

Lake Owasso Garden Club

December eNewsletter



December 10, 2018

Annual Holiday Party For members

Click below for Details



2018 Holiday
Party.doc



**Go cut down your tree, hang your stockings,
and get your Mom a corsage.**

November Meeting Recap

Kate Netwal from the Hennepin County Master Gardener Program shared advice on designing an Evolving Garden. The Evolving Garden focused on strategies to create a landscape that is sustainable for the gardener through the many changes in life.

Presidents Message

We say goodbye to 2018 and our dear friend Rose. The year did not have much of a spring or a fall. It seems to have a good grip on winter so far.

Looking forward to the longer days and warmer weather of another sweet summertime.

May we all enjoy many, many more.

Thanks to all for my enjoyable years as your president.

Ron Kvass, December 2018

DECEMBER in Minnesota

Average High: 27°F

Average Low: 12°F

Average Rainfall: 1.14 in.

Average Snowfall: 12 in.

December 1, 2018

Sunrise 7:30 am

Sunset 4:32 pm

Day length 9:01.52 hours

December 31, 2018

Sunrise 7:50 am

Sunset 4:40 pm

Day length 8:49.54 hours

Treasurer's Report

Balance on 11/1/18	\$15,326.17
Income in November:	
Christmas Party	285.00
Membership Dues	215.00
Garland Sales	80.00
Donation for Arboretum brick for Rose	25.00
	605.00
Subtotal:	\$15,931.17
Expenses for November:	
Speaker at Nov. Meeting	100.00
Bank Fee	3.00
Christmas Party Decorations, etc.	49.92
Federated Garden Club Dues	250.00
Balance:	
On November 30, 2018	\$15,528.25

Lorene Roste

November 2018 Secretary Notes

Lake Owasso Garden Club Meeting Minutes
Monday November 12, 2018

Hennepin County Master Gardener, Kate Netwal, presented this evening on “The Evolving Garden”. Her presentation focused on bringing awareness to the challenges gardeners face as lifestyles change, as we as gardeners age, and the environment around us changes. We thank Kate for sharing her expertise with us this evening.

Present at the meeting: 33; 21 members and 12 guests.

1. President Ron Kvaas called the meeting to order and asked for any comments on the 2019 budget that had been presented at the October meeting by Kirsten Engelbrecht. There were no questions or concerns and a motion was moved and seconded to approve the 2019 budget.
2. Ron reminded members to pay their dues for the coming year. Checks to be made out to LOGC and given to Lorene Roste.
3. Theresa Malone passed out a flyer about the LOGC Christmas Party. The party is being hosted from 5-8 PM on Monday December 10th at Lorene and Jim Roste’s home at 885 Brenner Ave. Roseville. The cost is \$15.00 and checks or cash can be given to Theresa tonight or sent to her by December 1st. Lorene will email the day of the party if there are any issues with parking due to the weather.
4. Ron was happy to announce that all committee positions have been filled for next year.
5. Ron announced that LOGC will be participating in the annual Rosefest Parade in June 2019. Debra Rossback, Wendy Lucas, and Ron Kvaas will head the committee to work on plans in the coming months.
6. Ron has spoken to Patty Sullivan and Jim Taylor at the Roseville Muriel Sahlin Arboretum about partnering on a project with LOGC as part of a grant from Federated Garden Clubs. Ron is waiting for feedback from Patty and Jim about the possibility of redoing an existing garden area at the Arboretum.
7. Ron discussed a Memorial Stone to be added to the Roseville Arboretum in honor of our own Rose Diestler, who passed away this past spring. The cost of an 8 inch by 8 inch stone is \$200.00. LOGC is donating \$100.00 towards this, with another \$75.00 coming from Rose’s estate and \$25.00 from Joyce Lasecke. Several ideas about possible wording for the stone were discussed including: friend, mentor, rosarian, actress. A decision was not reached this evening about what LOGC felt should be written on the stone.
8. Ron announced that most of the speakers for next year’s meetings are being confirmed.
9. Ron announced that the Minnesota State Horticultural Society is hosting it’s Spring Gala on Thursday April 4th at the Lake Elmo Inn. This year there will be a luncheon. Reservations open on December 1st. Ron thought it would be great if the club could get a table.
10. Joyce Lasecke announced that she will be setting up a date to decorate the Holiday Tree at the Harriet Alexander Nature Center in early December. Information about the time will come to members in an email.
11. Ron thanked Norene, Wendy and his wife Joyce for the treats for tonight’s meeting.

