



# THE WEEEDER

DECEMBER 2025

Volume 37 Issue 12

## 2025 CALENDAR

We meet on the fourth Monday of each month, 7:30 pm at the Brentwood Community Methodist Church, 809 Second Street in Brentwood. Board Meetings are held on the first Tuesday (after the 1st Monday) of each month, 7:00 pm in the Fireside Room. Delta Informal Gardeners encourages gardening through education and beautification of the community.

## 2025 General Meetings

January 27

February 24

March 24

April 28

May 19\*

June 23 - Members Potluck

July 28

August 25

September 22

October 27

November 24

**December 12\*\* - Holiday Potluck**

**\*\*DATE CHANGE \*\***

## 2025 Board Meetings

January 7

July 8

February 4

August 5

March 4

September 2

April 8

October 7

May 6

November 4

June 3

December 2

\* Adjusted due to Holidays

## PRESIDENT'S MESSAGE

2025 has been a busy year; setting up a temporary Propagation and Sale site, getting the water well operational, setting up the temporary greenhouse (that had to be repaired multiple times due to high winds), and of course fending off the rabbits that munched on many of our plants just before our Sale! Despite these obstacles we had a successful sale in May and are preparing for another plant sale in May 2026 at the same site. I thank every person who helped us over the past year. We could not have had the successful sale that we had without all your efforts.



The 2026 Board will be taking over the helm and working hard with the Propagation and Plant Sale beginning in January. I encourage everyone who can to participate as much as possible to make the 2026 Plant Sale an even bigger and better Sale.

Wishing everyone a very Happy Holiday Season and a Happy, Healthy and Prosperous New Year. See you in January.

**A Special Thank you** to Joe McMurtrey for connecting us with his neighbor, Shawn Glisson with All Raingutter Systems. Shawn replaced the roof on the well house for the cost of materials only. A big thank you to Shawn and his crew, who did an excellent job!



*Bob Selders,* President 🧑🏻‍🎄

## MEETING TREATS

Thank you to Elinor, Sally and Lisa for providing treats at our November 24th General Meeting.

Also thank you to Connie, Rachel, Debbie, and Mary for volunteering to bring treats to our January 26, 2026 meeting.

## Board Minutes

The December 2, 2025 board meeting was called to order by DIG president, Bob Selders, at 7:05 pm. 🌸 Members present- Bob Selders, Robin Choate, Chris Choate, Ginger Guider, Juli Redford, Sonja Sellers, Connie Miller. 🌸 Treasurer Report: The income statement and balance sheet were provided. Business license request from the City was discussed. 🌸 Secretary: Juli proposed the minutes from the November board meeting be approved, seconded by Connie, board approved. 🌸 Garments- new orders will begin in January. 🌸 Membership: 44 paid members for 2026. 🌸 Programs/Speakers: Sonja-Reviewed the 2025 speakers and events. Upcoming in 2026: Jan.-auction, Feb.- Leslie Servin on dahlias, March- James Brenner, a Master Gardener, on native plants. 🌸 Scholarships: 2026 schools- Freedom High and Antioch High. 🌸 Field Trip: Dec 4 to Orchard Nursery, lunch, and R & M Nursery. 🌸 Permanent Plant Sale Site/DIG's Garden: Surplus property sale process status: City is changing the terms of the purchase with Harvest Time; therefore, delays are expected. 🌸 Propagation & Plant Sale: Soil will be delivered in mid-January. Well house repair completed, except painting. 🌸 Nominating Committee: Connie will introduce/install the new board at December Potluck. 🌸 Potluck: Assignments to bring particular items were made. 🌸 Old Business: Roof repair completed, will send thank you to Shawn Glisson. 🌸 Adjourned at 7:47 pm.

Respectfully submitted,

*Juli Redford*, Secretary 🌸



## 🌲 December Field Trip 🌲

Our December 4th field trip to Orchard Nursery in Lafayette and R & M Nursery in Clayton was a success! We found plenty of plants to take home. Nicole at R & M was very helpful. We ended with lunch at Ed's Mudville Grill.

*Debbie S<sup>th</sup> Hilaire* 🌲

  
 **HOLIDAY POTLUCK**   
**Friday, December 12, 2025**  
5:45 pm Set up - 6:00 Appetizers & Dinner  
Brentwood Community Center  
35 Oak Street  
Parking available in City Garage behind the Center  
  
Bring an appetizer, entree, side dish, or dessert to share  
  (enough to feed 8),    
and your beverage of choice.  
(Due to security purposes alcoholic beverages are Not allowed)  
  
Water, coffee, plates, napkins, & cutlery provided by DIG.  
  
 **Gift Exchange**   
Decorate our tables with a new garden related gift or a plant to be exchanged via a ticket drawing at the end of the evening.  
Please don't spend very much on your gift.  
Homemade is Ok - Participation is optional.  
  
   **Toy Drive**     
Please bring a new, unwrapped toy or gift card to the Potluck.  
The toys go to local children in need. Please don't forget the older kids when you are shopping. Participation is optional.

