

# Lake Owasso Garden Club

## January eNewsletter



Next Meeting:

January 14, 2019

### **NEW Location:**

Presbyterian  
Church of the Way  
3382 Lexington Ave N  
Shoreview MN 55126

6:30 – Social,  
Snacks Provided  
7:00 – Lecture



### *“Let it Snow – Let it Snow”*

Clearing the snow to play tennis in January-February

**Speaker:** “Make fall gardens the peak of bloom”

September and October are still prime blooming times! Bonnie Blodgett will inspire us to take advantage of the fall leaf color and lower angle of sun to extend the beauty of our gardens.

## Presidents Message

Starting a New Year,

As the new year rolls over, despite the cold, ice, wind, and short days, I am thinking fondly of my gardens. I can see them from my window, snow-covered mounds, as I sit with my garden catalogs. There are so many plants to choose from that it can feel overwhelming. But with winter here, there is a lot of time to reflect and consider. Gardeners know there is no way to hurry Nature; spring will get here when it does. Until then, I'll have to enjoy the garden in my imagination.

Hope everyone is staying warm and looking forward to the sunnier days ahead.

Brianna Gohde

January 2019

## JANUARY in Minnesota

Average High: 24°F

Average Low: 8°F

Average Rainfall: 0.91 in.

Average Snowfall: 12 in.

### January 1, 2019

Sunrise 7:50 am

Sunset 4:44 pm

Day length 8:53.39 hours

### January 31, 2019

Sunrise 7:33 am

Sunset 5:18 pm

Day length 9:45.10 hours

## Treasurer's Report

Balance on December 1, 2018

\$15,528.25

Income:

Membership dues \$ 25.00

Donation 10.00

Reimbursement for printed  
copy of Federated Newsletter 8.00

Christmas Party 150.00

193.00

Subtotal:

\$15,773.00

Expenses:

Dec. Bank Fee 3.00

Christmas Party 556.17

559.17

Balance on December 31, 2018

\$15,213.83

Lorene Roste

# "Just Add Water"

Articles and Photos by Soni Forsman

## Hardy Waterlily is Best in 2018

Story by Soni Forsman

Photos from the IWGS website

Taken by Jolisa Copeman, intern at Longwood Gardens

For the second consecutive year, a hardy waterlily captured the Best New Waterlily of the Year title in the annual competition sponsored by the International Waterlily and Water Gardening Society (IWGS). It beat out 15 other entrants. This is only the third time in the history of the competition that a hardy hybrid has captured the top honor. All winning waterlilies were from hybridizers in Thailand except for one entry from Florida Aquatics. The waterlilies were categorized hardy, intersubgeneric (ISG) or tropical day-blooming waterlilies.

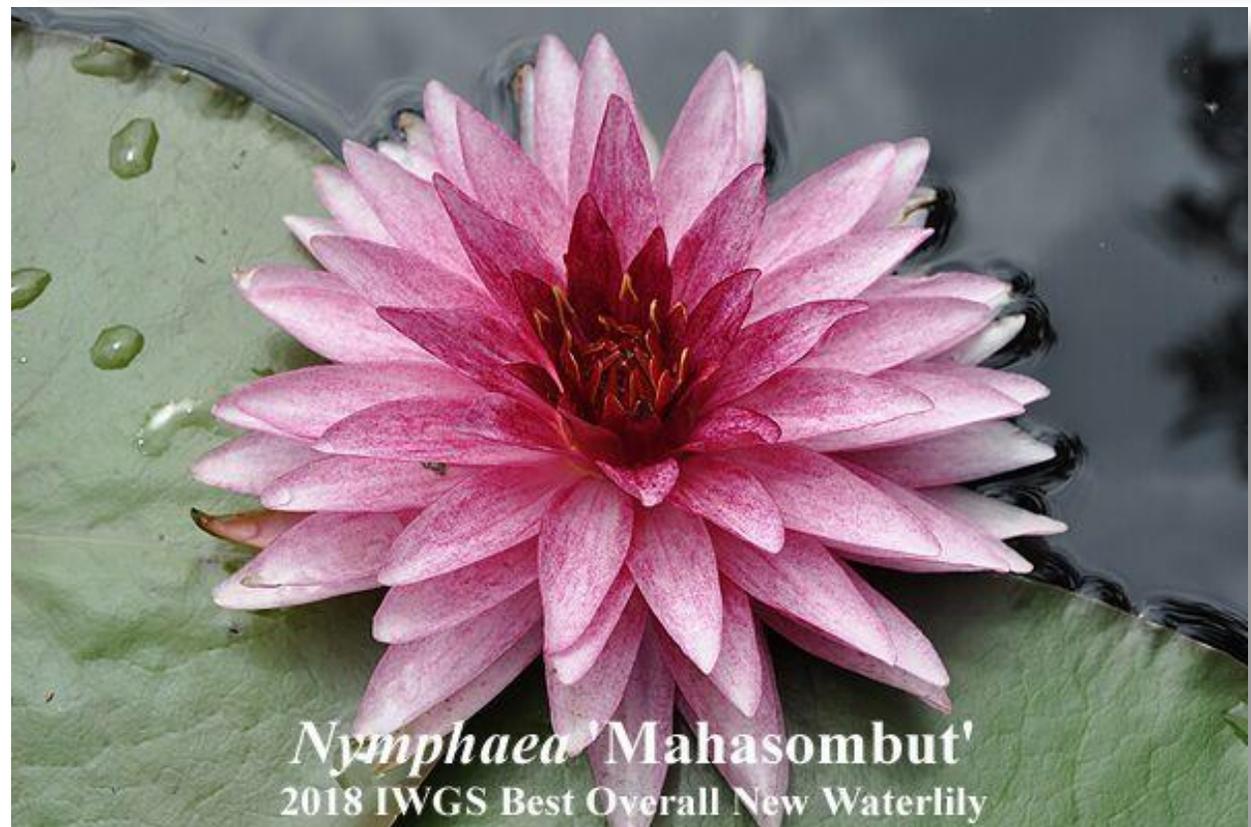
*Nymphaea* 'Mahasombut' by Nattawut Rodboot won the overall competition and Best Hardy of 2018. *N.* 'Paranee' from Miss Paranee Ampornsiri was second in the category and *N.* 'Nattamon' by Mr. Pornchai third.