Minutes submitted by Rebecca Patient (Substitute for Vatsala Menon)

"Just Add Water"

Articles and Photos by Soni Forsman

Down at the Pond

By Sylvia Anderson

'Twas 30 days into autumn, ground started to freeze
It was cold as we slipped into winter with ease

The gardens were mulched and the lawn trimmed and neat
In hopes that the cleanup was finished and complete

The animals were all thinking about hibernation
And birds headed south on their long fall migration

Mr. Gardener put away hoses, lawnmower, and rakes
He was content knowing soon he'd see frosty snow flakes

While down at the pond all looked quiet and serene
But that was a joke--things were not as they seemed!

The once thriving plants were all wilted and furled
And under frozen ice was a whole 'nother world

We're a family of goldfish, frogs, turtles and koi,
Dragonfly nymphs, beetles, snails—what joy!

We live here during winter, way down on the floor
Of that icy cold pond, a place of rich lore

But we also need blossoms and greens in the deep
The balanced water life is something to keep

Water lilies! Where were they? My gosh, they're not here!
Something happened to them, and that was quite clear.

We critters all rallied and began to swim
To the top of the pond where things were quite grim

Our beautiful lilies were stuck in the drink
Trapped in the snow, in a frozen ice rink

We grabbed onto foliage, the stems and lily pads
And hung on real tight, pulling downward like mad

We kicked with our feet, paddled with limbs and our fins
It was hard to budge lilies, and our hopes were soon dimmed

We had to work fast, the ice was getting thicker
Our lilies were tired and looked so much sicker

When what to our wondering eyes did appear,
But old Mr. Gardener with his wife also near

With shovels, they both chipped away at the ice.
We looked at each other and said, "Oh my, how nice!"

Around the water lilies, they chopped and they chopped
And all of a sudden with a big jolt--they stopped!

Lilies started to wiggle and giggle and squirm
And soon they were loosened, not held very firm

We swam up underneath and pulled them down-ward
Soon they were free, as we cried, "lilies over-board!"

With both flora and fauna, the pond was now ready
Mother Nature's balance was fixed and remained steady

We heard Gardener exclaim as snow hit with a sting
And he smiled and he yelled, "We'll see you next spring!"

*Sylvia does not garden in the water but still creates a fantasy world in this whimsical, wintry tale of life in the pond. It was printed in the December 2009 **Waterlog**, the official newsletter of the Minnesota Water Garden Society. Sylvia is an artist, creative writer and a long-time friend. [sylviajanderson@ yahoo.com](mailto:sylviajanderson@yahoo.com).*

Soni Forsman



ALOHA, FROM MOLOKAI, HAWAII --- But, this picture from Soni, -- well -- this is MINNESOTA
Lest we forget that beauty is everywhere.

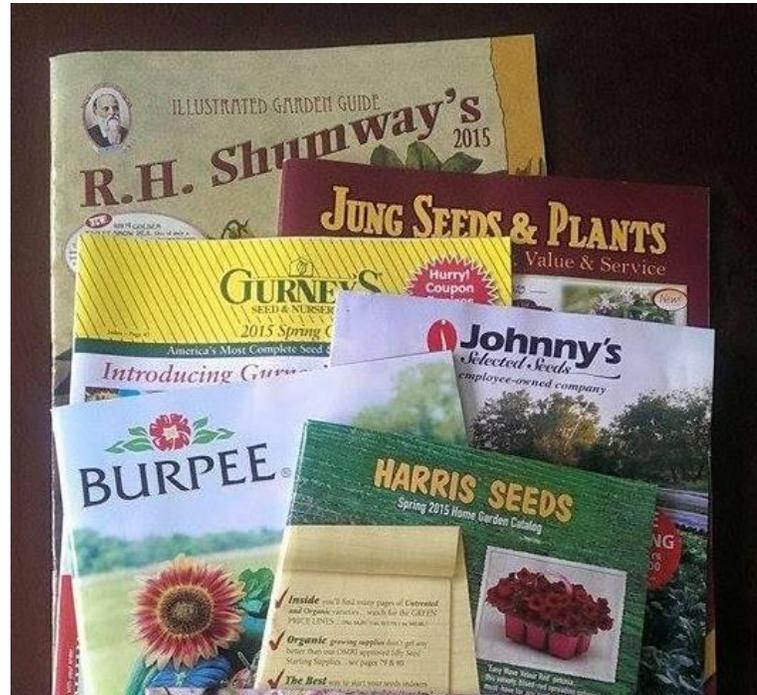
"Brianna's Kitchen Garden"

