



Plant Sale Was Big Success

Lake Owasso Garden Club

JULY

Lake Owasso Summer Garden Tours

Saturday July 11th: We will meet at the Roseville City Hall by 8:50 to carpool to Cottage Grove to tour the garden of Myra Peterson. Myra's garden tour begins at 09:30 at 8284 Indian Blvd., Cottage Grove. Myra's garden was featured in the July/August 2014 issue of "Northern Gardener" (See article "Living Tribute") Myra has been very gracious and open to having us

and also arranged for us to visit two of her friends gardens that are within a few blocks of her home. I think it will fill most of the morning touring these gardens. There are also two garden stores in the area that you may be familiar with. One is Whispering Gardens at 1180 70th Street South and the other is Rustic Gardens 12811 Norell Road South Hasting. Myra is a big fan of Rustic Gardens and said the owner Rene has many interesting gardens to view at the store.

I am then looking for an interesting place for lunch. Any suggestions? I will find something for those of us who would like to have a bite to eat.

I would be happy to drive and just let me know if you would like to carpool. Leave a message 651-647-9034. I am sure we can arrange between some drivers, rides for everyone.

Monday July 13th: July is the month for gardens: So, We have another night tour.

We will be meeting around 6PM -6:30to tour the garden of our own Lois Witzel. Lois lives at 824 West County Road B2 and has also been very gracious to extend an invitation to visit her garden.

From there we will head west to the Bryn Mawr neighborhood of Minneapolis. This is just on the West side of downtown Mpls. I am thinking it should not take more than 15 minutes to drive there on the freeway. The order of touring gardens was switched to avoid rush hour.

Kirsten Engelbrecht was a contact to tour the garden of Kate and Mark Podowski at 253 Russell Ave So. Mark is the manager of the Demico Restaurant in Har Mar. He and his wife Kate have a garden that was also a newspaper feature a few years ago. Their garden is on a smaller city lot, but has a lot to see and a Polish influence. Mark and Kate are Very Excited that we want to tour their garden! They have also asked a friend a few blocks away to let us tour her garden (Kathy and Jay Ripke 240 Upton Ave So)

Again, I will be happy to drive from Lois's house and I hope many of you will carpool over, as this couple has been so happy about us coming to their garden! They are just delighted we are coming. Please let me know if you have questions or need a ride. I don't want anyone to miss these tours because of the driving. (I am on vacation June 28th-July 4th).

Monday July 20th, Sage Passi from the Ramsey/Washington County Watershed District will be doing an evening tour for us to area gardens that the watershed district has been involved with. The exact tour is being developed, but will begin at 6:30. This should be very educational and informative. Hoping that many members can attend.
Rebecca Patient

Saturday July 25, Sunday July 26 --- Minnesota Water Garden Society Tour --- See 12 sites -- \$10 advanced price, \$15 day of tour, \$5 for a single site. Children 15 and under free with paid adult. Go to mwgs.org or call 612-803-7663 for ticket purchase.

Monday July 27th Rain Garden Tour with Sage Passi Washington/ Ramsey Watershed District 612-598-9163

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

Flowers for Vets Project''

Dear LOGC members: Last year our club participated in the "Flowers for Vets Project". Just to refresh your memories, this project provides flower bouquets for the Minneapolis VA Health Care System. A large group from our club went to the VA on Thursday July 3rd and arranged around 20 vases of flowers for public spaces in the hospital. I believe all who went really enjoyed themselves.

Federated Garden Clubs of Minnesota is doing this project again this summer. I told Ron Kvass that I would coordinate a group again. I am looking at two dates, July 2 and July 9th. Please let me know if you would be willing to help and what date works best for you. I will arrange a date based on the response I get from those who would like to participate. We also will need donations from member's gardens. Last year we got tons of filler (beautiful Hosta leaves, shrubbery, etc) which was so helpful.

Please let me know at your earliest convenience if you can help out with this service project. My email is bbpatient@gmail.com, Rebecca Patient

Presidents Message

July is what we think about in January.
July is the result of all our planning and work.
July is when everyone wants you to see their gardens.