Winners in the ISG group are *N.* 'Thongkai' by Nopchai Chansilpa, *N.* 'Bangkok Pink Panther' from Jakkaphong Sangngam, second and *N.* 'R. Moerings' from Florida Aquatics, USA, third.

Taking top honor in the tropical day-blooming category is *N.* 'Rassamee Jan' by Mrs. Pojjanee Thongbai, *N.* 'Corona Red' by Sangngam, second, and a hybrid from Chansilpa, *N.* 'Fahtawan,' third.

The winners were determined by a panel of 19 judges from around the world. They represent nursery and botanic waterlily growers, hybridizers and enthusiasts. Among the criteria the judges considered were flower colors not already in the marketplace, strong foliage that stays close to the tuber, unique foliage colors and distinct or unusual characteristics.

After three years at Longwood Gardens under the supervision of Tim Jennings, senior gardener, the competition will move to Naples Botanical Gardens, Florida, in 2019. Danny Cox, aquatic area specialist, will supervise the competition.





**WOW! Newsletters all the way back to 2011**

**Where can I find them?**

**Well it is so easy now!**

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

**OR, the crosspollination website and choosing the Lake Owasso Garden Club links:**

**<http://www.crosspollination.weebly.com>**

**Once there select Newsletters 2019-2016 or, Newsletters 2015-2011.  
Select the volume you want and click download**

# "Brianna's Kitchen Garden"

## Lessons Learned

*There are no gardening mistakes, only experiments.* (Janet Kilburn Phillips)

2018 was a weird year in the garden. Spring came late (remember the April blizzard?) and fall came early (and that September frost warning?), both of which



really crunched the growing season. I skipped all of my normal spring crops and spent all of October covering and uncovering my long-season vegetables. Hopefully 2019 is a bit less turbulent.

I'm not sure what I'm going to do in the garden this year but I can use the lessons learned in 2018 as I start my planning for 2019.

### **Lessons Learned from My 2018 Garden**

1. It's easier to squish asparagus beetle eggs than asparagus beetles.
2. Broccoli and squash are not good companion plants; they crowd each other out

- and someone doesn't get enough sun.
3. Onions grown from seed can be planted more closely together than the packet suggests.
  4. Beets grow really well under Brussel sprouts.
  5. Miniature sunflowers grown in the vegetable garden seem to attract birds, which pick caterpillars off cruciferous plants.
  6. Similarly, adding a bird bath brought a lot more visitors to my garden.
  7. Squash Vine Borers can be removed without killing the plants. Some winter squash varieties can be started in July to avoid the whole ordeal.
  8. Longer-growing crops, like parsnips, should grow on the north end of the garden to avoid blocking sun to heat-loving plants like peppers.
  9. Japanese beetles eat green beans.
  10. You can grow potatoes in a pot but you won't get as many as you do if they are grown in the ground.
  11. 30 pounds of sauce tomatoes turns into 5 quarts of sauce. Somehow I thought I'd get more.
  12. Brussels sprouts don't form nice heads if it's too hot at the end of the growing season. (The middle of September was in the 90s when the plants were forming sprouts.)
  13. Birds will eat cover crop seeds.
  14. Winter squash can be eaten when green and immature; they should be treated similarly to summer squash, though it's a good idea to peel them first.

