

# Eugene Chapter

American Rhododendron Society

Newsletter December 2011

## THE TIME HAS COME TO ENJOY OUR ANNUAL HOLIDAY DINNER & MEMBER SLIDE SHOW DECEMBER 8, 2011



AT THE EUGENE CAMPBELL CENTER

155 HIGH STREET, EUGENE

Come at 6:00 – eat at 6:15 p.m.

Member Slide Show at 7:30 p.m.

**The main dish is ham provided by the chapter.**

**NOTE: Potluck**(*pot'luk*): Whatever the meal happens to be.

*Used in reference to a situation in which one must take a chance that whatever is available will prove to be good.*

**BRING YOUR FAVORITE HOLIDAY SIDE DISH to serve 10.**

(Research reveals that Rhodoholics are ravenous 99% of the time & are reputedly the best cooks in town!)

**Coffee & Tea Available, or BYO Beverage of Choice.**

**Also bring your own plates, cups, & silverware, plus a serving spoon or fork for your dish.**

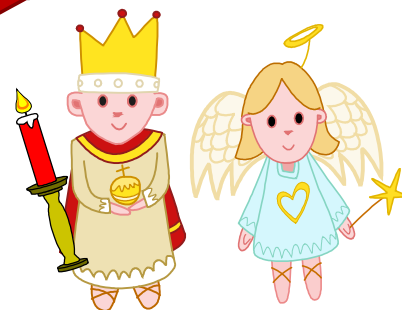
**'TIS THE SEASON TO BE JOLLY AND GENEROUS!!**



For the evening's *pièce de résistance*, bring 10 to 12\* pictures on a CD, DVD or memory stick (those not computer literate, see pg 2 for info – we want to see YOUR pictures, too). Pictures can be of any subject – your garden, your acrobatic guppy, your Aunt Tilda, or your vacation. It's a lively fun event!

\*Be aware, the limit is 12. NO MORE or you may be booted, hissed, ejected, despised, rejected OR all of the above.

Please contact Frances Burns at [rebfeb@gmail.com](mailto:rebfeb@gmail.com) or 541-896-3216 if you have questions, an urge to volunteer or just wonder what dish to bring.



**FA la la la la, la la la la!**

<http://www.eugene-chapter-ars.org>



Yes, Virginia, there is a you-know-who, and it's time to anticipate the Holiday Dinner and Member Slide Show December 8 at the Campbell Center, as described on page 1 of the newsletter. It has been an annual event since the early days of the chapter with many lingering happy memories—and no gift exchange!

Possibly the only thing that has changed is the technology of presenting the slides for us all to view and enjoy. No longer do we use the old projector that needs focusing for each individual slide...no longer the pain of having slides stuck in the slide carousel or and the need to fish them out with forceps and start anew. Now it's all done digitally with a laptop computer (which Jack Olson is generously providing and operating—thank you Jack!) with a program that shows CDs, DVDs or flash drive memory sticks which are capable of holding more slides than we could watch at dozens of holiday parties.

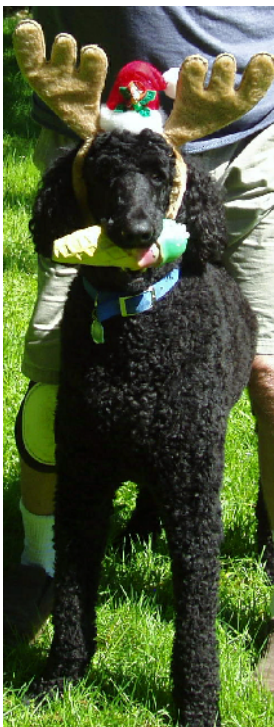
So what to do if you have loose slides we used to put in the old fashioned carousel to view with a projector, no computer or just don't know how? Take your slides or photos to a photo department at one of many stores that have them – Walmart, Walgreen, Target, Costco – or to individual photo shops like Evergreen Film Service, Pacific Photo Lab, Dot Dotson's, etc. (Look in the Yellow Pages under Photo Finishing-Retail.) Ask them to copy your

loose photos or slides to a CD, DVD or USB Flash Drive. Please keep in mind you only need 10 or 12 pictures for the Holiday Chapter Dinner and Slide Show, not a whole album of memories, delightful as they may be.

The room at Campbell Center will be available at 5 p.m. at which time we need willing strong arms to set up the tables and chairs. Barbara Wallace and Nancy Beck will decorate the dining tables with the greens which Jack Olson is generously supplying. Mary Furr will prepare the serving table. Doug Furr is baking the ham. JoAnn Napier will once more make coffee. Many thanks to all.

