

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, 2015
Vol. 4, Issue 1



2015-16 Officers:

President:

Ginny Cline

Vice President:

Mary Welsh

Treasurer:

Bonnie Brady

Secretary:

Kathy Steinberg

Parliamentarian:

Helen Turley



See us on Face-

THYME WITH PRESIDENT GINNY



CHRISTMAS IS

*Christmas is family, Christmas is fun,
A time for giving to everyone.
The message of hope; the promise of peace,
That love might prevail and fighting cease.
Christmas is memories, Christmas is cheer,
A time to greet friends far and near.
The leap of the heart, delight of the soul,
When love fills us up and renders us whole.
Christmas is laughter, Christmas is song,
A time for dancing and getting along.
The flower of joy, the season of light
When Love came upon us that Winter night.*

By: Janet Collins

December Planting:
Bare root roses , fruit
trees, asparagus, straw-
berries, artichokes, &
rhubarb.

Happy Holidays!

The Mum Show was a great success and well attended! The arrangements were beautiful and appreciated by members of CLTTGC and others attending. A special thanks to all who prepared and worked on this endeavor.

I am looking forward to seeing many members at our Christmas Luncheon on December 15th at the Clearlake Rivera Country Club. Please let Betty Atwood know if you are planning to attend and your choice of meal.



Merry Christmas and Happy New Year!



SUNSHINE REPORT

by Ann Blue

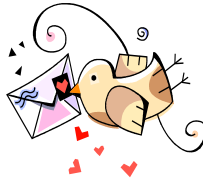
Jo Douville—missing you.

Jerry Shaul—health.

Jo Shaul—health.

Marva Brandt—health.

Christine Basor—missing you.



WELCOME

Roland Ellsworth

Green Thumbs up



To our newly formed Fundraising Committee. Debra will Chair this group which includes: Helen, Susan, Kathleen, Maureen, Bonnie, Michelle, Charlotte, Carolyn, and Evy. This Committee will be meeting via Email and give a report at the January meeting.

Terry Knight (Outdoorsman, periodical contributor, and our November Speaker) reported to us what the experts are saying about El Nino and the weather predictions for this winter. The information was well received along with antidotes about the lake and Mt Konocti.



HELP WANTED!



3 TO SERVE ON THE NOMINATING COMMITTEE:



There is NO meeting in December.

Annual CHRISTMAS LUNCHEON :

**Riviera Country Club
10200 Fairway Drive
Kelseyville
(off Soda Bay Road)**

If you still need to sign-up or make your lunch selection, call Betty Attwood (number in Yearbook).

Helen Turley will provide a basket to receive cash donations for the Lake County Family Resource Center in Kelseyville. (Love Offering)



Reminder to the Lake Kabatin Redbud Arrangers: Please bring table center-





MUM SHINES AGAIN.....
Yes 'her' shine was upon us for another beautiful and creative Mum Show of the Kabatin Redbud Arrangers

of the Clear Lake Trowel and Trellis Garden Club – 2015. 100 signed in at the door, 37 members and 63 guests. Again there was a lovely cookie collection graciously served by the kitchen ladies, Heidi, Sue and Diane. It was a beautiful very, frosty morning as Ann Blue opened the gate and door of the Yacht Club to start the day. Soon the Buckles and Porterfield teams arrived and the tables and chairs found their places. Now it was 'ready, set, go' for the 19 arrangers this year with 21 different styles and a total of 44 arrangements plus a table full of miniature arrangements from 5 members. Everyone had their own creative display. Suzanne brought some of her yard art to display; the flower baskets at the outside entrance and the club sign, which led us to where Leslie gave us a welcome Extravaganza at the front door. It is a nice addition to have new members Irene, Bonnie, and Kathy join us this year. Also the return of Michelle and Sharon. Nancy was there in 'spirit' with her creative arrangement and also Leanne with one of hers done before she left for the Amazon. We were happy to have one from Jo Shaul as the show would not be the same without her. We missed you, Marva, it happens sometimes and we can't do all we want to. All the different styles came together with the additions designed by Barbara, Ann, Susan, Evy, Jo J. Joyce, Linda, and Shirley. The members who brought flowers from their gardens were lovely again this year in spite of weather challenges. Evy and Sharon brought buckets from Leanne's garden to share with the Kabatin arrangers. Barbara also brought her lovely Symphony and other flowers to share. Irene had a bucket full of lovely white ones. Linda did a 'Kesey' mass arrangement from her garden flowers. The designs were all happy and creative and I could exclaim about each one, but there would not be enough room for that in the newsletter so you will just have to look at the pictures that Linda took and will compile in

the newsletter. Barbara will have a collection in the Kabatin files on the web (clttgc.org).

Carol's containers that she had given to us (and the family shared with us) were featured in several of the displays. It was nice that Tom and Jane came from Potter Valley. They liked the Theme name and took a picture of the label. Claire also brought her scrapbook from the first show of the different flowers and types and arrangements made then. There were other scrapbooks of some of the former Mum Shows; the first being "Dance of the Mums", then "Mum Song", "Mum and Memories", "Mum's the Word", and..... So now, we go on to shine and glow in the success of another Chrysanthemum Show.



