



Camellia Society of Modesto

October 2019 Newsletter

President's Greeting



Welcome back! I hope everyone had a wonderful summer...but now for camellia season! Our next meeting is Sunday, October 13th, at 1:30pm. We are still meeting at our usual location which is the Modesto Central fellowship Hall at the corner of 16th and G Street in downtown Modesto. **Dues are increasing to \$20 per year per family due to increasing costs.**

This meeting we are doing a camellia roundtable. This is our members opportunity to ask questions about their individual plants. From browning leaves, to insects on your plants, we hope to help solve your camellia woes. Bring in your camellia (or a leaf) if possible to help identify the problem. If you can take photos on your phone of any details that might help, bring them! This meeting is planned to help our members prep their camellias not only for show season, but also for being the stars in the landscaping. Learn what to do now for those stunning blooms!

We currently have 2 positions vacant on our board. We are need of a Co Vice-President and a Secretary. The Co Vice-President is mainly in charge of helping the President organize our monthly meetings and with show help. The Secretary position involves taking notes during our meetings and preparing minutes for the next month, along with minimal correspondence. If you are interested, let me know!

I hope to see everyone at the meeting, and as always, bring a friend!

Sincerely,
Kim Bardsley



October Meeting

Sunday, October 13th @ 1:30 pm

**Modesto Central Fellowship Hall, at the
corner of 16th and G Street downtown
Modesto**

Apple Strudel Muffins



Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
2 eggs
1 1/4 teaspoons vanilla
1 1/2 cups chopped apples



1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
1 tablespoon butter

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin pan.
2. In a medium bowl, mix flour, baking powder, baking soda and salt.
3. In a large bowl, beat together butter, sugar and eggs until smooth. Mix in vanilla. Stir in apples, and gradually blend in the flour mixture. Spoon the mixture into the prepared muffin pan.
4. In a small bowl, mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.
5. Bake 20 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on a wire rack.

Meeting Reminder!

When:

November 10th, 2019 at 1:30 pm

Where:

Modesto Central Fellowship Hall, at the corner of 16th and G Street downtown Modesto

Join us in November to prepare decorations for our entry in the Modesto Downtown Christmas Parade and fill shoeboxes for Operation Christmas Child.

REMEMBER: DUES ARE INCREASING TO \$20 PER YEAR!