December 16, 2013

Volume 09
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DIGGERS DIRT

GENERAL MEETINGS

October 2nd
November 6th
December 4th
January 8th
February 5th
March 5th
April 2nd
Auction Prep:
April 14th & 15th
Auction-April 16th
May 7th
June4th

BOARD MEETINGS

Monday prior to general meetings
12:00 noon
Mary Anne's

GCA DATES

Partnership for Plants
Millard Canyon
January 9, 2014
(Jan. 16 rain date)

●

Shirley Meneice
HorticultureWorkshop
Washington D.C.
Oct. 21-23, 2013

●

NAL/Conservation
Washington D.C.
Feb. 24-27, 2014

●

Joint meeting with
PGC & HPGC
February 25, 2014

●

GCA Annual Meeting
New Orleans
May 7 - 9, 2014

GENERAL MEETING - JANUARY 8, 2014

EATING LOCAL, INCLUDING YOUR OWN!
focus on citrus with Laurie Dill

Sally Miller's
10:30 coffee & chat
11:00 program starts

Great meeting to bring guests!

"...Do your work, then step back.
The only path to serenity. ..." Lao Tzu

PLEASE RSVP TO OUR PRESIDENT,
MARY ANNE MIELKE
maac591@gmail.com or 626-441-1476

a Digger Memory from our

Barbara Jameson .....

I like the description of the first get-together.

There were seven of us and it was pulled off at eleven in the morning and the recording minutes state that 'an informal meeting was held, etc.' I don't feel that choice of descriptive adjective was an over-statement.

This memorable event occurred at Mrs. Jewett's on May 8, 1924 - almost as long ago as the Battle of Hastings.

Our chief concern on that first meeting seems to have been not really so much what we should do, as what we should call ourselves.

I quote again from the minutes: 'A name for the club was discussed and Mrs. Clark was asked to compile a list of Spanish (preferably) and English names to be presented for consideration at the next meeting.

Next, we proceeded to the election of officers. The minutes fail to reveal just how this was achieved, but the results were as follows: Mrs. Jewett, President; Mrs. Phillips, Vice-President; Mrs. Dickey, Treasurer; Miss Gray, Secretary; Mrs. Clark, Librarian.

We staffed ourselves so thoroughly at that first meeting that after the election of officers there remained two untitled members only, Mrs. Aspinwall and Mrs. Paxton.

We discussed and decided on dues, and that a constitution should be drafted. After this arduous morning we tucked a fine meal under our belts on the terrace overlooking Mrs. Jewett's garden, and adjourned.

I took that commission to find a name for the club with grim seriousness. I mulled over it day after day and I kept a Spanish dictionary and a notebook on my night table, so that no bright idea should perish. At the following meeting I was able, with pride, to lay before the group a choice of some forty names.

I quote again: 'a list of names prepared by Mrs. Clark was read and after an informal discussion' -- we still maintained that informality -- 'the name "Diggers" was adopted' and it hadn't appeared among my choice of forty, not even in Spanish. But we were stout fellas in those days and throve on rebuffs.

And the fact that the name 'The Diggers' had been selected and that the incumbent president had eight gardeners, outnumbering our band by one - up, gave me a secret chuckle of solace.

BURNT SUGAR CAKE - thanks to Debbie Hollingsworth's grandmother

Caramel Syrup
1 1/3 cups sugar
½ cup boiling water

Put the sugar in a heavy fairly large saucepan and add 1 T of water. Place over medium heat and melt until nice and dark brown. Add the boiling water. Careful, it will bubble up. Cool

Cake
½ cup butter, room temperature
1 ½ cups sugar
2 egg yolks (save whites for later)
1 cup whole milk, room temp
¼ cup caramel syrup
2 tsp vanilla
2 ½ cups flour
2 tsp baking powder
¼ tsp salt
2 egg whites (from above)

Lightly butter 2 eight inch cake pans and place a parchment paper round in each. Preheat oven to 350˚
Cream the butter and sugar for a couple of minutes. Add the yolks and milk, beat again for a minute. Add the caramel syrup and vanilla.
Sift together the flour, baking powder and salt and with the mixer on low combine with the creamed mixture.
Beat the egg whites til still and carefully, by had fold into the batter. Pour into prepared pans and bake for 20-25 minutes, until a tester comes out clean.

Frosting
1 cup butter, room temp
3 cups powdered sugar
¼ cup caramel syrup or more it you want a stronger caramel flavor
pinch of salt

Cream the butter, add the powdered sugar, cream some more and then add the caramel syrup and salt.
If frosting seems too stiff, add a tablespoon of heavy cream.
Spread onto cooled cake.