

OUR GARDEN PATHS

Volume 7 Issue 10

November 9

GCO Holiday Program

Friday, November 9, 2012
St. Michael's Woodside

November 15

Swags and Initial Wreath

We will again make the swags to be placed throughout the city of Twinsburg. Afterwards there will be an optional workshop to make a wreath in the shape of your initial. Bring some other greens (white pine, cedar, etc) or berry branches to share if you can.



**Note the Change of Date
For
December Meeting**

December 13th - 6:15pm at Blue Canyon



This is the time of the year to give thanks for all with which we have been blessed. Family, friends, a roof over our heads, food in the cupboard, a little money in the bank, clean air and water, a bountiful harvest after a long, hot summer...we could go on and on.

Our club has grown, our members are enthusiastic and friendships are being forged. We are indeed fortunate.

**Twinsburg Garden Club is a member of GARDEN CLUB OF OHIO, INC.
Member of National Garden Clubs, Inc, Central Atlantic Region**

Pumpkin Pie Martini

Ingredients

- 1/2 cup brown sugar
- 2 teaspoons pumpkin pie spice, divided
- 2 tablespoons [granulated sugar](#)
- 2 cups half-and-half
- 2 tablespoons pumpkin puree
- 1/2 teaspoon [vanilla extract](#)
- Ice cubes
- 4 ounces vanilla vodka
- ♦ 1 liter sparkling water



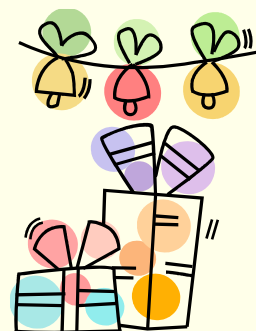
Directions

In a small [saucepan](#) over medium heat, combine the [brown sugar](#), 1 teaspoon pumpkin pie spice, and 1/2 cup water. Stir until the sugar is dissolved and bring it to a boil. Remove from heat and cool for 30 minutes. Syrup can be stored in the refrigerator for up to 2 weeks.

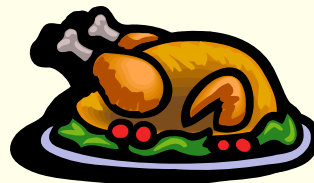
Mix together the granulated sugar and remaining 1 teaspoon pumpkin pie spice and put it onto a shallow plate. Pour 2 tablespoons of the [simple syrup](#) onto a plate. Dip the rims of 4 [martini](#) glasses into the syrup, and then in the spiced sugar. Set aside.

In a large measuring cup, combine the half-and-half, [pumpkin](#) puree, vanilla, and half the simple syrup and [whisk](#) until well blended. Pour in to a pitcher filled with ice. If using the vodka, add it to the pitcher before serving and stir. Pour into the prepared glasses. Top with sparkling water.

Sandra Lee—Semi Homemade



Mary
Gemlich
Nov 15



No shade, no shine, no butterflies, no bees,
No fruits, no flowers, no leaves, no birds -
November!
~Thomas Hood, "No!"



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