



Lake Owasso Garden Club



JANUARY

Next Meeting, Monday, January 8, 2018

6:30 Social - Member provided snacks

7:00 Meeting - MICHELLE MERO RIEDEL “Sowing Seeds Outdoors in the Winter”

Michelle has been a Washington County Master Gardener since 1999. She teaches gardening classes to the community, and writes and photographs for Northern Gardener magazine. Michelle owns Riedel Photography specializing in weddings, high school seniors, kids, families, maternity and newborns. She is excited to share her knowledge and experience sowing seeds outdoors in the winter and spring.

**Presbyterian Church of the Way
3382 Lexington Ave North,
Shoreview MN 55126**

Presidents Message

Hope Santa brought you everything you wanted and the holidays were very enjoyable.

Seems like I just wrote this for January 2017.

In 2018 we have many good programs, tours and the Flower Show. Michelle Riedel will lead off with her talk on outdoor Winter Seed Sowing.

I am going try it as there will be fewer plants to care for indoors.

Maybe we will have good weather for the plant sale this year. Remember when it was nice all three days?

We will do well in our very good location regardless.

Welcome to 2018 for another LOGC good year.

Ron Kvaas

Treasurer's report

The bank balance is \$14,496 as of 11/21/2017.

Evie Larson

"Just Add Water"

Articles and Photos by Soni Forsman

Hardy Waterlily, BEST in 2017

Photos by Olivia Fow, display design intern at Longwood Gardens



For only the second time in the 15-year history of the New Waterlily Competition sponsored by the International Waterlily and Water Gardening Society, a hardy waterlily captured the coveted title of Best Overall New Waterlily of 2017. It beat out 26 other entries for the top award. *Nymphaea* 'Jakkaphong' was voted Best Overall New Waterlily of 2017 and Best New Hardy. Jakkaphong Sung-ngam of Thailand is the hybridizer.

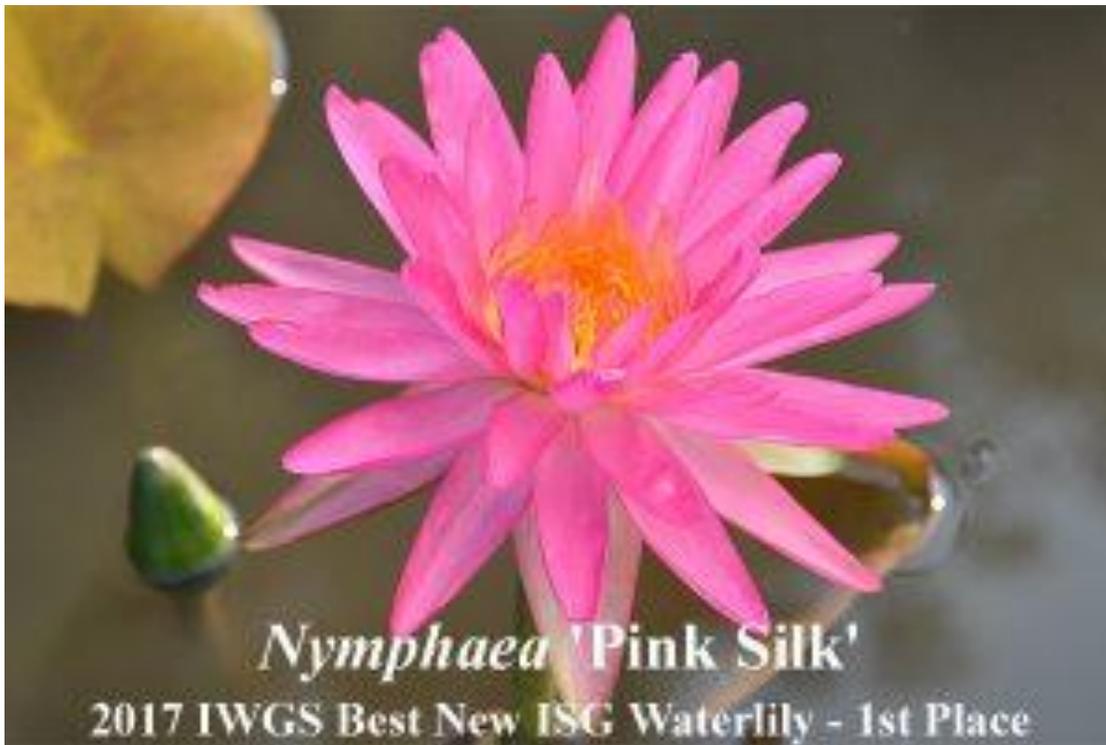
Capturing second place in the hardy category was *N. 'Arrakis'* by Florian Henaux of France.



