



HORTICULTURE, CONSERVATION, FLORAL DESIGN & PHOTOGRAPHY

Green Lines

THE LITTLE GARDEN CLUB OF MEMPHIS
Member of The Garden Club of America



Le Fleur

President's Letter

I hope with all of my heart that my LGC sisters had a memorable, meaningful and delicious Thanksgiving with family and friends. I had all 4 of my children with me (which hardly ever happens), so mine was wonderful. With all her faults, I loved watching as our city came together to do as much as possible for the marginalized and homeless, whom I hope were able to enjoy a little break from the

day-to-day struggles they face.

It's hard to believe but we are officially in THE HOLIDAY SEASON! Apropos of that, we had SO MUCH FUN last night at our horticulture "workshop" at Elizabeth Williamson's. She and Bradley showed us how to incorporate our gardens into our holiday cocktails; I call that a match made in Heaven!

At our December membership meeting on the 8th, we will have Kevin Coble from Le Fleur to demonstrate and give tips on making our holidays brighter than ever. Thank you, Kim Lowrance, for hosting us at your house, where we can embrace the Christmas spirit in a cozy, homey atmosphere.

From now on, it's warp speed all the way to 2023. Amidst all the wrapping and ribbon, feasts and festivities, and general merry-making, I am challenging myself to take time to meditate on all of the more significant undertakings that make Christmas so special...family, friends, those who need help and the overly cliché'd term "The Reason for the Season". That's my goal right now; as it happens every year, in 4 weeks I'll be asking myself, "what just happened?"!

Merry Christmas and Happiest of New Years to all of you whom I love and treasure.

Love,
Emily

December Meeting - Kevin Coble



December is another not-to-be-missed meeting!
We hope you plan to be at Kim Lowrance's on Thursday, December 8
to see Kevin Coble work his magic!



What fun we had with Alex in November!

Horticulture



Lonicera Sempervirens, commonly known as Coral Honeysuckle.

Bradley and I attended the Shirley Meneice Horticulture Conference in Boston in September and the winner of the Montine McDaniel Freeman Medal was announced. Each year the GCA identifies a

stellar North American native plant to receive this award for Plant of the year.

This year the award went to *Lonicera sempervirens*, commonly known as coral honeysuckle.

Coral honeysuckle is a long- blooming heat, cold and drought tolerant plant requiring little water. Its leaves support a variety of moths and butterflies and its tubular red flowers attract bees, butterflies, hummingbirds and numerous other migrating birds. It makes an interesting ground cover or climbing plant. It is an excellent candidate for large container gardening. Not to be confused with the invasive Asian honeysuckles, our native Coral Honeysuckle is an excellent garden plant.

Receiving honorable mention was *Lindera benzoin*, commonly known as spicebush.

A second honorable mention was awarded to *Callicarpa americana*, commonly known as American beauty berry. Both of these plants are highly attractive to birds, butterflies and bees.

The goal of the Montine McDaniel Freeman Medal is to draw attention to select native plants, encourage their use in the landscape and make them familiar to gardeners and more available in nurseries. Woody and herbaceous plants are nominated in alternate years. Next year we have the opportunity to nominate a favorite woody native plant! If you would like to nominate a particular plant, please let one of us know and we can help you!

-Elizabeth Williamson and Bradley Fogelman



Lindera benzoin, commonly known as
Spicebush



Callicarpa americana, or American beauty
berry.

December Birthdays

4 Katie Wiener
6 Courtenay McAllister

15 Katie Eleazer
15 Kirk McClintock
17 Musette Morgan
20 Alison Barton
22 Sarah Cowens



Holiday Cocktails with Herbs!



Recipes

Cranberry Christmas Cocktail with Mint

Serves 1

Ingredients

- 2 ounces cranberry juice
- 1 ounce vodka
- 2 tablespoons lime juice from 1/2 a lime
- 1 ounce cranberry simple syrup
- Fresh lime and mint for garnish
- Soda or sparkling water

Cranberry Simple Syrup

- 1/4 cup cranberries
- 1/2 cup granulated sugar
- 1/2 cup water
- 2 tablespoons fresh mint leaves packed

Instructions

1. Make simple syrup. In a small saucepan combine sugar, water, cranberries and mint. Simmer uncovered until cranberries pop and release their color and flavor, about 5 minutes. Strain into a glass jar and cool to room temperature. Refrigerate until ready to use up to 7 days.
2. In a cocktail shaker filled with ice cubes, add vodka, cranberry juice, lime juice and the cranberry syrup
3. Shake to chill, then pour into a tall glass.
4. Top with soda or sparkling water and garnish with mint leaves and lime wheels.

Mistletoe Margarita with Basil

Serves 2

Ingredients

- 12 fresh raspberries or strawberries, plus more for garnish
- 10-12 fresh basil leaves, plus more for garnish
- 2 ounces freshly squeezed lime juice
- 2 ounces honey simple syrup or simple syrup
- 4 ounces of silver tequila or your favorite tequila blanco
- 1 ounce of orange liquor
- Ice cubes

Instructions

On the Rocks

1. In a cocktail shaker, muddle together raspberries or strawberries, basil, lime juice, and simple syrup.
2. Add tequila and orange liquor and shake until combined. Add ice and shake for another 30 seconds.
3. Strain margarita into the prepared glass. Garnish with fresh fruit, basil leaves and a slice of lime.

Frozen

1. Place raspberries or strawberries, basil leaves, lime juice, simple syrup, tequila, orange liquor and a cup of ice cubes into a blender. Blend on high speed until all the ingredients are pulverized.
2. Pour into margarita glasses and garnish with fresh fruit and basil leaves.

Blackberry Thyme Champagne Cocktail

Serves 4

Ingredients:

For the Blackberry Syrup

- 1/3 c. blackberries, plus 8 more for garnish
- 1/3 c. water
- 1/3 c. sugar

For the Cocktail

- 1 bottle of Prosecco or champagne

For the garnish

- 4 Thyme sprigs

Instructions:

1. In a small saucepan, bring the blackberries, water and sugar to boil. Turn to low and let simmer for ten minutes. Strain blackberries and let syrup cool.
2. Add 2 tbsp of syrup to the bottom of each glass. Top with champagne and add a sprig of thyme and 2 blackberries.

Scholarship



The GCA offers 28 merit-based scholarships (Undergraduate and post-graduate programs) in 12 areas:

Botany
Coastal wetlands studies
Conservation and ecological restoration
Desert studies
Garden history and design
Horticulture
International study
Landscape architecture
Native bird habitat
Pollinator research
Summer environmental studies
Urban forestry

If you know someone who could benefit from this wonderful scholarship program, please have them apply now!
Many of these applications are due in January.

For more information click here:
<https://www.gcamerica.org/scholarships>
Or email scholarship@gcamerica.org

-Leslie Schutt

Christmas Truce of 1914

While this is actually an add for British chocolate, it tells the true story of the Christmas Truce of 1914, legendarily begun with music.

Frohe Weihnachten! Joyeux Noël! Merry Christmas!



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