

Scrapbook
by Judy Barham



2011

2012

MODERN
GARDENERS

MODERN GARDENERS

MOUNT AIRY
NORTH CAROLINA
2011 - 2012

ORGANIZED AUGUST 31, 1956
CHARTER RECEIVED MAY 14, 1957
MEETINGS: THIRD TUESDAY, 12 P.M.

CELEBRATING 56 YEARS OF GARDENING

MEMBERSHIP 24

MEMBERSHIP IN:
NATIONAL GARDEN CLUBS, INC.
SOUTH ATLANTIC REGION
THE GARDEN CLUB OF N.C., INC.
DISTRICT 4



MODERN GARDENERS OFFICERS

President	Kim Braun 303 Howard Street Mount Airy, NC 27030 kbraun9@netscape.com
Vice President	Ann Yokeley 132 Greystone Lane Mount Airy, NC 27030 steve_annyokeley@earthlink.net
Secretary	Judy Barham 151 Greenbridge Drive Mount Airy, NC 27030 Jb_barham@yahoo.com
Treasurer	Jewel Bondurant 194 Greenbridge Drive Mount Airy, NC 27030 jewelbond@embarqmail.com



Ginny Adams
643 Lakemont Trail
Mount Airy, NC 27030
(Cooper) 336-786-8292
cadams@rjia.net

Judy Barham
151 Greenbridge Drive
Mount Airy, NC 27030
(Bill) 336-789-2076
jb_barham@yahoo.com

** Jewel Bondurant
194 Greenbridge Drive
Mount Airy, NC 27030
(Horace) 336-786-5384
jewelbond@embarqmail.com

Kim Braun
303 Howard Street
Mount Airy, NC 27030
336-719-0224
kbraun9@netscape.com

Sylvia Chilton
979 South Franklin Road
Mount Airy, NC 27030
(Bobby) 336-786-1452
schiltonmath@yahoo.com

** Sue Cooke
327 Cross Creek Drive
Mount Airy, NC 27030
(Ralph) 336-786-8423
surrysolar@centurylink.net
.net

** Helen Crane
205 Robin Road
Mount Airy, NC 27030
(John) 336-786-5780
plakattack@embarqmail.com

** Juanita Daber
631 Knollwood Drive
Mount Airy, NC 27030
336-783-9214
kmdaber@hotmail.com

** Earlene Epperson
312 Robin Road
Mount Airy, NC 27030
336-786-4498

** Barbara Gardner
1582 Greenhill Road
Mount Airy, NC 27030
336-789-1765

** Tracy Greenwood
1686 Woodbury Lane
Mount Airy, NC 27030
(Thomas) 336-789-7074
tracygreenwood@embarqmail.com

** Vickie Harold
274 Kennesaw Lane
Mount Airy, NC 27030
(Gary) 336-786-1777
vicharold@yahoo.com

** Linda Kniskern
118 Plantation Place Lane
Mount Airy, NC 27030
(Gary) 336-789-5388
lkniskern@triad.rr.com

** Claire Merritt
833 E. Country Club Road
Mount Airy, NC 27030
336-786-4735
claimerri@aol.com

** Betty Palmer
1743 Madison Avenue
Mount Airy, NC 27030
(J.T.) 336-786-4871
jtpalmer@embarqmail.com

*** Katherine Parries
215 E. Lebanon Street
Mount Airy, NC 27030
336-786-7723

** Mimi Patterson
120 Plantation Place Lane
Mount Airy, NC 27030
336-786-8999
quiltingmimi@hotmail.com

Beth Pequeno
224 Grace Street
Mount Airy, NC 27030
(Pete) 336-789-1699
bethpequeno@roadrunner.com

*** Eleanor Powell
108 Jackson Road
Mount Airy, NC 27030
336-786-4389
epowell@mtairynews.com

Peggy Rees
305 Marion Street
Mount Airy, NC 27030
(Gene) 336-786-1098
reespar@yahoo.com

** Joy Snow
348 Folly Farms Circle
Mount Airy, NC 27030
(P.J.) 336-719-6990
jps@snowsfancy.com

** Becky Sumner
427 Montclair Drive
Mount Airy, NC 27030
(Mac) 336-789-5169
rksbecky@aol.com

Debbie Williams
107 Foxcroft Drive
Mount Airy, NC 27030
(Dennis) 336-786-8594
debwilliamshome@embarqmail.com

** Ann Yokeley
132 Greystone Lane
Mount Airy, NC 27030
(Steve) 336-786-1218
steve_annyokeley@earthlink.net

INACTIVE MEMBER

** Mae Turpin
2140 Heatherstone Lane
Mount Airy, NC 27030
336-786-7988

* Charter Member
* Life Member
*** Charter Life Member

HONORARY CHARTER MEMBERS

*** Sarah Lee McGee
P.O. Box 1241
Mount Airy, NC 27030
(Edward L.) 336-786-5401

*** Charldean Gwyn
332 Marion Street
Mount Airy, NC 27030
336-786-5961

Theme:

"Make A Difference"

56

**YEARS OF MAKING A
DIFFERENCE IN OUR
COMMUNITY**

Active Charter Members



**Eleanor Powell, Katherine Parries, Charldean Gwyn
at 55th Anniversary**

**SCHEDULE OF COMING EVENTS
2011-2012**

GCNC, Inc. Fall Board Meeting
Wilmington, North Carolina
September 18-19, 2011

District 4 Meeting
Winston-Salem, North Carolina
October 20, 2011

South Atlantic Regional Convention
Greenbrier, West Virginia
March 25-27, 2012

GCNC, Inc. Annual Meeting
Asheville, North Carolina
April 29 - May 1, 2012

NGC Annual Meeting
Buffalo, New York
May 16-19, 2012



COMMITTEES PROJECTS

Programs and Yearbook:

Current Officers:

Kim Braun
Ann Yokeley
Judy Barham
Jewel Bondurant

Public Relations:

Eleanor Powell
Debbie Williams

Scrapbook:

Judy Barham

Garden Therapy:

Peggy Rees

Gifts:

Jewel Bondurant

Awards:

Linda Kniskern

Membership:

Tracy Greenwood

Telephone:

Betty Palmer

Email:

Helen Crane

Advisory:

Becky Sumner
Eleanor Powell
Joy Snow
Beth Pequeno

By-Laws:

Kim Braun
Ann Yokeley
Judy Barham
Jewel Bondurant

- I. **MODERN GARDENERS** shall continue upkeep of the mini-park garden of the triangle entrance to the business district on North Main and Renfro streets.
- II. **MODERN GARDENERS** shall actively assist The Mount Airy Restoration Foundation in decorating The Antebellum Moore House at Christmas.
- III. **MODERN GARDENERS** shall assist in decorating the Mt. Airy Museum of Regional History at Christmas.
- IV. **MODERN GARDENERS**, as a club, shall provide the EC Class at Jones School with materials and programs on garden therapy during the school year.
- V. **MODERN GARDENERS** shall provide arrangements and/or exhibits for the lobby at Northern Hospital of Surry County.
- VI. **MODERN GARDENERS** shall assist the Mount Airy Appearance Commission in projects relating to conservation, litter and beautification.
- VII. **MODERN GARDENERS** shall participate in the North Carolina Department of Transportation's Fall and Spring "Litter Sweep" Roadside Clean-up.
- VIII. **MODERN GARDENERS** shall observe Arbor Day each year by planting a tree, or trees, at appropriate sites.
- IX. **MODERN GARDENERS** shall continue their annual fall bulb sale as a ways and means project.
- X. **MODERN GARDENERS** shall continue to purchase North Carolina Engagement Calendars for all members.

PROJECTS

Museum:
Chairman: Claire Merritt
Barbara Gardner



PROJECTS (Cont.)

Mini-Garden:
Chairman: Sylvia Chilton
Ann Yokeley
Ginny Adams
Sue Cooke
Tracy Greenwood
Eleanor Powell
Mimi Patterson
Claire Merritt
Linda Kniskern



PROJECTS (Cont.)

Moore House:
Chair: Ann Yokeley
Ginny Adams
Judy Barham
Jewel Bondurant
Kim Braun
Sylvia Chilton
Sue Cooke
Helen Crane
Juanita Daber
Tracy Greenwood
Vickie Harold
Linda Kniskern
Betty Palmer
Katherine Parries
Mimi Patterson
Beth Pequeno
Eleanor Powell
Peggy Rees
Joy Snow
Debbie Williams



PROJECTS (Cont.)

**Garden Therapy Assignments
With Jones School EC Class**
Schedule date with Carol McAtee
336-786-4131
Chairman: Peggy Rees

September-October 2011
Tracy Greenwood Becky Sumner
Vickie Harold Helen Crane

November-December 2011
Debbie Williams Jewel Bondurant
Ann Yokeley Barbara Gardner

January-February 2012
Sue Cooke Juanita Daber
Linda Kniskern Mimi Patterson

March-April 2012
Beth Pequeno Ginny Adams
Kim Braun Eleanor Powell



PROJECTS (Cont.)

