



THE HOLIDAY **BUZZ-ARE**

A SWARM OF FESTIVE IDEAS, TREATS, PROJECTS, AND FREEBIES

Volume 1, Issue 6

November 2020



November 19 Good work to all who joined us for GCI's first ever Zoom general meeting. After a clumsy start, those who hung in there enjoyed another terrific presentation by Kim Hartmann of Countryside Flower Shop.

UPCOMING

- * Dec 4 Zoom concert with jazzman Steve Sandner 7pm
- * Dec 10 Drop-off bags & food/pick up kits All Saints 10-11am
- * Jan 7 Zoom Board Meeting
- * Jan 12 Virtual Acrylic Painting With Shirley Forpe 10am
- * Jan 21 General Meeting 10am



Winter Cheer

Happy Thanksgiving Weekend!

from Nancy Kaye

Friends, October 15 did not look promising but by the time we all gathered, the sun peeked out and it turned into a most pleasant day. Let's give Pam G and Mary Kay five for five for sticking those outdoor meetings. Our board has unanimously concurred that GCI will have no indoor meetings for the remainder of 20-21. We'll revisit this question next summer and plan to resume outdoor events in spring. Please resolve to attend all of our virtual programs that have been thoughtfully scheduled for the winter months. Do not hesitate to ask for help, if you have difficulty accessing Zoom.

You will notice that this edition of The BUZZ has a few extra pages. We wanted to get you a little psyched for the upcoming holidays. We asked you to share some traditions, photos,

recipes or crafts that make up your story. Responses were slim but choice, and can be found in this edition.

Featured in *Reflections*, is current Director Linda Denison whose service to this club has stopped just short of dancing on the stage at Medinah. She has served on the Board an impressive 17 years—that's a lot of GCI love!

Our members are integral to the community. Many have served GCI but also various other charities and organizations. Maybe The BUZZ can share some of that. What are *you* doing when you're not plotting, plowing, puttering and potting?

Finally, I am thankful, so thankful for all of the encouragement and appreciation you have expressed to your Board and to me, personally. We feel hugged. *A belated Happy Thanksgiving to one and all!*

GCI Giving is Heating Up for the Holidays!

Cards of Kindness You are wonderful, generous, caring women! From all reports, those of you who have been matched with a resident for Cards of Kindness have really taken this project to heart and continue to connect with your buddies. Did you miss the match up? I imagine the staff wouldn't mind a little pick-me-up greeting card or two, either.

Township Food Pantry Our Garden Club has collected at every event since June! We are not collecting in November, having no in-person meetings, but please don't forget those in need. Anyone dropping off holiday bags for St. Joe's on Dec.10 at All Saints can leave food pantry donations with us and we will deliver across the street.

Holiday Gift Bags DROP OFF is DEC. 10 at All Saints between 10:00am and 11:00am.

Response to this project has been terrific. All assisted living residents are covered with many unmatched members filling in and others making extra bags. Myra and Nancy K will be collecting the gift bags for St. Joe's. Just drive through the All Saints parking lot, you don't even have to leave your car. If you cannot make this rendezvous, please arrange with Myra directly (847)609-3682. You can also pick up a kit if you wish to make a winter decoration for after the holidays.

Winter Cheer Leave it to Mary Rubino to come up with a crafty concept to brighten up those post holiday blues. Once all the Xmas comes down, one's place can look a little sparse. Here is a pretty vase filled with sparkle and snowflakes that is sure to win a smile. Mary has put together 25 kits to be assembled by GCI volunteers. We will deliver them in early January and Gaby, at St. Joe's, will award them as prizes for bingo and other games. If you are interested in creating one of these pieces, you can pick up a kit on December 10 at All Saints from 10:00am to 11:00am. (See how we did that?) We'll collect the finished pieces on Jan 6, 2021 at All Saints.



How Does Your Garden Grow?

