

Lake Owasso Garden Club

November eNewsletter



Next Meeting:

November 12, 2018

NEW LOCATION:

Centennial Methodist Church 1524
County Road C2 West Roseville,
Minnesota 55113

6:30 – Social,
Snacks Provided

7:00 – Lecture



Have a Wonderful Thanksgiving

Our meetings on 11/12, will be at Centennial Methodist Church - See address above.

November Event Introduction – Designing an Evolving Garden

Kate Netwal from the Hennepin County Master Gardener Program will share advice on designing an Evolving Garden. The Evolving Garden is focused on bringing awareness to the challenges gardeners face as lifestyles change, as we age, and the environment around us changes. The talk will focus on techniques and strategies to employ now to create a landscape that is sustainable for the gardener through the many changes in life.

October Meeting Recap

Matt Schuth, a naturalist from the MN Arboretum came to talk about some of our local MN flora and fauna, bringing a number of specimens to see and pass around. His talk covered stories, histories, myths, and facts about the different species. Schuth also had copies of his book, Nature at Our Doorstep: Observing Plants, Birds, Mammals, and Other Natural Phenomena Throughout the Year available for sale.

UPCOMING EVENTS

Jim Ault on Hybridizing Lilies
Saturday November 10, 2018

1:45 -3:00 PM

Bachman's Heritage Room
6010 Lyndale Ave. S.
Minneapolis, MN 55419
North Star Lily Society free educational event

Jim Ault, Chair and Manager, Chicagoland Grows® Plant Introduction Program at the Chicago Botanic Garden, will speak about his work in hybridizing lilies. He has worked with Oriental--Trumpet crosses, as well as trumpet and Aurelian lilies. Jim grows a large number of lilies and orchids in his home garden. Jim Ault's current research focuses on taxa indigenous to North America. "We have a wealth of naturally occurring plant taxa that are still largely unexplored as subjects for garden cultivation." He was responsible for the first forays into developing new cultivars of coneflowers. In 2009, Jim was awarded the American Horticultural Society Luther Burbank Award, an award that recognizes extraordinary achievement in the field of plant breeding. If you want to see a preview of Jim Ault, go to You Tube and search Jim Ault lilies.

www.northstarlilysociety.com

Pollination Video from the Maplewood Nature Center

I thought you might like this video on pollinators our staff put together!

Karen Wachal

<https://www.youtube.com/watch?v=qJFW3unAF4E&feature=share>

White Bear Lake Seed Library

is now listed on <http://www.crosspollination.weebly.com>

Presidents Message

Chocolate Joe Pye weed, sedums and mums are about all that is left in perennial blooms. Still have four big annual pots in bloom and just can't pull them up yet.

Looks like enough moisture in the ground for the trees although conifers can always use a little more.

The task of fall cleanup and putting the yard to bed is in progress. It is a long six months until May.

November will be my 24th meeting as President.

It has been an enjoyable experience, I would go back and do it again.

Thanks to all for your good assistance.

NOVEMBER in Minnesota

Average High: 41°F

Average Low: 26°F

Average Rainfall: 1.77 in.

Average Snowfall: 9 in.

November 1, 2018

Sunrise 7:51 am DST

Sunset 6:00 pm DST

Day length 10:09.27 hours

November 30, 2018

Sunrise 7:29 am

Sunset 4:32 pm

Day length 9:03.24 hours

Ron Kvass, November 2018

Treasurer's Report

Lake Owasso Garden Club Monthly Financial Report

Balance on: 10/01/18	\$15,121.17
Income:	
Membership dues	445.00
Expenses:	
October Speaker	100.00
Gifts for summer garden tour hosts	120.00
Supplies for traveling host meeting box	18.00
Bank fee	2.00
Balance On: 10/31/18	\$15,326.17

Lorene Roste

October 2018 Secretary Report

Lake Owasso Garden Club Meeting

Monday, October 8, 2018

- Ron began the meeting with the official voting in of the 2019 office bearers:
President – Brianna Gohde

Vice President – Joyce Lasecke

Secretary – Vatsala Menon

Treasurer – Lorene Roste

He welcomed the incoming officers and thanked the nominating committee for a job well done.

