



The Spade



The Newsletter of the Gardeners of Greater Cleveland

December 2021

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

Vol.89 No. 12

What's inside:

- Upcoming December Meeting Information
- 7:00 PM Dinner in The Bistro will be buffett style:
Roast Beef with Mushroom Gravy,
Baked Salmon with Capers,
Honey Glazed Carrots,
Roasted Red Skin Potatoes, Salad, and Rolls.
Coffee, Tea and Cookies will follow.
- Garden tip from Member, Bob McMahon
- Great Family Recipes from Bob McMahon
- Bob Rensel and Kaki's Garden at Malachi House
- Gardening knowledge from Members
- Dinner Reservation

Dear Members,

Happy Holidays! By the time you read this, you will have celebrated Thanksgiving with family and/or friends and are now looking forward to more holiday festivities in the coming weeks. During this special—and sometimes hectic—time of year, please take time to reflect on all for which you are thankful, including: family members, friends, your home and gardens, careers, retirement, and your health, to name a few.

In spite of the COVID-19 pandemic, our club continued to meet virtually, hold programs and participate in community projects throughout this year, and started up in-person meetings in October, thanks to the leadership of Jonny Prell, Chuck Palsa, and the Board of Directors. Hopefully, 2022 will find the pandemic waning significantly so that our lives and club functions can return to whatever “normal” will be post-pandemic. Keep your fingers crossed!

The December meeting of the club will involve a business meeting in the Penthouse of Bratenahl One Place starting at 5:30 PM, followed by a Holiday buffet-style dinner in the dining room starting at 7 PM. The cost of the dinner is \$25.00. Be sure to RSVP by Wednesday, December 8th to Hiedi Winston or Jonny Prell so that an accurate count may be provided to management.

The business meeting will include the following agenda items: installing the new Board of Director members elected during the November meeting (congratulations Tom Davis, Deb Kramarz, Fred Robinson and Tom Segelin!); nominations and elections of new officers; thanking members whose terms are ending for the Board of Directors; introducing our two student scholarship recipients, Caleb Kautz and Sean Ward, their parents and advisors who will be our guests for the evening (at this writing, they have been invited and hopefully will be able to attend); AND sharing a BIG surprise with the club!

I hope that everyone will enjoy the evening of good food, fellowship, and holiday cheer!

I want to wish everyone a safe and happy holiday season. Let's have a productive and FUN 2022!

Bob McMahon



The Spade

The Newsletter of the Gardeners of Greater Cleveland



Monday, December 13th Meeting and Holiday Dinner

The meeting will promptly start at **5:30 PM**. The business meeting will consist of the voting and installation of Bob McMahon as **President**, Steve McIntosh as **Vice President**, Heidi Winston as **Treasurer** and Jodith Janes as **Temporary Secretary**. Installation of Tom Davis, Tom Segelin, Fred Robinson and Deborah Kramarz, the new Board Members will also take place.

Fred Robinson will give the Club a short-version of the history of our Scholarship Fund and a large donation that the Club received.

Our 2021 Scholarship winners and family were invited to the meeting. Hopefully both winners and their family are able to attend. Dave Dawson will introduce them to the membership.

Heidi Winston
76 Fallen Oaks Lane
Amerst, OH 44001



See the last page for the invitation.

This will be a good time for members to pay their membership renewal fee. The renewal fee is due December 31st.

Member Updates

On a very sad note, Thea Steinmetz, passed away recently. Thea was a long time member of the Club, and the wife of Art Steinmetz, who the The Steinmetz-Busta Scholarship Program is named after Art and Milan Busta. Click [here](#) for her obituary.

Dorothy Willott - Dorothy and her husband, Tony were noted [iris hybridizers](#). Dorothy's obituary is [here](#). The Willott Iris Garden at Rockefeller Greenhouse is name in their honor. Bob and Sandra Pindell, and Ron Hartmiller provide ongoing maintenance as it an ongoing Club project.



