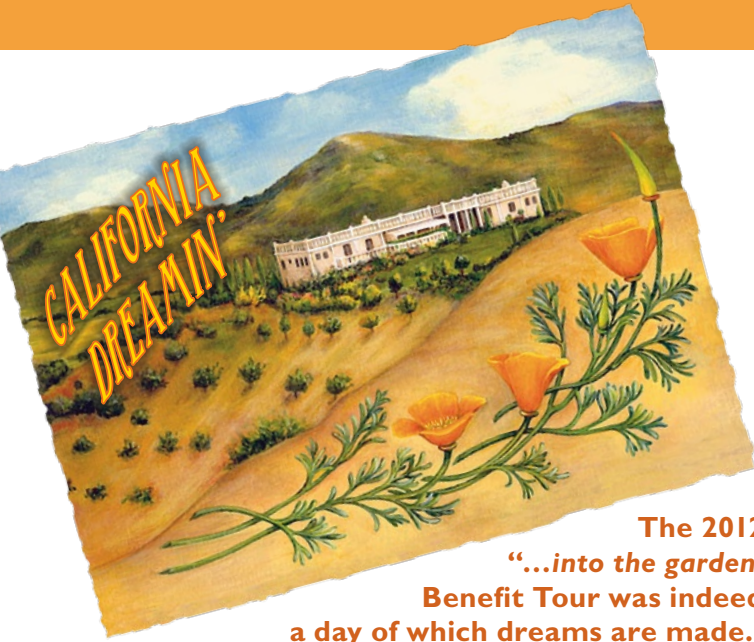
During the tour, Mr. Herbert shared many fascinating memories of his life and experiences associated with the property in the Presidential years. His interest in gardening began as a child, when his family ran a nursery in the San Fernando Valley. In 1970, he bought the already well-known Roger's Garden, and in 1975 moved the business to its current location in Corona del Mar. The Fellows were invited to take photographs and enjoy the entire estate property, which included a magnificent oceanside cypress forest, formal flower and vegetable gardens, glorious rose gardens, an intimate fountain courtyard outside the entrance to the main house, as well as the Pool/Guest House and Great Lawn.

The Fellows next went onto the Sherman Library and Gardens in Corona del Mar. Here they enjoyed a formal lunch in the café and visited many of the specialty gardens and gift shop, before moving onto Roger's Gardens in Newport. Once there, the group was given plenty of time to enjoy the extensive nursery and lifestyle shop, which features a series of rooms with beautiful decorative accessories and garden ornaments. Almost everyone came away with new plants to add to their specialty gardens at home.

Margy Hudson is to be congratulated for orchestrating the event. On behalf of everyone who was lucky enough to be part of this memorable day, BRAVO!



2012 Benefit Tour



**The 2012
“...into the garden”
Benefit Tour was indeed
a day of which dreams are made...**

The day began with self-guided tours of five residential gardens selected for excellence in design and creativity. Each garden's individual history was incorporated into the landscape, transforming the important elements of the past into enchanting new environments. Outdoor “rooms” were part of every garden: kitchens, dining areas, fireside conversation terraces, elegant water features, aviaries, sun decks, storybook arbors, or inventive vegetable gardens.

At the Robinson Estate beauty and innovation were in abundance: the Front Porch and Walkway reflected individual interpretations by Magical Blooms Flowers, The Flower Box and Greenwood Gardens. The Entrance Foyer had that old California look created by Lily Lodge; the Dining Room by Marc Byrd – a moment frozen in time, as if Virginia Robinson might walk in at any moment. If she had, Virginia would have been in the midst of a vintage wedding celebration, presented in the Living Room by The Empty Vase and Donna Livingston Design. Once again, Swanson-Ollis Interiors maintained the intimacy of Morning Room while adding quiet elegance, enhanced by the sensitive floral design of Sweet Leaf.

