



MERRY CHRISTMAS TO ONE AND ALL

Lake Owasso Garden Club

DECEMBER

Holiday Party!!

Lake Owasso Garden Club

When: Monday, December 8th, 2014

Time: 5:30 - 8:00 pm

Where: Little Venetian Restaurant

2900 Rice Street, Suite 240

Little Canada, MN 55113

Phone: 651-486-7719

<https://www.littlevenetian.com>

Buffet \$18

Includes: 2 pastas (Red & Alfredo) Chicken Parmesan, Salad, Bread and Spumoni for dessert. Pop, coffee or tea, taxes and tips are also included.

Please sign-up at the November 10, 2014 meeting or call:

Theresa Malone 651-631-9260 or Patsy Costello 651-231-4217

LOGO CONTEST!

Most groups have a logo and it's time for us to develop our own. It will catch eyes on the Cross Pollination web page and become an identifier in our handouts for plant sales, parades and flower shows. Sharpen your pencils and sketch our new logo. You know our club, think about a logo that displays our focus and mission. Don't worry about not being an artist; the sketch does not have to be perfect. Dick Flipp has a friend with the skill to create the final rendition of our logo. We need your ideas.

Submissions will be collected at our January and February meetings. You can submit one or more ideas. With each sketch submission enclose a paragraph explaining how the logo identifies our club. If you will be out of town, mail it to me or any friend in the club. (Wendy Lucas, 69 Jessica Ct., Little Canada 55117)

Who will be the judge? I'll be looking for a committee of people to narrow down the entries to the top three or four. The plan is to scan the images and explanatory paragraphs in the March newsletter so we can study them before we vote at the March meeting.

Besides bragging rights, a gardening prize will be awarded for the winning entry. We have a club of creative people who are amazing. I'm excited to have us create our own logo!

Wendy Lucas
President of LOGC

Secretary Report

Minutes of Meeting, November 17th, 2014

25 members present

Wendy Lucas brought the meeting to order @8:20

A signup sheet was passed around for the Holiday Party @ the Little Venetian Dec. 8th.. If you are planning on attending and you were not at the meeting, e-mail Patty Costello. Cost is \$18.00 payable at the door.

The FGCM is now charging \$8.00 to cover the cost of mailing the Garden Dirt. A signup sheet was passed around to receive it through e-mail with no charge. If you did not attend the meeting contact Evelyn Larson and let her know what your intentions are.

A signup sheet for hostesses for the coming year was passed around. The January meeting is covered.

There were several logo designs at the meeting and Angie Hoffman-Walter, who has a degree in Graphic Design, has agreed to go over them and scan and send them to the garden club members for a vote in January. Kirsten Engelbrecht presented the slate of officers to the club. With a show of hands it was voted on and accepted.

Ron Kvass- President

Rebecca Patient-Vice President

Lois Witzel-Secretary

Evelyn Larson-Treasurer

Kirsten passed around the budget for 2015. Lois Witzel made a motion to accept the budget and Sally Gutierrez seconded it.

Our very own Wendy Lucas and Beth Oelke put on a wonderful demonstration on flower arranging. They were very thorough with design and use of materials. All your efforts were much appreciated.

Respectfully submitted,

Lois Witzel, secretary

Treasurer Report

Balance for November is \$10,116.31 - We got paid \$140.00 for the Garlands we made for the Renaissance.

Annual LOGC membership dues (\$25 or \$15) and the MSHS dues (\$37) can be given to Evie Larson or Kirsten Engelbrecht at the next meeting.

Plant "Imagination"



American holly (*Ilex opaca*)-zone 3

Most often used for decorations along with the English holly (*Ilex aquifolium*) – zone5.

Holly bushes in your yard can add structure and a splash of color in the winter and a lush, green backdrop for other flowers in the summer.

Care of holly bushes: Plant holly bushes in either the spring or fall because the relatively low temperatures combined with higher rainfall will make settling into the new location much less stressful for the holly bush.

The best location for planting holly bushes is in well-drained but not dry, slightly acidic soil in full sun. Most hollies are very tolerant of less than ideal locations and will grow well in part shade or dry or swampy soil.

If you are growing a holly bush for its **bright berries**, you need to keep in mind that most holly varieties have **male and female plants** and that only the female holly shrub produces berries. This means that in the location where you would like to plant a holly bush with berries, you will need to plant a female variety and you

will also need to make sure that a male variety is planted nearby. Instead, you can also try to find holly varieties that do not need a male plant in order to produce holly berries.

Like other trees and shrubs make sure your newly planted holly bush is watered daily for the first week, twice a week for a month after that and, if planting in spring, once a week for the remainder of summer.

The care of holly bushes after they are established is easy. Fertilize your holly bushes once a year with a balanced fertilizer. They do not need to be watered in normal conditions, but if your area is experiencing a drought, you should give your holly bushes at least 2 inches of water per week.

When growing a holly bush, it also helps to mulch around the base of the holly shrub to help retain water in the summer and to even out the soil temperature in the winter.

