



**Antigonish Garden Club
Fall Newsletter Vol 4
The pre-Christmas theme
will hopefully give you a
smile, and a chance to enjoy
some member's Christmas
preparations.
Thanks to All who shared.**



Note: The Garden Club would like to extend condolences to Mary Ballard on the recent loss of her Mother, the late Irene Margaret Aubrecht.

You can HELP make good things happen!

- **In the middle of our holiday hustle, we want to take a minute to share how your support is having a huge impact right now:**
- **We've received applications for Christmas support from 6,236 households and we're working hard to fulfill the requests as more continue to come in.**
- **We delivered food to almost 60 member food banks this week. This includes some of our holiday hamper deliveries, as well as regular, ongoing support!**
- **In the last four days we've made home deliveries of 444 of our COVID-19 food boxes to 128 households that weren't able to access a food bank.**

**FEED NOVA SCOTIA
NEEDS OUR SUPPORT**
**You can support provincially or
at our local Food Bank**





Pat Smith had an idea for a member participation craft that was to take place at a November meeting. Since that idea had to be scrapped, she brought her idea and materials to Sharon’s dining room table where we proceeded to concoct one of the small centerpieces using the “citrus roses” Pat had made months ago. There will be a bit of an outline of the procedure, followed by a series of pictures to highlight the steps taken.

One panel will show how to make the citrus roses.

The finished arrangement can be left as is or a bit of “bling” can be added.

Materials

- Mixed greenery
- Container- e.g. empty Tetley Tea can
- Floral oasis, snips. Scissors, vegetable parer, wooden skewers, glue gun
- Flexible foil wrap, piece aluminum foil
- Orange or other citrus(for demo)
- Citrus roses, made and dried earlier



Prepare the container

- **Cut a piece of decorative foil and wrap the container**
- **Insert a piece of floral oasis(dry)**
- **Insert greenery to make a nicely covered base**
- **Heat glue gun on a sheet of foil (in case of drips)**

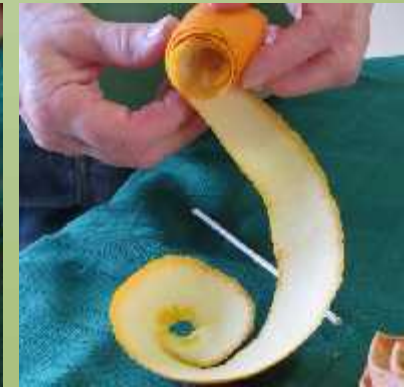


- **Attach skewers to roses with a bead of hot glue**
- **Allow time for glue to set**
- **Insert desired number of roses in container, trimming skewers for proper height**



Making the Citrus Roses

- Oranges, grapefruit, clementines work best. Lemons or Limes are more difficult
- Start at the top and pare the thinnest possible strand of peel
- Coil the finished peel on itself and set on its base. Leave to dry.
- Obviously these need to be done ahead
- Adding a dessicant pack to the storage container will ensure dryness





materials

orange plus roses

container, foil wrap

floral oasis
in container

greenery added

beginning the peel

create as thin a
strip as possible

this is called
the "bum"

coil the strip
closely upon itself

finished rose
set aside to dry

desiccant packs can
be added to storage container

heat glue gun on
a sheet of foil

wooden skewers get
glued to the roses

allow time for the glue to dry

insert as many roses as you wish



**GLUTEN FREE
CLEMENTINE CAKE**

**PAT SMITH HIGHLY
RECOMMENDS THIS CAKE**
It seems to complement our Citrus
Rose Arrangement



GLUTEN FREE CLEMENTINE CAKE

GLUTEN FREE CLEMENTINE CAKE

Easy gluten free cake made from whole clementines.

PREP TIME 2 hours **COOK TIME** 1 hour 10 minutes **TOTAL TIME** 3 hours 10 minutes

FOR THE CAKE

1 pound clementines, 4 - 6 clementines

6 eggs, large

1 1/4 cups sugar

2 1/3 cups almond flour, (ground almonds)

