

# TWIGS

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## PRESIDENT'S MESSAGE

Mother nature seems to be slowly slipping past Autumn and teasing us into Winter. This weather can be invigorating and exciting. I find myself drawn to the nursery sales: is there another shrub I can get into the ground? With our recent rains and cooler weather, the ground is easier to work with, weeds can still



(Design by Lois Snover-Hanson)

be pulled so they do not sprout seeds as easily in the spring. I also need to get my tools ready for greens market work shops. What needs to be sharpened? Need new fresh gloves to work with the pines? Maybe bake a few extra snacks to freeze and bring to share

at the workshops?



(3 Christmas Designs by Lois Snover-Hanson)

Our October meeting was fun. Lois Snover-Hanson once again got us enthusiastic during the program "Designs using Christmas Greens". She demonstrated techniques for design, reinforced basics and enlightened some of us on such things as pinking leaves for texture!

Thank you to Ellen Bloomer, Ronalee Polad, Ann Lipkowitz, Sandy Oleson, Karilyn Mull and Linda Brownell for a delicious luncheon. I hope we have pictures of the impressive center pieces Ronnie created. Thank Linda Norwood for the beautiful floral arrangement in the pumpkin on the coffee and tea table.

Please be sure to sign-up for the greens market workshops. Many hands make the time fly and we accomplish so much! The workshops are also an invigorating time as we see the progress of our artistic talents. It is also a good opportunity to catch up with each

other and get to know all our members, the new and the seasoned.

Our garden club was well represented at the District IIB Fall Meeting. If I counted correctly there were nineteen of us! It was a beautiful venue and a great opportunity to visit and share with members of other garden clubs. There were designs on display, center pieces at all the tables and the silent auction items had many bids. The district meetings are always energizing. We have many opportunities to participate at the the district level and that brings back ideas and energy to our own garden club. Participation can include: attending the district meeting, an interest group such as photography or design. It can also be volunteering at the flower show in March 2020, or maybe you are entertaining the idea of entering a design or exhibit. So many opportunities to participate, learn and grow! Sue Kesti



(Design by Lois Snover-Hanson)

### **DISTRICT IIB DESIGNER WORKSHOP**

Have you ever been so excited and enthusiastic that you wanted to share that experience with as many people as you could? I had that experience today at the Designer workshop. Once again Lois Snover-Hanson lead an excellent workshop. The design project was "Low Profile" which is a three dimensional design incorporating three or more design techniques. While this may sound daunting, it was a joy to learn and explore. First I ordered (at last!) The Handbook for Flower Shows from National Garden Club. Why did I wait so long!?! It was easy to order on the internet and it arrived in about a week. Then I looked on the internet for examples of low profile floral designs and made several

attempts for a simple design. Finally, I just created and went to the workshop with the idea that the workshop would enable me to create for home, friends and our garden club.



(Design by Sue Kesti)

Lois started today's workshop by reviewing with us, the definitions of the floral design techniques in the handbook. She then showed examples of many of those design techniques and answered our questions. We then shared our projects. She even said she was impressed with our examples. We all gained so much from sharing our projects and asking questions. I am so glad I took a risk and encourage you to join an interest group through District IIB. Sue Kesti

### **HORTICULTURE**

In 1825 a young botanist from London by the name of David Douglas sailed up the West coast of the United States, and on into the Columbia River, looking for new plant specimens to send back to Great Britain. There was one tree that struck him as being particularly beautiful, and he later reported "So pleased was I that I could scarcely see anything but it." This tree would later come to bear his name – the Douglas fir.

Over the next two years of exploring the Pacific Northwest, he shipped over 200 species of flora back to England. On a subsequent trip to North America in 1829, David unwittingly made another discovery, although this one wasn't realized until the botanists back in London unpacked the specimens he had sent from that trip. Where David saw new-to-him and unusual plants from California, the botanists in London, when unpacking the plants he had sent them, saw gold pieces clinging to the roots. Supposedly,

this was how gold was discovered in California, and not by loggers in Sutter Creek.

The part of the story about the gold discovery may or may not be factual because I have no way of verifying such facts, but it all makes for an interesting story for us all to ponder as we work our Douglas fir into our wreaths and fresh arrangements. Barbara Lowes

### **MGC ANNUAL MEETING JUNE 2020**

It's official! the MGC Annual Conference will be June 4, 2020, at the Crowne Plaza on Creyts Rd. in Lansing. We are holding monthly meetings in Bath at 14379 Webster Rd. on the 4<sup>th</sup> Wednesday of the month, at 2:00p.m. if you would like to participate please join us.

