



Lake Owasso Garden Club

November

Monday, November 13, 2017

6:30 Social - Member provided snacks

7:00 Meeting - "All About Air Plants"

For our November event, we've invited Britta Wilson, from Iron Violets Design Studio back to talk to us about Tillandsias, commonly known as Air Plants. Britta was supposed to visit with us in January when the blizzard that night kept her away. We're thrilled to have her back. These small terrariums are an easy way to add some green to the upcoming winter months.

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

Presidents Message

*Last meeting of the year already, how quickly the year goes by.
We have two months until Christmas. So much to do.*

*The 30 day outlook calls for highs in the 40s so our long growing season is over.
About the only negative was the early hail that decimated the foliage plants.
Next time will have to try the cutting them off to see how well hostas regrow.*

Ron Kvaas

Treasurer's report

The TCF bank account balance is \$13,600 as of 10/11/2017

Secretary's report

Meeting notes: October 9, 2017 Members Present: 21 Non Members: 2

The Speaker for the evening was Larry Cipolla (HCMG) who spoke about Hydroponic Gardening. Hydroponic Gardening is a proven, water-based method of growing plants without soil. Larry discussed the benefits and various methods he has perfected.

Ron Kvaas, president, called the meeting to order.

- **Kirsten presented the proposed 2018 budget. She talked to all the committee chairs to get input. We have a net gain for 2017 because the speakers cost less than expected and we had a very successful flower sale. Dick sent the budget to everyone on Oct. 13 for review. We will discuss and vote to approve it at the November meeting.**
- **The Federated Quarterly meeting is Saturday, October 21. Registration needs to be postmarked by October 13, 2017.**
- **Brianna has arranged to have a demonstration on making air plants at the November meeting. Bring your checkbook, you may want to buy one.**
- **There was a Board meeting for idea generation. These are some of the ideas for consideration:**
 - > **Membership: have a guest night; each member brings a guest to a given meeting.**
 - > **Marketing: we can have a page on the City of Shoreview's website.**
 - > **Marketing: we can put in one announcement a year in the City of Shoreview's quarterly publication. We can announce the Plant Sale in the issue due January 2018.**
 - > **Marketing: We can put the Plant Sale in the Roseville Parks and Rec events bulletin; this is due mid- February.**
 - > **Meetings: We could take 10 minutes at each meeting for questions and answers. We could fill out note cards beforehand, pick a couple, see if the club members have answers.**
 - > **Meetings : January - have Garden New Year's Resolutions. Brianna found this idea in the archives.**
 - > **Programs: Hold one on houseplants or indoor gardening and sustainability**
 - > **Programs: Members helping members with yard work as needed.**
- **For "Members Helping Members", Joyce and Kirsten helped Rose Diefler with some yard work recently. Let Joyce know if you are interested in helping.**
- **The Flower Show dates are wide open. The Committee members are Beth, Noreen, Patty, Rose, and Wendy. There was discussion about the best dates. Summer is still the best time for the most flowers so mid-July was picked. There may be a couple of mini-workshops on flower arranging.**
- **If you have any ideas for 2018 speakers or topics, please let Brianna know.**

- Bring your checkbook to the November meeting to pay for the annual dues (\$25) and the Christmas party.
- The 2018 Officers were voted on and approved.
 President - Ron Kvaas
 Vice- President - Brianna Gohde
 Treasurer - Lorene Roste
 Secretary - Dot Stewart
- Thanks to Joyce, Marcy, and Dot for the tasty treats.

REMEMBER!!! our Holiday Party!!

Lake Owasso Garden Club

When: Monday, December 11th, 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.

Please sign-up at the November 13, 2017 meeting or call:

Theresa Malone 651-631-9260

"Just Add Water"

Articles and Photos by Soni Forsman

'Chiquita Punch' -- a tropical drink, a plant?

It's a plant - Canna 'Chiquita punch.' With brilliant orange flower lightly sprinkled with yellow against a backdrop of bright green foliage, it commands attention. This canna is a dwarf variety, attaining a height of two to three feet, making it perfect for a small or container water garden.