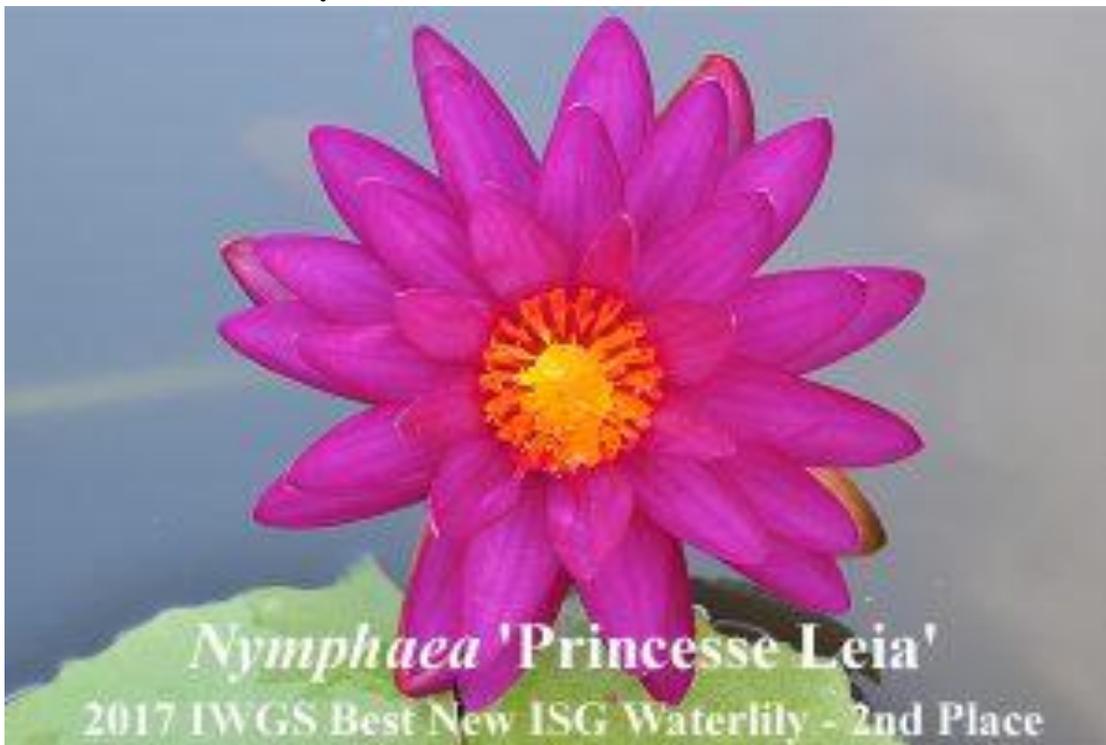
Two entries from Florida Aquatic Nurseries earned the top two spots in the Best New Tropical Waterlily Category – *N. 'Amethyst Mist,'* first and *N. 'TO117'* second. The second place winter is yet unnamed.



In the Intersubgeneric category, *N.* 'Pink Silk' by Jakkaphong Sung-ngam was first



and *N.* 'Princesse Leia' by Florian Henaux second.



An ISG waterlily is a cross between a hardy variety and a tropical day-blooming one. The hardy is the pod parent and the tropical provides the pollen. The competition was held at Longwood Gardens, Kennett Square, Pa. under the supervision of Tim Jennings, senior gardener. Judging was by a panel of experienced growers and industry experts from around the world.

"Brianna's Kitchen Garden"

In the Kitchen – Three Bean Chili



Yield: About 9 cups chili (8 smaller servings or 4-6 large ones)

I discovered this recipe in January 2017, during the extremely cold snap at the end of the month. There's just something about a hot bowl of chili when all else seems cold. Of course, it could be hotter still depending on which peppers you choose to add. I like adding at least 1 bell pepper but the second one could be anything – another sweet bell pepper, a jalapeno, maybe even a habanero. It all depends on how I'm feeling. Same goes for the beer – I've added a pilsner and a dark ale, and I think I used a stout at one point. All have worked well though I don't want to test my luck with an IPA.

