



## NORTHERN CALIFORNIA CAMELLIA SOCIETY

### PETAL PUSHERS NEWSLETTER

December 2023

Inspirational Thought: *"Holidays are about creating cherished memories with loved ones and finding magic in the simplest moments."* ~Jeremiah Say

### CALENDAR FOR YEAR 2023-24

October 1, 2023 2PM

November 5-NCCS Meeting 2PM

**December 2 Holiday Luncheon**

January 7-NCCS Meeting 2PM

February 4- NCCS Meeting 2PM

February 17 – Judges Symposium/ Mini Show

February 24 - Peninsula Show

March 2 - Sacramento Show

March 3 - NCCS Meeting 2PM

March 9/10 - Nor Cal Show

March 16 - Modesto Show

March 23 – Justin's Mini Show

April 7 - NCCS Meeting 2PM

May 5 - DeVino's 2PM

July 13(Tentative) – Christmas in July



### NCCS AND ACS DUES FOR 2024

NCCS + ACS - \$10 + \$30 = \$40 1 Year

NCCS + ACS - \$20 + \$58 = \$78 2 Years

NCCS + ACS - \$30 + \$80 = \$110 3 Years

NCCS ONLY - \$10

Send to NCCS

c/o Jay Humiston

754 Palm Ave

Martinez, CA 94553

**\*\*\*PLEASE MAKE SURE TO PAY YOUR DUES!\*\*\***

### MEETING FOR THIS MONTH:

We will see everyone at DeVino's Pizza & Pasta Restaurant located at 2221 Morello Ave, Pleasant Hill, CA 94523 on Saturday, December 2<sup>nd</sup> at 2pm. Gift Exchange: \$15-\$20 spending limit.

## **WHAT TO DO THIS MONTH:**

1. If you are going to gib....do it now.
2. Enjoy your holidays!

## **MEETING MINUTES FROM November 5, 2023:**

In attendance: Justin Bergamini, Melissa Bergamini, Joellen Bergamini, Jay Humiston, Mary Bergamini, Julie Vierra, Don Lesmeister, Joan Lesmeister, Sarah Lytle, Beve Heathorn, Fred, Barbara Gordon, Tia Welty, Jerry Samelson and Nancy Samelson.

Justin brought samples of the merchandise with our new logo. He also discussed magnetic name tags to wear at the shows with our logo. We have new bumper stickers with the saying "Got Camellia?" Prices for some of the merchandise below.

Bumper sticker: \$2 ea.  
Name tags: \$10 ea.

Justin was introducing other new ways to get new members and community involvement. We will have a coloring contest for 14 years and under.

We need 50 trophies for our show in March.

Justin gave a very informative lesson on how to gib camellias. He handed out a bottle of gib to all members in attendance.

Raffle winners for November: Julie Vierra and Jerry Samelson.

## **GARDEN EVENTS IN THE AREA:**

Garden of D'Lights – Ruth Bancroft Garden & Nursery is presenting Garden D'Lights where you can walk through the garden experiencing a winter wonderland. This event is running from November 24 through January 6th. \$24 per person for members/\$28 Nonmembers - 5:30 p.m. – 8:30 p.m. on selected days. For more information <https://www.ruthbancroftgarden.org/>

Themes and Projects – There is a book signing with artist Karen Azoulay for her book "Flowers and their Meanings" on Saturday, December 2<sup>nd</sup> between 1-3 p.m. The artist will also host a reading at 1:30 p.m. This even takes place at 1275 Minnesota St., San Francisco in the Waterfront District.

### **FUN FACTS:**

- 3 billion Christmas cards are sent in the U.S. each year.
- Candy canes date back to 1670.
- Charles Dickens wrote *A Christmas Carol* in just 6 weeks.
- In Canada, Santa's zip code is HOH OHO.

## **SHARING PHOTOS AND NEWS:**

Want to share news or photos with the camellia society?

