



MODERN GARDENERS

Mount Airy, North Carolina

52nd year of Gardening

THE NORTH CAROLINA
GARDENER

"Let's Have Fun"



**Swamp Sunflower
NC Wildflower of the Year**

MODERN GARDENERS

MOUNT AIRY
NORTH CAROLINA
2007-2008

MODERN GARDENERS OFFICERS

President

Ann Yokeley
538 Montclair Drive
Mount Airy, NC 27030

Vice President

Joy Snow
348 Folly Farms Circle
Mount Airy, NC 27030

Secretary

Becky Sumner
427 Montclair Drive
Mount Airy, NC 27030

Treasurer

Sue Cooke
327 Cross Creek Drive
Mount Airy, NC 27030





Enjoying the Hawaiian dishes are, from left, Joy Snow, Juanita Daber, Helen Crane, Katherine Parries, Betty Cooper, Claire Merritt, Becky Sumner, Sue Cooke and Charldean Gwyn. Eleanor Powell/The Mount Airy News

Wednesday, May 23, 2007



Modern Gardeners honor life members

Eleanor Powell, left, vice president of Modern Gardeners and life member chairman of District IV, The Garden Club of North Carolina Inc., presents certificates and life membership pins to Linda Stanfield, center, and Helen Crane during their May Hawaiian luau at the home of Ann Yokeley. Powell also expressed appreciation to Stanfield for her leadership as president for 2006-2007 and presented her with an engraved silver bowl from Modern Gardeners.

Modern Gardeners concoct dishes for Hawaiian luncheon and party

By **ELEANOR POWELL**
Lifestyle Editor

Garden club members of Modern Gardeners, wearing orchid leis and grass skirts, brought their favorite island dishes to a Hawaiian luau at the home of their new president, Ann Yokeley.

As the dining table was filled with assorted dishes made from pineapple, coconut, bananas, shrimp, rice and other foods from the islands, the group gathered to sample each. With plates filled, the gardeners gathered by the poolside for lunch and background Hawaiian music recorded by Kelly Epperson.

Joy Snow served her famous banana punch, which all ages love. Sue Cooke brought her delicious Hawaiian rice salad, Mae Turpin made her wonderful shrimp and pasta salad, and Katherine Parries served a tropical fruit salsa with chips.

Others brought watermelon halves holding skewers of watermelon, cantaloupe, honeydew and pineapple, tuna tea sandwiches, hearts of palm spread and Hawaiian chicken salad with croissants.

Desserts featured Helen Crane's coconut cake, Mimi Patterson's coconut and banana mini cheesecakes, Charledean Gwyn's Fruit 'n' Pudding dessert and Hawaiian fruit pies from my kitchen.

The Yokeley home was decorated in a Hawaiian theme from the front entrance to the dining room and on to the poolside. Tropical plants and other colorful centerpieces were featured on the dining table as well as the individual tables.

If you're planning to entertain, why not enjoy these wonderful recipes? They're great for a special occasion, so take an imaginary trip to the islands and treat your guests to these tasty treats.



Cooks

of the week

(Note: Joy buys the 6-pack cans of pineapple juice and uses 4 of the cans.)

You can mix these ingredients, except ginger ale, to freeze several days before your party when you are not so rushed.

TROPICAL FRUIT SALSA

1/2 cup crushed pineapple, well drained
1 mango, peeled and diced
1 small papaya, peeled and diced
2 kiwi, peeled and diced
3 tablespoons red onion, finely chopped
1 jalapeño pepper, seeded and finely chopped
2 tablespoons chopped fresh cilantro leaves
Juice of 1 lime
1 tablespoon cider vinegar

Serve with scoop chips or use with broiled fish.

HEARTS OF PALM PARTY SPREAD

1 (14-oz.) can chopped and

drained hearts of palm
1 cup shredded mozzarella cheese
1/2 cup mayonnaise
1/2 cup grated Parmesan cheese
1/2 cup sour cream

Preheat oven to 350 degrees. Mix all ingredients together and spoon into a lightly greased 9-inch quiche pan. Bake 30 minutes or until brown and bubbly. Serve with assorted party crackers.

TUNA TEA SANDWICHES

1 (6-oz.) can tuna
1/4 cup extra-virgin olive oil

1 clove garlic, minced
2 1/2 teaspoons red wine vinegar
2 green onions, chopped
1 1/2 teaspoon capers, rinsed and drained
1/4 teaspoon dry mustard powder
4 slices good quality whole grain bread
Whole grain mustard or Dijon-style mustard
1 large tomato, thinly sliced
1 hard-cooked egg, sliced
6 fresh basil leaves

In a small bowl, combine tuna, olive oil, garlic, wine vinegar, onions, capers and mustard powder. Spread bread slices with mustard. Spread tuna mixture over mustard. Top

with tomato slices, egg slices and basil leaves. Top with remaining bread slices. Cut into halves. Transfer to individual serving plates to serve. Makes 4 servings.

HAWAIIAN RICE AND PEA SALAD

1 (10-oz.) pkg. frozen English peas
3 cups cooked rice
1 (4-ounce) jar diced pimiento
1 cup diced cooked ham
6 green onions, chopped
4 hard-cooked eggs, chopped
3/4 cup sliced pimiento-stuffed olives
1/2 cup chopped celery
1/3 cup sweet pickle relish
1 (15-oz.) can pineapple chunks, drained
2 cups (8-ounces) shredded Cheddar cheese
1/4 cup salad dressing or mayonnaise
Lettuce leaves (optional)
Cherry tomatoes (optional)

Cook peas according to package directions; drain and cool. Combine peas with next

10 ingredients; stir well. Add salad dressing, tossing until well mixed. Chill thoroughly. Serve on lettuce leaves and garnish with cherry tomatoes, if desired. Yield: 6 to 8 servings.

ISLAND BANANA PUNCH

6 cups water
3 1/4 cups sugar
3 cups pineapple juice
2 small cans frozen orange juice (prepared)
2 cans lemon juice (use same small cans as above)
3 large ripe bananas, mashed
2 large bottles ginger ale

Mix all above, except the ginger ale. Freeze. Before serving, take mixture out of freezer and set in punch bowl. As it softens, mash until fluffy. Add ginger ale and stir.



COOKS: Modern Gardeners host Hawaiian luau

Continued from page 1B

COCONUT AND BANANA MINI CHEESECAKES

3 cups vanilla wafer crumbs
1/2 cup firmly packed brown sugar
6 tablespoons butter, melted
2 (8-ounce) packages cream cheese, softened
1/2 cup sugar
1 medium banana, mashed
2 large eggs
1 1/2 tablespoons banana liqueur
1/2 cup sweetened flaked coconut
Sliced banana and toasted coconut

Preheat oven to 375 degrees. In a medium bowl, combine, crumbs, brown sugar and melted butter. Press into bottom and half-way up sides of 2 (12-cup

mini-cheesecake pans. Bake 6 minutes; cool completely.

Reduce heat to 325 degrees. In a large bowl, beat cream cheese and sugar with an electric mixer at medium speed until creamy. Beat in mashed banana until combined. Add eggs, one at a time, beating well after each addition. Stir in liqueur and coconut. Spoon batter evenly into prepared crusts; bake 20 minutes. Cool completely. Refrigerate 2 hours before removing from pans. Garnish with sliced bananas (dipped in lemon juice to prevent turning brown) and toasted coconut, if desired.

FRUIT 'N' PUDDING DESSERT

1 cup graham cracker crumbs
1/2 cup ground macadamia nuts
1/3 cup butter, melted
1/4 cup sugar
1 can (8 ounces) crushed



Eleanor Powell/The Mount Airy News

Becky Sumner and Helen Crane try some of the tempting Hawaiian desserts.

pineapple

3 medium firm bananas, peeled and cut into 1/4-inch slices

1 package (8 ounces) cream cheese, softened

3 1/2 cups cold milk

2 packages (3.4 ounces) instant lemon pudding mix

Topping:

1 carton (8 ounces) frozen whipped topping, thawed

1/2 cup finely chopped macadamia nuts

In a bowl, combine the graham cracker crumbs, ground macadamia nuts, butter and sugar. Press into an ungreased 13x9x2-inch dish.

Drain the pineapple, reserving juice; set pineapple aside. Place bananas in a small bowl; add reserved juice. Let stand for 5 to 10 minutes; drain. Arrange bananas in a single layer over crust.

In a large mixing bowl, beat cream cheese until smooth. Gradually beat in milk. Add pudding mixes; beat on low

speed just until combined. Spread over the bananas; top with pineapple. Spread with whipped topping; sprinkle with chopped macadamia nuts. Cover and refrigerate for at least 2 hours before serving.

HAWAIIAN FRUIT PIES

2 graham cracker crusts

1 (16-ounce) can crushed pineapple, drained

1 (16-ounce) can sliced peaches, diced

1 can Eagle Brand sweetened condensed milk

1/3 cup lemon juice

1 (8-ounce) container Cool Whip, thawed

Pour sweetened condensed milk into bowl. Add lemon juice and stir. Fold in Cool Whip, then add pineapple and peaches. Pour into pie shells and refrigerate. Quick, easy and delicious.





Eleanor Powell/The Mount Airy News
Ann Yokeley and her husband, Dr. Steve Yokeley, invite Modern Gardeners to enjoy the Hawaiian dishes served during the club's May luncheon meeting held at their home.

