



Seattle Garden Club

All The Buzz

January, 2022

www.seattlegardenclub.org

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Happy New Year! My new year's wish for our Garden Club is to safely return to in person meetings. Meanwhile, I'm grateful to have Zoom to stay connected and continue our important work.

Speaking of important work, warm congratulations and major kudos to our "Holiday Stars" Auction Co-Chairs Cindy Bostwick and Tori Ragen and their team for executing another incredibly successful on-line event! Thanks to their hard work we'll have significant funding for Community Projects in the new year.

More kudos and appreciation go to Meeting Arrangements Chair Laurie Riley who planned and executed a festive and delicious luncheon that provided the perfect opportunity to express gratitude to several "Holiday Stars", members who went above and beyond for our Club during the height of the pandemic last year. Awards Chair Jolie Roze surprised the following with these unique special awards: "Heartfelt Hort Award" to Hort Co-Chairs Wade Garretson and Betsy Larson for their creative and informative Zoom meetings; "Golden Gavel Award" to 2020 Auction leaders Sue Brickman, Cindy Bostwick, Patsy Pattison and Suzette de Turenne for their strategic pivot to an engaging on-line auction and the "Transformative Tech Award" to Kim Bishop, the tech whiz who kept us all connected.

Rounding out our luncheon program, I shared the honor of representing our Club on Veterans Day at the Des Moines Memorial Drive Preservation Association Centennial celebration. This celebration commemorated the Club's first major Civic Project in 1921, "The Highway of a Thousand Elms". I had the pleasure of surprising the organizers by announcing our future donation of 6 (disease resistant) American Elm trees to be planted in a small grove along the former highway. Standing in the footsteps of our SGC Founders who orchestrated this project as a memorial to Washington State soldiers killed in WWI will rank among the highlights of my tenure as President.

I look forward to "seeing" you in January for our Zoom only Hort and General meetings and offer my warmest wishes for a very happy new year's celebration with family and friends!

Barbara

Programs, E-news & Opportunities

Be sure to check the online master calendar for the latest information.

[Click here for the SGC Calender](#)



PLEASE SIGN-UP for SGC MEETINGS via [SIGN-UP-GENIUS \(SUG\)](#)

By using Sign-Up-Genius (SUG) as you RSVP for all SGC meetings you'll help us stay organized and it will help YOU with reminders and give you all the information you will need to join our zoom calls.

If we all learn to take a few minutes to learn the habit of using Sign-Up-Genius for all our meetings, our systems will run more smoothly, we'll have more time to learn from one another and have fun!

GCA Online

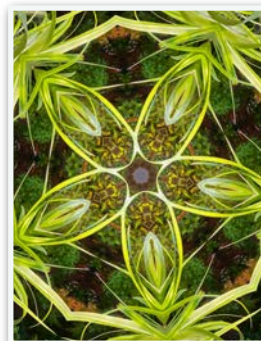
GCA is providing access to conferences and study groups to all members. Go to the GCA website to access these talks.

[GCA Homepage](#)



Have any articles or photos that would interest all of GCA?

If so, please send ideas first to, Margaret Williams, Zone XII Bulletin Rep. - mawilliams712@gmail.com



Ways & Means

Thank you! Thank you! Thank you! Our members are truly Holiday Stars! Thanks to your generosity our second online auction was a huge success. At this point we have raised over \$58,000 dollars! Donations are still coming in and we will continue to keep you updated. As you all know the money we raise at our holiday auction allows us to give to worthy organizations in our community.

It was a joy to gather in person again for a wonderful lunch and holiday wreath sale. Meetings and Arrangements Chair, Laurie Riley, and her team did a wonderful job making sure that all was festive and bright.

A special thank you to the amazing Ways and Means Committee who worked tirelessly to ensure a successful auction. Susan Potts, Laurie Riley, Roxanne Wiley, Charlee Reed, Susan Brickman, Sheila Noonan, Kim Bishop, Suzette de Turenne, Candace Lancaster, Debby Smith, Laurie Riley, Catherine Mueller and our Greater Giving Guru, Patsy Pattison made our job as co-chairs easy and fun.

We have a few spaces available in a number of our experiences. Please contact either Tori or Cindy if you would like to sign up or have any questions.

January 24 th	Sam Private Tour of Imogen Cunningham Exhibit	\$75
April 6 th	Olmstead Park Tour and picnic lunch	\$50
May 24 th	Picture Perfect Plant Portraits Photo Workshop	\$100
June 22 nd	Summer Soiree in the Highlands, Board Cocktail Party	\$75

In a time of uncertainty and challenges it is reassuring to know that we can continue to support our community and each other.

Cindy Bostwick cynthia@oneartglobal.com

Tori Ragen ctragen@comcast.net

Holiday Luncheon



Conservation

Guess what the Conservation committee is doing for the month of January? We are committing to a plastic free month. Do you want to join us? We will be sharing our ideas, tips and articles.

Hope you had a chance to watch the Conservation Study Conference in November. If not you can watch all the extraordinary speakers on the GCA website:

<https://www.gcamerica.org/members/conservation-study-conference-2021>

Outside your Door (outsideyourdoor.org - pw outside) has activities for you do with any young person in your life over the holidays. Please check it out or send the link to parents of young children.

Horticulture

It's a new year! Join us **Monday, January 3, 2022** for a **Zoom Only meeting**. 9:45 am Social, 10 – 11:30 am Program.

