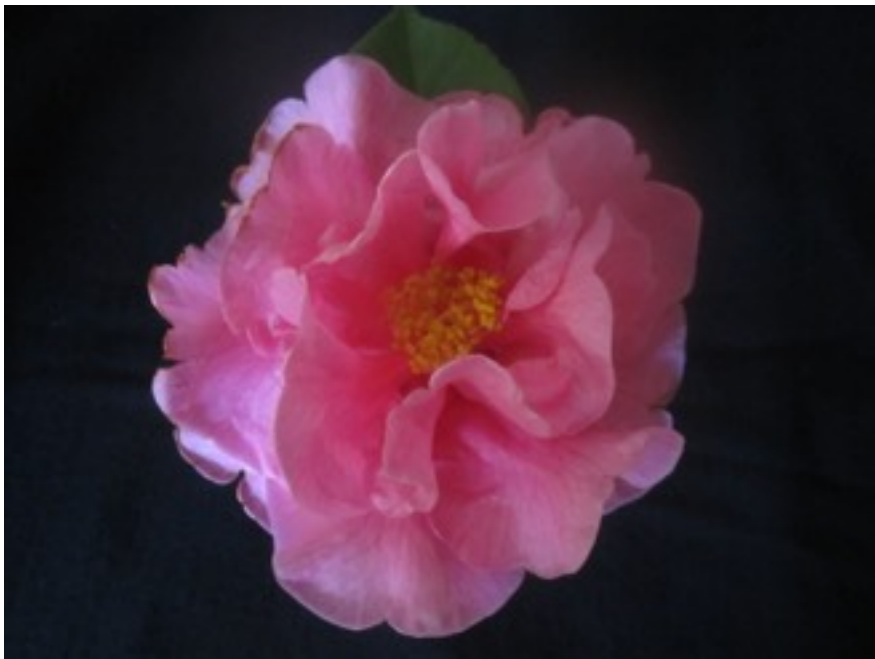


Petal Pushers



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

Happy New Year and welcome to the start of the camellia season. The meeting this month is January 6, 2019. The program will a walk through the Mendocino Botanical Gardens in Fort

Bragg, California. Come see the beautiful gardens through the lens of Don Bergamini's Camera. It should be an enjoyable afternoon. I hope to see everybody there. Bring a friend.

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



Send dues to Don Bergamini,
2023 Huntridge Court, Martinez,
CA 94553



STILL LOOKING FOR TROPHY DONORS



We are still looking for trophy donors!!!! Let's make our show one of the BEST SHOWS IN CALIFORNIA by supporting our show. Every little bit helps. Please let Don Bergamini know if you are willing to donate one.



Also a BIG THANK YOU to all of you who have already donated and shown your support. It is greatly appreciated. Remember the show is only 3 months away. It will be here before you know it.

*Adorable (above)
Frank Houser Var. (below)*

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.



Cleopatra - sasanqua

Lady Vanstittart



Cauliflower Gratin

Ingredients :

- * 1 (3lb) head cauliflower cut into large florets
- * Kosher salt
- * 4 Tbsp (1/2 stick) unsalted butter divided
- * 3 Tbsp all purpose flour
- * 2 cups hot milk
- * 1/2 Tsp freshly ground black pepper
- * 1/4 Tsp grated nutmeg
- * 3/4 cup freshly grated Gruyere, divided
- * 1/2 cup freshly grated Parmesan
- * 1/4 cup fresh bread crumbs

Directions:

1. Preheat oven to 375 degrees F.
2. Cook the Cauliflower florets in a large pot of boiling salted water for 5 to 6 minutes, until tender but still firm. Drain.
3. Meanwhile, melt 2 tbsp of the butter in a med. saucepan over low heat. Add the flour, stirring constantly with a wooden spoon for 2 min. Pour the hot milk into the butter-flour mixture and stir until it comes to a boil. Boil, whisking constantly, for 1 min. or until thickened. Off the heat, add 1 tsp of salt, the

pepper, nutmeg, 1/2 cup of the Gruyere, and the Parmesan.

4. Pour 1/3 of the sauce on the bottom of an 8 by 11 by 2 inch baking dish. Place the drained cauliflower on top and then spread the rest of the sauce evenly on top. Combine the bread crumbs with remaining 1/4 cup of gruyere and sprinkle on top. Melt the remaining 2 tbsp of butter and drizzle over the gratin. Sprinkle with salt and pepper, Bake for 25 to 30 minutes, until the top is browned. Serve hot or at room temperature.

ENJOY