



The Spade



The Newsletter of the Gardeners of Greater Cleveland

November 2022

Visit us on the web at www.gardenersofgreatercleveland.org.

Vol. 90 No.10

What's inside:

- Membership Renewal Form
- AVGOLEMONO SOUP, Bob McMahon
- Updated Board Members
- Updated Team Captains List

MONDAY, DECEMBER 12TH HOLIDAY DINNER INVITATIONS WERE SENT OUT. PLEASE CONTACT HIEDI WINSTON IF YOU DID NOT RECEIVE IT OR HAVE QUESTIONS. PREPAID RESERVATIONS ARE REQUIRED BY DECEMBER 4TH.



Happy Holidays, everyone! I trust that you had nice Thanksgiving with family and friends, giving thanks for all that you enjoy on a daily basis. We all were thankful for the lovely stretch of warm weather before and after Thanksgiving. Hopefully you were able to take advantage of that by finishing up last minute gardening chores, such as raking leaves and mowing one last time, mulching garden beds, getting those last minute Spring bulbs finally in the ground and putting up Holiday decorations. I noticed lots of gardeners accomplishing these tasks and I numbered among them! As winter sets in, you can be thinking of new things you might want to try once the '23 gardening season begins!

I am looking forward to seeing you at our club's Holiday Party on Monday, December 12th. Festivities will begin at 5:30 PM in the Penthouse with awards; beverages and light appetizers will be served. After the awards, we will gather in the Bistro downstairs for a lovely buffet dinner and fellowship.

Be sure to stop by the Cleveland Botanical Garden to enjoy the annual Holiday Show displays. Twinkle in the 216 is running until December 31st, so you have plenty of time to take in the beautiful displays by the 38 affiliate member clubs. That includes our club, thanks to the leadership of Deb Kramarz! Joyce Nesbit, Diane Circle and I helped Deb make the lovely display that Deb created that was installed last month. Check out the photo included in this newsletter.

Please be advised that the January 9th, 2023 meeting might be virtual if severe weather conditions dictate. Your Board will be monitoring weather forecasts as we approach the date and make a decision in a timely fashion to notify you should this be necessary. Enjoy this special time of year and again,

Happy Holidays!

Bob McMahon





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AVGOLEMONO SOUP, Bob McMahon

INGREDIENTS:

- 6 bone-in, skin-on chicken thighs OR 3 chicken breasts (I use skinless, boneless)
- 8 cups of cold water
- 1 large peeled onion (I use a sweet onion), quartered
- 2 TBSPs of whole black peppercorns
- 1 TBSP sea salt
- ½ to 1 cup of orzo (not cooked) depending on taste
- 5 large eggs
- ½ cup+ of freshly squeezed lemon juice (from 1.5 to 2 large lemons)



INSTRUCTIONS:

1. Cook chicken and make stock: Place the chicken, water, onion, peppercorns, and salt in a 5-quart or larger pot/Dutch oven. Cover and bring to a boil over high heat, then reduce heat to maintain a simmer until chicken is cooked through, about 45 minutes. If any white foam forms, use a slotted spoon to skim it off and discard.
2. Strain the broth: Transfer the chicken to a cutting board. Strain the stock through a fine-mesh strainer (or similar device) set over a large heat-proof bowl and discard the solids (i.e. onion, peppercorns, etc.). If there is an abundance of fat rendered from the chicken thighs, skim it off with a spoon. Reserve 2 cups of the hot stock in a measuring cup. Return the remaining stock to the Dutch oven/pot and place over low heat to keep warm.
3. Shred the chicken: When the chicken is cool enough to handle, take the meat off the bone (if using the thighs) and use your fingers to shred into bite-sized pieces and set aside. Discard any skin and bones.
4. Cook the orzo in the broth: Bring the stock to a boil over medium-high heat. Add the orzo and cook until al dente, 7 to 9 minutes. Stir in the reserved shredded chicken and reduce the heat to low.
5. Make the avgolemono: Place the eggs in a medium bowl and whisk vigorously until lightened in color and foamy, about 2 minutes. Continue to whisk while gradually adding the lemon juice. While constantly whisking, temper in the eggs by slowly drizzling the reserved 2 cups of warm stock into the egg-lemon mixture. This warms the eggs just enough so that they do not curdle when added to the hot soup.
6. Thicken the soup: Add the avgolemono back into the pot with the chicken and orzo and stir to combine. Cook until the soup thickens slightly, about 3 to 5 minutes, but do NOT let the soup come to a boil or the eggs will curdle!