A Gardener's Holiday Tradition

Remember waiting with anticipation for Santa to come? You knew something exciting was going to happen but you had to wait as patiently as possible. It was tough.

That's how I feel all December as the next season of garden catalogs arrive.

In my home growing up, there was a rule: You can't read any garden catalogs until New Year's Day. Possibly because my dad could get distracted and forget to do important things like clean the house



for relatives, wrap presents, or attend children's holiday pageants. That's all speculation, of course. But it became a tradition and, as I became more interested in gardening myself, I looked forward to New Year's Day when Dad and I would sit in front of the fireplace and pour over the new seed catalogs, wistfully imagining a garden that could exist in only a few more months.

I carry on that tradition. Already there is a growing stack of catalogs. They will sit tucked away, unread, until the holiday festivities are over and I can sit quietly in front of the fireplace, imagining all of the things I could grow once winter ends.

I hope you likewise look forward to quiet days ahead, filled with daydreams of your 2019 garden.

Happy Holidays



Holiday Slaw

Serves 8

I don't know about you but Thanksgiving is a chance to experiment with new recipes in my house. This year I tried 6 new things! (I also had 3 Thanksgiving-style dinners to play with so I get a bit more leniency with this traditional meal.) I found a

pumpkin no-churn ice cream that was incredible with candied pecans. I made a killer cranberry sauce that includes dried cherries and orange; that one is going to be my new Go-To for cranberry dishes. We made a salted caramel coffee cheesecake that left no room for other desserts.

But with the decadence of these meals, this Holiday Slaw was a welcome bit of relief. It a shredded cabbage salad with a maple syrup vinaigrette, topped with dried cranberries and toasted almonds. It was light, crunchy, (healthy?), and added some tartness to a very savory and sweet meal. And it keeps in the fridge as a leftover for *days!* That's always a plus in my books, making this a good contender for leftover dinners or salad lunches. I bet it would be even better with a little bit of leftover turkey. ;-)

Ingredients:

For the dressing:

- 1/3 cup vegetable oil
- 1/4 cup apple cider vinegar
- 2 tablespoons maple syrup
- 4 teaspoons Dijon mustard
- 1/2 teaspoon kosher salt
- 1/2 medium red onion, finely chopped (*optional*)

For the salad:

- 1 small head green cabbage (about 2 1/2 pounds, or about 10 cups shredded cabbage)***
- 3/4 cup sliced almonds, toasted**
- 3/4 cup dried cranberries**
- 3/4 cup fresh Italian parsley leaves, coarsely chopped**
- Salt & pepper to taste**

***Fresh-sliced cabbage brings the best crunch to the salad but there's no rule against using a bag of pre-shredded slaw.**

Instructions:

For the dressing:

- 1. Whisk the vinegar, oil, maple syrup, Dijon, and salt together in a large bowl.**
- 2. Add the red onion and stir to combine. Let sit at least 10 minutes for the flavors to meld.**

For the salad:

- 1. Cut the cabbage into eight wedges through the core, then cut the core from each piece.**
- 2. Thinly slice the cabbage wedges crosswise to shred.**
- 3. Combine the shredded cabbage, almonds, cranberries, and parsley in a large bowl.**
- 4. Add the dressing and toss to combine. Taste and season with salt and pepper as needed.**

Source: <https://www.thekitchn.com/recipe-thanksgiving-slaw-237475>

Plant "Imagination"

Winter Red Hollies,

The Cold Hardest of All Holly Varieties



Winter Red Hollies are breaking the stereotypes that suggest hollies will only flourish in the south, because they have an extremely high tolerance for freezing temperatures as well as heavy layers of ice and snow.

