

CAMELLIA NEWS

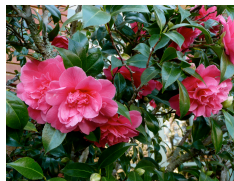
President's Message

Hello Camellia Friends,

It is with great joy and relief that I can tell you that the Modesto Camellia Show was very successful and is finished for another year. We had many visitors, many blooms for display, and many excellent judges. The luncheon was delicious and the boys from the Downey High football team were really good help.

We want to thank **Pat Warner** who helped tremendously in putting the show program book together. Without her help, while in Oregon, the program book could not have been as well done as it was. Pat deserves a great big **Thank You**. Also there are two other people who, because of their willingness and excellent hard work, deserve a big **Thank You**. They are **Cindy Cook**, show chair and co-chairs for judges, **Cindy Cook** and **Barbara Bort**. If I start to name all the others who helped I'm sure to get in trouble because of leaving someone out. So to everyone else **Thank You**. In regards to the show in general, all went very well and we were able to meet all of our expenses.

For our next general meeting (April 8, 1:30 in SDA Fellowship Center, 16th & "G") we will be having Caroline Beverstock. She is from the bay area and is a docent for the Filoli Gardens in the Redwood City area. She will be presenting a show on the vintage camellias in Filoli Gardens, with pictures. I expect it will be both an interesting and excellent presentation. Barbara and I have been to Filoli Gardens and enjoyed it very much. This is a must see program so don't miss it. Be sure to invite your friends to attend with you.



We will also be discussing the things that went really well at the show, and what could have gone better. Please come with your thoughts and ideas to share.

Our final meeting of the camellia year will be May 20 at 1:30 pm. We will be having a luncheon and auction at Mundo's Latin Grill in Turlock. Your lunch will cost you \$10.00; our club will pick up the rest of the tab **excluding** alcoholic beverages. Please plan to bring at least one item for the auction!

I hope to see you on April 8 for our next meeting.

YCF,
Marvin

Camellia Culture

by Royce Rhoads

The 57th addition of the Modesto Camellia show has come and gone but not before showing over 600 attendees the beauty of the Modesto Camellia Culture. The judges were tested by the competitive beauty of each bloom entry and spent time, almost until the doors opened to the public, to decide on the winners of each category.

As the public came in the doors and browsed through the numerous various blooms, they hurried out to the plant sale area to find their favorite Camellia plant. The plant sale table was quite busy as over 200 plants were sold to experienced and novice growers.

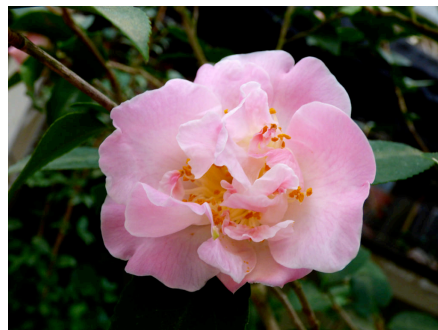
The Camellia that caught my eye, but mainly my nose, was the High Fragrance Camellia. I had heard nurseries were working on this hybrid but I had never seen one or smelled one. Now I know!

The smell is just as good as the bloom, and I bought one!!!

I want to thank all of those that worked on the show and helped with the show; it was wonderful.

I also want to thank everyone that attended this year and hope you bring a friend next year!!

Happy Gardening!!!!



High Fragrance Camellia

Strawberry Pretzel Salad

Recipe courtesy of **Paula Deen**



Total time needed:

42 min

Yield: 8 to 10 servings

Prep: 30 min.

Inactive: 2 min.

Level: easy

Cook: 10 min.

INGREDIENTS:

2 cups crushed pretzels

3/4 cup melted butter

3 tbsp. sugar, plus 3/4 cup sugar

1 (8 oz.) pkg. cream cheese

1 (8 oz.) container whipped topping

2 (3 oz.) pkgs. strawberry gelatin dessert mix

2 cups boiling water

2 (10 oz.) pkgs. frozen strawberries

1 (8 oz.) can crushed pineapple

whipped topping or whipped cream, to garnish

DIRECTIONS:

Preheat oven to 400 degrees F.

For the crust, mix the pretzels, butter, and 3 tbsp. of sugar. Press this mixture into a 9 by 13 inch pan and bake for 7 minutes. Set aside and allow to cool.

In a mixing bowl, beat together the cream cheese and 3/4 cup of sugar. Fold in the whipped topping, and spread over the cooled crust. Refrigerate until well chilled.

In a small bowl, dissolve the gelatin in the boiling water, and allow to cool slightly. Add the strawberries and pineapple, and pour over the cream cheese mixture. Refrigerate until serving time.

To serve, cut into slices and serve with a dollop of whipped topping, if desired.