



GARDEN DELIGHTS

Issaquah Garden Club

"Plants take away some of the anxiety and tension of the immediate NOW by showing us that there are enduring patterns in life."

Charles Lewis, horticulturist

December Meeting

December 9, 2015, 10:00 A.M.

"The Magic of Boxes and Bows"



Ready, set, go! It is time for sharing ideas for using nature's bounty to add the finishing touches to gift boxes. Bring your creations for magical craft ideas to add to a sack, a plaque, or even a place mat!

Everyone, please WRAP THE LID AND BOX SEPARATELY so they can be opened. The wrapping paper should be plain so the decorations and bows will show off. If you don't have a box with a lid, there will be extras on hand at the meeting for you to use. There will be ribbon and dried flat leaves and tiny pine cones and nuts available for everyone to share.

We will use clear silicone caulk to add decorations to gift box lids or to sacks, collages or plaques. You are also encouraged to bring something you have decorated with dried plant materials for other occasions. Or you might also make something before the meeting to bring to share.



Please don't forget your cup, plate and utensils!

And don't forget your donation for the Issaquah Food Bank!

You are asked to bring your donations in substantial paper bags, such as Trader Joe's bags.

PRESIDENT'S MESSAGE

Is it December already? Where did the year go?

Last month, I spent four days at Ocean Shores, part of it amidst that big storm. We had a three-bedroom condo right next to the jetty, and from the main floor (2nd floor) we could look over the jetty at the big waves and heavy wind. Some years ago, my mother and her sister, and the rest of our family spent a week at Ocean Shores. Mother had projects for us to do—gluing Christmas decorations on wreaths and swags. I wanted to duplicate that memory, so I took all of her shell collection and glue gun, and made shell arrangements on basketry for Christmas presents. Heavens, that hot glue hurt!

Since everyone had homework from the Garden Club—cover your boxes, tops and bottoms, I took my collection of boxes to Ocean Shores, and glued the paper on there. So that's all ready to go for the meeting on Dec. 9. I also started digitizing the music from cassettes into the computer—anyone remember Uncle Bonsai?

Happy Holidays to all of you, and good luck getting through this, the busiest time of the year.

Joy

DECEMBER'S LUNCHEON

All members are asked to bring pot luck dishes for our luncheon this month. We'll use the following distributions of dishes that members will bring: A—D salad; E – G morning coffee snack; H—M dessert; and P—Z

main dish. The luncheon crew, tasked with receiving the dishes, serving the dishes and cleaning up afterwards, will consist of **June Beckerman**, Hostess, with her helpers **Janel Garnett**, **Cate Mueller**, and **Michele Peltonen**, but other members could offer to help.

FLOWER SHOW SCHOOL

Flower Show School I, sponsored by Chinook District will be held April 12 -14 in Kent, WA. Information and registration are in the Washington Garden & Design magazine, (formerly Smoke Signals).

We hope that some of our members would go to Kent to study with the National Instructors that will be teaching both design and horticulture and also flower show procedures. Since these schools come around only occasionally, our members should take advantage of them being offered this close.

HOLIDAY SHOW, 2015

At the Holiday Show, “Starry, Starry Night,” November 4 and 5, Issaquah Garden Club participated with a booth in the sales room. This was made possible by Dianne Tanner, who brought items for sale that had been donated primarily by June Willard and Gloria Woo. Dianne set up the booth and manned it, with the help of IGC volunteers: Debbie DeFilipps, Joan Harris, June Hassebroek, Joy Jackson, Karen Lee, and Cate Mueller. The sale netted \$324.50. [See the bottom right picture, page 3.]

PICTURES FROM “STARRY STARRY NIGHT”

These pictures were all taken by one of our newest members, Debbie DeFilipps.



PLANT THERAPY

On **Monday, November 23, 2015**, the following IGC members joined Chairman Karen Bukantz at the Issaquah Nursing and Rehabilitation Center to create Thanksgiving centerpieces: **Debbie DeFilipps, June Ann Hassebroek, Cate Mueller, Dianne Tanner, Shadi Wang, and Gloria Woo.**



SMOKEY BEAR / WOODSY OWL POSTER ENTRIES DUE DECEMBER 15TH

Remember to get all entries in to Dianne Tanner. You can bring them to the December 9th meeting. Remember to check the NGA or Forest Service web sites for all information. If you need labels for the back of your posters, Dianne will have some at our meeting. Let's have fun with neighbors, grandchildren and help teach them to "Give a Hoot, Don't Pollute" and "Only You Can Prevent Wildfires." There will be an educational exhibit at our meeting that was shown at the Holiday Show in Olympia at the beginning of November.

