



# *Garden Club of Buzzards Bay*

## *From the Ground Up*

January 2024

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### **Presidents Message**

Dear Members,

Happy New Year! I hope you all had a great holiday season. Now we can all look forward to a fresh start and a brand new year.

I love this quiet time. It is the time of the year to regroup and approach those things that we never seem to have enough time for. It is also a good time to slow down a little after a busy fall schedule and holiday season. I am hoping to finish reading a book or two that have been waiting for me to pick them up, trying out a few new recipes and getting back into my studio. A few of my favorite things.



It's wonderful to be able to work in the greenhouse. While nature sleeps outside, our plants are thriving! It's warm and cozy inside despite the cold weather outside. We have a great start on the Plant Sale thanks to a hard-working greenhouse team that is taking very good care of those plants.

Our next meeting will be on January 18th, via Zoom at 10:30 AM. Our own Lisa Mellgard is going to be speaking to us about bees and beekeeping. I hope you can join us. Think Spring!

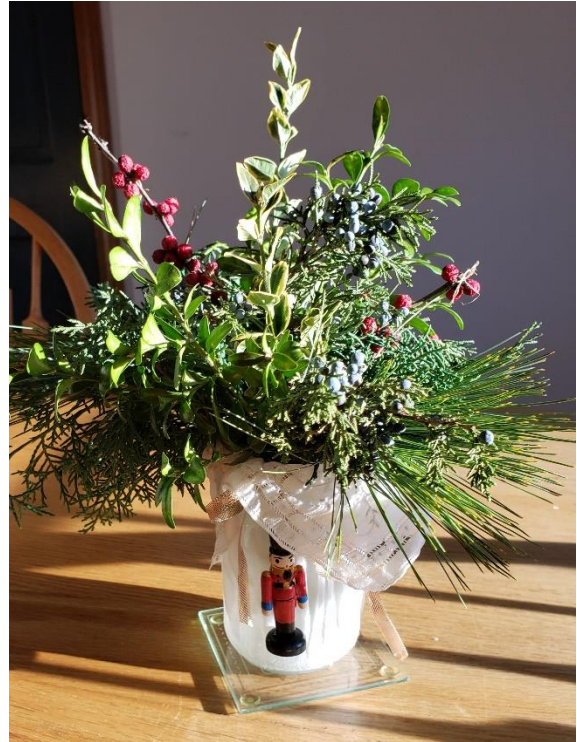
Keep warm and enjoy having a little more time for you.

*Sandy*

(Image courtesy of Sandy Hall)

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## Changing of the Seasons



(Photos: Linda Cornell & Laura Campbell)

## **Committee News**

### **Conservation Committee**

*Submitted by Susan Rothschild*

The Oak Exhibit from Autumn Joy Flower Show is at the Learning Center of the [Westport Land Conservation Trust](#) (573 Adamsville Road) and will be on display until March 26th or so, when a red oak will be planted in support of the importance of oaks in our landscape. On January 11th at 5:30 pm there will be an event open to the public featuring Eric Whipple, a local arboriculturist, who will speak on the ecological and cultural importance of oaks. If you have any questions, please contact the Community Connections Coordinator Aaron Teixeira at: 508-636-9228 ext. 5.

### **Grants Committee**

*Submitted by Gig Lang*

GREAT NEWS!!!!

The GCBB Grant Committee has received 14 grant applications. Three new applicants. Our next step is for the committee to read the grants. We will meet in December and determine the outcome. We then present our recommendations to the Executive Committee for their approval.

It is always an exciting time reviewing the many projects happening in the community. Happy Holidays!

### **Greenhouse Committee**

Anna Surma, Caroline Wehner and Holly Barrows

Submitted by *Holly Barrows*

The Winter Solstice is here giving us only 9 hours of sunlight. The approximately 1,000 greenhouse plants are growing slowly but surely; needing smaller amounts of moisture and fertilizer than they will in the spring. The “second generation” of our plants cuttings are growing roots in the cutting bench. Many many thanks to all the greenhouse volunteers...the plants are very well tended! There are openings in January and February for greenhouse watering. Please sign up [online](#). Thank you!

