



Grand Canyon "Lightning Storm"

TOUR TIME

Saturday June 7th, 9 AM 'Nursery Crawl' **Meet at 9 AM** – Head West to visit the nursery of Kelly and Kelly at 2325 Watertown Road in Long Lake, Minnesota. We will then head to Otten Brothers (also in Long Lake) at 2350 West Wayzata Blvd. We will also plan to have lunch in or around Wayzata or Long Lake. If you want to car pool, call Rebecca Patient at 651-647-9034, **CARPOOL at 8:20 at Roseville City Hall**

Tuesday June 17th, 7 PM Tour the gardens of Gregg and Amy Peterson at 6313 Upper 44th St North in Oakdale MN. Home phone 651-773-3975

Referred to by one neighbor as the house with the "golden glow", you are greeted by gardens in the front and side containing over 200 different varieties of gold and yellow Hosta. The backyard turns to "cobalt blue" as its theme with multiple plants and yard decorations picking up that color. Unique metal yard art "critters", "insects", and a number of Hosta varieties that are not common in many gardens.

Driving Directions: From the West: Take Highway 36 to Century Avenue (Highway 120). Watch for the large 'snowman' in North St. Paul. Century Ave is the next exit. turn right on century and go 0.4 miles to Upper 44th St North. Upper 44th only turns to the left, go 0.3 miles. House is on the right side of the street.

Lake Owasso Garden Club

JUNE

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 those 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

"Flowers for Vets" Project on July 3rd.

If you would like to give a donation of purchased flowers or flowers from your garden, Contact Rebecca Patient at 651-647-9034, and she will be happy to make arrangements to pick them up.

Treasurer Report

May balance \$9,647.21

It's All About The Water

Fens:

A fen is one of the six main types of wetland and one of two types of mire (the other being a bog). It is usually fed by mineral-rich surface water or groundwater. Fens are characterized by their water chemistry, which is pH neutral or alkaline, with relatively high dissolved mineral levels but few other plant nutrients. They are usually dominated by grasses and sedges, and typically have brown mosses in general including *Scorpidium* or *Drepanocladus*.

Bogs:

Fens are distinguished from bogs, which are acidic, low in minerals, and usually dominated by sedges and shrubs, along with abundant mosses in the genus *Sphagnum*.

Seminary Fen in Chaska:

The Seminary Fen Scientific and Natural (SNA) area is a 73 acre site located two miles east of Chaska, Minnesota, east of Minnesota Highway 41 near Chanhausen. Named for an old seminary that was once located on the site, the Seminary Fen SNA contains one of the rarest types of wetland in the United States called a calcareous fen. A calcareous fen is wetland characterized by a substrate of non-acidic peat and an upwelling of cold oxygen-poor groundwater rich in calcium and magnesium bicarbonates. The fen is fed by upwelling groundwater from bedrock aquifers below the Minnesota River Valley. The cold clear water seeps upward and across the land to create an environment that is home to animals and rare plants that take advantage of this unique environmental niche. Fens have been protected since 1991 in Minnesota by the state's Wetland Conservation Act. They cannot be drained, filled, altered or degraded. They are recognized as the environment for rare species of plants including the white lady-slipper. The site contains a trout stream, eight species of state-listed rare plants and important wildlife habitat.

Member Spotlight Mary Shannon's (aka Battee) at her new home in Richfield.

She has 14 bales of hay planted with everything from veggies, herbs, potatoes and flower bulbs.



Member Tours

Please consider sharing your garden on a member tour this summer. We are looking for members to share their gardens in June, July or August. You can email Rebecca Patient at bbpatient@gmail.com if you are interested. There will also be a sign up sheet at our next meeting. Don't be shy!! We love to look at your gardens.

Thanks, Rebecca

Plant 'Imagination'



Ice Cream Tulips

One of the most distinctive tulips you'll ever see. White petals are closely mounded against one another and form a central cone that resembles vanilla ice cream. Strawberry-pink petals, tinged with green, encircle this lush delight. As a border or container plant these 4" blooms are certainly eye-catching. Dazzling in a cut-flower arrangement.

Bloom Time: Late Spring

Size: 11-12 cm bulbs

Zones: 3 to 8

Height: 20-22"

Taste That!

Mango Lassi Yogurt Pops Makes 6 (6 oz) pops

Bases for frozen pops can be juices (homemade or store bought), fruit purees, yogurt, pudding, ice cream, sherbert, coffee or tea. (Note: The last two have to be brewed to double strength because freezing dulls the flavor.) Recipe adapted from Summer Bicknell of Locopops in NC

1 mango (Or, substitute fresh blueberries or strawberries) Generally, you need ½ Cup fruit puree to 12 oz yogurt. Adjust sugar to taste.

1 ½ cups plain yogurt (regular, low-fat or fat-free)

2 – 3 tsp sugar, to taste

To make puree: Peel mango. Cut fruit away from pit. Discard pit. Puree mango flesh in food processor or blender. In bowl, stir in yogurt until smooth and creamy (no lumps). Add sugar and pureed mango. Stir to blend thoroughly. Taste for sweetness. (Note: If it taste perfect before freezing, add a pinch or more sugar, as flavors tend to diminish when frozen.)

To freeze: Pour puree into molds. Freeze for at least 8 hours

To serve: To extract, run hot water over bottom and sides of pop mold for 5 seconds. Repeat for 5 seconds if needed. Serve immediately.



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.

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