Members, please bring your hot dishes at 6 p.m. If we all do what we've always done – pitch in and help with whatever needs to be done – **we will be sitting down (breathlessly!) to a feast at 6:15.**

Food is left out for munching during the slide show which begins at 7:30 and lasts for an hour, after which we clear away individual plates and food, remove the tablecloths, wipe the tables, put them and the chairs away, and sweep the floor. The garbage is left in the kitchen cans, coffee pots, counters and sink scoured—Santa has not signed volunteered to do it for us. And we will be out of there by 9, which is always good news to members and guests with miles to travel. Looking forward to another great evening with all of you. FB



**I wonder if other  
poodles are  
members of a  
weird religious  
cult.**

**Rita Rudner**



## GOODIES PAST & GOODIES FUTURE

Thanks to Sherlyn Hilton for the sooo good frosted spice cake with a sliver of candied ginger on each piece. Any chance of getting the recipe for the newsletter? Sherlyn is a very busy mother of two boys and expecting a third, so her chapter activity is appreciated in triplicate!

Goodie Volunteers for the January 12 meeting are Sandie Olson, and Steve & Barbara Wallace.

Sweetheart volunteers for February are Mary & Doug Furr.

The March meeting still needs Goodie Volunteers...and then no more until next October! Please consider this opportunity to make your offering for the chapter. Call or e-mail Ted Hewitt: 541-687-8119 or [ted.hewitt@comcast.net](mailto:ted.hewitt@comcast.net)



## FROM THE PRESIDENT

As 2011 draws to a close, we have our annual Holiday Dinner on Thursday, December 8, an event that I always enjoy. It is a time to gather and visit with friends, enjoy a delicious dinner, and see photos of things that have happened during the year in our gardens, our travels, and with our families. Thank you Frances, Barbara, and Nancy for organizing it and I hope that many of you will be able to join us for this potluck dinner.

Ten years ago the Eugene Chapter hosted a successful ARS Convention, but in the time period since then many ARS chapters across the nation have grown smaller and the ARS has suggested that conventions be sponsored by districts rather than chapters. Consequently, the six chapters of District 4 joined forces in 2011 to host a very successful ARS Convention at the Heathman Lodge in Vancouver, WA. Many of our Eugene members not only attended this nearby event but helped to make it successful and I want to again thank all of you for your help. The varied program, the bus tours and gardens, the plant sale, the meals, and the hospitality shown to visitors made for an excellent contribution to the community of rhododendron enthusiasts. Special recognition goes to Harold and Nancy for their leadership of the convention. On a personal note, I enjoyed meeting several of our international and out-of-area members.

As so often happens, May was a very busy month for our chapter not only with the convention but with a successful plant sale with the Hardy Plant Group that was our major income producer and an enjoyable chapter field trip to the Hinsdale Garden along the Umpqua River, Gallagher's Park in Florence and the beautiful gardens of Jim & Sylvia Smith and Larry & Sandi Jensen. With a busy month of May, it was a good time to make the switch to a single flower show in April at Mookie's Northwest Grill. The attendance was good and we had a pleasant afternoon and evening with a member-judged flower show, an interesting foliage exhibit, an awards banquet, a good plant auction, and an excellent program by Harold on *The World in Your Garden*. Many thanks to all of you who made these events happen.

Among the popular activities for our chapter members are the social events, so we again enjoyed picnics in June at

Ali & Gloria Sarlak's lovely garden near Corvallis and in September at Larry & Sandi Jensen's rural garden on the steep hillside. And, of course, we have the upcoming festive Holiday Dinner.

With our programs this year, we were treated to some excellent learning experiences with Jack's *Rhody Insights*, a panel discussion on how to prepare trusses for a show and how to be a show judge, *Propagation at the RSBG* with Dennis Bottemiller, and *Species Rhododendrons in Your Garden* with Patrick Osborn. Of course, we all like to travel whether it is locally to see the *BLM Hinsdale Garden Project* with Steve Samuels or around the world with Harold. As I look back at these programs, I realize that I would enjoy them all a second time. We are, indeed, fortunate to have such fine programs.

All of these events cannot happen without the efforts of many of our members, but this year we honored some members for their contributions. JoAnn received a Certificate of Appreciation for her contributions as Hospitality Coordinator and Board member; Helen was honored with a Bronze Medal for her chapter leadership; Joyce & Rick were each awarded a Bronze Medal for their contributions as Show Co-Chairs in years past, Trophy Chair, and Chapter Treasurer. Thank you to these special people.

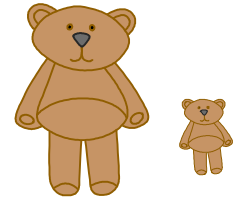
As you read this newsletter, you might want to make a note to thank Frances for this high quality publication that she offers us each month. Thank you, Frances.

Finally, I want to acknowledge our 13 new members and 4 new Associate members this year. We welcome you and look forward to getting to know you better.

So, as 2011 ends, I send my special wishes to you, our members, for a pleasant and happy holiday season. With our mild climate, there is always something in the garden to enjoy - the buds are swelling, something will perhaps be in bloom, the "bones" of the garden come to life, and there are special leaf textures and colors to enjoy. Go for a walk in Hendricks Park to enjoy all of these things.

