



Quail's Tales

December 2007

President's Preface

'Tis the season for holiday greens. Come to the December meeting where Stacy Buatti will again bring her enthusiasm in leading the greens workshop.

Does everyone have their fabulous new yearbook? If you don't, stop and see Angela with her basket. Many thanks again to Angela, Nancy and Marge for another job well done.

Keep in mind that the District 1 flower show is coming up March 7-9. Sally and Lisa have urged us to enter horticulture exhibits in the past. We did it for our own mini flower show this past May! Let's try to get a plant or two in tip-top, show-ready condition. Hey, we won't be gardening outside. Any more helpful hints, Sally or Lisa?

Do you need some sparkle for your holiday table? Bid on a piece of the silver dishes up for silent auction at the December meeting. Katie had a preview viewing last month.

January is our winter month off for garden club activities. Enjoy the break and stay cozy.

Is anyone still gardening? Some communities extended their yard waste pickup into December. That would have been fine if it hadn't snowed and froze. Myself, I am done but not finished. Back to enjoy the break and stay cozy.

— Sandy C

December 13 meeting

Put those newly purchased greens to use at our annual holiday greens workshop. Stacy Buatti will lead the workshop. Greens and oasis, wet and dry, will be available for purchase. Think about bringing a container, decorations, and clippers.

We'll complete the silent auction of extra silver (and one red tablecloth) during the workshop. Flo Holzkecht and Katie Wemyss will head up the event.

Hospitality for December meeting will be provided by Flo Holzkecht, Jean Moran and Katie Wemyss with the board members all bringing something tasty to share.



Minutes of November 8 meeting

Meeting opened at 8:45 p.m. Printed minutes were approved. Sign-up sheets were passed to assist with the greens sale. Members were asked to include their phone numbers.

Garden Therapy: Next bagging will be held at Jeannine Gundle's home on November 9 at 10 a.m.

Junior Gardeners: The next meeting will be held at the Library on December 8 at 10:30 a.m. The children will be making a Christmas swag.

David Henry was given permission to purchase whatever is needed to get the new club web site up and running.

Katie reminded us to be sure to pot up our perennials for the spring plant sale.

Meeting closed at 9:15 p.m.

Respectfully submitted,
Chris Sechler, Secretary

Garden Therapy

January project is For the Birds. Carol Smith is chair; committee includes Shirley Perkins, Marcia Stewart and Jean Moran.

Banish cabin fever in February with a Potpourri project. Sandy Cusack and Mar Sclawy are co-chairs; committee also includes Jan and David Henry.

Save list: We need ½ gallon juice and milk cartons, knee hi sheer stockings, 6-ounce tuna and cat food cans.

Greens sale report

Thank you to all who helped at this year's greens sale. We sorted, weighed, filled orders and arranged the greens on Friday and opened to the public on time on Saturday. Those who came and did all the advance work, and the Saturday sales were: Amy Langdon, Flo Holzknicht, Peggy Dapkus, Carol Smith, Chris Sechler, Angela Paul, Ellie Case, Katie Wemyss, Mar Sclawy, Gretchen Pugsley, David Henry and Sally Ouellette. Lisa Steinkopf couldn't be with us, but sent goodies for those who worked. This was truly a team effort! Thanks also goes to those who ordered greens. This year most of our orders were from our members, and we appreciate your buying greens for the holidays,

Our sales to date have netted a profit of \$37.85. An additional \$69 was made on the soup mix prepared by our club members. We still have lots of greens for you to purchase.

Recommendations for another year include:

1. Update the mailing list and include email addresses where possible to cut back on postage.

2. Make greens arrangements and swags for purchase. Since greens are being sold by various groups, this would provide a different commodity for us to sell, and would involve skills that we have learned in garden club. Also, workshops are fun and can be done ahead of time if greens are kept in the cold
3. Hold the sale November 29 (the Saturday after Thanksgiving). We could schedule the greens to come on Friday, November 14, and have workshops during the week of November 17. This would give us the 24, 25, 26, and 27 for Thanksgiving, with the sale to follow on November 29.

Coming Up

Jan. 4, 10 a.m. Garden Therapy bagging at Carol Smith's house.

Feb. 5, 7 p.m. Garden Therapy bagging at Mar Sclawy's house.

NOT Coming Up—a meeting in January. Time for some R&R after the holiday sprint. See you in February.

Horticulture



CHRISTMAS CACTUS

How many of us have received a small blooming plant at Christmas time and wondered how this could be called a cactus? Where are the spines?

Christmas cactus, Schlumbergera, is an epiphytic cactus found in the crotches of trees in Brazil. It likes more shade than sun and prefers an acidic soil. It likes to be warm and moist with higher humidity than usual. The flowering is triggered by the shortening day length and it is important not to disrupt this with too much artificial light. These plants can become very large specimens and live for a very long time. The original Christmas cactus was pink, but has been hybridized to have many colors. The white and yellow ones must be kept warmer, or will become pink tinged. After blooming, they can be kept much drier and cooler. A 50 degree room in the winter would be perfect.

