



The Garden Club of DeLand



Fetterbush

The Gabby Gardener

November 2025

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Welcome to Our New Members:

Lernik Davityan Magnolia
 Barbara Jones Magnolia
 Wini Knowlton Magnolia
 Cherie Anderson MAL
 Teri Ashley MAL
 Karen Bagley MAL
 Heidi Barker MAL
 Kevin Davis MAL
 Yulvonda Davis MAL
 Jean Domel MAL
 Nicholas Johnston MAL
 Rhonda Johnston MAL
 Rob King MAL
 Mary Ann Morrisette MAL
 Cheyenne Pugh MAL
 Tamera Rhode MAL
 Deb Stanley Rose

From the President - Casey King

Hi everyone!

Well, it looks like summer is officially over and we have entered the cooler days of autumn (cooler being a relative term here in Florida). In any case, the days are glorious!

I want to thank all of you who helped with the **Open House Plant Faire** that we hosted on the 19th – such a great event. When you ask members of the Garden Club of DeLand to step up for an event they really do. So do some non-members a **shout out to Rick Wiggins (Lupita's husband) and Caleb (Gretchen William's husband)** who both helped with the set up and lifting of heavy items, placing the signage, and basically anything we needed done. We all really appreciated your help gentlemen, you're welcome back anytime! Thanks to everyone's efforts it was a terrific day – we got the word out about the garden club, we raised about **\$3500.00**, gained some new members and the interest of several, and best of all, helped several children learn to enjoy the garden with their pot painting area. All that, while selling plants, crafts, and knick-knacks all in all a wonderful afternoon. We will be doing our after event analysis at the next governing board meeting I hope many of you who helped out can be there to discuss this.

I had so much fun this month attending the Magnolia meeting at A Place in the Son. We had a great lunch at their food truck and got a

wonderful tour of their native nursery. Thank you, Magnolias, for inviting me!! I was also kindly invited to attend the Firecracker Circle's meeting at Marshall Rawson's lovely home. Her gardens are stunning, and we got a great tour from Erin Micelli, circle president and horticulturist extraordinaire of the garden – I learned so much! Then a great dinner with the most delicious Pumpkin Soup (hopefully Erin shares her recipe with all of us). Their meeting was great, and I learned about the many things this circle does in our community.

Last Friday, I and seven members of our club attended the District VI meeting in Palm Coast - what a beautiful setting to celebrate the Fiftieth Anniversary of the founding of the Garden Club of Palm Coast. I want to brag on two of our members.

Suzanne Locke presented to the group about hosting "Mommy and Me" programs to the public. She showed beautiful examples of what can be made in these classes. Also, **Diane Schmidt spoke about the rich history of the Blue Star Memorials and why they are so important.** Great presentations ladies – thank you for representing all of us so well. I was also very pleased to accept a certificate recognizing the one-hundred year anniversary of the formation of the Garden Club of DeLand.

Again, thank you so much for your hard work and dedication to the Garden Club of DeLand together we are making our community a better place. See you on November 6th!

General Meeting, November 6th @ 10am

The Garden Club of DeLand will hold their General Meeting on Thursday November 6 at 10:00am at our Clubhouse, located at 865 S. Alabama Ave, DeLand Florida at the corner of Alabama Ave and Beresford.

All interested in learning more about gardening in our local area are invited to attend. The Garden Club of DeLand have Circles within the organization that meet independently and provide interesting opportunities to see local home gardens, established nurseries and fun social events. The invitation to join is extended to all.



On November 6, the GCD will be showcasing **Jen Knight from the Place in the Son Nursery** (home of the Peerless Landscape and Irrigation) who will speak on **Fall Vegetable Planting** and will bring plants to demonstrate what to plant. You don't want to miss this interesting program.

Diane Reed-Schmidt

Let's Party!!