The following are recent photos Holly Barrows took at the greenhouse:



(Photos: Holly Barrows)

## **Plant Sale Committee**

*Submitted by Iryna Priester and Anne Heller*

Calling all Provisional Members....

Please join the Plant Sale committee on Tuesday, January 30th at 10:30ish, after your greenhouse “chores” for a meeting to review Plant Sale schedule and responsibilities. We are thrilled to have your weekly help in the greenhouse! On May 3-4 we will be counting on all of your help (along with our full GCBB membership) to set up and staff the Plant Sale.

Please attend the January 30th meeting to learn more and ask questions to better calibrate expectations.

## **Annual Plant Sale**

Saturday, May 4, 9 a.m.-1 p.m.

The Rotch-Jones-Duff House  
369 County Street,  
New Bedford



## **Garden History & Design Committee**

Submitted by Nan Sinton

The Garden History & Design committee are scheduled to meet on Wednesday, January 24 at 2pm at Nan Sinton's house 1170 Russells Mills Road, South Dartmouth. We plan to look at the (almost final) Smithsonian projects on Ruth Joliffe's and Fran Levin's gardens; and to review our progress on Members Remember interviews. In December the interview with [Janet Sherwood](#) was sent for posting to our web leader.

To read other member interviews please visit: [Gardens are our Legacy by Garden History and Design Committee – Garden Club Buzzards Bay](#)



***A word from our Treasurer***  
*Submitted by Lisa Mellgard*

This year's Holiday Greens Market was a success!! The fearless leaders Holly Barrows, Linda Cornell, Sue Daylor, and Tina Read did an incredible job organizing, creating, and inspiring many members to come make beautiful decorations that we sold on Saturday December 2nd from the Coach House. You've seen the gorgeous pictures that were in the last newsletter! Putting on the Greens Market requires a lot of preparation and groundwork coming up with the ideas and purchasing the many ingredients that are used in the holiday decorations as well as making so many of them.

**The gross sales were just over \$7,600 and the net proceeds were \$5,100.** That's a slight increase over last year and an achievement of a happy goal of making over \$5,000 for our club to use in support of our neighborhood grants programs.

Well done GCBB!



## 2023 GCBB Holiday Party!

Submitted by Marcy Busch



What a wonderful turnout we had this year for our Holiday Party. Many thanks to the Holiday Party committee members for their creative decorating efforts, delicious homemade Hors d'oeuvres, cookies, and spirited holiday teamwork hustle. It was a treat to step inside the RJD this time of year, too...the Nativity is a hidden gem in New Bedford, and nicely complemented the festivities.



*Holiday Party Committee members left to right: Barb Brown, Marcy Busch, Mary Schubert, Helen DeGroot, Tia Bullard, and Christel Phipps.*

Our members were very generous in their donations to the PACE Food Pantry. Food insecurity is at an all-time high, and many cannot afford even the basics. The staff at PACE was excited by the quantity and quality of the Club's donations. During holidays, they add a "Holiday aisle". It was pretty sparse but our contributions of hot cocoa mix, pistachios, baking supplies, crackers, mandarin oranges, and so much more, will fill the gaps in the shelves. These goods will bring joy to many. Thanks to everyone, the donations were very much appreciated. Wishing you all a happy, healthy, and bright holiday and New Year.



Mary Schubert (left) and Helen DeGroot stand in front of the table of festive deserts Mary made for the party.

**Mary Schubert shares her recipes for all the delicious sweets she made for the 2023 GCBB Holiday party:**

### **QUE SERA SARA BROWNIES**

From Nantucket Open House Cookbook (with some small adjustments by Mary)

- 8 oz. unsweetened chocolate (I use Nestles Choco Bake packets)
- 1 c. (2 sticks) unsalted butter
- 5 large eggs
- 1 T vanilla extract
- 2 t almond extract
- 3 T instant coffee
- 3  $\frac{3}{4}$  c sugar (I use about 3  $\frac{1}{2}$  c)
- 1  $\frac{2}{3}$  c flour
- 1 c. coarsely chopped walnuts

## **QUE SERA SARA BROWNIES** (continued)

Use a Pyrex 9 x 13 baking pan. Line the pan with aluminum foil and butter foil generously.