SHRIMP AND PASTA SALAD

- 1 pound shell or rotini pasta
- 1 small red onion, diced
- 1 red or yellow bell pepper, diced
- 1 (2 1/4 oz.) can sliced black olives, drained
- 1 tablespoon olive oil
- 1/2 cup Italian dressing
- 1 pound shrimp, peeled and deveined
- 3 garlic cloves, minced
- 1 ripe tomato, diced
- 1 cup diced celery

Cook pasta according to package directions. Rinse and drain well. Combine pasta, onion, bell pepper, celery, tomato and olives in large bowl. Heat olive oil in skillet. Add shrimp and garlic. Season with salt and pepper. Sauté until shrimp is pink (3 to 5 minutes.) Do not over cook. Remove shrimp from skillet and cool. Stir cooled shrimp into pasta mixture. Pour Italian dressing over all and mix until well coated. You may need more dressing. Chill 2 hours before serving. Serves 10.

FRUITED HAWAIIAN CHICKEN SALAD

- 3 cups diced, cooked chicken
- 1 cup diced celery
- 1 cup mandarin orange sections
- 1 (9-ounce) can pineapple tidbits, drained
- 1 cup green grapes, halved
- 1/2 cup slivered almonds
- 2 tablespoons salad oil
- 2 tablespoons orange juice
- 2 tablespoons vinegar
- 1/2 teaspoon salt and pepper
- 1/2 cup mayonnaise
- Dash marjoram

Combine chicken, celery, mandarin orange sections, pineapple and green grapes. Blend salad oil, orange juice, vinegar and seasonings. Add to chicken mixture. Chill one hour; drain. Add mayonnaise and toss. Sprinkle almonds on top. Makes 8-10 servings.



LINDA KNISKERN WELCOMES NEW MEMBER, BETH PEQUENO



MODERN GARDENERS: LAY PLANS FOR EVENTFUL YEAR



Members of Modern Gardeners began their current year of activities during a luncheon meeting held in the new patio area at Cross Creek Country Club. The officers are, from left, standing, Ann Yokeley, president; Joy Snow, seated, vice president; Becky Sumner, standing right, secretary; and Sue Cooke, treasurer.

ELEANOR POWELL/THE NEWS



SEPTEMBER 18, 2007

ELEANOR POWELL/THE NEWS

Members of Modern Gardeners are busy selling spring-blooming flower bulbs as their annual fundraiser. Linda Stanfield, left, and Juanita Daber, co-chairmen for the event, show brochures of tulips, narcissus, hyacinths and other bulbs that are available. Proceeds from the sale are used for beautification projects. To place orders contact Daber at 783-9214 or any member of the club.







PLANNING PHASE III MINI- GARDEN



City blocks

Large sections of granite are lowered by city employees as part of installing a new fountain on the corner of N. Main and Renfro streets. The crew worked throughout Tuesday on the structure, positioned directly in front of a "Welcome to Mount Airy" sign.

Brook R. Corwin/The Messenger

GRANITE CURBING INSTALLED IN GARDEN



Michella Huff and Jeff Boyles, left, work with city employees in estimating the size of granite curbing that encircles a granite fountain installed by Modern Gardeners at their mini-garden on North Main and Renfro streets. The garden club selected the granite curbing to complement other granite accessories in the garden.



Workers complete the installation of circular granite curbing around the mini-garden fountain. Modern Gardeners secured the fountain and curbing from the North Carolina Granite Corporation to promote Mount Airy as the "Granite City." The garden club members planned to plant chrysanthemums in the garden over the weekend.



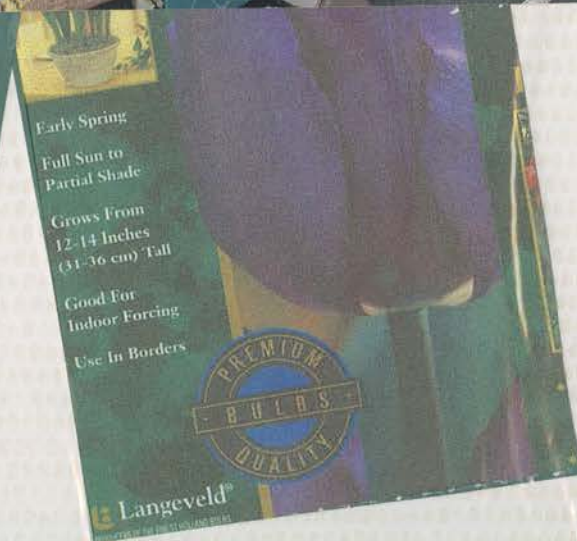


SUBMITTED PHOTO

Modern Gardeners awarded for mini-garden

The Mount Airy Appearance Commission has honored members of Modern Gardeners with their "Garden Spot of the Month Award." Linda Vaughn, right, a member of the commission, congratulates the gardeners for the beautiful landscaping project located on Renfro and North Main streets. Accepting the award are, from left, Tracy Greenwood, co-chair of the project, and Ann Yokeley, club president. Vickie Harold, co-chair, is not pictured. The bright red tulips were planted last fall, along with yellow pansies, to present a beauty spot for downtown Mount Airy. The Modern Gardeners sell these bulbs in the fall as their fundraiser and use the proceeds to maintain and replenish the garden.

ANNUAL BULB SALES - OCTOBER 2007



ANNUAL MEETING OF DISTRICT 4



The Garden Club of North Carolina, Inc.

"Let's Have Fun"

October 31, 2007

**Old Salem Visitor Center
600 South Main Street
Winston-Salem, North Carolina**

**Hostess Clubs:
Old Salem Garden Club
Sheffield Gardeners
Twin City Garden Club
Walkertown Garden Club**



Modern Gardeners attend district meeting

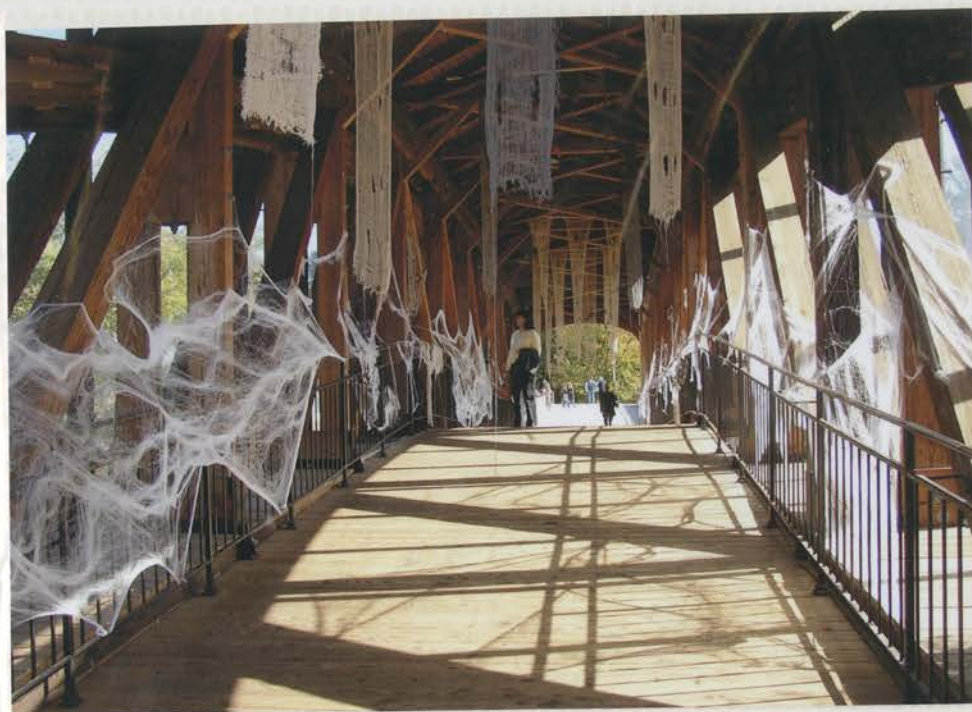
Six members of Modern Gardeners attended the recent annual meeting of District 4, The Garden Club of North Carolina Inc., held at Old Salem Visitor Center, Winston-Salem. Club president, Ann Yokeley, third from left, is shown with Linda Kniskern, Mimi Patterson, Sue Cooke, Joy Snow and Juanita Daber. The club officers received a first-place award for their yearbook entry. Faye Canupp of Elkin is director of District 4.

CLUBS AND CIVIC GROUPS



OCTOBER 31, 2007- OLD SALEM VISITOR CENTER

WINSTON SALEM, NORTH CAROLINA





MODERN GARDENERS: FALL LITTER SWEEP



Members of Modern Gardeners participated in the Fall Litter Sweep along with other organizations from throughout North Carolina. This group, from left, Helen Crane, Linda Kniskern, Ann Yokeley, president, Mimi Patterson and Beth Pequeno, gathered for breakfast at Ocie's Restaurant on West Lebanon Street before donning orange safety vests and equipment as they began picking up litter along the stretch up to Starlite Road.



On their journey back down West Lebanon, the garden club members found some of the most unusual litter in a deep gully — two orange litter bags filled with potted yellow chrysanthemums that included birthday wishes to Linda Kniskern and Mimi Patterson, who were celebrating their late September birthdays. Enjoying the venture are Emily Crossingham, standing, Helen Crane, the birthday honorees, and Beth Pequeno.



Ikebana flower arranging workshop

Teri Emmi of Winston-Salem, left, an accredited flower show judge, gives instructions to members of Modern Gardeners on the art of creating Ikebana designs. Emmi is the chairman of the Winston-Salem Council of Garden Clubs, editor of the North Carolina Gardener and a member of the British Woods Garden Club of Winston-Salem. Karen Manfredi, center, and Charldean Gwyn watch as the artist adds flowers to her arrangement. The group met in the fellowship hall of the First Presbyterian Church.

-Helen Crane adds branches to her design.



HALLOWEEN TREAT



ELEANOR POWELL/THE NEWS

Members of Modern Gardeners conducted a garden therapy project with students at Mount Airy High School and assisted them in planting winter-blooming pansies to be carried home. After the gardening program, Tracy Greenwood, a member of the garden club, read Halloween stories to the group while they enjoyed refreshments also provided by the garden club. Cookies and punch were prepared by the cafeteria staff.