**Ted**





## GINGERBREAD BISCOTTI RECIPE

I use hazelnuts in as many recipes that I can. *Joy of Baking* is one of my sources! This is my modified version.

### Part one

1 cup roasted chopped hazelnuts

1 ½ cup all purpose flour

½ cup old fashioned rolled oats

½ cup finely ground rolled oats

¾ cup dark brown sugar

¼ teaspoon sea salt

1 teaspoon baking powder

½ teaspoon baking soda

¾ teaspoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon ground cloves

1 tablespoon chopped crystallized ginger

### Part two

2 large eggs

¼ cup plus 1 tablespoon

molasses

2 tablespoons olive oil

½ teaspoon vanilla extract

1 cup raisins

In a big bowl mix all of part one. In a separate bowl mix part two. Mix part two into part one until combined. Divide mixture in half and make two 2" x 12" logs and press them flat on a lined cookie sheet. Bake in a preheated 350° degree oven for about 30 minutes. Allow to cool about 10 minutes then cut diagonally into ¾ inch slices. Lower the oven to 300° degrees and place cut pieces cut side down for 6 minutes. Flip each piece over and bake for another 6 minutes.

Questions? Comments? E-mail me, Douglas Furr, at [garden.projects@hotmail.com](mailto:garden.projects@hotmail.com)

Tips From The Old Tool Shed:

After cooling, store them in an airtight container, in a shoe box, in the bottom of your sock

## NIGHT AT THE MUSEUM: INVESTIGATING FOSSIL FLORA

Many thanks to Sylvia Giustina for this exciting invitation to learn another aspect of a favorite subject: Floras.

Ever wonder about the origins of the ginkgo?

Join us on Tuesday, January 24, 2012, 5:30- 8:00 p.m.

Look at and investigate fossil flora from the Condon Collection with Greg Retallack, Museum of Natural and Cultural History Condon Collection Co-director and UO Professor of Geological Science. Professor Retallack and UO graduate students will share the history and care of plant fossils. During this special evening event you can explore fossils from the collection with the experts and enjoy beverages and hors d'oeuvres .

UO Museum of Natural and Cultural History,  
1680 E. 15th Avenue, Eugene

RSVP requested by Tuesday, January 10, 2012 to:  
Judi Pruitt, (541)346-1671 or e-mail  
judip@uoregon.edu



**The first thing to learn about driving an automobile is how to stop. The same applies to making a speech or showing slides.**

Anonymous

## CYCLAMEN COMPANIONS

What more could one want in a genus than one that is renowned because, although it is small, there are species which flower in every month of the year. It is the only genus thus endowed: the Cyclamen, which even without flowers would still rank as a foliage plant.

Listed in order of hardiness are:

*Cyclamen purpurascens* blossoms rose-purple and fragrant in summer.

*C. hederifolium* blooms bountifully in fall.

*C. coum*, in magenta, pink or white, blooms all winter.

*C. pseudibericum* blooms pink or white in the spring.

*CC. trochopteranthum*, *mirabile*, *parvifolium*, the honey-scented *cilicium*, and the miniature *intaminatum* are all hardy.

Hardy only to Zone 7 are *CC. repandum*, *libanoticum*, *graecum*, and the dainty *balericum* and *creticum*.

Less hardy, to 26 degrees, are *CC. africanum*, *rohlfsonianum*, *persicum*, *somalense*, and *cypricum*.

For information on Cyclamen culture, go to the website [cyclamen.org](http://cyclamen.org) – they are an enchanting genus and make excellent companion plants in the rhododendron garden. FB

*Kalmia latifolia* from the Ericaceae family, commonly known as Mountain Laurel, is an evergreen shrub with dark green, shiny leaves, and attractive clusters of cup-shaped flowers ranging from white to pink and rose. New hybrids are increasing the range of colors and plant size. The shrub provides a good shelter for wildlife. It needs full sun or partial shade, and moist soil in an understory setting. Blooms spectacularly in late June.

**Ruth rode in my new cycle car,  
in the seat in back of me;  
I took a bump at fifty-five,  
And rode on ruthlessly.**

Eugene Chapter  
American Rhododendron Society  
PO Box 7704  
Eugene, OR 97401



## 2011-2012 Chapter Calendar

- Dec 8  Holiday Potluck Dinner - Members' slide show – See page 1. 
- Jan 12 Pat Patterson - *Beneficial Insects in the Garden*
- Feb 9 Mike Stewart - *Plant Hunting in China*
- Mar 8 Panel Discussion - *Hybridizing Rhododendrons*, Annual meeting & election
- Apr 21 Rhododendron Show & Awards Banquet - Speaker to be announced
- May 4-7 2012 ARS Convention, jointly with Azalea Society, Asheville, NC
- May 12 WVHPG Plant Sale, Fairgrounds
- June Picnic - Date to be arranged
- Sep 21-23 ARS Western Regional Conference, "Rhodos in Paradise", Nanaimo BC

VISIT OUR EUGENE WEBSITE <http://www.eugene-chapter-ars.org>

