

The Tradition Home & Garden Club - Minutes

Date: October 21, 2025

Time: 10:00 AM

Location: D'Amato Club House

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Meeting Called by: Debbie Moeller, President

Type of meeting: Members

Board Members: Debbie Moeller, President
Karen Fayer, Vice President
Robin Wigham, Secretary
Reyn Steadman, Treasurer
Celise McLaughlin, Technical Support/Archivist
Darlene Dodson, Photography
April Greene, Membership
Ellie Benati, Programs
Patti Horak/Judy David, Social
Darlene Duchene, Sunshine
Angie Smith, Ways & Means

Reports

Treasurer: The balance as of September 30th was \$2,684.45

Membership: Our current paid membership is 27
(22 returning members + 5 new members).

Sunshine: A "thinking of you card" to be mailed to Kathy Berko.

Social: Hostesses: Judy David & Ruth Miller

Ways & Means: The 50/50 raffle of \$21.00 was won by Vickie Wythe

Guest Speakers

Bob Thrift, Anita Thrift and Craig Dougherty, owners of Pawleys Island Olive Oil.

Anita set up food samples of bread with olive oil for dipping and brownies made with blood orange olive oil. They brought samples of some of their gift packages. Craig, who drove in from Charlotte, shared their story of how they began their olive oil business. Bob assisted in setting up and answering questions. Their shop located in the Hammock Shops was opened in 2013. Attached is a copy of their handout which gives an informative listing of their olive oils and white & dark balsamic vinegars. They will ship out gifts for you.

Business Meeting

Volunteers Needed

- 2 hostesses for November's meeting
- a co-chair for Programs (*note: to assist Ellie in developing programs for the 2026-2027 season*) Attached is a Program Survey which was distributed at the meeting to gather members' comments or suggestions on programs planned for next year.

Home & Garden Website

Celise McLaughlin has created the H&G Club's website which can be accessed at thetraditioncommunity.com. At the website select Activities tab at the top of the screen and then click on the Home & Garden Club link in the Activities column. Celise did a fantastic job in creating this informative site which lists the officers, standing committees, our current projects, dates of our monthly meetings, the minutes & by-laws. She has included two photo slideshows - archives for the 2018-2024 seasons and the Tea Party from May 2024.

Let Celise know if you have any historical documents or photos you would like to add to the website. Digital are preferred, but she can scan old paper documents and photos if that is all you have. Email: CeliseMcL@gmail.com or drop by *her* home.

Vendor Listing Process

April Greene has created a spreadsheet containing a list of vendors which are recommended by and shared with our Club members. The link will be included on our Club's website and in the monthly minutes of our meeting.

- Click on the **Link**<https://docs.google.com/spreadsheets/d/1FRCpkeeWXUPBRq6fsYXIPQVeXPCu8QXtlkTpxbd6cKU/edit?usp=sharing>
- The first line in red is an example on how to add any vendors you recommend or do not recommend to the group.
- If you prefer you can send your recommendations to April and she will input the information.
- The list will be continually updated as names are added

Flower Committee Update

Reyn Steadman will have a meeting at her home next week to review the Committee's recommendations to the landscaper for fall planting. The major function of this committee is to select bedding plants for the front and back entrances and the club house area. There are currently 5 volunteers on this committee. Volunteers for this committee do not have to be a member of our club.

Respectfully submitted,
Karen Fayer (on behalf of Robin Wigham)

Resources:

Home & Garden Club Website - thetraditioncommunity.com

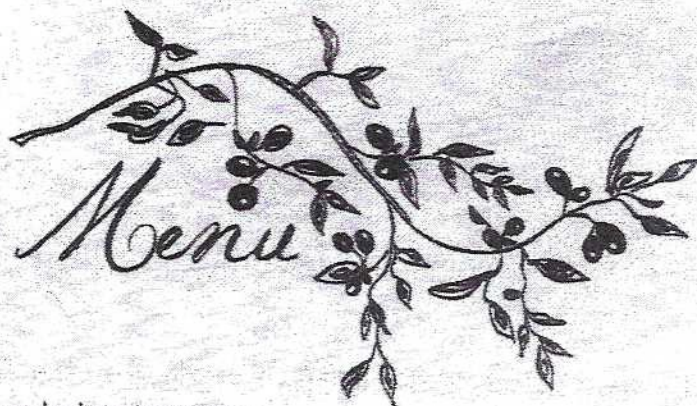
Home & Garden Club Vendor Listing - Link<https://docs.google.com/spreadsheets/d/1FRCpkeeWXUPBRq6fsYXIPQVeXPCu8QXtlkTpxbd6cKU/edit?usp=sharing>

Attachments:

Pawleys Island Olive Oil flyer
Home & Garden Club Program Survey



Olive Oil Tasting Menu



Cold Pressed Extra Virgin Olive Oils

5 L

- - Varietals

Available in mild, medium and robust intensities.