It's almost time for the 100 anniversary celebration, Saturday, November 15th 5:00 to 8:00 pm honoring our Garden Club and its members over the past 100 years. Please come and join together for a salute to the Roaring 20's and the beginning of the Garden Club of DeLand.

Come as you are, **no need to dress** up if you don't want to. We only have 100 tickets to sell and they are going fast.

Contact [Lisa Schnetzer](#) or a circle president to purchase tickets. They are \$15.00 each or \$25.00 for two. Hopefully everyone can come and join in the celebration!!!

**Remember, there's only
100 tickets so they will sell out.**

*** Not open to the public.**





Thursday, November 20, 2025
1pm in the Clubhouse
the Book Club meets to discuss
"The Seed Keeper" by Diane Wilson.

Book Club - November 20th @ 1 pm

Thursday, November 20, 1pm in the Clubhouse the Book Club meets to discuss *The Seed Keeper* by Diane Wilson. (Snack is provided)

A review by Robin Wall Kimmerer author of Braiding Sweetgrass says, "With compelling characters (weaving the voices of four women) and images that linger long after the final page is turned, The Seed Keeper invokes the strength that women, land, and plants have shared with one another through generations." It is a beautifully told story of reawakening, of remembering our original relationship to the seeds and, through them, to our ancestors.

Looking forward to seeing you-all there.
Chris Nott

Calling all Elves...

**On Saturday, December 6 from
12:00 to 3:00 pm we will be hosting a**

Festival of Trees Fundraiser

We are asking for all to join in decorating Holiday trees and wreaths for a silent auction. Also, there will be a Holiday décor, baked goods table and a gift shopping area so please bring your donations to the November meeting. Each circle and special area will be asked to provide a decorated Christmas tree for the event (hint: it's ok to bring more than one). For more information reach out to Lisa Schnetzer lisschn@gmail.com or 305-586-2332.

There will be tree decorating times at the Garden Club on the following dates for the circles.

Monday.	December 1st.	10am-2pm
Tuesday	December 2 nd	10am-2pm
Wednesday	December 3 rd	10am-2pm

The times may be adjusted if needed to accommodate a Circle's needs.

Because of space, we are unable to store trees. The available time to bring in trees is listed above. You can either decorate at the clubhouse or bring them in already decorated.

HINT: Themed trees are always popular with buyers. We have some trees available and lots of decorations.

This is an event The Garden Club of DeLand has held in the past and it has been very popular with the public. We are hoping it will be just as successful for us this year. I hope you can join us and help make this a success.



A Century of Bloom: Honoring...

Elaine Waidelich

This year, the Garden Club of DeLand proudly celebrates its 100th Anniversary, a milestone that coincides alongside an equally remarkable occasion, the 100th birthday of our cherished **Magnolia Circle member, Elaine Waidelich.**

Elaine has cultivated a lifetime of gardening achievement and community service. She has been **GCD President three times** (1983-85, 2001-03, 2017-19) and has accumulated more honors than most people could hope to achieve in a lifetime.

She holds the title of Flower Show Judge Emeritus and is

A recipient of both the Hall of Fame Award and the Pillar of Pride Award.

In addition, she is a Life Member of the FFGC, the NGC, and Deep South, while earning the NGC 4 Star title. She has generously contributed many unique items to the Magnolia Circle that she has collected from her travels around the world, as she frequently opens her home for Magnolia Circle meetings.

As we reflect on a century of cultivating gardens, community, and growth, we honor Elaine, **whose beautiful soul and passion have inspired countless members with a green thumb and a generous heart.**



Happy 100th Birthday Elaine!

FUN with Flowers Workshop

Come make a Fall table arrangement at FUN with Flowers workshop.

Suzanne Locke will be teaching the workshop at the Firecracker Circle meeting.

**Tuesday November 18th,
6:30PM at the clubhouse.**

Cost is \$25. per arrangement. Make 2 and give one as a gift!!!

Pre-registration is required. Please mail a check to Mary Lambert

1145 Glen Falls Rd Deland 32720.

Checks are to be made out to Firecracker Circle. And must be received by November 15th.