- Kirsten, walked us through the 2019 Budget Proposal. Discussions with suggestions for minor changes were proposed. Voting will be done at the next month's meeting.
- The garden club participates in many events during the year. It was important to open a discussion to prioritize events that was most meaningful to all members. The need for active participation is also pertinent.
 1. Making garlands for the renaissance festival is getting limited participation. Ron volunteered to speak with Bonnie, the person in charge.
 2. June 24th 2019 is the Rose Parade. We need a chair for that event. Wendy is willing to help, but prefer to not be the chair of the event. Please come forward and offer your services.
 3. Christmas tree decoration at the Harriet Alexander Nature Center is a fun 2-hour job. Since Joyce is the Vice President, she is looking for someone to take her position as the chair. The previous committees have kept detailed notes. With a few helpers it promises to be a rewarding endeavor.
 4. There is also a need for Auditors. Anyone with a head for numbers might want to snatch this position.
 5. If you have a desire to get creative during the long winter months...take up the challenge to chair and design the annual bed at the Arboretum. Char and Patty Sullivan along with many of our members have years of experience with plants and design. They will help you every step of the way.
 6. Ron will be the Federated representative and Kirsten will represent the Horticultural Society.
 7. The request for maintaining a telephone tree position seemed archaic, so it will be removed from the list.
- Jim and Lorene have generously offered to host the Annual Christmas Party at their home- 885 Brenner Ave in Roseville on December 10th. We appreciate this very thoughtful gesture. The meal will cost approximately \$20 per person. Irene has seen the menu by the caterers and seemed very pleased with the possibilities.
- October 20th, is the Federated Fall Quarterly Meeting.
- The Horticultural Society has a Webinar on October 9th.
- Ron reminded us that Rose's estate donated \$75 towards the Lake Owasso Garden Club. Suggestions about doing something meaningful to her were discussed. Plant a tree, adding a brick to the Arboretum. The budget is \$100.
- Joyce has a person to help with yard work. Please call her for more information
- Reminder to pay our dues.
- Meeting closed with Ron thanking the hostesses, Patsy, Beth and Irene for the delicious treats and reminding everyone to sign up for treats with Rebecca for the next year. Ron also thanked the Centennial Methodist church for providing us the space to host the last few meetings. We will be back at the original space for the next meeting.
- Until next time.

"Just Add Water"

Articles and Photos by Soni Forsman

Lotus Pods Decorate Winter Containers

Don't throw the dried lotus seedpods; re-purpose! In the summer, the pods hold viable lotus seeds. By fall, the mature seeds have fallen out, leaving behind empty pods.

The dried pods are commonly used in indoor fall and winter floral arrangements. Now, the seedpods are readily available at garden centers to use as accents in outdoor winter containers. Left natural, painted gold, silver or white, they bring interest to a container of evergreens. I have used my dried pods outdoors for many years. The first year I was not sure they would hold up to a long Minnesota winter. They did and now they feature prominently in my winter containers of mixed evergreens.

In addition to the dried pods, the only materials needed are a package of three-foot bamboo plant stakes, preferably tan in color, and hot glue. The stakes should have a small diameter, one-quarter inch.

Directions:

- **Cut the petiole off at the base of the pod.**
- **Drill a hole in the base slightly larger than the diameter of the stake.**
- **Work the stake into the predrilled hole and hot glue. I prefer clear glue to white.**

When the glue is thoroughly dry, the pods are ready to go outside. The plant stakes can be cut to lengths. When I disassemble the container in the spring, I remove the pods, keeping the stakes for another year. Happy decorating!



Lotus pods topped with fresh-fallen snow.



Lotus pods prepped for new stems.



Bamboo plant stake hot glued into the base of the lotus seedpod.

"Brianna's Kitchen Garden"

Wild Rice and Vegetable Casserole

As soon as Halloween ends, I starting thinking about Thanksgiving. I think that's normal. Who doesn't look forward to a feast of delicious food? Consider adding this to your table this year. It's very similar to wild rice soup. (In fact, I think you could use this same recipe just with more broth and some diced turkey to make a very fine soup.) Even my pickiest eaters enjoyed this, with 2 asking for the recipe to take home.