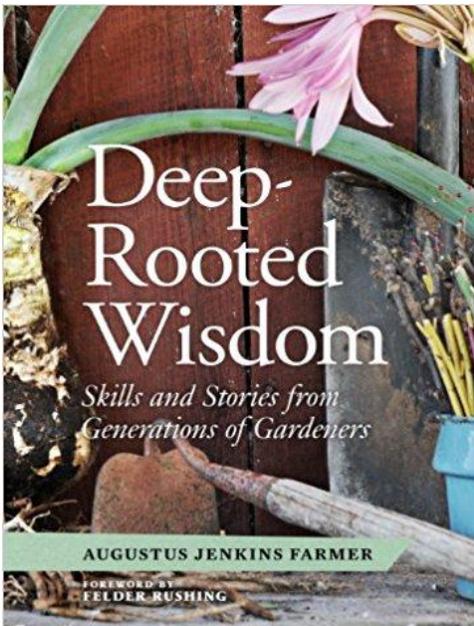
You'll notice that there's no meat in the recipe. It's good that way but, like any good chili, there's no reason to limit yourself. Try adding ground beef, or pulled pork. I'd bet even chicken would work. Similarly, you don't need to limit yourself to just bells and beans. Try adding corn. Or green beans. Or zucchini. Or whatever else you have tucked away in your fridge or freezer. It's a tasty bowl that gets better the more you customize it to your flavor preference *au jour*.

Ingredients

- 1 tbsp olive oil
- 1 medium onion, chopped small
- 1 to 2 peppers of your choice, finely chopped
- 3 cloves garlic, minced
- 2 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp dried oregano
- 1 ½ tsp salt
- 1 bottle of beer (12-oz)
- 28 oz can crushed tomatoes (fire-roasted if you can find them)
- 1 ½ cups mixed canned beans (I've used black, kidney, pinto, Great Northern

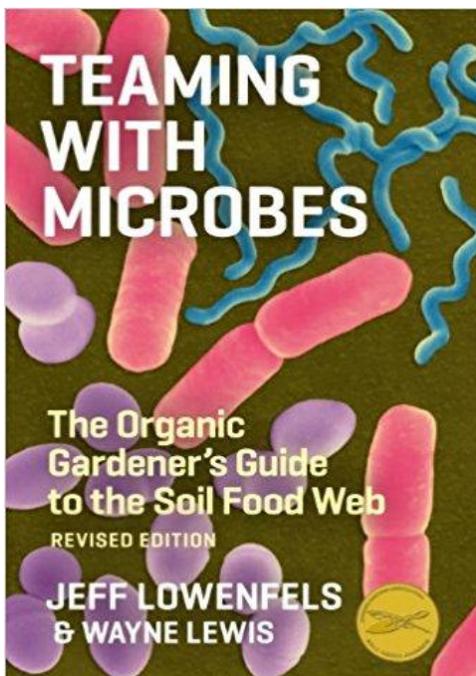
In the Garden – Winter Reading

When it's too cold and dark to play in the garden, I like to read. There are a number of genres that I enjoy and, with no surprise to anyone, gardening and food are popular topics. This part year, I've found a few gems that I recommend if you find yourself in need of a something to read. You can find all of these in the Ramsey County Library system.



Deep-Rooted Wisdom by Augustus Jenkins Farmer

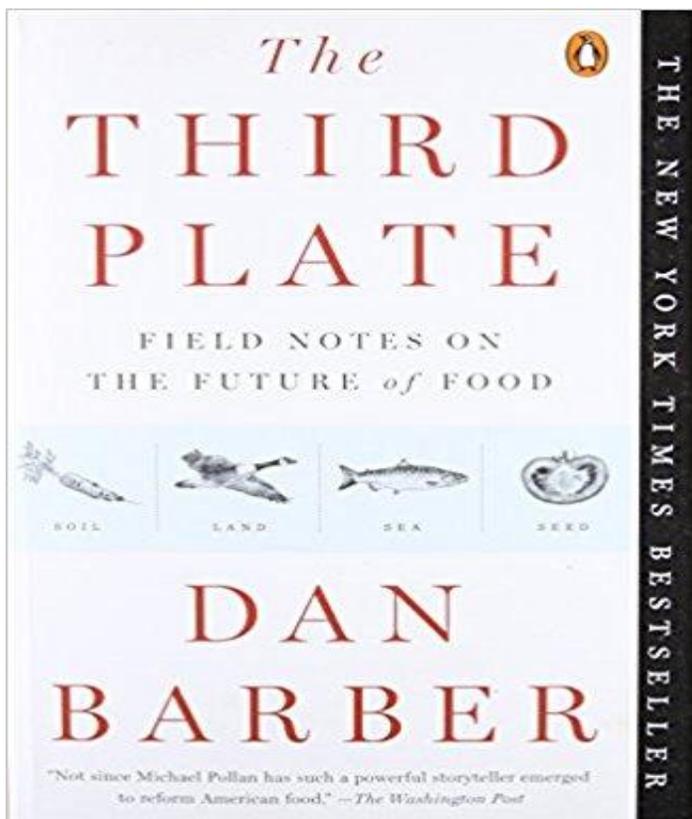
This is explored what was once common-knowledge among gardeners and farmers but has been lost to time. It's a casual book with some great pictures. Although the author is based in a much more southern zone, it was still a good book for dreaming about gardens to come.