**Northern Hospital of Surry County
Lobby Arrangements/Vignettes**

Chairman: Katherine Parries

October 2011 Autumn/Fall

Oct. 3 – Eleanor Powell	Oct. 10 – Mimi Patterson
Oct. 17 – Linda Kniskern	Oct. 24 – Judy Barham

January 2012 Winter

Jan 2 – Jewel Bondurant	Jan. 9 – Joy Snow
Jan. 16 – Betty Palmer	Jan. 23 – Sue Cooke

April 2012 Spring

Apr. 2 – Ginny Adams	Apr. 9 – Tracy Greenwood
Apr. 16 – Becky Sumner	Apr. 23 – Juanita Daber



PROJECTS

(Cont.)

LITTER SWEEP

9:00 AM

8:15 AM Ocie's for breakfast

Fall-September 22
Rain date, October 6
Chairman: Mimi Patterson
Barbara Gardner
Betty Palmer
Sue Cooke
Juanita Daber
Tracy Greenwood
Vickie Harold
Beth Pequeno
Ginny Adams
Judy Barham
Kim Braun

Spring-April 26
Rain date-May 3
Chairman: Linda Kniskern
Sylvia Chilton
Helen Crane
Earlene Epperson
Chaire Merritt
Katherine Parries
Eleanor Powell
Peggy Rees
Becky Sumner
Debbie Williams
Ann Yokeley





Modern Gardeners

September 20, 2011

Welcome

Blessing and Lunch

Treasurer's report - Jewel Bondurant

Yearbook - Ann Yokeley

Bulb Sale Report - Beth Pequeno

State and District News - Mimi Patterson

Fountain - Ann Yokeley

Our next meeting will be at the First Presbyterian Church October 18th

Fall Litter Sweep September 22 / Rain Date October 6

Modern Gardeners

Minutes for September 20, 2011

The first meeting of the year 2011-2012 for Modern Gardeners was called to order by new president, Kim Braun. The meeting was held at the home of Judy Barham. Sue Cooke and Judy Barham served as hostesses. Kim expressed a special thank you to Judy for the use of her home and to Sue for preparing a delicious luncheon. A special gift from this year's officers was sitting on the table for all members. Each member received a small garden bag with the yearbook inside and a flowered tag reminder of their responsibilities this year which could be used as a frig magnet.

Kim welcomed old members as well as a special welcome for new member, Debbie Williams. Debbie was presented with a gift bag of useful garden tools and gardening necessities.

The joy of a new bride / garden club member was celebrated by the garden club. Katherine Parries Hatcher was presented a gift of 24 roses (one for each member of the club) by Eleanor Powell and Juanita Daber. Katherine was escorted to her gift by Eleanor and Juanita as club members sang, "Here Comes the Bride". We all wished her great happiness.

The blessing was led by Juanita Daber, and a delicious luncheon prepared by Sue Cooke was served – chicken salad, rosemary baked potatoes, fruit salad with a yogurt dressing drizzled with honey from Sue's father's bees, raspberry tea, and a special dessert of poached pear, vanilla ice-cream drizzled with crème de menthe.

The treasurer's report from Jewel Bondurant, treasurer, stated that we were starting with \$2192.90 with some outstanding bills yet to be paid.

Ann Yokely, vice president and organizer of the yearbook, discussed programs and information in this year's yearbook. The date of the May meeting was changed from May 18 to May 8. A motion was made and

SEPTEMBER 20, 2011

12:00 Noon

The luncheon at the home of Judy Barham

Topic:

"Let's Continue to Make a Difference This Year"

Program:

"Club Preview for the Year"

Business Session:

Kim Braun	President
Ann Yokeley	Vice President
Judy Barham	Secretary
Jewel Bondurant	Treasurer

Hostesses:

Judy Barham	Sue Cooke
-------------	-----------



Reminders:

Fall Litter Sweep – September 22

Hospital Lobby Vignettes – October

Bulb Sale

Garden Therapy – Jones School EC Class

District 4 Meeting – October 20, 2011, Winston-Salem, NC





September 2011

*Our first meeting was held
at the home of Judy Barham.
Hydrangea centerpieces were
created from hydrangeas in her
home garden.*



LUNCH A LA SUE







Eleanor Powell
Lifestyle Editor

Cooks

of the week

After a hiatus of three months, Modern Gardeners resumed their regular meetings in September and enjoyed a delightful luncheon catered by club member, Sue Cooke. Judy Barham hosted the occasion at her home on Greenbrier Road, Mount Airy.

Tables were arranged in the portico and decorated with centerpieces of hydrangeas. Kim Braun, president, led the business session with Mimi Patterson, District 4 director, announcing final details for the district meeting on Oct. 20 in Winston-Salem. Other club officers, Ann Yokeley, vice president; Jewel Bondurant, treasurer; and Judy Barham, secretary, gave reports and distributed year-books.

Highlighting the luncheon was the presentation of 24 red roses from the 24 members to charter member, Katherine Parries, who was married to Clark Hatcher on Sept. 10. She also was remembered with a book on *Roses*.

The luncheon menu featured several delicious salads, herbed potatoes and delightful desserts. Sue shares these recipes for your next day of entertaining.

Homemade chicken salad with almonds and grapes

3 pounds chicken breast, cooked and cubed

- 1 cup pickle relish**
- 2 cups celery, chopped**
- 1 cup toasted, slivered almonds**
- 1 pound seedless grapes, sliced**
- 1 cup mayonnaise**
- 1/4 teaspoon white pepper**
- 1/2 teaspoon salt**
- Phyllo cups (pastry shells)**

Combine the first 5 ingredients in a large bowl. add mayonnaise, salt and pepper. Toss it up with chicken mix. Serve in phyllo cups or on a bed of lettuce.

Blue cheese Salad with red pears

- 1 bag mixed salad greens**
- 4 ounces Blue Cheese**
- 1/2 cup toasted English walnuts**
- 1/2 cup dried cranberries**
- 2 to 3 red pears, sliced**

Mix and top with Raspberry Walnut Vinaigrette.

Fruit Salad with Yogurt Dressing

- 1 quart strawberries, cut in half**
- 2 cups fresh pineapple chunks**
- 4-ounce package raspberries**
- 2 cups green grapes**
- 1 mango, sliced**

Place fruits in a large bowl.

Yogurt Dressing

- 2 (4-oz.) Greek yogurt**
- 2 tablespoons brown sugar**
- 2 tablespoons honey**

Pour yogurt into bowl. Just before serving fruit, sprinkle brown sugar over yogurt then drizzle honey on top. Serve on fruit.

Cheddar Cheese Rice Wafers

- 2 sticks margarine**
- 2 cups sharp Cheddar cheese, grated**
- 2 cups plain flour**
- 2 cups Rice Krispies**
- Paprika to sprinkle on top**

Have margarine and grated cheddar cheese soft at room temperature (a few hours). In bowl, mix with spoon until smooth. Add flour 1/2 cup at a time until all is added (will be stiff). Add 2 cups Rice Krispies and mix. Use a teaspoon to make balls. Place on baking sheet. Press ball with fork. Bake at 375 degrees from 15 to 20 minutes. Sprinkle with paprika. Makes 60 wafers.

Herbed Sliced Potatoes

- 4 white potatoes**
- 1/4 stick melted butter**
- 1/2 package Lipton Soup Mix**
- Chopped Rosemary**

Scrub potatoes and slice with peeling into 1/2-inch slices. Mix butter, soup mix and rosemary. Arrange sliced potatoes in three rolls in casserole dish and pour soup mixture over overlapped layers. Cover with foil and bake in 350 degree oven for 45 minutes. Easy and delicious.

Pear Dessert

In a crystal dessert dish, place 1 pear half, top with 1 scoop vanilla ice cream, add 1 teaspoon creme de menthe and garnish with fresh mint leaf and stemmed red cherry.