The Spade

The Newsletter of the Gardeners of Greater Cleveland



POINSETTIA HOME CARE TIPS, Bob McMahon

Poinsettias (*Euphoria pulcherrima*) are tropical plants native to western Mexico. In 1825, the United States' ambassador to Mexico, Mr. Joel Poinsett, brought "wild" poinsettias to the United States. The Ecke family in California conducted extensive breeding work with the poinsettia starting in the early 1900's to produce many of the popular long-lasting cultivars that we enjoy today.

The colorful part of the poinsettia that commonly are mistaken for petals are actually bracts or modified leaves. Poinsettias are photoperiodic with regards to bract formation, triggered when night lengths approach and exceed 12 hours. The actual flowers of the poinsettia are inconspicuous yellow male and female flowers clustered in the middle of the bracts at the end of each stem.

Since poinsettias are tropical, you need to provide them with bright light and room-temperature conditions. Ideally place your poinsettia in front of a sunny window or if not possible, next to a bright window so it receives a decent amount of indirect light. Placing a poinsettia in a relatively dark portion of your home will result in the plant shedding leaves as it tries to acclimate to a dark environment and this also will shorten the plant's aesthetic life. Providing room temperatures in from the mid-60's to the mid-70's will be ideal; the cooler the room temperature within this range, the longer your poinsettia will last.

Poinsettias are vulnerable to root rots and it is important that you don't overwater them. The best rule of thumb is to allow the upper ~2" of the soil to dry to allow oxygen to penetrate the soil to aerate the roots. What I do is to simply stick my index finger into the soil to ~2" in depth. If you feel moisture in the soil, don't water; if the soil is dry, then water your poinsettia. When you do water, apply water uniformly over the entire soil surface and apply until water starts to emerge through the pot's drainage holes. If your poinsettia has a decorative pot cover, then you need to remove the pot cover before watering your poinsettia so that the excess water drains freely out of the pot. Once the excess water has finished draining out the pot, then place the pot back into the decorative cover. If you don't remove the pot cover, then the excess water will pool at the base of the soil, saturating it, drowning the roots, and setting the stage for root rot and losing your poinsettia.

By following these simple steps outlined above, your poinsettia will brighten your home for many weeks, if not longer. Enjoy!





The Spade

The Newsletter of the Gardeners of Greater Cleveland



Bob McMahon's Family Recipe

CHRISTMAS KRINGLER

Ingredients For The Crust:

- 1 cup flour
- 3 TBSP water
- ½ cup butter, softened

Combine flour and butter with a pastry blender, then add the 3 TBSPs of water to make the pastry. Divide into two portions and pat each half portion onto a 3"X13" strip of cardboard covered with aluminum foil. Place on a cookie sheet so that the strips are separated by at least a couple of inches and set aside.

Ingredients For The Cream Puff Layer:

- 1 cup water
- 1 cup flour
- ½ cup butter
- 4 jumbo eggs
- 1 tsp almond extract

Combine 1 cup water and ½ cup butter in a 4 quart saucepan. On high heat setting, heat the mixture to a FULL ROLLING BOIL (IMPORTANT!! such that the bubbly mixture rises several inches high for about 15 seconds with the lid on). Remove from heat, add the flour and almond extract to the water-butter mixture, and beat until smooth using a wooden spoon. Then add ONE EGG AT A TIME (I have each egg broken into a separate small dish in advance, ready to add), beating until the mixture is smooth after each egg (this takes some effort!). After adding the four eggs separately and making sure the mixture is smooth, spread the cream puff mixture evenly over both crusts.

Bake in a 350-degree oven until the tops have puffed up and are light brown and crisp, about 40 to 50 minutes, depending on the oven. Take out the Kringlers to cool—the cream puff layer will settle and form a layer over the crust. Spread with the butter frosting and sprinkle with toasted thinly-sliced almonds (toast the almonds 7 to 9 minutes in a 350-degree oven until lightly browned), gently pressing the almond slices into the frosting.

