

# Petal Pushers



**NCCS** is pleased to announce that John Wang is going to be our guest speaker this month. Come see John's new introductions and seedlings that are being evaluated. This program should have you sitting on

the edge of your seats because John has opened up the field of hybridizing with new colors and beautiful cultivars. Bring a guest on February 3rd at 2PM. See you there.

## CALENDAR 2018 -2019 SEASON

Nov. 4, 2018 - NCCS Meeting  
 Dec 2, 2018 - NCCS Meeting  
 Jan. 6, 2019 - NCCS Meeting  
 Feb. 2, 2019 - NCCC Mini Show,  
 6446 Riverside Blvd,  
 Sacramento  
 Feb. 3, 2019 - NCCS Meeting  
 Feb. 9-10, 2019 - San Francisco  
 Peninsula Show  
 Feb. 15-18, 2019 - ACS  
 Convention and Show, Mobile,  
 AL  
 Feb. 23-24, 2019 - Santa Clara  
 Valley Show  
 Mar. 2-3, 2019 - Sacramento  
 Show, 6446  
 Riverside Blvd, Sac. (**New  
 Location**)  
 Mar. 3, 2019 - NCCS Meeting  
 Mar. 8, 2019 - **Set up for the  
 SHOW**  
 Mar. 9-10, 2019 - Northern  
 California Show  
 Mar. 16-17, 2019 - Modesto  
 Show  
 Apr. 7, 2019 - NCCS Meeting

## **DUES ARE PAST DUE!!**

Please pay as soon as possible. We need your support. We would love to see you at the meetings and the show.

1 YEAR ACS + NCCS = \$37.50

2 YEARS ACS + NCCS = \$73

3 YEARS ACS + NCCS = \$102.50

1 YEAR NCCS ONLY = \$10.00

**FINAL NOTICES HAVE BEEN SENT!!!**

**Thank you all** who have paid your dues. It makes it a lot easier for your treasurer If these are paid on time. Also a **BIG THANK YOU** to all who have generously provide a trophy or two for our show. It is **greatly appreciated**.

**PLANTS HAVE BEEN ORDERED FROM NUCCIO'S**

**CAMELLIAS:** Li’Rose, Jewel Box, Stars N’ Stripes, Little Lavender, Dwarf Shishi, Little Pearl, Sasanqua Compacta, Ginyo Tsubaki, Hana Daijin Special, Spring Festival, Tinsie, Sweet Emily Kate, Lipstick, Fukutsuzumi, White Doves, Betty’s Beauty, Chris Bergamini, Easter Morn, Elaine’s Betty, Ferris Wheel, Firedance Var, Grace Albritton, Happy Harlequin, Holly Bright, Julius Nuccio, Junior Prom, Lady Laura, Margaret Davis, Nuccio’s Bella Rossa Var, Nuccio’s Jewel, Princess Masako, Royal Velvet Var, Silver Cloud, Snowman, Tama Peacock, Barbara Goff, Emma Gaeta Var, Ruta Hagmann, Frank Houser Var, Island Sunset, Joe Nuccio, Lucky Star, Night Rider, Phyllis Hunt, Pink Dahlia, Holy Pure, Sweet Jane, Spring Daze, Senritsu Ko, Tama Velvet (new), Stop (new). **AZALEAS:** Little John, N. Feathers N Strings, N. Bewitched, N. Dragon Fly, N. Purple Dragon, N. Toothfairy, N. Wicked Witch, Milgata Karin, Summertime, Gay Patee, Green Glow, Har-No-Hibiki.

**IF YOU WANT ONE THESE LET DON KNOW SO HE CAN PUT IT ASIDE FOR YOU.**

**WHAT TO DO THIS MONTH**

- 1) Gib your buds.
- 2) Pin back your leaves.
- 3) Can still fertilize with 0-10-10 or 2-10-10.
- 4) Pick up petals.
- 5) Enjoy your blooms.
- 6) Get your boxes ready for the shows.



**ISLAND SUNSET - NON-RETIC HYBRID**

**NORTHERN CALIFORNIA CAMELLIA COUNCIL MEETING AND MINI SHOW**

**Date:** Saturday, February 2<sup>nd</sup>  
**Where:** Sacramento Elk’s Lodge #6  
**Address:** 6446 Riverside Blvd., Sacramento 95831  
**Time:** 9 a.m. – 3 p.m.

**AGENDA**

9-10 a.m. Entering your blooms for competition  
 10:30 – 12:00 p.m. Judging of blooms and Final Judging  
 Winning Camellias displayed on Trophy Table  
 12:00 – 1:00 p.m. LUNCH ON YOUR OWN

1:00-3:00 NCCC meeting – All are welcome! Representatives of each of our camellia societies, please stay for meeting

**Categories: ONLY SINGLE BLOOMS**

**Miniature, Small, Medium Japonica, Large Japonica, Very Large Japonica, Retic Hybrid, Non-retic Hybrid**

**Nuccio’s Gift Certificates will be awarded for**

**Best Miniature & Runner-Up  
 Best Large & Runner-Up  
 Best Non-Retic Hybrid & Runner-Up**

**Best Small & Runner-Up  
 Best Very Large & Runner-Up**

**Best of Show**

**Best Medium & Runner-Up  
 Best Retic Hybrid & Runner-Up**

# Chicken with Apple-Vegetable Slaw Stir-Fry

## Ingredients :

\* 1/2 cup reduced sodium chicken broth  
 \* 2 tbs cider vinegar  
 \* 1 tbs packed brown sugar  
 \* 2 tsp Dijon-style mustard  
 \* 2tsp cornstarch  
 \* 1 clove garlic, minced  
 \* 1/2 tsp crushed red pepper  
 \* 1/2 tsp salt  
 \* 2tbs vegetable oil  
 \* 12 ozs boneless, skinless chicken thighs, cut into bite size pieces  
 \* 2 cups sliced fresh cremini mushrooms

\* 1/4 cup sliced shallots  
 \* 3 cups coarsely shredded green cabbage  
 \* 8 ozs fresh asparagus spears, trimmed and cut into 2 inch pieces  
 \* 1 med. tart apple, cored & thinly sliced

## Directions:

1. For sauce, in a bowl stir together the first 8 ingredients (through salt)
2. In a wok or very large skillet heat 1 tbs of the oil over medium-high heat. Add chicken, cook and stir 4 to 6 minutes or until chicken is no longer pink. Transfer to a bowl. Heat the

remaining 1 tbs of oil in skillet. Add mushrooms and shallots; cook and stir 2 to 3 minutes. Add cabbage, asparagus, and apple; cook and stir 3 to 5 minutes more or until vegetables are crisp-tender.

3. Push vegetables from center of skillet. Stir sauce; pour into skillet. Cook and stir until thickened and bubbly. Return chicken to skillet. Cook and stir 1 minute more.

## BON APPETIT