



January 2024 Issue

Volume 2 Issue 1

Winter Issue Feature Drumthwacket

KGC Holiday Decorations at the NJ Governor's Mansion



The KGC Vine would like to express heartfelt gratitude and appreciation to the Drumthwacket foundation, The Garden Club of NJ, and the KGC Drumthwacket decorating committee, led by Anne Marie Tomo-Reedy. We are elated to have the opportunity as a chosen garden club from the entire state of NJ, to represent the Bayshore region, and to create and showcase a beautiful thematic visage for visitors to historic Drumthwacket Mansion. Our Participation is truly an annual honor for Keyport Garden Club.

Visitors are always impressed by the creative vision, teamwork, and effort that goes in to making this event a great success. For 2023, KGC was chosen to decorate the Music Room. The Committee created a theme around angelic music. Bravo, team!



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Our New Year Issue!

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Winter Issue - Other Events & News



THESE BEAUTIFUL WINTER-FESTIVE ARRANGEMENTS ARE A LOVELY TESTAMENT TO KGC'S COMMITMENT TO COMMUNITY IN ACTION. WE THANK ALL THE PARTICIPANTS OF THESE COMMITTEES FOR THEIR CREATIVITY, TIME, AND ENERGY IN SUPPORTING THE SUCCESS OF THESE GIVE BACK PROGRAMS IN 2023.

December Cup of Cheer



December Cup of Cheer arrangements were crafted by KGC member Marianne Quercio Schell. They are sure to warm the hearts of the Anchor Care Residents

December Library Arrangements



The December Library arrangements, greeting every library patron, were created by KGC member, Joanne Royster.

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KGC TRIP Committee News

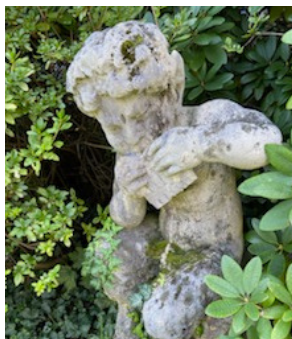
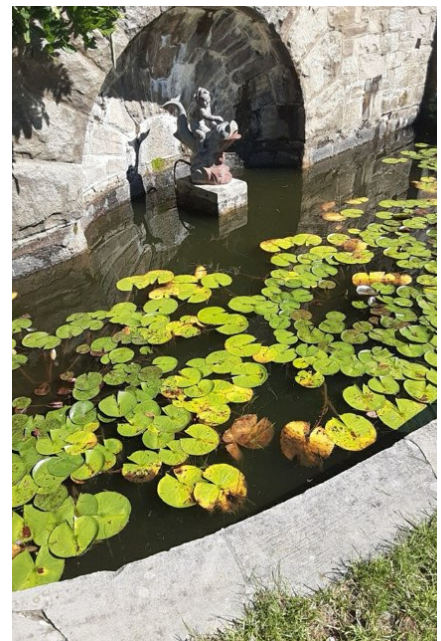
Fall 2023 Trip Highlights: NJ Botanical Gardens



Written by Bobbie Carey

On Wednesday, September 27, 2023, The Keyport Garden Club made a trip to the ***New Jersey Botanical Gardens*** (NJBG) in Ringwood, NJ. We chose the NJBG because most of us were not aware that this park existed. There were 32 of us in attendance and the day was sunny and beautiful.

Everyone enjoyed seeing the gardens and the Carriage House conducted by three knowledgeable guides. Ann took us through the carriage house and gave us some interesting history on the buildings and the families that lived there. Jim and Marty did the outside garden tours naming many trees and telling us the history of the trees and gardens.



The tour guides are all volunteers, and were so helpful and organized, which contributed greatly to this successful event. I also want to mention the head docent, Dorothy, who is still volunteering at the age of 90. Dorothy worked with me and took many phone calls to help make this such a great experience for all of our Garden Club members.



Trip Photos Provide by Patty Colson, Kimmy Sloan, and Sue Buccalento



COMING SOON:

Exciting adventures and trips for 2024,
presented by the KGC Trip Committee!



