



Hidden Beach – Mexico

NOTICE OUR NEW LOCATION!

Presbyterian Church of the Way
3382 Lexington Ave North,
Shoreview MN 55126

Our next meeting will be Monday, MAY 12

6:30 pm – Social

7:00 pm – Speaker: Mark Armstead, “New Plants Introductions for 2014”

Mark is a local gardening expert with 25 years of experience in the horticultural industry. He has a degree in Botany from St. Cloud State University. He began his career as a potted flowering plant grower for a local wholesale greenhouse. For the past 10 years he has worked at Linder's Greenhouse as Greenhouse Grower and Assistant Retail Manager. The opportunities afforded him by his employers has allowed him to excel in his knowledge of most plant material. It has been his passion and his hobby!



Lake Owasso Garden Club

MAY

Presidents Message

Dear Gardening Friends,

I am happy to report that Rose Pointe would love to have us hold a flower show in their common area. They have a couple of adjoining areas, tables the custodians will set up, an outdoor picnic area and the activities coordinator is considering offering cookies and lemonade for guests of the show. A good date for them is July 18-20. I will have a schedule ready for our meeting. Anyone that would like to help create the schedule is invited to my home at 7 p.m. on Monday, May 5th. Please come if the date works for you: 69 Jessica Court, Little Canada.

The cold rain is hampering my dividing plants, but warmer weather this weekend I hope will sprout more of our perennials. My old fashioned peony is poking through and I plan on bringing some of it to the sale.

Lastly, at our last meeting until fall, let's vote on donation emphasis for 2015. Current donations are listed in the yearbook: horticulture scholarships, Como Conservatory, and Minnesota Green. We have dropped Arboretum Plant Development Center, which had its site in Oregon. As of December 2013, the Minnesota Arboretum has ownership of that land and its plants in Oregon, per Elizabeth Hustad, Star Tribune, March 1, 2014. (<http://www.startribune.com/local/west/248040261.html>) I'd like suggestions of local organizations we should support. A committee of 3-5 people will weigh suggestions and present them to the club in September.

In need of a warmer spring,

Wendy Lucas

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



Secretary Report

Minutes of meeting April 14th, 2014

46 members and guests present

Wendy Lucas brought the meeting to order at 8:40.

Wendy was unable to secure a place for the flower show this year however some suggestions were made to have an informal show with arrangements and a in- house judge be it a learning curve for the members. Pat Costello is checking on Rose Pointe on Hamline.

Start dividing your plants to donate for the upcoming Plant Sale, May 16th -17th. Call Patti Costello or Ron Kvass if you can help pick up plants in Lakeville, (weather permitting) at the end of April. . Should you need any pots or help dividing plants, contact Kirsten Engelbrecht or Patti Costello. Wendy or Lois also have pots.

Char Ethen is working with a committee on the annual design for the arboretum and a signup sheet was passed around for volunteers to help with the planting around the middle of May..

Evie Larson passed around a sheet to sign up for making garlands, April 23rd. The renaissance festival is in dire need for more garlands. The club is reimbursed \$2.00 for each garland.

Bring your design for the LOGC logo to the May meeting. There's still time.

Rebecca Patient scheduled July 23rd to bring flowers to the VA. Meet @ 6:00 for a tour.

Respectfully submitted

Lois Witzel, secretary

Treasurer Report

LOGC Balance is: \$7,196.56

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"



LENTEN ROSE -- "Plant of the Year" in 2005

The Lenten rose (**Helleborus x hybridus**) makes a wonderful addition to the shade garden or naturalized area. Bloom time is in the beginning of spring. They grow in hardiness zones 4-9, and are a fantastic choice even for beginning gardeners.

Lenten rose is an evergreen, 15- to 18-inch tall groundcover with leathery, dark-green, shiny foliage. Their new growth generally appears during late January and February, and precedes the 3- to 4-inch nodding, cup-shaped flowers that quickly emerge through the mulch or snow layer.

The flowers are most commonly white or lavender, but breeders have developed crosses with shades of pink, plum, green, dark purple, red and yellow. Once a few are planted and bloom in the garden, seedlings will appear the next spring to provide numerous transplants.

Taste That!

Baked Puffed Flatbread Makes 8 flatbreads 250 calories

1 pkg (2 ½ tsp) active dry yeast
¾ Cup warm (not hot) water
1 Tbsp olive oil
1 Tbsp honey
1/3 cup plain yogurt, preferably Greek style
¾ cup whole wheat flour, shaken through a strainer or colander to remove coarse flakes of bran
3-3 ½ cups all-purpose flour
1 ½ tsp salt
2-3 Tbsp sesame seeds

Sprinkle yeast over warm water in a small bowl and stir to dissolve. Let it sit for about 5 minutes until bubbly. Whisk in olive oil, honey and yogurt.

In a large bowl, combine sieved whole wheat flour, 3 cups all purpose flour and salt. Using a wooden spoon or a dough hook of a stand mixer, add the liquid ingredients and mix thoroughly, only add the additional ½ cup flour if the dough seems especially sticky.

Turn out onto flour surface and knead for about 5 minutes, using a scraper if necessary to lift and pull the dough over itself until it feels smooth and elastic, about 5 minutes. Try to resist adding additional flour, although humid conditions may require a bit more. This is a soft, tender dough. Lightly coat a medium bowl with oil and place the dough face down, then flip so the coated side is on top. Cover with plastic wrap and let rise in a warm place until doubled in size, about 45 minutes.

When dough is ready, begin heating griddle on stovetop. If using the oven, preheat to 500 degrees. If you have a pizza stone, place that on the bottom rack to heat. Otherwise, place a heavy sheet pan in the oven. (You want to lay the flatbread dough on a hot surface to help it puff.)

Turn the risen dough out onto a lightly floured surface and divide into 8 pieces, forming each into balls. Cover with a cloth and let rest for 5 minutes.

With a rolling pin on a floured surface, roll a ball into a flat circle about 8 inches across, flipping once. If the dough shrinks and pulls back, let rest for a minute, then, continue to roll. Brush lightly with water and sprinkle with a scant teaspoon of sesame seeds. Roll once with the pin to help seeds adhere. Gently lift the dough round and lay it on a hot griddle, pizza stone or baking sheet.

The dough soon will begin to puff and bubble. After 2 minutes, lift an edge to see how it's browning on the bottom. It should be golden and speckled. Flip and continue cooking for another minute or until the bread feels puffy with no doughy areas. Remove to clean kitchen towel and cover while you continue with the rest of the dough balls.

The flatbreads are best served the same day they're made, but will keep overnight if well-wrapped in plastic.



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.

President	Wendy Lucas	wendyalucas@comcast.net	Phone 651-482-8592
Vice Presidents	Rebecca Patient	bbpatient@gmail.com	Phone 651-647-9034
	Angie Hoffman-Walter	hoffm011@umn.edu	Phone 651-639-9421
	Vatsala Menon	vatchimenon@gmail.com	Phone 651-490-0255
	Irene Brink	oreobrink@gmail.com	Phone 651-481-9399
Secretary	Lois Witzel	jolowitzel@gmail.com	Phone 651-484-1885
Treasurer	Evie Larson	eviel3@yahoo.com	Phone 651-633-4434
Editor	Dick Flipp	raflipp@comcast.net	Phone 651-484-4123