



Save The Date!

Join us Mon, December 27, 2021 @ 7:00 PM
for our **Virtual Christmas Bingo Party!**

Celebrate the spirit of the holidays by wearing a festive sweater, festive COVID mask (you can decorate your own mask and sip your favourite holiday beverage. We will be playing bingo games. We hope to see many of our members join in!



Topic: Galt Horticultural Society's Monthly Meeting

Time: Dec 27, 2021 07:00 PM Eastern Time

Join Zoom Meeting

<https://us02web.zoom.us/j/84901140502?pwd=SDNVaUpKNGdXTediVVhzcXh4VVZxQT09>

Meeting ID: 849 0114 0502

Passcode: 386424

Save Another Date!

Join us on Jan 23, 2021 to hear Paul Zammit speak at our Virtual GHS Dream Garden Conference!



More details to follow in the new year. **Don't forget to renew your membership to ensure you receive the Zoom link so you can join in.**

And The Winner Is...GHS Nov Photo Contest!

Congratulations to **Lauren Cuddington** as the winner of our November Photo Contest! Lauren submitted photo #12- Reflections.



Thanks to all of our members who participated in our November contest.

Don't forget to send in your photos for our **GHS December Photo Contest.**



As we make preparations for the holidays, many of us like to decorate outside with swags, wreaths and planters. Share your holiday outdoor décor by sending in your photos with “December Photo Contest – Holiday Décor” in the subject line to lynne@galthort.com by December 17th @ 6pm.

The list of photos will be sent out and voting will take place between Dec 18th – 24th. **The winner will be announced at our December 27th Virtual Christmas Bingo Party.**

At our November General Meeting, Michelle Goff demonstrated how to make 2 styles of planters and a door swag. Her arrangements were stunning and 3 lucky members won these holiday arrangements! **Congratulations to Nancy Smith & Maria Gillespie, both winners of a planter and to Donna Campbell, winner of the door swag!**

City of Cambridge Celebrates Winterfest

December 1, 2021 - January 2, 2022

The Galt Horticultural Society is participating in the Winter Illumination. Come and check out Ferguson Cottage!



For more details, a listing of lights displays and an interactive map visit:
www.cambridgecelebrates.ca.

Thank you to all of the volunteers who helped create and put up all of these festive decorations! Great job!

GHS Membership Talent Showcase

So many of our members have many different talents. **The GHS would like to showcase our membership talents!** These include anything from sewing, needlework, painting, woodworking, knitting, pottery, photographing, quilting, crocheting, flower pressing, crafting, baking, canning/preserves, art, sculpting...and so many more talents. Send in your photos to **Lynne** at gardencambridgeghs@rogers.com with a bit of a blurb about what you love to do! We will include your submissions into our monthly newsletters.

For Your Interest...



Here are some links to interesting articles, webinars and activities...

Caring For Poinsettias

By Judith Adam – GardenMaking-[December in the garden](#)



Poinsettia (Photo by [Brendan Adam-Zwelling](#))

There was a time when holiday poinsettias (*Euphorbia pulcherrima*) were always red. But now the beautiful pink, white, plum, cranberry and variegated versions make them all the more irresistible. And what's more, they're so much bigger. With care, poinsettias can stay in good condition indoors over the winter months. Poinsettias like consistent moisture, and quickly wilt when their soil becomes dry. The time to water is when the soil surface feels dry, and the weight of the container is lighter. A large pot with three plants clumped together will be filled with roots and constantly thirsty; it may need a drink every day.

Dropping flowers and foliage is a sign a poinsettia is in distress. The actual flowers are the small yellow berries surrounded with the colourful bracts (petal-like structures). Poinsettias like everything in moderation — flowers and bracts will begin to drop if the plant is in a cold draft or the room lacks humidity or the soil in the pot becomes dry or the light is too low. The best location is near a window with bright indirect light. Turn the plant each day to prevent the foliage from straining for light. Night temperature in the room should be no lower than 15°C.

When light, temperature and soil moisture needs are adequate, poinsettias will keep their colourful display until mid-spring. Colour will begin fading from the

The Quinte Botanical Gardens are re-opening in 2022! Not only that but we are also hosting the first ever, outdoor, tented, and safe **Garden & Nature Show** on June 11th and 12th, 2022.