Most holly varieties can only tolerate the cold temperatures in growing zone 6, but Winter Red Hollies will flourish up in growing zone 3, with temperatures that dip down to -30 degrees.

Winter Red Hollies do more than survive northern climates because they flourish with astonishing beauty. Every fall these deciduous hollies develop vibrant red berries that pop against the hollies' foliage, before the leaves drop and reveal the main attraction in the winter.

Bright red berries pop on bare stems without leaves to take away from their vibrant hue. They glow in the landscape, providing bursts of color in the empty winter countryside.

Clip a few branches and bring them inside for beautiful winter and holiday decorations. The branches and berries look great when arranged in centerpieces, and when crafted into wreaths.

The berries are an ample food source for birds during the winter. The bright red berries attract cardinals, blue jays and more to perch on the branches and grab a quick snack, causing this shrub to be a must have for wildlife enthusiasts.

In the spring when new growth first emerges, it's a dark burgundy color. As the long, oval shaped, waxy leaves mature they turn a shade of dark green. This colorful transition is a delight to watch.

Winter Red Hollies are compact shrubs that only grow 6 to 8 feet tall and wide, so they'll fit perfectly as ornamental shrubs in smaller areas. They are perfect for accenting gardens and framing porches.

They can also be planted in a row to form a dense privacy screen. Once planted close together, their thick foliage will fill in to form a living wall that eyes can't penetrate.

Taste That!

Berry Trifle

Ingredients:

Berries:

- 1 pint blueberries
- 1 pint strawberries, hulled and cut into thick slices
- 2 pint raspberries
- 1 lemon, juiced
- 1/4 cup sugar
- 1 1/2 teaspoons cornstarch

Lemon Cream:

- 1 quart whipping cream
- 1 tablespoon sugar
- 1/2 teaspoon vanilla extract
- 1 (11-ounce) jar lemon curd
- 1 store bought pound cake, sliced 1/2-inch thick

Directions

[Watch how to make this recipe.](#) Recipe courtesy of [Tyler Florence](#)

1. Place the berries into a large bowl and sprinkle with half of the lemon juice. Lightly toss.
2. Combine the berries, sugar, cornstarch and remaining lemon juice in a saucepan over medium-high heat. Bring to a simmer and cook just until the berries begin to break down and give up their juices, about 3 minutes. Take the berries off the heat and let cool; the mixture should thicken up as it cools.
3. In a clean bowl, whip the cream with the sugar and the vanilla to soft peaks. Put the lemon curd into a second bowl and stir in a little of the whipped cream to loosen it. Then fold in the rest of the cream.
4. To assemble the trifle, spoon a layer of the lemon cream into a large glass bowl. Add a layer of pound cake, breaking the slices into pieces that fit. Then soak the cake with a layer of berries and their juices. Keep going to make 3 or 4 more layers, depending on the size of the bowl, finishing with a layer of lemon cream. Cover and refrigerate until ready to serve.



2018 Officers

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About LOGC

Monthly Lectures/Meetings (September-May)

Where: **Presbyterian Church of the Way**
3382 Lexington Ave N
Shoreview MN 55126 Website

<http://www.lakeowassogc.weebly.com>

There you can link to crosspollination for more clubs and calendar of events.

Facebook

<https://www.facebook.com/Lake-Owasso-Garden-Club-174124202623663/>

Membership

\$25.00 per year per family

Newsletter Submissions

Deadline is by the 25th of each month.
The newsletter is released on the first of the month.

We welcome pictures (provide a title and description, including Latin names of plants), news items, and commentary. Send content via email to raflipp@gmail.com



What's going on in the Minnesota gardening world?

Go to: <http://www.crosspollination.weebly.com>

***Once There:** You will find a calendar of events and links to many garden clubs and their Websites, Facebook, Twitter etc.*