

NOVEMBER 1, 2009
SEE YOU THEN!

GREATER LAS VEGAS ORCHID SOCIETY THE ORCHID COLUMN

Carol Siegel, Editor



WISHING YOU LOTS OF FALL FUN!

SPECIAL EVENTS

November 1, 2009
Lynn Shaughnessy,
"Pleurothallid Culture"
December 6, 2009
10th Annual Holiday Party
January 10, 2010
Jim Comstock, "3-D Orchids"
February 7, 2010
Martin Motes, "Vandaceous
Intergeneric Hybrids"
March 7, 2010
Peter Lin
"Mini Cattleyas"
April 4, 2010
Jason Fischer "Phalaenopsis"
May 2, 2010
Mike Glikbarg "Fragrant Orchids"
June 6, 2010
Mike Blietz, "Encyclias"
July 11, 2010
Carol Siegel "Sex Life of Orchids"
August 1, 2010
Barbecue
September 12, 2010
Greenhouse Tour
October 3, 2010
Culture Day "The 15-Minute
Solution"
November 7, 2010
Jackie Braverman TBA
December 5, 2010
11th Annual Holiday Party

We had a great time at our October meeting as Steve Frowine opened our eyes to all the beautiful Mexican species that are suitable for our desert. We thank Tony Billitere for doing a great job of getting us tons of raffle plants and thank the people who stored and cared for them before the meeting including Jackie Braverman, Myra Glassman, the McKytos and Gail Harris. I was so pleased that the dozens of orchids I bought from Hilo Orchid Farms for the raffle and sales completely sold out and were such a big hit. They were two-spiked blooming beauties, and we are grateful for club support of our sales events. Who could resist? We thank Terry Wilsey for arranging transportation from Mexico for Steve and thank Diana and Terry Smith for taking the speaker and his wife out and PAYING for their dinner, too. We thank me for paying for the car for the September speaker.

We were delighted, too, by the delicious food prepared by our food team- Pat Holland, the Loftfields, the Fields, Christina de la Cruz, Penny Senneseth, Al De Ricco, and Ole

Borreson. Members requested the recipes for Christina's Russian Potata Salad and Pineapple Upside Down Cake and Ole's Tamale Pie, and I have included the recipes in the newsletter. Thanks for sharing! In advance, we thank our November food angels- the Tuthills, the Williams, the Webers, and Ole Borreson (again!). The delicious treats at our meeting just make our orchid Sunday unbeatable!

As I write, we are setting up for the Fall Flower Show at the Nevada Garden Center. Enter your plants (even new ones!) after 4 pm on Friday, November 23. You can even enter flowers and plants in other sections. The show is free and open from 12-4 on Saturday the 24th and 10-4 on Sunday the 25th. Pick up your plants (AND ALL YOUR RIBBONS-WE HAVE TONS OF RIBBONS...) on Sunday after 4. We thank Terry Wilsey & Aaron Schave for serving as ambassadors on Saturday from 12-4. We thank Miles Hoffman for representing us on Sunday from 10-1 and Myra Glassman for graciously doing the same from 1-4. We are grateful to Tex and Gidget Severance for serving as our able judges. Won't they all be jealous of our gorgeous orchids!

WE WELCOME LYNN O'SHAUGHNESSY TEACHING US ALL ABOUT PLEUROTHALLIDS ON NOVEMBER 1st.....

Diana Smith and I had a great time at the Southland Orchid Show. Shelly North and her mom and friend joined us, and I had my own friendly group when I spoke there. So nice. Diana and I convinced George Vazquez of Zuma Canyon Orchids to sell us 20 double-spiked orchids at a steal for the raffle, and you will be very happy! The speaker for November is a lovely and interesting lady who impressed us at the Orchid Digest Day, and we think her talk on pleurothallid culture here in the desert will impress you, too. She will be selling pleurothallids, too. Lynn has been growing orchids for 18 years and specializing in pleurothallids for about 13 of those years. She is an accredited AOS judge and has won over 300 awards, mostly for pleurothallids. Lynn is the newsletter editor and webmaster for the Pleurothallid Alliance (www.pleurothallids.com) and the Center photographer for the Great Lakes Judging Center. She is also involved with Airedale Rescue and often names new hybrids for fellow volunteers and Airedales in rescue. She resides in Howell, Michigan with her husband, Bob, and their three dogs, Kasey, Alice and Sweet Pea. **ATTACHED TO THE NEWSLETTER IS AN ARTICLE SHE HAS ALLOWED US TO REPRINT FROM ORCHID DIGEST ON THE CULTURE OF MASDEVALLIAS. SHE SAYS THAT IT IS SIMILAR TO THE CULTURE OF ALL PLEUROTHALLIDS.** We have never had a speaker on this subject, and we know that this will open a whole new world for you.