ELEANOR POWELL/THE NEWS

The gardeners supplied winter-blooming pansies for each of the 22 students to plant in individual containers. A carved pumpkin holds some of the flowers for a refreshment centerpiece. Members of the garden club visit with the students each month to conduct a gardening project, such as sowing seeds, planting bulbs, arranging flowers and growing plants.

24 POINSETTIAS TO REPRESENT MODERN GARDENERS' 24 MEMBERS



Sunday, December 2, 2007

'Tis the season': decorated homes show off today for annual tour



ELEANOR POWELL/THE NEWS

Ann Yokeley, left, president of Modern Gardeners, and Joy Snow place 24 white poinsettias on the sun-porch of the Antebellum Moore House. Members plan to take these Christmas flowers to friends who are sick in hospitals and nursing homes after scheduled social events conclude for at the historical home.

NOVEMBER 27, 2007- THE ANTEBELLUM MOORE HOUSE



ELEANOR POWELL/THE NEWS

Members of Modern Gardeners decorated three rooms of the Antebellum Moore House during their regular meeting there this week. Linda Kniskern, left and Jewel Bondurant, created a beautiful mantel piece with English boxwood, mangolia foliage, fresh fruit and hurricane lamps. The house will be open today from 1p.m. to 5 p.m. for the 22 annual Christmas Holiday Tour of Homes.





Tracy Greenwood, left, and Vickie Harold gather at the mini-garden with Modern Gardeners to decorate and plant yellow pansies and red tulips around the fountain.



Emily Crossingham, left, and Mimi Patterson, members of Modern Gardeners, hang pine roping at the Mount Airy Museum of Regional History. This was part of their beautification projects for the month of December.

Wednesday, January 9, 2008

Holiday cheer abounds at the Snow home with tasty dishes and yummy desserts



ELEANOR POWELL/THE NEWS

Sue Cooke, left, and Joy Snow present a toast with ambrosia punch during a luncheon held for members of Modern Gardeners at the Snow home on Folly Farm Circle.

DECEMBER 4, 2007 - MODERN GARDENERS CHRISTMAS LUNCHEON

HOME OF JOY SNOW



ELEANOR POWELL
LIFESTYLE EDITOR

The home of Joy and P.J. Snow was filled with fun, food and laughter during the holidays as much entertaining was going on there with Joy hosting two separate luncheons — one for members of her garden club, Modern Gardeners, and the other for members of the Mount Airy Arts and Crafts Guild.

On the first occasion Joy was assisted by Sue Cooke as hostess. The two planned a menu of delicious Ambrosia Punch, Chicken a la King served on pastry puffs, chilled sesame asparagus, Gala Cherry Salad and baked ham with homemade sourdough rolls. Desserts included chocolate chip cheesecake bars and frozen chocolate mousse pie.

For lunch on the following day, Joy prepared a prune-stuffed pork loin roast, which was served with other dishes provided by the arts guild members. Some of those dishes included Maud Randolph's green beans with almonds, Mae Turpin's macaroni and cheese, Mary Rowe's cranberry salad and Bruce Malmo's shrimp cocktail, cheese wafers and spinach balls.

So whether you're enter-

taining at home or taking something to a party during the coming months, you'll certainly enjoy these wonderful recipes. They'll be great for Super Bowl Sunday, a birthday dinner or informal buffet.

Joy likes to serve either the Ambrosia Punch, or Tropical Punch as guests arrive. For the Ambrosia Punch select red navels or orange oranges to perch on the rim of your punch bowl for a contrasting garnish.

AMBROSIA PUNCH

2 1/2 quarts orange juice
2 cups pineapple juice
1 cup cream of coconut
2 small oranges, thinly sliced and halved
3 cups vanilla ice cream
3 cups ginger ale
1/2 cup flaked coconut, toasted (optional)

Combine first 3 ingredients in a punch bowl. Cut a slit halfway through each orange slice, and perch slices around rim of punch bowl. Add tiny scoops of ice cream to punch bowl; add ginger ale. If desired, sprinkle some coconut over punch, serve remaining coconut in a small dish. Yield: 4 quarts.

TROPICAL PUNCH

1 (46 oz.) can red Hawaiian Punch
1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen grape juice
6 cups cold water
1 large chilled bottle gin-

ger ale

Combine punch and frozen concentrate and water in large punch bowl. Stir well. Add ginger ale down side of bowl. Garnish with slices of lemon and oranges.

Here are recipes for Sue's Chicken a la King, asparagus, cranberry salad and desserts.

CHICKEN A LA KING

1/4 cup melted butter
3 tablespoons all-purpose flour
1 cup chicken broth
1 cup milk
1 teaspoon salt
2 cups diced, cooked chicken
1 can sliced mushrooms, drained
1/4 cup chopped pimientos, drained

Blend butter and flour in saucepan. Blend in milk and chicken broth. Cook, stirring constantly over low heat until sauce is thick. Add salt.

Add chicken, mushrooms and pimiento. Heat through. Serve over toast points or Pepperidge Farm Frozen Puff Pastry Shells. Baked shells should be hot.

Note: You may add 1 cup cooked green peas. Makes 6 servings.

CHILLED SESAME ASPARAGUS

1 1/2 to 2 pounds fresh asparagus
2 tablespoons plus 2 teaspoons dark sesame oil
1 tablespoon plus 1 teaspoon rice vinegar
1 tablespoon plus 1 teaspoon soy sauce
1 tablespoon sugar
1 tablespoon sesame seeds, toasted

Cook asparagus in boiling water until crisp-tender. Plunge into ice water. Drain. Cover and chill 2 hours.

Whisk together sesame oil and next three ingredients. Chill 2 hours. Arrange on serving dish; spoon dressing

Cooks
of the week

COOKS:

Continued from page 1B

over top. Sprinkle with sesame seeds. Serves 4 to 6.

GALA CHERRY SALAD

1 No. 303 can sour pie cherries, undrained
1/2 cup water
1 cup sugar
2 pkgs. cherry gelatin
1 No. 303 can crushed pineapple, undrained
1 cup cola beverage
1/2 cup chopped nuts

Pour cherries into saucepan. Add water and sugar; bring to a boil. Add to gelatin and stir until gelatin dissolves. Stir in pineapple, cola and nuts. Pour into an oiled 1-quart mold. Refrigerate to set. Yield: 12 to 15 servings.

CRANBERRY SALAD

1 pint cranberries or
1 can whole cranberry sauce
1 cup sugar
1 package cherry Jell-O (or raspberry)
1 apple
1 orange
1 cup pecans
1 cup boiling water

Chop cranberries, apple, orange and pecans. Add 1 cup boiling water to Jell-O and add to above mixture. Add sugar and mix well. Pour into a mold and refrigerate until set. Yield: 6 servings.

mixer until creamy. Gradually add granulated sugar, beating until well-blended. Add eggs, 1 at a time, beating at low speed until blended after each addition. Add sour cream, vanilla and 1 cup chocolate morsels, beating just until blended. Pour over baked crust. Bake at 350 degrees for 25 minutes or until set. Cool completely on a wire rack.

Microwave remaining chocolate morsels in a 2-cup glass measuring cup on high 1 minute, stirring after 30 seconds. Stir until smooth. Cool slightly. Drizzle over cheesecake. Cover and chill at least 4 hours; cut into bars.

Technique for drizzle: Pour melted chocolate into a zip-top plastic freezer bag; close bag. Snip a tiny hole in a bottom corner of the bag to pipe melted chocolate onto the cheesecake bars. (Sue suggests cutting bars before freezing)

FROZEN MOUSSE PIE

1 graham cracker crust
Hershey Almond Bar
Cool Whip
Whipped cream
Shaved chocolate

Melt 1 large Hershey Almond bar. Add small amount of milk in top of double boiler with chocolate. Cool. Fold in large container Cool Whip. Freeze. Add whipped cream and shaved chocolate.

This recipe is one of Joy's favorites.

Modern Gardeners celebrate at holiday luncheon

CHOCOLATE CHIP CHEESE- CAKE BARS

1 cup all-purpose flour
1/3 cup firmly packed
light brown sugar
1/4 cup butter, softened
3 (8-oz) pkgs. cream
cheese, softened
3/4 cup granulated sugar
3 large eggs
1/3 cup sour cream
1/2 teaspoon vanilla ex-
tract

1 (12-oz.) pkg. Nestle Toll
House Mini Morsels, divided

Beat first 3 ingredients at medium-low speed with an electric mixer until combined. Increase speed to medium, and beat until well-blended and crumbly. Pat mixture into a lightly greased 13x9-inch pan. Bake at 350 degrees for 13 to 15 minutes or until lightly browned.

Beat cream cheese at medium speed with an electric

SPINACH BALLS

2 (10- oz) boxes chopped
frozen spinach
2 cups Pepperidge Farm
herb stuffing
1 cup fine chopped onions
6 eggs, beaten
1 cup melted butter
1/2 cup grated Parmesan
cheese
1 teaspoon garlic salt
1/2 teaspoon thyme
1 teaspoon black pepper

Cook spinach by package directions, drain and squeeze out liquid. Add all other items. Mix well. Let sit a few minutes to let the stuffing soak up the liquids. Form into balls, using 1 teaspoon of mixture. Shape into flat rounds and place in lightly greased pans. Bake 20 minutes at 325 degrees. Makes 4 to 5 dozen.

Contact Eleanor Powell at
epowell@mtairynews.com, or
at 719-1933.

Barbara Gardner, left
and Shirley Cox get
seated for lunch.



Betty Cooper, left, and Juanita Daber enjoy refreshments.



