



# Lake Owasso Garden Club

December



**Holiday Party!!**

**Lake Owasso Garden Club**

**When: Monday, December 11<sup>th</sup>, 2017**

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

Where: Little Venetian Restaurant  
2900 Rice Street, Suite 240  
Little Canada, MN 55113  
Phone: 651-486-7719

Buffet \$20

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

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

*If you did not sign up at the November 13, 2017 meeting,*

*call: Theresa Malone 651-631-9260*

## *Presidents Message*

*Looking at Thanksgiving temperatures going back to 1872, they continue to be all over the board. In 2014 the high was 10 and 2012 it was 60 degrees.*

*This fall has certainly been up and down. The ground has not frozen that deep so perennials hopefully are not going through freeze-thaw cycles. I don't like to mulch this year's plantings until the ground has really frozen.*

*Thank you to everyone for all your good work on behalf of our little garden club. We have much to be thankful for at this time of year.*

*Another thanks to Mary Fowler for a year of good service as our Treasurer.*

*Now it's time to get out Christmas decorations, those old friends that we see once a year. We all have some that are as old as our marriages.*

## *Treasurer's report*

The bank balance is \$13,979 as of November 16, 2017

## *Secretary's report*

Meeting notes: November 13, 2017 Members Present: 23 Non Members: 1

The Speaker for the evening was Britta Wilson from Iron Violets Design Studio. Britta spoke about air plants and demonstrated several methods of floral design using airplants, succulents, Spanish moss, and other elements.

Ron Kvaas, president, called the meeting to order.

- Kirsten led a brief discussion about the 2018 budget. The budget was then approved.
- Kirsten announced that she is collecting membership dues to MSHS. The dues are \$37 and payable via check.
- Please send any pictures for the scrapbook to Marry Shannon.
- Beth reported on progress from the Flower Show Committee. The Title is “Through the Garden Gate”. The Committee is looking for a gate to put at the entry to the show room. Let Beth know if you have something that could work. The dates for the show are 7/13 to 7/15.
- Theresa collected money for the Christmas Party which is being held December 11 at the Little Venetian Restaurant from 5:30 to 8. The cost is \$20. Cash or check donations to the Bridging organization will be collected at the party. There is a gluten free menu available if anyone needs it - let Theresa know. There was a suggestion to have an ugly sweater competition.
- Bev Montain’s husband’s cancer has returned. Bev is unable to continue to chair the Christmas Tree; Joyce is assuming that responsibility. Thanks to Joyce.
- Ron is talking to Mary and Patty Costello about doing the Arboretum annual bed design.
- Annual dues of \$25 were collected.
- The Programs Committee is meeting the week after Thanksgiving about topics for 2018. Let Brianna know if you have ideas for topics.
- Hostess Committee - Beth informed us that we have lost one hot pot. We used to have two but one has disappeared. Also, the 30 cup coffee pot disappeared quite a while ago. If anyone has either of these two items to donate, that would be appreciated. Let Beth know. If no one has one to donate, we may have to buy a hot pot.
- Ron reported that there has been a problem with people not being able to get into the building early to set up the food before meetings. Ron is checking on getting a key from the church secretary.
- Joyce encouraged us all to “like” our Lake Owasso Garden Club Facebook page posts. It helps give us visibility.
- Thanks to Marcy and Joan for the tasty treats.

\*\*\*\*\*

## *Renaissance Garlands*

I want to give a big thanks to everyone who made the beautiful Renaissance Garlands. We made 88 garlands that brought in \$176.00 for our club.

Evie Larson

# *"Just Add Water"*

*Articles and Photos by Soni Forsman*



***Nymphaea 'Peace Lily'***

## PEACE (Lily) in the water garden

Some water lilies bloom in vivid colors; others in serene hues. *Nymphaea* 'Peace Lily' is in the later group. It radiates tranquility. When blooming among bold red, pink and strong yellow and peach colors, it does not ask for attention. Rather it provides a calm place for the roving eyes to pause, to take a break from the riot of color.