Ingredients For the Butter Frosting:

- 2 cups powdered sugar
- 1 TBSP softened butter
- ¼ tsp almond extract
- 2 to 3 TBSPs cream

Mix the above ingredients until it is smooth and of spreading consistency (using the cream for this).





The Spade



The Newsletter of the Gardeners of Greater Cleveland

Kaki's Garden at Malachi House - Bob Rensel

Kaki's Garden at Malachie House was designed by Bob Rensel. This is a special garden dedicated to one of the co-founders of Malachi House - Kaki O'Neill. The dedication was September 21st, 2021. Click on the image below for the video. Password is GARDEN.

Bob Rensel, Tom Davis and other members have continually maintained the streetscape that the Club designed and created in 2017 on the main street of Malachi House.





The Spade

The Newsletter of the Gardeners of Greater Cleveland



If you have questions or problems with your garden, plants in your garden and need advice, our Club has many members who have the background and knowledge to help you.

- Keith Biehl: Gardener by profession
- Pat Boggins: Log planters
- Diane Circle: Hostas
- Tom Davis: Native plants
- Hank Doll: Dahlia growing
- Phyllis Donnelly-Ingold: Orchids
- Lou Drasler: Cannas and environmental issues
- Ron Hartmiller: Weeds and grasses
- Herb Klein: Unusual plants and perennials
- Deb Kramarz: Master Rain Gardener
- Andy Kosiorek: Above-ground sprinkler systems
- Kathy Kosiorek: Veggies and container gardening
- Bob McMahon: Insectivorous plant culture, balcony/patio container gardening, and houseplant care
- Garret Ormiston: Native plants, azaleas and roses
- Lou Pelton: Vines and clematis
- Bob Pindell: Iris propagation
- Sandra Pindell: Iris care
- Fred Robinson: Care and knowledge of trees
- Deva Simon: Perennials
- Deah Stark: Perennials
- Hiedi Winston: Vegetable gardening, container gardening, and perennials

Our Mission:

The purpose of the **Gardeners of Greater Cleveland** is to provide members with all types of information related to gardening - whether their own personal gardening or community projects through our monthly meetings, our newsletter *The Spade* and our website.

We promote horticulture in our community by installing and caring for gardens at various community service facilities such as the VA Hospital, Joseph's Home for Disadvantaged Men, and Malachi House among others.

We hold one to two plant sales per year, one is in May. This is a major source of funds for our scholarship program. It is also a great time to meet gardeners, answer questions and recruit new members.

Membership is open to residents of the Greater Cleveland Area including Cuyahoga, Geauga, Lake and Lorain counties.





The Spade



The Newsletter of the Gardeners of Greater Cleveland

5:30 to 6:45 PM Penthouse

Nomination and voting of Officers
Installation of Board Members and Officers
History of the Club's Scholarship Fund and
Announcement
Introduction of 2021 Scholarship Winners

7:00 The Bistro - Buffet Dinner Menu

Roast Beef with Mushroom Gravy, Baked Salmon with Capers,
Honey Glazed Carrots, Roasted Red Skin Potatoes, Garden Salad,
Rolls, *followed by* Coffee, Tea, and Cookies. Wine will be at each
table.

Cost of the dinner is \$25 per person. We are limited to 60
reservations for dinner! So please make sure you send in your
check as soon as possible, or email [Jonny Prell](mailto:Jonny.Prell).

Please make sure you either return the invitation with your check
before Wednesday, December 8th; or email Jonny Prell that you
are attending. Remember to bring your check for dinner to the
meeting.

December 13th, 2021 Dinner Reservation

Name (s) _____

Telephone: _____

Guest's Name: _____

Number of Reservations: _____ @\$25.00 per person

Total Enclosed: \$ _____

Dinner Choice: Beef _____, Salmon _____, Vegetarian _____

Mail your check and dinner RSVP to Hiedi Winston, 76 Fallen Oaks Ln, Amherst 44001

