

Clear Lake Trowel & Trellis Garden Club



Clear Lake Trowel & Trellis Garden Club (CLTTGC) is a member of Mendo-Lake District Garden Clubs, California Garden Clubs Inc (CGCI) and the National Garden Clubs Inc (NGCI). We were founded on September 21, 1955, by five women who wished to create and promote interest in amateur gardening in Lake County.

December, 2013
Vol. 1, Issue 4



2013-14 Officers:

President:

Carol Dobusch

Vice President:

**Marva Brandt &
Susan Buckles**

Treasurer:

Debra Watson

Secretary:

Helen Turley

Parliamentarian:

Jo Shaul

www.clttgc.org
See us on Facebook

TIP: Ivy can literally smother a tree to death. So if you want the ivy to climb, let it go only as far as the first fork in the trunk, where it will form a nice green sleeve.



DOWN TO EARTH with President Carol

Tempus Fugit (Time Flies) read the plaque in my grandmother's kitchen, and though I didn't realize the significance of the saying way back then, I sure do now! How quickly summer's scorches have been tempered by fall's frosts, and how radically have my interests changed from pool and garden to comfy home-hibernation beside a wood-burning fireplace.

Gone is my appetite for lackadaisical, catch-as-catch-can meals followed by ice-cream or watermelon. Bring on the soups, stews, roasts, breads, and elegant desserts! Off with the toe-tapping Top Ten tunes; give me some soft, serene, soothing songs like "Autumn Leaves" or "Chestnuts Roasting on an Open Fire."

There's a sort of sweet sadness in summer's passing, and while I'd really be content to cuddle up and revel in quiet introspection, fall brings with it a sense of desperation and *tempus fugit* which is anything but restful. Deadlines seem to confront us wherever we turn. Rain and frost have come, the semester is ending, our production of *PETER PAN* is less than two weeks away, Thanksgiving is here, and Christmas is close behind! Club members will be busy making and delivering Christmas Wreaths and then a special time at our Christmas Luncheon.

It wouldn't be so bad if we had passels of minions to help us accomplish our chores, but most of us are not quite so lucky! And while we've all heard it said that time flies when you're having fun, we know that time flies regardless of whether you're having fun or not. Whenever I'm starting to feel stressed, drained, and overwhelmed by the hustle, bustle, and hectic pace of the holiday season, I consider the lives of men and women long ago (our great, great, great grandmothers and grandfathers). Were deadlines as stressful back then? Did time fly as fast? (See article "A Sniff of the Past" printed in future issue)

According to an article written by Portia Meares, in the sixteenth century, the day of a "lady of the house" - even with the help of servants - was long and full. It included distilling and dispensing herbs for medicinal use in brews, tinctures, salves, etc. This skill and cooking and gardening were important factors in preparing women to be good matrimonial matches. (Continued on page 2).



**Merry Christmas to you all,
and may you always be able to
give without remembering
and receive without forgetting!**



SUNSHINE REPORT by Nancy Benkelman

Debra Watsen
Doris Ellsworth
Carol Brabrook



Continued from **DOWN TO EARTH** with President Carol

Consider this firsthand account of a lady of those times. 1. Private prayer; 2. Doctored a man's leg; 3. Inventoried household needs; 4. Gave salve to a poor woman; 5. Dyed wool after breakfast; 6. Visited with a troublesome kinswoman; 7. Made herbal oils; 8. Bought a spinning wheel and worked on that; 9. Weighed wool till almost night; 10. Made wax candles; 11. Went to take her bees and saw her honey ordered; 12. Dined and read to some good wives; 12. Walked about town with a kinsman to spy out the best places where cottages might be "builded".

Seems to me that I may have it easy in comparison! Nevertheless, while it's been nice to quietly sit and write this article, I must hurry right along lest *tempus fugit* and I am still in my nightie with no stockings hung by the chimney with care!

Merry Christmas !

CREATE, ENLIVEN, ELE-



CORRECTION:

Please add Gerry Buckles as a paid member.



Happy Birthday!