Regular pruning your holly bushes will ensure that they keep a nice compact form.

If you find that your holly shrubs are being damaged in the winter by snow and wind, you can wrap the holly shrubs in burlap to protect them from the weather.

'LITTLE ONES'

It was a warm sunny day and it was wonderful being able to spend the entire day in the garden, but as the day waned so did my body as I began to tire from the long day. It was about then I heard the chirping of the little ones. Oh, the birds had been there all day along with squirrels and even a few wild turkeys not to mention the lone deer in the distance. But, this chirping was from Fernando and Tanaya as they came to say "Hi Neighbor!". Now Tanaya is about seven and Fernando is about five.

Tanaya wanted to know my name again as she told me she keeps forgetting. She thought that she should give me a different name so she could remember it more easily. It was decided that she would call me "Gardening Man". The questions came fast and furious. How do I know which ones are weeds? What's that one called? It took at least 45 minutes to answer all their questions. Tanaya was careful not to step on any plants and informed her little brother to be careful where he was walking. Mom must have taught them well. Tanaya decided that her favorite was the one that was not a Rose but smelled good and was just as pretty. She pointed it out to me and I told her that it was a Peony. Now Fernando asked me the name of every plant and so I asked him if he could read. He informed me that he could and so I pointed out that each plant in my garden had a plant label with its name on it. He pointed at a plant and told me that it was his favorite. Well what is its name I asked, and he told me it said "Holy Mouse Ears" -- He was close as it was a small Hosta called Holy Mouse Ears.

I was tired when they arrived but the joy in their little faces brought me back to life and the full day in the garden was a day to remember. Tanaya and Fernando have moved and I only see them when they come to visit now. But, the thrill of their return is amplified with a shrill high volume "Hi Neighbor!" as they carefully explore the garden after leaving their bikes in the middle of the street. Tanaya still likes the one that is not a Rose and Fernando the Holy Mouse Ears.

By 'Gardening Man'

Taste That!

Spicy Sausage, Potato & Kale Soup

Some help from the store can have this soup on the table in 30 minutes. Use low-sodium store bought chicken stock or broth. Buy the kale in the pre-washed, pre-cut sacks that are ready to go. If you are not a fan of pork sausage, a spicy Italian chicken sausage does the same trick. No one will know, and your family will love you for it.

Yield: 6-8 servings

Ingredients:

- 1 pound spicy Italian sausage (I used chicken but pork is good too)
- 2 tablespoons butter or olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 teaspoon salt, plus more to taste
- 1 teaspoon freshly cracked black pepper, plus more to taste
- 1/2 teaspoon crushed red pepper flakes, optional
- 2 large bunches of kale, stemmed and chopped, about 4 overflowing handfuls
- 1/4 teaspoon freshly grated nutmeg
- 4 medium or 2 large russet baking potatoes, sliced
- 8 cups chicken broth or stock, 2 boxes
- 1/2 cup heavy cream

Preparation:

1. Heat a large heavy-duty pot over medium-high heat. Once the pot has heated through, add the sausage, which you removed from the casing. Using a wooden spoon, begin to break up the sausage and allow it to cook, stirring occasionally, until it has fully browned. Remove the crisped sausage from the pot and transfer it to a plate or bowl. Set aside.

2. Lower the heat to medium, add the butter or oil and throw in the onions and garlic. Stir, scraping down the bottom of the pot picking up the browned bits of sausage with the back of a wooden spoon, and cook until soft and translucent about 3 to 5 minutes. Season with salt, pepper, and crushed red pepper flakes, if using. Continue to sauté until the onions have caramelized. Add the chopped kale in batches, allowing it to wilt down as it cooks. It might seem like a lot of kale but it will cook down, just like spinach! Add the nutmeg and stir. Cook the kale for another 3 minutes until it has turned bright green and completely wilted down. Throw in the sliced potatoes and cooked sausage.

3. Pour in the chicken stock or broth and bring it up to a boil. Lower the heat and allow the soup to simmer until the potatoes are cooked tender and soft. Taste the soup for seasoning, at this point you may add more salt, pepper or red pepper flakes, if desired. Once the potatoes are fully cooked, stir in the heavy cream. Serve right away with some bread on the side. Enjoy!



The **new** website is up and running – please check it out!!

<http://www.crosspollination.weebly.com> Once there, There you will find a link to:

The **new** 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 new LOGC website and go to crosspollination! It's so easy.

Our Google Doc

https://docs.google.com/spreadsheet/ccc?key=0AvDTcsB_CgstdE81dUVQNEFrBINUSDBWd250QlpGYWc

Address and directions for our meetings--

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	Wendy Lucas	wendylucas180@gmail.com	Phone 651-482-8592
Vice Presidents	Rebecca Patient	bbpatient@gmail.com	Phone 651-647-9034
	Angie Hoffman-Walter	hoffm011@umn.edu	Phone 651-639-9421
	Vatsala Menon	vatchimenon@gmail.com	Phone 651-490-0255
	Irene Brink	oreobrink@gmail.com	Phone 651-481-9399
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