All the yummy treats at the Mum Show were greatly appreciated by the guests. I was asked to print the recipe for the Pumpkin Bars that Nora brought. Good news! She is sharing it with us. It's as close as your favorite grocery store. It's a box mix called Krusteaz Pumpkin Bars. Nora said that sometimes it is hard to find.



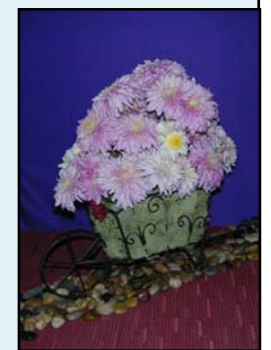
Garden Therapy with Michelle

To Michelle W for the selfless work that brings joy to the clients at the Highland Spring Senior Center



**Green
Thumbs
Up**









Mum Shines Above



DUTCH ALMOND COOKIE by Pam Held

- 1/2 cup butter (no oil or margarine)
- 1 cup sugar
- 1 egg
- 1/2 cup almond paste
- 1 cup flour

Cream butter and sugar until fluffy, then add egg and mix well. Add almond paste and beat until fluffy (about 5 minutes). Stir in flour.

Spread on an 8-inch pie pan or 8-inch square pan. Optional: place whole or blanched almonds on top before baking. Bake at 325 degrees for 50 minutes or until a toothpick comes out clean and the top is light to medium brown.

Cut into pie wedges or squares depending on the pan used.

ITALIAN CREAM CAKE by Ann Blue

- 1 stick butter (soft)
- 1/2 cup shortening
- 5 eggs
- 2 cups sugar
- 1 cup buttermilk
- 1 teaspoon soda
- 2 cups plain flour
- 1 cup (or more) coconut (shredded)
- 1 teaspoon vanilla
- 1 cup chopped nuts (fine)

Cream butter and shortening with sugar. Add eggs one at a time. Dissolve soda in buttermilk and add alternately with flour to creamed mixture. Mix in coconut thoroughly with vanilla and nuts. I bake in 2—9-inch cake pans at 325 degree for 25 min or until done (always takes longer). Cool 15 min before icing.

ITALIAN CREAM CAKE ICING by Ann Blue

- 1 stick margarine or butter (soft)
- 1 8-ounce cream cheese
- 1 teaspoon vanilla
- 1 box powdered sugar
- Optional: 4-ounces Cool Whip

Mix well with mixer. Fold-in Cool Whip. (I cut the cake layers in half —like a torte). You can also freeze this cake and it gets better and moister.

*There is no trouble so great or
grave that cannot be much
diminished by a nice cup of tea.*

Bernard-Paul Heroux

DATE ROLL-UPS by Marva Brandt

- 1 cup flour
- 1 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3 eggs
- 1 1/4 chopped dates (Medjool dates are best)
- 1 1/4 cups chopped nuts

Mix dry ingredients in electric mixing bowl. Beat eggs with a wire whisk in a small bowl until light. Add beaten eggs, dates and nuts to dry ingredients and blend. Line a jelly roll pan or a cookie tin with foil including the sides. Then spray with Pam. Spread the batter into pan with a spatula. Bake at 350 degrees for 17-20 minutes. Now the tedious part: cut into finger-size pieces while hot, form into sausage rolls and then roll in powdered sugar on waxed paper. Good recipe to take to events because it makes a lot.

STRAWBERRY ALMOND BARS by Shirley Estrem

- Pastry: 1 cup flour
- 1/2 cup cold butter
- 1/2 cup sugar
- Topping: 3/4 cup strawberry jam
- 2 egg whites, 3 Tablespoons sugar
- 2 cups slivered almonds

Make pastry and press into pan-13/9 inch greased. Bake 350 degrees for 15 minutes. Cool pastry, spread with jam. Beat egg whites till stiff. Beat in sugar slowly. Fold in 1 cup nuts. Bake 25-30 minutes. Cool. Cut in bars.

Note: I have varied jams and nuts. Also, chocolate can be used instead of jam.

Clear Lake Trowel & Trellis Garden Club

www.clttgc.org

Return mail: President Ginny Cline
707 489-3511



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)
- **Pacific Region**
(www.pacificregiongardenclubs.org)
- **California Garden Club, Inc.**
(www.californiagardenclubs.org)
- **Mendo-Lake District Garden Club**
(www.mendolakedistrict.org)
District Director: Gary Bodensteiner



Forget-me-nots

DECEMBER 2015



- 3 **Garden Therapy with Michelle**
10:30am (Thur) 1st Lutheran Church
3863 Country Club Dr, Lucerne
- 15 **LKRA: 'Christmas Table Arrangements'**
(Tues) Bring to Christmas Luncheon
- 15 **Christmas Luncheon** (info on page 2)
12 noon: Social Time
12:30: Meal
- Served
Charity:
Family Resource
Center



**NO Board
or Regu-
Meeting:**

**Meeting
lar Club**

25 **Merry
mas!**



**Happy
New
Year**

Christ-