

“SPARK OF LOVE TOY DRIVE”



Thank you all for your toy contributions to the fire department, whose members volunteer and arrange distribution of the toys to different organizations and families in areas where they are most needed. Special thanks to Will Nash, who co-ordinates this worthy cause, and to all the firemen, lifeguards, police and Channel 7 who assist ...what a difference you make!

Photo left:

Back Row: Lifeguard Marc Marimoto; Firefighter Nevin Kay; Captain Mike Aquirre; Firefighter Will Nash; Lifeguard John Okaniwa; Engineer Karen Rindone.
Front Row: Patti Davis; Paulina Thompson; President Kathy Owens; Shirley Wild, Social Columnist Press Telegram; Deborah Clawson; Kay Berg and Firefighter John Breedon.



The volunteer life guards and fire crew from Station #9



Two eight-foot tables end-to-end and back-to-back were laden with toys! In addition were three bicycles with helmets.



At left: Firemen load up gifts.

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PRESIDENT'S MESSAGE:

January 2014

Vol 6 No. 5



The warm California sun is shining through my window as I write this message. The palm trees are swaying in a light breeze and the skies are blue - California in December!!

Happy New Year! I hope you all have enjoyed the holidays with family and friends and are looking forward to 2014. The Holiday luncheon was a great success, as always, thank you Trish and Sandy. You had able assistance from Paulina, Kay, Tamara and Cynthia. Thanks also to Deborah and Patti M. for collecting and delivering the bikes and to Marilyn and Judy for leading us in Christmas carols.

Everyone was so generous with fantastic toys for Spark of Love and the firefighters were impressed as usual.

Thank you to all who helped with Luminaria night at the Fountain. It is one of the activities that really helps to get us in a festive mood.

All of you who are looking after a pot or a tree well deserve a special thanks for taking care of them during the holidays. We can water, pick out trash and weeds, but I think we will always need to stay vigilant. We've had to ask realtors and local business owners not to put their advertising in the pots and tree wells and just when I thought we were winning that battle, I had to ask some workmen to take their clipboards and tools off some plants in some of the same pots!!! On another note, Patti is reporting in her Consent Agenda that we are waiting for the City to let us know when the new succulents will be planted in the 2nd Street median. It seems we always have something in the offing to beautify Naples

On New Year's Eve, I will be raising a glass (of apple juice or maybe gin) to toast our Garden Club members for all their hard work that made our many accomplishments in 2013 possible and of course I will add my well founded belief that there will be similar successes in 2014.

.Happy New Year, 2014!

Kathy

NEXT

General Membership Meeting Monday, January 13, 2014

Gloria Dei Church, 5872 Napes Plaza, Long Beach
 12:30 p.m. Social 1:00 p.m. Meeting



Growing and plant specilization!
 Presented by Shirley Kost, owner of K&H Associates. Shirley grew and supplied plant material for the Central Gardens at the Gettysburg Museum.
 Come and learn techniques with a twist for handling flowers.

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General Membership Meeting

Door hostess: Meredith Medanich
Flowers: Joyce Levinson
Refreshments: Cynthia Cardarelli, Margaret Hay, Kathy Kildebeck, Susan Townsend

NEXT BOARD MEETING

January 27, 2014

Hostess: Trish Schooley
Co-hostesses: Margaret Hay
Helen Roelfsema

GARDENER'S GALLEY

Grilled Salmon Fillets with Balsamic Glaze

From the kitchen of Lynn Danileson

1/2 cup balsamic vinegar
1/2 cup dry white wine
2 Tablespoons fresh lemon juice
1 clove garlic, minced
Olive oil
2.5 to 3.0 ounces fillet

Combine first 5 ingredients in a medium sauce pan. Boil until reduced to 1/3 cup, about 17 to 20 minutes. Season with salt and pepper. Can make 1 week ahead and refrigerate. If so, re-warm over low heat before using. Prepare BBQ, Med high heat Brush salmon lightly with olive oil; sprinkle with salt and pepper. Grill, flesh side down first, until just opaque in center, about 5 min per side. Transfer to platter or plates and drizzle warm glaze over the top. May broil or pan-sear as an alternative.

Nature is often hidden,
sometimes overcome,
seldom extinguished.

Francis Bacon 1561-1626

BUNCO

Start the New Year right
with the "Bunco Babes"

Monday evening at 7:00p.m.
Kathy Kildebeck's house
179 Rivo Alto Canal

Remember to bring \$5.00 in singles
and
that "Christmas elephant" in a bag.
call: Jeanie Miller (562) 433-0566

JANUARY BIRTHDAY'S

January 4, Patti Martin
January 7, Carolyn Powers
January 30, Kathy Owens
January 30, Paulina Thompson
January 30, Marge Hohly
January 31, Yvonne Calkins



CORRECTIONS TO ROSTER

Flower Show.....Tuesday, April 15th, 2014
May Day.....Thursday, May 1st, 2014
General Meeting...May 12th, 2014

