



WINCHESTER HOME & GARDEN CLUB

Meetings 2022-2023

2/15 - Johan Gyllenkrok
Presenter at St. Eulalia's Manion Hall

3/15 - St. Eulalia's Manion Hall

4/19 - St. Eulalia's Manion Hall

5/3 - Spring Luncheon at WCC



Thank you to Jackie Burchard for the "Winter Fairy Garden" she created for the Winchester Library Children's Room.

Dear Garden Club Members:

Hope everyone is doing well. I am still thinking about our January meeting and it continues to put a smile on my face.

The presentation by Stephanie Brown was just delightful! She was funny, engaging and so very talented. As she prepared her sausage soup, she shared with us how she developed her love for cooking, how she valued family and shared many anecdotes about how she came to be where she is currently as owner and chef of

North 43 in Portland, Maine. For those who were not able to attend, Stephanie was recommended to us by member Bernadette Kearney who is her Aunt. Being the Winchester HOME and Garden Club, we decided to shake things up and have a program on food. We could not have been happier with the results. See below Stephanie's recipe for the soup and we thank her for her generosity of gift certificates to many lucky club winners for appetizers at her restaurant.



Tomato Sausage Vegetable Soup with Parmesan Crisps

Soup

- Oil for Sautéing
- 1 Package of Sausage About 1 Pound
Remove Meat from Casing
- 1 Cup Yellow Onion Medium Diced
- ½ Cup Shallots Small Diced
- 1 Cup Medium Diced Carrots
- 1 Cup Medium Diced Celery
- 2 Cups Chopped Kale
- 2 Teaspoons Chopped Thyme
- ½ Cup Chopped Basil
- 1/3 Cup White Wine
- 2 Cups Sweet Potato Medium Diced
- 2 Cups Chicken Stock
- 3 Teaspoons Salt
- 1/2 Teaspoons Aleppo Pepper
- 2 Cans Tomatoes - Pureed in Blender

In Sauce Pot
Sauté Sausage Meat to Golden Brown Break up with Wooden Spoon While Cooking
Once Golden Brown Add Vegetables and Herbs
Sauté Until Tender
Add Wine - Let Reduce
Add Stock - Tomato - Sweet Potato - Seasoning
Simmer for 30 Minutes

Parmesan Crisps
In Sprayed or Papered Sheet Pan
Place Shredded Parmesan into Small Circles and Bake to Golden Brown
No Fan - 350 Degrees for 8 - 12 minutes

Since February is such a sweet month, and we consider all of you our Valentines, we are happy to have a very special guest speaker present on the 15th of February. Cathy Alexander's son Christopher enjoyed our meeting in November and suggested that we invite his friend Johan Gyllenkrok to present to us in February. Johan will be flying in from Sunny California just to share his style and flair. Here is what he will be presenting.

“Terrific Tablescapes: Do’s and Dont’s from The Dapper Swede”

Johan will do two table settings inspired by Springtime. Since February is a pretty drab month and we are all longing for Spring and blooms. Both table settings will be inspired by Spring.

Inspirational Luxury: Everything will be beautiful and luxurious.
Motto: “I have the simplest tastes, the best is always good enough!”

Elegant on a Budget: This table will take inspirations from luxury, creating a beautiful table on a budget.
Motto: “Champagne taste on a Coca-Cola budget!”



Although this is not a flower arranging presentation, Johan will also do very simple flowers for each table (*purchased from the a regular grocery store*).

You can view Johan on **JohanThe Dapper Swede** on YouTube.

Once again, the Garden Club will supply the main course for the luncheon and we ask the members whose name are **Khoury – Murphy** to choose an item listed on the signup genius below. As many of you know, you will only be asked once a year to do so. As a reminder see below!

February: **Khoury - Murphy**

March: **Murray - Schmitt**

April: **Scholer - Zander**

<https://www.signupgenius.com/go/5080E45A4A623A46-february2>

ABERJONA INITIATIVE

On March 1st, 11:30 in Manion Hall, Reed Pugh will present to all those who are interested in an update on the Aberjona Initiative. Note this is a meeting separate from our monthly luncheons. Please join us to learn more about this initiative.