After completing Christmas decorating projects at the Alfred Moore House, the museum and mini-garden, members were treated to a luncheon hosted by Joy Snow and Sue Cooke. Enjoying the occasion are Ann Yokeley, club president; Linda Stanfield and Linda Kniskern.



Jewel Bondurant, Helen Crane and Mimi Patterson enjoy the punch.



Katherine Parries, Mae Turpin and Claire Merritt chat by the fireplace.



Becky
Sumner,
Karen
Manfredi
and
Charldean
Gwyn sit
by the fire.



Mount Airy Museum of Regional History

December 31, 2007

Modern Gardeners Garden Club
c/o Mrs. Sue Cooke
327 Cross Creek Drive
Mount Airy, NC 27030

Dear Sue,

On behalf of the Board of Directors and Staff of the Mount Airy Museum of Regional History, Inc., I would like to thank you for your BCC membership gift of \$100, check number 1287, on October 31, 2007. Your civic sponsorship is greatly appreciated.

For tax purposes, we would also like to state that no goods or services were provided to you by the Mount Airy Museum of Regional History, Inc., as a consideration for your gift. The Museum's tax exempt classification number is 58-1975330.

Once again, thank you so very much for your generous support.

Sincerely,

Linda

Linda Blue Stanfield
Director

*Thanks to each and every one of you
for your support of the Museum and
its programs. We appreciate you.*

GARDEN CLUB COLLECT

Our Heavenly Father, who dost feed the birds and clothe the flowers and who knoweth and careth for every need of us, Thy children, so enlighten our minds to use wisely all the gifts of Thy Mighty Hand, that we, being imbued with Thy Holy Spirit, may so work Thy will that those who come after may mark their path by our footsteps.

For all the beauty of the earth, Father in Heaven, we thank Thee.

For our families, our friends, our free and beautiful country, Father in Heaven, we thank Thee.

We beseech Thee of Thy great goodness and tender mercy, to forgive our sins, and grant that as we work together in fellowship, we may draw closer to Thee, Almighty God, in whose name we pray. Amen.

-Marie Gehder Gerdes

FEBRUARY 19, 2008 - "SNEAK PEEK OF THE BEST PLANTS OF TOMORROW

JOE LAMP'L



TV personality addresses garden club

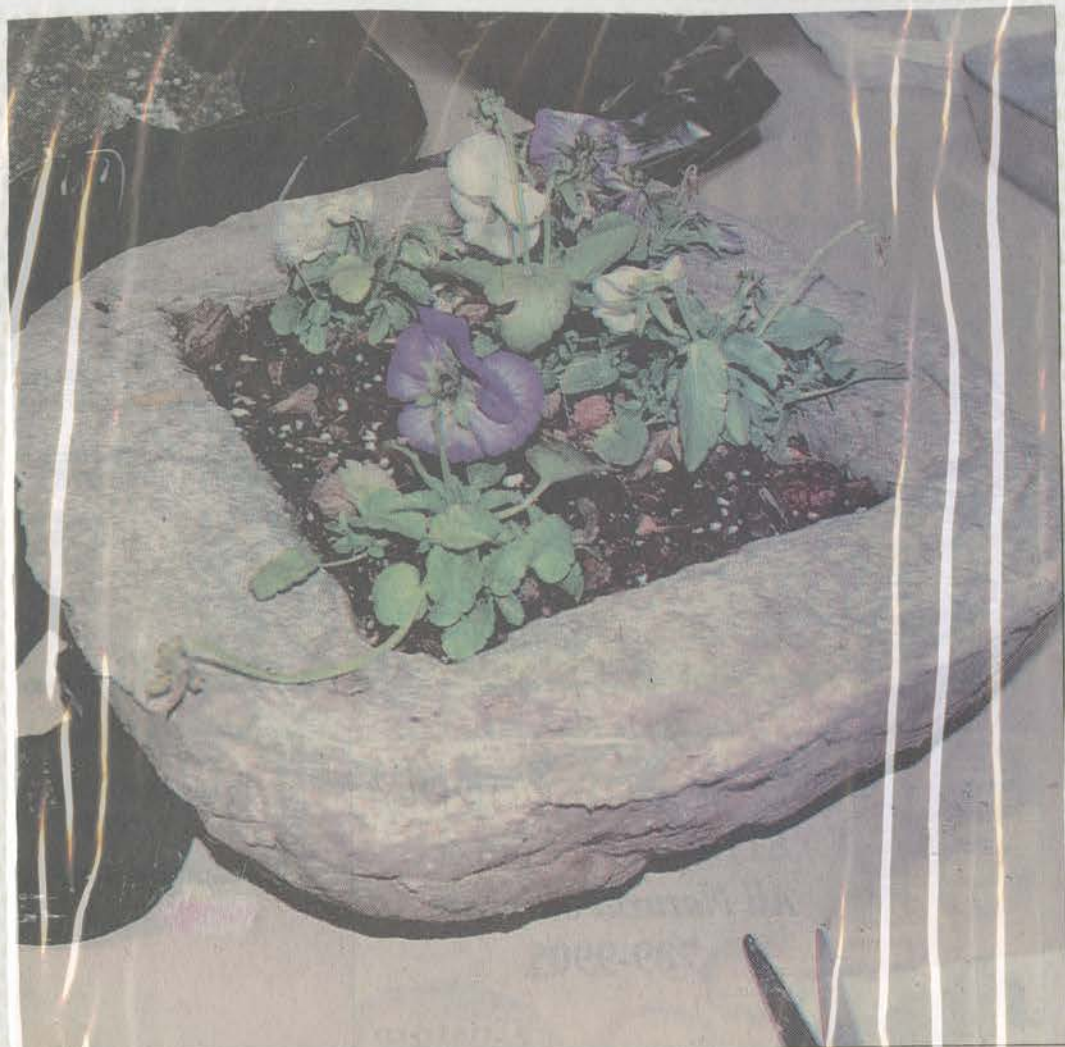
Joe Lamp'l, a master gardener and certified landscape professional, was guest speaker for Modern Gardeners February meeting held at the Mount Airy Public Library. Lamp'l is a national gardening and television/radio personality, syndicated columnist and author, as well as speaker and presenter. He appears on PBS, DYI, HGTV and the NBC Today Show. After his presentation on new plants and flowers, Ann Yokeley, president of Modern Gardeners, presented one of his books to the library from the garden club. Faye Canuppe of Elkin, chairman of District IV, The Garden Club of North Carolina Inc., visited with the club as a special guest.

Modern Gardners make concrete containers for gardening



Linda Knisker, left, and Mimi Patterson mix ingredients for making concrete containers for gardening during the Tuesday meeting of Modern Gardeners. The two spotted similar containers at a garden club meeting in Boone and decided this would be a great project for the local gardeners. Using a special formula, the program chairmen mixed up batches of the concrete mixture while each one formed a container to be carried home for their gardens.

JANUARY 15, 2008 - CONCRETE CONTAINER GARDENING



This is one of the finished containers that adds interest to the patio or outside entrance. Any type of flower can be planted for instant color.

Warm spring days call for entertaining with simply delicious, yummy refreshments



ELEANOR POWELL/THE NEWS

Becky Sumner, Emily Crossingham and Helen Crane, from left, serve springtime refreshments to members of Modern Gardeners. The three club members share some of their recipes used for the occasion.

MARCH 18, 2008 - "SPRING CONTAINER PLANTINGS"
SOUTHERN HORTICULTURE



ELEANOR POWELL
LIFESTYLE EDITOR

With lovely spring-time days on the agenda and parties scheduled for the bride-to-be and Mother's Day, it's time to begin searching for some new and different party refreshments to serve when you entertain.

During a recent meeting of Modern Gardeners, the three hostesses provided an array of delicious party fare that included moist coconut cake squares, chicken salad in tart shells, strawberries with brown sugar and sour cream dip, and tea.

Helen Crane, Emily Crossingham and Becky Sumner decorated the serving table with a centerpiece of red roses, forsythia and jonquils, accessorized with three bunnies.

They share some of their recipes, along with other ideas suitable for the season. Please enjoy.



The hostesses arranged jonquils, roses and forsythia for the table centerpiece and complemented the design with decorative bunny rabbits.

ELEANOR POWELL/THE NEWS

COCONUT ICE BOX CAKE

- 1 angel food cake
- 2 cups milk
- 1 cup sugar
- 4 egg yolks
- 2 tablespoons flour
- 1 envelope plain gelatin
- 1/2 cup cold water
- 4 egg whites
- 2 (6-oz.) pkgs. frozen coconut
- 1/2 pint whipping cream
- 1/4 cup sugar

Crumble cake into small pieces and put into 9x13x2-inch cake pan. Heat milk, sugar, egg yolks and flour until it coats spoon. Soften gelatin in water and add to custard. Let cool. Beat egg whites until stiff. Add to custard. Mix in one package coconut. Pour over custard. Add the second package of coconut on top of cake. Refrigerate. Cut into squares. Serves 12-16.

SPICED PECANS

- 1 cup confectioner's sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 teaspoon salt

- 2 cups pecan halves
- 2 1/2 tablespoons oil

Heat oil on low. Sift dry ingredients and add one half into oil. Stir well.

Add pecans and coat well. Remove pecans and place in brown paper bag with remaining dry ingredients. Shake well.

BANANA SPLLT CAKE

- 2 cups graham cracker crumbs
- 3 sticks margarine
- 2 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 4 or 5 bananas
- 1 large can crushed pineapple, drained
- 1 (16-oz.) container Cool Whip
- Chocolate syrup
- Chopped pecans
- Maraschino cherries, halved

First layer: Mix graham cracker crumbs and 1 stick of melted margarine. Press into 9x13x2-inch buttered dish.

