



Charlevoix Area Garden Club

A PUBLICATION OF THE
CHARLEVOIX AREA GARDEN CLUB,
MEMBER OF
MICHIGAN GARDEN CLUBS, INC.
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www.charlevoixareagardenclub.org

Editor: Dorothy Sandoval

February, 2022

Note From The Pres



We are sure experimenting this year and trying to "think outside the box". For our February meeting we have invited members from Boyne City, Evening Garden Club and East Jordan. We are hoping we have some show up. We also have a new prospective member who found us on the website so we are on our way to our goal. Let's make her comfortable.

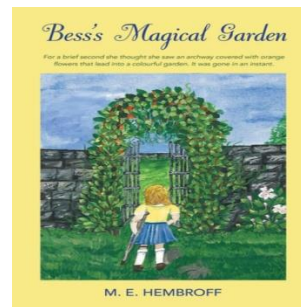
This has been an exceptionally busy month for me with getting all the Smokey Bear/Woodsy Owl posters judged locally and receiving posters from around the state to judge; meeting with all the luncheon team to start planning; sitting in on the auditing of books from last year; distributing brochures to different businesses; and trying to put together a power point presentation for the Lion's Club on February 15th. I hope to have it ready for you to preview for critique at our meeting on February 8th.

Thanks for all your suggestions on membership recruitment from our last meeting. All of the comments were interesting and easy to implement. Many are already in the works and I will be passing these on to our membership committee.

HELP HELP HELP HELP

The club is in desperate need of a Publicity Chairman who could work in conjunction with our membership committee and our luncheon team to get the word out. Please consider this as an opportunity to lend your talents.

Martha



February Meeting

February 8, 2022 1:00 pm

A Magical Garden

Charlevoix Public Library

Enjoy stories of A Magical Garden presented by Beth Strawbridge.



March Meeting

March 8, 2022 1:00 pm

Darrell Lawson will explore making your garden ecosystem friendly for pollinators.

March Newsletter Deadline

Submission deadline for the March issue of the CAGC newsletter is February 25th. Send your information and articles to: bnds@att.net

Conservation

Ready or Not



Pack yourself a "go bag". As climate change exposes more people to heat waves, hurricanes, and wildfires, the "go bag" filled with the things you'll need in the event of a hasty evacuation has become trendy. You can find plenty of prestocked go bags for every emergency, including the zombie apocalypse.

But since you know best what you will need in a crisis, why not make your own? Contents, naturally, should reflect your region and medical needs. Start with the following items, keep your car's gas tank at least half full or the battery charged up, and you'll be good to go.

Include a small amount of food and water enough to get you to a shelter. Watch for expiration dates on your food supply to replenish when needed.

Bring a waterproof map of the area where you live. Don't expect internet service on your phone. Buy some N95 masks as they protect your respiratory system from smoke and other airborne particles.

Carry a small amount of cash as credit cards may not work if electricity is out.

Bring your important papers like birth certificates, SS cards, medical prescriptions, bank account information and insurance policies. Or store this information on your phone.

Taken from Sierra Magazine Jan/Feb 2019

Submitted by Carrie Minch

Fun Time Continuing....

Four people painted 9 pots, we have 123 to go. We need more talent!!!

Come party on:

February 21, from 11a to 3p

March TBD

April TBD



Help!!!!



DISTRICT HAPPENINGS

Friday Morning Meetings

Check the website for 2022 dates

10 am zoom presentations

ID 912 729 4983

Passcode mgc meets

February 4, 2022 Creek Friendly Yards-

Deanna Geelhoed, Calvin College Plaster

Creeks Stewards Coordinator

February 18, 2022 Grow & Share Grant-New

Opportunities-Gail Taggart, MGC Grant

Coordinator

NGC HAPPENINGS

Monday Morning Meetings

2pm zoom presentations

Go to the NGC website

Click on Member Resources

Scroll down to Membership Mondays

And register

A zoom invitation will be sent to you.

