

## January 2026 Newsletter

HAPPY NEW YEAR!

Winter doesn't withhold light ... Even though the days grow darker. Even though the ground lays bare as nature's way of reminding us to still and steady ourselves. This season still shines ... winter reflects beauty all around and, in doing so, prompts us to see where light is shining between the cracks.

The turn of the calendar often inspires the act of looking back — seeing what our rearview mirrors have taught each of us. It's a natural time to take stock of what's changed, or how we've changed.

When we look back at this year, we'll probably see glimmers of everything: the wins and losses, the humor and heartbreak, the meaningful and mundane. It all matters. It all teaches us something. Because looking back gives us eyes to see, with clarity, where we've been and where we go next. We uncover lessons and wishes. We rediscover dreams. We believe again in things we long abandoned. What happens is we become more than we thought we were. And once again, darkness turns to light ...

### **JANUARY GARDEN CLUB MEETING:**

THIS WILL BE A JOINT MEETING WITH PINE LAKE GARDEN CLUB

**Date: JANUARY 14, 2026**

**Time:** 9:00 AM - Set-up

10:00 AM - Speaker (Roberta Fuhr) begins 1 1/2 hour presentation on  
Tea

12:30 - Clean-up

**Location:** Our Savior Lutheran Church

745 Front Street South  
Issaquah, WA

**Horticultural Corner:** Mints by Debbie D.

**Snack Crew:**

Hostess: Debbie D.

Crew: Jean P.  
Joan F.  
Joanne W.  
Gale B.

\*\* Note: Pine Lake Garden Club members will also be bringing snacks

**We will be having sale table to be sure and bring priced items for sale** - since Pine Lake Garden Club will be joining us this is a great opportunity to along some treasures and make some money for the club!

### **Can You Help?**

Janet needs a ride to January meeting. She's currently living at Aegis in Issaquah (780 NW Juniper Street) and needs a ride to the meeting. She does not have email so call her on her cell [\(406\)929-6461](tel:(406)929-6461). It's best not to leave a voicemail so just call again if she doesn't answer. Once arranged it's a good idea to call her again closer to the meeting. She will meet you at the main entrance. A big "THANKS" to anyone that can help ...

*\*\* If you are able to volunteer to pick up Janet please let everyone know so multiple folks don't call her for the same reason \*\**

### **February Meeting: January 11, 2026**

**Horticultural Corner:** Thyme by Cathy W.

**Program:** Georgann will present about her English Garden Tour in 2025

### **LETS SAVE ON KITCHEN SUPPLIES:**

Please remember to bring your own plate, napkin and silverware so we don't deplete the club's supplies and reduces our garbage footprint! And, attention coffee and tea drinkers - remember to bring your own cup (THANKS)

### **YOU MIGHT HAVE MISSED:**

#### ***December Meeting:***

The December meeting was our annual Holiday gathering. We started by having a brief business meeting followed by a social time where we enjoyed both savory and sweet snacks brought by the members. After the social time we enjoyed a random gift exchange and many took home some new found treasures. A good time was had by all and the room looked festive thanks to our hostess Lexi!

## **COMMITTEE CHAIRPERSON REPORTS:**

### **PLANT A TREE (SANDRA):**

\*\* Sandra reported that it is about time to send another donation.

### **GARDEN THERAPY (JOAN H.):**

\*\* The flower arrangements done after the November meeting lasted longer than usual. Good job everyone that participated ...

### **POST OFFICE (GEORGANN):**

\*\* Everything looks good except the ivy is looking a little brown. Georgann is watching it and will trim it if needed.

### **BLUE STAR MAKER (DIANNE T.):**

\*\* The next time we will provide flowers will be Memorial Day and then the 4th of July. Right now the site is very tidy but will need to be watched and have another work day in the spring. Dianne reported that there has been some discussion on behalf of the city about moving the marker but it's current location is very visible as it's right behind the depot next to the sidewalk with a bench nearby. Our preference is to leave it at its current location.

### **MEMBERSHIP (MARIE):**

\*\* Marie sent emails to the 4 members that have not attended one meeting this year. She only heard back from one member who shared that she is busy and well but at this time is willing to remain as a "silent member".

### **HORTICULTURAL CORNER:**

Gale presented on Tarragon and provided a Creamy Tarragon Chicken recipe for the newsletter.

Tarragon is used in French cooking especially chicken and fish. It's very easy to grow once you have a plant (which can be hard to find). The flowers Tarragon makes are sterile so there are no seeds. You need to either find a plant or you can propagate from a cutting. Once you have a plant they are easy to grow and are drought resistant and have no specific soil or light requirements. Of interest Roman soldiers used to put Tarragon in their shoes to help with feelings of lethargy.

## CREAMY TARRAGON CHICKEN

1 - 2 tablespoons olive oil  
4 - 6 small chicken breast fillets  
2 shallots, or 1 small red onion, finely chopped  
2 garlic cloves, finely chopped  
2/3 cup dry white wine  
1/2 cup chicken stock  
125 ml double cream, (heavy whipping cream)  
1 tablespoon cornstarch mixed with 1 tablespoon water  
1 tablespoon fresh tarragon, finely chopped  
Parsley, finely chipped  
Sea salt  
Freshly cracked pepper

1. Heat oil in a large skillet over high heat.
2. Season the chicken breasts generously with salt and pepper.
3. Place chicken breasts in pan and cook for 3 to 5 minutes or until they are golden and caramelized, before turning them over. The best way to achieve a nice color on the chicken is to not move the chicken too often.
4. Once the chicken is golden and caramelized on both sides, remove them to a plate. The chicken does not need to be fully cooked through at this stage.
5. Add a bit more oil to the pan as needed.
6. Add the shallots (or onion) and garlic. cook for a few minutes until they have soften.
7. Pour the white wine into the pan and let it simmer for a few minutes until it has reduced slightly.
8. Use a wooden spoon to stir the mixture and lift any caramelized bits from the pan.
9. Pour in the chicken stock and cream, together with the fresh tarragon.
10. Let the sauce simmer gently for a few minutes.
11. Taste for seasoning and add salt and pepper as needed.
12. Slowly pour in the cornstarch slurry, stirring the sauce as you do. You many not need all of the cornflour slurry - use as much as you need until the sauce has thickened slightly.
13. Return the chicken to the pan and place them in the sauce.
14. Turn the heat down to low-medium and cover the pan.
15. Cook gently for 5 to 10 minutes or until the chicken pieces have cooked through.
16. Garnish with parsley or more tarragon before serving.

\*\* Note: If you can't find fresh tarragon you can use 1 teaspoon of dried.

## PROGRAM:

There was no program in December as it was our annual Holiday Celebration.