



"The Foxglove Fanfare"

"We bring gardening down to earth"

Uxbridge Horticultural Society

www.uxbridgehorticulturalsociety.com



December 2010 - Series 7, Volume 9

Member's Notice board

Please give your Zehr's (Uxbridge) tapes to Marg Saban or drop them in the Zehr's box at the reception desk.

If you would like to advertise your business by leaving flyers or business cards at the info desk, please feel free to do so; simply clear it first with Dick or Pam



We were very fortunate and grateful to have Heather Benjamin, owner of "La Petite Fleur" for stepping in at the last moment to demonstrate how to make beautiful Christmas decorations. Thanks Heather



Lisa Hutchinson, owner of "The Passionate Cook's Essentials", located in the Tin Mill Building was our judge for our tarts contest.

Best Tart Results

First place: Merna Arens - Coconut Walnut Butter Tarts

Second place: Gail Goodbody - Cherry Coconut Tarts

Third place: Carole Ditomaso - Chocolate Mint Tarts

Congratulations!!!

Support the
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support us:

Wishing you a very Merry Christmas and a Happy and Healthy New Year

See you next year at our Pot Luck Meeting in March.



Merna' Coconut Walnut Butter Tarts

1 egg
1 cup brown sugar
3 T. corn syrup
¼ cup butter

½ cup currants
1/8 tsp. salt
1 tsp. vinegar

Cover currants with scalding water. Drain.
Beat egg well and add remaining ingredients.
Spoon into tart shells. Bake at 425 for 8 minutes. Reduce to 350 for 15-20 minutes.
For walnut/coconut tarts, omit currants and add chopped walnuts and coconut.
Enjoy!

Gail's Chewy Cherry Coconut Tarts

Crust:

½ cup butter, softened
1 egg yolk
½ cup lightly packed brown sugar
1 cup all-purpose flour

Combine all ingredients, mixing to a smooth dough. Work dough with hands to make smooth. Press into 12 muffin cups to form tart shells.

Filling:

2 egg whites
1/3 cup chopped maraschino cherries, well drained
½ cup lightly packed brown sugar
¼ cup finely chopped nuts
½ cup flaked coconut
1 tsp vanilla

Beat egg whites to stiff peaks. Stir in remaining ingredients. Mix well. Spoon into prepared shells. Bake on lower oven rack at 325°F for 18 - 23 minutes or until golden. Cool.

Carole's Chocolate Mint Tarts

I make this as a pie filling normally but you can put the filling in precooked tart shells. You can use a precooked pie shell or a graham cracker pre made crust, even a chocolate one if you really like chocolate. I make the filling in my microwave. You will have to see if the times work with your microwave. Because my microwave is new and quite powerful I use 80% power.

1- 9" pie shell
1 can Eagle Brand Condensed milk (NOT the low fat one).
2 squares unsweetened chocolate
¼ cup hot water
½ teaspoon mint extract
1 cup of whipping cream, whipped

Place two unsweetened chocolate squares in a glass 4 cup measure cup or bowl. Break up with the tip of a knife.

Add a can of Eagle Brand condensed milk

Place in the microwave. Set the temp at 80% for 5 minutes (may take more or less time depending on your microwave). Cook, stirring every 30-40 seconds until chocolate is melted and mixture reaches thick pudding consistency.

Gradually add ¼ cup of hot water, a little at a time stirring. Return to microwave at 80% for another 2 minutes or so until thickened again, stirring often.

Remove from microwave add ½ teaspoon of mint extract and stir well.

Chill until cool and fold in whipping cream gently, may need to use a whisk to get all mixed in. Pour into pastry shell. Refrigerate for about 4 hour. Decorate as desired (chocolate sprinkles, chocolate curls, more whipped cream etc.)

Enjoy!