

Diablo View Orchid Society

www.dvos.org

Thursday January 9th 2003

Board Room, Contra Costa Water District Offices, 1330 Concord Avenue, Concord

5:30pm Dinner with the Speaker

7:30pm Meeting Comes to Order

~8:30 Speaker's Presentation

Susan Wedegaertner
Demystifying Orchid Judging
Chairperson of the Pacific Central Judging Center
Dinner with the speaker at Gary's Spring Garden Restaurant – 5:30PM.

Our scene opens. A middle-aged man is seated in a chair, gently rocking, gaze focused on the upper left-hand corner of the room.

"Wapner. 15 minutes to Wapner" He continues rocking. His companion, a fashionably dressed young man, sits reading his *Diablo View Orchid Society* newsletter.

"No, Raymond. It says the speaker will be Wedegaertner, SUSAN WEDEGAERTNER. She's a different kind of judge. She judges Orchids. You know, Pretty Flowers? This says she'll talk about the AOS Judging system. How a plant is entered. Go over what actually happens in the judging room. Discuss what is taken into consideration when a plant is entered for judging. Pretty cool! Now I can ask her just what 'It's nice but not awardable' means..."

"Twelve minutes to Wapner, Charlie Babbitt. Twelve minutes." [rocking frequency increases]

"Not Wapner, Wedegaertner! She's from Modesto, and has been the chairperson of the AOS Pacific Central Region since 1999. We should take the convertible out there sometime. You could drive. Its so flat out there you couldn't hit anything. This says she loves Phalaenopsis, has some Oncidiums, and even has a carnivorous plant or two...hmm, so do I. Maybe I can ask her about...."

"NINE MINUTES TO WAPNER!"

"...potting mixes when we go to dinner with the speaker. You know, I've often thought about becoming a Judge. I'll bet she can answer some questions about that too. I wonder if they'd overlook that time in Vegas..."

"WAPNER!!!" [rocking is now 7.0 on the Richter scale] "SIX MINUTES TO WAPNER!!"

"I keep telling you, Ray, its WEDEGAERTNER. She works for E&J Gallo and many of the orchids in their wine ads come from her greenhouses, the one she shares with her Dad, Oscar. [Throws up his hands] Oh there's no talking to you when you get this way" [leaves the room] His brother's gaze shifts to 3 inches from the upper right hand corner of the doorway.

"Wedegaertner.... Eight days, 19 hours and 30 minutes to Wedegaertner...."

Gary's Spring Garden Restaurant 785 Oak Grove Road, Concord (Treat and Oak Grove) \$15 includes tip, wine extra If you want to eat call Sybil McGowan (925) 685-3254

Next Board Meeting Jan 16, 7:30 pm Barbara Tague's House 716 Skyline Dr. Martinez (You can come too!)
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January Culture Session

Well, we are supposed to have a culture session...

It could be one of two things...

It could be Dennis Olivas and Kathy Barrett doing a mock impromptu judging of an orchid, so you can see what happens at the judging table.

Or it could be a continuation of the Alphabet Series. You remember that. Linda Daraskavitch did A for Ants and Aphids, Sybil McGowan did B&C is for Bark and Coconut.

That leaves us with 'D' (Not for 'Darn, it Died.')

So come at 7:00pm and see what we do!

Yikes! Its time for the San Francisco Show!

This year's theme is '**Gems of Nature**'. Whew! As always we need many strong backs of task oriented, level headed DVOS members to tackle this year's display.

Jeepers. That sounds like work... Can't we just have fun and eat? Like always? You know, joke around?

[slaps forehead] Thank goodness! I was reading from my Emergency Preparedness Manual! I nearly had a heart attack. I have Ron's handout right here: "Any DVOS Members who want to operate paint brushes and power tools while cracking wise should contact Ron Bettencourt at (925) 829-2608." (That's not really what Ron says. He says something more appropriate, but I figured I'd jazz it up a bit.) Next meeting is at Alice Tomassini's on Jan 13th. Be there at 7:30pm.

The good news is that you can now buy tickets to the POE at the SFOS website:

<http://www.orchidsanfrancisco.com/>
-Kathy Barrett

Refreshment Corner

It is now up to those who signed up for January to, as Chef Emeril puts it, kick things up a notch. They are: **Brenda Aday, Alice Tomassini, Bernice Lindner, Jack Isacoff, Giovanna L. Deem, Parky Parkinson, Susan Fetter** and **Kathi Ames**. **Juan Bofill** will provide beverages.