The west wing of the house continued the story of the Robinson's California Dream. The Library by Stephanie Grace Designs welcomed everyone to a dramatic dinner tableau against leather volumes and wood paneling. The Loggia and Galleria illustrated the unique interior concepts of Madeline Stuart, Eric Solberg Gardens, Marcie Bronkar Home Couture and Pat Frey Designs. Beyond the Galleria was the fanciful Master Suite, transformed into a woodland arbor by Yves Delorme and Tre' Designs. For Mrs. Robinson life on the frontier was as luxurious as The Old World – illustrated by The Guest Suite, by Yves Delorme and Botany Flowers. Even in the Kitchen – adorned by the imaginative designers at Anthropologie and Teryl Designs Landscaping, light, sunshine and hospitality was the order of the day.

Beyond the kitchen were the Kitchen Patio generously appointed with a brilliantly colored floral display by The Flower Box and Cottage Garden Designs and the estate Kitchen Garden maintained and enriched by Dale Witt and Lucia Burke Garden Design. Within this area, Mrs. Robinson's beloved Monkey Cage was the perfect backdrop for the stunning compositions of Yamaguchi Bonsai Nursery.

This year there were a number of specialty exhibitions that added fun and variety to the day. The Bel Air and Beverly Hills Garden Clubs decorated Ivo's Office and the Butler's Pantry respectively. The Back Patio was animated by dramatic pots and sparkling fountains by Chris Bysshe of CBL Landscapes, Inc. Lulu Powers Food to Flowers created a dramatic luncheon setting for the Concierge Level Patrons, while the suite of garden furnishing and accessories designed by MacKenzie-Childs “wowed” guests as they passed the poolside garden terrace. Inside the luncheon tent decorated by Christopher Yeager of Progressive Events, Grand Marshals Tim Street-Porter and Annie Kelley were presented with a MacKenzie-Childs framed certificate to commemorate their participation in the event.





EXHIBITORS DIRECTORY

FRONT PORCH



Magical Blooms Flowers & Boutique
Jenny Barker
1417 South Pacific Coast Highway
Redondo Beach, CA 90277
310.350.0899
magicalblooms.jenny@gmail.com

Friends of Robinson Gardens could not present this outstanding event without the talent, resources and enthusiasm of the floral and interior designers who participated in the 2012 Benefit Tour. We thank them for making our California dream come true.

FRONT WALKWAY



The Flower Box
Brenda Berkley
310.393.9878
brendasflowerbox.com

Greenwood Gardens
John Schoustra
8000 Balcom Canyon Road
Somis, CA 93066
562.494.8944
greenwoodgarden.com



ENTRANCE FOYER



Lily Lodge
Ariana Lambert
644 North Robertson Boulevard
Los Angeles, CA 90069
310.890.8240
lilylodge.com

MORNING ROOM



Sweet Leaf
Tanya Sowa
1527 11th Street
Santa Monica, CA 90401
310.403.3174
sweetleaffloraldesign.com

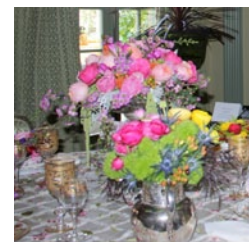


Swanson-Ollis Interiors
Hal Swanson, Dan Ollis
435 Las Palmas Avenue
Los Angeles, CA 90004
323.762.9943
swanson-ollis.com

DINING ROOM



Marc Byrd Flower Design
Marc Byrd
2415 Creston Drive
Los Angeles, CA 90068
310.807.1954
marcbyrd@earthlink.net



LIVING ROOM (YELLOW SALON)



Donna Livingston Design
Donna Livingston
8811 Alden Drive #2
Los Angeles, CA 90048
310.273.1855
donna@dlivingstondesign.com

The Empty Vase
Yvonne Van Pelt
9033 Santa Monica Boulevard
West Hollywood, CA 90069
310.278.1988



LOGGIA



Madeline Stuart
Madeline Stuart
714 North La Cienega Boulevard
Los Angeles, CA 90069
310.657.8200
madelinestuart.com