By Kathy Zweidinger



Photo by Sally Harder

November

As our weather cools, those **nasty little stink bugs** are trying to over winter in our nice warm homes. At the October meeting, Marilyn Harder recommended to light your fire place for at least an hour every night to deter their invasion. Local pest controls also verify this technique.

When the weather is above 50°, this is the time to spray your box woods with **Wilt-Pruf** to prevent winter burn. It will also protect your Christmas trees, wreaths, and greens from drying out and needle drop. Remember to shake the bottle well. **Wilt-Pruf** is a natural pine oil emulsion that is organic, non hazardous and biodegradable.

Fall is a great time to **cut back your perennials** if you've got the time and energy to get it done. Make sure to leave 2-3 inches of the plant's stem to help protect fresh shoots from animal damage as they first emerge in the spring. It's also a helpful reminder of where plants are in the yard before they start to sprout.

Consider leaving **some perennials standing** that add interest to the winter garden - either by structure (Achillea, 'Autumn Joy' sedum) or by attracting birds to seed heads (cone flowers, black-eyed Susans).

Ornamental grasses should be left standing to protect their crown from a harsh winter.

THE BUZZ

PLEASE SEND IDEAS, PHOTOS, POETRY,
AND MATERIAL TO
NCKAYEDA@YAHOO.COM

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

Reflections/Linda Denison

Hello Ladies! I am excited to share my thoughts about our wonderful club.

My dear friend Janet Sholiton tried for months, in 1998, to get me to attend a meeting. I had just retired from a 12-year job with Baxter Healthcare in Deerfield and had free days to do whatever I wanted. So in spring, I attended my first meeting. Adele Walker was the President and a woman who became a close quilting and needlepoint friend, Mary Jo Bregenzer, was the membership chair.

The programs were so informative, the members so welcoming—of course I joined. Well, after three meetings I was asked if I would run for the 1999 Second Vice-President in charge of Special Events. I said sure, but I did not even know what Special Events were.

What a fun and active group of woman who are smart and talented and willing to share their knowledge! I have been active on the Board for every year but three from 1999 to 2020. In 2000, I became the Treasurer for the first time, and again in 2008 and 2017! In 2002, I became the President for the first time, and reprised in 2018. Following both presidencies, I served as Director. And from 2012-2017, I was the Publicity Chairman. So you can see I jumped in and stayed involved for most of my years enjoying the Garden Club of Inverness,

One of Linda's many talents is felting. The purses shown are obviously not for a tenderfoot but, if you would like to try your hand, a "how to" for easier cookie cutter ornaments can be found on the back page.



A holiday tradition that I grew up with is having Christmas crackers on the table at Christmas dinner. You may think a Christmas cracker is something you eat, but this type of cracker is actually made of paper! It is a tradition that originated in England in the early 1900s and is a cardboard tube filled with a paper hat, a corny joke and a few small trinkets, all wrapped in paper with the ends twisted and a small fuse inside the ends. Before we eat, each person holds their cracker out to the person next to them and each pulls an end. The cracker breaks with a POP! and the goodies

where I have made lifetime friends.

I have learned so much from the programs and members of our club. I have always enjoyed gardening and designing in my yard and the tools I learned along the way made it so much more rewarding. I had the opportunity to share my garden with the members twice during our annual summer Garden Walks. Many of my plants were shared from gardens of our members during our spring plant exchanges. In the early days, the plant exchange was something I organized every spring at my house, and many members participated.

The Garden Club of Inverness is still a very important part of my life. I moved 20 miles west and still drive back to Inverness/Palatine twice a month to spend time with friends and I am still learning new things through the wonderful programs our First Vice Presidents set up for us all.

The people that volunteer to be on the board work very hard; Summer, Fall, Winter and Spring, to provide the best programs and events for each member. We all owe them a very big Thank You!