Maple Pumpkin Cheese Cake

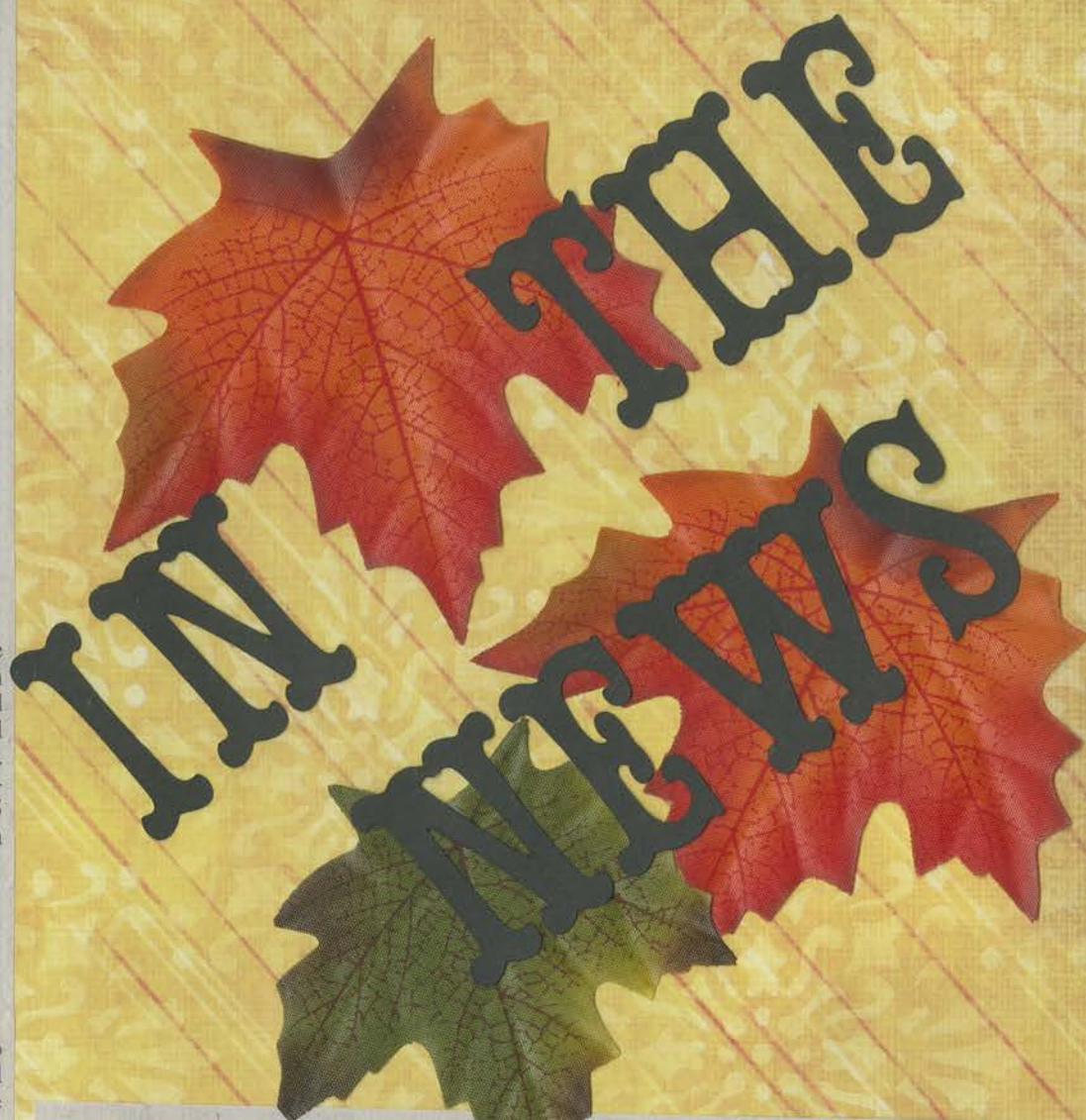
- 1 1/4 cups graham cracker crumbs**
- 1/4 cup sugar**
- 1/4 cup butter or margarine, melted**
- 3 (8-oz.) packages cream cheese**
- 1 (14-oz.) can Eagle Brand sweetened condensed milk**

1 (15-oz.) can pure pumpkin filling
3 eggs
1/4 cup pure maple syrup
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
Preheat oven to 300 degrees. Combine crumbs, sugar and butter. Press firmly on bottom of 9-inch springform pan. In large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add pumpkin, eggs, maple syrup, cinnamon and nutmeg; mix well. Pour into prepared pan. Bake 1 hour and 15 minutes or until edge springs back when lightly touched (center will be slightly soft). Cool. Chill 2 to 4 hours. Drizzle with Maple Pecan Glaze. Refrigerate leftovers.

Maple Pecan glaze:

In saucepan, combine 3/4 pure maple syrup and 1 cup whipping cream. Boil rapidly 15 to 20 minutes or until thickened, stir occasionally. Add 1/2 cup chopped pecans. Serves 6 to 8. (It really serves at least 10 to 20.)

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



Modern Gardeners

enjoy fall salad

luncheon at

September

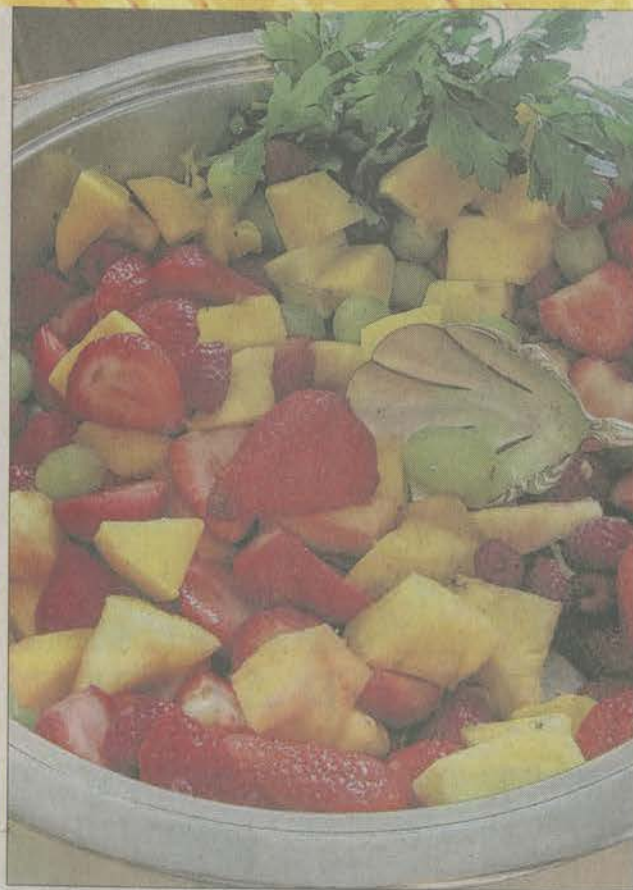
meeting



Sue Cooke caters Modern Gardeners September luncheon meeting. She serves sliced pear halves topped with vanilla ice cream, fresh mint and stemmed cherries.



Judy Barham, left, hosted the luncheon at her home. She decorated the kitchen island with frosted white pumpkins and other seasonal flowers. Caterer Sue Cooke places food at the serving stations.



Fresh fruits are served with yogurt dressing.



The luncheon featured homemade chicken salad with slivered almonds and green grapes.



The menu included Herbed Potato Slices.



GIFT

Each member received a garden bag with their yearbook inside to bring to garden club meetings.

BAGS



ROSES FOR KATHERINE



One Rose for Each Garden Club Member

Catherine and Clark Hatcher

married this summer.



Modern Gardener's

October 18, 2011

Program Joe Lamp'l "Recycling Makes a Difference"

Lunch

Report on Bulb Sales- Beth Pequeno

Mini Garden- Sylvia Chilton

Garden Therapy- Peggy Rees

Hospital Lobby

Coordination of District Meeting- Mimi Patterson

Reminders:

Next meeting is November 15 at the Public Library



Respectfully submitted **Modern Gardeners**

July Barbara, Sec

Minutes for October 18, 2011

Modern Gardeners held their October meeting at 12:00 at First Presbyterian Church. Joe Lamp'l was our featured guest speaker. Joe is a Master Gardener, designer, certified landscape professional, author, syndicated columnist, presenter, and TV and radio host. The topic was "Recycling Makes a Difference."

Hostesses for this meeting were Ann Yokeley, Kim Braun and Tracy Greenwood. Food and decorations dramatically demonstrated an October theme.

Peggy Rees reported results of the fall bulb sale. Sales were very good but we don't have a final dollar amount. Some bulbs are sold out, some to arrive, and some substituted. We need to proof all orders and get our money in as soon as possible. An e-mail will be sent to members letting you know what bulbs are still available.

Sylvia will be organizing the planting of the mini garden for the fall.

Garden Therapy will be done next week at Jones School and a report will be made next month.





