

Monthly Newsletter Publication of the Montgomery County Water Garden Society

# At the Waters' Edge

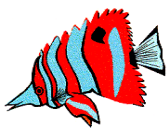
MONTGOMERY COUNTY WATER GARDEN SOCIETY  
2277 Wilma Rudolph Blvd., Suite C  
PMB 222  
Clarksville, TN 37040

March 2011  
VOLUME 12, No 3

**Happy St Patrick's Day!!**



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## **PRESIDENTS MESSAGE**

March 2011

THANK YOU everyone for such a wonderful Banquet!!! Linda Earp (Banquet Chairperson) and the Board did an outstanding job! The food was delicious and I think a "good time" was had by all and the Silent Auction was a huge success! The presentation by the Vaden's was GREAT and so informative. Thank you Jim and Nancy! Again, my gratitude to each and everyone of you!!!! We are still in desperate need of at least one more pond for the tour. And REMEMBER, it does NOT have to be a member. If you can think of anyone who might be interested, please give Pam Ross a call at 931-368-1583. I am still having issues with Mass Mailing thus explaining why you have not been harassed with my annoying emails of late, so please bear with me until this is resolved. My sincere apologies, but due to my recent eye surgery I have been out of pocket of late. It is also the reason for delinquency of the Newsletter and I take full blame. (edited to add: partly my fault- Terrie) I hope everyone is doing well and that your ponds are thriving. Don't know about you, but I am so ready for Spring! Take care and see you at the May Pond Party.  
Sharon Baggett  
President

Visit us on the web at [www.mcwgs.org](http://www.mcwgs.org)



## • Traditional Irish Soda Bread

### Beannacht Lá Fhéile Pádraig!

- 5 cups all purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons salt
- 1 teaspoon baking soda
- 1/2 cup (1 stick) unsalted butter, cut into cubes, room temperature
- 2 1/2 cups raisins
- 3 tablespoons caraway seeds
- 2 1/2 cups buttermilk
- 1 large egg

Preheat oven to 350°F. Generously butter heavy ovenproof 10- to 12-inch-diameter skillet with 2- to 2 1/2-inch-high sides. Whisk first 5 ingredients in large bowl to blend. Add butter; using fingertips, rub in until coarse crumbs form. Stir in raisins and caraway seeds. Whisk buttermilk and egg in medium bowl to blend. Add to dough; using wooden spoon, stir just until well incorporated (dough will be very sticky).

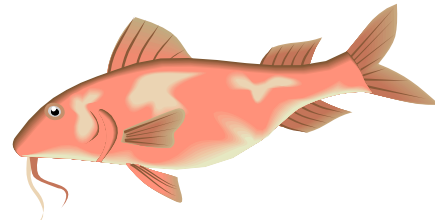
Transfer dough to prepared skillet; smooth top, mounding slightly in center. Using small sharp knife dipped into flour, cut 1-inch-deep X in top center of dough. Bake until bread is cooked through and tester inserted into center comes out clean, about 1 hour 15 minutes. Cool bread in skillet 10 minutes. Turn out onto rack and cool completely. (Can be made 1 day ahead. Wrap tightly in foil; store at room temperature.) courtesy of GOURMET maga-

*Do you have some photos of your water garden, pond, plants or fish that you would like to share with other members? The Pond Society keeps a scrap book that is shown at pond days and other functions, but it needs updating. Please contact Pam Ross, 368-1583, if you would like to have your photos included.*

*Also, any info that you would like to have published in the newsletter, send to Terrie Young at [terrieyoung200@lycos.com](mailto:terrieyoung200@lycos.com).*

#### YOUR BOARD OF DIRECTORS

- Sharon Baggett, President 249-2355
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- Dina Speta, Treasurer 368-1583
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**Mary Cooper**  
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