The gardens are flourishing, there are new and exciting events happening, and safety guidelines are in place. Feedback from our gardening friends and community have encouraged us to make this decision, and we are so looking forward to putting people and plants together again.

We are also introducing a new line of designer hanging baskets starting at Easter. Our annuals are grown from seed that we do ourselves (John's passion!) and contain no chemicals.

All are welcome throughout the season.

Thank you and wishing you the best gardening year ever in 2022.

Deanna and John

Quinte Botanical Gardens

Canada's Newest Botanical Garden

664 Glen Ross Road

Frankford, Ontario

613-398-0402

www.qbgardens.ca

www.facebook.com/quintebotanicalgardens/



Hello Galt Horticultural Society Members,

We are a native plant nursery located an hour north of Toronto in the beautiful hills of Mulmur, Ontario. We sell a wide variety of trees, shrubs and perennials which grow naturally in Ontario. Our plants are grown without neonics and are perfect for supporting pollinators and birds.

We love hort societies, hence the reason we are reaching out! For 2022 we'd like to provide your club with a 10% discount off all our perennials. The code can be entered while placing an order at our online store.

Please check out our online store [HERE](#) (please note quantities will be updated in the spring of 2022)

I have attached a 2.25" x 4.25" card that we permit your society to use for spreading the word about our discount for Galt members. Feel free to print it out and post on social media.

Please let me know if you have questions or comments. I'd love to hear from you.

Best,

Kyle Regeling BLA
Not So Hollow Farm

<https://notsohollowfarm.ca/>



Brantford Master Gardeners Tips From The Watering Can

Join our Brantford Master Gardeners. We are experienced gardeners who started out as Master Gardeners in Training and had the opportunity to study horticulture through Guelph University courses and once we received our MG status continued to upgrade our skills through technical training. Our ongoing mandate is to provide horticultural advice to the general public through garden tours, community events, on-line and talks. We would love to have you join our group. Contact Nancy Lee – Colibaba.

Amaryllis

Along with the red Poinsettia and Christmas cactus, the Amaryllis or *Hippeastrum* is another favourite holiday flower that blooms with large, red, trumpet-shaped flowers atop a 2' stem. The leaves are wide and can 1' in length.



Amaryllis – Red Lion

Amaryllis are a tropical/sub-tropical plant native to the Americas, mostly in Brazil. Most of today's varieties are bred in the Netherlands, South Africa, South America, U.S.A., Japan and Israel. There are

hundreds of varieties to choose from. There are only a few sold commercially and they have names such as: *Apple Blossom*, *Picotee* and *Red Lion*.

Growing an Amaryllis is quite easy. Most garden centers sell packages which includes the bulb, potting medium, a container and planting instructions. You can also purchase bulbs separately.

How To Grow An Amaryllis:

1. Get a pot 7" - 8" in diameter, as these bulbs are quite large. Clay or ceramic pots will add weight and balance for this tall plant and are a better choice.
2. Common potting soil is suitable for use.
3. Plant with the top 1/3 of the bulb exposed.
4. Water well at planting then let the soil dry out between watering. Once a stem starts to appear, water regularly.
5. Amaryllis like to grow by a window with bright, indirect light sunlight and at room temperature.
6. To prevent the plant from leaning too much, rotate the pot regularly.



Picotee

Bulbs can be saved and grown from year to year. Once the flowers have faded, cut the flower stalk to about an inch above the bulb. Continue to water the bulb and the leaves will continue to grow throughout the summer. Once the leaves start to decline and turn yellow, cut back the water and allow the foliage to die back. Watering can be stopped at this point to allow the bulb to go dormant. Place the bulb in a cool, dark and dry place for eight weeks. After this time has passed bring your Amaryllis back to a bright and warm place in your home, water it well, and wait for the cycle to begin again.

Membership Has Its Benefits!!



2022 Memberships are now available!

The Galt Horticultural Society's membership is continuing to grow!

Encourage fellow gardeners, family and friends to become a part of a historical society.