OCTOBER 18, 2011
12:00 Noon
First Presbyterian Church



Topic:
"Recycling Makes a Difference"

Program:
Joe Lamp'l
Master Gardener, Designer, Certified Landscape Professional, Author,
Syndicated Columnist, Presenter, and TV and Radio Host

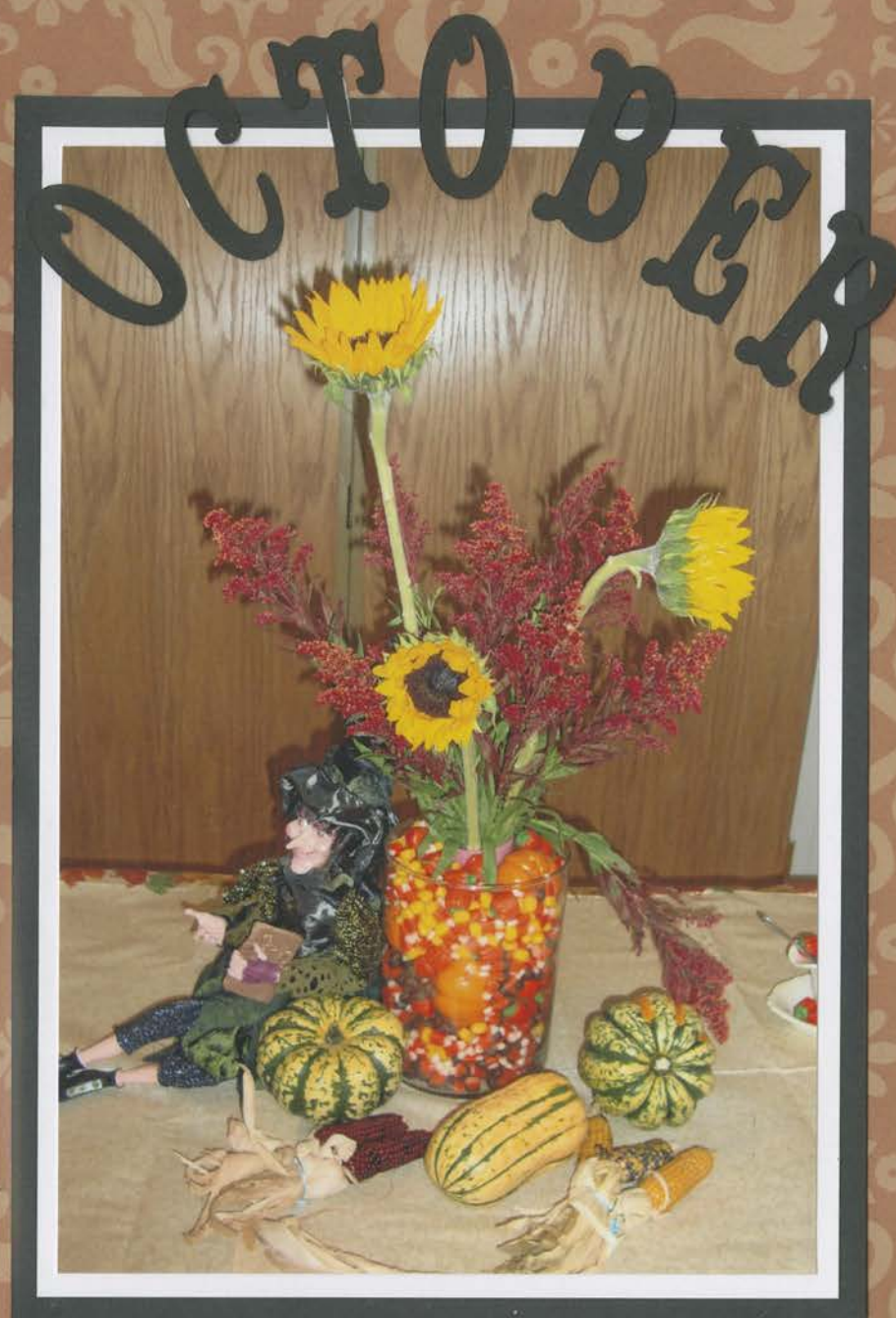
Hostesses:
Ann Yokeley
Kim Braun
Tracy Greenwood



Reminders:
Hospital Lobby Vignettes
Bulb Sale
Garden Therapy - Jones School EC Class

****District Four Meeting-October 20, Fairview Moravian Church, W-S**

*****Moore House Decorating—Wednesday, November 30**
Bring all your greenery and materials with you





DISTRICT 4

Annual Meeting of District 4



The Garden Club of North Carolina, Inc.

"Festive Florals"

October 20, 2011

*Fairview Moravian Church
6550 Silas Creek Parkway
Winston-Salem, NC 27106*

Hostess Clubs:

Garden Study Garden Club

Lawndale Garden Club

Lewisville Garden Club

Town & Country Garden Club



Introducing Mr. Kenn Stephens

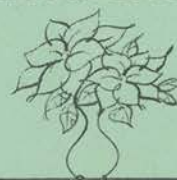
Kenn Stephens is a talented American flower arranger and designer of national and international experience. His extensive travels as a demonstrator and judge throughout the United States, Central and South America, Europe, several Asian countries and the South Pacific allow him to create flower designs continually. His training and experience in design, as well as his background in the theater combine with horticultural interests in a unique way.

Throughout the years he has designed a variety of garden spaces. His thoughts explore the strong relationship of garden design to interior design and the use of flowers and plants in both spaces. He shares his ideas by frequent appearances before garden clubs, churches and cathedrals, fine art museums in major cities and by initiating international flower shows, festivals of flowers and by participating in design extravaganzas in many parts of the world.

During past years, Stephens served as the Founder President of International Design Symposium, Ltd., organized a series of classes for the American Horticultural Society as well as a certificated course of The Arnold Arboretum of Harvard University, has conducted seminars in all styles of flower arrangement at botanic gardens in the United States, design presentations at Colonial Williamsburg, and has made several visits yearly, to teach flower arrangement academies in Korea and Japan.

Mr. Stephens is an honorary life member of The Garden Club of Bermuda and The Nantucket Garden Club, The Garden Club of Argentina, a Life Member of National Garden Clubs, has served as a delegate to the World Association of Flower Arrangers, and has participated in the Ikebana of the Ikenobo Kadokai School in Japan.

Stephens has a special devotion to the use of flowers in houses of worship of all faiths. He has been designing for services of worship, major liturgies, important ceremonies, and church festivals of flowers for more than forty years. In 2004 Kenn moved to Stratham, New Hampshire where he served as Director of the Flower Arranging Guild at St. George's Episcopal Church in Durham, New Hampshire. In 2008, he moved to Charlotte, North Carolina and has worked with the Flower Guild of St. Peter's Episcopal Church.





 **WE WON**



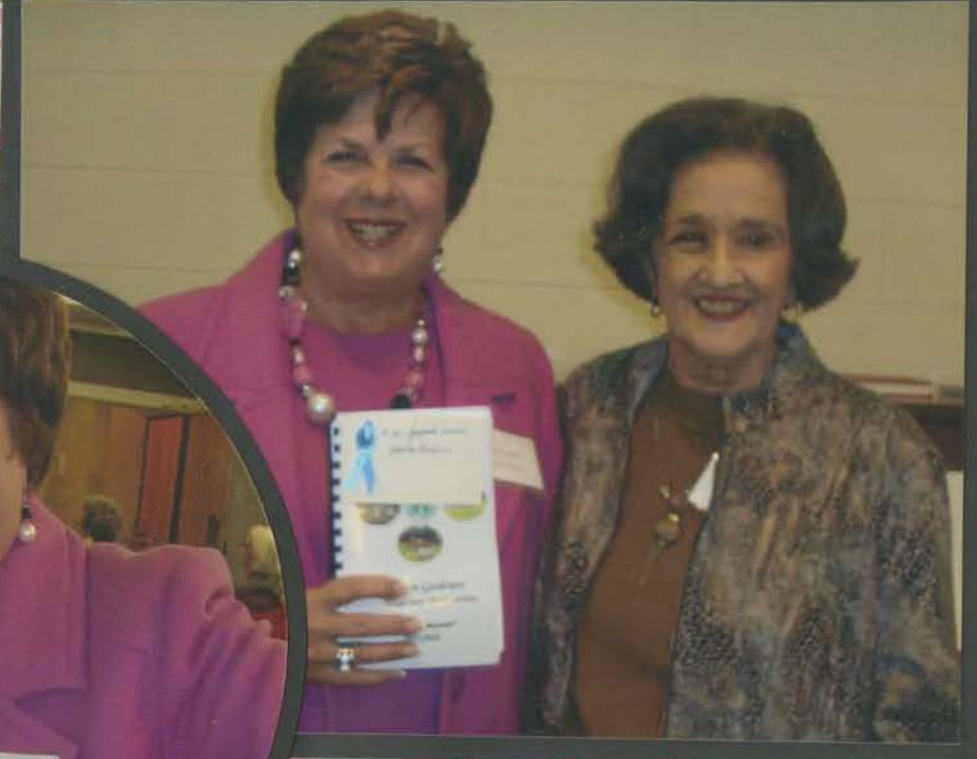
201 yearbook award
Modern Gardeners

Modern Gardeners
Mount Airy, North Carolina

"Make a Difference"
2011-2012



 **WE WON**



201 Yearbook award
Modern Gardeners



Modern Gardeners
Mount Airy, North Carolina
"Make a Difference"
2011-2012





SHOP





Modern Gardeners

November 15, 2011

Lunch

Announcements

Ann Yokeley, Moore House

Mimi Patterson, Award Applications

Ikebana Demonstration Juanita Daber

We will be meeting at the Moore House at 10:00 Wednesday

November 30.

HAPPY THANKSGIVING!

Thanksgiving

T is for Turkeys so great and renowned;
H for the Hearth that we gather around.
A for the Apples so rosy and sweet;
N for the Nuts that are always a treat;
K for the Kindling we burn in the grate;
S for the Stories our elders relate.
G for the Games when the feasting is o'er;
I for the Icicles outside the door;
V for the Vigilant Fathers of old,
I for Ideals they taught us to hold.
N for the Needy we meet here and there;
G for the Gifts and the "Goodies" we share.