NOVEMBER ELECTIONS...

It is that time again... Elections... Our Election Chairlady is Gail Harris 646-4377. Just call her and tell her if you would like to nominate someone, even yourself. We will guarantee you a second... You can also do the same at the Nov 1st meeting. Our current Board has agreed to run again- Carol Siegel for President, Jackie Braverman for Vice-President, Eileen McKyton for Secretary and Diana Smith for Treasurer. It is a tribute to the fact that the club is great fun for us that we have people willing to do it again!

BRING A FRIEND TO OUR 3-D ORCHID SHOW IN JANUARY...

WE HAVE THE GREAT PLEASURE OF WELCOMING JIM COMSTOCK TO OUR JANUARY 10TH MEETING DOING HIS EXCITING 3-D SHOW ONCE AGAIN. IT TOOK SOME CONVINCING TO GET HIM (HE IS A VERY BUSY MAN) BUT WE CHARMED HIM AND HE WILL BE HERE. BRING A FRIEND AND INTRODUCE HIM/HER TO US! IT WILL ALSO BE WHITE ELEPHANT TIME SO IT WILL BE OUR VERY BEST MEETING.

DON'T FORGET TO BRING A FRIEND!

THE PEOPLE WHO MAKE IT HAPPEN:

President-Carol Siegel
VP Jackie Braverman
Secretary-Eileen McKyton
Treasurer-Diana Smith
Raffle Angel-Tony Billitere
Raffle Committee- Diana Smith, Cathy Loftfield, Gail Harris, Pat Holland, Mickey Matthews, Claudia Drake, Jackie Braverman, John&Judie Tuthill, Dan Mumau, Aaron Schave
Travel Angel-Terry Wilsey
Webmaster-Alex McKyton
The Recruiter-Miles Hoffman
Librarian-Miles Hoffman& Gustavo Mattiello
University Liaison-Paula Garrett
Membership Hospitality-Dan Mumau, Mike Lawless, Marsha Hawley
Welcome Desk-Eileen&Alex McKyton, Jackie Braverman
Election Chairlady-Gail Harris
Nevada State Garden Club Reps-Myra Glassman, Jeri Lee, Terry Wilsey
Show Display-Shelly North
Show and Tell Gurus-Mike Levin, Tex & Gidget Severance
Judging- Mike Levin and The Severances
Membership Card Design-Leslie Doyle
Barbecue Masters-Eldine Stevens, Dan Mumau, Mike Lawless

Some upcoming events...

This year is also the 50th Annual Fall Santa Barbara Orchid Estate Open House, Saturday November 7 8-5 and Sunday November 8, 9-4. The fall open house showcases *Laelia anceps* and other Mexican species and hybrids, cymbidium species and *Zygopetalum*. Check it out www.sboe.com.

Other fun things- Orchid Society of Santa Barbara Fall Show and Sale, "Orchids in Paradise" November 28 10-5 and November 29, 10-3, the weekend of Thanksgiving. www.orchidsb.net

It is getting close to that time again for the Sunset Valley Orchids Open House (Vista, California) on the weekend of December 5th and 6th from 9 am to 4 pm each day. There will be big discounts on plants and potting supplies. This is a once in a year opportunity to get some excellent values on seedlings to blooming size cattleyas, paphs, Australian dendrobium, *sarcochilus*, *zygopetalums*, *catasetum*, and *Cycnoches*. The Sunset Valley Orchid Open House (and Fred Clarke) hold this in conjunction with an open house at Loren Batchman's Casa de las Orquideas. Loren will also have vendors from Andy's Orchid, Islander Delights and the Rowland Collection at his nursery. Find out more at www.sunsetvalleyorchids.com.

George Hatfield of Hatfield Orchids, the premiere cymbidium grower, will have a Summer Orchid Sale on November 6,7,9 from 9 am to 4 pm in Oxnard California. He will ship free of charge to anywhere in the US for those who cannot attend. Find out more www.hatfieldorchids.com.

