



Nature Center Holiday Tree

LOGC has decorated a tree at the Harriet Alexander Nature Center for a number of years. Last year the center was remodeling, so we made nature type ornaments. This year we decorated the indoor tree with lights & nature themed ornaments. The workers this year were Wendy Lucas, Rebecca Patient, Bev Montain (chairperson), & Beth Oelke

WOW -- Nice Job Ladies!!!!

Lake Owasso Garden Club

DECEMBER

Holiday Party

December 14, Holiday Party 5:30-8:00 pm

Little Venetian Restaurant

2900 Rice Street, Suite 240

Little Canada, Mn, 55113

<https://www.littlevenetian.com>

Reservations by December 7 -- Theresa Malone 651-631-9260, or Anne Flipp 651-484-4123

Presidents Message

Before Thanksgiving and Christmas come, our garden club has much to be thankful for this past year.

- *We had one of our best plant sales ever*
- *For our gardens, a summer and fall of exceptionally mild temperatures and abundant rainfall*
- *New members*
- *Good tours and programs*
- *Generally good health*
- *We were able to contribute in several areas to our community*

2015 turned out well

I hope for the same in 2016

Treasurer's report

Balance is \$11,495.61

Secretary's report

Minutes of Meeting November 8th, 2015

28 members present

Ron brought the meeting to order at 8:25

Sheets on the budget were passed around and some discussion ensued over the cap on the sunshine committee as to how much should be allocated in the event a member should become ill or the death of an immediate family member. Our by-laws have a \$15-20 cap and a \$30.00 cap in the event a member dies. These figures were revised in 2000. Rose Diestler moved to accept the budget and Char Ethen 2nd it with the group to decide on what should be allowed for the Sunshine Comm. at a future meeting..... More to come.

New location for the plant sale in May will be at Lois Witzels. The decision was based primarily on location, location, location. County Road B-2 (824) is heavily traveled. Plant Sale Committee is Mary Fowler, Char Ethen and Ron Kvass.

Plants have been ordered from the Hosta Farm. This year may be the last year the LOGC will order plants at a discount as they will be merging.

Everyone should have their dues in payable to Evie Larson.

Mary Battee Shannon is asking all members to send her any pictures for the scrapbook either by e-mail or snail mail to her @7036 Logan Ave. South, Richfield, Mn. 55117 or mbattee@comcast.net.

January program for next year will be Heather Holm "Establishing friendly habitat". February meeting our very own Ron Kvass will do a presentation on flower and vegetable seeds. March will be plant photography.

Respectfully submitted,

Lois Witzel, Secretary

Sunshine

Do you know anyone in the club that could use a little cheering up? No need to let me know the reason. Is there a member you know who isn't feeling quite up to snuff, whether it be an illness, surgery or loss of a loved one? Please contact me, Char Ethen, by phone or email. I'm the current sunshine person.

I want the member to know we are thinking of them. 651-484-6473 or char.ethen@comcast.net.

Plant "Imagination

Evergreen Rosemary is an attractive evergreen shrub with needle-like leaves and brilliant blue flowers. The flowers of evergreen rosemary last through spring and summer, with a nice piney fragrance. This beautiful herb, mostly used for seasoning dishes, is also used as ornamental plantings in the landscape.

The scientific name for rosemary plant is **Rosmarinus officinalis**, which translates to “mist of the sea,” as its gray-green foliage is thought to resemble mist against the sea cliffs of the Mediterranean, where the plant originates.

Rosemary plants need well-drained, sandy soil and at least six to eight hours of sunlight. These plants thrive in warm, humid environments and cannot take extremely cold temperatures. In Minnesota, it's better growing rosemary plants in containers, which can be placed in ground and easily moved indoors during winter.

Rosemary prefers to remain somewhat on the dry side; therefore, terra cotta pots are a good choice when selecting suitable containers. These pots allow the plant to dry out faster. Thoroughly water rosemary plants when the soil is dry to the touch but allow the plants to dry out between watering intervals. Even indoors, rosemary plants will require lots of light, at least six hours, so place the plant in a suitable location free of drafts.

Rosemary plants are usually propagated by cuttings, as it can be tricky getting evergreen rosemary seeds to germinate. Successfully growing rosemary plants from seeds comes only when the seeds are very fresh and when planted in optimum growing conditions. Start new rosemary plants with cuttings from existing evergreen plants. Cut stems that are about two inches long and remove leaves on the bottom two-thirds of the cutting. Place the cuttings in a mixture of perlite and peat moss, spraying with water until roots begin to grow. Once roots have developed, you can plant the cuttings as you would with any rosemary plant.

Rosemary plants are prone to becoming root bound and should be repotted at least once a year. Yellowing of the lower foliage is an early indication that it's time to repot.



Taste That!

Apple-Sage Pork Chops

- Prep 20 m
- Cook 15 m
- Ready In 35 m

Ingredients

- 2 tablespoons flour
- 1 1/2 teaspoons dried sage
- 1 teaspoon minced garlic
- 1 teaspoon ground thyme
- 1 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/2 teaspoon paprika

- 4 boneless pork chops
- 2 tablespoons olive oil
- 1 onion, thinly sliced
- 2 red apples, thinly sliced
- 1/2 cup apple juice
- 1 tablespoon brown sugar

Directions

1. Mix flour, sage, garlic, thyme, salt, allspice, and paprika together in a bowl. Sprinkle about 1 tablespoon of the flour mixture over both sides of each pork chop.
2. Heat olive oil in a large skillet over medium-high heat. Cook pork chops in hot oil until browned completely, 2 to 3 minutes more side. Remove pork chops to a platter.
3. Cook and stir onion in the oil and drippings retained in the skillet until tender, about 3 minutes; add apple slices and continue cooking until the apple slices are tender, about 2 minutes. Pour apple juice over the onion and apple mixture; add brown sugar and remaining flour mixture and stir to dissolve.
4. Return pork chops to the skillet. Bring the liquid to a boil, reduce heat to low, and cook at a simmer until the pork is no longer pink in the center, about 5 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).



<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**

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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