Marva Brandt 12/5
Carol Kesey 12/5
Gladdy Bransford 12/7
Claire Grieve 12/14
Diane Neilsen 12/21

REMINDER:

December 3 Set-up
Dec 4-6 (Wed-Fri)
Bachelor Valley Grange
Government St, Upper Lake

Chair: Nancy Benkelman
Refreshment: call Sharon Reeves
Greens: call Suzanne Russell



Thanks to all the Mum Growers, Arrangers, Helpers and Attendees. It was a great show, and if it is numbers we were over the top. We had 89 guests and 35 members attend with a total of 124, numbers crunched by our faithful sign in table master, Jo Shaul.

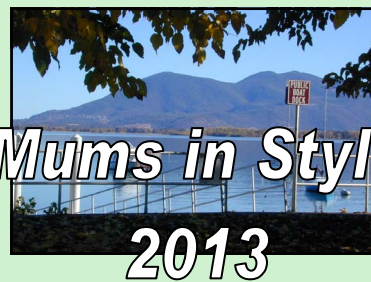
It all starts in the dirt and we had more growers and specimens than last year. Thanks to Leanne and Jim for their garden goodies shared with us all. Other growers were Susan Buckles, Ann Blue, Barbara Swanson, Joyce Porterfield and Linda Pyers. I hope that next year we have more growers and everyone will add to the specimen table.

We had 17 member arrangers and two guest arrangers from Redwood Arrangers. Everyone did an exceptional, creative display. Our theme was "Mums in Style", and with our 48 arrangements there were 22 styles. It is great to venture a little "outside of our own box". The "Zumba Girls" and "Hiking the Inca Trail", were classic in their creations; a great part of the show. Our "Mum Head Gardner" was another classic welcome to the show by Leslie. I could go on and on about each arrangement; but we would run out of 'ink'. Thanks to each one of you, you all made it a great show!

Thanks to the cookie bakers, yum, yum by the dozens and the kitchen queens Sue, Diane and Rena. Thanks to Carol for the early morning key delivery. It was great to get an early start. It was very nice at the end for all the clean up help, so many were helping.

Again, one of the highlights of the show was the appearance of our first flower Mum, and the glow as she walked in and saw the table full of specimens. She is still blooming!

So again, thanks to all for the seen and the unseen. WE DID IT AGAIN! Shirley









Green Thumbs Up

To **Shirley Estrem** and clubbers for their show-stopping flowers, arrangements, and treats. You, Shirley, are a *class act*. Thank YOU! 124 attended (89 guests + 35 members). \$65 donated. Thanks to **Jo Shaul**.

To **Barbara Swanson** and all her bow-making elves. We were productive and enjoyed each others company. (see shared recipes). Totals count = 144 bows.

To **Michelle Wisler** for showing us how to glamorize a simple gourd. The beautiful Christmas gourd ornaments will be displayed with pride.



We Wildly underestimate the power of the tiniest personal touch of kindness."
- Author Unknown



"Contentment consists not in great wealth but in few wants."
- Epictetus

Create, Enliven, Elevate



SAGE GNOCCHI

From: Nancy Benkelman ... a la: Evy Escalante
INGREDIENTS:

12oz. package of frozen potato Gnocchi.
Approx. 2 tablespoons Olive Oil.
20+/- whole sage* leaves (fresh picked).
6 to 8 quart pot of water.
11" skillet.
Salt & Pepper.

Parmesan cheese [opt.]

Preparation time: (Start to finish) 10 to 15mins.
[add 5 min. to pick Sage!]

In 6 qt. pot add water (lightly salted) and bring to a boil over high heat. Add Gnocchi pasta and cook until they float to the surface – [2 to 3 min.] – then turn off heat and drain.

In an 11" skillet, heat olive oil over medium heat; then add sage leaves . . . cook until slightly crunchy – crisp, turned, & lightly browned.

Add cooked Gnocchi to the skillet with fresh oil – sauté' lightly and season [salt/pepper] to taste. Sprinkle with parmesan [optional] and serve!

DIVINE!

*Different varieties of Sage all work well.