Email address change:
Ginny Clark
wclark562@gmail.com

LA BELLA FONTANA



Our Crown Jewel

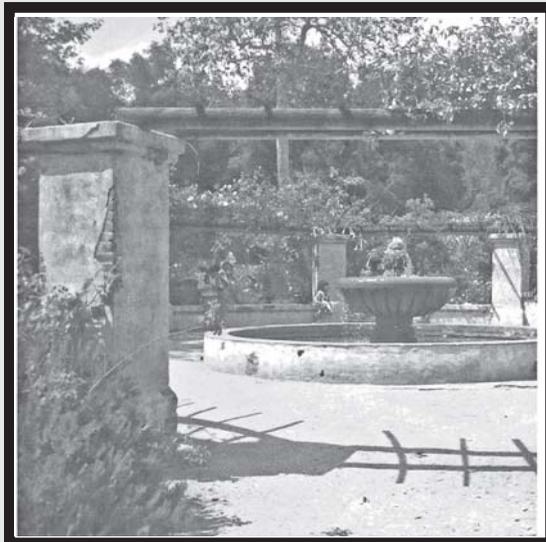
A large group of members turned out to assemble, place, and light 100 luminarias around the fountain on Dec. 9 at sunset. The soft glow of the candles create a once-a-year visual "moment" for the park each December. The wind was howling and yet the Bay Shore Community Church choir and residents arrived on cue in the evening for a lovely concert of traditional carols. This was the most challenging weather we have had in five years! Thanks to the stalwart members who assembled, enjoyed, and carefully removed the luminarias later in the evening. Thank you to member Linda Landes for coordinating the concert by the choir every year.

submitted by Sandy Davidson



At right:
Carolers spreading holiday cheer to warm the spirits.

Mark your calendars!



Excursion to Descanso Gardens

March 27th, 2014

Cost will be \$11 and
lunch will be on your own ticket.
Time has yet to be determined.

WE WILL BE CAR POOLING.

submitted by Marilyn Bittle, chairman

POST BOAT PARADE CLEAN UP!



Naples School Cub Scouts gathered at La Bella Fontana Park (cleaned up and hosed down earlier by NIGC members) on Dec 22, the day after the parade. After cocoa and doughnuts, they headed to bridges and canals to pick up trash and gather the white cardboard trash boxes they had placed around the island. The boxes were purchased by the Cubs using a \$100 donation from NIGC.

HORTICULTURE

Growing Patio Potatoes



One potato, two potato, (three potato, four; (five potato, six potato, (seven potato, more!

Growing potatoes is as simple as this rhyme. All it takes is one or two potatoes and a pot.

If seed potatoes aren't available at your local garden center, then purchase organic potatoes either at Whole Foods or Gelson's. Select different varieties for a potpourri of spuds and a supply

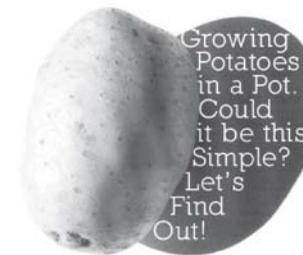
of fresh, apple-crisp texture specimens right from your patio. Here's how:

In early Spring or Fall, place two or more legitimate, organically grown potatoes in an open bag. Make sure the spuds have good circulation and are in a warm and sunny location to activate sprouting. DO NOT EAT!

It's time to plant when 'eyes' (those little white nubs that appear on the skin) form. Cut between the eyes and through the potatoes; allow the 'sections' to air dry overnight until the cuts dry. Vines will sprout from the eyes.

Fill a container with loose soil to about 10" then place the potato sections 'eyes up'. Cover with 1" soil and place in full sun. When sprouts appear on the surface, cover only the potatoes with compost—do not cover the tender sprouts. Different varieties grow at different rates, from 2 to 4 months, so you can have potatoes on your plates nearly every night throughout the year.

Plain potatoes don't put on the pounds; butter, sour cream and bacon do that quite deliciously. Nutritious and filling, potatoes are packed with B6, thiamine, riboflavin, folate, magnesium, phosphorous, iron and more potassium than a banana. So, eat those spuds!



submitted by Kathy Kildebeck, chairman



From left: Shirley Wild, Social Editor Press Telegram; Will Nash, coordinator of Spark of Love Toy Drive; President Kathy Owens.



From left: Margie Burri, Patti Clark, Patricia Fuquay and Pat Nielson.



Enjoying holiday cheer are from left, Cindy Murphy, Lynette Sewell and Sharon Civalleri

HOLIDAY LUNCHEON

Once again our members shone with generosity! The Spark of Love Toy Drive has become a lovely Christmas luncheon tradition as tables were laden with gifts, along with three bikes and helmets. The red carpet lined with poinsettias welcomed members as they entered the beautifully decorated clubhouse and a joyous social hour followed. In attendance as honored guests were Will Nash, coordinator of the Spark of Love Toy Drive and Shirley Wild, Social Columnist for the Press Telegram. A medley of carols were led by Past President Marilyn Bittle and Judy Powell accompanied on piano. The day is only as successful as the effort of members who participate by attending the luncheon and those behind the scene...you all play a part. Thank you for your gracious contributions in making it all come together.

HAPPY NEW YEAR EVERYONE!

submitted by Trish Schooley, Event Chairman



Back row from left: Jan Dark; Cathy Ridder; Helen Thompson. Front row from left: Susan Bell; guest, Linda Alexander and Linda Landes.

Virginia Country Club December 11, 2013



From left: Guest, Collen Hatch; Helen Thompson; Dorothy Thomas and Helen Roelfsema.



Enjoying the fireplace, from left: Linda Schoen, Dee Mattern, Rose Nason; guests Carolyn Doughty and Jeanne Krauss.



Reservation chairmen Paulina Thompson and Kay Berg check in member Lou Fitzgerald.



Manning the beverage table are from left: Jane Hamilton, Tamara Achauer and event co-chair, Sandy Davidson



Standing are Deborah Clawson and Patti Martin who purchased bikes with contributions from members. Seated are Will Nash and Shirley Wild.