Mabel Livingstone Frank







NOVEMBER 15, 2011
12:00 Noon
Mount Airy Public Library

Topic:
"Ikebana—A Japanese Difference"

Program Chairman:
Juanita Daber

Hostesses:
Ginny Adams
Vickie Harold
Debbie Williams



Reminders:
Garden Therapy Assignment – Jones School EC Class





NOVEMBER





IKKEBANA





GARDEN



THE RAPY

DECEMBER



Decorations by:

GARDEN GATE GARDEN CLUB



Moore House Christmas Decorating Assignments



"Decorating for Christmases Past"

Wednesday, November 30, 2011

10:00 A.M.

Kitchen: Sue Cooke, Vickie Harold

Dining Room:

- ★ Table: Debbie Williams, Kim Braun
- ★ Hutch: Betty Palmer
- ★ Fireplace: Ann Yokeley, Judy Barham
- ★ 2 Corner tables: Katherine Parries, Jewel Bonduran
- ★ French doors & windows: Peggy Rees,

Informal Parlor:

- ★ Fireplace & 4 Sconces: Ginny Adams, Helen Crane
- ★ Long table (behind sofa): Juanita Daber
- ★ Tall chest: Eleanor Powell
- ★ Window table & Window: Beth Pequeno
- ★ Low Chest: Becky Sumner

Grandma's Bedroom:

- ★ Tracy Greenwood, Linda Kniskern, Mimi Patterson



- ★ **PLEASE remember to bring your materials with you (greenery, wire, clippers, hammer, etc.)**
- ★ **PLEASE CLEAN UP after you decorate!**

Christmas Social:

Tuesday, Dec. 13th, 11:00 – 12:00 @ Moore House
(You can pick up your decorations after the social)



November 30, 2011

10:00 A.M.

Moore House

Topic:
"Decorating for Christmases Past"

Program Chair:
Ann Yokeley

Hostesses:
Earlene Epperson
Katherine Parries
Eleanor Powell



The William Alfred Moore House 301 Moore Avenue Mount Airy, North Carolina 27030

The William Alfred Moore House was built in 1860 and is the earliest known structure remaining in the town of Mt. Airy. The house exhibits a combination of Victorian and Italianate stylistic features and on the interior, Greek Revival Features. The Moore House site, located on Moore Avenue, is near the center of a lavishly landscaped 4.1 acres. The oval shaped tract of land, circled by Moore Avenue, Oak and Renfro streets, lies two blocks east looking straight up Moore Avenue into the center of Mt. Airy's commercial district.

Located in the front yard of the Moore House is an outstanding circa 1865 rustic hexagonal summer house constructed with wood poles and intervening laurel root walls, and a shingle roof. The furniture inside the summer house includes a settee, chair and table with laurel root base and plank top. You will find a picture of this very rare gazebo in the new book *North Carolina Architecture* compiled by Katherine Bisher.

William Alfred Moore's (1830-1909) ancestors were early Surry County pioneers. His great-grandfather, Rodeham Moore (1744-1811) was a landowner in both Surry County and adjoining Patrick County, Virginia from about 1778-1811.

His grandfather was Major William Moore (1771-1819), who served in the nearby Virginia Militia during the War of 1812. His father was Samuel Dalton Moore (1804-1865) of Mount Airy, and his mother was Matilda Caroline Franklin (1803-1835), daughter of Jesse Franklin, U.S. Senator and Governor of North Carolina. To view the family tree of William Alfred Moore, you should visit www.RodehamMoore.com.

The Moore family members who lived in Mt. Airy included William Alfred Moore's father, Samuel Dalton Moore and Samuel's uncle, Gallahue. Both Samuel and Gallahue were prominent members of their community. Gallahue – in addition to being a large land owner and planter and Surry County representative in the North Carolina legislature in 1825-26 – was a noted sportsman. He operated a mile-long horse racing tract located on his property on the east side of the Ararat River. The high stakes attracted sportsmen and horse breeders from surrounding counties and the surrounding Virginia Counties.

Samuel Dalton Moore and his wife, Matilda Caroline Franklin lived near Loving's (or Lovills) Creek in the northwest part of the present Mt. Airy. Samuel was one of the village's pioneer merchants, and was the first known owner of the Flat Rock, a vast granite mound which lay just east of town. The Flat Rock is now the site of the world's largest open faced granite quarry.

*The Mount Airy
Restoration Foundation
is proud to present its
Twenty-sixth
Christmas Holiday
House Tour*

Saturday, December 3, 2011

11:00 am to 5:00 pm

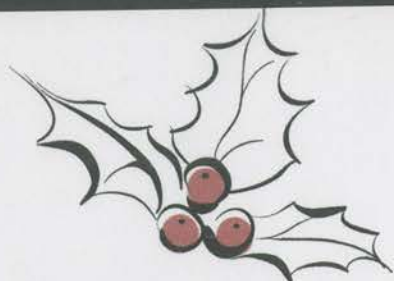
Sunday, December 4, 2011

1:00 pm to 5:00 pm

OFFICIAL TICKET

Admission is Fifteen Dollars

Tour suggestions: Present ticket at each house. Tickets are good for both days; self-guided tours. Homes may be seen in any order (wear comfortable shoes and thank you for not wearing high heels.)



Decorations by:

MODERN GARDENERS







Decorations by:

MODERN GARDENERS

Helen Crane, left, and Ginny Adams decorate the parlor mantel at the Moore House Wednesday morning. They were among members of Modern Gardeners decorating the home for the annual tour of homes scheduled Saturday and Sunday.



Juanita Daber creates a lovely basket arrangement for a parlor table.



Ann Yokeley, left, and Judy Barham put final touches to the dining room mantel.

IN THE

NEWS

Modern Gardeners help decorate Moore House

Decorating the parlor of the Alfred Moore House are members of Modern Gardeners, from left, Judy Barham, Jewel Bondurant, Debbie Williams, Ann Yokeley, Kim Braun and Peggy Rees.



Jewel Bondurant adds a bow to a topiary design in the dining room.

Beth Pequeno adds cranberries to a candle arrangement.



Decorating a bedroom of the Moore House are, from left, Linda Kniskern, Mimi Patterson and Tracy Greenwood.



Becky Sumner adds nandina berries and magnolia foliage to her arrangement for the Moore House.

Modern Gardeners

December 13, 2011

Modern Gardeners met for an informal Christmas social on December 13 at 11:00 at the Moore House to "See What a Difference We Made at the Moore House." Hostesses were Kim Braun, Ann Yokely, Jewel Bondurant and Judy Barham. The purpose of the meeting was to view all rooms of the house that had been decorated by the 3 garden clubs of Mount Airy for the Christmas Tour of Homes. Everyone was reminded to take home all of the decorations that had been brought and to clean the area that you had decorated.

DECEMBER 13, 2011
11:00 A.M. - 12:00 Noon
Moore House

Topic:
"See What a Difference We Made at the Moore House"
Christmas Social

Hostesses:

Kim Braun	President
Ann Yokeley	Vice President
Judy Barham	Secretary
Jewel Bondurant	Treasurer



JANUARY



Modern Gardener's

January 17, 2012

Happy New Year!

Welcome and Prayer

Lunch

Announcements

Peggy Rees- Garden Therapy

Mimi Patterson- Newsletter/Annual Report

Hospital Lobby

Program:

Ginny Adams,

"What Makes Orchid Gardening Different?"

JANUARY 17, 2012

12:00 Noon

First Baptist Church

Topic:

"What Makes Orchid Gardening Different?"

Program Chairman:

Ginny Adams

Hostesses:

Helen Crane

Barbara Gardner

Becky Sumner



Reminde
Hospital Lobby





Modern Gardeners
Minutes for January 17, 2012

The January meeting of Modern Gardeners was held in the Fellowship Hall of First Baptist Church at 12:00. Kim Braun, President, welcomed everyone, and began the meeting with the following announcements:

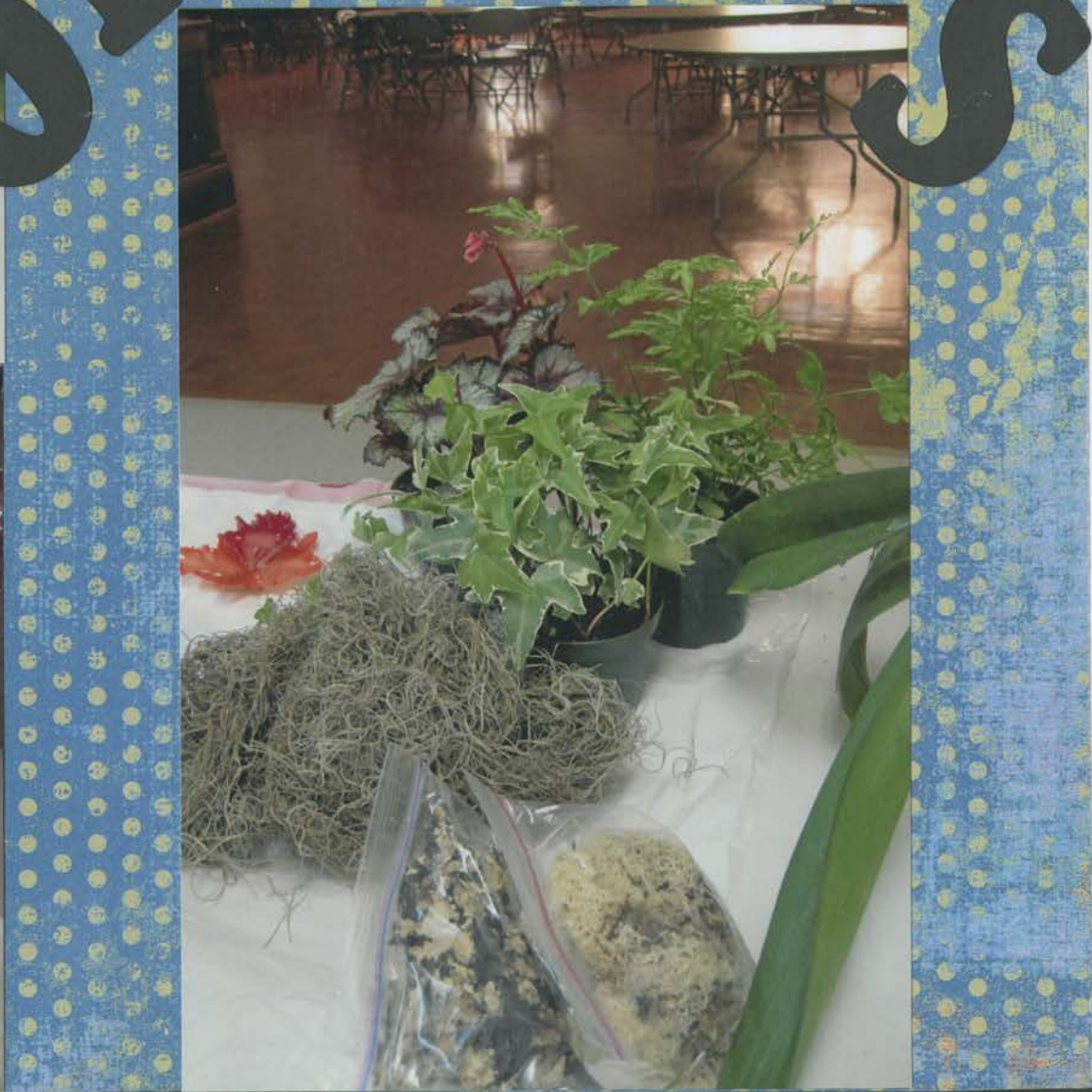
We were reminded that winter hospital lobby arrangements should be in place this month. Jewel Bondurant began the arrangement / vignettes with a snowman theme, and Joy Snow used fruit and flowers surrounded by magnolia leaves. Betty Palmer and Sue Cooke will finish this month. The hospital always expresses their deep appreciation for our efforts with these arrangements / vignettes.

Reminders were also given to the January – February Garden Therapy Committee (Sue, Linda, Mimi and Juanita) who will plan an activity with the Jones School EC class and coordinate with Carol McAtee, their teacher. State calendars will also be given to the teachers in that class.





ORCHIDS





Club member Ginny Adams, left, presents a program on growing orchids following the luncheon. Kim Braun, president, expresses appreciation to the speaker and hostesses.

Photos by Eleanor Powell

IN THE NEWS



Helen Crane served her delicious Cream of Broccoli Soup.



Helen Crane, left, and Barbara Gardner serve a hot soup luncheon to members of Modern Gardeners for their January meeting held at First Baptist Church.

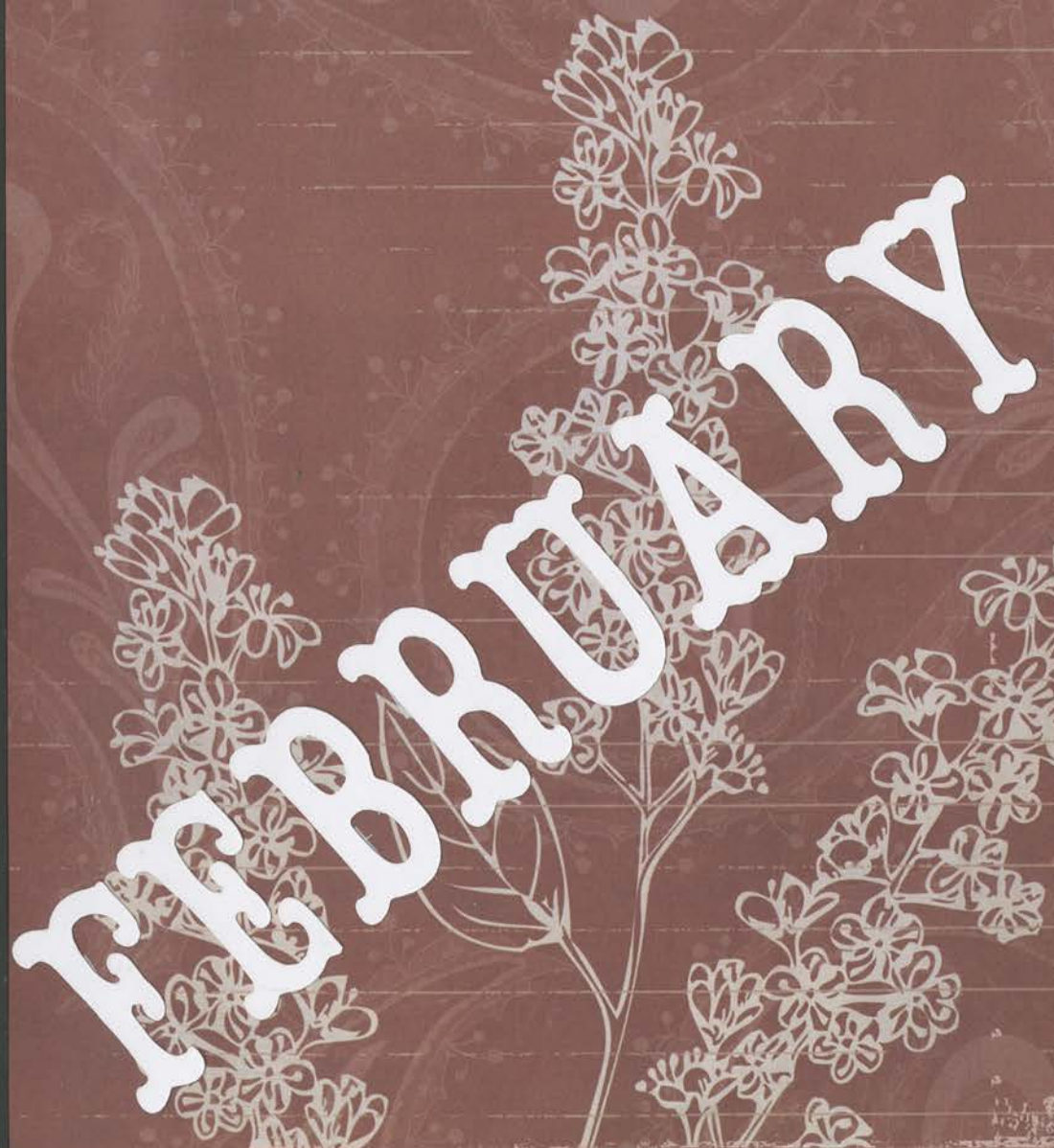
Photos by Eleanor Powell

Modern Gardeners

Minutes for February 21, 2012

The February meeting of Modern Gardeners was held at the Museum Annex at 12:00. Hostesses were Jewel Bondurant, Joy Snow and Claire Merritt. Kim Braun, President, welcomed everyone and began the meeting with an introduction of our speaker, Cindy Puckett.

Cindy is the landscape supervisor for the Gilmore Smith Foundation. She presented a very interesting class on Low Water Solutions for Landscapes. Cindy focused on plants (annuals, perennials, shrubs and vines) that are drought resistant. She also presented us with very useful information about self-watering containers, drip watering systems, soil mixes that are formulated to absorb water and nutrients, water-holding crystals and bowl



Winter soup luncheon served at Modern Gardeners' meeting

Members of Modern Gardeners were in for two treats when they gathered for their January meeting at First Baptist Church.

While the hostesses, Helen Crane and Barbara Gardener, were busy placing slow cookers of great soups on the beautifully decorated serving table, Kim Braun presided during the business meeting. She also presented Ginny Adams, who spoke to the group on growing orchids.

The dining table decorations featured a blue and white snowflake damask tablecloth with an all-green arrangement of eleagnus and aucuba that Helen arranged in a silver wine cooler. Snowmen figures and clear crystal boxes tied with blue ribbon accented the snowscape along with a candy dish of blue and white mint M&M's.