Melt chocolate and butter in a small saucepan over low heat, stirring occasionally until melted. Cool to room temp.

Preheat oven to 375 degrees.

Beat eggs, vanilla and almond extracts, coffee, and sugar in large mixing bowl at high speed for 5 minutes. Mixture will increase in volume and look like softened coffee ice cream.

Slowly mix in the cooled choc/butter mixture until just blended.

Add flour and nuts and stir in just until mixed.

Pour batter into the prepared baking pan.

Bake for 22 minutes until batter forms a crust on top and the edges are slightly pulled away from the side of the pan. The batter underneath will still be soft (undercooked by normal baking standards). Cool to room temp., then refrigerate for at least six hours. Before cutting, lift the brownies out of the pan using the foil as the base. Because the brownies are so rich, I cut them into 20 sections and then quarter those. I serve them in the mini cupcake papers.

## **HOLLY WREATH COOKIES**

1 cup Butter, room temp

3 oz. Cream Cheese, room temp

½ cup Sugar

1 teaspoon Vanilla Extract

2 cups Flour

2 oz. Cinnamon Imperial Candies

1-2 oz. Candied Green Cherries, diced in small pieces

Prep: You will need a Cookie Press, Parchment Paper and Cookie Sheets.

Preheat oven to 375 degrees.

Cream the butter and cream cheese; add the sugar and cream well. Then add vanilla extract. Slowly add the flour and mix well.

Use the star plate in the cookie press. Half fill the press with dough. Hold the press in semi-horizontal position and form wreaths on parchment lined cookie sheets by moving in a circular motion. Gently push ends of the dough together to form wreath. Decorate cookies with a cinnamon candy at the joint and place two green cherry pieces to form the holly leaves.

Bake for 8-10 minutes. Makes 4-6 dozen, depending on the size of the wreaths.

## **CELEBRATE WHITE CHOCOLATE CRANBERRY BARK**

1 cup pistachio nuts, coarsely chopped

1 cup dried cranberries (moistened with hot water and dried)

1 pound white chocolate

Melt chocolate in double boiler. When melted, cool to 80 degrees.

Mix all the ingredients.

Spread to approximately 1/2" thick on parchment lined cookie sheets.

Allow it to harden. (I usually do this in the refrigerator.)

Break apart into bite size pieces.

## **MARY'S GINGERSNAPS**

2 cups sifted flour (9 oz.)

1/2 teaspoon salt

1 teaspoon cloves

1 teaspoon ginger

1 teaspoon cinnamon

2 teaspoons baking soda

3/4 cup room temp butter

1 cup sugar

1 egg

1/4 cup molasses

1/2 c candied ginger chopped

Sugar in the Raw for rolling balls of dough.

Parchment Paper

Preheat oven to 350 degrees.

Sift flour with salt, cloves, ginger, cinnamon, and baking powder and set aside.

Cream butter and sugar in mixing bowl. Blend in egg and molasses.

Stir in the flour mixture until well blended.

Stir in candied ginger pieces, distributed evenly.

I refrigerate the dough for several hours to make shaping easier.

Shape dough into approximately 1-inch balls. Roll in Sugar in the Raw and place on parchment lined cookie sheets 3 inches apart. Flatten with fingers and sprinkle with more sugar.

Bake for 8 – 10 minutes.

## **BUTTER PECAN TURTLE COOKIES**

(Land o' Lakes Butter recipe)

### **Crust**

2 cups all-purpose flour  
1 cup firmly packed brown sugar  
½ cup butter softened  
1 cup pecan halves

Preheat oven to 350 degrees.

Set aside pecans.

