



# *Lake Owasso Garden Club*

*December*



*Holiday Party, December 12*

# Lake **Owasso** Garden Club

**When: Monday, December 12<sup>th</sup>, 2016**

**Time: 5:30 - 8:00 pm**

**Where: Little Venetian Restaurant  
2900 Rice Street, Suite 240  
Little Canada, MN 55113  
Phone: 651-486-7719  
<https://www.littlevenetian.com>**

**Buffet \$20**

**Includes:** Meal and dessert. Pop, coffee or tea, taxes and tips are also included.

***To sign-up call:***

***Theresa Malone 651-631-9260***

***Give the Gift of Giving....we will also be collecting monetary donations for Bridging. Cash or Check.***

## *Presidents Message*

*I hope you all had a good Thanksgiving.*

*LOGC has much to be thankful for in 2016 as we celebrated our 70th anniversary. So many past and present members made that impressive number possible.*

*We had a good year of programs, a very successful plant sale now at Lois's, some really nice summer tours, a lot of participation at a very good Flower Show, and new members.*

*Everyone's contribution made this a great year for us.*

## *Treasurer's report*

***Balance is \$12,341.25***

## *Secretary's Report*

**Minutes for the November 14, 2016 meeting at the Presbyterian Church of the Way.**

**Members Present: 23**

**Visitors: 4**

**Speaker Sharon Peterson, a Ramsey County Master Gardener, gave a presentation "10 Steps for Growing Grapes at Home."**

**Ron Kvaas, president, called the meeting to order.**

- **MSHS has a good flower arranging class on Saturday 11/19. There are only two slots still open.**
- **Annual dues are due by 12/1. Please pay Evie Larson.**
- **The Christmas party is scheduled for 12/12. Signup with Theresa Malone if you have not already done so. 651-631-9260.**

- **Reminder: send photos and anything else to Mary Shannon for the scrapbook.**
- **Sign-up for Hostesses for 2017 was circulated. Contact Beth to sign up if you have not signed up.**
- **The By-laws were reviewed and changes suggested**
  - a. **Article VI Section 2. The term period of Executive Officers has changed to two years. It was formerly one year.**
  - b. **Article VI Section 3. The officers shall be elected by voice vote. Formerly it was a ballot vote.**
  - c. **Article VI Section 6 was added.**
  - d. **Article VI Section 7. The Vice-President's duties shall now include doing publicity for yearly programs.**
  - e. **Article VI Section 8. The yearly budget will be reviewed in September and approved in October. Also, the treasurer will present a statement of accounts in the monthly newsletter instead of at the club meetings.**
  - f. **Article VII Section 1. Wording change from "The Executive Board shall consist of the Executive Officers and Standing Committee chairpersons" to " The Executive Board shall consist of the Executive Officers and Committee Chairs / Club Liaisons.**
  - g. **Article VII Section 2 - changed to say "Shall meet as needed."**
  - h. **Article VIII Section 1 - Added to address Committees, Committee Chairs and Club Liaisons.**
  - i. **Article VIII Section 2 - Added to define role of auditors.**
- **There was a discussion about Executive Board meetings and the possibility of regular meetings to focus on goals and ideas.**
- **We need the positions below filled for 2017. Please let Ron know if you are interested.**
  - a. **Person or team to design annual bed at Arboretum**
  - b. **Federated Representative**
  - c. **Membership person. This is very important. We will get a guestbook and keep it with the hostess supplies that the Membership person takes every month. Name tags will be combined with this position.**
  - d. **We need a Parade Committee / Chair. Duties include getting registered, float details, design, what to hand out. There is a \$50 budget.**
- **The by-laws call for two auditors. One of those cannot have been an officer in the past year. The last statement is due the end of January, the audit is in February, and the report is due in March. We have two volunteers for this.**
- **We have all the speakers we need for 2017. We need gardens to tour summer 2017.**

**Thanks to Margy, Beth, and Jeanne for the delicious treats.**

# “Vegetable Corner”

*Why **tomatoes** lose flavor in fridge: their **genes** chill out.*

**NEW YORK** — If you buy tomatoes from John Banscher at his farmstand in New Jersey, he'll recommend keeping them out of the fridge or they'll lose some of their taste.

Now scientists have figured out why: It's because some of their genes chill out, says a study that may help solve that problem.

Cooling tomatoes below 54 degrees stops them from making some of the substances that contribute to their taste, according to researchers who dug into the genetic roots of the problem.