When my order of water hyacinth and water lettuce arrived in late-May, it was like Christmas. Opening the larger than normal box, there was my order plus eight different marginal plants to grow out. There were two plants of some of the varieties. Canna 'Chiquita punch' was one of those. I may write about the others for future newsletters.

I've grown cannas but probably not for 10 years. They were the taller varieties, cultivars from Longwood Gardens - 'Endeavor' (red) and 'Erubus' (salmon-pink). As I tired of over wintering tropical marginal plants, the cannas and lots more became casualties of a gradual downsizing. For many winters, my laundry room was cluttered with buckets and stock tanks filled with plants. Last winter there was only one. There will be two this year. 'Chiquita punch' is a keeper.

It began blooming in mid-August and continued until the frost slowed it down. This small canna needs sun and warm weather, 80 degrees or better. Its identification tag recommends growing it in water up to 5 inches. I grew mine with water barely over the top of the growing container. It also said it 'can be grown in wet ground.'

Even before I harvest the tuber, I'm thinking about next spring - mixing and matching this dwarf canna with what other water plants in a large container? I have all winter to think about the possible combinations.



Canna 'Chiquita punch'



Canna 'Chiquita punch' at about 30 inches

"Brianna's Kitchen Garden"



Brussels Sprouts & Kielbasa

Serves 4

I'm a big fan of Brussels sprouts, which is a surprise because I'd never eaten one before I was 25. (They were in a casserole at a Thanksgiving dinner. I remember thinking, "Neat! These tiny cabbages taste a lot like broccoli.") Now I grow them and they are beautiful and large plants. They stay pretty small under late August when they suddenly shoot up another foot and fill in with delicious sprouts where the leaves grow from the center stalk.

The mature Brussels sprout plant is 3-feet around almost 4-feet tall! And every sprout is delicious. I leave the plants outside as long as possible, harvesting only enough for a meal at a time until just before everything freezes solid, usually sometime in early-mid November. Then I leave them in a cloth bag in my crisper drawer and happily pull from them until February, though it's a good idea to go through every now and again to remove the ones that don't look so good.

Brussels sprouts are fabulous when sliced in half and cooked with bacon. However, this recipe simplifies things by using kielbasa and by putting them in the oven. Personally, I add slices of onion to the cookie sheet because they caramelize while baking but you can add almost any vegetable to the tray. Just make sure to give the Brussels sprouts a shot.

Ingredients

- 1½ pounds Brussels sprouts, trimmed and halved
- 2 Tbsp olive oil (or bacon grease if you have any)
- 1 tsp paprika (optional)
- 1/2 tsp kosher salt
- 1½ pounds kielbasa, halved lengthwise, then cut into 2-inch long pieces

Instructions

- Arrange a rack in the middle of the oven and heat to 400°F.
- Place the Brussels sprouts, olive oil, paprika, and salt in a large bowl and toss to combine.
- Transfer to a rimmed cookie sheet and spread into a single, even layer. Roast for 10 minutes.
- Remove the cookie sheet from the oven and flip the Brussels sprouts as best you can. Then push them to one side of the pan.
- Place the kielbasa on the now-empty side of the pan, cut-side down.
- Return the baking sheet to the oven and continue roasting until the Brussels sprouts are browned and the kielbasa is heated through with crisp skin, about 10 minutes.
- Enjoy!

Source: <http://www.thekitchn.com/recipe-smoky-roasted-brussels-sprouts-and-kielbasa-234103>



Tucking the Garden into Bed

Every gardener has their own method of retiring the gardens for winter and there are a lot of guidelines for just about anything else you grow. Vegetables are no different though the end of season care is pretty easy.

Step 1: Pick the remaining vegetables. This includes the root vegetables that are enjoying the cool weather to sweeten. (See October's notes on Sweetness Day) As soon as the ground freezes, which usually happens in November, they will be stuck in the ground and will be lost. Don't let it happen to you.

