

This Month's News...

2022-23 Garden Club Board:

- *Adele O'Neal – President*
- *Deb Smith – Vice President*
- *Charlene Drake – Treasurer*
- *Elaine Pollak – Secretary*

Dates to Remember 2022-23

- **December 5** – Wreath Arts & Crafts Contact Colleen M. for more info.
- **Dec. 17** – Holiday Open Gate See info below
- **December 19** – 10 am. Club Meeting then lunch
- **January 16** – Club Meeting – Charlene Doland, “Why Edible Gardens, and Why Now?”
- **June 11, 2023** – Garden Tour/Faire 2023

President's Corner

Theme: Coming Together for Growth Adele O'Neal

Happy December! I hope everyone had a wonderful Thanksgiving, enjoying the company of family and friends. I made my world famous (okay, only my friends think it is great!) pumpkin cheesecake and joined Dana's family for a wonderful turkey dinner. It's more about the family and camaraderie than the food anyway, right?

Thank you, Ann Silverthorne, Cozette Caster and Peter Sturman for volunteering to take on the leadership role for the Garden Tour. We can anticipate a wonderful and successful Tour in 2023! There are still two or three lead committee roles that need to be filled, which they will be talking about over the next couple of months, so think about volunteering to help!

Sounds like the Rakettes had a fun, but wet parade event on the Friday after Thanksgiving. Thank you to Jan Clay for organizing it and thank you to the members who participated.

I am looking forward to the December general meeting – a luncheon catered by Laughing Bean, fun and socializing – what could be better!?!

Fun, fun and more fun for the months ahead! See you at the December meeting! **DECEMBER Holiday Lunch served at 11 a.m.** Elaine Pollak

I hope all enjoyed and have recovered from Thanksgiving. Speaking of eating, we will have a luncheon catered by Laughing Bean at our December meeting on the 19th at 11 am after our short general meeting at 10.

The menu is ham and cheese, and veggie quiches. Potato, fruit, and Caesar salads from Laughing Bean. Assorted pastries. The cost is \$13.

We do have to know if you will be attending by Dec. 7th so Laughing Bean can properly prepare. Please let Charlene know and also tell her if you are gluten free.

Please make checks payable to **McMinnville Garden Club**. You can pay on the 19th although sooner is better. All reserved meals must be paid for, please.

Decorated Pumpkins A Success

What fun was had creating our Fall decorated pumpkins!

This month our Arts & Crafts group is creating **holiday wreaths/baskets** in Colleen M.'s FABULOUS shop on December 5. For details, please contact her.

Bring any decorations (unbreakable recommended) and special plant clippings you want to use along with your gloves, clippers, (wire, wire cutters, etc. if you have them). Some will be provided. There will be LOTS of greens there too as well as wreath forms. An empty cardboard lids like the ones we get at the nurseries will be helpful to transport. Signup occurred at the November meeting.

Post Office Daffodil Bulbs

Over 150 daffodil bulbs were planted at the Post Office in November. Great fun. Can't wait till spring to see them blooming.

Another group of 200 will be planted out at the West End entry soon. Thanks for all your help!





Eleven hardy club members raked their way through the rain for the Holiday Santa Parade on Third Street. Way to go!

Holiday Open Gate, Dec. 17

Saturday, Dec. 17 Hosted by Wayne and Sandy Bartnik

Janis Stoven, Membership Committee Chair invites you to: 1:00 pm to 9 pm

1225 NW St. Andrews Point McMinnville

Last year members of the McMinnville Garden Club were invited to this event and approximately 25 attended. All had a delightful and joyful time. You too can attend this year!

The large home, surrounded by interesting garages filled with vintage cars and a model train, is the site of the annual **BETA BETA CHRISTMAS OPEN HOUSE FUNDRAISER**. The landscape features a large display of lights. You (and your spouse/friend) are welcome to attend this gala event. Arrive when you wish and depart when you please. Help yourself to finger foods and various libations in the kitchen.

Minimum Donation: \$10 adult – \$5 per child

There is ample seating to visit with others in spacious rooms. At least one decorated tree is in each room. A favorite room for many last year, was the quilting room. The room held a quilt frame and featured various drawers and pull-outs for fabric and a large bay window catching the sun. Be sure

to peek in the garages and other rooms as well. All are open for your viewing pleasure and showcase holiday decorations.

All donations (100%) support Beta Beta Educational Foundation which provides financial assistance to women majoring in education at Oregon colleges and universities. If you desire, donations more than the minimum, are tax deductible and a receipt will be available. Our attendance last year, helped fund more women.

Add the date, time and location to your calendar. This is a lovely gathering you surely will not wish to miss. The house is located down a driveway, and additional parking is on St. Andrew's Drive. Come, visit, eat, linger, and enjoy the magic of the season!

RSVP to Sandy 503-970-6985 or Wayne 503-970-6363 or email: ws.bartnik@comcast.net

Chamber of Commerce Update Join the FUN!

MACC GREETERS' FRIDAY EVENTS: DECEMBER 2022 at 8 AM

December 2 – Encore Home Furnishings December 9 – Sherman Williams December 16 – Harvest Fresh

Good Eats by Betty B.

Holiday Gingerbread Cookies

(Makes a big batch) 1 C (2 sticks) butter

- 1 C sugar
- 1 egg
- 1 C Grandma's molasses (yellow label)
- 2 T apple cider vinegar
- Cream butter & sugar in mixing bowl. Add egg, molasses, and vinegar
- 5 C flour
- 2 t ground ginger
- 1 ½ t baking soda
- 2 t cinnamon
- 1 t cloves ½ t salt

Combine all dry with a whisk. Add to butter mixture and mix well forming a soft dough. Divide and wrap in saran wrap. Chill at least 3 hours.

Roll out half at a time. Keeps well in the fridge, so you can make a dozen at a time if you choose. Roll out on lightly floured board. Use your favorite cookie cutters.

Spray cookie sheets with butter Pam. Preheat oven to 375 degrees. Bake 5-6 minutes. When cool, decorate.

Mark Your Calendar!

Our club has been asked to help with some of the decorations and provide volunteers for the Oregon State Federation of Garden Club's annual convention in Wilsonville on **June 12-14, 2023**. Pioneer District's clubs are assigned to this summer's event. We created centerpieces for one of the dinners about eight years ago and had a good time. SO, get ready. We hope to see a lot of hands going up!

Also, our club will be hosting the Pioneer District Spring meeting and luncheon in McMinnville on April 20, 2023. We will keep you posted about the planning and what the club can do to help!

Websites to Explore

- **National Garden Club** <https://gardenclub.org>
- **Pacific Region National Garden Club** <https://pacificregiongardenclubs.org/>
- **Pioneer District Website** <http://oregongardenclubspioneer.97048.info/home.aspx>
- **Oregon State Garden Club's Website** <http://oregongardenclubs.org>
- **Yamhill County Master Gardeners** <https://ycmga.org/>
- **McMinnville Community Garden** <http://www.mcminnvillecg.org>
- **Serenity Garden** <https://mcminnvillegardenclub.org/serenitygarden/>
- **Hydrangea Winter Care:** <https://www.allaboutgardening.com/hydrangea-winter/>
- **Plants NOT to Prune in the Fall:** <https://www.bloomingbackyard.com/plants-to-not-prune-in-fall/>
- **Revamp Your Border:** <https://www.themiddlesizedgarden.co.uk/revamp-border-11-tips-turn-scrappy-into-sensational/>
- **Lots of Fun Ideas** <https://www.gardendesign.com/>