



October Newsletter 2018

From Our President

Who would believe our rain date for bulb planting would get rained out? Thank you to everybody who worked so hard to make our gardens beautiful. We really had a great year. I look forward to seeing everyone at City Hall for our meeting on Garden Design in Northern Michigan on October 24th.

Sharon Schappacher
President

Yearbook/Website

Hooray! Sally Stump and I just this morning went live with a new look for our website. We have a little more work to do adding photos of all our garden beds around Petoskey on the website, but good progress has been made!

Please make the following changes in your yearbook:

New members

Sharyn Olliffe, 1456 Castle Dr.,
Petoskey 49770-8797.
Ph#:248-909-5862
Email: olliffe@charter.net

Rose E. Tamraz,
5112 Sunny Ridge Rd.,
Alanson 49706-9749
Ph#:231-529-3267
retupnorth@centurylink.net

Change Marla McGuire email
to marfmcg@gmail.com
(Previously was marlam-
cguire10@yahoo.com)

Marla McGuire
Yearbook/Website



District V Fall Conference on September 19 in Bellaire was attended by PAGC members.

Pruning Websites

There are many more resource websites but it's important to keep in mind that not all pruning articles are relevant to our hardiness zone.

Basic principles for Pruning

[https://www.canr.msu.edu/search-](https://www.canr.msu.edu/search-results?sitesearch=canr.msu.edu&q=tree+and+shrub+pruning)

[results?sitesearch=canr.msu.edu&q=tree+and+shrub+pruning](https://www.canr.msu.edu/search-results?sitesearch=canr.msu.edu&q=tree+and+shrub+pruning)

<https://extension.umn.edu/planting-and-growing-guides/pruning-trees-and-shrubs#pruning-established-trees-1335961>

<http://www.mortonarb.org/learn-experience>

<https://www.ag.ndsu.edu/publications/lawns-gardens-trees/basic-guidelines-for-pruning-trees-and-shrubs>

Fruit tree pruning

<https://extension.psu.edu/fruit-tree-pruning-basic-principles>

<http://extensionpublications.unl.edu/assets/pdf/ec1233.pdf>

Submitted by,
Jill Hotchkiss

PAGC Members Running for Office 2019

- William Santos for President
- Marjorie Green for 1st Vice President
- Pam Washburn for 2nd Vice President

Offices are open to anyone wishing to run. If anyone is interested in an office please contact Carson Wright 231.881.5196.



PUMPKIN CREAM CHEESE MUFFINS

submitted by Jan Smolinski

Filling:

1 (8 ounce) package of cream cheese, softened
1 cup powdered sugar

Muffins:

4 large eggs	1 tsp. ground nutmeg
2 cups granulated sugar	1 tsp. ground cloves
2 cups pumpkin puree (or a 15 ounce can)	4 tsp. pumpkin pie spice
1 1/4 cup vegetable oil	1 tsp. salt
3 cups flour	1 1/2 tps. baking soda
1 tsp. ground cinnamon	

Crumb Topping:

1/2 cup + 2 Tbsp. granulated sugar	2 tsp. ground cinnamon
1/3 cup flour	6 Tbsp. cold butter, cut into pieces

Instructions:

In a large bowl beat together cream cheese and sugar on medium speed until smooth. On a piece of plastic wrap shape the cream cheese mixture to a log shape about 1 1/2 inches in diameter. Freeze or chill at least 2 hours or overnight.

Spray 2 muffin pans with nonstick spray and insert cupcake liners

In a large bowl beat eggs. Add 2 cups sugar, pumpkin puree and oil. Mix on medium low until well blended. Mix 3 cups of flour, cinnamon, nutmeg, cloves, pumpkin pie spice, salt and baking soda. Mix flour mixture into beaten egg mixture. Can use a mixer but do not overmix. Cover and put muffin mixture into fridge to rest for about 20 minutes.

In a medium bowl combine 1/2 cup plus 2 Tbsp. sugar, 1/3 flour and 2 tsp. cinnamon. Wisk to blend. Add cold butter pieces and cut into dry ingredients until coarse and crumbly. Mixture should be like coarse sand with chunks of butter throughout.

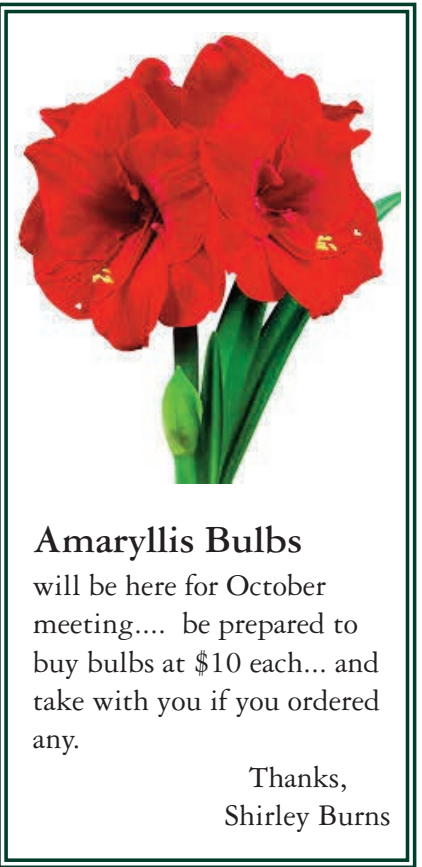
Fill each muffin well with a tablespoon of chilled batter. Slice log of frozen cream cheese into 24 pieces. place a slice of cream cheese into each muffin well. Fill each muffin well to nearly top of liner.

Sprinkle a tablespoon of crumb topping over each muffin.

Bake for 6 minutes at 425 degrees. Do not open your oven door. Lower temperature to 350 for another 13-15 minutes. A toothpick should come out with no batter.

Remove from oven and place on wire rack. Cool for 2 minutes then remove from muffin tin.

Jan brought these to the September meeting and they are fabulous!



Amaryllis Bulbs

will be here for October meeting.... be prepared to buy bulbs at \$10 each... and take with you if you ordered any.

Thanks,
Shirley Burns



*Enjoy the beauty
of the season
in
Northern Michigan*