Felted Wool Purses auctioned at the
2015 Holiday Luncheon

Christmas Crackers from Susan Erickson

fall out. Each person wears their paper hat for the duration of dinner (ok, so the teenagers don't always cooperate!) and shares their jokes with the group. This is a tradition my parents brought with them from Canada, that their parents brought with them from England and Ireland, and I've passed on to my kids and the family friends with whom we spend each Christmas Eve. We enjoy sharing the silly jokes, wearing the silly hats and trying to trade trinkets with someone else.

If crackers are your thing, www.oldworldenglish.com is an extravaganza of poppers. They manufacture crackers for every occasion and will customize to your desires. They also provide incredibly detailed DIY instructions.



TASTY TREATS and JAZZY BEATS *by Pam Goodwin and Denise Tumbarello*

*We hope you will peruse
This potpourri of pleasures.
Try something new
And support these local treasures!*



1. Wild Asparagus

22000 N. Pepper Road Unit #D, Lake Barrington
wildasparaguscatering.com 847-382-3400

Even though they focus predominantly on catering, Wild Asparagus sells delicious individual meals, customers can take home and enjoy. Choices include appetizers, salads, soups, dinner entrees, and desserts. Favorites include their version of the Beggar's Purse, cheese puffs, beer cheese soup, as well as pecan and blueberry squares. Make a call, find out the daily specials, and place your order for curbside pickup.

2. Ella Bonella

421 N. Northwest Highway, Barrington
ellabonella.com 847-560-1523

This novel and unique bakery is open limited hours for pick up on Saturday and Sunday. While lunch items are available on Saturdays, breakfast pastries are sold on Sunday. Place your order online for curbside pick up. Andrew, the owner, shares his cooking suggestions on his blog and demonstrates various baking techniques virtually. On a recent pie baking video, he featured the recipe, as well as step by step instructions, for Marshall Field's legendary chicken pot pie. With the holidays ahead, Andrew is certain to offer some new, creative pies. Check it out!

3. Ambrosia Euro American Patisserie

710 W. Northwest Highway, Barrington
discoverambrosia.com 847-304-8278

Ambrosia offers an extensive selection of pastries including pecan rolls, croissants, fruit tarts, as well as exquisite, celebratory cakes. Their unique creations are only matched by their delectable pastry flavors. The Lemon Charlotte is certainly a standout. Owner, Deborah Rivera, is available to assist in creating your unique layer cake for that special occasion. Quite simply, baking equals artistry at Ambrosia. Before the pandemic, a jazz trio delighted customers as they sipped their coffee and savored their croissants. Hopefully, patrons will soon have this opportunity again.

4. White Oak Gourmet

231 Robert Parker Coffin Road, Long Grove
whiteoakgourmet.com 847-764-0708

This established Long Grove business offers organic home meal delivery and catering. The meals are ready to heat and eat at your convenience. Menu choices include salads, sides, and comfort food dinners such as beef pot roast, roasted chicken, and pork roast. With winter approaching, White Oak Gourmet will surely meet your dining needs.

5. Steve Sandner

sandnermusic.com 928-301-9678

Steve Sandner is an accomplished jazz pianist, composer, and vocalist with local roots in Crystal Lake. He performed gigs for many years in and around Chicago, including Sage's, Chateau Louise, and the Anvil Club. Most notably, Steve appeared at the historic and renowned establishment, Andy's Jazz Club and Restaurant on Hubbard. He now divides his time between his residences in Sedona, Arizona, and northern Michigan. While this musical artist is unable to perform in the clubs, due to the pandemic, he now shares his talents through a virtual piano bar on Wednesday and Sunday evenings at **6:00 pm** via YouTube and Facebook. Steve's repertoire includes jazz standards, blues, and pop, performing solo or as part of a talented trio. Fans may also enjoy the artistry of this premier jazz musician through his CD's.