## MEMBERSHIP

Welcome to new member Patty Underhile of Brentwood. We look forward to getting to know her.

Thank you to all of you who have already paid your 2026 membership dues. We currently have 44 paid members for the new year. If you haven't paid your 2026 membership dues yet, please mail your check along with a membership slip (found on the last page of this Weeder) to: DIG, P.O. Box 66, Brentwood, CA, 94513 ATTN: MEMBERSHIP. Dues are \$20 for an individual or \$25 for a family.

*Chris Artz* Membership Chairman 925-234-0395



## Auction January 26, 2026

Remember to save all those garden tools and items you no longer need to donate to our Garden Auction.



## SEEDS

Just a reminder to all you wonderful people who grow seeds at home. I will be ordering our annual seeds soon. If there is anything special you would like to try growing for our plant sale please let me know. We had such great plants grown last year and I'm looking forward to even more this year. Thank you to all who participate.

Happy Holidays to all. 🎄

Connie

925-329-7195



# Mashed Potato Gratin

Cheesy, creamy mashed potatoes topped with garlic parmesan potato gratin - this truly is the ultimate side dish!

Prep Time 20 minutes - Cook Time 1 hour 30 minutes - Total Time 1 hour 50 minutes

## Ingredients

### Mashed Potatoes

- 3.3lb **Baking Potatoes** (see notes)
- 1 tbsp + 1 tsp **Salt**, or to taste
- 6 tbsp **Butter**, leave at room temp
- 2/3 cup **Cream**, leave at room temp
- 1 1/2 cups **Cheddar**, grated
- 1/4 tsp **Black Pepper**, or to taste

### Potato Gratin

- 1.6lb **Baking Potatoes**
- 2 tbsp **Butter**
- 1 large clove of **Garlic**, finely grated/minced
- 1/4 - 1/2 tsp **Salt**, or to taste
- 1/8 - 1/4 tsp **Black Pepper**, or to taste
- 1.4oz **Parmesan** (see notes)
- finely diced **Fresh Chives**, to garnish



## Instructions

- For the mash, peel and dice the potatoes into chunks, then place them in a large pot of cold water. Stir in 1 tbsp salt and turn the heat to high. Bring to a boil, then cook the potatoes until knife tender (but not so soft they're falling apart). Drain in a colander and leave for 1 minute.
- Immediately add the butter and cream to the pot and stir to melt the butter. The residual heat from the pot should be able to do this, but if not just momentarily turn on the heat to help things along. Add the drained potatoes and mash until smooth. Mash in the cheese then season with salt and pepper (I typically end up with 1 tsp salt and 1/4 tsp pepper, but work to taste).
- Spoon into a 25cm x 17cm / 10" x 6.5" baking dish (or similar size) and level off with a spoon. Preheat the oven to 200C/400F.
- For the gratin, peel the potatoes and slice them in half lengthways. Place each piece flat side down and very thinly slice into half moons (around 1/8").
- Place the butter in a large mixing bowl and melt in the microwave. Whisk in the garlic, salt and pepper, then toss in the sliced potato. Finally, toss in half of the parmesan until well coated.
- Layer the slices cut-side-down on top of the mashed potato in 3 rows and at a slight angle (see video for reference). Cover with foil and bake for 20 minutes. Remove the foil, sprinkle over the rest of the parmesan and bake again for 40 minutes. The top should be deep golden and crisp, with the potatoes knife tender.
- Leave to rest for 15-20 minutes to allow the mash to retain its shape and for the sliced potatoes to finish cooking on top (it'll stay piping hot - promise). Garnish with chives, then tuck in and enjoy!

## Notes

**a) Potatoes** - Use a floury/baking potato such as a Maris Piper (UK) or Russet (US). Or simply ones in the store that say 'Baking Potatoes'. These will give the best texture for both the mash and gratin.

**b) Parmesan** - I typically buy the 'dusty' pre-packaged stuff from the fridge section (don't use the non-fresh stuff). If you've just got a block of parmesan, use the most coarse side of the box grater to replicate the dusty texture. This will ensure it gets well distributed through the slices.

**c) Cooking times / texture** - After 1 hour of baking the potatoes on top should be a touch al dente but still knife tender. They'll soften a little more as they rest. If for whatever reason they're still needing a bit longer, consider covering with foil and baking a little longer. You should need to do this though if the potatoes are sliced thinly - just an emergency step!

Author: [Chris Collins](#) Submitted by Chris Artz who was planning to make it for the holidays.

# DIG Membership

P.O. Box 66

Brentwood, CA 94513

Please complete the membership form and return it with your dues to the address above or bring to the next general meeting.

Individual Membership.....\$20

Family Membership .....\$25

Make checks payable to DIG

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Email address(es) \_\_\_\_\_

Phone \_(\_\_\_\_\_) \_\_\_\_\_  HOME  MOBILE

\_\_\_\_\_ New Member      \_\_\_\_\_ Renewal

“There is always music amongst the trees in the garden, but our hearts must be very quiet to hear it.”  
*Minnie Aumonier*



P.O. Box 66

Brentwood, CA 94513