Other Links of Interest

[HTTPS://WWW.GARDENCLUBOFMONTCLAIR.COM/CALENDAR](https://www.gardenclubofmontclair.com/calendar)

[HTTPS://WWW.REEVES-REEDARBORETUM.ORG/CALENDAR/](https://www.reeves-reedarboretum.org/calendar/)

[HTTPS://EVENTS.RUTGERS.EDU/PDFS/UNDERSTANDING_SOIL_COMPACTION_-_2023.PDF](https://events.rutgers.edu/pdfs/understanding_soil_compaction_-_2023.pdf)

[HTTPS://MORRISPARKS.NET/INDEX.PHP/PARKS/FOSTERFIELDS](https://morrisparks.net/index.php/parks/fosterfields)

[HTTPS://LONGWOODGARDENS.ORG/EVENTS-PERFORMANCES/CALENDAR](https://longwoodgardens.org/event/s-performances/calendar)

[HTTPS://WWW.NYNJTC.ORG/HIKE/JAKES-BRANCH-COUNTY-PARK-LOOP](https://www.nynjtc.org/hike/jakes-branch-county-park-loop)

[HTTPS://WWW.JENKINSARBORETUM.ORG/](https://www.jenkinsarboretum.org/)

[HTTPS://WWW.ALLTRAILS.COM/TRAIL/SCOTLAND/ABERDEEN/LEUCHAR-MOSS-Forest-WALK?U=1](https://www.alltrails.com/trail/scotland/aberdeen/leuchar-moss-forest-walk?u=1)

[HTTPS://WWW.MONMOUTHCOUNTYPARKS.COM/PAGE.ASPX?ID=2483](https://www.monmouthcountyparks.com/page.aspx?id=2483)

[HTTPS://NJBG.ORG/CALENDAR/](https://njbg.org/calendar/)

[HTTP://NJFORESTRY.ORG/MYBACKYARD/](http://njforestry.org/mybackyard/)

[HTTPS://WWW.NJ.GOV/DEP/ENFORCEMENT/PCP/PCP-IPM.HTM](https://www.nj.gov/dep/enforcement/pcp/pcp-ipm.htm)

[HTTPS://WWW.NJHIKING.COM/](https://www.nj hiking.com/)

KEY EVENTS IN NEW JERSEY

[HTTPS://VISITNJ.ORG/NJ/EVENTS](https://visitnj.org/nj/events)

KEY EVENTS IN MONMOUTH COUNTY

<https://tourism.visitmonmouth.com/>

KEY EVENTS IN KEYPORT, NJ

[HTTPS://WWW.VISITKEYPORT.ORG/EVENTS/](https://www.visitkeyport.org/events/)



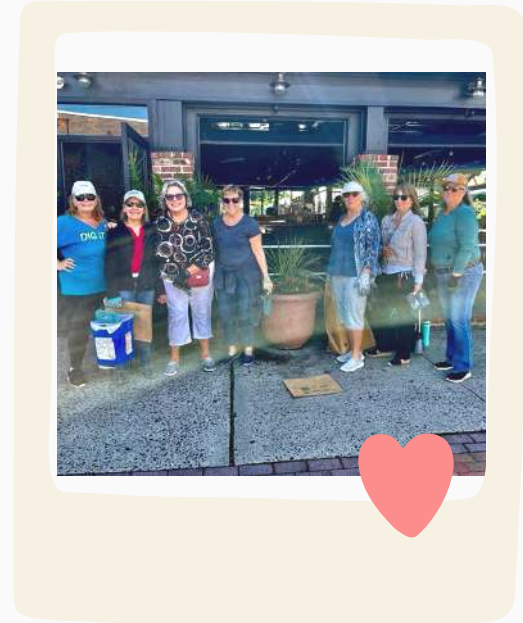


Featured Committee of the Month

JOIN A PROJECT! SIGN UP TODAY.

Town Beautification

A FABULOUS GROUP OF KGC VOLUNTEERS DEDICATED TO KEEPING THE TOWN OF KEYPORT BEAUTIFUL. THIS INCLUDES MAINTAINING PLANTERS THROUGHOUT THE TOWN AND AT THE SIGN GARDEN ON THE HIGHWAY, WATERING THE FLOWERS, PLACING PLANT ORDERS WITH THE PLANT SALE COMMITTEE. MANY AREAS WE MAINTAIN INCLUDE ARE PARKS, PUBLIC SPACES, SENIOR CENTER, AND THE LIBRARY.



