

all photo's by anne flipp

Stream Impatiens

## Lake Owasso Garden Club

February, 2012

### Presidents Message,

It's February already! It has certainly been a mild winter so far; even moved up the zone chart today from 4a to 4b. Many wonderful things are beginning to evolve for our club these days. The plant sale committee has had their first planning meeting and is working on some new strategies to make this the most successful plant sale ever. Char has kindly stepped up to be the chair of planning the annual bed this year and will be asking for members to be involved with that project. We are also looking at the possibility of assisting the Federated Garden Club with making the Renaissance Fair Garlands this year. We will be asking for any interest in this activity at the meeting. (They will actually come and teach us how to make them for those who are interested.) This was a huge revenue maker for them and therefore benefits others who have the same interests in gardening as we do. I am very excited about the fun adventures that are being planned for the summer months too. Another overnight excursion is in the works.

I encourage all of you to be willing to get involved in the activities of our club. It is such a fun way to learn more about our passion of gardening and the amazing people who share this passion with us. For those of you who are involved, I give a generous thank you for your time, efforts and talents. This club would not be what we are without you.

For our next meeting, see if you can bring a friend. Let's extend ourselves more into our neighborhoods, workplaces and community to get others involved with our fabulous club. I am so proud to be a part of this.

Mary Battee

#### **Meeting, Monday February 13 at 6:30** - Speaker at 7pm, Steve Gonzales

Steve Gonzalez will present slides and show the paths and plantings through 4 major botanical gardens for tropical plants in the New World; The Puerto Rico Botanical Gardens, where he worked for two consecutive summers in the 1970's, The Guayaquil Botanic gardens in Ecuador which has a huge orchid and plant collection representing lowland and mid elevation plants for the Andes, The Rio de Janeiro Botanical Gardens (founded in 1808 by John VI of Portugal) another historic and deeply scientific institution, and The Fairchild Botanical Gardens in Coral Gables (Miami) Florida where the grand David Fairchild brought back for cultivation (legally or not!) flora for the United States to possibly pursue for economic growth. Steve will point out some history and show features and things not to miss at any of these grand centers where specimens are kept.

Secretary's Report by Lois Witzel, Minutes of Meeting January 10<sup>th</sup>, 2012, 32 members present.

Mary Battee, announced and introduced the officers and committee chairs for the upcoming year, (see your 2012 handbook for the list).

Kirsten Engelbrecht, mentioned that we are still looking for a member to chair the group to design and plant the annual bed at Muriel Sahlin arboretum (Call Mary if interested).

Ron Kvaas, announced all the amazing and inspiring programs for the upcoming year (see your 2012 handbook).

Also, Winter Gardening Seminar, February 4th, **READY, SET, GROW** -- Eau Claire, Wisconsin (reserve your spot with Ron Kvass if interested) leaving at 6:00 a.m.

Treasurer's report by Kirsten Engelbrecht: TCF Bank balance was \$9,360.22 as of December 22, 2011

Donations were made to 5 chosen non-profits.

1)Nature Conservancy, 2) Landscape Plant Development Center, 3)Como Friends, 4)Roseville Arboretum (In honor of Beth Otto), and 5) Mn. State Horticulture Society. Three Thank you notes were received in regards to the LOGC donations to the MSHS and Minnesota Green this year. Each receiving \$50 donations. A third note thanked us for the plants given out to 4 groups of gardeners who had applied to the MSHS for plants for qualifying projects. Inventory of plants left were used to beautify a group home, city boulevards and other projects in nearby neighborhoods. Kirsten enjoyed the opportunity to meet each group as they visited to select plants.

Submitted by Lois Witzel, Technically the meeting is still in progress as it was never adjourned or seconded. Ha!

### Address and directions for meeting

Our monthly meetings are held in the Keller-Williams Training Room, courtesy of Keller-Williams Realty, 2680 Snelling Ave N, #100, Roseville, MN, 55113. From Snelling turn east onto County Rd C, then turn north at the light on E. Snelling Service Road (just east of Snelling). The building is a light brick two-story structure on the corner of County Rd C and E. Snelling Service Road. The meeting room is straight back and to the left on the main floor.

#### **Newsletter submissions**

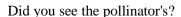
We welcome pictures, news items, and commentary, preferably via email to <a href="mailto:raflipp@comcast.net">raflipp@comcast.net</a> Deadline is by the 25th of each month. I will try to get the newsletter out on the first of the month.

Also, remember our club's Facebook page. It is a great place to post pictures and share what's in bloom

# Plant "Imagination"

It is the time of year when we look at plant catalogues and dream of those soft summer days in the garden and "imagine" what a new plant will look like in 'our' garden. But, <u>do you remember</u> the excitement when you saw your first flower as a child? See below.







Anemone 'September Charm'







'Pollinator on Rudbeckia'

'Bee on Sedum'

'Bee's on Goldenrod'

### Taste That! 'Tomato-Basil Soup'

1	small onion, chopped
2-3	cloves garlic, chopped
1 T	olive oil
27 oz	crushed tomatoes
1/2 C	tomato sauce
3/4 C	chicken broth
1/4 C	milk

1/4 C milk

2 T coarsely chopped basil2 T grated Parmesan cheese

Sauté onion & garlic in olive oil in a skillet until tender. Add the tomatoes and cook over medium heat for 10 minutes. Add tomato sauce, chicken broth, milk & half of the basil. Simmer for 30 minutes. Process in Blender until smooth. Return to the pan. Add remaining Basil and cheese. Season with salt and pepper to taste. Garnish with additional cheese, oil and pesto if desired.