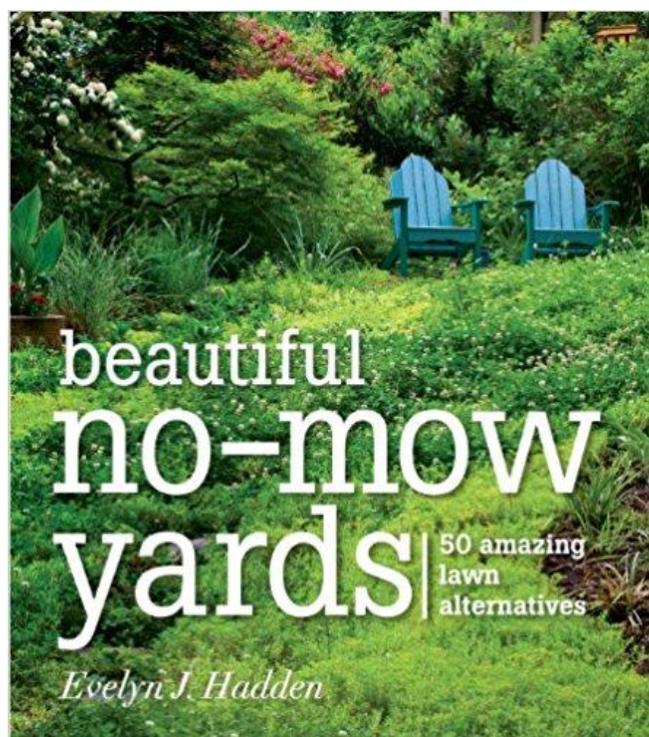
Teaming with Microbes

by Jeff Lowenfels

On the heavier science side of things, consider this book, one of a series with similar titled books. This book gave me a look at the incredibly intricate ecosystem in the soil and the importance it plays in developing healthy plants. After reading this, I'm much more skeptical about the value of a dose of chemical fertilizer when I'm considering how long I want my garden beds to last until I need to refill them.



The Third Plate by Dan Barber
This book is about a chef's journey into real sustainable food and talks about what it means to eat in a way that is good for our stomachs, wallets, and world. The book challenged many of the assumptions of what it means to eat "local" and introduced me to farmers out there who are breaking the mold to return to



Beautiful No-Mow Lawns by Evelyn J. Hadden
I have learned this year that lawns are not a given for the space around our homes which is both eye-opening and inspiring. The author, I believe, is from Minnesota so many of the case studies are local. If you're getting tired of cutting the grass, maybe it's worth considering some of the alternatives that are tried and true, and easy to maintain.

Plant "Imagination"

A Prairie Native You should Have



'Lunar Eclipse' photo courtesy of Chicago Botanic Gardens

The One Native Perennial Everyone Should Plant

Looking for a fuss-free perennial that's attractive, dependable, deer-resistant, multiseasonal and extremely long-lived? Meet baptisia—a prairie native whose beautiful spires are reminiscent of the beloved lupine, minus the maintenance.

Baptisia (also called false indigo) provides showy 10- to 12-inch spikes of pealike blossoms in late spring and early summer followed by 2- to 3-inch ornamental seedpods. Foliage remains lush blue-green or silver-blue from the time the [plant](#) emerges in spring into fall. Additionally, the [plant](#) attracts butterflies and birds, but not grazing deer. If you're not sold yet, there's more. Highly flexible, baptisia grows best in a sunny spot, though it will tolerate partial shade if you don't mind diminished blooms. It grows slowly the first year or two but is drought-tolerant once established. Like many prairie plants, baptisia has long tap roots, so you won't need to worry about dividing. Choose a site where it can grow undisturbed for decades.

Considering all these attributes, your main issue with baptisia may be narrowing down your choices. Most baptisia have a 4- to 5-foot height and spread, although new hybrids provide shorter varieties. Here's a sampling to get you started:

1 'Lunar Eclipse' New for 2015, this latest introduction from the Prairieblues series by Jim Ault, director of ornamental plant research at the Chicago Botanic Garden, is a knockout. Unlike other baptisias, 'Lunar Eclipse' fades from white to purple, creating a multicolor appearance. "The joy of plant breeding," Jim says. "I certainly never thought I was going to get flowers that changed color so dramatically." Limited stock is available this year. Hardy in Zones 4–8.