2 tsp baking powder

1 tsp salt, kosher or sea salt

1 tsp vanilla

FOR THE GLAZE

1 /2 cup powdered sugar

1 tbsp. clementine juice

1 tsp. clementine zest

1. Put the clementines in a pot with cold water to cover, bring to a boil and cook for 2 hours. Drain and set aside to cool.
2. Preheat oven to 350 degrees. Butter and flour an 8-inch springform pan. To keep it gluten free, use almond flour for this as well.
3. When clementines are cooled enough to handle, break in half and remove any seeds (if there are any) then put entire fruit into the bowl of your food processor and let it rip until the fruit is reduced to a pulp without any big chunks remaining.
4. Add the eggs to the bowl of the food processor and pulse to combine. Add vanilla and sugar, then pulse to combine again until batter looks uniform. (~ 10 pulses)
5. In a medium bowl, whisk together almond flour, salt and baking powder. Add to bowl of food processor and run until batter is thoroughly combine and uniform.
6. Pour the cake mixture into prepared pan and bake for an hour. Check cake after 30 - 40 minutes, if it is browning too much, cover with foil to prevent over browning .
7. Pierce with a skewer or knife to check for doneness. (It should come out clean). If knife or skewer still looks wet, continue baking for another 5 - 10 minutes, check after the first 5 minutes, so you don't over bake it.
8. Remove from oven and leave to cool in the pan. When the cake is cooled enough to handle, remove from pan and finish cooling on wire rack.
9. Mix powdered sugar and juice to form a glaze. Drizzle over the cake and garnish with clementine zest.

NOTE: Any thin-skinned citrus fruit such as satsumas, tangerines, clementines, thin-skinned oranges, etc. will work in this recipe.

Pat Smith

This the pretty wreath Pat made for her home.



Paula Smith

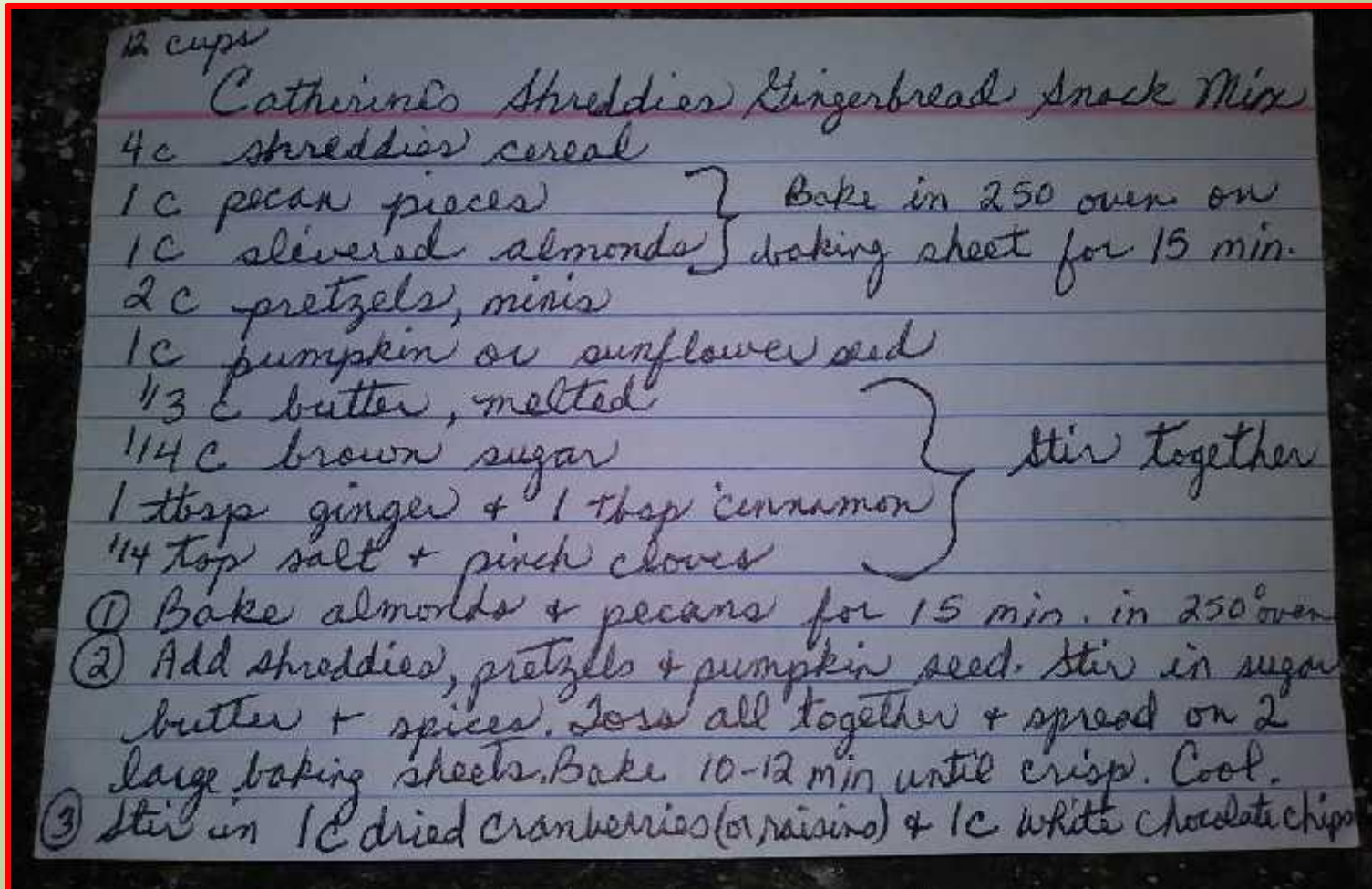
The arrangement I made with fir and pine branches, Holly berries, pine cones and dogwood branches.