Eric Solberg Gardens
Eric Solberg
23830 Box Canyon Road
West Hills, CA 99304
818.713.1945
eric溶berggardens.com

GALLERIA AND GALLERIA BAR

Pat Frey Design

Pat Frey
1543 Hill Drive
Los Angeles, CA 90041
323.478.9746
patfreydesigns.com

Marcie Bronkar Home Couture

Marcie Bronkar
128½ Larchmont Avenue
Los Angeles, CA 90004
310.963.5224
marciebronkar.com

LIBRARY & LIBRARY PATIO

Stephanie Grace Designs

Stephanie Grace
Parnell Corder
912 Montana Avenue
Santa Monica, CA 90403
310.458.6010
stephaniegrace.com

GUEST SUITE

Botany Flowers

Stephanie Schur
225 26th Street - Suite 241
Santa Monica, CA 90402
botanyflowers.com

Yves Delorme

Casey Coleford
9431 Brighton Way
Beverly Hills, CA 90210
310.270.4210
yvesdelorme.com

MRS. ROBINSON'S BEDROOM, DRESSING ROOM & BATH

Tre' Designs

Adriana Balaban, Glenn Hughes
3364 Stoneridge Lane
Los Angeles, CA 90077
818.789.8448
tre-designs.com

Yves Delorme

Casey Coleford
9431 Brighton Way
Beverly Hills, CA 90210
310.270.4210
yvesdelorme.com

KITCHEN

Anthropologie

Elisha Saia
211 South Beverly Drive
Beverly Hills, CA 90212
310.402.8091
anthropologie.com

Teryl Designs Landscaping

Teri Ciarlo
231 North Bowling Green Way
Los Angeles, CA 90049
310.463.7863
terylsdesigns.com

IVO'S OFFICE

Bel Air Garden Club

BUTLER'S PANTRY

Beverly Hills Garden Club



KITCHEN PATIO

The Flower Box
Brenda Berkley
310.393.9878
brendasflowerbox.com

Cottage Garden Design
CJ Forray
P.O. Box 7257
Burbank, CA 91510
818.726.8383



KITCHEN GARDENS

Dale Witt
310.276.4823
jdw_cedrus@yahoo.com

Lucia Burke Garden Design
310.922.0644
luciaburkegardens.com

MONKEY CAGE

Yamaguchi Bonsai Nursery
Marianne Yamaguchi
1905 Sawtelle Boulevard
Los Angeles, CA 90025
310.473.5444
Yamaguchinursery@gmail.com



CONCIERGE SPECIAL EVENTS

Lulu Powers Food to Flowers
Lulu Powers
6346 Lindenhurst Avenue
Los Angeles, CA 90048
213.503.8622
www.lulupowers.com

BOOK SIGNING AREA

Leslie Tillmann Architect
Leslie Tillmann
P.O. Box 968
Palos Verdes Estates, CA 90274
310.406.9550
Casentina@aol.com

GARDEN & POOL

MacKenzie-Childs
Neiman Marcus Beverly Hills
Home Décor
9700 Wilshire Boulevard
Beverly Hills, CA 90210
310.550.5900



BEVERAGE TABLE

Peligroso Tequila
313 N. El Camino Real
San Clemente, CA 92672
949.366.3700
peligrosotequila.com



POOL PAVILION

Sticks and Stones
Joey Corrigan
236½ South Robinson Boulevard
Beverly Hills, CA 90211
310.628.8828
sticksandstonesfloraldesign.com



BACK PATIO

CBL Landscapes Inc.
Chris Bysshe
407 East Pico Boulevard
Los Angeles, CA 90015
310.295.7772
www.cblllandscapes.com



MAIN TENT

Progressive Events
Christopher Yeager
7561 Woodman Place
Van Nuys, CA 91405
818.909.7369
progressiveevents.com





Bouquet by Botany Flowers

THANK YOU

A VERY SPECIAL THANK YOU TO ALL THE CONTRIBUTORS FOR THEIR GENEROUS
SUPPORT OF THE OPPORTUNITY DRAWINGS AND GIFT BASKETS...