I am specifically looking for help on the 3, 4<sup>th</sup> or 5<sup>th</sup> of June. We are looking for people to help with registration, pages, hostesses and many other areas, To learn more about this conference come to a meeting. Help comes in many ways.

I am looking to you to be a great part of this conference. This is our chance to show MGC what our district can do! Come and be part of it. Clubs that help will get a part of the profits. For more information and to get involved contact Ann. She is our go to on this event. Remember with MGC happening in June our Annual Spring IIB conference will not be held. Thanks, Ann Schoals

### **MEMBER UPDATE**

Please add to your program book.  
Sandra Flanigan and Sherry McCue

### **NOVEMBER BIRTHDAYS**

Tootsie Lambo	Leigh Kussro
Kaye Lani Walters	Debra Albert
Ann Lenhard	Barbara Lowes

### **SUBMITTING AN ARTICLE**

Here are examples of formatting:  
Arial font size 12. *Italicized* **BOLD** Times New Roman. You find this information on the Tab **Bars of your computer** or under the Format or Edit Tab. I am looking to receive articles in Arial

12 Font Size. If you need help please contact me and I will try to walk you through the process. This paragraph provides you examples of different formatting options. Joan Lenhard.

### **UPCOMING EVENTS**

I am attaching a list of tools and other items to have in your own tool kit for Greens Market workshops. I strongly recommend that each member have their own personal tool kit. Be sure to label each item so you can identify it as yours in case it gets misplaced. And, have a special place to store it at home so no one borrows items and doesn't return them! Just speaking from experience!

In case you need to purchase tools you don't already have...Harbor Freight has a 30% off coupon that is good till Nov 3. It is specifically for items priced under \$10 each with a limit of 5 items. They also have tool bags and/or boxes of various sizes if needed. If you don't get their ad in your Sunday newspaper there are usually copies in their store.

Looking forward to seeing everyone at our Nov 11 meeting. We will have experienced members demonstrating how to make Wreaths, Swags and Boxwood Trees.

**Greens Market Day December 7<sup>th</sup>** at Grace United Methodist Church. Come dressed for the weather if you are helping outside or are a runner. Check your Program Book for details on both designing and selling. Joanne Bauer

### **NOVEMBER MEETING**

This is our casserole and salad luncheon. If the weather is any indication we will be happy with warm hot food and salads. Please bring one of your favorite casseroles or salad. The desserts and snacks will be provided by the food committee. Remember to bring your own dishware.

### **CUSTARDY MACARONI & CHEESE**

From "The Gift of Southern Cooking," by Edna Lewis and Scott Peacock. This is so custardy, it's almost like a cheese and macaroni pudding. But it's terrifically flavorful and wonderfully fluffy.

To make in the Crockpot do Step #2 in a bowl, Add cheeses and uncooked macaroni to the bowl, stir and dump into a Crockpot with a throw away liner. If you don't use a liner spray the pot well with Pam. I covered the top with Parmesan Cheese Crisps. Cover and cook on low for 2-5 hours or on high for 1-3 hours. The cooking time will vary depending on what size Crockpot you are using, and how quickly it heats and cooks

Butter for pan

1 3/4 cups (about 8 ounces) uncooked elbow macaroni

1 1/4 cups (5 ounces) extra-sharp cheddar, cut into 1/2-inch cubes

2 tablespoons plus 1 teaspoon all-purpose flour

1 1/2 teaspoons salt, plus more for cooking water

1 1/2 teaspoon dry mustard

1/4 teaspoon freshly ground black pepper

1/8 teaspoon cayenne pepper

1/4 teaspoon freshly grated nutmeg

2/3 cup sour cream

2 eggs, lightly beaten

1 1/2 cups half-and-half

1 1/2 cups heavy cream

1 teaspoon Worcestershire sauce

1 2/3 cups (6 ounces) grated extra-sharp cheddar

1. Coat a 13-by-9-inch baking dish with butter and set aside. Cook the macaroni in a large pot of boiling salted water until just tender, about 9 minutes. Drain well and spread in the baking dish. Mix the cubed cheddar into the macaroni and set aside. Preheat oven to 350 degrees.

2. Put flour, 1 1/2 teaspoons salt, dry mustard, black pepper, cayenne and nutmeg in a large mixing bowl and whisk to blend. Add the sour cream and beaten eggs and whisk until well-blended. Whisk in the onion, half-and-half, cream and Worcestershire until blended, making sure the flour is well-incorporated.

3. Pour over the macaroni and cubed cheese and stir to blend. (It will seem very soupy.)

4. Sprinkle the grated cheese evenly over the

surface. Bake about 30 minutes, until the custard is set around the edges but the center is still a little loose.

5. Remove from oven and let stand 10 minutes to allow the custard to thicken before serving. Ronnie Polad