Merry Christmas and Happy Holidays to All

Note: The Garden Club would like to thank Paula for the great job she did co-ordinating the care of the School Garden in 2020



Here is a recipe Paula sent for a nice snack to enjoy over the holidays.
"Catherine's Shreddies Gingerbread Snack Mix"



Note: Recipe is typed out in next page, in case you want to print it

SHREDDIES GINGERBREAD SNACK MIX

INGREDIENTS

4 cups shreddies cereal
1 cup pecans, pieces
1 cup almonds, slivered
2 cups pretzel twists (mini) or 2 cups pretzel sticks
1 cup pumpkin seeds
1/3 cup unsalted butter, melted
1/4 cup brown sugar, packed
1 tablespoon ginger, ground
1 tablespoon cinnamon
1/4 teaspoon salt
1 pinch cloves
1 cup dried cranberries or 1 cup raisins
1 cup white chocolate chips (optional)



DIRECTIONS

- 1. Preheat the oven to 250°F Arrange the pecans and almonds in an even layer on a baking sheet. Bake for 15 minutes or until golden and fragrant; cool slightly.**
- 2. Combine the nuts with the Shreddies, pretzels and pumpkin seeds in a large bowl. Stir the melted butter, sugar, ginger, cinnamon, salt and cloves until combined; drizzle over the cereal mixture. Toss thoroughly to coat the pieces evenly.**
- 3. Spread mixture on two, large, baking sheets. Bake, rotating pans once, for 10 to 12 minutes or until crisp and fragrant; cool completely. Stir in the cranberries and white chocolate chips (if using); transfer to an airtight container. Store at room temperature for up to 1 week. Makes 12 cups (3 L).**



**Merry Christmas from Yvonne,
even her chickens are festive**



Michelle Reid



Some freshly cut fir with a few sprigs of fake red berries displayed in a tin bucket with red cardinals painted on the side. (I am so jealous of Margie Mac Innis that she had an actual cardinal visit her feeder a few years back.)

The God's Eye creations were made by my two boys many years ago. I have forgotten who made which one. The sparkly red poinsettia is yet, once again, another craft idea I saw on the internet. It appeals to me on so many levels.

I LOVE poinsettias and I love things that sparkle!!

The Christmas teacups come out for the month of December. My collection isn't too vast... just four. Sadly, one of the prettiest tea cups I have ever seen was **STOLEN** by **MARGIE MAC INNIS** at one of our Christmas Garden club teas! Margie was lucky enough to have her number drawn after mine so, faster than Santa sliding down the chimney, she scooped it out of my hands. That's alright though... I would have done the very same thing if given the chance.

I'm looking forward to next year and hopefully attending that festive event again!!

The craft in this picture is pretty simple. Buy some little pears and hot glue some lovely ribbon to them, then hang them from a branch with a partridge. (also bought).



To me it wouldn't be Christmas without the smell of melting hot glue and a few of those painful burns!!!



The little poinsettia that sparkles in my Christmas cactus brings me great joy !!! This time I made it and attached it to a bamboo skewer so I could stick it in with a plant. Once again, a few sparkly pipe cleaners and a good You tube video (in Spanish) and "Bob's yer uncle!"

Well folks, I just want to wish you all a very Merry Christmas ... especially you, Margie, and an end to the pandemic in 2021 !!!!!



**Poinsettias
a holiday staple**

Poinsettias are ubiquitous at this time of year. They're available everywhere — grocery stores, nurseries, florists, big box stores, fund-raisers for charities — and that means they're often considered a holiday decorating cliché.

How unfortunate because poinsettias are easy to care for and come in a variety of colours from vivid scarlet to creamy ivory and every shade in between.



While we're on the subject of poinsettias, please know that they're only mildly toxic to cats and dogs — not poisonous.

If your pet nibbles on a leaf, the milky sap may cause irritation.

An ingested leaf or two may bring on an upset tummy.

Certainly, pets and poinsettias can co-exist in the same household.

[“Caring for poinsettias”](#) provides advice on how to keep poinsettias lively and bright. (Adapted from Garden Making)



Lots of Poinsettias are grown in Nova Scotia greenhouses, in places like Musquodoboit Harbour, Brookfield and Falmouth. Hopefully some that appear locally will be from these growers.