All Naturally Flavored Olive Oils

5 L

- - Basil
- - Baklouti
- - Blood Orange
- - Butter
- - Cayenne
- - Chipotle
- - Eureka Lemon
- - Garlic
- - Harissa
- - Herbs de Provence
- - Madagascar Black Pepper
- - Milanese Gremolata
- - Persian Lime
- - Pesto
- - Rosemary
- - Tuscan Herb
- - Wild Dill
- - Wild Mushroom and Sage

For a fresh and herbaceous addition to salads and gravies.
Our spiciest! The aroma of a poblano yet the heat of the chili pepper.
An infusion of blood orange and rich buttery olives make this a chef's choice.
A vegetarian delight! Creamy and smooth. A wonderful butter substitute.
Cayenne pepper fused with the freshest olive oil create this spicy treat!
The best southwestern combination of smoke dried jalapeño and cold pressed olives.
A cold fused delight of whole lemons and olives. Great for salads, cooking and baking.
An infusion of fresh garlic and olive oil. A great base and time saver for any dish.
A wonderful North African combination of coriander, cumin, caraway, garlic and chili.
Savory notes of rosemary, thyme, fennel, oregano and bay leaf.
An infusion of rich black pepper and our freshest olive oil.
A light infusion of Italian flat leaf parsley, mint, lemon zest and hint of garlic.
A tangy infusion of olive oil and lime. Great anywhere you need some citrus hints.
This EVOO is jam packed with flavors hinting of Basil, Parmesan and Garlic!
A light evergreen fragrance fused with premium olive oil.
A blend of Italian herbs, sundries tomatoes and garlic make this our BEST SELLER.
A rich fresh olive oil melded with wild dill.
A savory infusion of wild mushroom and sage that's great with poultry, beef or game.

Special Gourmet Oils

5 L

- - Japanese Roasted Sesame
- - Truffle

The aromatic rich deep taste of the sesame seed. Great for stir fry.
Really earthy. really aromatic. A treat for anyone!

A word about Pawleys Island Olive Oil and Products...

Pawleys Island Olive Oil strives to carry only the freshest, cold pressed extra virgin olive oils and traditionally crafted aged balsamic vinegars. Some products may be limited due to harvest, weather or the high quality standards that are set by our suppliers. Our goal as a company is to supply quality ingredients you can use as part of a healthy diet. We also offer gift packaging and shipping.

AVAILABLE IN 200ML and 375ML BOTTLES. SHIPPING NATIONWIDE

Located at The Hammock Shops
10880 Ocean Highway Suite 8
Pawleys Island, South Carolina 29585

pawleysislandoliveoil.com

TO ORDER YOUR FAVORITES CALL:
(843) 314-9356



Balsamic Tasting Menu



Naturally Flavored Solera Crafted Dark Balsamic Vinegar

5 L

- - Aged Traditional Our BEST SELLING balsamic. Wood fired caramelized grapes aged in barrels for up to 18 years.
- - Blackberry Ginger The subtle heat of fresh ginger and blackberry infused with aged balsamic.
- - Black Cherry The sweet tart taste of the black cherry combined with our dark balsamic.
- - Bourbon Maple A rich infusion of gourmet crafted balsamic with rich maple and bourbon flavors.
- - Cinnamon Pear Rich cinnamon and ripe pear combined with our dark balsamic.
- - Dark Chocolate A rich infusion of dark chocolate and aged balsamic.
- - Elderberry An aged dark balsamic infused with natural elderberry. A healthy, slightly sweet delight!
- - Espresso An aromatic delight of fine espresso and aged dark balsamic.
- - Fig A unique crafted balsamic combines ripe fig and dark balsamic.
- - Hickory Smoked Unique in that it combines rich hickory smoked taste with the sweetness of our best dark balsamic
- - Lavender A delicate infusion of lavender and dark balsamic.
- - Raspberry A rich infusion of raspberry and our dark aged balsamic.
- - Red Apple A sweet apple infused balsamic. Wonderful with pork.
- - Strawberry A delightfully sweet infusion of strawberries and dark balsamic
- - Wild Blueberry A sweet and subtly tart combination of ripe blueberry and aged balsamic.

Naturally Flavored White Balsamic Vinegar

5 L

- - Cara-Cara An orange vanilla flavor infusion.
- - Cranberry Pear The sweet tartness of the cranberry combined with ripe rich pears make this a BEST SELLER.
- - Coconut A tropical blend of rich coconut and white balsamic.
- - Jalapeño-Lime A white balsamic combined with citrus elements of lime and the heat of the jalapeño.
- - Lemongrass Mint A rich combination of fragrant mint and lemongrass.
- - Oregano Wonderfully tart. Great with our fused lemon oil for a taste of the Mediterranean.
- - Pomegranate Quince Notes of pear, apple and pineapple give this balsamic its unique flavor.
- - Sicilian Lemon A sweet tart white balsamic.
- - Sweet Peach An infusion of our white balsamic with fresh ripe peaches make this a southern favorite.
- - Ultra Premium A delicate sweet white balsamic that pairs with everything!

SHIP TO:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Senders Email: _____ Phone: _____

INTERNAL USE: Carrier: _____ Tracking Info: _____

TRADITION HOME & GARDEN CLUB PROGRAM SURVEY

Below are some topics of interest for next year's programs that we are suggesting. Please check the items of interest and add any additional suggestions in the "Comment" section below. We would love to hear any new ideas you have. THANK YOU!

- *landscaping/gardening options for SC climate
- *home decor/decorating options/ideas
- *lawn maintenance-what grasses do best in sun/shade, watering
- *home improvement/remodeling
- *crafts – what kinds?
- *sweetgrass baskets
- *cooking
- *herbs
- *featured speakers, e.g. Brookgreen, Hobcaw Barony
- *origami
- *container gardening
- *orchards
- *flower arranging
- *orchids
- *turtles
- *lighting (trending types, styles, tones)
- *wills/estates
- *health & wellness
- *plantation trips, e.g. Hopsewee, Magnolia
- *local places for traveling/touring, e.g. Middleton, Charleston, Moore Farm

Comments:

Name_____