If you want to share your beautiful blooming cactus, all you need to do is remove 2 or 3 segments and give them to a friend who can then start a new plant. Many people move their plants outside for the summer, under a tree or somewhere else shady and then bring them back in for the winter. Just remember to watch for any unwanted visitors.

I have my grandmother's easter cactus and I've had it for over 5 years. I remember her having it as far back as I can remember. It is at least 30 years old. It blooms near Easter and has more of a shaggy, star shaped flower and is red. If you don't already have one of these beautiful plants, now is the time to buy one and you will be able to enjoy it for years to come.

Merry Christmas and Happy New Year!!!!

Lisa

Katie's Installment Cookbook—Chapter 4

Baked Salmon with Herbs

2½ cups soft bread crumbs (about 5 slices)
4 garlic cloves, minced
2 tablespoons grated Parmesan cheese
2 teaspoons dried parsley flakes
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons butter, melted
1 salmon fillet (3 pounds)

Line a 15 x 10 x 1 inch baking pan with foil; coat foil with nonstick cooking spray. Set aside. In bowl, combine bread crumbs, garlic, Parmesan cheese, parsley, thyme, rosemary, salt and pepper. Add butter; toss to coat evenly.

Place salmon on prepared pan. Spray with nonstick cooking spray and pat with bread crumb mixture. Bake, uncovered, at 350 degrees for 35 to 40 minutes or until fish flakes easily with a fork. **Yield: 8 servings.**

Nutritional analysis: one serving equals 313 calories, 14 g fat (4 g saturated fat), 102 mg cholesterol, 343 mg sodium, 8 g carbohydrates, 1 g fiber, 36 g protein. **Diabetic exchanges:** 5 lean meat, ½ starch.

...and Chapter 5

(in case there's still some pumpkin pie mix around the house)

Pumpkin Mousse in Cinnamon Pastry Shells

2 packages (10 ounces each) frozen puff pastry shells
3 tablespoons melted butter
Cinnamon sugar*
1 can (30 ounces) Libby's Easy Pumpkin Pie Mix
1 box (3.4 ounces) vanilla instant pudding and pie filling mix
2 teaspoons ground cinnamon
1 cup frozen whipping topping, thawed

Preheat oven to 400 degrees F.

Place pastry shells on baking sheet. Brush tops with butter and sprinkle with cinnamon sugar. Bake according to package directions. Cool to room temperature. Remove tops and reserve for garnish. Remove soft pastry inside shells and discard.

Beat pumpkin pie mix, pudding mix and cinnamon in large mixer bowl on medium speed for 2 minutes. Gently fold in whipped topping. Spoon about 1/3 cup pumpkin mousse into each pastry shell. Top with pastry tops. Serve immediately after filling the shells.

*For cinnamon sugar: Combine 1 tablespoon granulated sugar and ½ teaspoon ground cinnamon in small bowl.

Makes 12 servings

--From Women's Lifestyle, November 2007

Critter Spotting

Perverse pilgrims! The migrating diving ducks are back on the lake, but too far away to be identified. We've tried the super strong binoculars and Steve's zoom lens, but the rascals manage to stay far out on the lake, diving for something tasty they can't seem to find closer to our windows.

The local birds, on the other hand, had no trouble finding the bird feeders just outside the kitchen windows within about 20 minutes of when I set them up in the garden. First in line, a pushy blue jay, but of course. A cardinal landed before the chickadees invaded. Last year's hawk must still have her eye on the place because the birds don't linger at the feeders. A little downie shinnied (do birds have shins?) his way up the feeder pole to the suet feeder, grabbed two pecks and took off.

Squirrels also located the feeders but they aren't gorging themselves—yet. For the first time ever we actually have sunflower seed left in the feeder after the chickadees and sparrows have sorted out all the smaller seeds. Perhaps the hawk finds them a treat as well.

There was just enough ice on the pond at Heritage Park during the greens sale for the Canada geese to walk tentatively on this new frozen surface. Why can't they take that as a sign it's time to fly south?

On a more domestic front, we have acquired a dog, a new line of offense with the chipmunks and groundhogs (we hope) next spring. We considered that it may be pushing the groundhog season a bit to have acquired her now, but Toots was waiting serenely in a crate at Petco a few weeks back when we dropped in just to see what kind of dogs come to a Petco rescue session. What a swell marketing strategy for the store. Folks come in with hands in pockets, walk out laden with pet supplies they had no intention of acquiring when they walked in. At least that's what happened to us.

Once we'd made the decision to adopt Toots, we had some serious shopping to do. The new dad walked the aisles, choosing all sorts of things that he thought a ginger-haired terrier mix must have to start life in a new setting. I walked behind him, removing things from the cart till we were down to the basics: collar, leash, bed, food and water bowls, something to put in them.

We've ramped up a bit since then. Best buy: a book on dealing with terrier mixes. They have a lot of issues, and we're learning about all of them.

--Mar Sclawy