The star-shaped flowers of *N.* 'Peace Lily' are a soft pink with light yellow inner petals. Supported by strong petioles, they stand above the water's surface. Pad color is green with reddish freckles on the underside. Full sun is the recommended light requirement.

Renowned hybridizer of hardy waterlilies the late Dr. Kirk Strawn of College Station, Texas introduced *N.* 'Peace Lily' in 1999. With colorations similar to the award-winning hybrid tea rose 'Peace', Strawn named the waterlily *N.* 'Peace Lily.'

The water lilies namesake is the work of French rose breeder Francis Meilland in the mid-to-late 1930s. It was originally named Rosa 'Madame A, Meilland,' in honor of the hybridizer's late mother. With the German invasion of France looming, Meilland sent cuttings of his prized new rose to friends in other countries including Germany, Italy and the United States.

Robert Pyle of Conrad Pyle/Star Roses, Penn was this country's recipient. The bud wood was known only as '3-35-40.' Pyle planted it, did propagation and ran test trials. He communicated with Meilland after France was liberated and told him of the successes.

With Meilland's approval, Pyle set April 29, 1945 as the date to introduce the new rose at the Pacific Rose Society Annual Exhibition in Pasadena, Calif. By sheer coincidence that was the same date Germany fell to the Allies. The rose was launched with this statement:

*"We are persuaded that this greatest new rose of our time should be named for the world's greatest desire PEACE."*

# "Brianna's Kitchen Garden"

## Sugarplums

With the holidays approaching, why not try something old as well as new? We've all heard the poem about sleeping children and their dancing sugarplums but have you ever had one? Ever made one? I certainly hadn't but with many of my friends going gluten-free, paleo, or just trying to eat more healthy, this made a great holiday treat.

To be honest, they don't need to be just a holiday treat. These small dried fruit balls would make a great snack anytime of the year. Give them a try and surprise your friends.

## Merry Christmas from Brianna's Kitchen.

### Ingredients

- 6 ounces slivered almonds, toasted
- 4 ounces dried plums
- 4 ounces dried apricots
- 4 ounces dried figs
- ¼ cup confectioners' sugar
- ½ tsp anise seeds
- ¼ tsp caraway seeds
- ¼ tsp ground cardamom
- Pinch of kosher salt
- ¼ cup honey
- 1 cup coarse sugar

### Instructions

- Put the almonds, plums, apricots and figs in the bowl of a food processor and pulse 20 to 25 times, until fruit and nuts are chopped into small pieces, but before the mixture becomes a ball.
- Combine the confectioners' sugar, anise, caraway, cardamom and salt in a medium mixing bowl.
- Add the nut-and-fruit mixture and the honey and combine well. It might be easier to use your hands

but it's definitely a messy business.

- Using a spoon, scoop out a small amount and roll into 1-inch balls.
- If serving immediately, roll in coarse sugar and serve. OR
- If *not* serving immediately, put the balls on a cooling rack and leave uncovered until ready to serve.

Roll in sugar just prior to serving.

- Sugarplums may be stored on the cooling rack for up to 1 week. After a week, store in an airtight container for up to 1 month or freeze.<sup>[1]</sup><sub>SEP</sub>

Source: <http://altonbrown.com/sugarplum-recipe/>



## Sugarplums

## Choosing Seed Catalogs

Right now, things are slow in the kitchen garden. I have some kale plant left and some King Richard leeks but they all look sad from the cold. (I still plan to use them when the time comes. The kale will crumble easily into any cooked/baked application with minimal effort. This is my first year growing leeks so I don't know what to expect but I've heard I'll still be able to use them in soups and stews after they've frozen. We'll see.

In the meantime, I'm looking forward to next spring. The seed catalogs are coming in! My father and I have a long-standing tradition. We can't look at any seed catalogs until New Year's Day. Until then, they collect in a tantalizing stack. Forget waiting for Santa Claus; I'm waiting for Park Seed! There's nothing better during the winter than planning your summer garden.

Hopefully the past year has convinced you to try adding edibles to your garden and you want to share in the excitement of picking exactly the right edible and variety for you. To get you started, below is a list of some of my favorite seed catalogs for edibles.