## **Roasted Cauliflower and Parsnip Soup**

Winter weather makes me crave soup and the new year makes me want something a little healthier than the horde of cookies that followed through December. This recipe fulfills both with the use of a seasonal winter vegetable. I know I've said it before, but parsnips are a real delight. I encourage everyone to try them. Pair this with a warm loaf of bread. (Those take-home-and-heat loaves are great for this.) If you aren't a fan of pureed soups, only blend part of the vegetables, leaving some chunks of cauliflower and parsnip in the bowl.



## Ingredients

**1 head cauliflower florets (about 3 1/2 cups), roughly chopped**

**2 parsnips, peeled and roughly chopped**

**2 shallots, peeled and quartered**

**3 garlic cloves, peeled and smashed**

**2 tablespoons minced thyme, plus more for garnish**

**3 tablespoons extra virgin olive oil**

**1/2 teaspoon cumin**

**1/2 teaspoon paprika**

**3 cups vegetable or chicken stock**

**1/4 cup sour cream**

**salt and pepper to taste**

## Instructions

**Preheat oven to 375°F.**

**Spread cauliflower, parsnips, shallots, garlic, and thyme onto a baking sheet, in a single layer, and drizzle with oil. Sprinkle with cumin, paprika, salt and pepper and toss everything together until the vegetables are well coated with oil.**

**Roast vegetables for 25-30 minutes, tossing vegetables halfway through.**

**Meanwhile, pour stock into a medium pot and bring to a simmer.**

**Once vegetables have roasted through and stock is hot, transfer both the vegetables and 2 1/2 cups stock into the well of a blender. Securely fasten the lid, but remove the small, plastic center-top and replace that with a kitchen towel with your hand securely over the towel. (This allows the steam to escape without a soup ‘explosion’ occurring).**

**Puree mixture until smooth. Add more stock if necessary.**

**Transfer the mixture into the pot that the stock was in and bring to a light simmer. Stir in sour cream and season with salt and pepper.**

**(Optional) Top each bowl with a drizzle of extra virgin olive oil and fresh thyme leaves. Serve.** 

**Source: <http://www.spoonforkbacon.com/2014/01/roasted-cauliflower-parsnip-soup/>**

**Seasonal Produce: Cabbage, winter squash, carrots, parsnips, turnips, rutabagas, Brussels sprouts**

# Plant "Imagination"

## *Dianthus gratianopolitanus* 'Firewitch'



**Common Name: Cheddar Pinks**

**Shocking magenta-pink, upward-facing blooms which exude the scent of cloves appear in masses above silvery-blue mats of evergreen foliage. Each of the 5 petals have serrated edges, looking as if they have been trimmed with pinking shears, hence the common name 'Pinks'. If deadheaded, this species will flower heaviest in early summer and again in fall.**

**Cheddar Pinks are native to Cheddar Gorge, England, the same town which is famous for its cheddar cheese.**



# Taste That!

## **Red Pepper** Asiago Gourgere Bites

**Yield: 72 bites**

**4 Large eggland's best eggs**

**1 cup water**

**½ cup unsalted butter**

**1 cup all-purpose flour**

**½ tsp garlic salt**

**1 cup (4 oz) finely shredded Asiago or Parmesan cheese**

**½ cup finely chopped red bell pepper**

**2 Tbsp finely chopped fresh basil**

**Heat oven to 400 degrees F. Line baking sheet with parchment paper. Set aside.**

**Place water and butter in heavy 2 quart saucepan. Cook over medium heat 6-8 minutes or until mixture comes to a full boil.**

**Reduce heat to low, stir in flour and garlic salt vigorously until mixture leaves sides of pan and forms a ball.**

**Remove from heat. Add on egg at a time, beating well after each addition, until mixture is smooth.**

**Stir in cheese, bell pepper and basil.**

**Immediately drop dough by rounded teaspoonfuls onto prepared baking sheets.**

**Bake 18-22 minutes or until golden brown. Serve warm**

## 2019 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](mailto: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.