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MEETING INFORMATION:

WHEN: 2nd Monday of each month, September through June

WHERE: 1 Bratenahl Place
Bratenahl, Ohio

SCHEDULE: 5:30 PM - Social
6:15 PM - Dinner
7:15 PM - General Meeting
7:30 PM - Program



OFFICERS:

PRESIDENT: ROBERT MCMAHON
1ST VICE PRESIDENT: STEVE MCINTOSH
SECRETARY: JONNY PRELL
TREASURER: HIEDI WINSTON
ASST TREASURER: LARRY KELL

Current DIRECTORS:

DEBORAH KRAMARZ / 2021-2024
ROBERT MCMAHON
DEBBIE DANIELS
ED TUHELA
FRED ROBINSON
GARRET ORMISTON
LARRY KELL
TOM DAVIS

CURRENT STANDING COMMITTEES

- *Awards:* Tom Davis, Chair
- *Communication:* Jonny Prell, Chair (The Spade Newsletter, Website / Social Media);
- *Finance:* Larry Kell Chair; Hiedi Winston,
- *Income Projects:* Debbie Daniels, Chair; Bob McMahon,
- *Membership:* Jonny Prell, Larry Kell, Co-Chairs
- *Programs:* Robert McMahon, Chair
- *Scholarship:* Ed Tuhela, Co-Chair; Fred Robinson, Co-chair; Deb Kramarz,
- *Service Projects:* Garrett Ormiston, Chair; Bob Rensel, Steve McIntosh

CURRENT SPECIAL COMMITTEES

- Cleveland Botanical Garden/Holden Arboretum: Deb Kramarz
- National Organization: Larry Kell, President; Tom Davis, National Director;
- Youth Gardening: Steve McIntosh, Chair; Garrett Ormiston, Larry Kell
- Willott Iris Garden: Sandra and Robert Pindell, Ron Hartmiller
- Friends of the Greenhouse: Joyce Nesbit
- 1 Bratenahl Place & Bratenahl Place Bistro: Tom Segelin
- Horticultural Show: Tom Davis
- Nominating: Deb Kramarz, Chair
- Wellness/Memorials: Team Captains
- Archive Committee: Steve McIntosh, Chair



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**Team Captains, Please call in your
RSVP number directly to Hiedi Winston.
(440.752.2617 or
email at hwinston@naipvc.com)**

Team 1

**Team Captain: Harold Davis, Jr.
216-283-7111 (NO EMAIL)**

- Dave & Virginia Dawson (216-751-2739 Home/216.374.8916 Cell)
- Joyce Nesbit (216.469.4892 Cell)
- Carol Poh (216.692.0747 Home)
- MaryAnn Thesing (440.667.7764)
- Fr. Ralph Wiatrowski (330.467.7959 x109)
- Melissa Supler (216.310.5003)

Team 2

**Head Team Captain: Ron Hartmiller,
r_hartmiller@yahoo.com / 216-671-1408**

- Garrett Ormiston
- Hank Doll
- Lou Drasler
- Herb Klein
- Bob Rensel
- Theano Skordeles

Team 3

**Team Captain: Andy Kosiorek,
kosiorek@cox.net / 216-226-4503**

- Kathy Kosiorek
- Jodith Janes
- Larry Kell
- Hiedi Winston
- Bob McMahon & George Roscoe
- Paul Bilyk
- Al Hopf

Team 4

**Team Captain: Deb Kramarz,
deborahkramarz@aol.com / 216-731-6324**

- Fred Robinson
- Phyllis Donnelly-Ingold
- Steve McIntosh
- Bob & Sandra Pindell
- Tom Segelin & Julie Giroux
- Kevin Borowiak
- Kathy Talty

Team 5

**Cathy Ross, estrogen05@yahoo.com
216-970-2854**

- Patrick Boggins
- Jonny Prell
- Kelly Adkins
- Debbie Daniels
- Claire Posius
- Ed Tuhela

Team 6

Keith Biehl, 440-237-5824 (NO EMAIL)

- Jeff Ardo (440.447.0022)
- Davd & Diane Circle (440.628.8063 Home)
- Paula & Ron Koenig (440.212.5700)
- Deva Simon (440.915.0161)
- Ed Nangle (614.208.2298)
- Mark Yoders (330.264.4944)

Team 7

**Team Captain: Julie Shaw,
julieoshaw@gmail.com / 914-525-3834**

- Fred Burkhalter
- Tom Davis
- Emily Dennis
- John Schinker
- Deah Stark
- John Tilisky