Sharon's Birthday Poinsettia



Eleanor Smith

Every year Eleanor transforms part of her dining room to a beautiful Christmas Village



Perky Little Snowmen

A closer look at one shelf of the village



**Merry Christmas
from Eleanor**

Festive Images and Merry Christmas from Joan





Sharon

I sometimes think I don't do as much Christmas "stuff" as many, but when I think about it, there seem to be some constants through out the years. This little Garden Angel makes her way to the side table and is pleasantly simple. I am not sure how she will fare this year with two little rampaging black kittens on the scene. Perhaps the same can be said of the Christmas tree! A constant that has transpired each year for eons, it seems, is that I make a table centerpiece a few days before Christmas. A bit more about that to follow.

**A typical approach involves picking a bucket of mixed greenery from the garden, hopefully before heavy winter. Done this year~Dec.6
White Pine, Holly, Leucothoe and PJM Rhodo sprigs are the usual candidates. I might add a bit of fir if my Christmas tree has needed a trim.**



Choices for the fresh flowers varies year to year, but I seem to gravitate to a red and white theme.

Wet floral oasis is the base for an arrangement, about 3/4 of a block fits a 8-9” container. Containers and oasis are readily available at 5-\$1.00 here in Antigonish. Greenery is added to make a good base for the flowers.



Flowers for this one included red Gerbera, white Mums and Baby's Breath.

This is one made in 2014

Favourite from last year





**Other constants involve tree ornaments ,
food and a wreath that is presented to me by
my neighbor.**

**The lovely Garlic ornament was a gift from
my son Ian, the cookie tray from Lori seems
to appear each year. Another food constant
is shared on the next page.**





Herbed Potato Casserole ~ 8-10 servings
"The now traditional 'turkey dinner' accompaniment!"

10 (or more) whole potatoes, med-large
250 milliliters sour cream, lite or regular
250 grams cream cheese, cubed
1/4 cup butter
1 cup green onions, chopped (4-5)
1/2 teaspoon pepper, black, to taste
1/2 teaspoon salt, approx to taste
~1/2 tsp. marjoram, dried/crushed
1/2 cup parsley, fresh chopped
fresh thyme if available
1/2 cup bread crumbs, Buttered
plus parsley or mix of herbs

Peel potatoes. Cook until tender. Drain, mash with butter, add cream cheese mash to melt. Add sour cream and seasonings (except breadcrumbs). Combine until smooth. More sour cream may be added if needed.

Transfer to a greased baking dish (~9"X13") Smooth top.

Cover & refrigerate until ready to bake.

Add buttered/herbed crumbs in attractive pattern just before baking.

The crumb topping is optional! Bake ~ 400F oven ~ 20 minutes until golden and heated through.

Note: May be made ahead several days and refrigerated. It can also be frozen Thaw before baking.



Hopefully this year we will all have enough “constants” to give us a joyous Christmas, even though some may be missing.



Twas the night before Christmas and all through the yard...

Not a plant was left standing, the ground it was hard.
The tools were all hung in the garage with care
A well deserved rest now that the garden was bare.

The bulbs were nestled all snug in their beds,
While visions of springtime danced in their heads,
I in my Snuggie, my husband with our cat
Had just settled in for a long winter's chat.

When out in the hydrangeas there arose such a clatter,
I dropped my seed catalogs to see what was the matter.
Away to the front door I quickly dashed,
Half expecting to find my yard had been trashed.

When I opened the door, it was suddenly clear.
Here was a sleigh and eight tiny reindeer
With a little old gardener so lively and quick
I knew in a moment it must be St. Nick!

More quickly than crabgrass his coursers they came
And he whistled and shouted and called them by name.

"Now Holly! Now Ivy! Now Daisy and Ruel
On Rose, On Petunia, Fern and Lily too!

To the top of the trellis! To the top of the wall!
Now dash away, dash away, dash away all!"

So up to the housetop the reindeer they flew
With a sleighful of gifts and St. Nicholas too.

I closed the front door and was turning around
When he slid down the chimney, hitting the ground.
He was dressed all in red, with Wellies on his feet,
And a poinsettia on his cap made him look really neat.

He stood up quite quickly and went straight to his work
With a composter for Cathy, a Dutch weeder for Dirk.

There were asters for Ann, a pine tree for Paul
And a garden design book for use by us all.
Next came a rain barrel. This was for Rob.
And finally, for me, a ginkgo key fob.

Then laying a trowel aside of his nose
And giving a nod, up the chimney he rose.
He ran to his sleigh and gave a quick whistle
And away they all flew like the seeds of globe thistle.

But I heard him exclaim as he drove out of sight,

"Merry Christmas to all gardeners and to all a good night."

WRITTEN BY KAREN GESSLER OF HORTLUTHC.
BASED UPON THE ORIGINAL BY CLEMENT CLARE MOORE
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Merry Christmas



Let's hope for a gentle and brief winter