Helen served her delicious Cream of Broccoli Soup, Barbara made Spicy Taco Soup and although Becky Sumner, another hostess, was unable to attend, she sent a slow cooker of Chicken Chili. These were served with assorted cookies and hot cider, followed by delicious cake that Barbara baked that morning.

This was a day of learning about orchids and enjoying the soup luncheon. The hostesses are sharing some of their recipes for you to enjoy on these winter days.

Spicy Taco Soup (Barbara Gardner)

2 pounds ground round
1 large onion, chopped
1 (1 1/4-oz.) package taco seasoning
1 (16-oz.) can chili beans (Hormel)
1 (15-oz.) can black beans, drained
1 (14-oz.) can diced tomatoes or diced tomatoes with chilies
1 (12-oz.) can shoe peg

corn, drained
1 (2 1/4-oz.) can sliced black olives
1 (1-oz.) package ranch dressing mix
Tabasco sauce to taste
1 (16-oz.) jar salsa
Sour cream, shredded
Pepper Jack Cheese
Tortilla chips for garnish

Brown ground beef and onion in a large skillet. Drain and stir in taco seasoning. Transfer beef mixture to a large stockpot.

Add chili beans, black beans, tomatoes, corn, olives, dressing mix, Tabasco and salsa. Simmer for about 1 hour. May also cook in a slow cooker for several hours. Serve with sour cream, cheese and tortilla chips. This also makes a great dip, if drained. Freezes well.

Another favorite soup that Barbara likes to prepare is called Cabbage Soup. Here are her directions.

Barbara's Cabbage Soup (Barbara Gardner)

1 pound ground beef, browned
1 small onion, cut into 8 chunks
1 green pepper, cut into 10 or 12 bite-size pieces
1 can red or light red kidney beans
1 (1-lb. 12-oz.) can diced tomatoes with basil and oregano
Italian seasoning (dry mix), to taste

1 small cabbage, cut into 10 chunks
Mix all ingredients, except cabbage, and simmer until hot. Then add chunks of cabbage and cook until done. If too thick, add equal amounts of tomatoes and water.

Cream of Broccoli Soup (Helen Crane)

1 stick margarine
2 grated carrots
1 medium chopped onion
4 cups milk
2 cans cream of chicken soup

1 bag frozen chopped broccoli

Sauté onions and carrots in margarine. Add milk, soup and broccoli. Simmer on low for 1 1/2 to 2 hours, stirring frequently. Add pepper according to taste.

*Serve with grated cheese sprinkled on top if desired.

Slow Cooker Potato Soup (Helen Crane)

This soup is made with frozen hash-brown potatoes in a slow cooker for an ooey, gooey delight.

1 (30-oz.) bag frozen hash-brown potatoes
3 (14-oz.) cans chicken broth
1 (10.75-oz.) can cream of chicken soup
1/2 cup chopped onion
1/4 teaspoon ground black pepper
1 (8-oz.) package cream cheese, softened

Garnish: minced green onion

In a 6-quart electric slow cooker, combine potatoes, broth, soup, onion and pepper. Cover and cook on low for 5 hours. Stir in cream cheese; cook 30 minutes, stirring occasionally until combined. Garnish with green onion, if desired.

Great Vegetable Soup (Helen Crane)

1 1/2 pounds ground chuck
2 onions, chopped
Sauté onion and brown chuck.

Add the following:
1 (16-oz.) can shoepeg corn
1 (16-oz.) can tomatoes
1 (16-oz.) package frozen okra
1 (16-oz.) package frozen butter beans

2 cans tomato soup
1 1/2 cans of water
Salt and pepper, to taste
1 tablespoon each: garlic powder, chili powder and oregano

Place all in cooking pot and stir. Cook until done. Helen likes to serve cornbread made from Susan Gentry's recipe.

See SOUP | B3

Good Cornbread (Helen Crane)

1 cup self-rising corn meal mix (white)
1 cup sour cream
1 little can cream-style corn

1/2 cup cooking oil
2 eggs
Mix all together. Cook in greased muffin tins at 400 degrees for about 20 minutes. Or cook in greased 8-inch pan at 375 degrees for 30 to 45 minutes.

Chicken Chili (Becky Sumner)

6 cups chicken broth
Whole chicken
2 1/2 tablespoons olive oil

1 large onion, diced
1 can black beans
1 can pinto beans
1 can white beans
1 large hot pepper, seeded and diced
2 tablespoon cumin
2 tablespoons chili powder

1 tablespoon black pepper
1 tablespoon oregano
Salt to taste
Boil chicken in broth until done.

Remove and shred. Cook onion in olive oil for 5 minutes. Add cumin and chili powder and cook 2 more minutes.

Add all ingredients to broth and add chicken. Simmer for 30 minutes.

Seven Can Soup (Becky Sumner)

1 1/2 pounds hamburger, browned and drained
3 cans minestrone soup
2 cans beans
1 can Ro-tel tomatoes
1 can sliced tomatoes with green pepper
Combine and simmer. Enjoy!

Garden Chowder (Becky Sumner)

8 slices bacon, diced
1 medium onion, chopped
1 medium green pepper, chopped

2 cans cream of potato soup

1 can chicken broth
1 can heavy cream
1 cup milk
1 (10-oz.) package frozen chopped broccoli
1 10-oz.) package frozen chopped cauliflower
1 (10-oz.) package frozen cut corn
1/2 teaspoon salt
1/2 teaspoon pepper
Parmesan or 1 1/2 cups shredded cheese

Sauté bacon until crisp, drain. Use 2 tablespoons of fat to cook onion and pepper. Sauté for 3 minutes.

Stir in soups, cream and milk. Bring to boil. Add frozen vegetables. Reduce heat and cover. Simmer 10 minutes or until vegetables are tender.

Add salt and pepper. Add bacon and cheese just before serving.

Reach Eleanor Powell
at epowell@heartland-publications.com or
719-1933.



Barbara Gardner's Spicy Taco Soup went over big with the garden club members.



Becky Sumner made a wonderful chicken chili.

FEBRUARY 21, 2012

12:00 Noon
Museum Annex

Topic:

“Plants That Make a Difference in the Summer Heat”

Program:

Cindy Puckett
Landscape Supervisor for The Gilmore Smith Foundation

Hostesses:

Jewel Bondurant
Joy Snow
Claire Merritt



Reminders:

****Dues next meeting*





Eleanor Powell
Lifestyle Editor

Chocolate Whoopie Pies, chocolate covered cherries, strawberries and finger sandwiches made for a lovely luncheon when Modern Gardeners gathered for their February meeting at the Museum Annex. A Valentine's Day theme was used as the decorating theme by the three hostesses, Jewel Bondurant, Joy Snow and Claire Merritt.

Cindy Puckett, horticulturist for the Gilmer-Smith Foundation, was guest speaker. She illustrated the program by showing various low water solutions for landscaping and listing products that help retain moisture.

Kim Braun, president, conducted a brief business meeting before the members enjoyed the delicious refreshments.

The hostesses share some of their favorite recipes that are suitable for entertaining.

Joy Snow has been making these gorgeous, delicious Chocolate-Covered Cherries for years. They are wonderful to serve for winter parties.

Chocolate-covered Cherries (Joy Snow)

Melt cocoa dark wafers the double-boiler method:

Heat water to boiling in lower unit. Remove from heat. Place desired amount of candy in upper part of boiler and stir frequently until candy is completely melted. Cool slightly before using.

Basic Cream Filling:

8 ounces cream cheese

1 stick margarine

2-3 pounds powdered sugar

Work filling into workable consistency. Roll into a ball. Wrap with plastic wrap and refrigerate overnight.

Next day, pour 2/3 cup cherries in a bowl with a little juice. Let the cream filling soften a bit, keeping hands covered with powdered sugar. For each cherry, scoop out a spoonful of filling, roll into a ball. Punch a dent in the filling

Cooks *of the week*

with your thumb. Place cherry in dent and cover completely with the filling. Place each covered cherry on parchment, cover and refrigerate overnight.

Next day, dip each covered cherry in melted chocolate and place back on parchment. Let them set for a few days to get juicy.

Karen Snow made these delicious Chocolate Whoopie Pies that Joy served at the garden club meeting.

Chocolate Whoopie Pies

1 3/4 all-purpose flour

3/4 cup unsweetened co-

cocoa powder

1 1/2 teaspoons baking soda

1/2 teaspoon fine salt

4 tablespoons unsalted butter, softened

1/4 cup vegetable shortening

1/2 cup granulated sugar

1/2 cup packed dark brown sugar

1 large egg

1 cup whole milk

1 teaspoon pure vanilla extract

Preheat oven to 375 degrees. Line 2 large baking sheets with parchment paper and set aside. Sift together flour, cocoa, baking soda and salt and set aside. Add butter, shortening and sugars to bowl and mix with an electric mixer on high. Cream together until smooth, 3 to 5 minutes. Mix egg, milk and vanilla together in bowl. Add some flour mixture, some milk mixture. Repeat until milk is left. Add last of milk, all the time beating til smooth.

