



## President's Message

Hello November!

Is your garden ready for the long, cold months of winter? I know that technically it is "just" autumn but the frosty mornings and warmer afternoons were all in natural order until the snow of last week! Last year, November 10, 2024, I photographed and shared with you on our FB page the last rose bloom from my garden. This year, November 10, 2025, it was all about the snow. This weather occurrence was a bit of a tease for sure, but way too early! The rain/sleet and hail served as a reminder of what is to come and I was only half way through my November gardening to-do list.

I do embrace autumn (maybe autumn can go all the way to March? Just a thought), but I have also been reflecting on this past summer season and the resiliency of Mother Nature. This has encouraged me to continue with seed saving from a few of my floral favourites, and cuttings from a few more plants. Wish me luck. I was told recently that there is "no time like the present" to make up for all the little things we have been deferring for a better time! When the sun shines tomorrow, it's back to my to-do list.

See you Tuesday, Michael Erdman is a good designer and fun to watch. It is also the last opportunity to see the samples for the December workshop and let us know if you will be attending. Let's keep in touch.

-Carol Mathison

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**Next Meeting-Tuesday, November 18, 2025, 7:30 p.m.**

St. John's Church, 11 Guelph St. Georgetown



## "Water-viewing Designs"- Michael Erdman

Michael Erdman has a keen interest in gardening and horticulture. His gardens have been featured in numerous magazines, newspapers and TV programs. He tends hundreds of houseplants and is an expert in bulbs. He is a horticultural and floral design judge and his floral designs have won many awards at major juried shows such as Canada Blooms and at the CNE.

October Meeting  
Pumpkin Carving and Dessert Contest Winners



1st-Sandra Williamson



2nd- Lorne Campbell



1st-Sandra Williamson



1<sup>st</sup>- Lorne Campbell



2<sup>nd</sup>- Diane Crawford



3rd- Elza Estavan



*Sugar Shack Desserts and Catering*  
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We would like to thank Michelle Rogerson of Sugar Shack Desserts and Catering for judging the Pumpkin Carving and Dessert Contest.

# Pumpkin Praline Cheesecake Recipe

## Ingredients

### Cheesecake

$\frac{3}{4}$  cup *Honey Maid* Graham Crumbs  
 $\frac{1}{2}$  cup finely chopped pecans  
 $\frac{3}{4}$  cup packed brown sugar, divided  
 $\frac{3}{4}$  cup granulated sugar, divided  
 $\frac{1}{4}$  cup butter, melted  
1  $\frac{1}{2}$  cups canned pumpkin  
3 eggs  
1  $\frac{1}{2}$  tsp ground cinnamon  
 $\frac{1}{2}$  tsp ground nutmeg  
 $\frac{1}{2}$  tsp ground ginger  
3 pkg (250g each) *Philadelphia* Brick Cream Cheese, softened  
1 Tbsp cornstarch



### Praline

$\frac{1}{2}$  cup granulated sugar  
2 Tbsp water  
 $\frac{1}{2}$  cup chopped pecans  
 $\frac{1}{2}$  cup thawed *Cool Whip* Whipped Topping

### Cheesecake

**MIX** graham crumbs, pecans,  $\frac{1}{4}$  cup each brown and granulated sugar, and butter; press onto bottom of 9 inch spring form pan. Refrigerate 1 hour.

**HEAT** oven to 350°. Whisk pumpkin, remaining brown sugar, eggs and spices until well blended. Beat cream cheese, remaining granulated sugar and cornstarch in large bowl with mixer until well blended. Add pumpkin mixture, mix just until blended. Pour over crust.

**BAKE** 45 to 50 min. or until centre is almost set. Run knife around rim of pan to loosen cake; cool completely before removing rim. Refrigerate 4 hours. Meanwhile prepare Praline.

### Praline

**BRING** sugar and water to boil in small saucepan on medium-high heat, stirring constantly. Continue boiling, without stirring, 5-7 min. or until syrup is thickened and golden brown. Remove from heat. Stir in pecans. Spread onto parchment-covered baking sheet. Cool. Break into bite-size pieces.

**TOP** cheesecake with *Cool Whip* and Praline just before serving.

## Christmas Workshop December 2, 7:30 p.m.

The December meeting will be on December 2. There will be a workshop and seasonal sweets and treats. We will be creating a paperwhite daffodil vase planter adding twigs, pine cones and baubles. You need only bring some baubles if you have a colour scheme you would like to keep to.

Pre-registration is required.

You can register at our November meeting or at [lately@hotmail.com](mailto:lately@hotmail.com).

Cost: Free. Members may bring a guest for the cost of \$20 but the member must pre-register the guest.



### ***Did You Know?***

Paperwhite narcissus, native to the Mediterranean, produce clusters of small white, yellow or orange flowers (despite their name) and are extremely fragrant.

## December Meeting

Please note that our December meeting is on Tuesday, December 2, **not** the third Tuesday of the month as usual. We will be collecting food donations for the church's Food For Life program.

We are asking members to provide refreshments; Holiday Treat Traditions. There will be a sign-up sheet at the registration table at the November meeting.

We hope to see everyone there.



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### 2026 Membership Renewal

Membership renewal for 2026 has now begun. Our fees remain the same as 2025, \$20 for single and \$25 for family. There is a registration form on the next page.

Please note that all members must complete a form. All Life members (member for 20 years or more) must also complete a form in order to continue as a member. Please print form and either mail/drop off to address on form or bring to a meeting. Forms are also available to fill out at a meeting.





## Georgetown Horticultural Society (GHS) 2026 Membership Form

New Member

Renewal

**Annual Membership Dues** Fees are payable by cash, cheque or e-transfer.

Single Member -\$20

Family Member-\$25

Life Member

**Name:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Street Address:** \_\_\_\_\_

**City/Town:** \_\_\_\_\_ **Postal Code:** \_\_\_\_\_

**Second Family Member Name:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

### Photo Release and Communication Consent

I give Georgetown Horticultural Society permission to use photographs of the above-named members in GHS publications including yearbook, website, newsletters and Facebook.

Yes

No

I give Georgetown Horticultural Society permission to include the contact information of the above-named members in the GHS annual yearbook.

Yes

No

I give Georgetown Horticultural Society permission to send emails to the above-named members to communicate information regarding newsletters, events and other relevant information.

Yes

No

**Volunteering is a great way to meet other members!** We rely on members to help with various tasks. Please let us know if you are interested in helping.

Refreshments

Community Gardens

Plant Sale

Flower Shows

Garden Tour

Executive Member

Please complete the form and return to: [georghortmembership@gmail.com](mailto:georghortmembership@gmail.com) or mail to 36 Preston St. Georgetown, L7G 5V5 or at a meeting.

Cash

Cheque

E-transfer ([geohort2020@gmail.com](mailto:geohort2020@gmail.com))