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Beverly Hills Rose Society
Brooks Brothers
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CC Skin Care Salon
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Clare Vivier
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Katro
Katsuya
Kerry Hutt
Kerstin Royce
Krista Everage
Kristina Royce
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Le Petit Bistro
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Linda Meadows
Lisa Smith
Louise Turner
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Margy Hudson
Marian Power
Marion Bruxton
Matsuhisa
Mirella of Beverly Hills
Moonlite
Muki Bolton
Nancy Miller
Optics by Victor
Oscar de la Renta
Palm Restaurant
Peligroso Tequila
Peter Alford Salon
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Primadina
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sbe
Shelley's Fashions
SoleMates
Sparkys
Sue Lapin
Sunday Taylor
Susan Rifkin
Susan Rosenthal
Susan Walerstein
Susie O
Tania Norris
Ted Kaplan
The Beverly Hills Hotel
The Beverly Hills Collection
The Dori Collection
The Rose Hills Roundation
The Tree Resource
Tony & Anita Garnier
Training as a Team
Upton Lane Jewelry
Urban Dog
Wendy Wintrob
YAD Collectibles & Interiors

Childrens Outreach

“Child’s Play”

Educational Tours at Virginia Robinson Gardens

By Jesse Harris

School Tours at Virginia Robinson Gardens are designed to compliment 3rd through 5th Grade Curriculum related to the history and cultural development of Los Angeles. The estate’s six and a half acre garden is listed on the National Register of Historic Places. Botany (the use of plants) and environmental studies are emphasized while touring the garden. Students interact with plants growing in the vegetable and herb garden, Virginia’s Orchid Green House and walk through the two-acre King Palm grove, experiencing trees towering 60 feet above them. This enchanting “Palm Forest Garden” is the largest collection of Australian King Palms in the U.S. At the end of the tour, each student receives a King Palm seedling to take home to plant and watch grow.

History comes alive as children learn about the lives of Harry and Virginia Robinson. They are also given an opportunity to see the Robinson’s kitchen, newly restored by the Friends of Robinson Gardens. Here cooks and service personnel prepared the many festive meals served at the Robinson’s parties over 65 years.

We encourage Friends, Society members, guests and benefactors to spread the word about our school education tours. The docent led tours are free and are offered Tuesday through Friday at 10 a.m. or 1 p.m., by advance reservation only. The tours are one hour long and carpools are required, as parking is limited and buses are not allowed.

Please contact the Tour Coordination Office at (310) 550-2065 to plan your Gardens visit or email visit@robinsongardens.org



DOCENT TRAINING SCHEDULE

September 27, 2012 @ 10:30am

January 27, 2013 @ 10:00am

June 27, 2013 @ 10:00am

Docents and interested volunteers should contact the Gardens at 310.550.2065 to confirm dates and times before attending.

Site Visit

Delegation from the California Department of Parks and Recreation Office of Historic Preservation Visits Robinson Gardens – August 2, 2012



Sixteen representatives from the California office of Historic Preservation were guests of the Friends for a festive summer luncheon in the Pool Pavilion. After lunch, Superintendent Tim Lindsay and Past President Maralee Beck led tours of the residence and estate gardens. From the first moment on site, the group seemed enchanted by the intimacy of the house and the variety of plants throughout the property, which seemed at concert pitch for this august group. Under the bright summer sky, the Musical Steps sparkled, espalier Beverly Hills apples ripened against the Italian Terrace, French lavender perfumed the soft afternoon breeze, the lotus pond was alive with luscious pink blossoms and red dragonflies, and the King Palm Grove worked its unequalled magic.

Throughout the afternoon, our guests learned about Virginia Robinson Gardens and we learned important information about historic preservation. This is a quick synopsis:

California Historical Resources

California's historical resources represent the contributions and collective human experiences of a diversified population spanning 10,000-12,000 years of occupancy in California. This rich heritage is embodied in the cultural and historical landscapes of California.

