



# Petal Pushers



## CALENDAR FOR YEAR 2023

May 6 - DeVino's 2PM

July 22 – Christmas in July 1PM at Jay and Joellen's House

**\*\*\*A HUGE thank you to Linda Kancev for her wonderful presentation on bees at our last meeting. It was fun to taste the different types of honey and learn how each type is produced.\*\*\***

**MEETING FOR THIS MONTH:** Our meeting this month will be a luncheon at DeVino's Pizza and Pasta, 2221 Morello Ave, Pleasant Hill, CA 94523.

**WHAT TO DO THIS MONTH:** Now is the time to prune and fertilize those plants. Remember to fertilize in April, July and September. Prune the plants so that a small bird can fly through the bush. This will ensure beautiful blooms for next season.

## CHECK OUT THESE WEBSITES:

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

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

### FUN FACT



**Did you know cranberries float because of air pockets inside...**

## NEW LOGO CONTEST

It is time to turn a new leaf and update our society's logo. We need a fresh face to help bring in new members and usher us into the future. If your entry wins, it will permanently be the NCCS logo and will be used in all matters concerning NCCS, including advertising and merchandise for both our members and the public.

The logo must include: a camellia, Est. in 1945 or 1946, Northern California Camellia Society.

Submission deadline is July 15<sup>th</sup>. We will vote on the best entry at our Christmas in July party on July 22<sup>nd</sup>. Submit all entries via email to Justin Bergamini at [justbergamini@gmail.com](mailto:justbergamini@gmail.com).

Current Logo:



New Ideas:



## RECIPE FOR THE MONTH:



### **Chocolate Chip Cookie Bars**

#### **Ingredients**

- 1 cup (2 sticks) unsalted butter
- 1 1/2 cups firmly packed dark brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon fine salt
- One 12-ounce bag (a scant 2 cups) semisweet chocolate chips

#### **Directions**

1. Position the rack in the middle of the oven and preheat to 350 degrees F.
2. Put the butter in a microwave-safe bowl, cover and microwave on medium power until melted. Alternatively melt the butter in a small saucepan. Brush some butter on the inside of a 9-by-13-inch pan and cool the remaining butter slightly. Whisk the remaining cooled butter, brown sugar, eggs and vanilla in a large bowl until smooth.
3. Whisk the flour, baking soda and salt in another bowl. Stir the dry ingredients into the wet ingredients with a spoon or spatula, taking care not to over mix. The batter should be thick and all of the flour mixture should be fully incorporated. Fold in the chocolate chips.
4. Spread the batter evenly in the prepared pan. Bake until the edges are browned and the center is completely set, about 30 minutes. Cool completely, at least one hour, cut into 24 pieces and serve.

## **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.

Today we share Don Bergamini's "Camellia of the Day" photo. This is Avalon Sunset.



### **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