Sweet days of summer
The rose is in bloom
July is dressed up
And playing her tune

Welcome

Treasurer's report

Balance is \$10,925.59

Plant "Imagination"



Centaurea montana – attracts butterflies and bees to its vivid blue flowers.

. Although it is not edible, the plant has medicinal applications.

[*Centaurea montana*](#), commonly called bachelor's button, is a member of the Asteraceae family. Plants generally reach a height of 24 inches and spread from 24 to 36 inches.

If you cut back hard after blooming by removing all flowering stems and leaving just the basal foliage the plant is likely to produce a few more flowers as the garden winds down in the fall.

The buds have ornamental value. The foliage has a silvery cast, and both foliage and stems are slightly wooly to the touch.

Plant this drought tolerant plant in soil that is not too rich and in full sun. Avoid too much shade or wet feet. *Centaurea montana* is hardy in zones 3 through 8, and does best in cool Northern gardens. Deadhead this plant unless you want it to self seed.

Plant *Centaurea montana* in your cutting garden in a group for the most impact. Cut flowers are long lasting and can be used to make bouquets.

Taste That!

Fanny Quigley's Blueberry Pie



First, in early August pick 5 gallons of blueberries as they ripen on the hillside in back of your mining claim.

Then, in early fall, shoot a good fat bear. Skin the bear, and butcher it, cutting the meat into quarters. Haul it, one quarter at a time, in your backpack, to your cabin.

When the first snows come to the hills, hitch up the dogs and mush fifteen miles down the valley for firewood. Haul 10 or 15 cords to keep the woodstove going in the cabin for the winter.

Using a large iron kettle, and the wood you've hauled, render the bear fat into lard.

Hitch up the dogs again and mush 125 miles to Nenana. Buy 100 pounds of flour and 50 pounds of sugar. Load it on your sled and mush home. Be sure to avoid the overflow on the Toklat River so the flour doesn't get wet.

Use the bear fat lard and the flour to bake a dozen flaky pie crusts in the oven of your wood cookstove. Keep the stove stoked frequently with good dry wood to maintain a high temperature.

Meanwhile combine 2 gallons of blueberries and 5 pounds of sugar. Add 6 cups of flour to bind up the juices.

Put the filling into the pre-baked crusts, add top crusts and bake the pies for 45 minutes. Don't let the stove get too hot, or the pies will burn.

Cool the pies, then store them frozen in the permafrost mining tunnel behind the cabin for company.

— Jane Haigh, historian

OK, Fanny had it a little tougher in Alaska during the **Gold Rush** days.

So here is a “today” recipe for **Blueberry-Rhubarb** Pie

From: The Joy of Rhubarb by Theresa Millang -- We bought the book while in Alaska. Anne tried the recipe on Fathers Day. It was delicious!!

9-inch double pie crust, unbaked

Filling

2 cups blueberries
1 ½ cups fresh rhubarb, cut into ½-inch pieces
1 cup granulated sugar
3 tablespoons all-purpose flour
1/8 teaspoon ground cinnamon
¾ teaspoon freshly grated lemon zest
1 teaspoon pure vanilla extract

Preheat oven to 400 degrees

Line a 9-inch baking pie plate with bottom crust, leaving a 1/2-inch overhang; set aside.

Filling: Place blueberries and rhubarb in a large bowl. In a small bowl, mix sugar, flour, cinnamon, lemon zest and vanilla; add to large bowl. Gently stir until well mixed. Pour mixture into prepared crust.

Use the remaining crust to make a lattice top. Fold the overhang on the bottom crust back over the ends of lattice strips, and crimp for a decorative touch.

Bake 15 minutes, then reduce heat to 350 degrees.

Bake 20-30 minutes or until filling is bubbly and crust is golden brown. (May need to foil pie edges). Cool to room temperature before cutting. Refrigerate leftovers.

Makes 8 servings.



<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.

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