Archaeological remains
Historic buildings
Traditional customs

Public records
Tangible artifacts
Historical documents

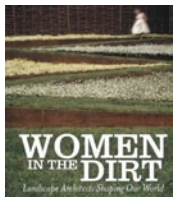
All of these evidences of the past contribute to the sum total of California's history. Most people think of the designation of a Historic Resource as an important or unique building. In many cases it does, but there are also exceptions like the First Japanese Farm in Palos Verdes, the Malibu Pier, Bekins Storage roof sign in Pasadena, Bob's Big Boy Restaurant sign in Burbank, Lyon Station stagecoach Stop in Newhall and Watts Towers. To see a complete list of California historic resources by city go to www.ohp.parks.ca.org.

The Office of Historical Preservation also administers the National Register of Historic Places, the California Register of Historical Resources, the California Historical Landmarks, and the California Points of Historical Interest programs. Each program has different eligibility criteria and procedural requirements; all register nominations must be submitted to the Commission for review and approval.

Past Education Lectures

“Women in Dirt” directed by Carol Ann Stoney **Recipient of the 2009 American Society of Landscape Architects** **Student Honors Award in Communication**

January 25, 2012



The Friends presented “Women in the Dirt”, a groundbreaking work of seven landscape architects. Their projects illustrated a combined awareness of architectural and landscape principles, concern with sustainability, safety and beauty. The scope of their work ranges from private homes to vast public projects. Through conversations with the landscape architects in their offices, or in the stunning spaces they’ve designed, the film explored each woman’s personal aesthetics and approach to her discipline.

“The Prize of All Too Precious You” **by Jonathan Post, Chair of the UCLA English Department**

February 9, 2012

*“Shall I compare thee to a summer’s day?
Thou art more lovely and more temperate:”*

A few days before Valentine’s Day, Jonathan Post, professor at UCLA and expert on Shakespeare, recited these famous romantic lines from Shakespeare’s Sonnet 18. One hundred twenty-six sonnets were dedicated to a man; sonnets 127-152 were dedicated to a lady.

The former was probably the Earl of Southampton, Henry Wriothesley, an aristocrat who was Shakespeare’s patron. Professor Post showed two portraits of Wriothesley: one more masculine, and the other feminized. Many scholars think that in Sonnet 20, the “master mistress” refers to Wriothesley for whom Shakespeare had a platonic love.

Form, being crucial to a sonnet, is reflected in its strict rhyme scheme and quatrains. “Ornament and pattern is a fetish of the sonnet,” explained Professor Post. This fetish is also reflected in the art and culture of the Renaissance period as illustrated by Queen Elizabeth I’s highly decorative gowns, and in the formal pattern of the love gardens at the 16th century Chateau de Villandry in France.

The lecture ended with another inspiring sonnet, #116, sometimes recited at weddings, about the triumphant, majestic nature of a love that is always constant. The group then enjoyed a delicious tea on beautifully decorated tables.



Linda Meadows

“Native Plants in your Garden” **By Lili Singer, Theodore Payne Wildflower and Native Plant Foundation**

February 15, 2012



Lili Singer, affiliated with the Theodore Payne Wildflower and Native Plant Foundation, spoke on native plants for your garden. Founded and incorporated in 1960, the Theodore Payne Foundation promotes the understanding and preservation of California native flora. Located in Sun Valley, California, the foundation maintains a Native Plant Nursery, which is open to the public year round. The Foundation shop offers California native plants, their seeds and books.

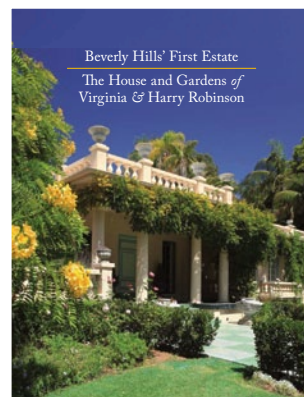
“Beverly Hills First Estate **The House and Gardens of Virginia & Harry Robinson”** **Timothy Lindsay, Evelyn Carlson and Marcella Ruble, Authors**

March 8, 2012



Authors, Evelyn Carlson, Marcella Ruble and Timothy Lindsay

Superintendent Tim Lindsay, currently in charge of the restoration and preservation of Virginia Robinson Gardens, and Marcella Ruble, a long-standing Board member, presented their new book. Both have extensive backgrounds in historical research, writing, and teaching in gardening and the arts. A luncheon followed the presentation.