WWW.KEYPORTGADENCLUB.COM



January Vegetable of the Month

Acorn Squash

Recipe for Acorn Squash Maple Pecan Parfait

Ingredients

- 1 acorn squash, halved and seeds removed
 - 2 tablespoons maple syrup
 - 1 tablespoon melted butter
 - 1/2 teaspoon ground cinnamon
 - 1/4 teaspoon ground nutmeg
 - 1/4 cup chopped pecans
- Greek yogurt or vanilla ice cream
- Granola for topping (optional)

Instructions:

1. Preheat your oven to 400°F (200°C).
2. Place the acorn squash halves on a baking sheet, cut side up.
3. In a small bowl, mix together the maple syrup, melted butter, cinnamon, and nutmeg.
4. Brush the maple syrup mixture over the cut sides of the acorn squash.
5. Roast the acorn squash in the preheated oven for about 30-40 minutes or until the flesh is tender.
6. While the squash is roasting, toast the chopped pecans in a dry pan over medium heat until fragrant.
7. Once the acorn squash is done, let it cool slightly. Then, scrape the flesh into a bowl and mash it with a fork.
8. In serving glasses or bowls, layer the mashed acorn squash, a dollop of Greek yogurt or a scoop of vanilla ice cream, and a sprinkle of toasted pecans.
9. Repeat the layers until you reach the top, finishing with a layer of yogurt or ice cream.
10. Optionally, top the parfait with granola for added crunch.

Serve and enjoy this delightful dessert that combines the sweetness of acorn squash with the richness of maple, pecans, and creamy yogurt or ice cream!



January Herb of the Month

Nutmeg

Here's a simple and delicious recipe for Nutmeg to ease the winter chill

Ingredients:

- 4 large eggs
- 1/2 cup granulated sugar
- 2 cups whole milk
- 1 cup heavy cream
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground nutmeg (plus extra for garnish)
- Optional: 1/4 cup bourbon or rum (for an adult version)
- Ice cubes

1. In a mixing bowl, whisk together the eggs and sugar until well combined and slightly thickened.

2. In a saucepan, heat the milk and heavy cream over medium heat until it just begins to simmer.

3. Slowly pour the heated milk and cream into the egg mixture, whisking constantly to avoid scrambling the eggs.

4. Return the mixture to the saucepan and cook over low heat, stirring constantly, until the mixture thickens slightly (about 160°F or 71°C). Do not let it boil.

5. Remove from heat and stir in the vanilla extract and ground nutmeg. If you're making the adult version, add the bourbon or rum.

6. Allow the eggnog to cool, then refrigerate for at least 2 hours or overnight.

7. Serve the chilled eggnog over ice cubes, garnished with a sprinkle of ground nutmeg.

Enjoy your homemade eggnog with the delightful flavor of nutmeg!



January Drink of the Month

Rhubarb Martini

Ingredients:

- 2 oz rhubarb-infused vodka
 - 1 oz triple sec
 - 1 oz fresh lime juice
- 1/2 oz simple syrup (adjust to taste)
 - Ice cubes
- Rhubarb stalk for garnish (optional)

Instructions:

1. To make rhubarb-infused vodka, chop fresh rhubarb stalks (about 1 cup) and let them steep in a bottle of vodka for 2-3 days. Strain the vodka to remove the rhubarb pieces.
2. In a shaker, combine the rhubarb-infused vodka, triple sec, fresh lime juice, and simple syrup.
3. Add ice cubes to the shaker, then shake the mixture well to chill the ingredients.
4. Strain the cocktail into a martini glass.
5. Optionally, garnish with a thin slice of rhubarb on the rim of the glass.

TAKE YOUR HOLIDAY PARTY ADULT BEVERAGES TO
NEW FLAVOR HORIZONS!
FOR INFORMATION ON HOW TO MAKE RHUBARB
INFUSED VODKA VISIT

[HTTPS://DISHESDELISH.COM/RHUBARB-INFUSED-VODKA/](https://dishesdelish.com/rhubarb-infused-vodka/)

Images Courtesy of: Craiyon.com
Recipes Courtesy of: Openai.com (ChatGPT3)



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Flower of the Month

Chrysanthemum



Chrysanthemum Tea Recipe

Ingredients:

- Chrysanthemum flowers (dried): 2 tablespoons
- Water: 2 cups

Instructions:

1. Rinse the dried chrysanthemum flowers under cold water to remove any debris.
2. Boil 2 cups of water in a pot.
3. Add the dried chrysanthemum flowers to the boiling water.
4. Allow the flowers to steep in the hot water for about 5-7 minutes.
5. Strain the tea to remove the chrysanthemum flowers, leaving a clear tea.
6. Pour the chrysanthemum tea into cups and serve.

Feel free to add honey or sugar to sweeten the tea according to your preference. Enjoy your soothing chrysanthemum tea!



