

Volume 10
Issue 3
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
noon
Mary Anne's

GCA DATES

- Horticulture Meeting*
Louisville, KT
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



DECEMBER 3rd

Holiday Baskets

at Liz Gilfillan's

1290 Hillcrest Avenue



10:30 coffee, visiting create holiday baskets

12:00 sack lunch (soup will be provided) & meeting



Please bring a few small baskets, ribbons, bows,
clippers, scissors etc.

Greens from flower mart will be provided but feel free
to bring any special cuttings from your garden.

Guests most welcome!

REGRETS ONLY
MARY ANNE MIELKE
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SPICY GUANAJATO SOUP

2 cups well-seasoned roasted chicken breasts, shredded, reserving bone and skin

6 cups low sodium chicken broth

6 cups water

1½ cup carrot chunks

1½ cup celery chunks

2 cups sliced onions

½ cup olive oil

1 tablespoon minced garlic

2 - 3 tablespoons Aceite de Guanajuato

2 cups mild-medium salsa (or marinara)

1 cup chopped cilantro (or basil)

1 cup cooked rice, preferably leftover Spanish Rice (or orzo)

garnish: chopped avocado, shredded jack cheese, additional cilantro

Aceitte de Guanajato

¼ pound fresh Serrano chiles, coarsely chopped

¼ large Bermuda or white onion, roughly chopped

2 cloves garlic, chopped

½ teaspoon kosher salt

½ teaspoon freshly ground black pepper

1 cup olive oil

Separate all the meat from the bones. Put shredded meat aside. Place all leftover bones, scrapings and seasoned skin shards, wings, etc. in a stock pot. Cover with broth and water (a total of 12 cups). Bring to a boil, then reduce to simmer and cover with lid.

Put the carrots into the bowl of a food processor and pulse to coarsely chop. Remove to a bowl. Repeat with the celery and onions and remove to a separate bowl. If you have trimmed the celery tops from the stalk, throw them into the cooking broth to enhance the flavor.

Strain bones from broth and return the broth to the pot. Bring to a gentle boil; add vegetable mixture and cook, skimming and discarding oil that floats to the surface. Add salsa, chicken meat, and cooked rice. (for a Mediterranean summer minestra use Marinara and orzo in place of salsa and rice and substitute basil for cilantro). Allow to simmer, checking spices and seasoning. When flavor and color are robust, add a generous cup of cilantro and cook until it is wilted. Drizzle grated cheese into the pot or individual servings, leaving it nice and gooey. Garnish with sliced avocado and cilantro. Que rico!

Makes 3 quarts.