

Volume 10
Issue 4
2014-2015

GENERAL MEETINGS

- October 8th
- November 5h
- December 3rd
- January 7th
- February 4th
- March 4th
- April 1st
- Auction Prep:
- April 27th & 28th
- Auction-April 29
- May 13th
- June 3rd

BOARD MEETINGS

Mondays before general meetings at high noon, at Mary Anne's

GCA DATES

- Horticulture Meeting*
- Louisville, KY
- Sep. 28-Oct.1 2014
- |
- Zone XII*
- President's Mtg*
- Pasadena, CA
- Jan. 26-27, 2015
- |
- NAL/Conservation*
- Washington D.C.
- Feb. 23-26, 2015
- |
- Joint meeting with*
- PGC & HPGC*
- March 24, 2015
- |
- GCA Annual Meeting*
- Rochester, NY
- May 17 -20, 2015

DIGGERS DIRT



JANUARY 7th

Cooking with Jeanne Kelley

at Mary Blodgett's

1490 Virginia Road, San Marino



10:30 coffee & visiting

11:00 Program & lunch

12:30 meeting



Park on Virginia Road and walk up drive if able.

A shuttle will be available also.

REGRETS ONLY
MARY ANNE MIELKE

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As eaten and devoured at our December meeting, thanks to Athena:

RASPBERRY CRUMBLE BARS

from Ina Garten's, Barefoot Contessa Foolproof

makes 9-12 bars

½ pound (2 sticks) unsalted butter, at room temperature

¾ cup sugar

1 teaspoon pure vanilla extract

2 1/3 cups all-purpose flour

½ teaspoon kosher salt

10 to 12 ounces good raspberry jam, such as Hero

2/3 cup good granola without dried fruit

1/4 cup sliced almonds

Confectioners' sugar, for sprinkling

Preheat the oven to 350 degrees.

Place the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and mix on medium speed just until combined. With the mixer on low, add the vanilla.

Sift the flour and salt together and, with the mixer on low, slowly add to the butter mixture, mixing until it almost comes together in a ball. Turn the dough out on a board. Lightly pat two-thirds of the dough evenly on the bottom of a 9-inch square baking pan and about ¼ inch up the sides. Spread with the jam, leaving a ¼-inch border. Mix the granola into the remaining dough with your hands. Break the dough into small bits, and distribute it on top of the jam, covering most of the surface. Sprinkle the almonds on top. Bake the bars for 45 minutes, until lightly browned.

Cool completely and cut into 9 or 12 bars. Sprinkle lightly with confectioners' sugar.