Dessert of the Month Recipe

Chocolate Bread Pudding

Ingredients

- 2 ounces semisweet chocolate
- 1/2 cup half-and-half cream
- 2/3 cup sugar
- 1/2 cup 2% milk
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 4 slices day-old bread, crusts removed, cut into cubes (about 3 cups)
- Optional toppings:
Confectioners' sugar and whipped cream



image courtesy of www.tasteofhome.com

Directions

- IN A SMALL MICROWAVE-SAFE BOWL, MELT CHOCOLATE; STIR UNTIL SMOOTH. STIR IN CREAM; SET ASIDE.
- IN A LARGE BOWL, WHISK SUGAR, MILK, EGG, VANILLA AND SALT. STIR IN CHOCOLATE MIXTURE. ADD BREAD CUBES AND TOSS TO COAT. LET STAND FOR 15 MINUTES.
- SPOON INTO 2 GREASED 2-CUP SOUFFLE DISHES. BAKE AT 350° UNTIL A KNIFE INSERTED IN THE CENTER COMES OUT CLEAN, 30-35 MINUTES.
- IF DESIRED, SPRINKLE WITH CONFECTIONERS' SUGAR AND TOP WITH A DOLLOP OF WHIPPED CREAM.

<https://www.tasteofhome.com/recipes/chocolate-bread-pudding/>

ENJOY YOUR DELICIOUS HOMEMADE CHOCOLATE PUDDING!

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Considering a KGC membership?

Keyport Garden Club -Membership Information

To become a member of Keyport Garden Club

Visit www.keyportgardenclub.com
for the latest information & updates

As a reminder, Keyport Garden Club Membership
is open to all.

You do not need to reside in Keyport to become a member!

A passion for gardening and our wonderful
Bayshore community is the only requirement.

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Education & Speakers

THE VINE NEWSLETTER



Registration is now open for this year's Rutgers Cooperative Extension of Monmouth County AG and Master Gardeners

Coffee Talks, FREE Saturday morning *webinars* to get you thinking about gardening through the month of February.

Hosted by the Rutgers Master Gardeners of Monmouth County.

Please visit www.facebook.com/MonmouthCountyAG for more info on registration

February 3 @ 9:30 a.m.

Bats: Superheroes or Villains?

February 10 @ 9:30 a.m.

Alternatives to Invasive Plant Species:

Well-behaved Native Plants

February 17 @ 9:30 a.m.

Turf Wars: How to Keep Your Head About You When Everyone Else is Losing Theirs Over Lawn Care and Turf Grass

February 24 @ 9:30 a.m.

No-fail Tips for Gorgeous Container Gardens

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Seasonal Produce Guide

DINNER-MOM.COM

winter >

Beets
Brussels Sprouts
Grapefruit
Kiwi Fruit
Leeks
Lemons
Oranges
Parsnips

Pears
Potatoes
Pumpkin
Rutabagas
Sweet Potatoes and Yams
Winter Squash

spring >

Apricots
Asparagus
Broccoli
Green Beans
Mangoes
Mushrooms
Peas
Radishes

Rhubarb
Spinach
Strawberries
Swiss Chard

summer >

Avocados
Bell Peppers
Berries
Cantaloupe
Cherries
Corn
Cucumbers
Eggplant
Green Beans

Honeydew Melon
Kiwi Fruit
Okra
Peaches
Plums
Summer Squash
Tomatoes
Watermelon

fall >

Apples
Beets
Broccoli
Cauliflower
Cranberries
Grapes
Kale
Mushrooms

Parsnips
Pears
Potatoes
Pumpkin
Rutabagas
Sweet Potatoes and Yams
Turnips
Winter Squash



Photo Gallery - KGC 2023 Holiday Party



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Photo Gallery - Continued

THE VINE NEWSLETTER

Have some photos from recent KGC events that you'd like to share?
email us at: KeyportGardenClub@gmail.com



IMPORTANT Club Announcements

Next KGC Meeting: *NEW LOCATION*

Tuesday, January 30, 2024
7pm
at Gethsemane Lutheran Church
60 Maple Place
Keyport, NJ

***We are asking members to please bring a can or box of Soup for donation to the church food bank**

2024 Membership

2024 Membership forms are now available on our website.

Please complete and submit your application at your earliest convenience.

If you have any questions please address them to Donna by emailing
keyportgardenclub@gmail.com

Keport GardenWalk 2024!

Keyport GardenWalk will take place on June 1st & 2nd, 2024
Stay tuned for information on volunteering!

2024 Vine Editorial Team: Kimmy Sloan, Committee Head & Editor
Xan Yanosh, Editor & Layout Design
Have a feature idea or want to join our committee?
Please email keyportgardenclub@gmail.com

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