



ENGLEWOOD AREA ORCHID SOCIETY

July
2011
Newsletter

Online at <http://eaos.org>

From the President's Desk



No one went home hungry. We had 35 members and guests at our June picnic and everyone enjoyed some really good chow. Pulled pork and pulled chicken from *Food Is Love* was accompanied by EAOS's love of cooking and baking. Baked beans, cucumber salad, jello salad, slaw, pasta dishes, and 3 kinds of home-baked breads were some of the side dishes whipped up by our members. And then desserts aplenty – chocolate cake, coconut caramel cake, brownies, cookies, cake kabobs – yum yum yum.

Everyone voted for their favorite side dish and desert and the votes were really close in both races. Carol Nissen's pasta, sausage and asparagus casserole won her an orchid for her tasty dish and the desert winner was Frank and Jan Plummer's daughter from Nebraska, Debbie. Debbie planned to take her orchid home but maybe Jan talked her into leaving it in Englewood. Thanks to everyone for cooking and baking and setting up and cleaning up. We had three members enter their decorated hats for a chance to win a blooming orchid and Rose Hutchinson took the prize for her flowered beauty. Just lovely!

We also had door prizes – orchid food (hey, they have to eat too!), earrings and candles as well as a great raffle table – thanks to everyone who contributed. Lots of happy winners at our picnic.

July's meeting is our joint meeting with VAOS. Our speaker will be **Michael Sinn** who will share his experience at the Tokyo Dome Orchid Show as well as his vast experience in orchid culture. Michael is the owner of **CANAIMA ORCHIDS** in Palmetto, Florida and he is a widely recognized breeder of top-quality orchids and has won numerous

international awards. He is a Judge with the American Orchid Society and served as Judging Chairman for the Venezuelan Orchid Association (A.V.O.). Born in Venezuela, he grew up hiking the jungles of South America in search of Cattleyas in their natural habitats. Through his excursions over the years to habitats in Brazil, Colombia and Venezuela, Michael's vision is to conserve native species by producing the finest possible cultivars of Cattleya species. Plants from Canaima Orchids are highly awarded worldwide and have received over fifty quality awards from the AOS. At the 19th annual World Orchid Congress in Miami in 2008 Canaima received gold, silver and bronze medals.

AND don't forget your checkbook or cash -- In addition to our speaker, we will also have our **Annual Fund Raising Silent Auction** of quality orchids, our raffle table and our hospitality table.

Members - Please help feed our members and VAOS guests by bringing sweet or savory treats to the July meeting. Doors open at 6:30 and the meeting begins at 7PM. See you all on July 11th.

Gail Hopper
EAOS President

The EAOS Newsletter is published by the Englewood Area Orchid Society, P.O. Box 257, Englewood, FL 34295 --- <http://EAOS.org> ---

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June Plant Table

Because of the Plant Swap and Picnic, there was no judging of orchids, but Roy Klinger, Neal Schattauer and Leona Ennis shared their plants with us.



Roy Klinger, Neal Schattauer, and Leona Ennis contributed plants to the table (above and below).



Upcoming Events

Mark Your Calendar

*July 11 – Joint meeting
with VAOS at Englewood.
Speaker: Michael Sinn from
Camaima Orchids*

*Aug. 3 – meeting hosted by
VAOS at Venice
Community Center, 326
South Nokomis Ave.*

*Sept. 12 – regular meeting
Speaker: Robert Rieffer -
Orchid Culture Tips &
Tricks for Everyone*

*Sept. 17 - 18 – Ridge
Orchid Show, Lakeland*

*Oct 10 – regular meeting
Speaker: Ted Kellog -
Orchid Oddities and AOS's
new orchid software*



Online at <http://eaos.org>

Recipe for the award-winning dish

MACARONI WITH SAUSAGE AND ASPARAGUS

1 Tbsp olive oil
3 links sweet or hot sausage (about 1/2 lb)
casing removed
1 cup milk
1/2 tsp salt
1/2 tsp black pepper
1/2 lb elbow or corkscrew macaroni
1/2 lb asparagus, cut into 1-inch pieces
5.5 oz goat cheese, crumbled

1. In a medium saucepan, heat oil over medium-high heat. Add sausage and break into pieces with a fork. Sauté until pink has just disappeared, 4-5 min. Add milk to sausage and bring to a boil. Add salt and pepper, mix well, and set aside.

2. Preheat oven to broil. Place rack 6 inches from heat source.

3. Bring a large pot of salted water to a boil. Cook macaroni and asparagus 6-7 minutes until pasta is al dente.

4. Drain; add to sausage mixture. Stir in about 3/4 of cheese and transfer to a large ovenproof dish. Top with the remaining cheese.

5. Broil until cheese is lightly browned, 3-5 minutes. Remove and serve hot.

Orchid Names

You may have wondered why the names of your orchids keep changing. When show season comes and you submit an entry for your Potinara you find that it has become an Rlc.

Blame it on the authors of the 6 volumes of **Genera Orchidacearum**. This set of books uses the latest scientific tools to try to make sense of the classification of orchids. The RHS (Royal Horticultural Society) is now considering making the changes published in volume 5. Among those changes would be the elimination of Ada and Wilsonara. In the same way that Potinara has been slow to disappear from the tags at your favorite orchid vendor, the newest changes will be equally slow to occur.

Just don't be surprised to find that some of your orchids have alternate names.



Rose Hutchinson's hat won her an orchid at the annual June picnic.