Notable Native



Lyonia lucida – common names: Fetterbush, Shiny Leaf, Lyonia

This native shrub is a member of the blueberry/azalea family and is very well adapted to the soil and climate conditions of Florida and is best used in a shady garden. It grows to a height of about 3 – 15 feet, forming a multi-stemmed arching look. It has shiny evergreen foliage and produces very fragrant white to pink flowers in the

spring. It likes rich, acidic soils but can tolerate sandy conditions after it is established.

The plant is an important source of nectar for bees and butterflies in the spring and it will spread by rhizomes and root suckers to form a thicket. This would make a great plant in a wetter, shady area like a rain garden. Typically a hardy plant in the right place but it is somewhat susceptible to leaf spot.

Please note though, all parts of this plant are toxic so if you have young children or pets that like eating plants, it may not be a good choice for your garden.

Picture from [Florida Wildflower Foundation](http://www.floridawildflowerfoundation.org)

Garden Club of DeLand, Garden of the Month October 2025



Violet Akopyan of Flowing Well Road in DeLand is our Garden of the Month recipient for November 2025. Violet began working on her garden in 2020, even before she moved in. She is a retired computer engineer who moved to the US from Armenia 34 years ago and to Florida 8 years ago. She enjoys sewing, baking, cooking, and recently sourdough bread baking. Violet also serves her community as treasurer for The Garden Club of DeLand.

Violet has enjoyed gardening for many years, but about 5 years ago it became a real love and a daily source of joy. Her garden has a little of everything—native plants, edibles, tropical plants, pollinator-friendly flowers and containers that create a vibrant, inviting space. She has fashioned different types of garden areas around her home. There is a vegetable garden, a rose garden, fruit trees, and her favorite, a sitting area surrounded by lush plants with jasmine adding fragrance to the space.

Violet has had some challenges gardening in Florida, especially dealing with the heat and the sandy soil. She has found that simply loving a plant isn't enough. It needs the right environment to thrive and patience to understand what works in your garden.

She encourages gardeners to think of their garden as an ongoing activity without an end date, rather than a project. Put all your love and energy into it and you will reap the rewards.

Article by Deborah Dubois

Photos Courtesy of Violet Akopyan

Submitted by Garden of the month chairperson Erin Miceli

Lend A Hand for the Neighborhood Center

We are hosting a Food Drive at our next general meeting, November 6th. If you feel so inclined – this is not mandatory in any way, please consider bringing one of the following items for the Neighborhood Center's Food Pantry. [Carole Gilbert](#) will collect all the items we bring on this day and deliver them to the proper location. Thank you in advance for your donations!

The Following is a List of Suggested Items:

Fruits: Canned fruit (in its juice, no sugar added varieties), dried fruit, 100% fruit juice

Vegetables: Canned vegetables (reduced salt/no salt varieties), 100% vegetable juice, spaghetti sauce

Grains: Rice, pasta, crackers (whole-grain varieties), ready-to-eat cereal (low sugar/high-fiber), oatmeal

Protein Foods: Canned meat/poultry, canned tuna/salmon (packed in water), canned/dry

beans & peas (low/no salt varieties), peanut butter

Dairy/Dairy Alternatives: Nonfat dry milk, evaporated milk, soy milk

Meals: Beef stew, canned soup (reduced sodium varieties), chili, other canned meals

Other: Nutritional drinks (ex, Ensure, Boost)

Baby Food: Must be in complete, undamaged original packaging. No individual serving glass or plastic containers unless in an unopened case.

Non-food Items: Diapers, toiletries (soap, shampoo, shaving cream, etc.). It must be unopened and stored separately from food donations.

Infants: Powdered infant milk or soy-based formulas (WIC-approved preferred), Baby cereal, Baby fruits (single ingredient preferred), Baby vegetables (single ingredient preferred), Baby Meats (no meat sticks)

Contact [Carole Gilbert](#) with questions.