Past Education Lectures

“The Magical World of Succulents”

March 21, 2012

Patricia Cevallos, Pacific Succulents



Patricia Cevallos of Pacific Succulents presented an informative lecture on the many varieties of succulent plants, known as fat plants - water-retaining plants adapted to arid climates or soil conditions. Succulent plants store water in their leaves, stems, and also in roots. Many succulents come from the dry areas of the tropics and subtropics, such as steppes, semi-desert, and desert. High temperatures and low precipitation force plants to collect and store water to survive long dry periods. Succulents also occur as epiphytes, “air plants”; as such they have limited or no contact with the ground and are dependent on their ability to store water. Patricia brought a number of fascinating succulents which participants were able to buy. Succulents have become extremely popular with landscapers for their versatility and interesting form.

“Care & Feeding of Roses, New and Old”

April 15, 2012

Tania Norris, President of the Beverly Hills Rose Society and Patron of the International Rose Trials held annually at the renowned Rose Hills Garden, Whittier, talked about the care and feeding of roses. Information was given about how to cut a rose properly, why to dead head, mulch, and fertilize. Tania also shared her ideas about companion plants and conducted a spirited question and answer period. She also outlined the format for the International Trials and their importance to commercial growers and the public. The talk ended with a tour of the Virginia Robinson Rose Garden, installed spring of 2012 by the Beverly Hills Rose Society.

“History of the Beverly Hills Hotel”

June 7, 2012

By Robbie Anderson, Author



In honor of the Beverly Hills Centennial, Robert S. Anderson, the Beverly Hills Hotel official historian and husband of the Friends President, Jeanne Anderson, presented a lecture on the history of this iconic hotel. Ten years in the making, Robert’s gorgeous book, **“The Beverly Hills Hotel - The First 100 Years,”** coincides with the hotel’s centennial anniversary. Robert’s great-grandmother, Margaret Anderson, owned and operated the Beverly Hills Hotel. *“It took a lot of nerve to build in the middle of nowhere,”* Robert explained. His formidable great-grandmother, a divorced mother of two, managed the Hollywood Hotel. Because she was so successful, she was approached by the Rodeo Land and Water Company to build a new hotel in Beverly Hills. Designed by the architect Elmer Gray, it was built in 1912 at the cost of \$450,000.

Every amenity was available from the very beginning. Along with golfing privileges at the Los Angeles Country Club, guests could also enjoy a bowling alley, riding stable, fox hunts, and the theatre. There were even church services, and a schoolroom for the children of families. Encouraged to “Please pick the flowers” on the hotel grounds, and allowed to grow their own vegetables and flowers on an acre of land, the guests were made to feel so much at home that many of them built houses nearby to escape the cold winters back east.

Among the celebrities who stayed at the hotel were Gloria Swanson, Buster Keaton, Jack Warner, Randolph Hearst, Charlie Chaplin and Grace Kelly. “Anybody who was anybody lived here,” added Robbie. In the 1940’s, the famed architect Paul Williams created the hotel’s logo, redecorated the Polo Lounge and the Fountain Coffee Shop with its famous Don Loper palm leaf wallpaper.

The lecture ended with a book signing and a wonderful “Polo Lounge inspired” lunch, which included the original Beverly Hills Hotel Chopped Salad.

