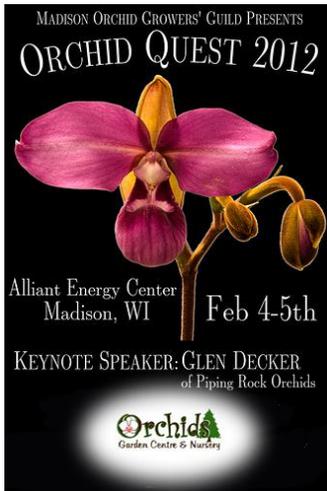


December  
2011

# The Orchid Grower

Orchid Growers' Guild of Madison  
Website [orchidguild.org](http://orchidguild.org)



## NEXT MEETING DECEMBER 18TH "Orchid Fever"

Throughout history, orchids have captivated those who dare to get too close. They have been known to turn the sane into the obsessed. People have risked their lives in search of rare specimens. Come if you dare to the OGG December meeting for a behind the scenes look into the world of collecting, judging, conservation, and smuggling. We will have a look at people's passion, obsession, and the orchids they desire.



Photo by Jeff Baylis  
Inside this issue, Chuck Acker demonstrates deflasking

### Meeting Dates

- December 18– Meeting Room
- January 15– Meeting Room
- February 19– Meeting Room
- March 18– Meeting Room
- April 15– Meeting Room
- May 20– Meeting Room
- May 27– Field Trip to Kettle Moraine
- June Picnic– TBA

**Meetings start at 1:30 pm at Olbrich Gardens unless otherwise noted**

### Up-Coming Events:

- February 4-5, 2012, Orchid Quest
- April 7, Spring Orchid Sale

### Officers and Committees

#### President:

Rich Narf (2012)  
[znarf@dishmail.net](mailto:znarf@dishmail.net)

#### Vice President:

Jill Hynum (2013)  
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#### Treasurer:

Terri Jozwiak (2012)  
[lodijox@charter.net](mailto:lodijox@charter.net)

#### Board:

Judy Williamson (2014)  
[jwilliamson@usgs.gov](mailto:jwilliamson@usgs.gov)



There will be a lot going on at the December meeting. In addition to a speaker and our regular orchid judging, we will be commemorating 26 years as a guild with our annual holiday party. We will also learn who will receive the 2012 Diamond Award, two AOS Awards, the Milo Gilbertson Award as well as the awards for the "New Grower", "Intermediate", "Advanced", and "Experienced" awards for 2011.

Celebrate with your fellow members with a Potluck that will start at 1:30 PM. Please bring a dish to share. The hospitality committee is baking a ham for which there will be a collection jar. In addition to the ham, the guild will be provide plates, napkins, utensils, tea and coffee.

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The guild will also be providing partially-subsidized orchids. If you desire to purchase a "holiday" orchid,

*(Continued on page 2)*

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Irene Mackie (2012)  
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open

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Pat Narf

**Librarian:**  
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**Liaisons:**  
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**AOS:** Jill Hynum  
**MAOC:** Wayne King, Judith Rapacz  
**Orchid Digest:** Jill Hynum

*(Continued from page 1)*

please notify the treasurer Terri Joswiak at [lodijoz@charter.net](mailto:lodijoz@charter.net) and **pre-pay** \$10.00 to OGG and send it to PO Box # 5432, Madison, WI. 53705 by December 11. Orchids Garden Center has graciously stepped in to provide the holiday plants since our original vendor, Ovation Orchids, lost most of their stock in a recent fire.

## Annual Dues are Due!

Take advantage of the savings by paying your dues at the December meeting. After January 1, all renewals will be an additional \$2. See the treasurer at the meeting or mail your payment to the OGG at PO Box # 5432, Madison, WI. 53705

## FIRE DAMAGES KLEHM ORCHIDS

Damage was estimated at \$750,000, but the final total could be even higher, from an early-morning fire Tuesday, September 27th at Klehm Growers plant nursery and farm in Hampshire, Illinois. About 50 percent of the complex was damaged, but there were no reported injuries.

The fire was called in by a passing motorist and when fire personnel arrived at the scene flames were coming from the rear of one of the greenhouse sections. Firefighters from 18 area departments helped battle the blaze. Because there are no fire hydrants in the area, water to battle the blaze was brought in by tanker trucks from 11 of those area departments. The fire heavily damaged the 100-by-300-foot greenhouse complex.