That robs the fruit of flavor, whether it happens in a home refrigerator or in cold storage before the produce reaches the grocery shelf, they said.

With the new detailed knowledge of how that happens, "maybe we can breed tomatoes to change that," said researcher Denise Tieman of the University of Florida in Gainesville.

She and colleagues there, in China and at Cornell University in Ithaca, New York, report their findings in a paper published Monday by the Proceedings of the National Academy of Sciences.

They showed that after seven days of storage at 39 degrees, tomatoes lost some of their supply of substances that produce their characteristic aroma, which is a key part of their flavor. Three days of sitting at room temperature didn't remedy that, and a taste test by 76 people confirmed the chilled tomatoes weren't as good as fresh fruit.

# *Plant 'Imagination'*



## *Scabiosa 'Butterfly Blue'*

The common name for this herbaceous perennial is “pincushion flower. It is part of the Caprifoliaceae family and it has showy Lavender-blue blooms. Grow in zone 5-9.

Easily grown in average, well-drained soil in full sun. Tolerates part shade, particularly in the hot summer climates of the deep South. Prefers light soils with neutral pH. Intolerant of wet soils, especially in winter. Remove spent flowers to encourage additional bloom.

This pincushion flower cultivar is a compact, clump-forming perennial which typically grows only 12-15" tall. Long and profuse bloom from late April until frost. Blooms almost all year in mild winter climates. Flowers (2" diameter) feature an outer ring of frilly, flat, lavender-blue petals and a paler domed center cushion with protruding stamens (resembling pins in a pincushion). Flowers bloom singly on stiff stems. Finely cut, grayish-green basal leaves.

No serious insect or disease problems.

Dwarfing habit and lengthy bloom period make these excellent plants for grouping or massing in border fronts and rock gardens. Can be used as edging. Attractive when combined with the pink-flowered companion plant **Scabiosa 'Pink Mist'**.

# Taste That!

## Raspberry Swirl Cheesecake Cupcakes

When you make miniature versions of things, they always taste better. Maybe it's a slight change in the ratios?



*Yield:* 32 cupcakes

### **Ingredients for the Crust:**

- 1½ cups graham cracker crumbs
- 4 tablespoons unsalted butter, melted
- 3 tablespoons sugar

### **Ingredients for the Raspberry Swirl:**

- 6 ounces (1 pint) fresh raspberries
- 2 tablespoons sugar

### **Ingredients for the Filling:**

- 2 pounds (4 packages) cream cheese, room temperature
- 1½ cups sugar
- pinch of salt
- 1 tablespoon vanilla extract
- 4 large eggs, room temperature

### **Directions:**

Preheat the oven to 325 degrees. Line cupcake pans with paper liners.

In a small bowl, combine 1 1/2 cups graham cracker crumbs, 4 tablespoons melted butter, and 3 tablespoons sugar. Stir together with a fork until well blended and all the dry ingredients are moistened.

Press 1 tablespoon of the mixture into the bottom of each cupcake liner. *(Use a small drinking glass to easily and evenly press the crumbs down.)*

Bake until just set, 5 minutes. Transfer to a cooling rack.

To make the raspberry puree, combine 1 pint raspberries and 2 tablespoons sugar in a blender or food processor. Process until smooth and optionally pour through a fine mesh sieve to remove the seeds.

To make the cheesecake, beat 2 pounds cream cheese on medium-high speed in the bowl of an electric mixer until fluffy.

Blend in 1 1/2 cups sugar until smooth. Mix in a pinch of salt and 1 tablespoon vanilla. Beat in 4 eggs, one at a time, mixing well after each addition.

To assemble, spoon 3 tablespoons of the cheesecake batter over the crust in each cupcake liner.

Dot a 1/2 teaspoon of the raspberry puree in a few dots over the cheesecake filling. Use a toothpick or a wooden skewer to lightly swirl and create a marbled effect.



Bake until the filling is set, rotating the pans halfway through baking, about 22 minutes. They will look quite puffed initially but will return to normal quickly.

Transfer to a wire cooling rack and let cool to room temperature.

Transfer to the refrigerator and let chill for at least 4 hours before serving.



<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\\_CgstdE81dUVQNEFrBINUSDBWd250QlpGYWc](https://docs.google.com/spreadsheet/ccc?key=0AvDTcsB_CgstdE81dUVQNEFrBINUSDBWd250QlpGYWc)

### 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](mailto: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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