Combine flour, brown sugar, and butter in mixing bowl. Mix at medium speed for 2-3 minutes until mixed and particles are small. Turn into an ungreased 13x9 pan. Arrange pecans over the crust.

### **Caramel Layer**

2/3 cup butter  
½ cup firmly packed brown sugar  
1 cup milk chocolate chips

Set aside the chocolate chips.

In heavy saucepan combine butter and brown sugar. Cook over medium heat, stirring constantly, until the entire surface of mixture begins to boil. Boil ½ minute, stirring constantly. Pour over crust and pecans.

Bake in center of preheated oven for 18-20 minutes until surface is bubbly.

Remove from oven and immediately sprinkle the chocolate chips over the surface. Allow chips to melt 2-3 minutes, then slightly swirls chips as they melt; leave some whole for marble effect.

Cool completely. (I set in the refrigerator for several hours)

Cut into 3 dozen bars.

## **APRICOT AND NUTS COOKIES WITH AMARETTO ICING COOKIES**

½ Unsalted Butter, at room temperature  
½ cup plus 2 Tablespoon sugar  
1 teaspoon vanilla extract  
¼ teaspoon ground cinnamon  
¼ teaspoon sea salt  
1 large egg  
1 ¼ cups all-purpose flour  
½ cup dried apricots, coarsely chopped

## **APRICOT AND NUTS COOKIES WITH AMARETTO ICING COOKIES** (cont'd)

In a large electric mixer bowl, beat the butter, sugar, vanilla, and salt until light and fluffy. Beat in the egg. Stir in the flour until just blended. Mix in the apricots and nuts. Transfer the dough onto sheet of plastic wrap and shape into a log about 12 inches long and 1 ½ inches in diameter. Wrap in the plastic wrap and refrigerate for at least 2 hours. Preheat oven to 350 degrees. Line baking sheet with parchment paper. Cut the log crosswise into ¼-1/2 inch slices. Transfer cookies to prepared baking sheets, spacing evenly apart. Bake cookies until golden around the edges, about 15 minutes. Transfer cookies to a wire sheet to cool completely before icing.

### **ICING**

1 ¾ cups of confectionary sugar  
5 to 7 Tablespoons Amaretto

In a medium bowl, place the confectionary sugar. Gradually whisk in the liqueur, until it is drizzling consistency.

Place the wire rack on a baking sheet. Using a spoon drizzle the icing over the coins, allowing any excess icing to drip onto the baking sheet. Allow icing to set before serving at least 30 minutes.



## **Autumn Joy Flower Show – A last Hurrah!**

### **GCA Flower Show Awards Garden Club of Buzzards Bay Autumn Joy 2023**

*Submitted by Carla Morey*

#### **Floral Design Awards**

##### ***Sandra Baylor Novice Floral Design Award***



*Awarded to a novice exhibitor for a unique and skillful response to the schedule.*

***Margot Schmid – Tablescape***

*Class: "Changing Colors"*

*Citation: Congratulations to a budding novice!*

##### ***Dorothy Vieter Munger Award***



*Awarded in recognition of creative work of outstanding beauty using predominantly fresh plant material.*

***Carla Morey - Pot et Fleur***

*Class: "Harvest Bounty"*

*Citation: Striking and luscious "Harvest Bounty"*

## Horticulture Award

### **Rosie Jones Horticulture Award**



*Awarded for an entry of exceptional visual appeal that reflects the spirit of growing with joy and enthusiasm and inspires others to propagate, grow, show, and share horticulture.*

**Barb Brown**

*Class: Branches, Evergreen*

*Name of*

*Plant/Specimen: Cedrus atlantica 'Glauca'*

*Citation: An evergreen inspiration!*

## Photography Award

### **GCA Novice Award in Photography**



*Awarded for an outstanding exhibit by an individual novice exhibitor and GCA club member, placing first, second, or third in the Photography division at a flower show.*

