

Sow and Tell

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PRESIDENT'S MESSAGE

How exciting to see so many of you at the wreath workshop! We made 28 lovely wreaths and we had fun doing it. We can be pleased that our creative works are now being displayed on the doors of public buildings and churches around Vienna! Thank you all for your contributions in making the event so successful. A special "Thank you" goes to Noreen Linnemann for hosting and organizing and to Nancy Walker for assisting her.

December tends to be a time of WONDER whether it be spiritually or whether we will accomplish all the tasks on our "To Do" list before the actual holidays. In any case, I hope you can surround yourself with PEACE, LOVE, and JOY!

HAPPY HOLIDAYS and BEST WISHES for happiness and good health in 2022!

Shelia



WHAT'S INSIDE

President's Message	1
Civics.	2-7
Recipes	8
Membership	9

CIVICS

Joanne Menke, Ann Carter, and Noreen Linnemann created flowers for Iliff for Thanksgiving dinner. Noreen designed an arrangement for the foyer at Iliff



Five Hills Garden Club Board Meeting

The November Board meeting was at Carolyn Staska's house on November 9th.



Vienna Presbyterian Church

On Monday, November 29th, Julia Smith, Nancy Walker, and Ann Carter from Five Hills undertook a Civic project at Vienna Presbyterian Church that included refreshing the bows and artificial greens of the ten large wreaths that were to be hung inside the church, as well as repositioning and refreshing the bows at the Advent candle display at the front of the sanctuary. VPC representatives expressed their gratitude to the club for our efforts in enhancing these decorations to add to the beauty of the church for the Christmas season.



December Wreath Making



December Wreath Making (continued)



December Wreath Making (continued)



December Wreath Making (continued)



Thanks to everyone who helped make our wreath civic project a success. The wreaths and swags were all gorgeous and I'm sure they were appreciated at their new homes. What a talented and creative bunch we are!

It was such fun to be together and even the weather cooperated. I was delighted that everyone wanted to come to my house to work instead of making them at home like we had to do last year.

I want to thank Nancy Walker who co-chairs the civic committee with me. This event could not run as smoothly without her help and guidance. She has been helping with this project for many years and takes care of acquiring the pins, wire, pipe cleaners, and ribbons as well as going to Maryland to cut boxwood.

The beautiful bows were made at Carolyn Staska's house. Lucia Bacon, Val Plisko, Lura Marshall and Anne Nelson were her helpers. Great job ladies!

The lovely tags that were attached to your creation were made by Brigitte Hartke. She is such an artistic lady and always willing to share her talents.

Lura Marshall, Lucia Bacon, Nancy Peters, Nancy Walker, Joanne Menke, Ann Balch, and Carolyn Staska provided the food and drinks for our social time. Everything was delicious. Other than digging in dirt, eating is an important part of being a member of the garden club and we are good at it.

Thanks to Lura Marshall, Julia Smith and Willow Prall for loaning us their tables. Thanks to everyone who brought greens. And a big thanks to everyone who helped clean up.

May you have a blessed holiday season.

Noreen

Peanut butter chocolate fudge from Nancy Peters**Ingredients**

2 sticks butter or margarine
 1 cup creamy peanut butter
 4 tablespoons regular, unsweetened cocoa
 1 teaspoon vanilla
 1lb confectioners' sugar

- 1) Heat butter on stove until barely melted
- 2) Add peanut butter to butter and combine
- 3) Add cocoa and vanilla and mix until well blended
- 4) Remove from heat and add confectioners' sugar. Stir until mixture is consistent.

Place mixture into a greased pan, or pan lined with foil (I typically use an 8x8 glass baking dish). This makes removing the fudge for slicing easier. Cool in the refrigerator for 2-3 hours.

Serve and enjoy!

Apple Almond Salad From Lucia Bacon

Serves 4-6

Dressing:

1/4 cup of salad oil
 2 tablespoons of sugar
 2 tablespoons of malt vinegar
 1/4 tsp salt
 1/8 tsp almond extract

Salad:

6 cups torn mixed greens
 1-2 medium apples-cut into bite sized wedges
 1 cup thinly sliced celery
 2 tablespoons sliced green onions
 1/3 cup sliced almonds

Dressing:

In a screw cap jar combine oil,sugar,vinegar,salt and almond extract. Cover jar and shake well until ALL of the sugar and salt are dissolved. Chill in refrigerator for several hours.

Combine greens,apple,celery and spring onions. When ready to serve add sliced almonds and dressing and serve immediately!



Meet our New Member:

Pat Thacker

I was born in Baltimore and moved to Northern Virginia when I was 12, so really feel like a Virginian at this point in my life. I was married and have two adult daughters who live in Germany and Florida. I've enjoyed gardening whether indoors or outside most of my adult life. I've lived in the same home in Annandale since 1978 and much has changed in my yard and gardens and some has stayed the same. It's amazing how long many perennials will survive in a location. I retired in January 2021 after 25 years with the College Board in Reston. Joining a garden club was a retirement goal as I envied times when my friends (Brigitte and Gail) went on field trips and had fun gardening adventures, and I was busy in the office. I've been an avid hiker for about 25 years, enjoy reading fiction and short fiction, baking bread,