From *The Courier-News*

## Up-Coming Events

- **January 28-29, 2012**—Winter Carnival Orchid Show, St. Paul MN
- **January 28-29**— Grand Rapids Orchid Society, MI
- **February 4-5**— Orchid Growers' Guild Orchid Quest
- **February 25-26** - Show for the Greater Lansing Orchid Society, Michigan State University, East Lansing MI
- **March 3-4**—NEWOS Orchid Show, Neenah, WI
- **March 10-11**— Illowa Orchid Society Show, Bettendorf, IA
- **April 13-15**—MAOC in conjunction with Central Indiana Orchid Society Spring Show, Indianapolis, IN
- **April 28-29**— "Celebrate Orchids," Illinois Orchid Society Spring Show, Glencoe, IL
- **October 13-14**— Illinois Orchid Society Fall Mini-Show, Glencoe, IL
- **October 26-28**— MAOC in conjunction with Orchid Society of Greater Kansas City, Independence, MO
- **November 14-23** — 20th World Orchid Conference, Singapore
- **September, 11-16, 2012** \*Australian Orchid Conference 2012, Kings Park, Perth, Western Australia.

Contact: For Information visit website or [aocconference@dodo.com.au](mailto:aocconference@dodo.com.au).

## Deflasking Seedling Orchids, and Care Afterwards: Review of presentation of Chuck Acker

By Sue Reed and Judy Stevenson

*There are many ways and techniques to successfully deflask orchids. This is the method used by Chuck Acker.*

To start with, it is important to begin with healthy plants. Generally the flasks (these come in many different types) are filled with 25 to 30 orchids. The average time of growth in a flask is about one year. Before repotting, take a look at the roots on the bottom. When the agar is starting to shrink it is time to repot. For flasks planted in a clear cottage cheese type container, repot when the orchids are close to the top. When the plants are running out of O<sub>2</sub>, the lower leaves will turn brown, this is time to repot. Orchids grown in a flask are grown in a sterile environment. Therefore, do not take the cover off too soon or fungus could grow. Flasked orchids should be under a florescent light for 10 to 12 hours/day before deflasking. Putting them in natural sunlight heats the flask too much.

*We first watched Chuck repot phragmipediums that were growing in a clear cottage cheese-type container:*

Reach in and get ahold of the orchids and pull the plants out in a clump. (In this demonstration, the phrags were growing on agar with the consistency of Jello.) Gently shake off the agar. Keep the plants together. Spray or dip them in lukewarm water. Try to get as much of the agar off as possible. (Do not leave any agar on the orchid leaves.) Keep these plants together in one community pot. Fill the bottom 1/3<sup>rd</sup> of the community pot with medium bark. Put the mix on top of this bark. **For seedlings, the mix is 3 parts perlite, 1 part fine charcoal, 6 parts fir bark and**

*(Continued on page 4)*



Flasks planted in a clear cottage cheese-type container should be repotted when the orchids are close to the top.



Reach in and get ahold of the orchids and pull the plants out in a clump (see photo below) and gently shake off agar



Photographs by Sue Reed

(Continued from page 3)

**one-half part fine Canadian peat moss.**

Place the clump of plants in the pot. Gently tease the plants apart. Pour the dry mix around the edge of the clump and then shake the fine mix to fill in around the plants. Firm it up a bit among the plants with the blunt end of a pen or pencil. At the end, give a spritz of Physan 20 to the seedlings (1 tsp. in one gallon of water) to keep any disease at bay. Let the orchids drip dry. Finally, on the label, identify the name of the orchid and the date.

It is important to acclimatize these plants gradually. One method is to put the community pot in a freezer zip lock bag approximately 2/3 zipped (to allow for air circulation) for about 2 to 3 weeks. With this method it is not necessary to water until taking them out of the zip lock bag. Eventually place them under florescent lights (14 inches above the seedlings) for a total of 14 hours each day or in a window with indirect sunlight.

*Next we watched Chuck repot cattleya seedlings. These were growing in a glass milk type bottle:*

(Continued on page 5)



Pour the dry mix around the edge of the clump



Firm up the mix a bit among the plants with the blunt end of a pen or pencil



Give a spritz of Physan 20 to the seedlings to prevent disease



The community pot in a freezer zip lock bag approximately 2/3 zipped (to allow for air circulation)



*(Continued from page 4)*

Pull the plants out through the neck of the bottle with a thin piece of wire

Pull the plants out through the neck of the bottle (one at a time) with a thin piece of wire with a small 1/2" bend on the end. Make a trench (saw with a wide blade knife) pulling the potting mix almost to the depth of the lower 1/3<sup>rd</sup> layer of bark. Using a tool, (chopstick or a "j" tool) work the seedlings into the trench. Give the next seedling a little bit of room. Fill in the trench with the berm of mix. Tap on top of this to make it firm. Make another trench 1/2 inch from the first row. Repeat the process until all the seedlings are planted. Repeat with the same process used for the Phragms.