Cooking the wild rice takes the most time. After that, everything else comes together pretty quickly.

Ingredients:

- 1.4 Tbsp butter
- 2.1 onion, diced
- 3.2 cloves garlic, minced
- 4.2 carrots, diced
- 5.2 stalks celery, diced
- 6.8 oz. button mushrooms, diced
- 7.1/2 tsp salt
- 8.1/4 tsp dried thyme
- 9.1/4 tsp dried sage
10. 4 Tbsp flour
11. 1 cup vegetable or chicken broth
12. 1 cup whole milk
13. Pepper, to taste
14. Salt, to taste
15. 4 cups COOKED wild rice, unseasoned
16. 3 oz. fried onions



Instructions:

1. Cook the wild rice according to the instructions on the package.
2. Preheat the oven to 350°F.
3. Add the butter, onions, and garlic to a large pot and sauté over medium heat until the onions are soft and transparent.
4. Add the carrots and celery to the pot and continue to sauté.
5. Add the mushrooms to the pot along with the salt, thyme, and sage. Continue to sauté until the mushrooms have turned brown and completely wilted.
6. Add the flour to the pot and stir it around. Cook for about 2-3 minutes more, or until the flour coats the bottom of the pot and begins to turn a light golden color.
7. Whisk in the vegetable broth, making sure all the flour dissolves from the bottom of the pot. The mixture should thicken fairly quickly.
8. Once thickened, whisk in the milk and allow it to come up to a simmer again.
9. Once simmering, turn the heat off, taste, and add salt or pepper as needed. (*You want the sauce to be slightly on the salty side so that the flavor doesn't dilute too much once the rice is added.*)
10. Stir the cooked rice into the pot with the sauce and vegetables.
11. Transfer everything to a 2 to 3 quart casserole dish and top with the fried onions.
12. Bake the casserole in the preheated 350°F oven for 25-30 minutes, or until the sauce is bubbling up around the edges and the fried onions have turned deep golden brown. Serve hot.

Source: <https://www.budgetbytes.com/wild-rice-vegetable-casserole/>

Squash Stories



I love my winter squash (**bush-type acorn squash *Honey Bear* is my favorite**) but despite its relative ease to grow, I've had all sorts of problems this year. From one gardener to another, I'm comfortable sharing them with you and know that no one will judge me harshly.

If you remember from earlier this year, I was on the watch for Squash Vine Borer beetles. Well, I found them. Or rather, *they found me*.

In late June, earlier than I expected, the females arrived and deposited dozens of eggs on my young plants. Using masking tape, I removed as many as I could find. *Fun fact:* They don't just lay eggs at the base of the plant; I found eggs on the vines and leaves as well. To block the beetles. I created a mesh row cover for the plants but that failed. Eggs hatched into grubs who bored into the vines. The plants started to wilt. This was early July.

Honey Bear has a short growing season for winter squash, only 85 days. I took the chance and started a 2nd crop in early July. The idea was that these new plants would still only be seedlings when the Squash Vine Borer adults died out for the year. (They only live 4-6 weeks.) In the meantime, I pulled out a kitchen knife and a tweezers and conducted surgery on my first crop. Slicing vertically along the base of the vines, I removed 7 borer grubs from inside my 8 plants. Applying a thick compost-Band-aide, I waited to see if they would survive. I'm thrilled to say that they did! Before long, the plants started flowering and producing fruit.

At this point in their maturity, I learned that I was in fact growing 2 types of winter squash. Half of my first crop had different-colored leaves and started vining across my garden – a tripping hazard for sure! It wasn't until early August that I was able to determine that I was growing butternut squash. My best guess is that there were seeds in the compost I used before planting. My compost; my fault, but who can complain about more squash?

