

January 2024



HORTICULTURE, CONSERVATION, FLORAL DESIGN & PHOTOGRAPHY

Green Lines

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



President's Letter

As far as 2023 goes, and as Harvey likes to say when he's completed a project..."Done with that guy!".

The years are flying by like those pages of a calendar in an old movie, and instead of desperately trying to keep up, I'm officially just along for the ride.

We were so fortunate to have Sarah Bell of Sélavie Photography, as our speaker for our January meeting. Not only is she the photographer for our favorite local magazine, *River City Lifestyle* (shout out to Christian Owen!), she has used her talent for commercial photography and design worldwide.

Along those lines, our virtual GCA Photography Conference will be held on Thursday, January 25. This year's conference is named "Re-imagine the World", and will introduce us to newer and already established renowned photographers from all over. Sign up and sign in and treat yourself to experiencing new ways of capturing our world, without leaving your living room. The last day to register is Tuesday, January 23 through the button below.

"We will open the book. its pages are blank. We are going to put words on them ourselves. The book is called OPPORTUNITY and its first chapter is NEW YEAR'S DAY." – Edith Pierce

love,
Emily

January Meeting - Sarah Bell

On Thursday, we welcomed Sarah Bell of Sélavie Photography here in Memphis!

Sarah grew up in Corsica, a beautiful island in the South of France. She has traveled all over and studied photography. Making her way to New York, she studied at the International Center of Photography, and learned different techniques of photographing, lighting, and propping.

Today, Sarah is a Memphis based Interior Design and Commercial Photographer available worldwide. Even if her preference goes for natural light, she uses both natural and artificial light to capture indoor and outdoor spaces. Sarah strives to create a fun and stress free environment when shooting interior or commercial projects.



Sarah is also the Contributing Photographer for our very own Christian Owen's magazine, *River City Lifestyle*.

We were so excited to have Sarah speak to us this month!



STORYTELLING II  01.25.24



GCA PHOTOGRAPHY CONFERENCE

Virtual GCA Photography Conference

What a December Meeting!



Floral Design



Register now for the 2024 Floral Design Conference!

All club members are invited to come together from across the Garden Club of America for the 2024 Floral Design Virtual Conference. Please click on the button below to register. You never know what you might learn!

Last day to register is Sunday February 4, 2024

--Michelle and Mimsie
Floral Chairs

The “For the Love of Flowers” conference will include demonstrations by both international and GCA designers and teach us about eco-friendly alternatives to flower foam and tips on how to make your botanical art creations more easily. The conference instruction is planned for arrangers of all levels.

The conference will consist of two sessions on February 6th; we hope you can attend both! Each session of this conference is a live Zoom webinar featuring pre-recorded presentations followed by interactive Q and A sessions with the designers.

This conference will illustrate how designers are inspired to create in their own style and help you find your own artistic floral direction. We each relate to our floral material differently: filler flowers, form flowers, or line elements – which is your favorite? Do you grow what you can use in your own designs? See how these grower/designer/trend forecast experts chose their materials to create their own unique designs.

Botanical arts demonstrations will wow us and encourage you to explore this medium further.

Finding inspiration comes in many forms – let's have fun as we explore

together. What flower speaks to you most? Share it in your designs.

Floral Design Conference
2024

Memorials and Honorariums

OCTOBER THROUGH DECEMBER

MEMORIAL FUND

In Memory of Mrs. Jan Bell
EJ Crowley
Judith and Bruce Campbell
Lucia and Hal Crenshaw
Lynn and Graham Fulton

In Memory of Mrs. Libby Daughdrill
Jeannie and Owen Tabor

In Memory of Mr. Roy Keathley
Gay Boyd
Emily and Harvey Kay
Dee Muller
Ruthie and Edward Taylor

In Memory of Mr. Pete Willmott
Lucia and Hal Crenshaw

SENSORY GARDEN

In Memory of Mrs. Jan Bell
Kathe Crane
Emily and Harvey Kay
Linda and Neely Mallory
Janet Misner
Dee Muller
Ruthie and Edward Taylor
Kate and Brad Trammell

In Memory of Mrs. Libby Daughdrill
Peggy Jones
Nora and Wally Witmer

In Memory of Mr. Roy Keathley
Dot and Dick Fisher
Kate and Brad Trammell

In Memory of Mrs. Kitty McClintock
Peggy Jones
Nora and Wally Witmer

In Memory of Mrs. Suzette Turner
Peggy Jones

In Memorial of Mr. Pete Willmott
Emily and Harvey Kay

CHILDREN'S GARDEN

In Memory of Mrs. Jan Bell
Dot and Dick Fisher

In Memory of Mr. Howard Misner
Dot and Dick Fisher

In Memory of Mr. Pete Willmott
Dot and Dick Fisher

--Anne Dunavant

January Birthdays



4 Beth Hussey
5 Mary Muscari
7 Anne Keesee
8 Stephanie Weatherford
13 Nora Witmer
24 Barbara Gassaway
24 Karen Wellford
29 Emily Kay
30 Barbara Keathley
31 Dot Fisher

Pasta al Sugo di Rosmarino e Pancetta
from *Italy on a Plate*



"Who knew Italians love bacon as much as we do? This is pure comfort food, and it is a quick and easy solution for a satisfying dinner using simple ingredients." – Susan Gravely

INGREDIENTS

- 4½ tablespoons unsalted butter, divided
- 2 cloves garlic, peeled and gently crushed
- 2 teaspoons finely chopped fresh rosemary
- 10 slices (about $\frac{3}{4}$ pound) pancetta, or bacon, cut into 1-inch pieces
- Salt for the pasta pot
- 1 pound penne pasta
- 1 cup grated Parmigiano-Reggiano cheese

DIRECTIONS

Melt 3 tablespoons butter in a large skillet over medium heat. Add the whole garlic cloves and cook until deep brown, about 5 minutes. Remove garlic cloves and add the rosemary. Stir once or twice and immediately add the pancetta. Cook 10 to 12 minutes, or until crisp. Drain off all but 2 tablespoons of the pancetta drippings. Remove from the heat and set the skillet with the cooked pancetta aside.

Bring a large pot of salted water to a boil over medium-high heat. Cook the pasta according to package directions, then drain in a colander and toss with the sauce in the skillet over medium-low heat. Add the remaining 1½ tablespoons butter and toss the pasta with the cheese until the butter has melted. Serve immediately.

Serves 4-6

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Visit the Little Garden Club Website!

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