Feel free to send us a picture or share news with us and we will put it in the newsletter. Send your information or photo to Joellen Bergamini at [peanut\\_71@yahoo.com](mailto:peanut_71@yahoo.com)



**Leslie Ann**



**Dorothy Chester**



**Daisy Eagleton**

**Meet Jay and Jo's new family member, Wednesday. She is a furball of fun!**



## **Judges Symposium:**

We will be hosting the 2024 Judges Symposium for those interested in becoming a judge. It will be held on Saturday, February 17<sup>th</sup> along with our annual kick-off mini show.

## RECIPES FOR THE MONTH:

### **Pull Apart Cheese Bread**



#### Ingredients:

- 1 loaf crusty rustic bread
- 1 stick salted butter
- 1 bunch green onions, minced
- 2 tbsp parsley, minced
- 2 cups shredded cheddar cheese
- 1 cup of shredded mozzarella cheese
- 1 tbsp onion powder
- 1 tbsp garlic powder

#### Directions:

1. Preheat oven to 375°F.
2. Cut the bread loaf in a 1-inch grid pattern without slicing all the way through and place it on a lightly oiled baking sheet.
3. Melt butter in a small saucepan along with the onion and garlic powder. Using a pastry brush, brush the butter into all of the cracks taking care to brush the sides of the bread. Sprinkle the white and light green parts of the green onion along with the cheese into the cracks.
4. Bake the loaf covered with foil for 30 mins. Uncover and bake for 15 more minutes or until cheese is melted and bubbly. Top with remaining green onions and fresh parsley. Serve immediately.

## Glazed Brown Sugar Bundt Cake



### Ingredients:

#### Cake:

- 3/4 cup unsalted butter, room temperature
- 1 and 1/2 cups dark brown sugar
- 1 tablespoon vanilla extract
- 2 large eggs, room temperature
- 2 and 1/2 cups pastry flour
- 1 and 1/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 cup whole milk plain Greek yogurt, room temperature (or sour cream)

#### Brown Sugar Glaze:

- 1/2 cup dark brown sugar
- 2 tablespoons fat-free milk
- pinch of salt
- 1 teaspoon vanilla extract

#### Directions:

1. Preheat oven to 350 F. Spray the inside of a bundt cake pan with baking spray.
2. Cream butter and brown sugar together in the bowl of a stand mixer with paddle attachment fitted, about 3 minutes (or in a large bowl using a hand mixer). Add vanilla extract and eggs, one at a time, scraping down the sides between additions.
3. In a separate bowl, combine pastry flour, baking powder, baking soda, and salt. Whisk to combine.
4. Add half of the flour mixture to the butter and sugar, then mix until flour is completely mixed in. Add Greek yogurt and mix to combine. Then add remaining flour, scraping down sides after adding.
5. Pour batter into prepared bundt cake pan, then smooth the top with the back of a spatula. Bake for 35 minutes, or until cake is golden brown on the outside and springs back slightly when you push on it.
6. Let cool in pan for at least 15 minutes, then invert onto a wire rack to cool completely before adding glaze.

To Make the Glaze: Combine brown sugar, milk, and salt in a small sauce pan and heat over medium-high heat. Bring to a boil, then let reduce for about 2-3 minutes. Remove from heat, add vanilla, and let cool slightly before pouring over cake.

## CHECK OUT THESE WEBSITES:

[www.nucciosnurseries.com](http://www.nucciosnurseries.com)

[www.americancamellias.org](http://www.americancamellias.org)

[www.ruthbancroftgarden.org](http://www.ruthbancroftgarden.org)

OUR WEBSITE: [www.northerncaliforniacamelliasociety.com](http://www.northerncaliforniacamelliasociety.com)

Don't forget to check out our website and encourage the curious to do the same.

### Camellia Nomenclature



2024

## 2024 Nomenclature Book is Available

You can Purchase the hard copy or the digital with photos at Amazon by clicking on one of the links below:

[2024 SCCS Camellia Nomenclature](#)

[2024 SCCS E-Nomenclature](#)



### Your Board of Directors:

President: Justin Bergamini

Vice President: Beverly Heathorn

Secretary: Joellen Bergamini

Treasurer: Jay Humiston

**The Board:** Mary Bergamini, Nancy Samelson, Don Lesmeister, Joan Lesmeister, Julie Vierra, Barbara Gilmartin and Sarah Lytle