REQUESTED RECIPES

DREAM COFFEE CAKE (serves 20)

Linda Waterstraat

1 (18oz) package yellow cake mix
1 cup vegetable oil
4 eggs
1 cup sour cream $\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ teaspoons ground cinnamon
1 $\frac{3}{4}$ cup chopped walnuts

1. Preheat oven to 350F. Grease a 13 x9 inch baking pan.
2. Combine cake mix, oil, eggs, and sour cream in a large bowl. Beat 2 minutes with a mixer at low speed, scraping sides of bowl frequently.
3. Mix sugar, cinnamon and walnuts in a medium bowl.
4. Spread half the batter in pan. Sprinkle half the walnut mixture over top. Repeat with remaining batter and walnut mixture.
5. Bake 40 minutes, or until a wooden toothpick inserted in the center comes out clean.

HAWAIIAN BANANA NUT BREAD (2 loaves)

Barbara Swanson

3 cups all purpose flour
 $\frac{3}{4}$ teaspoon salt
1 teaspoon baking soda
2 cups sugar
1 teaspoon ground cinnamon
1 cut chopped pecans or walnuts
3 eggs, beaten
1 cup vegetable oil
2 cups massed ripe bananas
1 (8 ounce) can crushed pineapple, drained
2 teaspoons vanilla extract

Combine first 5 ingredients; stir in pecans. Combine remaining ingredients; add to flour mixture, stirring just until dry ingredients are moistened.

Spoon batter into 2 greased and floured 8 $\frac{1}{2}$ x 4 $\frac{1}{2}$ x 3 inch loaf pans. Bake at 350F for 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and let cool on wire racks.

CARROT NUT BREAD: substitute 2 cups grated carrots for 2 cups mashed bananas. Bake at 350F for 1 hour.

ZUCCHINI NUT BREAD: Substitute 2 cups coarsely shredded zucchini for 2 cups mashed bananas. Bake at 350F for 1 hour & 10 minutes.



Here's how to give your pruning shears a quick tune up before you store them at the end of the gardening season. First, sharpen the blade. We use the sharpening tool designed specifically for pruning shears with smooth motion. Sharpen each blade along the factory cut. Follow the operating instructions for whatever sharpening device you use. Next check the pivot nut to make sure the blades are operating efficiently. With a wrench, tighten the nut until the blades become difficult to open and close. Then loosen just enough so the blades move freely. Check to see if the blades cut cleanly and adjust again if necessary. Finally, wipe down the blade and hinge with rag dipped in oil. This will protect the shears against rust and keep the blades moving freely.

You can use motor oil, gun oil or lubricant oil made for use on metal tools. (Better Homes & Gardens)



Clear Lake Trowel & Trellis Garden Club

www.clttgc.org

Return mail: President Carol Dobusch

7075 Kelsey Creek Drive

Kelseyville, CA 95451-8023



The club meets at 12:00 pm
on the 3rd Tuesday of the month.
Scott's Valley Women's Club House
2298 Hendricks Road in Lakeport

Garden Club Affiliates

- **National Garden Clubs, Inc.**
(www.gardenclub.org)
National President: Linda Nelson
- **Pacific Region**
(www.pacificregiongardenclubs.org)
Director: Elaine Gunderson
- **California Garden Club, Inc.**
(www.californiagardenclubs.org)
President: Rita Desilets
- **Mendo-Lake District Garden Club**
(www.mendolakedistrict.org)
District Director: Rhea Pitchard

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Forget-me-nots

DECEMBER 2013

3 SET-UP: Christmas Wreath Workshop

4-6 WORKSHOP: Wreath making.

17 Lake Kaba-Tin Redbud Flower Arrangers
Luncheon date only
Centerpieces for Christmas Luncheon

NO Regular Club Meeting

17 Christmas Luncheon
Catered by: Rosey Cooks
Scotts Valley Women's Clubhouse
(table settings provided)

NO Redwood Arrangers– Ukiah

Newsletter's deadline–4th Tues
(1 week from meeting date).

HAPPY HOLIDAYS

When properly cared for, amaryllis bulbs will re-bloom year after year. In zones 8 – 10, the easiest way to accomplish this is simply to plant them outside, where the natural growing conditions will generally cause these flowers to re-bloom in late winter or early spring. Even better, like all bulbs, they will produce small “bulblets” off to the side, which you can separate and plant on their own, creating many more plants from the original.