2 'Twilite' Another hybrid from the remarkable Prairieblues series, this is a profuse bloomer with purple-violet flowers that have two lemon-yellow petals. Plant in Zones 4–8.

3 'Screaming Yellow' As the name implies, neon flowers shout for attention on this 2-foot baptisia. Best suited for Zones 5–8.

4 Blue false indigo (*Baptisia australis*) and baptisia minor (*B. australis minor*) The most common species, blue false indigo makes a good shrub substitute at 3 feet tall and 5–6 feet wide. *Baptisia minor* rarely exceeds 18 inches. Both are hardy in Zones 3–9.

5 & 6 'Dutch Chocolate' and 'Cherries Jubilee' Part of the Decadence series by breeder Hans Hansen, director of new plant development for Walters Gardens in Zeeland, Michigan, these hybrids grow a compact 3 feet and have fuller leaf coverage on lower stems. 'Dutch Chocolate' is a rich cocoa purple. 'Cherries Jubilee' is reddish orange with yellow edges. Grow in Zones 4–9.

Taste That!

Bacon, Egg and Cheese Brunch Ring



Flaky Pillsbury® dough is the base for this brunch that looks fabulous, but is as easy as can be! [To make it even easier, check out our step-by-step photos and tips.](#)

- prep time 30 min
- total time 55 min
- ingredients 9
- servings 8

Ingredients

4 slices bacon, cut in half crosswise

1/3 cup plus 1 tablespoon milk

4 eggs, slightly beaten

Salt and pepper, if desired

1/4 cup chopped red bell pepper

1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

1 cup shredded Mexican cheese blend (4 oz)

Chopped fresh cilantro, if desired

1 cup Old El Paso™ Thick 'n Chunky salsa, if desired

□ **1 Heat oven to 375°F. Line large cookie sheet with cooking parchment paper. In 10-inch skillet, cook bacon over medium heat about 4 minutes or until cooked but not crisp, turning once. (It will continue to cook in oven.) Set bacon aside; drain all except 2 teaspoons bacon drippings from skillet.**

□ **2 In medium bowl, beat 1/3 cup of the milk, the eggs, salt and pepper with fork or whisk until well mixed. Stir in bell pepper. Pour egg mixture into skillet. As mixture heats, portions of eggs will begin to set. Gently push cooked portions with metal spatula to outside edge of skillet. Avoid stirring constantly. As more egg sets, push it to the edge and place it on top of the already set egg mixture. Cook 5 to 6 minutes or until eggs are thickened throughout but still moist.**

□ **3 Unroll dough; separate into 8 triangles. On parchment-lined cookie sheet, arrange triangles with shortest sides toward center, overlapping in star shape and leaving 4-inch round circle open in center (see diagram). Crescent dough points may hang over edge of cookie sheet. Press overlapping dough to flatten.**

□ **4 Place bacon on each of the triangles. Sprinkle 1/3 cup of the cheese onto widest part of dough. Spoon eggs over cheese. Sprinkle with 1/3 cup of the cheese. Pull points of triangles over eggs and cheese, and tuck under dough to form ring (filling will be visible). Carefully brush dough with remaining 1 tablespoon milk; sprinkle with remaining 1/3 cup cheese.**

□ **5 Bake 20 to 25 minutes or until deep golden brown. Cool 2 minutes. With broad spatula, carefully loosen ring from cookie sheet; slide onto serving platter. Garnish with cilantro and salsa.**



<http://www.crosspollination.weebly.com> Once there, There you will find a link to:

The *Lake Owasso Garden Club* website: <http://www.lakeowassogc.weebly.com>

On our LOGC website you can link to our **Facebook** site

Or, you can start out at the LOGC website and go to crosspollination! It's so easy.

Our Google Doc

https://docs.google.com/spreadsheet/ccc?key=0AvDTcsB_CgstdE81dUVQNEFrblNUSDBWd250QlpGYWc

OUR MEETINGS ARE HELD AT,

**Presbyterian Church of the Way
3382 Lexington Ave North,
Shoreview MN 55126**

Family Membership is \$25.00 Per Year

Newsletter submissions

We welcome pictures (please title, include latin names of plants), news items, and commentary, preferably via email to raflipp@comcast.net **Deadline** is by the **25th of each month**. I will try to get the newsletter out on the first of the month.

Also, remember our club's **Facebook** page. It is a great place to post pictures and share what's in bloom.

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