



Happy Halloween

THE BUZZ
GARDEN CLUB OF INVERNESS NEWSLETTER



Volume 1, Issue 13

October 2023

BUZZY LINKS

Friends, here are some horticultural viewing suggestions from member Marilyn Harder:

- Prime Video offers various programs about gardening. I watched ones called *Great Gardens of England* (series) and *Secret Gardens of England* - both very nice.
- I was very impressed with Magnolia Network's *Monty Don's Gardens*.
- On a comedic note, if you've never seen *Wallace and Gromit, Curse of the Were-Rabbit*, I highly recommend. No spoilers here, I'll just say it's about a garden. I think you'd enjoy it.

UPCOMING

- *Nov 1 Happy Day of the Dead!*
- *Nov 3 Citizens for Conservation Bird Walk at Crabtree Nature Center 9am*
- *Nov 4 Pumpkin Smash at Roselle Park District 9-2*
- *Nov 16 Program: Creative Container Design by Diane Marzigliano*
- *Nov 16 Special Event: Create Your Own Container*

GCI Treats

by Janet Sweno

Dear Friends, I don't know whether to credit the beginning of our Garden Club year, the beehive activity of many Holiday Luncheon Committees, or the wonderful influx of new members, but there is definitely electricity in the GCI air. I want to welcome our newest members and thank you for jumping in. I noticed that you have signed on to help, joined in on activities, and have made your presence felt. That is so great. It takes all of us, not just the board, to make this club all it can be. I have nothing but good feelings about

the direction we are going. We are a kind, friendly, and caring organization that also happens to love anything to do with gardening. What could be better than that? We welcome your input, so text me anytime with your ideas. Congrats to Shirley, Lauri and the HL crew for an early sell-out. Now, all we need is for every member going to pitch in. Shifts are purposely short, so no one has to abandon their guests. When we are fully staffed, everyone has a great time. Finally, our November meeting is a real treat - don't miss it!



Garden Therapy

The meeting to create Christmas decorations for the residents at St. Joe's has been moved to 10:00am, November 28 at St. Joe's. Mary Rubino will provide more information at the November meeting.

Cards of Kindness/St. Joe Pen Pals

There are still residents at St. Joseph Home for the Elderly that would appreciate a pen pal. If you are interested in sending greeting cards or notes to a "pal," please contact Myra Buettner 847-609-3682

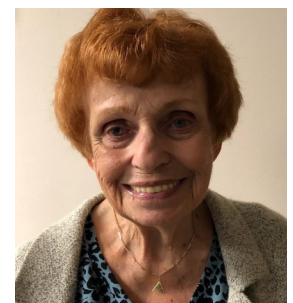
Welcome, New Members!



Kathy Glickman



Heidi Kolderup



Alice Wahlquist

October's Program - *Literary Gardens*

We had great fun with Cindy Crosby and her informative presentation on the many gardens in literature. She challenged us to dust off the cobwebs and identify passages from classics, including poems, non-fiction, fiction, and children's books. Cindy shared her excellent bibliography, inspiring us to resurrect old favorites and explore some new good reads. With her passion for poetry, several references were by the Hall of Famers - Wordsworth, Dickinson, Shelley, etc. But there were other writers you might not think of as poets. Sylvia Plath for one. Here is a piece by Julia Alvarez, noted Latina author of *How the Garcia Girls Lost Their Accents*.



What Goes Wrong

All the plants you give me die.
 I try my darndest setting their finicky pots
 Now on one sill, now on another spot,
 Hoping the Jew will wander
 And the smug mums yak with color
 In this indoor garden.
 In the What Went Wrong chart
 Of my plant book, wilting is a symptom
 Of prolonged soil dryness and then guilty
 Waterlogging, too little and then too much---
 The capricious gardener.
 I stand forewarned,
 Thinking of my bouts of loving
 Then sudden withdrawing as if some gauge
 Is off and only too much gives
 The signal of what's enough
 My love, how shall I keep you
 Safe from my love?

November 16th Meeting

Diane Marzigliano is the owner of Creative Container Design, Inc. She won a Garden Club of Inverness Scholarship while pursuing her studies in horticulture, and has been working with plants ever since. (Her son was one of this year's recipients!) Diane began her business, Creative Container Design over 16 years ago. She will share her talent and expertise with us at the November general meeting as she assembles holiday and wintry planters.

November 16th Special Event

It has been literally years and a plague since we've been able to hold a winter container workshop. It used to be a November tradition - to go to Hawthorne Gardens, get a quick tutorial, a pot full of soil, and pour our energy into creating beautiful spruce tip planters. The area nurseries, what's left of them, have been slow to invite amateur designers back into their workrooms since COVID. We are very excited to say that tradition has been resurrected! Many thanks to Susan Erickson, who will host a workshop in her garage following the general meeting. Susan can accommodate 15 pre-paid, pre-registered designers. Bring a 12 inch pot with soil. Greens and pine cones provided. Bring your favorite embellishments. The cost has not yet been determined. Look for further details in your email.



Halloween free verse from
Carl Sandburg

Theme in Yellow

I spot the hills
With yellow balls in au-
tumn.
I light the prairie corn-
fields
Orange and tawny gold
clusters
And I am called pump-
kins.
On the last of October
When dusk is fallen
Children join hands
And circle round me
Singing ghost songs
And love to the harvest
moon;
I am a jack-o'-lantern
With terrible teeth
And the children know
I am fooling.



THE BUZZ

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

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

PLEASE INCLUDE YOUR NAME

How Does Your Garden Grow ?

by Judy Woznyj

I purchased a rechargeable power pruner this spring. Every time I use it I think to myself, "why didn't you buy these sooner?" It can cut a branch almost one inch in diameter. I also like that branches can be cut up and put in a yard bag. I can now get three times more yard waste in one bag.



