



August 2023

Picnic and Fair season is one of my favorite times of year! The longer I live in this area, I see that they become a type of summer reunion to catch-up with old friends. Each has their specialty foods, vendors, and traditions. Upon walking through the rows of tents selling their wares a particular item stood out to me, a sign saying “*Bloom Where You Are Planted.*”

This sign had me thinking about our Club’s membership. We have come to live in the Elk Mountain area from far-reaching parts of our country and hold unique backgrounds, skills, and passions. Our common bond is a love of gardening, beautifying, and learning. I have greatly enjoyed getting to know so many of you on a deeper level and your depth of knowledge in vast areas of gardening.

This fall, we’ll be rolling out our new Educational Grants and highlighting our existing Community Grants, with a hope to engage and build bridges, especially with the younger generations, with our mission. Please help us spread the word!

Whatever chapter of life you are in and available free-time you have, your skills and hands can always be used to cultivate a love for all things in nature in our community and Club. *Let us all bloom where we have been planted!*

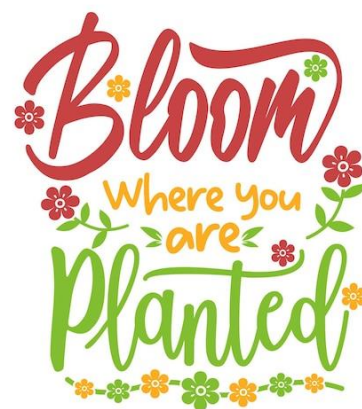
Looking forward to growing with you,
Katie Cicilioni
President

Updates from the MVGC Board

It seems that there has been some confusion as to the meaning of the “members only” designation for certain club activities. We heartily welcome members to bring a guest to our meetings and events, whether it is someone in the area who is interested in the club or someone who may be visiting from out of town. Please RSVP to those events and be aware that there may be an additional fee.

It was decided that we will initiate our membership drive in October and November. In other words, we will begin to collect dues for the following year during that time. Dues will remain at \$30 and be credited to the 2024 fiscal year. This will facilitate bookkeeping and updating the membership directory.

Did you know that the Mountain View Garden Club will celebrate its 20th anniversary in 2025? It’s not too early to begin to think about a way to commemorate this occasion. Any thoughts and ideas are welcomed. Let us know what you think!





Mountain View Garden Club Fall 2023 Programs

SEPTEMBER 19

Mushrooms, Jennifer Ezman Allen will discuss foraging wild mushrooms

OCTOBER 17

Bingo with garden prizes

NOVEMBER 21

Holiday Wreath Making with MVGC member John Stahl

August:

Emilee Deery - 1st
Julie MacDowall - 9th
Elaine Burman - 18th
Bonnie Schaffer Kelly - 26th

September:

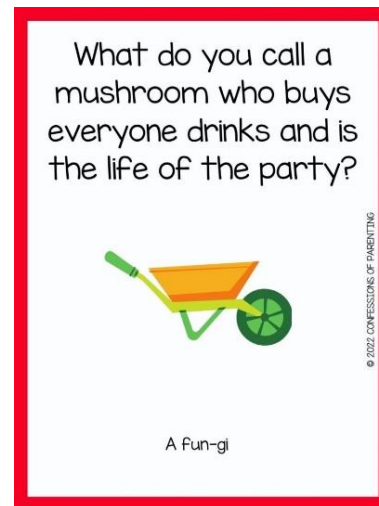
Colleen Bobrovacan - 1st
Norma Genevich - 10th
Deb McNamara - 26th

October:

Marianne Belcastro - 10th
Katie Cicilioni - 21st
Tammy Burdi - 25th

November:

Linda Leber - 1st
Nancy Ross - 22nd
Joyce Lomma - 23rd



We are pleased to welcome a new member to the Mountain View Garden Club:

Lisa Thomas

We look forward to seeing you at our future meetings and events.

SAVE THE DATE!

Wednesday, December 13, 2023

Holiday Party

At the Montdale Country Club
details to be announced
Guests and Spouses Welcomed!

PLANT SALE/EXCHANGE AND MARKET PLACE

SUNDAY JUNE 4, 2023

It was a delightful, sunny day for another very successful MVGC event.



Setting up with lots of plants to sell



Eager gardeners lining up to select plants



A few of the "treasures" on offer at
Second Hand Rose



Raffle Ticket Sales



Music in the Park



It takes many hands, hard work and co-ordination to ensure the success of an event like the Plant Sale/Exchange and Market Place. A big, and well deserved, “thank you” to all those who helped make this day such a success! JoAnn Hall, her committee, and those who helped to dig and plant, donated plants and items for Second Hand Rose, set up and helped that day, or just enjoyed the event all helped to ensure the day went smoothly. **THANK YOU!**

Tannersville Cranberry Bog Preserve

Tuesday June 13, 2023



An example of carnivorous pitcher plants which grows in the bog



Our guide, Brittney, was a wealth of information about the bog, its history and the flora and fauna that inhabit the area. The hemlock (which Brittney is standing next to) is the Pennsylvania state tree and was important to the development of the area. The bark was used in the tanning process (Tannersville!) and they shaded the creeks which was essential in the bog's development.



