



# "The Foxglove Fanfare"

"We bring gardening down to earth"

The Uxbridge Horticultural Society

[www.uxbridgehorticulturalsociety.com](http://www.uxbridgehorticulturalsociety.com)

December 2007

Series 4, Volume 9

## Quote of the Month from Pam

*Christmas waves a magic wand over this world,  
and behold, everything is softer and more  
beautiful.*

*Norman Vincent Peale*

## A Special Thank You

For November's door prizes to:  
Joyce Brown, Rose Doyle,  
Jean Hutchison, John's Garden,  
Zehr's and Canadian Tire

## Cookie contest Winners

*Judged by Kim Rabe*

- #1, Pam Kuiper
- #2, Rose Doyle
- #3, Angie Andruss

Congratulations and thank you ladies.

## 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 Rick or Pam.

Dear Frantic Shoppers,

I can't believe that this is my last article for 2007; this year has gone by so quickly.

Somewhere in my back yard is buried, under a pile of pulled weeds that did not make it to the compost heap, my husband's long handled pickaxe that I used to dig holes in the clay. During the winter I really have to work on my organization skills, and of course find the pickaxe before my husband discovers that it is missing.

A few weeks ago a group of our members went and collected rocks to put in the library garden. It was a rotten job but man does it look fabulous. One of the volunteers, Gini Sage got sick and had to have her appendix removed, rest assured that this does not happen to all of our volunteers, but it is a possible side effect. Just kidding.

This year has been very exciting for our society. We celebrated our big birthday; put together a fabulous Cookbook that sold like hot cakes, and our August show and tea was a huge success. The most important thing for me, besides seeing Gerald every month, was seeing all the amazing flower entries each month; man we rock! The other great thing, besides Gerald of course, was the number of new members who have entered the flower competitions and volunteered for so many different things in our Society. This is what helps to keep our society exciting, profitable and energized. I have made many new friends by volunteering. Hey, next year try it you'll like it.

This time of year is hectic, frustrating, and stressful and it keeps your credit cards full and your pockets empty. Never fear I have come up with a de-stressing exercise. First mix yourself a big pitcher of martinis, sit in your favourite chair that looks out onto your garden, and read the new seed magazines that are in. Believe me, once you have finished the martinis you will not give a hoot about anything. Warning: do not make any plans for the next day, and keep the bottle of Tylenol handy.

I would like to wish you all a very merry Christmas and a loving, happy and healthy 2008. See you all next year, it will be a wonderful 2008.

*Pam Kuiper*

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## Important Dates to Remember

Our **first meeting in 2008** will be on the **12<sup>th</sup> of March** at 6:30 pm.

It will be a potluck again, yummy!!! Don't forget to bring your own place setting.

**Canada Blooms: 12 to 16 March 2008** at the Metro Convention Centre, South Building.

For more info check out their website at [www.canadablooms.com](http://www.canadablooms.com)

### Pam's delicious Toffee Melts

1 cup unsalted butter-softened (I'm a rebel and I used salted butter)  
½ cup icing sugar  
2 teaspoons vanilla  
1¾ cups all-purpose flour  
½ cup cornstarch  
¾ teaspoon baking powder  
¼ teaspoon salt (I left this out because I used salted butter)  
1 package chippits skor toffee bits

Preheat oven to 350.

Line cookie sheets with parchment paper.

Beat butter, icing sugar and vanilla until creamy. In a separate bowl combine flour, cornstarch, baking powder and salt.

Stir half into butter mixture. Stir in toffee bits and remaining flour mixture.

Roll heaping tablespoonfuls of dough into balls. Place on prepared cookie sheets, spacing about 2 inches apart.

Bake in the centre of the oven for 15 minutes or until lightly golden. (I find this is enough time)

Cool on pan for 5 minutes.

Excellent for freezing or store in airtight container for up to 2 weeks. That's a joke, they are eaten up right away.

### The Volunteers

Many will be shocked to find  
When the Day of Judgment nears  
That there is a special place in Heaven  
Set aside for volunteers  
Furnished with big recliners  
Satin couches and footstools  
Where there is no Committee Chairperson  
No group leaders or car pools  
No eager team that needs a coach  
No bazaar and no bake sale  
There will be nothing to staple  
Not one thing to fold or mail  
Telephone lists will be outlawed  
But a finger snap will bring  
Cool drinks and gourmet dinners  
And rare treats fit for a King.  
You asked, who'll serve these privileged few  
And work for all they're worth  
Why, all those who reaped the benefits  
And not Once Volunteered on earth.

*Author Unknown*

### Attention! Attention! Attention! We Need Your Help

The success of any organization depends a lot on its Volunteers. And we are no exception. If you can spare a few hours from time to time, please let Pam or Rick know. We never have too many volunteers. You would be surprised how much fun it can actually be. And the bonus is that you also get to know your fellow Horticultural Society members, and that can be the beginning of a beautiful friendship.

We had a great 2007, but together we can make 2008 even better.

A BIG Thank You to all of the talented people who showed us how to "Deck the Halls"





Merry Christmas

Happy

New Year

