



October 2020

Dear Members,

Such an interesting year (or maybe, such an “un-interesting” year)! Our work as a community-resource group has continued throughout this pandemic. Here is a summary statement of what we have accomplished:

- Wrote letters of support for state grants to improve the Clifford Community Township Park
- Wrote letter of support for a Butterfly Garden and Rest Stop on Rail Trail
- Hosted a members-only Plant Exchange
- Awarded Civic Pride Award to Wagner’s Pharmacy in Clifford, PA
- Sponsored a Nature Walk on the Rail Trail
- Wrote and sent cards of support, encouragement and celebration to our members
- Maintained the Clifford Veterans’ Memorial Park
- Cleaned Clifford Fire House beds

Upcoming activities will include a socially-distanced holiday gift exchange, gifting to the Women’s Resource Center, and participation in the Greater Carbondale Area Chamber of Commerce Tinsel Trail. Please watch for information on these exciting events and learn how you can actively participate in them.



For the health and well-being of all concerned, the Directors have decided to cancel all meetings for the remainder of the year. Hopefully, we will begin anew in March 2021, with the same officers in place. Sincere thanks to all who have agreed to serve in the same position for another year. Sincere thanks, as well, for giving me the opportunity to serve as your president until December, 2021.

Best,

Mary Parise Tomaine

Did you know...

A Halloween full moon like this year is not a common occurrence. It happens only once every 18 to 19 years.





October:

Marianne Belcastro - 10

Katie Cicilioni - 21

Linda Suraci - 23

November:

Linda Leber - 1

Nancy Ross - 22

December:

Sally Roberts - 1

Rachael Francis - 2

Helene Tinsley - 4

Irma Schnessel - 8

Sheryl Brownlow - 12

Mary Pucil - 24

Maureen Kupiec - 30

Good News....



Judie Senio is doing well and thanks everyone for their thoughts, prayers and good wishes.

Hometown Pride Award

This year's Hometown Pride Award was presented to Bill Wagner of Wagner's Pharmacy in Clifford.



The award is given each year to an area business or organization for enhancing their property and promoting community pride. Bill Wagner, holding the award, is pictured with Home Town Pride Chair, Helene Tinsley; President, Mary Tomaine; and member JoAnn Hall.

What is a pumpkin's favorite sport?



Squash!!!



The Mountain View Garden Club welcomes our new member, Audrey Vasquez! We look forward to seeing you at future events and meetings.

Clifford Fire House Clean Up



Members Colleen Bobrovcan, Sheryl Brownlow, Louise Guzik, JoAnn Hall, Maureen Kupiec, and Janelle Zigon getting the gardens at the Clifford Fire House ready for the winter. Thank you, Ladies!

Many Hands Make Light Work

Another clean-up is scheduled for Thursday, October 29th at the Clifford Community Center. Bring gloves, tools, masks and join us at Noon to for a brief clean-up session.

UP COMING EVENTS

Tinsel Trail



The MVGC is planning to participate in Carbondale's Tinsel Trail in Memorial Park during the upcoming holiday season. We will sponsor a tree with the proceeds going to a local food pantry. We will need to decorate the tree, think garden theme! We also need members to help with the decorating. Future emails will alert you to dates and times. Get into the holiday spirit and plan on joining us in Carbondale. Contact Janelle Zigon (janelle@nep.net) with decorating ideas and offers to help.



Gift Exchange

Share small tokens of love and nurturing with your fellow garden club members by participating in a socially distanced "Gift Exchange." The format will be something similar to this year's plant exchange. Unwrapped items can be dropped off at the Clifford Fire Hall on December 8th between 2:30 and 4:30. Return the following day to choose a gift for yourself.

At the same time, we will be collecting gifts for the Women's Resource Center. Bring unwrapped gifts such as gift cards for gas, groceries or phone; baby food, formula or diapers; school supplies; or hygiene products.

Be sure to check your future email for more details.

