

# The Daffodilly Newsletter



**Midlothian Garden Club**  
Member of the National Garden Clubs  
**December 4, 2018**



Bethel Baptist Church  
1100 Huguenot Springs Road, Midlothian, VA 23113

Meeting – 10:30, Lunch 12:00

**Program: “Christmas Designs for the Home”**

Master Judge Linda Taylor will do oral judging on the design exhibits created by club members.

**Lunch Hostesses:** Jo Wagner\*, Vickie Botkin, Janet Roe, Dotsie Williams, and Susan Harvey

**Associate members staying for lunch and members bringing a guest, notify the head hostess. Lunch cost is \$4. There is no cost for first time walk in visitors.**

**Board Meeting:** There is no Board Meeting in December

**FROM YOUR PRESIDENT**

Here we are in December again, with all the hustle and bustle of the Holidays fast approaching. There are several opportunities for us to learn and give back to our community as well.

Consider joining Wilma Heafner for Garden Therapy at Ginter Hall South on December 12. Visit Lewis Ginter for Gardenfest of Lights, which is sure to help you feel full of the Christmas spirit. Richmond Council of Garden Clubs will feature our own Barbara Hollister on their December 7 meeting. She will join Mary Wiblin in a demonstration of wreath making for the Holidays.

As a special treat for you, we have included Nancy Ciejek’s recipe for lace cookies in this issue of the Daffodilly with our thanks for her generosity.

You can still plant bulbs now if, like me, you have not been able to finish that job. The ground has not completely frozen yet. Not all of the leaves

have fallen either, so there is plenty to do in our gardens before winter tightens its grip on us.

A very Happy Holiday season to every one of you. Don't forget our friends who celebrate Hanukkah and Kwanzaa as well.

Plant What Grows –

Jennifer

## **TREASURER'S REPORT November 26, 2018**

|                             |             |
|-----------------------------|-------------|
| Balance as of 10/23/18      | \$ 6,617.89 |
| Deposits                    | 355.55      |
| Disbursements               | 216211      |
| Bank Service Charge (Sept.) | 4.00        |
| Balance Ending 11/26/18     | \$ 6,753.33 |



## **Midlothian Garden Club Electronic Library December 2018**

### **1.) Advent wreath: History, Origins, How to make:**

[https://www.dailyprogress.com/newsvirginian/news/special\\_reports/the-tradition-of-the-christmas-wreath/article\\_faa8d020-645e-11e3-b228-0019bb30f31a.html](https://www.dailyprogress.com/newsvirginian/news/special_reports/the-tradition-of-the-christmas-wreath/article_faa8d020-645e-11e3-b228-0019bb30f31a.html)

Advent Wreath: The "symbolism" of the advent wreath. The "names of the 4 candles" and the background of each.

<https://www.thoughtco.com/what-is-the-advent-wreath-700451>

Biblical herbs in a traditional Advent Wreath:

<http://www.missouribotanicalgarden.org/gardens-gardening/your-garden/help-for-the-home-gardener/blog/articleid/289/herbs-in-an-advent-wreath.aspx>

**2.) youtube: How to keep Christmas greens fresh by P Allen Smith,**  
2:33 minutes

<https://www.youtube.com/watch?v=iBzz3hvHq4w>

**3.) youtube: How to plant and grow Christmas Armaryllis and Paper Whites.** (5 minutes, by Ohio Univ. Master Gardeners)

[https://www.youtube.com/watch?v=IH1F4mwR\\_UI](https://www.youtube.com/watch?v=IH1F4mwR_UI)

## Lewis Ginter Events

- **Now thru January 7 @ 5:00 – 10pm** Dominion Energy Gardenfest of Lights
- **Tuesday, December 4, 2018 @ 10:00 am - 11:00 am** Seasonal Garden Walk.
- **Tuesday, December 11, 2018 @ 1:00 pm - 4:00 pm** Fresh Swags for Inside or Out. Members \$60 Non-Members \$75

For more information on these events go to, [www.lewisginter.org](http://www.lewisginter.org). and click on calendar

### DATES TO REMEMBER:



**Dec. 7**, Richmond Council of Garden Clubs meeting. Program will be “Wreath Making and New Ideas for the Holiday” by Barbara Hollister and Mary Wiblin.

**Dec. 12**, Garden Therapy at Ginter Hall South

## Almond Lace Cookies – Nancy Ciejek

1 egg

1 cup of sugar

1 cup old fashion oatmeal

1 stick melted margarine

3 Tbsp. Flour

½ teasp. Vanilla

¼ teasp. Baking powder

¼ teasp. Salt

1 pkg. 3 ½ oz sliced almonds

Combine ingredients. Place sheet foil on cookie sheets, shiny side up. Drop 12 cookies per sheet. Bake at 350 degrees for 12 to 15 minutes. Don't let cookies get to brown. Remove from oven. Let completely cool. Will peel right off.

Fix a new foil sheet for the next batch of 12.

Footnote: Reynold's new “no stick foil” works wonderful.

**ENJOY – NANCY**



*AND*