DECEMBER 4 IS FUZZY SLIPPER NIGHT! Grab a glass of wine and some nibbles and get cozy. Steve and his saxophonist will be performing a private concert, via Zoom, exclusively for GCI. Please do not miss this special event. A Zoom invitation will be forthcoming. We promise it will take you to the music.

Beef, Caramelized Onion, and Gorgonzola Puffs

from Eileen Kohne

1 small onion, sliced very thinly
3 Tbsp. Butter – divided
Salt and Pepper to taste
1 pound beef tenderloin, cut into ¼-inch cubes
1 package Pepperidge Farm Puff Pastry Sheets, thawed just before use.
½ cup gorgonzola cheese, crumbled
Salt and Pepper

Heat oven to 450F. Line baking sheet with parchment paper.

In a small sauté pan, caramelize onions in half the butter over medium heat. They should be a rich brown color and very limp. Season with salt and pepper and let drain on paper towels.

Increase heat under the same pan to high, and add the rest of the butter. When the pan has heated through and the butter sizzles, add the beef cubes. Quickly sauté until the beef is just cooked and season with salt and pepper.

In a mixing bowl, toss the beef, onions, and cheese to evenly combine.

Cut thawed puff pastry sheets into 2-inch squares. Place 1-2 teaspoons of the beef mixture into the center of each square and fold the corners to the middle. Seal pastry together at the center with a little water on your finger. Place seam side down on the baking sheet.

Bake about 15 minutes, watching carefully until nicely browned. Serve immediately. Makes about 36.

Can be partially baked and frozen. Before serving, place frozen puffs on baking sheet in 450F oven for about 10 minutes.

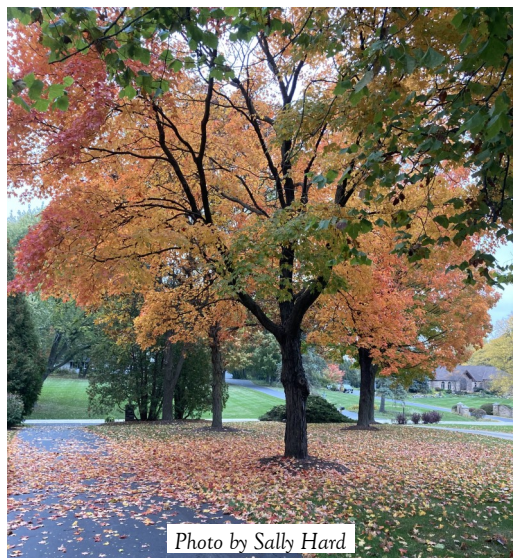


Photo by Sally Hard

Caldo Gallego

from Linda Novak

I love making and eating soup. This one is great for a fall or winter day. It is a version of one of the signature dishes of the mountainous regions of Galicia, Spain. The recipe was given to me by Ronni Lundy, a James Beard Award-winning cookbook author and my best friend from high school. I've modified it just a bit from the version she makes.

8-10 servings

Ingredients :

1 ½ pounds andouille-style sausage, sliced into ½-inch rounds

Olive oil

½ medium onion, diced

3 medium russet potatoes, peeled and cut into 1-inch cubes

2 quarts chicken broth

2 cans cannellini beans with liquid

1 pound fresh greens - collard, mustard, turnip or kale or a mixture of these (no spinach)

Heat enough olive oil to generously slick the bottom of a large stock pot or Dutch oven (at least 6-quart capacity). Lightly brown the sausage rounds in the oil over medium heat. Use a slotted spoon to remove the sausage from the pot. Let oil drip back into the pan as you do.

Sauté the diced onion in the remaining oil until transparent.

Add chopped potatoes to the pot with 2 quarts of broth. Taste the broth and add salt, if needed.

(I never feel that it needs added salt, but you might.) Bring to a boil. Let simmer until potatoes are just tender.

