



WINCHESTER HOME & GARDEN CLUB

Meetings 2024

3/20 - St. Eulalia's Manion Hall
Corinne Emerick - "Art in Bloom"

4/24 - St. Eulalia's Manion Hall
Jana Milbocker - 'Pots with Pizzaz'

5/1 - **Spring Luncheon** at
Winchester Country Club



"Here's to good Irish friends—never above you, never below you, always beside you."

Dear Garden Club Members:

Happy March. As I sit here and write this, the winds are howling, the sun is trying to come out but it is COLD. Although, all reports say we are in for an EARLY SPRING.

We hope you enjoyed last month's presentation by Fred Csibi-Levin on making "Madeleines!" "From my point of view, he seemed to have captured so many of you either with his Sexy French accent or his unique method of cooking Madeleines. I propose it was probably both. It was a unique way of showing the process with his method of phone, computer and screen. It helped engage us all, for we all learn by what we actually see!!

Once again, the members with their wonderful willingness to bring food to our fabulous buffet surely outdid themselves. Many of you asked for the recipe for the chocolate chip cookies and the grain salad. You will find them below along with Fred's recipe for the Madeleines.



We had a very successful raffle with the beautiful centerpieces designed by Christine Donahue. Christine, your hard work is totally appreciated. Our members are always happy to go home with a prize and it's always nice to have a successful raffle which helps defray the costs of the meetings.

Hospitality people for this month is a mixture of February and March. As you may remember, I totally confused everyone by sending out an email to MARCH people when it was actually the month for the February group. I have emailed all of you—you know who you are—if you did not do food last month then we ask you to participate this month.

Here is the remainder of the years schedule for participating in the luncheons:

March	Elissa O'Hara – Kathleen Stakes
April	Fenton Sterling – Jessica Zander

Below is the signup genius link.

<https://www.signupgenius.com/go/5080E45A4A623A46-48525849-march>

We are working hard planning our “Art in Bloom” event. If you are still interested in participating, please do not hesitate to contact us. Firm deadline is Friday 3/15. Please forward the attached flyer for Winchester AIB to family, neighbors, and friends and encourage them to attend. It truly is an event they will not want to miss!

We are very excited to have Corinne Emerick as our next presenter. Corinne has been a designer for Art in Bloom back in the day when it was held at Next Door Theater. She has worked with top event planners in the Boston area and florists such as Mark Hall and Winstons. Corinne will share how she approaches doing “Art in Bloom”!

And don't forget to mark your calendars for Friday, April 26 through Sunday April 28th when Philippa Ferridge and Maureen Conway will be participating as designers in the Museum of Fine Arts annual Art in Bloom. We are grateful for your willingness to participate and can't wait to see your wonderful design.

We are starting to look for presenters for the 2024-2025 season. Please, if you know of anyone you would like us to contact, send the information our way. If you know community members who might be great presenters or someone who has shared a presenters name, please let us know and we will be glad to do the leg work.

We look forward to seeing you next Wednesday in Manion Hall. Until then, enjoy the warmer weather and rays of sunshine!

February presentation will be done by Fred Csibi-Levin <https://docmacaron.com/services/>. Fred will making his famous madelines. He will have us all totally engaged in the process, with some tasting of his fine goods in the end.

Thank you Cathy and Dot

Below are requested recipes for Jen Pagan's chocolate chip cookies and Nickie Sakorafas' recipe for Super Green Grain Salad. Maybe we should start a WHGC cookbook!

Oatmeal Chocolate Chip Cookies

First take out two sticks of butter and cut into pieces in order to quickly bring butter to room temperature

Madeleines

Nut free, vegetarian

YIELDS APPROX 18

Ingredients

- 115g flour
- 4g baking powder
- 2 eggs (or 100g)
- 100g sugar
- 75g butter, melted and cooled
- 30g milk
- 2 tsp vanilla bean paste
- zest of 1 lemon (optional)
- Clarified butter, melted

Directions

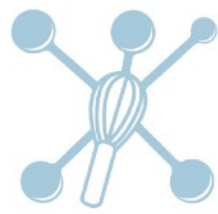
1. Pre-heat the oven to 400F.
2. Prepare the molds by brushing with clarified butter.
3. Sift the flour and baking powder together.
4. In a bowl, mix the eggs and sugar.
5. Slowly add the flour and baking powder while mixing.
6. Add the melted butter, milk, vanilla and zest (if using while whisking).
7. Cover the bowl and chill in the fridge for at least 1-2hr, best to do overnight.
8. Pour the batter into a pastry bag.
9. Pipe the batter to fill three quarters of each cavity in the mold. Place in the freezer for 10min
10. Bake at 400F for 5 min, reduce the temperature to 350F and bake for another 3-5min, until golden brown.

Note

Baked madeleines can be frozen for 2 months. Thaw in the fridge

FRED CSIBI-LEVIN

Follow on Instagram @fred.csibilevin



2 large eggs

2 tbs milk
2 tsp vanilla extract
1/2 cup sugar
1-1/4 cups packed brown sugar
1 cup (2 sticks) butter (room temp)
1-3/4 cups all purpose flour (I don't sift:))
1 tsp baking soda
1/2 tsp salt
2-1/2 cups oats
2 cups semi sweet choc chips

Preheat oven 375 F

COMBINE: Combine beaten eggs, milk, vanilla, sugar, brown sugar, butter. Gradually beat in flour, baking soda, salt, oatmeal, choc chips. Place ping pong ball size dough onto sheet bake for 9 minutes. Remove and immediately place cookies on wire rack to stay chewy.



Super Green Grain Salad with Toasted Walnut Dressing

dishingouthealth.-
com



Winchester Home & Garden Club's

ART IN BLOOM

Thursday, April 4, 2024
12pm-2pm Afternoon Viewing
6:30pm-9pm Gala Reception
Sanborn House, 15 High Street

Arrangements by Winchester Designers & Artists
Tickets \$30 includes light fare & drinks

The donations will directly benefit the continual
beautification efforts to our Community.

WHGCLUB.ORG



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