

THE CHATTANOOGA REGIONAL HOSTA SOCIETY



THE HOSTA CONNECTION



DECEMBER 1, 2018

CHRISTMAS LUNCHEON

12 NOON

MCMASTERS' HOME



Notes from the Editor

Thursday is Thanksgiving, we should all give thanks to our Lord. I hope y'al have a wonderful day and a delicious dinner.

We returned home on Sunday (11-11) from a trip to Key West, this was an important item on my bucket list that I can now check off. The temperature was 80 when we left --- when we arrived home it was 54 burr, This has put me behind in my Christmas decorating, Johnny spent all day bringing in the Christmas containers, I've been decorating on and off all week, the house is pretty much done, a couple more hours. I have to put my village and big tree up in the living room, the village usually takes 3 days and the tree 1 day. The family tree in the family room will get decorated this Friday, our granddaughters, daughter and son-in-law will help – this officially starts the Christmas season with our family. We have Thanksgiving at my daughters, she doesn't want anything Christmas til after Thanksgiving.

Our luncheons always work out fine when it comes to food and desert, we don't plan anything but we always have enough of both vegetables and deserts, so bring a covered dish or two. Johnny and I will do a ham.

The meeting after the luncheon will be the election of officers, be thinking of the part you are willing to do to keep the Hosta Society active. We need to decide what programs we want to have and someone to make arrangements. We can do field trips, Ruby has a friend who we can hire to take us on field trips in her van, we need to decide where we want to go. We can probably use the Barn Nursery for our meetings, last year I received a letter from Signal Mtn Nursery saying they have a room we can use for our meetings, someone will need to check on this. Some have suggested we meet at a restaurant, this would help with the hospitality – we always have snacks that are not planned on. Next year we need a garden for our annual picnic and auction, if no one offers their garden, Ruby will probably offer hers, she has done this for the past 3 years.

At our picnic in June, Dick Smith made Spinach Rollups, they were delicious everyone wanted the recipe. Here is Dick's recipe.

SPINACH ROLLUPS

From Southern Living

1 10 oz. package frozen chopped spinach, thawed and well drained.

(I drain then get extra moisture out using paper towels several times!)

1 Cup mayonnaise

8 oz. Sour cream

1 bunch green onions

1- 1 oz. envelope Ranch style dressing mix

1- 3 oz. jar bacon bits

9-10 inch flour tortillas (if you want hardy Hors D'oeuvres, use fewer tortillas)

Combine the first 6 ingredients; spread on tortillas. Roll up. Jellyroll fashion; wrap in plastic wrap. Chill 4-6 hours. Cut into ½ inch-thick slices. Makes about 3-6 dozen

If you are planning on coming to the luncheon, please RSVP

Home: 423-344-5876

Johnny's cell: 423-313-4646