Look forward to learning more in 2018.

### **Vegetable Catalogs**

<http://www.johnnyseeds.com/>

<https://www.jungseed.com/>

<http://www.territorialseed.com/>

<https://www.harrisseeds.com/>

<https://parkseed.com/>

### **Heirloom and Native Varieties**

<https://www.seedsavers.org/>

<https://www.rareseeds.com/>

<http://www.prairienursery.com/>

# Plant "Imagination"



## Growing Rosemary Plants and Plant Care

Evergreen rosemary is an attractive evergreen shrub with needle-like leaves and brilliant blue flowers. The flowers of evergreen rosemary persist through spring and summer, filling the air with a nice piney fragrance. This beautiful herb, mostly used for seasoning dishes, is also commonly used as ornamental plantings in the landscape.

The scientific name for rosemary plant is *Rosmarinus officinalis*, which translates to "mist of the sea," as its gray-green foliage is thought to resemble mist against the sea cliffs of the Mediterranean, where the plant originates.

Rosemary plant care is easy. When growing rosemary plants, provide them with well-drained, sandy soil and at least six to eight hours of sunlight. These plants thrive in warm, humid environments and cannot take extremely cold temperatures. Since

rosemary cannot withstand winters below 30 F. (-1C.), it's often better when growing rosemary plants to put them in containers, which can be placed in ground and easily moved indoors during winter.

Rosemary prefers to remain somewhat on the dry side; therefore, terra cotta pots are a good choice when selecting suitable containers. These pots allow the plant to dry out faster. Thoroughly water rosemary plants when the soil is dry to the touch but allow the plants to dry out between watering intervals. Even indoors, rosemary plants will require lots of light, at least six hours, so place the plant in a suitable location free of drafts.

Trimming Rosemary will help make a bushier plant. Most herbs thrive on being trimmed every now and then, especially those used for flavorings. Snip sprigs just as you would when cutting back a houseplant, trimming rosemary once blooming has ceased. The general rule for trimming rosemary is not to take more than one-third of the plant at any time and make cuts just above a leaf joint. These can then be dried like any other herb by hanging tied bundles upside down in a cool, dry place.

# Taste That!

## Ham Bone Chowder

### Ingredients

Original recipe makes 6 servings

- 1 meaty ham bone, fat trimmed (or, substitute chunks of ham)
- 1 (32 fluid ounce) container chicken stock
- 1 onion, chopped
- 2 tablespoons chopped garlic
- 6 red potatoes, cubed
- 4 large carrots, chopped
  
- 1 tablespoon chopped fresh parsley
- 2 teaspoons ground cumin
- 1 cup frozen corn
- 1 cup milk
- salt and ground black pepper to taste

### Directions

1. Place ham bone in a slow cooker; top with chicken stock, onion, and garlic.
2. Cook on Low for 6 to 8 hours.
3. Remove ham bone from slow cooker; pull meat of bone and shred. Return meat to slow cooker and discard ham bone. Add potatoes, carrots, parsley, and cumin to soup.
4. Cook on High until potatoes are tender, about 45-60 plus minutes. Add frozen corn and stir.
5. Remove 1 cup soup and pour into a blender. Add milk to blender. Cover and hold lid down; pulse a few times before leaving on to blend. Return blended soup to slow cooker and stir. Season with salt and pepper.



<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](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](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.

President	Ron Kvaas	<a href="mailto:rgkvaas@msn.com">rgkvaas@msn.com</a>	Phone 651-734-8480
Vice President	Brianna Gohde	<a href="mailto:brianna.gohde@gmail.com">brianna.gohde@gmail.com</a>	Phone 651-216-5115
Secretary	Dorothy Stewart	<a href="mailto:dot.stewart@comcast.net">dot.stewart@comcast.net</a>	Phone 612-240-2015
Treasurer	Mary Fowler	<a href="mailto:maryc.fowler@comcast.net">maryc.fowler@comcast.net</a>	Phone 651-484-4531
Editor	Dick Flipp	<a href="mailto:raflipp@comcast.net">raflipp@comcast.net</a>	Phone 651-484-4123