Second layer: Beat together until fluffy confectioners' sugar, 2 sticks softened margarine and vanilla. Spread over first layer.

Third layer: Slice bananas. Place evenly over second layer.

Fourth layer: Drain and spread evenly over third layer a large can of crushed pineapple.

Fifth layer: Spread a large container of Cool Whip over fourth layer.

Sixth layer: Drizzle any amount of chocolate syrup over fifth layer.

Seventh layer: Sprinkle chopped pecans over sixth layer.

Eighth layer: Dot with maraschino cherry halves.

Refrigerate. Cut into squares and serve.

VEGETABLE SANDWICHES

"Good for any party occasion."

- 2 large carrots
- 2 stalks celery
- 2 cucumbers
- 1 small onion
- 1 pint mayonnaise
- 1 tablespoon lemon juice
- 1 envelope unflavored gelatin
- 1/4 cup water
- Bread

Finely chop carrots, celery, cucumbers and onion. Mix veg-

etables in large bowl. Dissolve gelatin in water in top of double boiler over cold water. Turn on heat and let water in lower pan boil for about 2 minutes, stirring constantly. (Mixture will become thick, then thin again.) Combine mayonnaise, lemon juice and gelatin mixture with vegetables and mix well. Refrigerate at least 24 hours. Cut each bread slice into three long pieces. Spread filling on and top with another bread slice. Yield: About 80 finger sandwiches. Can be made ahead of time and store, well wrapped, in refrigerator until serving time.

Cooks

of the week



DRIED BEEF CHEESE BALL

2 blocks cream cheese, softened

1/3 cup Creamy Italian Salad Dressing

1 small jar dried beef, shredded

Mix all ingredients, roll into ball and cover in chopped pecans.

Chill over night. Serve with crackers.

HOT ARTICHOKE HEART DIP

2 cans artichoke hearts (drained and cut into small pieces)

2 small garlic cloves (crushed)

1 1/3 cup Hellmann's Mayonnaise

2 cups fresh parmesan cheese

Mix all ingredients well and pour into buttered dish. Heat at 350 degrees for 20 to 25 minutes or until brown on edges.

Serve with crackers.

SPINACH DIP

1 package Lipton's Vegetable Soup Mix

1 8 oz. container sour cream

1/2 cup mayonnaise

1 10 oz pkg. frozen chopped spinach (frozen and totally drained)

1 8 oz can chopped water chestnuts, drained (optional)

Blend all ingredients and chill for 2 hours.

Can be served with crackers or make a bread bowl by using a large round loaf of bread. Cut top of bread and make into a bowl. Pour dip into bowl when ready to serve. Use removed bread pieces instead of crackers. Use a round tray to place bread bowl and arrange bread pieces around outside of bowl.

STRAWBERRY-LIME PIE

1 pound strawberries

2 limes

1 can (14 ounces) sweetened condensed milk

2 tablespoons orange flavor liqueur

1 cup heavy or whipping cream

Crumb Crust:

1 1/2 cup vanilla wafer

crumbs

5 tablespoons margarine, melted

1/2 teaspoon grated fresh lime peel

Prepare pie crust. Preheat oven to 375 degrees. Stir crust ingredients until moist, then press mixture onto bottom and up sides of 9-inch pie plate. Bake 10 minutes then cool.

Prepare filling using 2 cups strawberries. Grate 1 teaspoon lime peel and squeeze 1/4 cup juice. In food processor pulse strawberries with lime peel and juice, condensed milk and liqueur until almost smooth.

In small bowl beat 2/3 cup cream until stiff peaks form. Reserve remaining cream for garnish. Fold whipped cream into strawberry mixture one third at a time. Pour filling into cooled crust. Freeze at least 4 hours. If not serving pie same day, wrap with plastic wrap and freeze up to one week.

Let pie stand at room temperature 10 minutes before serving.

Meanwhile, Cut strawberries in half in small bowl at medium speed. Mix remaining cream until stiff peaks form. Form mound of whipped cream in center of pie and top with strawberry halves.

STRAWBERRY PRETZEL SQUARES

2 cups finely crushed pretzels

1/2 cup sugar, divided

2/3 cup margarine, melted

12 ounces cream cheese, softened

2 tablespoons milk

1 cup whipped cream

1 pkg. (8-ounce) strawberry flavored gelatin

2 pints strawberries, sliced

Preheat oven to 350 degrees. Mix pretzels, 1/4 cup sugar and margarine. Press firmly onto

MARCH 18, 2008 - "SPRING CONTAINER PLANTINGS"

SOUTHERN HORTICULTURE - SHERRI MASSEY



Cheri Massey shows members of Modern Gardeners how to create a beautiful container garden during their meeting in the fellowship hall of First Baptist Church. Massey, a crew leader with Southern Horticulture, begins with a patio peach tree and surrounds it with mixed freesia and yellow crocsmia bulbs, blue lobelia, white candy turf, variegated ivy, dianthus and yellow gerbera daisies. Joy Snow, right, was program chairmen.





**JOY SNOW'S APRIL FLORAL ARRANGEMENT
FOR HOSPITAL LOBBY..AZALEAS AND DOGWOOD**





Flowers for the library

ELEANOR POWELL/THE NEWS

Members of Modern Gardeners created flower arrangements for Friends of the Library Tuesday afternoon. The arrangements were used to decorate dinner tables for the dinner featuring Margaret Maron, award-winning mystery writer. The event, sponsored by Friends of the Library, was held at the Harvest Grill at Shelton Vineyards. Pat Gwynn, librarian, admires the array of spring flowers before they were delivered to the dinner site.

Tharrington students celebrate Earth Day



Jesse Hiatt, vice president at Tharrington Primary School, welcomes everyone to the Earth Day celebration and introduces speakers for the event.



Michella Huff, landscape supervisor with the city of Mount Airy and advisor for the Mount Airy Appearance Commission, read a story to the youngsters on "Our Tree Named Steve."



Michella Huff, assists Jake Melton and Brad Nichols in preparing a hole to plant a red dogwood tree donated to Tharrington School by members of Modern Gardeners Garden Club.



Members of Modern Gardeners donated a pink dogwood tree for planting at the school. Participating from the garden club are, from left, Ann Yokeley, president, Beth Pequeno, Jewel Bondurant, Linda Kniskern, Mimi Patterson and Juanita Daber.



Students sing and then perform the worm dance.



Students at Tharrington Primary School observed Earth Day by digging into the soil and planting 300 pansies. Gathering on the school grounds, they listened to the speakers and then sang songs directed by JoAnna Fellingame, music director. They concluded the program by performing a worm dance.



2007

Certificate of Appreciation

AWARDED TO

MODERN GARDENERS

FOR COMMITMENT TO PRESERVING THE ENVIRONMENT OF
NORTH CAROLINA BY PARTICIPATING IN THE

Litter Sweep
Fall Cleanup Campaign



Michael F. Easley
Governor of North Carolina



Lyndo Tippet, Secretary
Department of Transportation



STATE OF NORTH CAROLINA
DEPARTMENT OF TRANSPORTATION

MICHAEL F. EASLEY
GOVERNOR

LYNDO TIPPETT
SECRETARY

October 2007

Dear *Litter Sweep* Partner,

Thank you for participating in the department's fall 2007
Litter Sweep roadside cleanup campaign. Thousands of volunteers worked
together to preserve the beauty and cleanliness of their communities. We
appreciate your generous gifts of time and hard work to accomplish our goal.

On behalf of Governor Easley and Secretary Tippet, I am pleased to
award you the enclosed Certificate of Appreciation acknowledging your
contribution to *Litter Sweep* and preserving the environment of North Carolina.

Sincerely,

Helen Landi, Director
Office of Beautification Programs

Enclosure

MAILING ADDRESS:
NC DEPARTMENT OF TRANSPORTATION
OFFICE OF BEAUTIFICATION PROGRAMS
1540 MAIL SERVICE CENTER
RALEIGH NC 27699-1540

Telephone: 919-715-3188
FAX: 919-715-2554
Website: www.dot.state.nc.us/~beautification

LOCATION:
TRANSPORTATION BUILDING
1 SOUTH WILMINGTON STREET
RALEIGH NC

NC MEAN ABOUT CLEAN

Certificate of Honor

This Certificate of Honor is Presented to

Modern Gardeners Garden Club, Mount Airy, District 4

*in Appreciation of Outstanding Service to
The Garden Club of North Carolina, Inc.*



April 2007

DATE

Jackie Dellinger
PRESIDENT

Mary Lou Goodman
MEMBERSHIP CHAIRMAN



THE GARDEN CLUB OF NORTH CAROLINA, INC.

Award Recognition

This Certificate of Recognition Indicates That the

Tomorrow's Legacy Certificate

Is Presented To

Modern Gardeners Garden Club, Mount Airy, District 4

April 2007

DATE

Jackie Dellinger
PRESIDENT

Mary Lou Goodma
AWARDS CHAIRMAN

Pilot Mountain Garden Club holds spring flower show



Lunch was served by president Mary Leigh Hunter, right, and vice-president Vicki Sheppard.

Pictured to the left, Juanita Daber, Helen Snow, Katherine Parries, and Mona Griffin admire settings and floral arrangement on the dining room table in the home of hostess Vicki Sheppard.

Certificate of Honor

This Certificate of Honor is Presented to

Modern Gardeners Garden Club, Mount Airy, District 4

*in Appreciation of Outstanding Service to
The Garden Club of North Carolina, Inc.*



April 2008

DATE

Lola Plasen

PRESIDENT

Mary Lou Goodman

MEMBERSHIP CHAIRMAN

Past president honored

ELEANOR POWELL/THE NEWS

Ann Yokeley, center, was remembered with an engraved silver bowl by members of Modern Gardeners for her dedicated leadership during the past year. The presentation was made by Joy Snow, right, vice president. Yokeley also presented gifts to of hanging baskets to the outgoing officers, including Sue Cooke, left, past treasurer, for their assistance the past year. Becky Sumner, past secretary, was unable to attend.