If for whatever reason any of you can't attend the meeting, please call Tonky Bofill (925-609-2560) in advance of the meeting.

- Esther Yee & Antonieta Bofill

Nathalie Smith – January Raffle Table

One of our founders, Nathalie has an exceptional collection of intermediate growing orchids. I'm told there will be some species and classic hybrids on the plant table. Plus many other tasty plants. Be sure to get your raffle tickets as you won't want to miss this special opportunity. Nathalie rarely divests her plants unless they're in great shape too.

- Charlotte Leong & K Barrett

DVOS DOERS

President: **Linda Darascavich**

Vice President: **Sybil Renee McGowan**

Secretary: **Alice Tomassini**

Treasurer: **Barbara Tague**

Board Members: **Juan Bofill**

Naomi Chamberlain

Parky Parkinson

Brad Piini

Phyllis Arthur

Membership: **Ulrike Ahlborn**

Refreshments: **Esther Yee & Tonky Bofill**

Hostesses: **Madge Fordyce & Naomi Chamberlain**

Raffle & Sales: **Nancy Pak**

Librarian: **Phyllis Arthur**

Historian: **Nathalie Smith**

Newspaper Announcements/Ads: **Karen Moonitz**

Newsletter: **Kathy Barrett** (mormodes@hotmail.com)

Webmaster: **Nick Doe**

Nice Guys: **Dave Tomassini** and **Parky Parkinson** for hauling around the projector, the sound system, the lights, and whatever else this club uses or needs. They could use some help.

SF Show Chairman: **Ron Bettencourt**

DVOS Show Chairman: **Juan Bofill & Dave Tomassini**

We still need someone to arrange greenhouse tours. Come to the Board Meeting at Barbara's house and we can tell you what's involved and help you out. -KB

December Show Table Judging

1st Place – EpLC. Blue Adagio, by Fordyce Orchids

2nd Place – Slc. Circle of Life, by David Tomassini

3rd Place - Blc. Treasure Chest, by Fordyce Orchids

Look What I Bloomed For The Very First Time –

Paph. Rodney Wilcox Jones, by David Tomassini

Lancer P. Smith Medallion –

Masd. strobilii, by Charlotte Leong

Best Decorated Orchid Display – Alice Tomassini. \$50

(Yes, that's right Fifty smackeroos. I don't know why

you guys never give her any competition!)

Judges: James Clements, Keith Bean, and Betty Wilson.
They swear they kept away from the eggnog this year.

All pictures can be seen at the webpage:

<http://www.dvos.org> Sorry. I decided to put recipes in the newsletter instead of pictures. I must be hungry.

Full judging criteria can bee seen at

<http://dvos.org/OurPlants/awardstext.htm>. However the gist is: Pick a pretty flower. Why make it more complicated than that?? You must think we're like that 'other' society! No no, sit down and have a cookie. You are among friends here.

December AOS Awards - Pacific Central Supplemental Judging Center –S.F.

Phragmipedium Cardinale 'Lillian Sparks'

(Phrag. Sedenii x Phrag. schlimii)

Exhibitor: Walter M. Shinn CCM 84

Masdevallia Highland Monarch 'Golden Gate'

(Masd. Highland Fling x Masd. Monarch)

Exhibitor: Golden Gate Orchids AM 82

Oda. Glyndebourne Belmonte 'Gina'

(Oda . St Clement x Oda. Harrods Forever)

Exhibitor: Golden Gate Orchids HCC 78

Paphiopedilum concolor var. aureum 'Palo Alto'

species

Exhibitor: Elton & Wendy Tang HCC 77 (prov)

Tonky Bofill's Roast Pork

- 1 six-pound pork loin - tied. We bought it at Lunardi's because they tie it for you.
- 8 garlic cloves
- 1/2 cup orange juice
- 1/4-cup lemon juice - Eureka lemon is best. Can also use lime juice
- 1-1/3 Tbsp chopped oregano leaves
- 2 Tbsp ground cumin
- 1/2 tsp black pepper
- 2 Tbsp salt

Mix all the above with a blender to make a marinade.

