



## President's Message

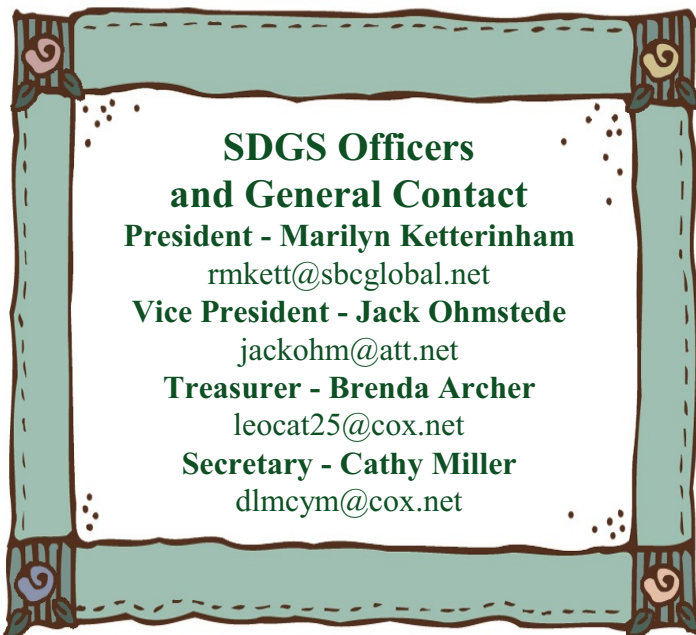
It's almost Geranium Tea Time! Time to pour on the bloom booster and groom our Beautiful plants for the Show!

This year it's extra important that we all bring at least one plant to show off. Jim Z will not be able to provide large, beautiful plants for the stage this time, so we are dependent on all members to pitch in and save the day! I know you all have some beautiful plants. Please use the theme of "Geranium Tea Time," and be creative with your displays. We can do this!

If you haven't already done so yet, plan to sign up at this month's meeting to help with set-up on Friday the 18th and to work a shift (or two) on Saturday and Sunday. We are counting on your enthusiasm and helpfulness! There will be plenty for everyone to do.

Looking forward to making more plans and discussing what we need to do for the Show and Sale at the Meeting!

Marilyn Ketteringham



**OUR DUES ARE DUE  
THIS MONTH!!!**

**May Meeting**  
**Tuesday, May 8, 2018**  
**7:00**



Don't forget to -  
Bring Cuttings from your Garden -  
Bring a plant for "Show and Tell"

## Show and Sale Needs

We're going to need *lots* of help for the weekend of the Show/Sale - so be thinking about what you can do! We'll need food for lunch for the volunteers - people to walk the floor and answer questions our visitors may have - back up for those running the register - someone with a broom to help keep things tidy - etc! We can all do something - so come prepared to sign up at the meeting!

Don't be afraid to bring in a few of your plants for the Show - they don't have to be perfect - just pretty! Make sure the pots have been cleaned and that the plants are well groomed. Also - please inspect your plants for pests - we don't want anyone taking home plants with contagious bugs!

If you're going to be selling any of your own plants, remember that plants must be tagged with their name - they must be potted in soil, not dirt - and they must have a tag with your name in them that will be removed when they are purchased. Without that tag, you won't be paid! Talk to Brenda for more details!

Tell your friends, family and neighbors about our Show and Sale! We need everyone to spread the news! Print out copies of this year's flier, and start giving them to nurseries in your area - or anywhere you think gardeners might see them!

Sharon Pearce will need help on Friday transporting the plants from Robin Parer to the show. Please let her know if you're available (sharonpearce2005@yahoo.com).



Since our theme is “Geranium Tea Time” I thought a recipe for food worthy of a Tea Party might be fun!  
If you try it, let us know what you think!

## **Perry Hoffman’s Berries With Rose Geranium, Citrus Flowers & Creme Fraiche**

### **Serves 6**

This recipe is adapted from Healdsburg Shed Executive Chef Perry Hoffman. You’ll only use a few tablespoons of the rose geranium sugar, but use the extra to sweeten tea, future bowls of fruit or as a substitute for regular sugar to give desserts a subtle floral note. If you don’t feel like making your own creme fraiche, feel free to substitute store bought. You’ll need a cheesecloth for this recipe.

### **Rose geranium sugar**

1 cup loosely packed rose geranium leaves and flowers, stems removed, plus more flowers and leaves to finish

3 cups granulated sugar

### **Creme fraiche**

1½ cups heavy cream

¼ cup buttermilk

### **To finish and serve**

3 pints fresh berries, such as blueberries, raspberries, blackberries, and hulled and quartered strawberries

Zest and juice of a Meyer lemon, separated

1 teaspoon flaky sea salt

Orange or lemon flowers, stems removed, to garnish

2 tablespoons extra virgin olive oil

To make the sugar: At least 2 weeks before preparing the dish, place the loosely packed cup of geranium leaves and flowers in a medium to large jar. Submerge with sugar, shaking well to combine. Seal tightly and shake regularly until ready to use.

To make the creme fraiche: Make the creme fraiche a day or 2 before serving by combining the cream and buttermilk in a medium-size bowl. Cover with cheesecloth and let stand at room temperature (about 70 degrees) for 6 hours, then cover with plastic wrap and refrigerate for another 12 hours. The creme fraiche should thicken, but if it’s still a little loose, give it a whisk before serving.

To finish and serve: When ready to serve, in a large bowl, toss the berries with 3 tablespoons of geranium-infused sugar, lemon juice to taste, and about 4 each geranium and citrus flowers. Crush 3 or 4 geranium leaves with your hand and add to the mixture and toss gently. Let macerate for 30 minutes.

Spoon the creme fraiche into small bowls. Top with the berries and a bit more lemon juice if desired. Garnish with a sprinkle of salt, zest and a few more geranium and citrus flowers. Drizzle each bowl with olive oil to finish.



**Sounds YUMMY!**