

NORTHERN CALIFORNIA CAMELLIA SOCIETY

PETAL PUSHERS NEWSLETTER

April 2024

Inspirational Thought: *"Spring is when you feel like whistling, even with a shoe full of slush."* ~Doug Larson

CALENDAR FOR YEAR 2023-24

April 7 - NCCS Meeting 2PM

May 5 - DeVino's 2PM

July 6- 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

MEETING FOR THIS MONTH:

Virginia Keen will be joining us to give a Bonsai presentation.

WHAT TO DO THIS MONTH:

Blooming season is winding down. Should now be watering once a week. Now is the time to start fertilizing your camellias. Your camellias should be fertilized 3 times a year-April, July and September.

MEETING MINUTES FROM March 2024:

Discussed adding Zoom to our monthly meetings in hopes to draw in new members from all over Northern California. We talked about our show scheduled for March 8-10th. We made \$30 on the raffle. Raffle winners were Barbara Gilmartin and Fred Newlan.



Events in the Area:

San Francisco: Northern California Cherry Blossom Festival- April 13-14 and 20-21, 2024 1700 Post St.

Fort Bragg: John Druecker Memorial Rhododendron Show and Plant Sale May 6-7, 2023 18220 N. Highway 1, Fort Bragg, CA

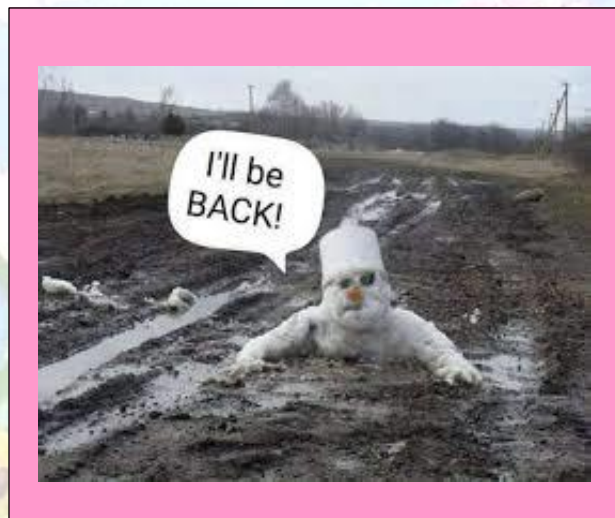
FUN FACTS:

- ❖ The earth's axis starts to tilt towards the sun.
- ❖ The hemisphere begins to warm significantly, causing new plant growth to "spring forth" giving the season Spring its name.
- ❖ Benjamin Franklin was the first to propose daylight savings time in 1784.
- ❖ Baby birds learn to sing during spring. Although they are born with the ability to sing, they must learn the specific songs of their species.
- ❖ Honeybees swarm in Spring.
- ❖ The Great Sphinx was built to point directly at the sun on the Spring Equinox.

NEW MEMBERS:

Please welcome our new members to the club. They joined during a visit at our show on March 9-10. WELCOME!!! Please come to our meeting on April 7th to receive your complimentary camellia plant.

- Ricky and Betina Williams
- Jennifer Figueroa
- Anita Johnson
- Jim Huntington
- Stephanie Hesselroth
- Donna & Joe Saba



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. You're your information or photo to Joellen Bergamini at peanut_71@yahoo.com.

