



THE BUZZ

GARDEN CLUB OF INVERNESS NEWSLETTER



Volume 1, Issue 1
June 2020

BUZZY LINKS

Some pre-viewed videos. Today we feature You Tube. Go to youtube.com and type the title shown below into the search bar. Or click on the links on our GCI website.

Food:
The Best Chilled Mango Soup (Salud Napa)

Chilled Sugar Snap Pea Soup (Food Wishes)

How to Make Watermelon Gazpacho (acooknamedMatt) This beautiful video is wordless. Recommend cutting back jalapenos to one, then taste.

Flora:
Time to Plant Perennials and Shrubs (PW)

Dahlia Tour -Summer Color (The Impatient Gardener)

UPCOMING

- July 2 Zoom Board Meeting
- July 6 The Buzz articles due
- July 16 2nd Summer Gathering, location to be announced
- August 6 Zoom Board Meeting
- August 20 Last Gathering, location to be announced
- September 3 Board Meeting
- Sept 17 General Meeting, [North Park Gym 10:30](#)

Garden Club Planning Novel Year *by Nancy Kaye*

Cheers to 80 Years!
Dear Members,
Sorry to say, there is no getting around the subject of COVID-19. That nasty new corona virus has botched our plans for every event, going back to March and continuing into the foreseeable future. This leaves details for almost everything TBD. The world has had to adjust and so must we.

Luckily, your imagination team has developed safe and entertaining ways to keep GCI dynamic and relevant. Our goal is to invigorate friendships, provide enrichment and lively discourse on a host of topics, and to be a force of nature in our community.

To inspire your participation for our 80th year, we will:

- 1) Increase communication. Up the content on our gorgeous website and email this monthly newsletter.
- 2) Extend outdoor monthly gatherings until September.
- 3) Conduct general meetings in a larger venue.
- 4) Schedule fab outdoor special events this fall.
- 5) Run collaborative activities that can be accessed from home.
- 6) Support the Palatine Food Pantry with an ongoing drive.
- 7) Solicit your ideas to enhance the seasons.
- 8) Sneak some 80th Anniversary fun into the remaining year!

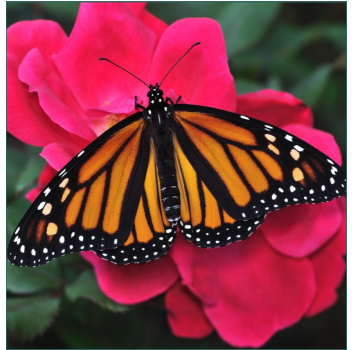


PHOTO OP
DEADLINE is AUGUST 15

Nature Lovers, send in your pictures for the opportunity to be featured on the cover of the GCI Yearbook. Flora or fauna, you choose. Color or black and white. A garden, a tree, an animal or insect you captured with your lens or phone camera. No pets for this one. Only your own snap, please! Text picture from camera or phone and your name to 612-382-0898. A caption is optional but nice.

Food Drive

To aid our struggling community, GCI will hold ongoing collections for the Palatine Food Pantry. We'll collect non-perishables at every in-person summer, Board, and general meeting. Look for the marked boxes at these events. Thank you for any amount you can donate.

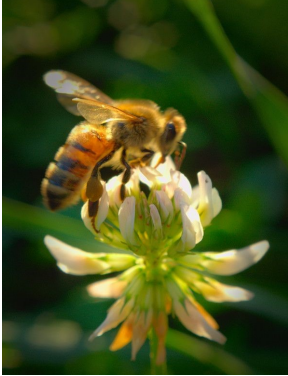
A Little Present and a Lot of History

The Buzz is our gift to you, Fabulous Members, to help navigate 2020-21—the Season of Plague and Pestilence. It is a work in progress because we want to know what you fancy in a newsletter. Every month you'll see some curated links

to gardening and other topics. We'll list upcoming events and show a recipe or craft in each issue. The feature *Reflections* is the opportunity for you to share your GCI thoughts and experiences— or photos! We plan to run a contest or two.

You are a creative bunch. We'd love for you to contribute material and ideas. In honor of our 80th year, we dedicate this particular space to our history. We hope to fill it with vintage photos and news articles going back to our 1940 charter with the Village of Inverness, and building a timeline through the decades. Let us know if you can help us with digging up the past. That will be fun.

Reflections/Kathy Zweidinger



American Honey Bee



*"To make a prairie it
takes a clover and one
bee,*

*One clover, and a bee,
And revery.*

*The revery alone will do,
If bees are few."*

- Emily Dickinson

THE BUZZ

PLEASE SEND IDEAS AND
MATERIAL TO
NCKAYEDA@YAHOO.COM

YOU CAN ALSO SEND
PHOTOS BY TEXT TO:
612-382-0898

In *The Buzz*, at least, the last shall be first! Kathy Z has graciously agreed to be our first Contributing Chef and our first subject for *Reflections*. Kathy joined GCI upon retiring from her career as a flight attendant with United Airlines. She recalls that Beth Woldman was President. Friends Beth and Carol got her involved and she was "very drawn by the immense amount of talent and

creativity in the club. I hoped I could learn at least something." Kathy recalls a favorite field trip to Chinatown by water taxi, and to the Northwestern Culinary Institute. She hopes that we will resume trips to Chicago once it is safe to venture there. "The city has so much to offer. There is so much to explore."

Kathy is fully engaged with two other groups in the area—a women's investment club

WISE, and the Northwest Circle of Friends. Her recipe came from a French-themed luncheon she prepared for the Circle.

Kathy treasures GCI for the friends she has made and all of the knowledge shared. "I'm not at the level of some of these talented girls but I think I've learned a little through osmosis." Good one, Kathy!

Cookbook!

We thought it would be a fun shelter-n-place project to create a GCI cookbook filled with recipes of delicious dishes you've shared with us at meetings and parties. But I guess you were all too busy cleaning out

closets or searching for ancestors or something. Only a sprinkle of responses came in. To grow a good cookbook, we need a deluge.

Come on, Gals. Please e-mail in those recipes. Type them up.

Save as a PDF document.

Include your name, the name of the recipe, and your source. Email

gci80threci-pes@yahoo.com



French Country Salad

with Lemon Dijon Vinaigrette

from Kathy Zweidinger

Ingredients for Salad:

- 1 (5oz) bag of arugula
- 1/2 lb asparagus tough ends trimmed olive oil to drizzle over asparagus
- sea salt to sprinkle over asparagus
- 1/2 c sliced cooked beets canned, jarred, or home-cooked
- 1/2 c whole walnuts or pecans toasted
- 1/4 c crumbled goat cheese

Vinaigrette

- 2 Tbsp Dijon mustard
- 3 Tbsp balsamic vinegar
- 2 Tbsp olive oil
- 2 cloves small garlic minced
- 1/2 tsp sea salt
- pinch of freshly ground black pepper
- Juice and zest of 1/2 lemon

Preheat oven 400' Line a baking sheet with a piece of parchment paper. Cut the asparagus into 1 1/2" long pieces. Spread the asparagus out onto the pre-

pared baking sheet. Drizzle olive oil over the asparagus along with a sprinkle of sea salt. Roast for 4-5 minutes, until the asparagus is tender but still has a bite. Allow the asparagus to cool before using.

Toss the arugula with the asparagus in a large bowl; temporarily set aside.

Dressing: Whisk all of the vinaigrette ingredients together in a measuring cup.

Assemble:

Toss the salad with the vinaigrette until everything is lightly coated in the dressing. Then garnish the salad with the sliced beets, toasted nuts, and crumbled goat cheese.