Step 2: Pull out and cut down just about everything since almost all vegetables are annuals here in Minnesota. The exceptions are asparagus, garlic, and onions. I leave my asparagus plants up during the winter as they act as a windbreak during the cold season and then cut them down in the spring. Vegetables like garlic and onion are often planted in the fall. They will die back during the winter and start over in the spring. Everything else will need to come out.

Step 3: The last thing to do before winter is insulate the beds. Without the plants on top, your garden soil is exposed to the cold and wind of winter and that's not good for it. Rake your leaves (or bags of leaves) on top to act as an insulating layer for the months to come. You'll remove them in the spring when spring arrives. If you mulch your leaves beforehand, you can leave them on the garden bed and they will compost in-place, adding fertilizer to your garden without needing to do anything more.

That's it. Your vegetable gardening season is complete for the year. Great job!

Ready for harvest in November: Beets, Brussels Sprouts, Cabbage, Carrots, Kale, Leeks, Parsnips, Potatoes, Rutabagas, Turnips, and Winter Squash (acorn, butternut, pumpkin, etc).

Plant "Imagination"



MOSAICANADA150 GATINEAU 2017

There were 32 such sculptures all made of plants on a frame. The building in the background gives you a perspective of the size. This is done every 4 years somewhere. Notice the waterfall and part of a large pond.

Where: *Gatineau Park – just outside Ottawa, Canada*

Presented by Mosaicultures Internationales De Montreal



Anne Of Green Gables

*Part of **Canada's** 150 year celebration*

*Again compare the size to the trees in
the background*



*Sculpture, Kingsbrae Gardens,
St. Andrews, New Brunswick*

*Many sculptures throughout the beautiful gardens,
so hard to choose just one*

Taste That!

Chocolate Mice



Rated: ★★★★★

Submitted By: Rosina

Photo By: cocococo

Prep Time: 20 Minutes

Ready In: 2 Hours 20 Minutes

Servings: 12

"Kids will love these, they are whimsical and fun. Cute chocolate mice rolled in confectioners' sugar or chocolate cookie crumbs are very realistic."

INGREDIENTS:

4 (1 ounce) squares semisweet chocolate

1/3 cup sour cream

1 cup chocolate cookie crumbs

1/3 cup chocolate cookie crumbs

1/3 cup confectioners' sugar

24 silver dragees decorating candy

1/4 cup sliced almonds

12 (2 inch) pieces long red vine licorice

DIRECTIONS:

1. Melt the chocolate, and combine with sour cream. Stir in 1 cup chocolate cookie crumbs. Cover and refrigerate until firm.
2. Roll by level tablespoonfuls into balls. Mold to a slight point at one end (the nose).
3. Roll dough in confectioner sugar (for white mice), and in chocolate cookie crumbs (for dark mice). On each mouse, place dragees in appropriate spot for eyes, almond slices for ears, and a licorice string for the tail.
4. Refrigerate for at least two hours, until firm.

Line an old shoe box with tin foil and poke air holes in the top. Then, add some chocolate sprinkles to the floor of the box. Serve the mice in the box and it will look like they've been living there for awhile.

Made tails out of caramels as suggested by others with great results. A small knife to pierce the dough for the placement of ears, tail and eyes made assembly easy. Use pink pearl candies for eyes. Mice can be made a couple days ahead and kept in the fridge but caramel tails will get soft so do not add until day of the party.

Tails can be made ahead as well but store alone. These are well worth the effort. For those unfamiliar with chocolate wafers Nabisco (R) makes Famous Chocolate Wafers.

I have no clue what chocolate wafer cookies are, so I used Oreos (cream and all, crushed them in food processor until very fine). I used the crushed oreos again to roll them on. For brown mice I rolled them in baking cocoa powder. I did try the confectioner's sugar for white mice but they didn't look right at all because the "background" is too dark. I made 4 tails out of one caramel candy by cutting in quarters and heating them in microwave for a few seconds. I attached the tails before rolling the chocolate bodies in the cookies/cocoa. I had to shove some of the tail inside the body so they would stay attached. I made 18 mice out of this recipe. Try not to handle the "dough" too much, the heat of your hands will melt them and make them harder to handle. I used crushed teddy grahams for tan/beige colored mice.



<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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