THE FRIGHTENED FROG BOOK ORDER

Books that were ordered will be distributed at our December meeting in time for Christmas giving. The price is \$10 for each book. Please bring cash or a check to give to Dianne Tanner. Also available at the December meeting will be a few "VISION OF

BEAUTY" calendars. June Ann will have these for sale.

BELLEVUE BOTANICAL GARDEN NEWS

GARDEN D'LIGHTS OPEN!

Garden d'Lights opened on Saturday, November 28 and run through Saturday, January 2. The event is open each evening (including holidays) from 4:30 -9:30 pm with the last entry at 9pm. The cost is \$5 per person (children 10 and under are free). To buy tickets and get more information about the event (including FREE nights), please visit the [Garden d'Lights website](#)



Buy Your Early-Bird Tickets for the NW Flower & Garden Show at the Trillium Store, BBG

The NW Flower and Garden Show will run February 17-21, 2016 at the Washington State Convention Center in Seattle. Early-bird tickets are \$17 for adults.

2016 STATE CONVENTION

The next meeting of the Convention planning committee will be held at Redmond Library on January 22 and February 26. If you haven't already done so, please post the convention dates on your 2016 calendar: **June 7 through 10, 2016**, at the Embassy Suites in Eastgate.



KALETTES

Kalettes are a brand new vegetable that are a fresh fusion of sweet and nutty. Not only do they have great flavor but Kalettes are also incredibly versatile and can be cooked in a variety of ways—sautéed, roasted, grilled or eaten raw.

Kalettes are the product of 15 years of hard work and dedication (using traditional breeding techniques) from the British vegetable seed house Tozer Seeds. Kalettes are a non-GMO vegetable developed through traditional hybridization and not genetic modification. The inspiration behind Kalettes came from a desire to create a kale type vegetable which was versatile, easy to prepare and looked great. Crossing kale with Brussels sprouts was a natural fit since they are both from the Brassica Oleracea species which also includes cabbage, cauliflower and broccoli. The result is a brand-new vegetable which looks a little like a tiny cabbage with green frilly leaves and streaks of purple. You can get Kalette seeds from Johnny's Selected Seeds (<http://www.johnny>

seeds.com/). Kalettes' three bicolor varieties are specifically slated for sequential harvest slots. Autumn Star is first to produce for early season harvest, Mistletoe for the mid season harvest slot, and Snowdrop to meet late season demand. Plant all three for an extended harvest program. The early crop requires a minimum of 110 days to mature, from time of transplanting.

"Kalettes grow best in cooler weather, especially when forming florets, but will perform well in areas with mild summer weather prior to floret formation," notes Steve Bellavia, Product Technician at Johnny's. "In areas with hot summers, the crop can be transplanted in late summer for successful fall, winter, and spring harvest." From seed to edible floret, total time requisite for crop production ranges from 15 to 19 weeks.



[Taken from the December 2015 issue of The Gardeners' Club Newsletter, La Jolla, CA.]



SCONE RECIPE

This is the basic recipe found in many British cook books, [handed down by the writer's mother}

Ingredients:

8 oz. self raising flour (2 cups) *	1/2 teaspoon turmeric
1/2 level teaspoon salt	1/2 teaspoon of baking powder
2 oz. butter (half a stick) *	1/4 cup dried chives
1/4 pint milk, with extra milk for brushing on top	1/2 cup finely shredded cheese
	Tablespoon of parmesan cheese

Heat oven to 450 degrees. Mix dry ingredients together and add butter. Rub butter into flour until texture is like bread crumbs. Add cheese and mix. Add milk and mix with knife until dough binds and is not sticky. Turn onto floured surface and knead quickly until smooth. Roll out to 1/2 inches thick and cut into rounds using 2 1/2 " cutter. Place on greased metal tray and brush tops with milk. Bake for 7-10 minutes in top of oven.

*You can easily substitute a vegetable fat like Earth Balance or use all purpose flour and add more baking powder. All the added ingredients are approximate...

[Taken from the December, 2015 issue, The Gardeners' Club Newsletter.]

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