Sphagnum moss which is a product of bogs has many uses, both past and present.

Peatlands or bogs are nutrient poor environments. Essential elements such as nitrogen and phosphorus are limited. Some plants, such as pitcher plants, have unusual adaptations to supplement their diets. Carnivorous plants have developed modified leaves, sticky hairs, and digestive enzymes to capture prey such as insects, amphibians, or even small mammals. The northern pitcher plant and sundew are two carnivorous plants that can be found in Pennsylvania peatlands.

Luncheon at
Mountain Springs Lavender Farm
in Tunkhannock
Tuesday July 18, 2023



Lavender is a flowering plant in the mint family that's easily identified by its sweet floral scent. In ancient times, lavender was used as a holy herb. Additionally, it was often used to freshen up and give a light scent to a variety of personal items, such as clothes and hair. Today, lavender is more than just a fragrant plant. As it turns out, this herb is also commonly used for medicinal and therapeutic benefits.

Lavender can help improve sleep, treat blemishes and ease inflammation, and may help reduce blood pressure and heart rate. Research also suggests lavender has positive effects on mood, stress, anxiety, and depression. In addition, a number of studies have highlighted the potential antifungal activity of lavender.

Garden Hopping

Tuesday August 15, 2023

Appetizers at the home of Mary Hayes



Dinner at the home of Nancy Ross



Dessert at the home of Dona Warner



British Sausage Rolls

- 1 tablespoon vegetable oil
- 1 medium onion, finely chopped
- 2 pounds sausage meat
- 3 medium eggs (free-range if possible), divided
- ground black pepper and salt, to taste
- 2 tablespoons flour, for rolling out pastry
- 25 ounces puff pastry or shortcrust pastry

In a frying pan, heat the vegetable oil on medium heat and add the onion to cook for approximately 7 minutes, or until it starts to lightly brown.

In a large mixing bowl, add the sausage meat, cooked onion, and 2 of the eggs. Season with a couple of pinches of black pepper and a good sprinkling of salt. Mix well until all the ingredients are thoroughly and evenly combined.

Preheat the oven to 400 F. On a lightly floured surface, roll out the pastry into two 8- by 10-inch rectangles. Cut each rectangle into 2 long strips (4 total) and rest them in the fridge for at least 10 minutes.

Place the cold pastry onto 2 lightly greased baking pans. In the center of each pastry, form the sausage meat into a long sausage the length of the pastry strip. Beat the remaining egg in a small bowl and lightly brush the edges of the pastry.

Two sheets of puff pastry with a line of sausage meat mixture in the middle, and egg wash on the edges

Fold the pastry over the meat filling to form long rolls. Flip the sausage roll over so the seam is underneath. Lightly brush the top surface with egg.

Cut the rolls into 1 1/2-inch lengths. Or vary the length to the style of roll you want.

Cook in the preheated oven for 20 minutes or until golden brown. Eat warm or at room temperature. Enjoy.

Thank you, Mary Ann O'Pecko! We enjoyed your delicious appetizer at the Garden Hop.

CHICKEN PICCATA

Prep Time: 15 Minutes
Cook Time: 15 Minutes
Total Time: 30 Minutes

Chicken 1 1/2 lbs. chicken tenders. (I make a good size tray to have leftovers)

Flour

Salt

Freshly ground pepper

2/3 eggs (depending on the amount of chicken you want to cook)

Olive oil

Take the chicken tenders and put in a Ziploc bag or use Saran Wrap both sides of the chicken. I use my mallet and beat the chicken on both sides. I cut any fat off.

Dredge the chicken in the egg and then flour. (I prefer flour vs panko crumbs etc)
I really do not measure the olive oil. I put the olive oil in a frying pan.

Once the chicken is egged and floured, it is placed in a frying pan with the olive oil. The chicken is cooked until very lightly brown.

The cooked chicken is placed on the side in a large oven pan.

Sauce

1 Cup of chicken Stock

3 Tablespoons of fresh lemon juice, from 1 lemon or use real lemon

1/2 Cup brined capers

1 Stick of unsalted butter

salt and pepper

1/4 Cup chopped fresh Italian Parsley

Sliced lemon

In a cooktop pan, I mix chicken stock, lemon juice, capers, Salt, Pepper and butter over low heat. Mix. Once the consistency has a clarified butter top on the sauce I take it off the heat.

I pour the sauce over the already prepared chicken. I placed the pan in the oven at 350 degrees for 20 minutes.

Thank you, Colleen Bobrovcan! Your chicken dish was a big hit at the Garden Hop.