

THE WEEDPATCH

Missoula Garden Club Newsletter – November 2009

GREETINGS AND SALUTATIONS TO MEMBERS & Friends of the Garden Club

The next meeting will be held at Karen Gardner's home, 1:00 PM, phone 543-0697 for directions. Donna Dowell and Jim Sadler will give us a demonstration on making a Thanksgiving Center piece. A drawing will be held for this center piece. Remember to sell your tickets for our Christmas Tea, and be looking for items to contribute for the silent auction.

BIRTHDAYS IN NOVEMBER

Our own beautiful, and talented leader was the only brave person to be born during this cold month of the year. Donna Dowell "The Great" arrived on November 3rd, so she could be on this planet in time for a Thanksgiving Dinner. The little darlin!
Happy Birthday, Donna!!

Snappy Pumpkin Cheesecake

- 1-1/2 cups crushed gingersnap cookies (about 30 cookies)
- 1/2 cup finely chopped pecans
- 1/4 cup butter, melted
- 2 packages (8 ounces *each*) cream cheese, softened
- 3/4 cup sugar, *divided*
- 1 teaspoon vanilla extract
- 3 eggs, lightly beaten
- 1 cup canned pumpkin
- 1 teaspoon ground cinnamon
- 3/4 teaspoon ground nutmeg
- GARNISH:
- Whipped topping, optional. Additional gingersnap cookies, cut into wedges, optional

DIRECTIONS

Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan; set aside.

In a small bowl, combine cookie crumbs and pecans; stir in butter. Press onto the bottom and 1 in. up the sides of prepared pan. Bake at 325° for 9-11 minutes or until set. Cool on a wire rack.

Meanwhile, in a large bowl, beat cream cheese and 1/2 cup sugar until smooth. Beat in vanilla. Add eggs; beat on low speed just until combined.

Place 1 cup filling in a small bowl; stir in the pumpkin, cinnamon, nutmeg and remaining sugar. Remove 3/4 cup pumpkin filling and set aside. Pour remaining pumpkin filling into the crust; top with plain filling. Drop reserved pumpkin filling by

spoonfuls over top; cut through filling with a knife to swirl.

Place pan in a large baking pan; add 1 in. of hot water to larger pan. Bake for 50-60 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Garnish with whipped topping and cookie wedges if desired. **Yield:** 12 servings.

SOME TIPS FOR PREPARING FOR WINTER

- Your trees may need to be shielded from more than just wind and snow: Use burlap to cover evergreens located near a road that will get salt sprayed.
- Wait to apply winter mulch until the ground is frozen.
- Keep the mulch away from tree trunks and plant crowns to prevent rodents from damaging them.
- Aerate existing lawns to improve root development and drainage. This can be done with a garden fork. Simply push the fork into the lawn and wiggle it gently. Repeat the process every 4 inches or so. You can also purchase manual aerating tools or rent a power aerator.
- Unless you live in a really cold climate, fall is a great time to prune evergreen hedges because they are more visible once the rest of the garden goes dormant. Shear them on a slight bevel so that the bottom sticks out a little further than the top.
- Cut back asparagus fronds after they turn brown from a hard freeze.
- Fall is a great time for planting trees, but some varieties prefer a spring planting. Conifers, Japanese maples, dogwoods, sweetgums, oaks, crabapples, and birches should be planted or transplanted in the spring.
- Detach watering hoses from outdoor spigots. Drain them, roll them up and store in a dry location. If your outdoor water is on a separate system from your indoor pipes, shut it off and then turn the faucet on until all the water runs out. Place an insulating foam cover over the spigot to keep ice from cracking the metal.
- Cover strawberries with a straw mulch. Wait to mulch your beds until after the first hard freeze, when the soil is frozen to a depth of about 1/2 inch. Remove saucers from under terra cotta containers on surfaces where they won't leave a stain. This will help keep the pots dry. Dry pots are less likely to crack and the soil will hold less moisture. Soggy soil in winter can lead to root rot. Keep in mind that plants don't need as much water during this time.
- Plant Oriental and Asiatic lily bulbs in late fall for showy blooms next spring. If the ground is already frozen in your area, pot the bulbs up in containers; store them in locations where they will stay cool, dry and won't freeze; and then plant the bulbs next spring. Lily bulbs never really go dormant so be gentle in handling them.
- Cut back on water and stop feeding houseplants. As the days become shorter your plants shift from an active growth cycle so they take up less moisture and don't require additional nutrients.
- Make sure your greenhouse heaters are in working order. In many parts of the country a simple electrical oscillating space heater will do the trick, but if your daytime temperatures fall below freezing you may want to look into something more powerful. As long as the ground is not frozen, you can still plant daffodil bulbs.

- Are you getting a live Christmas tree this year? Dig the hole now, before the ground freezes. Keep the garden soil you removed from the hole in an area where it won't freeze or wash away.
- Make sure your climbing roses are tied securely to their supports to prevent wind damage this winter

What Was Actually on the First Thanksgiving Menu?

What foods topped the table at the first harvest feast? Historians aren't completely certain about the full bounty, but it's safe to say the pilgrims weren't gobbling up pumpkin pie or playing with their mashed potatoes. Following is a list of the foods that were available to the colonists at the time of the 1621 feast. However, the only two items that historians know for sure were on the menu are venison and wild fowl, which are mentioned in primary sources. The most detailed description of the "First Thanksgiving" comes from Edward Winslow from *A Journal of the Pilgrims at Plymouth*, in 1621:

"Our harvest being gotten in, our governor sent four men on fowling, that so we might after a special manner rejoice together after we had gathered the fruit of our labors. They four in one day killed as much fowl as, with a little help beside, served the company almost a week. At which time, among other recreations, we exercised our arms, many of the Indians coming amongst us, and among the rest their greatest king Massasoit, with some ninety men, whom for three days we entertained and feasted, and they went out and killed five deer, which they brought to the plantation and bestowed upon our governor, and upon the captain, and others. And although it be not always so plentiful as it was at this time with us, yet by the goodness of God, we are so far from want that we often wish you partakers of our plenty."

A poultry farmer was experimenting to breed turkeys with more legs for greater profits. Finally, he succeeded. While narrating the results to his friends, he told them, "The turkey I bred had six legs!" His friends who had got quite excited, eagerly asked, "What about the taste?" The father said with a long-drawn face, "Do you think it is so easy to catch it?"

Teacher: "Why do we have a Thanksgiving holiday?"
 Student: "So we know when to start Christmas shopping!"

Happy Thanksgiving, and God Bless you.

Gloria