Almost time for our Holiday Party at my house on December 6th. The club will have our famous Christmas orchids for a \$6 raffle ticket, plants in bud and bloom that the club subsidizes (at least a \$20 value). I will provide a margarita machine and champagne and holiday paper goods, and provide Mike and Adrienne Thurber who will sing and play keyboard and Judy Jensen who will paint orchids on nails. Club members will bring their favorite dish for 10-12. We will need kind folks to sign up for roast beef, turkey, ham, pork, etc by email or at the meeting. (Know that if you drink too much at the party, we will put you in a cab and will not let you drive.) We always have a great time.

Following are three recipes that members requested thanks to Ole Borreson and Christina de la Cruz. Attached to the email of the newsletter is an article by Lynn O'Shaughnessy on growing *masdevallias*. Just click on the attachment.

See you November 1st. It will be fun! Love Carol 254-4168 growlove@cox.net

Russian Potato Salad by Christina de la Cruz

5 lbs Yukon Gold potatoes
2-3 chicken breasts
3/4 - 1 jar mayonaise
3/4 - 1 jar pickle relish
4 carrots
2 stalks celery hearts
9 eggs - hardboiled
2 Gala apples
1 can sliced or julienne beets
1 - 2 tbs extra virgin olive oil

1. Boil potatoes and cube when cooled. Set aside.
2. Boil chicken breasts and cube. Set aside.
3. Boil carrots and hardboiled eggs and dice
4. Cut celery stalks lengthwise and slice thinly.
5. Dice apples and beets.
6. Mix all ingredients together with 3/4 to 1 jar of mayonaise, 3/4 to 1 jar pickle relish, (adjust amount to taste and consistency when adding to potatoes)
7. Add salt and pepper and 1 to 2 tablespoons olive oil (this is secret ingredient)
8. Add to cubed potatoes, adding about 1/4 cup of beet juice for additional color if desired.

Pineapple Upsidedown Cake by Christina de la Cruz

2 Duncan Hines Butter Cake Mix
1 can pineapple chunks
Maraschino cherries (halved)
1 stick butter
2 - 2 1/2 cups dark brown sugar
1/4 cup pineapple juice (from canned chunks)

1. Mix butter with 2 to 2-1/2 cups brown sugar and approx. 1/4 cup pineapple juice and boil to soft/medium ball consistency. (I test this by dropping a bit in very cold water and get that soft/medium consistency. I don't have a candy thermometer - I must really get one)
2. Line large cake pan with Pam or butter and pour topping mixture into cake pan
3. Arrange pineapple chunks with maraschino cherries (sliced side up.)
4. Follow directions on cake mix and pour batter over topping.
5. Bake in oven approximately 20-30 minutes longer than directed or whenever center of cake is done as this is a double recipe.
6. When slightly cool, 20-25 minutes, turn right side up.

Call me if you have any questions. Home is 896-4442 or Cell 767-3709.

Enjoy,
Christine

Tamale Pie

By Chef Ole Borreson

Ingredients

-
3 lbs. ground turkey (or other ground meat)
2 cups chopped onion
2 cups chopped celery
2 garlic cloves minced
2-tablespoon chili powder
2-teaspoon curry powder
2-15oz.-tomato sauce
2-teaspoon salt
12 links polish or Italian sausage - cooked
Vegetable oil for frying
24 or more corn tortillas
1 cup pitted sliced black olives
2 – 24oz. cottage cheese
2 eggs
2 – 4 cups shredded cheese – mozzarella, cheddar, whatever

Directions

Heat oil in large skillet. Add onions, celery, garlic and cook to light brown. Add spices and cook a couple of minutes. Crumple meat in and cook till browned and stir in tomato sauce, salt and sliced sausage. Reduce heat and cook 20 minutes. Set aside.

In large bowl beat cottage cheese and eggs together, set aside.

Preheat oven to 350.

Spray 2 (13 X 9) dishes with vegetable oil. Line bottom with tortillas and add half the meat. Top with tortillas; add the cottage cheese mix and more tortillas. Finish with rest of meat and top with cheese. Bake covered 40 – 60 minutes or until heated through. Top with sliced olives.

Freezes well. ENJOY