Add cannellini beans with their liquid, plus some water swirled around in the cans (about 1/3 full). Then add greens a handful at a time, stirring them into the pot until each handful wilts. The greens can be a 1- pound bag of pre-washed and trimmed greens or slightly more than a pound of bulk greens. If using bulk greens, process them by washing, removing the stems and cutting into medium-sized pieces.

Once the greens are in, return the sausage to the pot and stir to mix. Let everything simmer, covered, for another 15 minutes. You can eat this soup right away, and it will taste very bright.

You can refrigerate it overnight, and it gets a deeper, mineral taste. It is not a great candidate for freezing because the potatoes disintegrate a little. However, I do freeze it anyway; the recipe makes a lot, and my household is just two people.



Christmas Tree Napkin Fold

from Diane Sanfillippo

You may have admired Medinah Country Club's exquisitely folded napkins at past Holiday Luncheons.

Here are instructions for a particular favorite, or find the video on Google, titled *Christmas Tree Napkin Fold*.

Start with square napkins, preferably green and at least 16 x 16.

Iron them.

Fold the napkin in half, lining up corners and smoothing out wrinkles.

Fold in half again to make a small square, lining up all the corners.

Spin napkin around so that all of the outside corners are facing you.

Fold the corners up, one at a time so that each layer is a little bit shorter than the previous.



Gently slide your hand under the napkin and flip it over

One at a time, fold each upper outside corner over to the opposite side's edge so that the tops are parallel with you and you've formed a tidy downwards pointing triangle-ish shape.



Flip the folded napkin over again

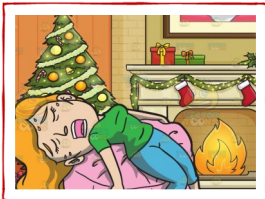
Starting at the top, fold each flap up. Tuck the second through the fifth flap up under the one above it, hiding the pointed corner.



The hard work is done!

Once you've set the table, place the napkins on empty plates and make sure all the folds are in place.

Feel free to embellish with stars, gems, or other decorations.





Needle Felted Cookie Cutter Ornaments

Supplies:

- 1) 12" square of 2" thick foam for Felting Cushion (if you need several 12" squares buy a bigger piece to make the number you need.)
- 2) Wool Roving: Red, white, green, tan, black or any color you want
- 3) Felting needles: No 36 and 38 (several as they break easily when you are new to felting.)
- 4) Christmas Cookie Cutters - tree, snow flake, candy cane...your choice
- 5) Small scissors
- 6) Embroidery floss, or colored cording for hanging loop
- 7) Long embroidery needle, for hanger

Instructions:

Set the foam rubber on a work surface/table

Place cookie cutter on the foam.

Pull a tuft of roving from the skein. There is no need to cut the roving; simply pull the fibers in the same way that you would pull off a piece of cotton candy.

Place roving into the cookie cutter.

Using the felting needles, begin poking the roving with a quick, repetitious motion. Poke the needle straight up and down. The roving will "shrink," decreasing in volume.

Continue poking until the roving is dense and matted. Keep your fingers clear of the needle; you do not want to poke yourself!

If some areas of your shape look thin, add a little more roving and needle felt it to the shape.

Remove the cookie cutter and set aside.

Gently pull the felted shape from the foam. The sides and back will be fuzzy and may need a little more work to refine the shape.

Very carefully use the needle to create definition around the corners.

Optional: Use scissors to trim the stray fibers to make your shape less fuzzy.

Now that your shape is finished, you will add the loop for hanging your ornament.

Cut a piece of floss that is about 14" long and thread it through the needle. You can cut your floss longer or shorter to fit your ornament.

String the floss up through the center of ornament and then back down. Gently pull on the loop and the tail to make sure the floss moves freely. If your floss is stuck and won't slide, your floss got criss-crossed inside the ornament. Remove the thread and redo this step.

Tie the ends in a knot and trim the thread below the knot.

Pull the loop of floss (on the top of the ornament) to slide the knot inside the ornament.

You can use your felting needle to hide it. If needed, add more roving to the area.