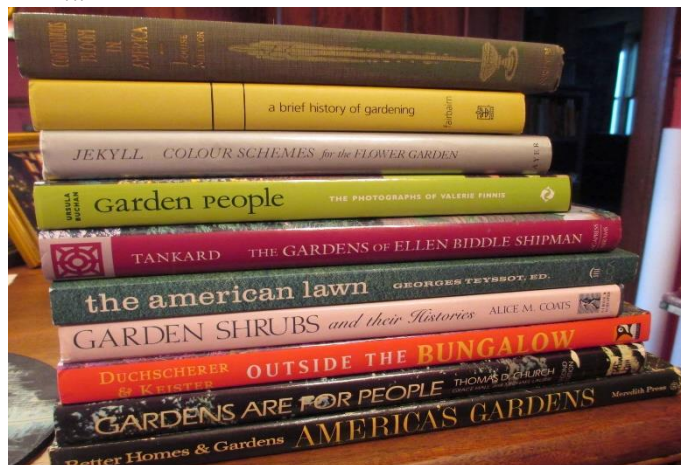


Book Review/Community Education Committee

Planting for Butterflies. By Jane Moore

Butterflies are brilliant pollinators and add vibrancy and color to the garden. A summer's day wouldn't be the same without the gentle fluttering of delicate wings. They connect us with living and breathing nature and are an essential part of a dynamic ecosystem. However, in the past forty years, these insects, which were once a common sight in our gardens, are now in decline thanks to habit loss, climate change and the use of pesticides.

But do not despair - there is a lot you can do to help improve their numbers! Planting for Butterflies will show you how you can attract these beautiful insects and help them to flourish by creating a butterfly-friendly garden. No matter how small or large your space - from a window ledge in the city to a country garden - Jane Moore offers advice on the nectar-rich blooms to grow, and when and where to plant them.



Donations

Received a \$100 donation from Dana D'Andraia Rin memory of Barb Clagett, who was her aunt (Marg Dinwiddie's daughter).

Butternut Bisque

2-21/2 lbs. butternut squash
2 T butter
2 sliced carrots
1 chopped onion
2 chopped celery stalks
3 c chicken broth
1 T brown Sugar
1 can coconut milk
3 potatoes peeled and cubed
Pinch each of: nutmeg, ginger, cinnamon

Peel and seed squash, cube and set aside.
Melt the butter in lg. soup pot; add carrots, onion, and celery. Sauté until soft. Stir the squash and potatoes into the vegetables. Add the stock, bring to boil, reduce heat and simmer partially covered for 40 min. Add spices and sugar. Puree the soup in batches in a blender. Return to pot, add more stock is needed to thin. Salt and pepper to taste. Serves 6

Ultimate Potato Soup

1 lb. bacon chopped
2 diced celery stalks
1 chopped onion
3 minced garlic cloves
8 peeled/cubed potatoes
4 c chicken stock to cover potatoes
3 T butter
1/4 c all-purpose flour
1 c heavy cream
1 t dried tarragon
3 t chopped cilantro
Salt/pepper to taste

In a Dutch oven, cook bacon over medium heat until done. Remove from pan and set aside. Drain off all but 1/4 c of bacon grease.
Cook celery and onion in bacon drippings until onion is translucent, 5 mins. Stir in garlic, cook 1-2 mins. Add cubed potatoes, toss to coat. Sauté for 3-4 mins. Return bacon to pan, add enough chicken stock to cover potatoes. Cover, simmer until potatoes are tender.
In separate pan, melt butter. Whisk in flour. Cook stirring constantly for 1-2 mins. Whisk in heavy cream, tarragon, and cilantro. Bring the cream mixture to a boil, and cook, stirring constantly until thickened. Stir the cream mixture into the potato mixture. Puree about 1/2 soup and return to the pan. Adjust seasonings. Serves 8.

