

Academy Garden Club Thymes

A NEWSLETTER FOR THE MEMBERS OF THE ACADEMY GARDEN CLUB OF LENOX

DECEMBER 2024

Hello Ladies



***Our next meeting will be our
Holiday Party, Tuesday, December 10,
6:00 pm at Ventfort Hall.***

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**This event is a Potluck.
Please bring your place setting and a cup, and
a dish to share.**

Last name initials:

A-L - please bring Appetizers or Mains

M-Z - please bring Desserts

There will be an Auction.

**We will NOT collect donations for the Food
Pantry as our contributions will be more
beneficial in February.**

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As always, our Boxwood workshop was enjoyed
by all. Thank you to Dianne and Liz.



We made a boxwood tree for the Community
Center and one for Peggy who was unable to
attend. We continue to wish Peggy well as she
recovers from her fall.

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Thank you to Chris and Mary for the
refreshments at our November meeting.

Many members asked for the recipe for the
delicious Pecan Pie Bars, which Mary Tierney
kindly provided:

Crust

- 3/4 cup butter, room temperature
- 1/3 cup granulated sugar
- 1 3/4 cups all-purpose flour

Filling

- 2/3 cup light brown sugar
- 1 1/2 cups corn syrup (light or dark)
- 4 eggs
- 1 tablespoon vanilla extract
- 1/3 cup flour
- 1 teaspoon kosher salt
- 1 1/2 cups coarsely chopped pecans

Instructions

1. Preheat oven to 350°F. Line a 9x13 baking dish with foil and set aside.
2. In the bowl of your [stand mixer](#) fitted with the [paddle attachment](#) combine the butter and sugar together on medium speed. Turn the mixer to low and add in the flour until combined. Mixture will be dry.
3. Press the mixture evenly into the bottom of the prepared pan. Bake for 18-20 minutes until lightly golden.
4. While the crust is baking make the filling. In a large bowl whisk together the sugar, corn syrup, eggs, and vanilla until smooth. Add in the flour and salt and whisk again until combined. Stir in the pecans.
5. As soon as the crust is done, pour the pecan mixture on top of the hot crust. Bake for 30-35 minutes or until the center is set.
6. Cool completely before slicing into bars, then refrigerate in an airtight container until ready to serve.

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We continue to add to our website, adding our past Year Books (without phone numbers and addresses). They can be found at: agclenox.org under the "About US" tab.

A Brief History
Past Presidents
Past Year Books



Academy Garden Club of Lenox

PO Box 2081, Lenox, MA 01240

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If you have a Yearbook that is annotated on this site as "missing", please forward it to me and I can include it. I will return your Yearbook to you once I have scanned it in.

The monthly Newsletter and Horticulture Corner are posted to our website as soon as they are Emailed out to members. The Minutes of a meeting are posted once they are approved by our members at the following meeting.

The Post Office Window will be changed out early December, so watch for the new display.

The Berkshire Botanical Garden Holiday Market Place is on Saturday and Sunday Dec 7th and 8th, from 10 am to 4 pm.

***Looking forward to seeing you at our
December Meeting at Ventfort Hall.***

Best wishes of the season,

Jill