The Pilot Mountain Garden Club gave a beautiful tribute to Spring with their annual flower show. For the occasion, members were challenged to show their skills by creating arrangements for specific places in the home of member Vicki Sheppard. From each room, even the patio, the lovely flowers brightened each assigned place.

The club had two members of the Modern Gardeners Garden Club of Mount Airy, Juanita Daber and Katherine Parries, as judges. The judges deemed the dining room table would receive the highest honor of a blue ribbon. The winning

design was created by Bette Greenway and Jeannette Reid.

Lunch was served by president Mary Leigh Hunter and vice-president Vicki Sheppard. The beautiful settings included chicken salad croissants, assorted fruit, and a strawberry-blueberry torte.

All members enjoyed the comments made by the judges, praising their efforts and giving helpful hints for future projects. Appreciation was given to Mona Griffin and Helen Snow for organizing and planning the special event.



Mountain View officers

Members of Mountain View Garden Club met recently to install officers for the coming year. Sue Cooke, right, a member of Modern Gardeners, installs Linda Moseley as president for 2008-2009. Other officers, from left, are Carole Simmons, treasurer; Elaine Harbour, secretary; and Ruth McBride, who stands in for Betty Wright, vice president.



Modern Gardeners Garden Club

"We've Had Fun !"

May 20, 2008

Harvest Grill at Shelton Vineyards

12:00 Noon



🌻 *Welcome: President Ann Yokeley*

🌻 *Introduction of Special Guest, Faye Canuppe: Treasurer Sue Cooke*

🌻 *Introduction of New Member Sylvia Chilton: President Ann Yokeley*

🌻 *Garden Club Collect: Vice President Joy Snow*

🌻 *Lunch*

Business Meeting:

🌻 *Correspondence: Ann Yokeley*

🌻 *Vote on filling a vacated membership*

🌻 *Mini-Garden Update: Tracy Greenwood*

🌻 *State Meeting Report: Juanita Daber*

Installation of 2008 - 2009 Club Officers:

🌻 *Faye Canuppe, District 4 Director*

🌻 *Officers: Tracy Greenwood, President; Helen Crane, Vice President; Vickie Harold, Secretary; and, Juanita Daber, Treasurer*

🌻 *Awards: Sue Cooke*

Closing Remarks: Ann Yokeley



Let the gardens begin!

Have a safe and fun-filled summer! See everyone in September!

*Retiring President's Report
"Let's Have Fun!"
2007 - 2008*

Planning! Planning! Planning! That's how the months of June, July, and August were spent. Last year's officers were so kind to help us get started and to answer all the questions we had. Armed with all the information they so graciously supplied, Sue Cooke, Joy Snow, Becky Sumner, and Ann Yokeley devoted many long hours to planning the programs, working on the yearbook, and all the too numerous to mention details that are a part of the planning process.

One very important decision that was made during the summer was to add granite curbing around a raised flower bed to offset the beautiful granite fountain that was bought by the club last year. Granite rocks would surround the base of the fountain. With check in hand, the club purchased the granite curbing from the Mount Airy Granite Corporation. Lamp posts in the style of those found in the downtown district were also added to the garden by the City. Many thanks to Michella Huff, horticulturist/landscape supervisor for the City of Mount Airy, for her expertise and guidance on this project. The garden began to take shape just in time for our fall planting.

The 2007 - 2008 garden club theme was "Let's Have Fun!" This theme was tailor made for the Modern Gardeners Garden Club of Mount Airy! Little did we know that the last meeting in May 2007 would really be the kickoff to a year of fun! The Hawaiian luncheon around Ann Yokeley's pool proved to be just the beginning of a lot of laughter and hilarious stories. Bet those cute, wacky hula girls didn't know their photographs would be all over the 2007 - 2008 yearbook! The cover girl being our very own "Hula Mama" Eleanor Powell!

September marked fifty-two years of Modern Gardeners. September's luncheon meeting was held at the outdoor pavilion at Cross Creek Country Club. Hostesses were Ann Yokeley, President, Joy Snow, Vice-President, Sue Cooke, Treasurer, and Becky Sumner, Secretary. Fall mums decorated the tables while large pots of giant "whirling daisies" caught the breeze throughout the dining area. Garden club members wore hats festooned with flowers. Background music, in which every song had in its title the word "fun," was played during the meal. (Earlene Epperson's son, Kelly provided the tape.) "Let's have fun" and we did! Michella Huff, our guest speaker, thanked the club for enhancing the Mini-Garden and how the City appreciates our continued hard work and upkeep each year. Yearbooks and committee assignments were then distributed, and state and national goals and objectives were discussed.

Also, in September, the Mini-Garden committee co-chaired by Tracy Greenwood and Vickie Harold worked at warp-speed to get the yellow mums planted in time for Mayberry Days. And, Bulb Chairman Juanita Daber and her committee are to be commended for their hard work sorting, bagging, and selling the bulbs for the Annual Fall Bulb Sale. Garden Therapy committee members Eleanor Powell, Tracy Greenwood, Barbara Gardner, and Katherine Parries worked their flower magic with the MAHS Life Skills Class.

The Fall Litter Sweep during October was more than picking up trash on Lebanon Street this year. Eleanor Powell arrived as usual to take photos for the newspaper. Club members gathered to pose for pictures everyone knew would be in the next edition of the Mount Airy News always with Eleanor's assurance, "It's for the scrapbook - really." Off went the ladies donned in orange vests with their orange bags and pick-up sticks in search of that "most unusual piece of trash." (This year the state was having a contest for the most unusual piece of trash collected along North Carolina's roadsides.) Unbeknownst to Co-Chairmen Mimi Patterson and Linda Kniskern there would definitely be very interesting "trash" to find. It seems that the two were celebrating birthdays that week. Lo and behold! Two garbage bags with potted mums were found in the ditch the ladies were "sweeping." Happy birthday to Mimi and Linda compliments of Eleanor Powell. (The club unfortunately did not win the contest. We tried, though!)

October's meeting at First Presbyterian Church proved to be very informative. Program Chairman Sue Cooke introduced Chris Freeman who presented "Waterscape Designs." Hostesses Karen Manfredi, Claire Merritt, and Beth Pequeno prepared a bountiful feast on a lovely decorated table with a Fall theme.

Chairman Betty Palmer's October committee for the lobby arrangements at Northern Hospital of Surry County were: Barbara Gardner, Karen Manfredi, Eleanor Powell, and Mimi Patterson.

Halloween was spent in Winston-Salem at the District 4 Meeting at the Old Salem Visitors' Center. Halfway through the meeting, a school child set off the fire alarm. As Ann, Sue, Mimi, Linda K., Joy, and Juanita were evacuated outside, two fire engines came racing into the parking lot, sirens blaring. Five out of the six of us gathered outside to wait. But, where was Juanita? Five, ten, fifteen, twenty minutes went by. Then sounded the "all clear." Still, no Juanita. When we finally filed back inside the building, we found her inside diligently guarding the boxes of bulbs she had brought to sell! What a dedicated bulb chairman!

We were excited, especially Joy, when it was announced after lunch that our Yearbook won a blue ribbon district award; however, we never received a certificate stating that we had. Strange things happen on Halloween!

The mini-garden underwent its winter/spring planting in November. Yellow pansies circled the outside ring of the flower bed while 300 red tulips encircled the inner ring. As the mini-garden committee will attest to, that's a lot of tulips!

November 25, 2007 was a very sad day for Modern Gardeners. Charter member and past-president Marjorie Holcomb passed away after a year's illness. Marjorie's family requested that club members sit together for the service at Central Methodist Church. It was a moving memorial service. She was a well-respected member of the community and very active in our garden club, as well as several other clubs. Modern Gardeners will miss her.

On a lighter note, the end of November ushered in the beginning of the Christmas season. As is custom, members gathered at the Historic Antebellum Moore House to decorate the dining room, parlor, and sunroom for the upcoming Christmas Tour of Homes. Barbara Gardner and Mae Turpin hosted the meeting. Breakfast foods were served while discussion was held as the Mini-Garden, museum, and the Moore House committee chairmen gave their instructions for the day. The Moore House committee co-chaired by Jewel Bondurant and Linda Kniskern took the old house back in time with beautiful arrangements of fruits, foliage, poinsettias, pine cones, and berries. Decorations for the tables, mantles, windows returned the house to the glory days of the past. Twenty-four white poinsettias in honor of the twenty-four members filled the sunroom. The museum committee chaired by Linda Stanfield hung greenery and red bows on the wrought iron fences outside the Mount Airy Museum of Regional History. Tracy Greenwood and Vickie Harold had their Mini-Garden committee adding lights, greenery, and red bows to the lamp posts in the garden. Both the garden and the museum decorations added to the downtown Christmas spirit.

Charldean Gwyn, Emily Crossingham, Claire Merritt, and Karen Manfredi helped the MAHS Life Skills Class with Christmas decorations.

Joy Snow hosted December's only meeting at her home. Sue Cooke and Joy cooked a fabulous luncheon for the members. Fire roaring in the fireplace, tables set with festive decorations, an elegant Christmas tree, poinsettias, and great company made for a delightful and relaxing way to end the 2007 gardening year.