Nature Hike to Buck Falls



After being rained out on the first try the nature hike to Buck Falls was rescheduled for July 22. Cindy Klenk from the Rail Trail office coordinated our adventure. Eight garden club members met early to avoid the hottest part of the day and caravanned from Union Dale up to Starrucca. We walked down to the falls via a serpentine road leading off the rail trail to the beautiful falls. The coolness of the shade and the water was peaceful and refreshing. On the way back up we took a slower walk stopping to examine plants and wildflowers along the way with the help of three Naturalists: Jane Frye, Rob Holt and Angela Lambert. It was lovely exploring this natural area and spending a little time together.

~Janelle Zigon





Apple Cider Doughnut Loaf Cake

9 tbsp unsalted butter

1 ½ cups apple cider

½ cup sour cream

1 tsp vanilla extract

1 ¼ cups plus 2 tbsp flour

2 tbsp cornstarch

1 ¼ tsp baking powder

½ tsp baking soda

1 tsp salt

1 tsp ground cinnamon, divided

½ tsp grated nutmeg, divided

2 large eggs

1 cup sugar, divided

- Place a rack in middle of oven; preheat to 325°. Lightly butter an 8½x4½" or 9x5" loaf pan. Line with parchment paper, leaving overhang on both long sides. Bring cider to a boil in a medium saucepan over medium-high heat. Reduce heat and simmer until cider is reduced to ¾ cup, 8–10 minutes. Pour ¼ cup reduced cider into a small measuring glass or bowl and set aside. Transfer remaining reduced cider to a small bowl and let cool 5 minutes. Stir in sour cream and vanilla and set aside.
- Melt 8 Tbsp. butter in same saucepan (no need to clean) over low heat. Let cool slightly. Whisk flour, cornstarch, baking powder, baking soda, 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, ½ tsp. cinnamon, and ¼ tsp. nutmeg in a medium bowl to combine.

- Vigorously whisk eggs and ¾ cup (150 g) sugar in a large bowl until pale, voluminous, and frothy, about 2 minutes. Whisking constantly, gradually add melted butter in a steady stream; continue to whisk until fully combined and emulsified (no spots of fat should remain). Reserve saucepan.
- Whisk dry ingredients into egg mixture in 3 additions, alternating with reserved sour cream mixture in 2 additions; whisk just until no lumps remain. Batter will be thin.
- Scrape into pan and set on a rimmed baking sheet. Bake cake, rotating halfway through, until deep golden brown and a tester inserted into the center comes out clean, 60–80 minutes. Transfer pan to a wire rack and poke top of cake all over with a toothpick. Spoon 3 Tbsp. reserved reduced cider over; let cool 10 minutes.
- Meanwhile, mix a big pinch of salt, remaining ¼ cup (50 g) sugar, ½ tsp. cinnamon, and ¼ tsp. nutmeg in a small bowl. Melt remaining 1 Tbsp. butter in reserved saucepan and mix into remaining 1 Tbsp. reduced cider.
- Using parchment paper, lift cake onto rack and set rack inside rimmed baking sheet. Peel away parchment from sides. Brush warm butter mixture over top and sides of cake. Sprinkle generously with sugar mixture to coat every surface (use parchment to help rotate cake and collect any excess sugar). Remove parchment and let cool completely before slicing.
- **Do ahead:** Cake can be made 4 days ahead. Store tightly wrapped at room temperature.



Thanks to Maureen Kupiec for this delicious recipe. Do you have a special dish? Share it with your fellow club members. Send recipes to: suze.haff@gmail.com

What's Growing On...

Members were invited to share pictures of their gardens. Here are pictures of their many beautiful grounds.

Judy Borosky's Shady Glade



Ann Marie Noone's Garden



The hummingbirds are sure to love this spot!

SEEDS AND GARDENS

If words are seeds,
let flowers grow
from your mouth,
not weeds.
If hearts are gardens,
plant those flowers
in the chest of the ones
who exist around you.

~R.H. Swaney





JoAnn Hall's Gardens

**I stood in my garden early
yesterday morning wondering
where the sun had gone ... Then
it dawned on me!**

Mary Tomaine's Container
Garden



Susan Haff's Deck Garden



**Stay safe, stay healthy, and
hopefully we can get back to
our mission of promoting the
knowledge and love of
gardening in the very near
future.**

