



Two Kids Under A Banana Leaf - Indonesia

Lake Owasso Garden Club

AUGUST

Lake Owasso Summer Garden Tours

Monday August 10th 6:30 Tour the garden of Angie Hoffman-Walters 2074 Cleveland Ave
North Roseville and Therese and Marti Malone 3223 West Owasso Blvd. Shoreview Mn

Treasurer's report

Balance is \$10,923.51

Presidents Message

Nature has continued to provide us an exceptional summer.

In the spring, we received enough moisture to break the statewide drought. The jet stream has kept the extreme southern heat from us, only two ninety degree days so far. Regular rainfall has meant very little watering.

Hopefully these trends will continue for the last of the four wonderful months that don't contain an R. We still have many of summer's good things to enjoy.

We came and they delayed the parade until after the storm and only the bands stayed for the parade competition. But we did take pictures and no one got struck by lightning.





*Flowers for Vets Project
Just Beautiful!
with many participants----
and judging from the smiles
a fun time for all!*



WOW!—I drove by to check it out
Nice presentation -
Good job ladies.

Plant "Imagination"



Arisaema dracontium (Green Dragon)

Green dragon, Dragonroot, Greendragon

Green Dragon is relatively rare. It has only one leaf stem that forks so that there appear to be two separate leaves, each divided into many unequal leaflets which are arranged like the upturned palm of one's hand on the tip of the forked stem, which is sometimes 20 inches long. A separate flower stalk holds the perennial's unique blossom. A greenish, long-tipped spadix that resembles a large flickering lizard's tongue (the dragon's tongue) protrudes several inches beyond a narrow green spathe. It is a narrow, greenish, hooded, cylinder with a long, upward-pointing tongue. There are numerous tiny flowers crowded onto the 6-inch-long lower stem, the lower part of which is enclosed within the leaf stem. The white flowers are very small, with no petals or sepals. Orange-red berries follow.

Taste That!

Caribbean Sticky Rice

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: 5-6 servings

Ingredients

- 1 1/2 c. water
- 1/2 c. coconut milk
- 1 c. jasmine rice
- 1 can of black beans
- 1 mango
- 1/2 loose c. fresh cilantro, stems removed
- 1 tbs. sea salt
- 1/8 tsp. cracked black pepper
- 1/8 tsp. nutmeg
- 1/4 tsp. coriander

Instructions

1. Add the water and coconut milk to a medium pot and bring to a boil over medium heat.
2. Once the liquid is boiling, turn down the heat to medium-low and add the rice. Cook the rice until it is soft, about 20 minutes. Fluff with a fork halfway through cooking. Once done, remove the rice from heat.
3. Drain the black beans of their liquid and rinse them well in a colander. Add the beans to a large bowl.
4. Add the coconut rice to the bowl with the beans.
5. Peel the mango and cut it into 1/2 inch cubes.
6. Add the mango, cilantro, and seasonings to the beans and rice.
7. Gently mix with a large spoon.
8. Serve and enjoy!



<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_CgstdE81dUVQNEFrblNUSDBWd250QIpGYWc

OUR MEETINGS ARE HELD AT,

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

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.

President	Ron Kvass	rgkvaas@msn.com	Phone 651-734-8480
Vice President	Rebecca Patient	bbpatient@gmail.com	Phone 651-647-9034
Secretary	Lois Witzel	jolowitzel@gmail.com	Phone 651-484-1885
Treasurer	Evie Larson	eviel3@yahoo.com	Phone 651-633-4434
Editor	Dick Flipp	raflipp@comcast.net	Phone 651-484-4123