



Douglaston Garden Club November Newsletter

October was a banner month for the Club. As President, I want to thank the following people who volunteered and made these things possible:

Mary Taylor for the wonderful presentation on October 21, 2025. I have heard from so many people about how much they enjoyed Culture of Blue-Ribbon Chrysanthemums by Rita Rover.

Jeri Lynett, Lori Hinchey, Colleen and Steve Hurley, Gloria Brehl, Mary Taylor, Pat McCloskey, Dorothy Mulhollan, Rosemarie Robertson, and other volunteers for a wonderful and financially successful Bake Sale. Everything sold out before our closing time.

Maura Wyrnn, Catherine Touwsma, Joan Hellman, Sue Hom, Patty Yoon, Helen Clemens, Rosemarie Robertson and our wonderful Boy and Girl Scouts for the work at Catharine Turner Richardson Park.





Hospitality Chairperson Maya Kovach wants to thank the following people for our lunch this month.

Tea Sandwiches

Vincenza Dispenza

Sue Hom

Brenda Lamb

Lenore Lorentz

Cookies

Fran Bello

Joan Hellmann

Marisa Katzurin

Fruit

Sandy Hart

Aida Ieraci

Jeri Lynett

Centerpiece

Lori Hinchey

Two Environmental Reports from our Members

As usual, our Environmental Chairperson, Sarah Milunec, weighed in with a very easy-to-understand visual:



And Mary Tobacco sent a link to a great website called Joe the Gardener. (joegardener.com). In his podcast, he discusses how to bring outdoor container plants indoors for the winter. Here is the link to this article. If you cannot print it, I will bring a copy to the November 18th meeting.

https://joegardener.com/podcast/keep-houseplants-and-overwintered-pots-thriving/?utm_source=ActiveCampaign&utm_medium=email&utm_content=Bringing%20Container%20Plants%20Indoors%3F%20Here%20s%20How%20to%20Do%20It%20Right&utm_campaign=JG%20Broadcast%3AOctober%2025%2C%202025%20%28Copy%29

Second District News

Pam has been collecting money for members who wish to attend the Glen Garden Club Luncheon on November 12, 2025. Because we will not meet until after this luncheon, you should call or email Pam if you are interested. Our Save the Date for our April 16, 2026 Annual Luncheon is posted on the Second District Website. Please look

at the website (<https://district2fgcnys.com>) for upcoming events. WE PAY DUES TO THE SECOND DISTRICT EACH YEAR. YOU SHOULD TAKE ADVANTAGE OF SOME OF THE EVENTS, INCLUDING GARDEN SHOWS.

Fun Things Coming Up

The Design Workshop, facilitated by Mary Taylor, Carolyn Brink and Rosemarie Robertson will take place at 9AM on Tuesday, November 18, 2025. Queens Garden Center will provide the flowers. If you are signed up, remember to bring a scissor or plant clipper and a bag to bring your design home. NO WALK INS. YOU MUST BE SIGNED UP AND PAID TO ATTEND.



DOUGLASTON GARDEN CLUB'S
CHRISTMAS/HOLIDAY LUNCHEON
TUESDAY, DECEMBER 16, 2025 from 12:00 - 4:00 PM
CASSARIANO ITALIAN EATERY
348 East Jericho Turnpike, Mineola, NY
(located in North Shore Farms parking lot)

Please bring your \$50 check payable to "Douglaston Garden Club" to the 11/18/25 DGC meeting or mail check to: Pamela Timoyanis, 9 Center Drive, Whitestone, NY 11357-1072 by 11/18/25.

1st Course choice of:

MINISTONE SOUP

Vegetable Italian style soup

INSALATA MISTA

Organic mixed greens, tomatoes, shaved carrots, cucumbers, balsamic dressing

INSALATA CAESAR

Romaine lettuce, polenta croutons, caesar dressing

CAPRESE

Fresh mozzarella, tomatoes, basil

Arancini

Risotto rice balls, prosciutto, fontina, truffle oil

Capellini cakes

Angel hair pasta, mortadella, pistacchi, parmigiano, tomato sauce

2nd Course choice of:

POLLO SCAMORZA E POMODORO

Organic chicken scallopini, smoked mozzarella, medallion yukon potatoes, tomatoes

SCALOPPINE DI VITELLO AI PORCINI

Veal scaloppini, medallion potatoes, broccoli, mushroom marsala sauce

SALMON E AL FIERI

Grilled salmon, sautéed spinach, lemon sauce

GAMBERONI SCAMPI

Jumbo shrimp, white wine, butter, olive oil, garlic, asparagus, medallion potatoes

PENNE BARESE

Penne pasta, broccoli rabe, sausage, caramelized onions, garlic oil, ricotta salata

PENNE ALLA RUSTICA

Penne pasta, organic chicken, creamy roasted garlic sauce and broccoli

RIGATONI AL QUATTRO FORMAGGI

Rigatoni pasta, four cheese sauce, spinach

INVOLTINI DI MELANZANE

Breaded eggplant, ricotta cheese, spaghetti tomato sauce

LINGUINE INTEGRALI ALL'ORTOLANA

Linguine pasta julienne veggies, evo, tomato sauce

DESSERT: Tiramisu / cannoli / chocolate mousse

Includes one glass of wine, appetizer, main course, dessert, soft drink, coffee/tea and gratuity.

Upon request:

- Gluten free desserts: chocolate mousse and panna cotta
- Gluten free pasta substitutions available
- For vegetarian options the proteins in pasta dishes can be eliminated.

The DGC Roster

Last week, I sent every member a copy of the new roster. Please print it and keep it handy. But also, be careful with it. It contains the names, addresses, phone numbers and emails of your friends and fellow members. If you did not receive one or could not print it, I will have printed copies available at our next meeting.