Membership gives everyone the opportunity to make new friends, learn about horticulture/gardening and remain engaged with other gardeners.

The cost is only \$15 (single) & \$25 (couple).

Please visit our website at www.galthort.com to join and like us on our FB page!

Click here to see the current list of retailers offering GHS members a discount on their purchases!
<https://galthort.com/aboutmembership/>

GHS Member Recipes



CHOCOLATE CRINKLE COOKIES

Soft, tender and chewy, chocolate crinkle cookies are a classic Christmas cookie that tastes like a rich fudgy brownie packed with chocolate with a crackly, crinkle crust, and coated in powdered sugar. This super simple cookie recipe is so easy to whip up, making it the perfect cookie to bake, even for the most novice of bakers.



INGREDIENTS IN CHOCOLATE CRINKLE COOKIES

- **all-purpose flour**
- **cocoa powder** - use unsweetened cocoa powder.
- **baking powder**
- **salt**
- **vegetable oil** - other substitutes include olive oil or coconut oil.
- **granulated sugar**
- **brown sugar**
- **pure vanilla extract**
- **eggs**
- **confectioners' sugar** - for the beautiful snow-like coating.

HOW TO MAKE THE BEST FUDGY CHOCOLATE CRINKLE COOKIES

1. **Combine dry ingredients:** In a small bowl, whisk together flour, cocoa powder, baking powder, and salt. Set aside
2. **Combine wet ingredients:** In a medium bowl, use a **hand mixer** to beat together oil and sugars on medium-low speed until combined. Add vanilla and eggs, one at a time, and beat until combined.
3. **Add dry ingredients to wet ingredients:** Gradually add the dry ingredients into the wet ingredients, and beat on low speed until just combined, scraping down the sides. Note that the dough is will be very sticky.
4. **Chill:** Cover the bowl tightly with plastic wrap and chill in the refrigerator for at least 2 hours, up to overnight. If chilling the dough overnight, place the cookie dough on the counter for 10-20 minutes before rolling into balls. This will allow it to warm up slightly, otherwise the cookies will be thicker and will not spread as much.
5. **Shape and coat the cookies:** Remove cookie dough from the refrigerator. Use a **cookie scoop** to scoop out 1 tablespoon of cookie dough and roll into a ball. Roll the cookie ball into a shallow plate of confectioners' sugar and coat it completely. Place the cookie balls 2 inches apart on a **parchment paper** or **silicone mat** lined **half sheet baking pan**. Repeat until you have used up all the cookie dough. You may have to bake these in 2 batches.
6. **Bake:** Bake in a 350 F preheated oven for 10-12 minutes, until just set. They will be soft to the touch and will appear slightly underbaked, but they will firm up as they cool. Give the baking sheet a few gentle taps on the kitchen counter. Allow the cookies to cool in the baking sheet for 5 minutes, then transfer to a **wire cooling rack** to cool completely.

TIPS

- **You have to chill the dough.** Do not skip this step. Chilling the dough firms up the dough and makes it so much easier to handle. You will not be able to roll them into balls without chilling them first for at least 2 hours, up to overnight. **If chilling the dough overnight, place the cookie dough on the counter for 10-20 minutes before rolling into balls. This will allow it to warm up slightly, otherwise the cookies will be thicker and will not spread as much.**
- **Make a double batch.** You can easily double the recipe to make a larger batch of cookies. Refrigerate the dough or uncoated cookie balls at any point that you are waiting for the oven to be ready.

Bûche de Noël (Yule Log Cake)

The Bûche de Noël cake is a French Christmas tradition that dates back to the 19th century. The cake represents the yule log that families would burn starting on Christmas Eve. The burning of the yule log symbolized the new year to come and would bring good luck to the family. While no one is positive on exactly how the yule log turned into a cake, everyone can agree it's a delicious tradition we never want to end.



Don't get intimidated by this rolled cake, but do take your time! It will feel so wrong to roll a warm cake up into a towel, but it is easier than you'd imagine. One tip is to ensure you don't over bake your cake. An over baked cake will be dry and crack as it rolls. Because it's a thin cake it bakes quickly so keep an eye on it! Another tip is to roll your cake while it is still warm. Let cool just for a few minutes and then invert it onto the kitchen towel. Warm cakes are more pliable and less likely to crack. The towel will protect your hands while rolling! During this first roll you can roll the towel into the cake and this will help you get a tighter roll. During the second roll, when the frosting is on the cake, you obviously shouldn't!