Marinate the meat: With a sharp knife perforate the pork making deep holes, and with a teaspoon add the marinade into the holes, so it will penetrate the meat. Brush the marinade over the whole surface of the meat. Place overnight in the refrigerator, in a closed Tupperware container or freezer bag.

Pre-heat oven to 325 degrees. Place pork loin in a pan (preferably a cast iron skillet that has been oiled using a paper towel) with half of the marinade. Reserve the rest.

After one hour turn the meat over and brush the rest of the marinade over the meat and cook for another hour. Check the pan, and if liquid has evaporated add 1/2 cup of water. Cook for another 30 –40 minutes until meat has browned. If you use a meat thermometer, when it reads 140 degrees the roast should be ready. Take from the oven and let it cool covered with foil. Before serving, slice the roast and pour the warm sauce over it.

Send half of the roast to the Bofills for testing and approval.

Lost! - Two men's sweaters were left at the Bridge Center after the December dinner/meeting. One was a grey cardigan; the other a blue V-neck pullover. Alice Tomassini has them Please call her to arrange their return: 648-7667.

AOS Awards – Pacific Central - Oakland

Paph. Raisin Pie 'Miller's Choice' HCC 75

(Paph. sukhakulii x Clarissa)

Exhibitor: Lois Miller

Bernice Lindner's Red Pepper Dip

Drain well a 12 oz. Jar of roasted peeled red peppers.
In a Cuisinart (or like item) pulse till of desired consistency.
To the drained peppers add:

- 1 Tablespoon fresh lemon juice
- 2 Tablespoon virgin olive oil
- 1 clove garlic
- 2 Tablespoon chopped parsley

If consistency is too thin, thicken with ground almonds.

The Parkinson's Molded Cranberry Fruit Salad

- 1 8-oz. can crushed pineapple, drained, reserving juice
- ½ cup cranberry juice cocktail
- 2 tbsp. Lemon juice
- 1 3 oz. package raspberry gelatin
- 1 16 oz. can whole berry cranberry sauce
- ½ cup cool whip
- ½ cup finely chopped celery

Combine reserved pineapple juice, cranberry juice cocktail and lemon juice in a medium saucepan. Bring to a boil. Remove from heat. Add gelatin, stirring until it is completely dissolved. Break up cranberry sauce with a fork. Stir into gelatin mixture. Refrigerate until mixture begins to set. Stir in pineapple, cool whip, and celery. Pour into a 4-cup mold. Chill until firm.

Makes 8 servings.



Eplc Blue Adagio

MaryLou Van Galder's Persimmon Pudding

Ingredients:

- 1 cup persimmon puree (about 3 persimmons)
- 2 teaspoon baking soda
- 8 Tablespoons (1/2 cup) butter, at room temperature
- 1 ½ cups sugar
- 2 eggs
- 1 Tablespoon lemon juice
- 1 Tablespoon rum* (see note below)
- 1 cup all purpose flour
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 cup walnut or pecan pieces
- 1 cup raisins

Instructions: Choose a Dutch oven or stockpot large enough to hold a 2-quart pudding mold. Place a rack in the pot (a round wire rack or even a canning jar lid will do). Fill the pot with enough water to come halfway up the sides of the mold.

Bring the water to a boil over medium heat.

Meanwhile, make the pudding. The pudding mold must have a lid or be snugly covered with foil while steaming (a coffee can with a plastic lid works well). Grease the mold.

Put the persimmon puree in a small bowl and stir in the baking soda. Set aside.

Cream together the butter and sugar. Add the eggs, lemon juice and beat well. Add the flour, cinnamon and salt; stir to blend. Add the persimmon puree. Beat until well mixed. Stir in the nuts and raisins (see note below).

Spoon the batter into the prepared mold, cover tightly. Carefully place the mold on the rack in the pot, cover the pot and simmer for 2 hours.

Remove the mold from the kettle and set aside for 5 minutes. Turn out the pudding onto a rack.

Serve warm or at room temperature with softly whipped cream or lemon sauce. Serves 8.

NOTE!: MaryLou marinates the 1 c. raisins in 2-4 Tblsps of brandy for several hours or overnight! She then adds that to the pudding instead of the 1 Tbsp rum. She says the persimmons have to be very mushy, soft. For frosting she takes 1 c powdered sugar, moisten with brandy to make a consistency thin enough to drizzle but not too thin!