NCCS Camellia Show 2024



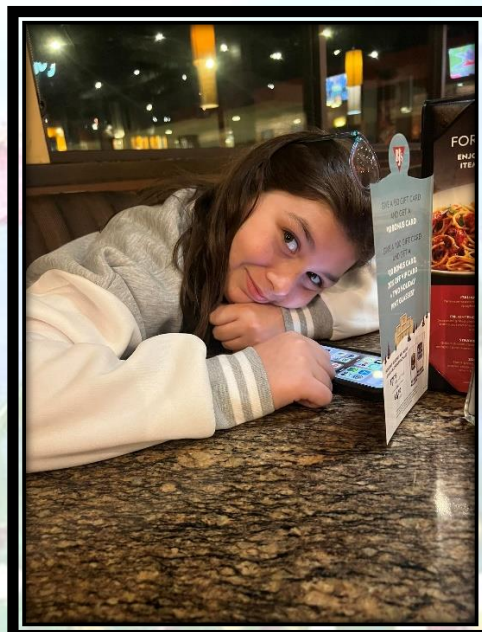
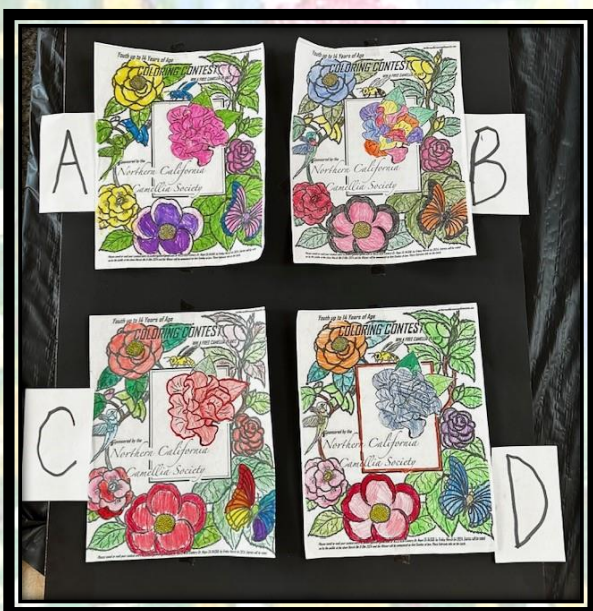
Best of Show winner:



Congratulations to Julie Vierra for winning Best of Show with Feathery Touch.

Coloring Contest:

Thank you to all the participants who entered the coloring contest. Letter C received the most votes. Congratulations to Rayna Bergamini!



RECIPES FOR THE MONTH:

Lemon Ricotta Cookies

Ingredients

- 2 and 1/2 cups (313g) **all-purpose flour** (spooned & leveled)
- 2 teaspoons **baking powder**
- 1/2 teaspoon **baking soda**
- 3/4 teaspoon **salt**
- 1/2 cup (8 Tbsp; 113g) **unsalted butter**, softened to room temperature
- 1 and 2/3 cups (335g) **granulated sugar**
- 2 large **eggs**, at room temperature
- 15 ounces (425g) **ricotta cheese**, at room temperature*
- 1 teaspoon **pure vanilla extract**
- 1/4 teaspoon **almond extract** (optional)
- 1 Tablespoon (15ml) **lemon zest**
- 2 and 1/2 Tablespoons (37ml) fresh **lemon juice**

Glaze

- 1 and 1/2 cups (180g) **confectioners' sugar**, sifted
- 1/4 cup (60ml) fresh **lemon juice**
- optional:** sliced almonds for garnish

Instructions

1. Whisk the flour, baking powder, baking soda, and salt together in a large bowl. Set aside.
2. With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter and sugar together on high speed until creamy, about 2 minutes. Scrape down the sides and up the bottom of the bowl as needed. With the mixer running on low speed, add the eggs one at a time, then add the ricotta cheese, vanilla extract, almond extract (if using), lemon zest, and lemon juice. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl as needed. Add the dry ingredients. On low speed, beat everything just until incorporated. Do not overmix. Dough will be very creamy, sticky, and thick. Cover dough tightly with aluminum foil or plastic wrap and chill for 1 hour and up to 2-3 days.
3. Preheat the oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. ([Always recommended](#) for cookies.) Set aside.
4. Remove cookie dough from the refrigerator. Measure cookies to be 1 Tablespoon of dough each—just use a Tablespoon measuring spoon and your finger to release it onto the sheet. Place 3 inches apart on the baking sheets. Bake for 13-14 minutes or until a cookie springs back when lightly poked with your finger. (That's how I test them!)
5. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely before glazing.
6. **Make the glaze:** Whisk the confectioners' sugar and lemon juice together until smooth. Add more confectioners' sugar to thicken or more lemon juice to thin, if desired. Spoon over cookies. Top with a sliced almond, if desired. If applied lightly, the glaze will set within a couple hours.
7. Glazed cookies will stay fresh covered at room temperature for 2 days or in the refrigerator for up to 1 week.



CHECK OUT THESE WEBSITES:

www.nucciosnurseries.com

www.americancamellias.org

www.ruthbancroftgarden.org

OUR WEBSITE: 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 Humiston

Treasurer: Jay Humiston

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