January 2008 found club members meeting at Grace Moravian Church for "Concrete Container Gardening." Linda Kniskern and Mimi Patterson served as program chairmen. Hostess Betty Cooper, Juanita Daber, and Linda Stanfield provided a light lunch. Each member had been instructed to bring rubber gloves and a large garbage bag. Little did anyone know that we'd be wearing the garbage bags with the gloves. We looked as though we were ready to perform surgery! In reality, we actually mixed the concrete in containers to craft our very own mini version of a concrete planter. (Linda and Mimi caught the "concrete bug" in Boone last year at the State convention. Ann Yokeley had to ride all the way down the mountain with a concrete planter in her lap!)

January was also the month for the collection of horticulture sheets. Chairman Beth Pequeno labored long and hard to compile all those numbers! President Ann Yokeley had a state report to fill out, as well. Numbers! Numbers! And, more numbers!

During January, hospital lobby floral arrangements were provided by Tracy Greenwood, Juanita Daber, Katherine Parries, Jewel Bondurant, and Betty Cooper.

The February meeting at the Mount Airy Public Library was special indeed. Our guest was none other than the Master Gardener and Certified Landscape Professional, author, syndicated columnist, speaker/ national TV host and radio personality and founder of the joegardener company himself, Joe Lamp'L. (When Program Chairman Ann Yokeley asked Joe in the summer to speak to our club later in the year, she had no clue at the time just how famous he was until she saw him a few weeks later on the "Today Show!") He was delighted to fit our club into his very demanding schedule, and even designed a new presentation for the members to see. "A Sneak Peek at the Best Plants of Tomorrow" proved to be a superior program. Joe was impressed that several members had already grown a few of the new plants, and just how knowledgeable the group as a whole was. The club bought his books The Green Gardener's Guide and Over the Fence with joegardener which Sue Cooke then presented to Pat Gwyn, Head Librarian of the Mount Airy Public Library. Many members also bought books which Joe graciously autographed for them. Hostesses Charidean Gwyn, Katherine Parries, and Eleanor Powell served everyone delicious treats.

Becky Sumner, Sue Cooke, Helen Crane, and Linda Stanfield visited the MAHS Life Skills Class to plant spring flowers.

March's program did indeed get everyone into the mood for Spring and working outdoors. Joy Snow, Program Chairman, invited Kelly Utt and Cheri Massey from Southern Horticulture to present a program on "Spring Container Plantings." Kelly Utt was unable to attend; however, Cheri Massey showed members how to take container plantings through the seasons. She began with a patio peach tree in a large outdoor container, planted bulbs, and then surrounded the tree with numerous spring and summer flowers and greenery. She explained that fall flowers, such as mums and pansies, could be added later as some of the other flowers died. Helen Crane, Emily Crossingham, and Becky Sumner served a light lunch on a table decorated for Spring.

Also at the March meeting, a new slate of officers was voted on for 2008 - 2009. Emily Crossingham asked for a year's leave of absence, and Betty Cooper, sadly, resigned.

April's flower show scheduled for the Mount Airy Museum of Regional History was cancelled to accommodate a request from the Friends of the Library. Head Librarian Pat Gwyn asked the club to make floral arrangements for table decorations for an author signing/ dinner they would be having two days after our meeting. Naturally we were excited and more than willing help. Everyone arrived at the library bearing buckets and containers filled with flowers and greenery, clippers, and oasis. Flowers were artfully arranged in glass jars set inside white bags. There were enough flowers left over to make several additional arrangements to set out around the library. Pictures were taken and appeared in the newspaper to help promote the event and programs were printed crediting the garden club for the table flowers. Everything seemed to be going smoothly. Not so! The flowers died and the arrangements had to be scrapped! No table centerpieces! April began as an embarrassing month!

Things did get better. Our club was an integral part of Tharrington Elementary School's Arbor Day/ Earth Day Celebration and Ceremony. The club donated a pink dogwood to plant on the school grounds. Arbor Day Chairman Mimi Patterson and the garden club received many thanks for the tree.

Mae Turpin, Emily Crossingham, Claire Merritt, Joy Snow, and Earlene Epperson decorated the hospital lobby with their beautiful floral arrangements. And, Mimi Patterson, Vickie Harold, Jewel Bondurant, and Linda Kniskern brought joy through flowers to the MAHS Life Skills Class. April ended on a high note.

Litter Sweep was held again in early May. No unusual trash must have been collected because we hadn't heard any "tales." In late May, the mini-garden became a red, white, and blue haven of Angelface Blue Angelonia, Harmony Scarlett Begonia, and Giant White Bacopa.

"We've Had Fun!" was the theme for May's meeting and installation of officers. Our meeting was held at the Harvest Grill at Shelton Vineyards in Dobson. Each member was given a flower-decorated flyswatter with a pack of flower seeds attached as their "fun favor." Joy Snow made tea cup filled flower arrangements for the tables. Joy presented the scrapbook to the members, as well. Sue Cooke introduced our special guest Faye Canuppe from Elkin. The club also welcomed new member Sylvia Chilton. Correspondence from Linda Stanfield revealed that she unfortunately had to resign due to job-related conflicts. (Her membership will be filled next fall.)

Juanita Daber announced that our club had recently won several awards: Certificate of Honor in Appreciation of Outstanding Service to the Garden Club of North Carolina, Inc., dated April 2008; 3B Club of the Year (with membership 19 - 40) - Second Place and a check for \$150.00; and, 2007 Certificate of Appreciation Litter Sweep Fall Clean-Up Campaign. Well done! Well deserved, Modern Gardeners!

District 4 Director Faye Canuppe installed the 2008 - 2009 officers: Tracy Greenwood, President; Helen Crane, Vice President; Vickie Harold, Secretary; and, Juanita Daber, Treasurer. Each new officer was given a long stem sunflower. Ann Yokeley received an engraved pewter bowl for her year as president.

No club would run smoothly without the support and diligence of its members. Nor could this club we are so proud of have lasted fifty-two years. Thank you to each committee chairman and your ladies! You are the best!

It Was Fun!

*Ann Yokeley, Past President
2007-2008*









MODERN GARDENERS INSTALL NEW OFFICERS



ELEANOR POWELL/THE NEWS

New officers of Modern Gardeners were installed during their May luncheon held at the Harvest Grill in the Shelton Vineyards. Fay Cannup, left, director of District IV, the Garden Club of North Carolina Inc., installed, from left, Tracy Greenwood, president; Helen Crane, vice president; Vickie Harold, secretary; and Juanita Daber, treasurer.

Past president honored

ELEANOR POWELL/THE NEWS

Ann Yokeley, center, was remembered with an engraved silver bowl by members of Modern Gardeners for her dedicated leadership during the past year. The presentation was made by Joy Snow, right, vice president. Yokeley also presented gifts to of hanging baskets to the outgoing officers, including Sue Cooke, left, past treasurer, for their assistance the past year. Becky Sumner, past secretary, was unable to attend.







2008

Certificate of Appreciation

AWARDED TO

MODERN GARDENERS

FOR COMMITMENT TO PRESERVING THE ENVIRONMENT OF
NORTH CAROLINA BY PARTICIPATING IN THE

Litter Sweep
Spring Cleanup Campaign



Michael F. Easley
Governor of North Carolina



Lyndo Tippet, Secretary
Department of Transportation



STATE OF NORTH CAROLINA
DEPARTMENT OF TRANSPORTATION

MICHAEL F. EASLEY
GOVERNOR

LYNDO TIPPETT
SECRETARY

June 2008

Dear *Litter Sweep* Partner,

Thank you for participating in the department's spring 2008
Litter Sweep roadside cleanup campaign. Thousands of volunteers worked
together to preserve the beauty and cleanliness of their communities. We
appreciate your generous gifts of time and hard work to accomplish our goal.

On behalf of Governor Easley and Secretary Tippet, I am pleased to
award you the enclosed Certificate of Appreciation acknowledging your
contribution to *Litter Sweep* and preserving the environment of North Carolina.

Sincerely,

A handwritten signature in cursive script that reads "Helen Landi".

Helen Landi, Director
Office of Beautification Programs

Enclosure

MAILING ADDRESS:
NC DEPARTMENT OF TRANSPORTATION
OFFICE OF BEAUTIFICATION PROGRAMS
1540 MAIL SERVICE CENTER
RALEIGH NC 27699-1540

Telephone: 919-715-3188
FAX: 919-715-2554
Website: www.dot.state.nc.us/~beautification

LOCATION:
TRANSPORTATION BUILDING
1 SOUTH WILMINGTON STREET
RALEIGH NC

NC MEAN ABOUT CLEAN

*Retiring President's Report
"Let's Have Fun!"
2007 - 2008*

Planning! Planning! Planning! That's how the months of June, July, and August were spent. Last year's officers were so kind to help us get started and to answer all the questions we had. Armed with all the information they so graciously supplied, Sue Cooke, Joy Snow, Becky Sumner, and Ann Yokeley devoted many long hours to planning the programs, working on the yearbook, and all the too numerous to mention details that are a part of the planning process.

One very important decision that was made during the summer was to add granite curbing around a raised flower bed to offset the beautiful granite fountain that was bought by the club last year. Granite rocks would surround the base of the fountain. With check in hand, the club purchased the granite curbing from the Mount Airy Granite Corporation. Lamp posts in the style of those found in the downtown district were also added to the garden by the City. Many thanks to Michella Huff, horticulturist/ landscape supervisor for the City of Mount Airy, for her expertise and guidance on this project. The garden began to take shape just in time for our fall planting.

The 2007 - 2008 garden club theme was "Let's Have Fun!" This theme was tailor made for the Modern Gardeners Garden Club of Mount Airy! Little did we know that the last meeting in May 2007 would really be the kickoff to a year of fun! The Hawaiian luncheon around Ann Yokeley's pool proved to be just the beginning of a lot of laughter and hilarious stories. Bet those cute, wacky hula girls didn't know their photographs would be all over the 2007 - 2008 yearbook! The cover girl being our very own "Hula Mama" Eleanor Powell!