If you want your cranberries to sparkle - dissolve equal parts sugar and water in a saucepan over medium heat. Let cool, then mix in cranberries. Let cranberries cool on a baking sheet, then stir in more sugar until coated.

INGREDIENTS FOR THE CAKE

Cooking spray

6

large eggs, separated

1/2 c.

all-purpose flour

1/4 c.

unsweetened cocoa powder

3/4 c.

granulated sugar, divided

1/4 tsp.

kosher salt

Powdered sugar, for sprinkling

FOR THE FILLING

1 1/4 c.

heavy cream

1/4 c.

powdered sugar

2 tsp.

gelatin (optional)

1 tsp.

pure vanilla extract

Pinch kosher salt

FOR THE FROSTING AND DECORATING

1/2 c.

(1 stick) butter, softened

1 1/2 c.

powdered sugar, plus more for garnish

5 tbsp.

cocoa powder

1 tsp.

pure vanilla extract

3 tbsp.

heavy cream

Pinch kosher salt

Chocolate curls, for garnish

Cranberries, for garnish

Small rosemary sprigs, for garnish

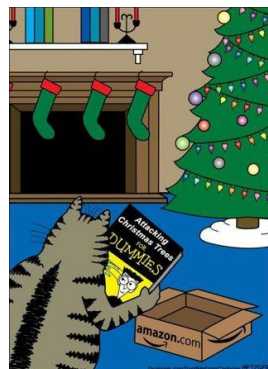
DIRECTIONS

1. Preheat oven to 350°. Line a jelly roll pan with parchment paper and grease with cooking spray. In a medium bowl mix together flour, cocoa powder, and salt.
2. In a large bowl beat egg yolks until thick. Slowly add ½ cup sugar and beat until pale then beat in flour mixture.

3. In another large bowl beat egg whites until soft peaks form. Add remaining $\frac{1}{4}$ cup sugar a little at a time and continue to beat until stiff peaks form. Gently fold egg whites into batter in two batches.
4. Pour batter into prepared pan and spread into an even layer. Bake until top springs back when lightly pressed, 12 minutes.
5. Dust a clean kitchen towel with powdered sugar and invert warm cake onto towel. Peel off parchment paper.
6. Starting at the short end, use the towel to tightly roll cake into a log. Let cool completely.
7. Make filling: if using gelatin, place 2 tablespoons cold water in a shallow microwave-safe bowl and sprinkle gelatin in an even layer on top. Let bloom for 5 to 10 minutes, then microwave for 10 seconds until gelatin is runny—do not overheat!
8. In a large bowl, beat together heavy cream, powdered sugar, pure vanilla extract, and a pinch of salt, until medium peaks form. If using gelatin, strain and stream into whipped cream at this point while continuing to beat the cream. Refrigerate until ready to use.
9. When cake is cool, unroll and spread filling evenly over cake. Roll cake back into a log, using the towel to help create a tight roll. Place seam side down on a baking sheet and refrigerate until well chilled, 1 hour.
10. Make frosting: In a large bowl beat butter until smooth. Add powdered sugar and cocoa powder and beat until no lumps remain then beat in vanilla, heavy cream, and salt.
11. When ready to serve, trim ends and frost cake with chocolate buttercream. Dust lightly with powdered sugar and top with chocolate curls. Place cranberries and rosemary on log to create mistletoe.



Hort Humour!!!



Wear Your Galt Horticultural Society Logo Wear With Pride!



GHS Logo Wear

Get your own Galt Horticultural Society T-Shirt and/or Hoodie. This is a sample of the embroidered crest included on the item.

T-shirts: \$20.50 + tax.

Unisex Hoodies: \$36.00 + tax.

For more information or to place an order, follow this link:

[GHS Logo Wear](#)



To you...our membership...thank you for your continued support throughout 2021. We wish everyone a safe and merry holiday season!



GHS Website: <https://galthort.com/>