Drop 12 slightly rounded tablespoons of batter 2 inches apart. Make sure cookies are on upper rack. Bake 8-10 minutes, watching carefully. You want sponge-like consistency. Take out and leave on parchment paper to cool three to five minutes. Then remove.

Vanilla Cream Filling

1 cup vegetable shortening

1 cup confectioners sugar

1 1/3 cup marshmallow fluff

1/4 teaspoon salt

1 1/2 teaspoon vanilla extract

Mix vegetable shortening and confectioners sugar together. Then add salt and vanilla to mixture.

Beat to a peak with electric mixer. Fold in marshmallow fluff and hand mix. Use 2 spoonfuls for each pie bottom. Top with another pie top. This makes 12-16 Whoopie Pies.

Another delightful and easy-to-make dessert calls for strawberries.

Strawberry Shortcake

Slice strawberries and cover with sprinkled sugar. Stir gently and cover overnight in the fridge. Bake or purchase store-bought angel food cake. Slice an top with sweetened berries and top with whipped cream.

Claire Merritt made a tray of Spinach Tortilla

See COOKS | B2



Hostesses, from left, Jewel Bondurant, Claire Merritt and Joy Snow, place refreshments on the serving table for their February meeting.

IN THE NEWS

Chocolates and cherries

make hit at

Modern Gardeners

February meeting



Horticulturist speaks to Modern Gardeners

Cindy Puckett, left, horticulturist with the Gilmer-Smith Foundation, was guest speaker for the February meeting of Modern Gardeners. She is introduced by club president, Kim Braun. The topic included information on low water solutions for landscaping and products that help maintain moisture. Puckett listed drought tolerant annuals, perennials, shrubs and vines and illustrated self watering containers, drip watering systems, soil mixes and water-holding crystals. The group met in the Museum Annex with Claire Merritt, Joy Snow and Jewel Bondurant as hostesses.



Tracy Greenwood, Joy Snow and Claire Merritt select refreshments from the table.



Party fare includes finger sandwiches, chocolates cherries, cheese straws and mixed nuts.

Modern Gardners

March 20, 2012



"Butterflies Make a Difference in Your Garden"

Guest speaker: Nora Cammer

MARCH
*Social
Butterfly*

Hatley



Hostesses

Peggy Rees
Beth Pequeno
Sylvia Chilton

Program

Nora Cammer



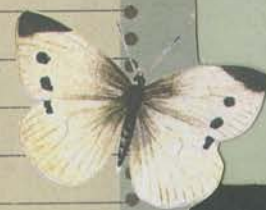


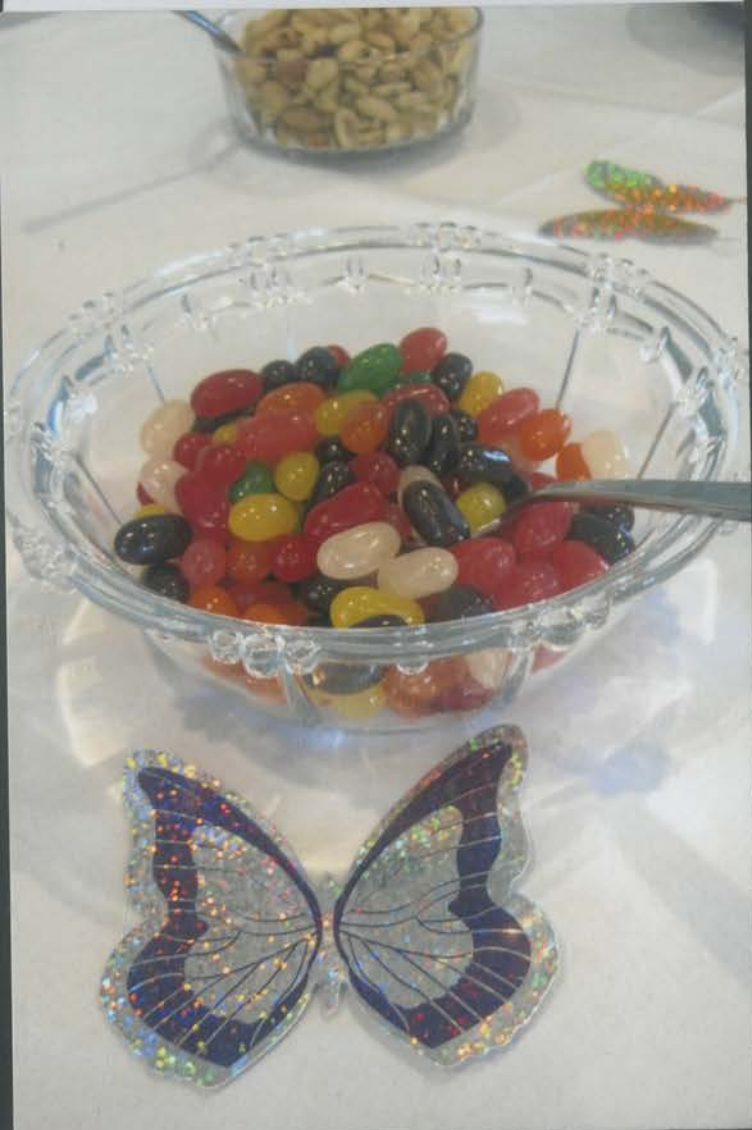
Hostesses

Peggy Rees
Beth Pequeno
Sylvia Chilton

Program

Nora Cammer





ALL-A-FLUTTER butterfly farm

A wonderful field trip!

FARM
VISITS

RELEASE
PACKAGES

LIFECYCLE
KITS

PARTIES

WHO WE
ARE

CONTACT
US!

[Types of Packages](#) [FAQs for Releases](#) [Poems for Release](#) [What Customers Say](#)

Lifecycle Kits Available

Our [Monarch Lifecycle kits](#) give your class or family the opportunity to raise butterflies and release them into the world. Plant the milkweed plant and provide a food source for generations of Monarchs!

Check out all-a-flutter on UNC TV's NC Weekend Show, Thursday August-18th @ 9p.m.!!

Butterfly Gardens

We can help you build a special place to plant your host plants for butterflies every year at your school or home. Call today for information on [custom butterfly gardens](#) guaranteed to be the perfect haven for our winged friends! Consider installing a small pond and watch the lifecycle of frogs, too!

ASK US ABOUT ONSITE PRESENTATIONS!

Can't bring your group to us?
We'll bring the show to you.



PLANT MILKWEED IN YOUR GARDEN.
KEEP IT IN A POT ON YOUR DECK.
GIVE A LIFECYCLE KIT AS A GIFT.
COME AND VISIT THE FARM. RELEASE
MONARCHS AT YOUR EVENT.
RECYCLE.

Open now thru October-8th!

We are OPEN! We provide tours for groups of 20 or more by appointment ONLY. If you have a smaller group, we have family shows every Saturday (two shows: one at 10 a.m. and one at 3 p.m.) and, every Wednesday (one show at 3 p.m.). No reservations necessary for family shows. We take only the first 150 people to arrive for each family show.

Call 336-454-5651 or email us at buttersare@aol.com to schedule your group tours for the 2011 season.

MARCH 20, 2012

12:00 Noon

First Presbyterian Church

Topic:

"Butterflies Make a Difference in Your Garden"

Program:

Nora Cammer

Hostesses:

Sylvia Chilton

Beth Pequeno

Peggy Rees



Modern Gardeners

Minutes for March 20, 2012

The March meeting of Modern Gardeners was held at First Presbyterian Church at 12:00. Hostesses were Sylvia Chilton, Beth Pequeno and Peggy Rees who had decorated with a butterfly theme. Kim Braun, President, welcomed everyone.

Our first matter of business was a report from Ann Yokeley concerning the fountain in the mini garden. Chris has proposed raising the water level through pumping water. Members present

Plants for your Garden to attract butterflies

Annuals	Biennials	Perennials
alyssum	Parsley	asters
cosmos	red clover	butterfly bush (buddleia)
marigold	Queen Ann's lace	butterfly weed (asclepias)
salvia	sweet William	purple coneflower
coreopsis		hollyhock
nicotiana		yarrow
sunflower		black-eyed Susan
zinnia		phlox
old fashioned petunia		pinks

Remember the "host plant" for the Monarch is Milkweed (asclepias syriaca, incarnata or currassavica). If you plant their host plant, the Monarch butterfly is not only attracted to your yard for a quick bit of nectar, it also will lay it's eggs on the milkweed. Then you can watch the entire lifecycle in your own yard.



DEMONSTRATION
PARTS OF A BUTTERFLY



Modern Gardeners conduct garden therapy class



Members of Modern Gardeners conducted a garden therapy class with Carol McAtee's class at Jones Intermediate School. The gardeners showed students how to place red carnations and greenery into vases for Valentine's Day. The group painted designs on the containers, adding ribbon and heart beads. Linda Kniskern gives instructions to these students.



Children finish the flower arrangements that are ready to be carried home.



Sue Cooke helps serve refreshments.



Juanita Daber distributed the flower containers.