September marked fifty-two years of Modern Gardeners. September's luncheon meeting was held at the outdoor pavilion at Cross Creek Country Club. Hostesses were Ann Yokeley, President, Joy Snow, Vice-President, Sue Cooke, Treasurer, and Becky Sumner, Secretary. Fall mums decorated the tables while large pots of giant "whirling daisies" caught the breeze throughout the dining area. Garden club members wore hats festooned with flowers. Background music, in which every song had in its title the word "fun," was played during the meal. (Earlene Epperson's son, Kelly provided the tape.) "Let's have fun" and we did! Michella Huff, our guest speaker, thanked the club for enhancing the Mini-Garden and how the City appreciates our continued hard work and upkeep each year. Yearbooks and committee assignments were then distributed, and state and national goals and objectives were discussed.

Also, in September, the Mini-Garden committee co-chaired by Tracy Greenwood and Vickie Harold worked at warp-speed to get the yellow mums planted in time for Mayberry Days. And, Bulb Chairman Juanita Daber and her committee are to be commended for their hard work sorting, bagging, and selling the bulbs for the Annual Fall Bulb Sale. Garden Therapy committee members Eleanor Powell, Tracy Greenwood, Barbara Gardner, and Katherine Parries worked their flower magic with the MAHS Life Skills Class.

The Fall Litter Sweep during October was more than picking up trash on Lebanon Street this year. Eleanor Powell arrived as usual to take photos for the newspaper. Club members gathered to pose for pictures everyone knew would be in the next edition of the Mount Airy News always with Eleanor's assurance, "It's for the scrapbook - really." Off went the ladies donned in orange vests with their orange bags and pick-up sticks in search of that "most unusual piece of trash." (This year the state was having a contest for the most unusual piece of trash collected along North Carolina's roadsides.) Unbeknownst to Co-Chairmen Mimi Patterson and Linda Kniskern there would definitely be very interesting "trash" to find. It seems that the two were celebrating birthdays that week. Lo and behold! Two garbage bags with potted mums were found in the ditch the ladies were "sweeping." Happy birthday to Mimi and Linda compliments of Eleanor Powell. (The club unfortunately did not win the contest. We tried, though!)

October's meeting at First Presbyterian Church proved to be very informative. Program Chairman Sue Cooke introduced Chris Freeman who presented "Waterscape Designs." Hostesses Karen Manfredi, Claire Merritt, and Beth Pequeno prepared a bountiful feast on a lovely decorated table with a Fall theme.

Chairman Betty Palmer's October committee for the lobby arrangements at Northern Hospital of Surry County were: Barbara Gardner, Karen Manfredi, Eleanor Powell, and Mimi Patterson.

Halloween was spent in Winston-Salem at the District 4 Meeting at the Old Salem Visitors' Center. Halfway through the meeting, a school child set off the fire alarm. As Ann, Sue, Mimi, Linda K., Joy, and Juanita were evacuated outside, two fire engines came racing into the parking lot, sirens blaring. Five out of the six of us gathered outside to wait. But, where was Juanita? Five, ten, fifteen, twenty minutes went by. Then sounded the "all clear." Still, no Juanita. When we finally filed back inside the building, we found her inside diligently guarding the boxes of bulbs she had brought to sell! What a dedicated bulb chairman!

We were excited, especially Joy, when it was announced after lunch that our Yearbook won a blue ribbon district award; however, we never received a certificate stating that we had. Strange things happen on Halloween!

The mini-garden underwent its winter/spring planting in November. Yellow pansies circled the outside ring of the flower bed while 300 red tulips encircled the inner ring. As the mini-garden committee will attest to, that's a lot of tulips!

November 25, 2007 was a very sad day for Modern Gardeners. Charter member and past-president Marjorie Holcomb passed away after a year's illness. Marjorie's family requested that club members sit together for the service at Central Methodist Church. It was a moving memorial service. She was a well-respected member of the community and very active in our garden club, as well as several other clubs. Modern Gardeners will miss her.

On a lighter note, the end of November ushered in the beginning of the Christmas season. As is custom, members gathered at the Historic Antebellum Moore House to decorate the dining room, parlor, and sunroom for the upcoming Christmas Tour of Homes. Barbara Gardner and Mae Turpin hosted the meeting. Breakfast foods were served while discussion was held as the Mini-Garden, museum, and the Moore House committee chairmen gave their instructions for the day. The Moore House committee co-chaired by Jewel Bondurant and Linda Kniskern took the old house back in time with beautiful arrangements of fruits, foliage, poinsettias, pine cones, and berries. Decorations for the tables, mantles, windows returned the house to the glory days of the past. Twenty-four white poinsettias in honor of the twenty-four members filled the sunroom. The museum committee chaired by Linda Stanfield hung greenery and red bows on the wrought iron fences outside the Mount Airy Museum of Regional History. Tracy Greenwood and Vickie Harold had their Mini-Garden committee adding lights, greenery, and red bows to the lamp posts in the garden. Both the garden and the museum decorations added to the downtown Christmas spirit.

Charldean Gwyn, Emily Crossingham, Claire Merritt, and Karen Manfredi helped the MAHS Life Skills Class with Christmas decorations.

Joy Snow hosted December's only meeting at her home. Sue Cooke and Joy cooked a fabulous luncheon for the members. Fire roaring in the fireplace, tables set with festive decorations, an elegant Christmas tree, poinsettias, and great company made for a delightful and relaxing way to end the 2007 gardening year.

January 2008 found club members meeting at Grace Moravian Church for "Concrete Container Gardening." Linda Kniskern and Mimi Patterson served as program chairmen. Hostesses Betty Cooper, Juanita Daber, and Linda Stanfield provided a light lunch. Each member had been instructed to bring rubber gloves and a large garbage bag. Little did anyone know that we'd be wearing the garbage bags with the gloves. We looked as though we were ready to perform surgery! In reality, we actually mixed the concrete in containers to craft our very own mini version of a concrete planter. (Linda and Mimi caught the "concrete bug" in Boone last year at the State convention. Ann Yokeley had to ride all the way down the mountain with a concrete planter in her lap!)

January was also the month for the collection of horticulture sheets. Chairman Beth Pequeno labored long and hard to compile all those numbers! President Ann Yokeley had a state report to fill out, as well. Numbers! Numbers! And, more numbers!

During January, hospital lobby floral arrangements were provided by Tracy Greenwood, Juanita Daber, Katherine Parries, Jewel Bondurant, and Betty Cooper.

The February meeting at the Mount Airy Public Library was special indeed. Our guest was none other than the Master Gardener and Certified Landscape Professional, author, syndicated columnist, speaker/ national TV host and radio personality and founder of the joegardener company himself, Joe Lamp'l. (When Program Chairman Ann Yokeley asked Joe in the summer to speak to our club later in the year, she had no clue at the time just how famous he was until she saw him a few weeks later on the "Today Show!") He was delighted to fit our club into his very demanding schedule, and even designed a new presentation for the members to see. "A Sneak Peek at the Best Plants of Tomorrow" proved to be a superior program. Joe was impressed that several members had already grown a few of the new plants, and just how knowledgeable the group as a whole was. The club bought his books *The Green Gardener's Guide* and *Over the Fence with joegardener* which Sue Cooke then presented to Pat Gwyn, Head Librarian of the Mount Airy Public Library. Many members also bought books which Joe graciously autographed for them. Hostesses Charldene Gwyn, Katherine Parries, and Eleanor Powell served everyone delicious treats.

Becky Sumner, Sue Cooke, Helen Crane, and Linda Stanfield visited the MAHS Life Skills Class to plant spring flowers.

March's program did indeed get everyone into the mood for Spring and working outdoors. Joy Snow, Program Chairman, invited Kelly Utt and Cheri Massey from Southern Horticulture to present a program on "Spring Container Plantings." Kelly Utt was unable to attend; however, Cheri Massey showed members how to take container plantings through the seasons. She began with a patio peach tree in a large outdoor container, planted bulbs, and then surrounded the tree with numerous spring and summer flowers and greenery. She explained that fall flowers, such as mums and pansies could be added later as some of the other flowers died. Helen Crane, Emily Crossingham, and Becky Sumner served a light lunch on a table decorated for Spring.

Also at the March meeting, a new slate of officers was voted on for 2008 - 2009. Emily Crossingham asked for a year's leave of absence, and Betty Cooper, sadly, resigned.

April's flower show scheduled for the Mount Airy Museum of Regional History was cancelled to accommodate a request from the Friends of the Library. Head Librarian Pat Gwyn asked the club to make floral arrangements for table decorations for an author signing/ dinner they would be having two days after our meeting. Naturally we were excited and more than willing help. Everyone arrived at the library bearing buckets and containers filled with flowers and greenery, clippers, and oasis. Flowers were artfully arranged in glass jars set inside white bags. There were enough flowers left over to make several additional arrangements to set out around the library. Pictures were taken and appeared in the newspaper to help promote the event and programs were printed crediting the garden club for the table flowers. Everything seemed to be going smoothly. Not so! The flowers died and the arrangements had to be scrapped! No table centerpieces! April began as an embarrassing month!

Things did get better. Our club was an integral part of Tharrington Elementary School's Arbor Day/ Earth Day Celebration and Ceremony. The club donated a pink dogwood to plant on the school grounds. Arbor Day Chairman Mimi Patterson and the garden club received many thanks for the tree.

Mae Turpin, Emily Crossingham, Claire Merritt, Joy Snow, and Earlene Epperson decorated the hospital lobby with their beautiful floral arrangements. And, Mimi Patterson, Vickie Harold, Jewel Bondurant, and Linda Kniskern brought joy through flowers to the MAHS Life Skills Class. April ended on a high note.