Who Doesn't Want a Discount??

Your Garden Club of DeLand is worth so much more now! With your membership card two local businesses have agreed to offer us discounts (you need to show your current card). The businesses and their discount amounts are listed below

Select Growers 10% discount
4391 St. Rd 11
DeLeon Springs, FL 32130
386-736-1155
megan@selectgrowers.com
M-F 8am-5pm
S 8am-4pm

Flowing Well Native & Fruiting Tree Farm
15% discount
1134 N. US -17
Pierson, FL 32180
386-343-0312
Website: flowingwelltreefarm.com
Madison@flowingwelltreefarm.com
M-F 9am-5pm
S 9am-4pm

We will hand out membership cards at the next meeting. I am working on getting discounts from other vendors as well.

The Garden Club of DeLand

865 South Alabama
DeLand Florida 32724
(386) 624-6960 - The Garden Club of DeLand
gcdeland@gmail.com

(386) 279-1241 Rental Information
rentalsgardenclubofdeland@gmail.com

Social Links: [FaceBook](#)
The Garden Club of DeLand's [Website](#)

The Garden Witch's Pumpkin Chicken Soup

Yields: 12-16 servings
Prep time: 20 minutes
Cook time: 4–6 hours on low

Ingredients

For the slow-cooked chicken and base:

4–6 chicken leg quarters
Water to cover
2 containers (about 8 cups) chicken broth
2 (15-ounce) cans pureed pumpkin
1 tbs ground ginger
1 tbs ground cinnamon
1 tbs dried thyme
1–2 tbs salt, to taste
black pepper, to taste
1/4 cup lemon juice
1/4 cup balsamic vinegar

For sautéing:

1 Vidalia onion, chopped
As much garlic as you wish, minced
2 tbsp olive oil

Add-ins:

1 bag frozen corn
1 bag chopped spinach
Carrot or sweet potato chunks
Mushrooms
For finishing and garnishes (optional):
Heavy whipping cream or coconut milk to make a creamy soup
Turmeric
Hot sauce or crushed red pepper
Cilantro/Culantro, chopped, with Parmesan cheese (highly recommended!)

Instructions::

Cook the chicken: Place the chicken leg quarters in the crock pot and cover with water. Cook on low for 4 hours, or until the chicken is tender and falling off the bone.

Reserve the remaining water for broth.

Shred the chicken: Carefully remove the cooked chicken from the crock pot. Let it cool slightly, then remove the meat from the bones and skin. Shred the chicken using two forks and set aside.

Sauté the aromatics: While the chicken cools, heat the olive oil in a large pan over medium heat. Add the chopped Vidalia onion and sauté until it softens, about 5 minutes. Add the minced garlic and cook for another minute until fragrant.

Add to the slow cooker or stock pot:

Add the sautéed onion and garlic to the crock pot, along with the pureed pumpkin, chicken broth, shredded chicken, ginger, cinnamon, thyme, lemon juice, balsamic vinegar, salt, and pepper.

Add vegetables: Stir in the frozen corn, spinach, carrots or sweet potatoes, and mushrooms. If using fresh carrots or sweet potatoes, simmer for at least 30 minutes to ensure they are tender.

Simmer the soup: Cook the mixture on low for about an hour to allow all the flavors to meld.

Adjust seasonings: Taste the soup and add chicken bouillon for more flavor if desired.

For a creamy soup (optional): Stir in heavy whipping cream or coconut milk until well combined. Do not let the soup come to a boil after adding the cream.

Finish the flavor profile (optional): For added complexity, stir in an additional splash of lemon juice or balsamic vinegar. Add turmeric, hot sauce, or crushed red pepper for extra flavor or heat. Add a cinnamon stick as garnish for extra whimsy.

Serve: Ladle the soup into bowls and garnish with fresh cilantro or culantro and/or parmesan cheese.

Thank you Erin for sharing!