All the acorn squash – now 16 plants – reached maturity but one day in late August, they began to sag. It was too late in the season for it to be borers again so I started checking the leaves. Sure enough, I found a half dozen clusters of Squash Bug eggs, one of which had hatched into tiny nymphs that were sucking the life from my plant like aphids. A few pieces of Duct-tape took care of them without damaging the leaves. (The eggs are very hard to squish. The nymphs are easy to squish.) The rest of the plants survived and I was able to harvest over 24 pounds of small single-serve fruit by the end of September.

The butternuts were not so eager. After weeks of both male and female flowers (all of which aborted during August), the vines set fruit in the *middle of September*. After the

heat of Labor Day and the following cold snap in early September, almost 20 small squash appeared on the vines. The best information I could find suggested that, once set, butternuts needed 55 days to reach maturity. “All right,” I thought. “No problem as long as we have another long fall.”

You know how that went

Starting with our first frost on September 28th, I went out every night and every morning to cover and uncover the plants, trying to keep ice from reaching the leaves and killing the tender vines. As the cold stretched into the 2nd week of October, I knew the fruit would not reach maturity. There wasn't enough sunlight or heat for these mostly summer plants to grow. But I didn't want to compost them. I did more research. Another *Fun Fact*: Immature winter squash can be eaten like summer squash. That's right! Peeled and seeded, you can turn green butternut squash into zucchini bread. (Which I did. It was delicious.) I picked all of the fruit, getting over 50 pounds from the volunteer vines, and shared them with friends and neighbors in the mood for zucchini bread, ratatouille, stir fries, and other more summer-like fare.

And that's the end of my squash adventures for 2018:

20 plants

8 planned,

8 contingency,

4 volunteers

75 pounds of produce

2 bothersome insects – Squash Vine Borers in June and Squash Bugs in August

Hours of research

Sounds like a hassle, I bet you're thinking. Maybe. But I learned a lot and I get to eat all of these delicious squash. I'm better prepared and know what to look for. I'll absolutely grow squash again next year. That's part of the fun in gardening; continual learning, experimentation, and (for vegetable gardeners) harvest.

Plant "Imagination"

Balloon Flower

Take your fall flower garden to new heights with *balloon flower*. Named for its eye-catching balloon-shape flower buds, balloon flower provides a burst of welcome color in the late-summer garden. An easy-care perennial, balloon flower, which also goes by its genus name *platycodon*, develops quantities of dark blue, pink, or white flowers.



Platycodon 'Sentimental Blue'

The plants grow 12 to 20 inches tall and thrive in any sunny or partially sunny location. Balloon flower also makes a wonderful cut flower. And, it's deer resistant, too! Zones 3-8

Taste That!

Spiced Applesauce Bread

1 ¼ cups unsweetened applesauce (preferably homemade)	½ tsp. cinnamon
½ cup granulated sugar	¼ tsp. salt
½ cup brown sugar	¼ nutmeg
½ cup cooking oil	¼ tsp. allspice
2 eggs	½ cup chopped pecans
3 Tbl. milk	½ cup finely chopped apple (optional)
2 cups all-purpose flour	¼ cup chopped pecans
1 tsp. baking soda	¼ cup brown sugar
½ tsp. baking powder	¼ tsp. cinnamon

In mixer bowl thoroughly combine applesauce through milk.

Combine flour through allspice. Stir into applesauce mixture; beat well. Fold in the ½ cup pecans & optional chopped apple.

Grease & line with foil two 7 3/8 inch x 3 5/8 inch loaf pans. Turn the mixture into these 2 pans.

Combine pecans, brown sugar & cinnamon & sprinkle over batter. Pat lightly.

Bake in moderate oven (350 degrees) for about 45-50 minutes. Remove from pan by lifting up on the foil. After 10 minutes pull the foil down & cool on rack.

When you line the pan with foil have it overlap on the sides so you can take it out of the pan by grasping the foil on both sides. The reason for the foil lined pans is that when I originally made it by turning the bread out of the pan too much of the topping fell off. Two small pans instead of one large one gives more surface for the topping.

Thank You, Evelyn Pallas for sharing.

Recipe was served at September meeting.

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About LOGC

Monthly Lectures/Meetings (September-May)

Where: **For November Meeting**
Centennial Methodist Church
1524 County Road C2 West
Roseville, Mn 55113

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.*