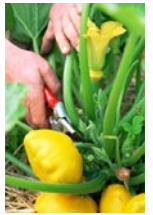
Linda Meadows

Upcoming Educational Lectures

“PLANTING AND HARVESTING A FALL VEGETABLE GARDEN” September 19, 2012

With Tim Lindsay in the Vegetable Garden from 10:00am – 11:30am

Learn through demonstration how to plant a fall vegetable garden with Virginia Robinson Gardens' own superintendent. A revision of a variety of seasonal vegetables that can be planted in any garden situation will be discussed. Winter gardens provide tasty, nutritious and organic vegetables all through the cool season. Wood crates will be used for participants to plant vegetable and herb seeds to take home and harvest fresh when mature. Discussion will also cover herbs that thrive in our climate and when added fresh to your favorite recipes will give them an out of this world flavor! See you in the vegetable garden!



THE BEVERLY HILLS HOTEL: THE FIRST 100 YEARS

By Robbie Anderson

October 12, 2012

Back by popular demand, Robbie Anderson, great-grandson of the founder of the Beverly Hills Hotel, opens his archives including fabulous photographs and intriguing stories, gathered over the decades of dedicated research. Join us for a talk, book signing, powerpoint presentation and lunch.

“While you won’t see Marilyn or Douglas or Howard lingering over a cocktail in the Polo Lounge, take heart: those one hundred years of history are still tucked away behind the palms, ready to be rediscovered by anyone prepared to pick up the tab.” — Robbie Anderson, CBS Sunday Morning



THE LANGUAGE OF FLOWERS FOR FALL

November, 2012

By Emily Denver of The Language of Flowers

Emily Denver from The Language of Flowers, sometimes called floriography, will help us produce a feast for our eyes and décor for our Thanksgiving tables with dried flowers, fruit and pods. Trained in traditional French flower design and Japanese Ikebana, she is well versed in the Victorian Language of Flowers.

THE MAGIC OF HUNTINGTON BOTANICAL GARDENS

January 18, 2013

By Jim Folsom, Director of the Botanical Gardens

As director of The Huntington's gardens, Folsom oversees more than a dozen thematic gardens covering 120 acres of the 207-acre grounds and serves as project head for the development of new gardens and botanical facilities and restoration of historic gardens. Mr. Folsom will take us on a special behind-the-scenes power point tour of these remarkable gardens. A botanist by training, his plant knowledge and charm are sure to keep us captivated. Lunch will follow the program in the Pool Pavilion.



ORIGINAL BROWN DERBY COBB SALAD

Salad Ingredients

1/2 head iceberg lettuce
1/2 bunch watercress
1 small bunch curly endive
1/2 head romaine
2 Tbsp. minced chives
1 chicken breast cooked, diced into small cubes
6 strips bacon, cooked and diced (Thick good stuff!)
1 avocado, peeled and diced
2 medium peeled tomatoes, chopped and seeded
3 hard cooked eggs, peeled and diced
1/2 cup Roquefort cheese, crumbled

Brown Derby Dressing

1/4 cup water
1/4 cup red wine vinegar
1/4 teaspoon sugar
1 teaspoon freshly squeezed lemon juice
2 teaspoons salt
3/4 teaspoon freshly ground black pepper
3/4 teaspoon worcestershire sauce
1/4 teaspoon dry mustard
1 small clove garlic, finely minced
1/4 cup full-flavored olive oil
3/4 cup salad oil



A note from the Brown Derby:

*“The water is optional, depending upon the degree of oiliness desired in the dressing.”
Blend all ingredients together, except oils.
Add olive and salad oils. Mix well.*

Message from the County

TIM LINDSAY — SUPERINTENDENT OF ROBINSON GARDENS

CUTTING EDGE TECHNOLOGY IS A NECESSITY WHEN PRESERVING A HISTORIC HOME:

By Timothy L. Lindsay



Many institutions are frightened by modern technology and like an ostrich when afraid, bury their heads in the sand. Not so at VRG! This past decade, we have embraced technology, which aids us in managing our collections and the rehabilitation of our buildings. The computer program “Past Perfect” captures and stores all data concerning the preservation, conservation and rehabilitation of artifacts in our collection. Each artifact is assigned an accession number, and records are kept that track the item’s location in the museum, when it was last restored, who completed the restoration and at what cost and of course the appraised value of the artifact.

