



Our June garden tours at the Day's and Lasecke's was wonderful. Thanks, to our hosts! Go to our website and select 'Memorabelia' for more pictures of their beautiful gardens!



Everyone loves a Parade! Lake Owasso Garden Club

July

Tour Time, Should anyone need a ride or would like to meet @ City Hall, call Lois Witzel 484-1885. I can only hope that the weather cooperates and we have a good turnout.

July 8 --- 6:30 -- 1215 Sherren St. --- Charles Levine's one acre garden in Roseville.

It is located a "snowplow spray" away from the intersection of Lexington Avenue and Highway 36. (from Lexington go 1 block <u>South of Highway 36</u>, to Sherren, turn right and proceed to the end of the block and turn right again, his backyard faces highway 36)

Every habitat is represented in Chuck's garden: shady glades, sunny borders, waterfall, rock garden meadow, prairie, woodland, bog. There are thousands of unusual varieties and species.

We will then go to,

July 8, --- 7-7:30 approximately, 2490 Matilda Street, Roseville,MN --- Kathy Kress gardens. (North on Lexington to County Road B-2, right turn on B-2 to Western Ave. Go left on Western to Transit, turn right on Transit to Matilda and turn right again to 2490).

July 13 --- 10:00 -- 3703 Sterling Drive, St. Cloud, MN (The President of the St. Cloud Garden Clubs Home)

We will meet here and then do lunch followed by the Munsinger Gardens. There is a great new restaurant downtown called the White Horse. We can check out some of the neat shops nearby.

If you plan to carpool, meet at Roseville City Hall at 8 am

The possibility of an overnight? I would really like to know who will be going. There is a Best Western Kelly Inn right on the river downtown which is about a mile away from Munsinger Gardens. There is a Holiday Inn, Country Inn & a Quality Inn. I plan on staying with my brother since he's only 10 miles from St Cloud. I have no set plans for Sunday but, a few ideas.

Please let me know ASAP if you plan to attend. Thanks, Char

Perennial Plant Sale

It was very wet and our volunteers were soaked, but they did a great job and we sold very well. So, Thanks, to all who stood out in the wind, cold and rain and made our sale a successful event!!!

Treasurer's report

TCF balance was \$9,603.60 as of 6/20/2013.

I feel so lucky to have had so much help this year with the plant sale. Thanks to Patty Costello for hosting and chairing this year's plant sale. Thanks to Ron Kvaas, Kathy Day, and Patty Costello for fun new plant additions for the June 8th sale at my house in Roseville. A special thanks to Beth Oelke who provided 150 member plants for the original Shoreview sale! Thanks to Dick and Anne Flipp for selling a bunch of our members plants at their own plant sale.

Our expenses were less this year. Our only vendor was South Cedar. The plants were healthy and good size and some of the plants were blooming (always nice). I think we did a thoughtful job as group picking out interesting plants. Our net profit was \$2,316 which was only \$40 less than the net profit last year. I made several individual sales in the time before, between and after the official sales on May 17-18 and June 8.

I hope everyone had fun and loves their new plants.

Details of the sale can be found on the new Google doc page 'Plant Sale – Expense/Profit'

Kirsten

Plant "Imagination"

Lilium martagon



Lilium martagon (Martagon or Turk's cap lily) is a species of <u>lily</u>.

It is native from eastern France east through northern Asia to Mongolia and Korea. It likes cold temperatures. Several subspecies have been named. Horticulturally it is considered a true species. It is stem-rooting, growing between 3 to 6 feet tall. The flower color is typically a pink-purple, with dark spots, but is quite variable, extending from near white to near black. The flowers are scented. Numerous flowers are borne on each plant, and up to 50 can be found on vigorous plants. The green stems can be flushed with purple or red and the leaves are elliptic to inverse <u>lanceolate</u>, mostly in whorls, up to 16 cm long and often lightly hairy underneath.

Taste That!

RHUBARB/STRAWBERRY MUFFINS

SERVES 24

These muffins have a crunchy sweet sugar topping and are great with no extra added butter or jam.

INGREDIENTS:

2 1/2 cups flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

1 1/4 cups brown sugar

1/2 cup vegetable oil

1 egg

1 teaspoon vanilla extract

1 cup buttermilk

1 cup diced Rhubarb

1 cup sliced Strawberries

1 tablespoon melted butter

1/3 cup white sugar

1 teaspoon ground cinnamon

DIRECTIONS:

Preheat the oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with paper cups.

In a medium bowl, stir together the flour, baking soda, baking powder and salt. In a separate bowl, beat the brown sugar, oil, egg, vanilla and buttermilk with an electric mixer until smooth. Pour in the dry ingredients and mix by hand just until blended. Stir in the rhubarb and strawberries. Spoon the batter into the prepared cups, filling almost to the top. In a small bowl, stir together the melted butter, white sugar and cinnamon; sprinkle about 1 teaspoon of this mixture on top of each muffin.

Bake in the preheated oven until the tops of the muffins spring back when lightly pressed, about 25 minutes. Cool in the pans for at least 10 minutes before removing.

Option: Use only Rhubarb (1 ½ cups), or try other fruits.



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

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

The New Lake Owasso Garden Club website: http://www.lakeowassogc.weebly.com

Check out the new Memorabelia page!

On our LOGC website you can link to our Facebook site, It is a great place to post pictures and share what's in bloom.

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_CgstdE81dUVQNEFrblNUSDBWd250QlpGYWc

Address and directions for our meetings--

Affinity Plus, 2750 Snelling Ave N, Roseville, MN, 55117

It is just north of County Rd C. on the frontage Rd.

Next to the old Fuddruckers restaurant. On the east side of Snelling.

Park in back and go up to the second floor. (Stairs or elevator) The room is to your left.

Newsletter submissions

We welcome pictures (please title, include latin names of plants), news items, and commentary, preferably via email to raflipp@comcast.net is by the 25th of each month. I will try to get the newsletter out on the first of the month.

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