Single plantlets removed from nursery bottle

For greenhouse production, seedlings sometimes are moved to a 72 compartment plastic tray of small 2" pots. Using somewhat dry but moistened sphagnum moss, wrap moss around the plant, firm it up and put the seedling in a pot. If there is too much moss, pull it out. The seedling does not need to be super tight or loose in the individual pot. Watering for this planting method is different. Initially wash the seedlings down with a Physan 20 drench. When the surface of the moss is dry it is time to water again. Do not let the moss dry out too much or else it becomes hydrophobic. For one month, just water. When starting to fertilize, cut the amount of fertilizer by one half. Watch for salt buildup with the moss. If the plants are not growing, pull the plants out and look at the roots. If the seedlings are brown you are either feeding them too much or keeping them too



Make a trench in the potting mix with a wide bladed tool

*(Continued on page 6)*



Make another trench 1/2 inch from the first row. Repeat the process until all the seedlings are planted.

*(Continued from page 5)*  
wet.

What temperature should the seedlings grow? They want to be grown on the warmer side, 75 to 80 degrees during the day and 65 minimum at night. Seedling mats are recommended and can be kept on all the time. The first couple of weeks a dome (such as plastic wrap supported by tooth picks) can put over the seedlings. It is important to make sure there is air exchange. A hygrometer reading of 50 to 60% is good.

Seedlings grow well under artificial light for 14 hours a day after they go through an adjustment process. Introduce the light and see how they are doing. If they are getting yellow and bleached out, they are getting too much light.

Chuck said that he generally experiences a 100% seedling survival rate. The orchid hobbyist should expect less.



Using somewhat dry but moistened sphagnum moss, wrap moss around the plant



Firm up the moss and put the seedling in a pot.



# FAVORITE RECIPES FROM A SELF-CONFESSED “VANILLAHOLIC” By Ken Cameron

## BEVERAGES

### Vanilla Coffee Liquor

Aged alcoholic beverages that mix Vanilla and Coffee are popular in Mexico, especially as gifts to give during the Christmas holiday season. These can be enjoyed on their own as an aperitif (straight up or on the rocks), mixed with vodka and ice to make a Black Russian cocktail, or blended with half-and-half to make a white Russian. The longer the liquor ages, the more complex the flavor, so make it well in advance if you plan to give a bottle to your holiday party host.

#### Ingredients:

- 4 cups sugar (vanilla sugar preferred)
- 1 cup instant coffee (*not* ground coffee beans)
- 2 Vanilla beans, split lengthwise
- 1 cup water
- 3 cups brandy (or bourbon)

Bring water to a boil in a saucepan large enough to accommodate all of the ingredients (about 9 cups). Add the sugar and instant coffee. Stir until dissolved, then allow to cool. Add alcohol and stir until blended. Place the vanilla beans in whatever size glass bottle or bottles you have on hand -- tall shapes make a classic presentation. Carefully fill each bottle with the liquid, cap or cork, and allow the mixture to age in a cool, dark place for several months if possible.

### Vanilla Crème Soda Ice Cream Floats

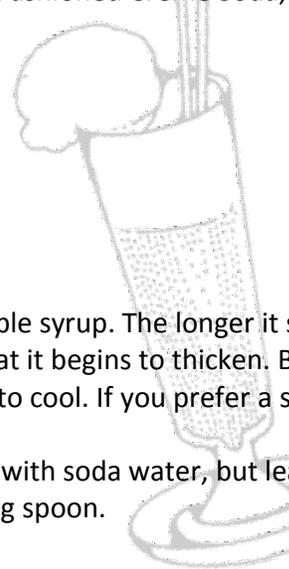
Nothing says summer like a frosty root beer float, but if you are a vanillaholic, then why not use crème soda instead? A number of small “microbreweries” in the USA offer Old Fashioned Crème Soda, but you can make your own at home in a matter of minutes.

#### Ingredients:

- 1 cup sugar (better yet, use your homemade vanilla sugar)
- 1 cup water
- 1 Vanilla bean, split lengthwise
- Vanilla extract (optional)
- Soda water
- Vanilla ice cream

Dissolve sugar, water and Vanilla bean over medium heat to make a simple syrup. The longer it steeps the more intense the vanilla flavor. Eventually bring the syrup to a boil so that it begins to thicken. Be careful that it does not boil over or begin to burn. Remove from heat and allow to cool. If you prefer a stronger vanilla flavor, add a few drops of Vanilla extract to taste.

Pour four or five tablespoons of the Vanilla syrup into a tall mug, and fill with soda water, but leaving plenty of room for a scoop of vanilla ice cream. Serve with a straw or long spoon.



**Next Month: MAIN DISHES**