Several years ago a Getty intern mapped all horizontal and vertical surfaces in the Main House, and compiled an appendage of maps. We literally can take everything out of the house for wall painting or during the Garden Tour and then restore the room exactly as it was before, knowing where every nail should go to hang a picture or where each artifact is displayed in the room. This is essential information because the



type of museum we manage is referred to “As Found.” This means when the property was gifted to the public by Virginia Robinson, all artifacts are required to be maintained and displayed where they were found.

Everything we do, we try to fold into our long-term goal, which is to become certified as a national museum by the American Association of Museums. Consequently, we have instigated several on-site audits by this organization, so they could critique our policies and methods and provide constructive criticism on how we might better care for and interpret our collections. Based on their reports, we have implemented many new policies. For instance, we had very little control over natural or artificial light. Microscopic protons of light present a problem, particularly to textiles, and their effect is cumulative. In order to control the negative effects of light, we purchased a simple light meter and walked through the house identifying rooms with the most intensive light levels. We then instituted a multi-faceted program to conserve the non-living collection. This program included



reconstructing the wood shutters that originally protected windows across the front of the Main House. Shutters are maintained in the closed position, which keeps 87% of natural light from entering the house. Additionally, we installed UV filters on all windows. It’s interesting to note the useful life of UV filters is only about ten years. Next, we took down drapery panels and installed between the silk textile and the cotton lining a felt panel, which “blacks out” practically all light. As you may gather from this explanation, it’s not always bad to be left in the dark, especially if you’re practicing good conservation practices.



Finally, on the subject of lighting policies, regulating artificial (incandescent) light, we used modern technology to minimize the impact of “lighting” the house for tours. Before tours can past through the house museum, we must light the rooms to make it inviting and to better display the artifacts. Prior to adapting the latest technology, we walked on antique carpets to get to each and every lamp to turn them on and after the tour to turn them off. This had a negative impact on the life of the carpet. It also presented a danger of accidentally knocking an artifact off a table or other unimaginable accidents involving costly damage. With current technology we are able to turn on and off all current lamps with a hand held battery operated clicker.

TECHNOLOGY, WHAT A WONDER!

Lemons

“It is probable that the lemon is the most valuable of all fruit for preserving health.”

Maud Grieve: ‘A Modern Herbal’ (1931)

The name *Limonum* is derived from the Arabic *Limun* or *Limu*, which in its turn probably comes from the Sanscrit *Nimbuka*. There are several varieties of *Citrus medica*, only differing in the character of their fruits. The principal ones are the lemon, citron or cedrat, and lime. The Bergamot is also closely related. The trees reached Europe by way of Persia or Media and were grown first in Greece and then in Italy in the second century.

Ideas how to freeze and use some of the lemons from your garden trees:

1. **Squeeze lemon juice** and divide into small individual plastic bags for use year-round.
2. **Grate lemons and freeze** in individual plastic bags.
3. **Combine grated lemons** with either sugar or salt and freeze.
4. **Caramelized Lemon Rinds:** Carefully peel thin rinds of lemons in long strips avoiding the white pith. Soak strips in a light syrup. Then coat with granulated sugar. Dry on a cookie sheet and then freeze in individual plastic bags.
5. **Gremolata:** 1 teaspoon grated lemon peel, avoiding the white pith, 1/4 teaspoon finely chopped garlic, 1 tablespoon chopped parsley. Combine and serve with Osso Bucco or other cuts of lamb.
6. **Lemon Granita:** Put 1-1/2 cup lemon juice and 1/2 cup sugar in a bowl and stir until sugar dissolves. Pour into medium deep dish and transfer to freezer. Using the tines of a fork, stir mixture every 30 minutes, scraping edges and breaking up any chunks as mixture freezes, until granita is slushy and frozen, about four hours. Serve with the caramelized lemon rinds.

