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# DIGGERS DIRT

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The Dirt being dished this month...

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Photos from Lisa's yard by Judy M.



## From the President

The May gray and June gloom could not cast a shadow over the Diggers last few months of the year – in fact they've shone even brighter through the spirits of our wonderful members. May offered wonderful garden tours in 6 of our Diggers beautiful gardens – each unique and beautiful in their own way, truly inspiring. Ruth and Megan organized a second popular field trip to the botanical gardens at Dodger Stadium lead by its passionate creator, Chaz Perea. Once again, he did not disappoint as he enthusiastically shared his journey on bringing the stadium grounds back to life.

In June, we ended with a bang – like we Diggers do – with our annual lunch and meeting. Thank yous were shared, gavels passed and awards were given. The best part was partaking together in a lunch with our Diggers family, home-baked cookies and shared stories.

Athena and I gave a brief recap of our wonderful time at the Garden Club of America's annual meeting in Columbus, Ohio where we marveled at the "Where the Wild Things Are" flower show and botanical art creations. We watched amazing individuals take home various awards, including Jack Nicklaus who received the The Frances K. Hutchinson Medal, awarded to figures of national importance for distinguished service to conservation. We learned more about the GCA website and all that it has to offer. My take away included thoughtful discussions on engagement, membership and communication and the challenges they offer and possible solutions. It solidified my desire to go through the Strategic Planning process in 2024 to better prepare our club for a viable and thriving future.



The GCA emphasized something I feel is so important that addresses all the clubs concerns: **TEAM – Together Everyone Achieves More**. It's through all of our collaborations that success is born. As I pass the gavel to the talented and capable Athena Wood, I see the bright future ahead for the Diggers Garden Club.

Off to pick weeds and plant dreams!

*Lisa*



Annual Lunch on the terrace

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## May Diggers Garden Tours

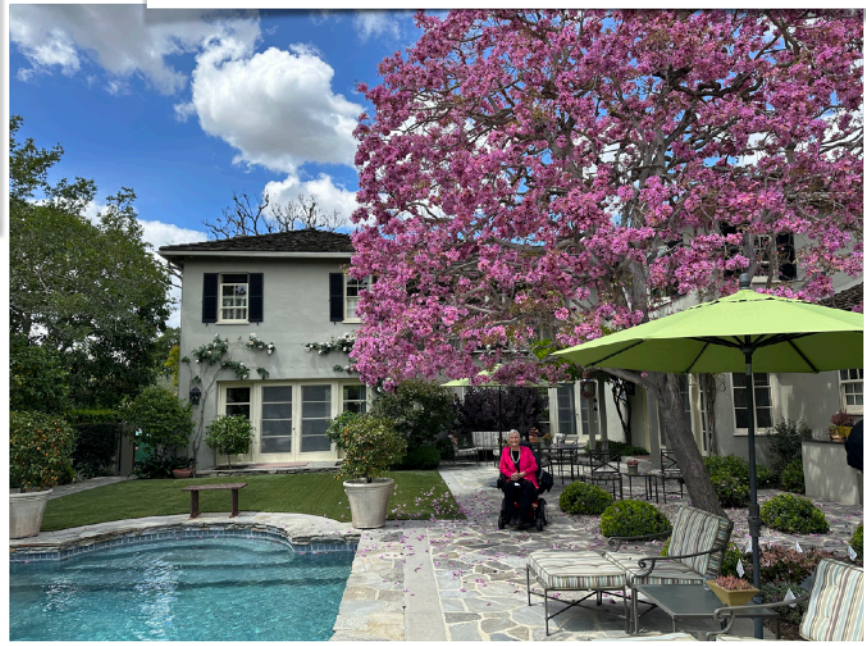
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Nancy McGowan's garden



Mary Blodgett's garden



Debbe Booth's garden



Kristin Poulsen's garden





Annette Serrurier's garden



Susan Kranwinkle's garden & view



# Dodgers Stadium Botanical Garden Tour



## GCA Annual Meeting in Columbus, OH



## Diggers Annual Meeting & Lunch



Lisa passing Athena the “gavel.”



Liz handing Lisa a thank you gift for her time as president.



Mary presenting Carlin with a GCA Civic Achievement Award.



Yvonne presented Cathy with the prize for creating a potpourri with her challenge plant.



Mother & Daughter - Barbara & Ruth

Our happy crew celebrating our successful year together.

Susan Kranwinkle's delicious array of splendid treats!

**BROWNIE SANDWICHES WITH CARAMEL BUTTERCREAM**

**Cookies:**

- 8 oz bittersweet chocolate, coarsely broken—don't use cho. chips
- 3 T butter
- 2 large eggs, room temp
- ½ cup sugar
- ¼ cup dark brown sugar
- 1 1½ tsp vanilla
- ¼ tsp baking powder
- ½ tsp salt
- ½ cup flour plus 2 T flour



**Buttercream:**

- 1 stick butter, (go for the expensive one ( room temperature)
- 1 1/3 cups powdered sugar
- 1/3 cup caramel sauce—yes, I go for store bought---Trader Joes or Mrs Richardson's at any supermarket
- \*essential ingredient---1/4 tsp (1/2 tsp if you like more) large flake sea salt

Preheat oven to 350°.

Place chocolate and butter in a heavy bottomed saucepan over low heat. Stir until melted and smooth. Cool a bit.

Combine the eggs, sugars and vanilla in a mixer bowl and beat on medium for about 3 minutes until pale. Add the slightly cooled chocolate mix and beat on medium speed for 2-3 minutes until mix turns pale. Whisk together the flour, baking powder and salt and add to the chocolate mixture. Stir until just combined.

Use a 2 tsp cookie scoop or a smallish tsp and drop onto a cookie sheet that is lined with parchment paper about 1" apart. Bake for just about 7-8 minutes until slightly crackly on top and then cool on a rack.

While the cookies cool make the Buttercream. Combine the butter, powdered sugar, caramel sauce and beat until nicely whipped. Add the sea salt and mix again.

Spread the filling on the bottom half of the cookies and top with a second cookie. There is just the right amount of Buttercream so use a lot.

Makes about 18 to 26 cookies depending on the size you drop.



## Noteworthy



**Cathy Tosetti**

Diggers Garden Club,  
Zone XII

**Best in Show Botanical Arts**  
**GCA Novice Award in Botanical Arts**

Botanical Arts Class: *From Here to Eternity*

BIS Citation: "Perfect proportion delightfully interwoven with form, color, and space combine to create a design of flawless distinction."

Novice Citation: "An incredible example of *Fleurs des Siècles*, showing a depth of knowledge and application of the principles and elements of design and impeccable craftsmanship."



**Cathy Tosetti**

Diggers Garden Club,  
Zone XII

**GCA Novice Award in Botanical Arts**

Botanical Arts Class: *Flower Girl*

Citation: "Exhibit embodying the true spirit of botanical arts deconstruction and construction."

Cathy Tosetti was recognized in the Summer 2023 *GCA By Design* Issue for her stunning Botanical Artwork.

Bravo Cathy!