**Susan Perry**

*Class: Novice - A favorite tree, anyway you see it*

*Citation: Elegant in its simplicity*

*Title and/or Statement of*

*Intent: Shahpura Bagh, Maharashtra, India*

## Education Award

### *Ann Lynn Crammond Award*



*Awarded for an outstanding exhibit that best educates the public about gardens and increases the appreciation of any aspect of plants, gardens, or landscape design.*

### **EDUCATIONAL EXHIBIT**

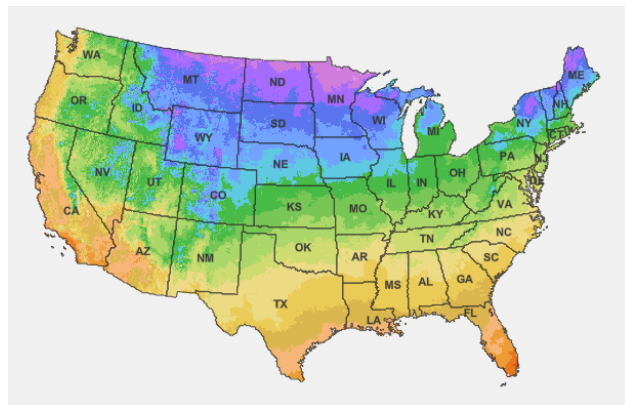
#### **COMMITTEE OF "AUTUMN JOY" FLOWER SHOW**

*Name of Exhibit: Oak - Tree of Life: Biology, Bounty and Belief*

*Citation: An exceptional educational exhibit about the importance of oaks. Multifaceted and appealing to all generations.*



## Local Interest



We are now in **Zone 7a**; see [2023 USDA Plant Hardiness Zone Map | USDA Plant Hardiness Zone Map](#). The map is interactive with lots of info.

## Tree identification during the bare months



Ash

Field maple

Birch

Alder

Elder

Hazel

Beech

Horse chestnut

Rowan



Oak

Lime

Lilac

Hawthorn

Blackthorn

Larch

Sycamore

Dog rose

Elm

## Garden Club of America



THE GARDEN CLUB of AMERICA

STORYTELLING II  01.25.24



GCA PHOTOGRAPHY CONFERENCE

The GCA invites you to the  
**2024 Virtual Photography Conference!**  
Thursday, January 25, 2024  
11:00 AM – 3:30 PM ET

Photographers, travelers, naturalists, and GCA judges won't want to miss the extraordinary beauty of our speaker's images, nor the insights they share about how they came to be. Each speaker has a story to tell about how a creative approach to photography has allowed them to ... *Reimagine the World*.

This year's speakers emphasize that imagining occurs within each of us and that the cameras we hold have the power to transform the scenes we encounter into mesmerizing artistic creations.

Registration is free and open to all GCA club members. If you intend to host or attend a watch party, we would like to request that **all participants register** for the conference.

**[CLICK HERE TO LEARN MORE AND REGISTER](#)**

To view upcoming GCA conference offerings, visit the  
GCA Conference & Events page:

**[THE GARDEN CLUB OF AMERICA \(gcamerica.org\)](https://www.gcamerica.org)**

January 2024						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 New Year's Day Happy 2024!	2 9:00 Greenhouse	3	4	5	6
7	8	9 9:00 Greenhouse	10	11 9:00 Executive Comm. via Zoom	12	13
14	15  Martin Luther King Jr. Day	16 9:00 Greenhouse	17	18 10:30 Monthly Meeting via Zoom*	19	20
21 National Hug Day 	22	23 9:00 Greenhouse	24 2:00 Garden History & Design	25 Full Moon  FULL WOLF MOON <small>FROM THE FARMER'S ALMANAC</small>	26	27
28	29	30 9:00 Greenhouse  10:30 Plant Sale Committee**	31			

\* Monthly Meeting (Virtual): Lisa Mellgard – Bees and Beekeeping

\*\* Provisional Members are asked to attend a Plant Sale Committee meeting after Greenhouse on Tuesday, January 30th

**“The time is always right to do the right thing.”  
- Martin Luther King, Jr.**

*Just for fun...*



*Smile and the world smiles back*



Self Portrait

*Until next time...*

