

PETAL PUSHERS

WELCOME BACK TO THE 2020 - 2021 SEASON

Welcome
The
2020-2021 season is going to be very interesting. The Corona virus is changing how we are going to do our contact with our members. We are going to have ZOOM meetings.. If you do not have a computer, iPad, cell phone try to borrow one so you can join us. We will try to accommodate all our members if possible. We will proceed this year as things change. Miss seeing all our camellia friends, so take care and see you on our ZOOM meetings. **STAY SAFE.**



Yuletide

ZOOM MEETING - SUNDAY, NOVEMBER 1 AT 2 PM

Our speaker will be Randolph Maphis of Tallahassee, Florida. He will be speaking on camellias in Tallahassee. It should be a very interesting program. Information on how to get on ZOOM will follow. The link will be sent to you. If you have not given me your e-mail address please do so. If you receive the newsletter my email then I have your email, if my snail mail then I don't.



Cleopatra

WHAT TO DO IN OCTOBER AND NOVEMBER

1. Disbud your camellias
- only one bud per
terminal.
2. Prune cross branches
for better blooms.
3. Fertilize with 2-10-10
or 0-10-10.
4. Keep your plants
watered. Remember
not all plants get
watered if under eaves
and trees.
5. Start to gib after
Thanksgiving.
6. Clean up leaves and
debris under and
around your plants.
7. Spray for chewing
insects.

DUES FOR NCCS AND ACS

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

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

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

1 year NCCS ONLY - \$10

PLEASE PAY YOUR DUES AS SOON AS
POSSIBLE. MAKE CHECKS PAYABLE
TO NCCS.

Send to: NCCS

C/O Don Bergamini

2023 Huntridge Court

Martinez, CA 94553



Shishi Gashira



Leslie Ann



Purple Haze



White Doves

Zoom Meeting Instructions

1. Click on the link to download Zoom: <https://zoom.us/download>.
2. Click on this link to join the meeting on Sunday, November 1 at 2PM.

KEEP IN MIND THE FOLLOWING

1. You can “join” the meeting at any time before the meeting to test if you did it correctly. Be aware that it’s a conference room and if no one is in it the only person you will see is you if you have a web camera.
2. There is a mute/unmute feature on the screen. Please mute or we can hear everything that people are saying at the same time.

This is the season to enjoy sasanquas. They are your sun loving camellias that start blooming in October and continue blooming until January. They make great landscape plants and are prolific bloomers. They are gorgeous in the garden.



Ivory



Inspiration



Bonanza



Dream Team



White Shi Shi



Crimson-N-Clover



Inspiration



Green's Blues



Shi Shi Gashira



Carpet

Northern California Camellia Society

C/O 2023 Hunridge Court

Martinez, CA 94553

Loaded Cauliflower Casserole

Ingredients

6 slices bacon, cut 1/2 inch thick

2 med. heads of cauliflower, cut into bite size florets (3-4) lbs total

Kosher salt and freshly ground black pepper

6 oz cream cheese at room temp.

2 cups shredded cheddar

4 scallions. White and light green parts only, thinly sliced



Directions :

1. Preheat oven to 425 degrees F.
2. Cook bacon in a medium nonstick skillet over med. heat, stirring occasionally, until brown and crispy. (6 to 7 min) Transfer to paper towelled plate. Read serve 2 tbs of bacon drippings.
3. Put cauliflower florets in a 3 qt casserole dish. Toss with the reserved 2 tbs bacon drippings. 3/4 tsp salt and 1/2 tsp pepper. Roast until the florets are soft and begin to brown, about 30 min.
4. Meanwhile, mix together cream cheese 1 cup cheddar in a bowl until well combined. Dollop over cauliflower, then sprinkle the remaining cup of cheddar and bake until the cauliflower is tender when poked and the cheddar is melted and bubbly. 5 to 7 min. more.
5. Dollop with sour cream evenly over the casserole sprinkle with the scallions and reserved bacon pieces.

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