If anyone has had carpal tunnel surgery like me, you can appreciate any tool that allows you to save your hands for other tasks. If you decide to check them out, make sure that you determine how much the tool weighs. You are, of course, going to have extra weight due to the battery. Smaller batteries may weigh less depending on the number needed. Most models seem to be the cross-cutting type, which I prefer. The important thing to remember is that once you squeeze the trigger, the blades are engaged. Care should be taken if you are working in very dense branches. Make sure you can see where your hand is! Some models have a counter that keeps track of how many cuts you have made. I'm not sure why. We have been converting our gas and electric-corded power yard tools to ones that use rechargeable batteries. I can now use the blower!

All of our new tools have made it easier to do yardwork, but the power pruner is the tool I do not like to share!

Community Gardens

Two small but mighty crews joined Community Garden Chairs Judy Herman and Kathy Polach to tackle fall clean-ups this month. Even our Chairpersons' husbands were lured to help by the promise of using power tools! Please consider joining us next spring for this fun and fulfilling gardening.



Judy and Rose Schneider at
North Park



Judy T, Nancy K, Deb D, Judy &
Kathy at Chalice House.
(not shown - spouses!)

GCI October's Featured Treat

from Donna Schuld

Donna Schuld's *Pumpkin-Shaped Cheese Ball* went viral among our membership. Everyone took pictures and requested the recipe. Donna was a little enigmatic, saying just Google it, but she made the point that the secret was to wrap, rubberband, and thoroughly chill the ingredients. Here is one version. If your favorite ingredient is missing, just add it. It's the perfect, pretty appetizer for any fall event.

- 16 ounces (2 packages) cream cheese
- 3 1/2 cups sharp cheddar cheese
- 1 ounce (1 packet) Hidden Valley Ranch mix
- 1/2 cup Sharp cheddar cheese (optional)

Bell pepper stem

- 1) Use a stand mixer to combine two room temperature blocks of cream cheese with room temperature sharp shredded cheese. Room temperature will make sure they combine smoothly.
- 2) Stir in one package of ranch dressing mix.
- 3) Place mixture on large piece of plastic wrap and shape into a ball. (Pat shredded cheese all over ball to make it more orange, if desired.)
- 4) Wrap another sheet of plastic wrap around the cheeseball so it is double wrapped.
- 5) Wrap 3-4 thick rubber bands around the cheese ball to shape into pumpkin and refrigerate until firm, 4 hours or overnight. Overnight is better.
- 6) Press trimmed bell pepper stem into top of pumpkin. Serve slices of the pepper with crackers and cheese ball.



Better Than Dot's Ranch Pretzels

from Sharon Phillips

- 2-3 bags of small to medium pretzels
- 2/3 cup ranch dressing powder or 1 packet
- 1 teaspoon garlic powder
- 1 teaspoon garlic salt
- 1 teaspoon lemon pepper
- 1 bottle Orville Redenbacher's Butter Flavored Popcorn Oil
- Very large bowl with lid or one or two gallon zip bags

- 1) Mix together seasonings in a cup
- 2) Put pretzels in your largest bowl
- 3) Drizzle oil over pretzels and toss to coat, making sure all pretzels are coated
- 4) Sprinkle the seasoning mixture over the pretzels and toss to distribute
- 5) Cover the lidded bowl or split pretzels including any oil on the bottom into zip lock bags.
- 6) Allow pretzels to sit for 2 days, flipping bowl or bags a few times a day



Fresh Raspberry Bars

from Susan Erickson

An oh, so delicious treat Susan served at a board meeting - the raspberries picked fresh from her garden.

These are not your ordinary raspberry bars. They are loaded with thick filling of fresh raspberries that are perfectly sweetened. It is more like a pie filling and you just might need a fork to eat them.

PREP TIME 15 minutes COOK TIME 40 minutes MAKES 9 BARS

Ingredients

For the crust and topping:

1 1/2 cups all purpose flour
1 cup old fashioned oats
1 cup light brown sugar
1/4 teaspoon baking soda
1/4 teaspoon salt
8 tablespoons butter, melted

For the filling:

4 cups fresh raspberries
1/2 cup sugar
4 tablespoons cornstarch
1 teaspoon lemon zest
1 tablespoon lemon juice



- 1) Pre-heat oven to 350 degrees. Spray an 8-inch square pan with non-stick spray.
- 2) Stir together flour, oats, brown sugar, baking soda, and salt. Stir in melted butter. The mixture will be like damp sand but will hold together if you pinch it.
- 3) Press half of the mixture into prepared pan. Make sure to press very firmly.
- 4) Bake for 12-14 minutes until it is slightly puffy.
- 5) While the crust is baking, prepare the filling.
- 6) Place raspberries in a mixing bowl.

- 7) Combine sugar, cornstarch, and lemon zest until well blended. Add the lemon juice to the raspberries then fold in the sugar mixture. Let the raspberry mixture sit for 5-10 minutes.
- 8) Spread the raspberry filling over the baked crust.
- 9) Sprinkle the remaining oatmeal crumble over the raspberries.
- 10) Bake for 35-40 minutes until the raspberry juices are bubbling at the edges and the crumble crust is golden brown.
- 11) Let the bars cool completely before cutting.

Notes:

- Make sure you press the bottom crust down firmly before baking.
- Let the bars cool completely, giving time for the filling to set, before cutting.
- If you have to use frozen raspberries, add 1 1/2 more tablespoons cornstarch
- If you want to remove bars from the baking dish to cut, line the dish with a parchment paper or aluminum foil "sling" before patting in crust.