Our program features **special guest Dr. Renee Shepherd**, introduced by Megan Smith. Taking our cue from GCA's promotion of seed sharing, collecting and growing, Dr. Shepherd's topic will be "**Garden to Table from Seed**". We all recognize her colorful [Renee's Garden seed packets](#) but did you know she is a seed developer, gardener, entrepreneur and author who is widely regarded as a pioneering innovator in introducing international specialty vegetables and herbs for home gardeners and gourmet restaurants!

Renee has a very special offer for SGC members: **using the code SGC0122 you can save 15% off all purchases, one time use, expiring 12/31/2022**. Visit her website www.reneesgarden.com

Hort Share will be virtual for this meeting. We'd love to see what is blooming in your garden! Take a picture and share your treasure. Please remember to include common and Latin names. Please email photo(s) to Betsy at betsypepper@live.com no later than Thursday, December 30th.

By special request here is Vicki Reed's Camellia sinensis featured at the November Hort meeting.

Please RSVP using the [Sign Up Genius link here](#).



As mentioned above, this will be a Zoom only meeting. Questions can be submitted in the Chat and Barbara Feasey has generously offered to continue as moderator. To join the Hort meeting go to the [Zoom](#) link here.

Postponed to March 7th Hort Meeting: **Anne Dor's presentation** of the "**United States' Gift to Healing Using Native Medicinal Plants – Hawaii and California**". Find out what makes California's west coast the #1 biodiversity hotspot in the world and why Hawaii has over 8,000 endemic species. Learn about Anne's special connection to our 50th state. Q & A to follow.

Scholarship

We have several irons in the fire. First, we are trying to get SGC funding to start a club scholarship program that would be awarded to scholars in botany, hort, or environmental sciences in Washington State community colleges. This has been very successful in other clubs that are part of the GCA. It gives the club members great pride to have their own program. We would be using, as a guide, a scholarship program that was started by Carmel and is highly popular with their membership.

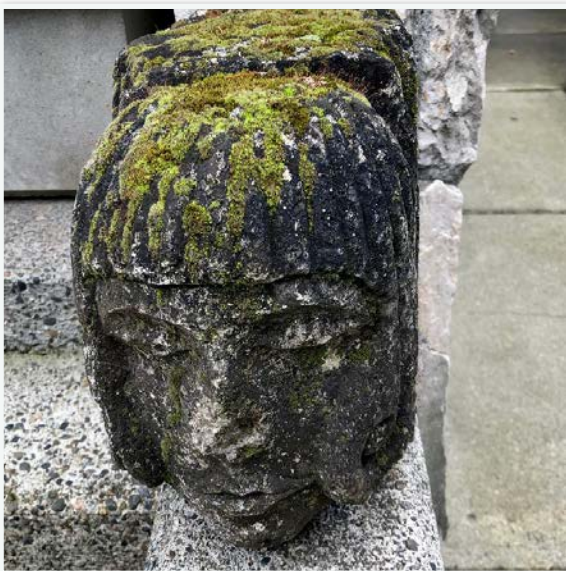
Secondly, we will be looking for a candidate for the Hull Award, a \$1000.00 gift given by GCA to an adult who has inspired young people under the age of 18 to participate in environmental work. If you know about such a person who fits this description, please let us know about them and we will happily propose them for the award. We thought we had a wonderful candidate last year, but the award went to another Zone XII club's candidate. We could re-submit our last year's candidate, but want to first open it to any of you who might have an ideal possibility. We need your feedback soon!

Thanks to all our committee and to other members who are supporting our hope for one or more local scholarships. We'll let you know more as we progress.

We also encourage you to look over the many scholarships that GCA offers and consider making a donation to aid the GCA Scholarship Program.

Bev Martin

Member Candidids





[To view or contribute more 2021 Winter Solstice or Holiday Photos select here](#)

Garden Giggles

I decided to plant some flowers in my garden.

Then I realised I haven't botany.

From the Kitchen

Balsamic roast pork tenderloins. An easy winter favorite from Racheal Ray.

foodnetwork.com/recipes/rachael-ray/balsamic-roast-pork-tenderloins

Ingredients:

- ✓ Deselect All
- ✓ 4 1/2 pounds pork tenderloins, 2 packages with 2 tenderloins in each package
- ✓ 4 tablespoons balsamic vinegar
- ✓ 4 tablespoons extra-virgin olive oil
- ✓ 8 cloves garlic, cracked
- ✓ Steak seasoning blend or coarse salt and black pepper
- ✓ 4 sprigs fresh rosemary leaves stripped and finely chopped
- ✓ 4 sprigs fresh thyme, leaves stripped and finely chopped



Directions:



Watch how to make this recipe.

- 1** Preheat oven to 500 degrees F.
- 2** Trim silver skin or connective tissue off tenderloins with a very sharp thin knife.
- 3** Place tender loins on a nonstick cookie sheet with a rim. Coat tenderloins in a few tablespoons of balsamic vinegar, rubbing vinegar into meat. Drizzle tenderloins with extra-virgin olive oil, just enough to coat. Cut small slits into meat and disperse chunks of cracked garlic cloves into meat. Combine steak seasoning blend or coarse salt and pepper with rosemary and thyme and rub meat with blend. Roast in hot oven 20 minutes.
- 4** Let meat rest, transfer to a carving board, slice and serve.