

It's February,

it must be time to:

Order all your carefully thought-out tubers (Select Cream of the Crop, current Fabulous Fifty) after you have tracked down all possible trades with fellow members.

Do some garden maintenance while you have the time. Weed, weed, weed to remove hiding places for unwelcomed guests (slugs and earwigs). Some favorite hiding places are under bricks or piles of lumber, along wood fences and in deep grass. Seek and destroy all translucent BB clusters (slug eggs).

Prepare cuttings for the propagation of your precious (expensive) dahlias, or come to the March meeting with your growing tuber to find out how.

And remember: If you try to grow everything, you won't have enough time to show

A garden
is never
so good
as it will
be next
year.

—Thomas Cooper—

Feb. 2008 KCDS Newsletter

FEBRUARY 21ST IS OUR NEXT MEETING

Our next "regular" meeting will be held February 21 at the Crystal Grange, 2160 NE Paulson Road, just off Central Valley Road. The program will be on flower arrangements by our very own award-winning member Madeline West. Her demonstrations will include themes that will be found in the arrangement section of our 2008 show (The 7 Wonders of the World).

In March, Thomas Kramer, will present a program on cuttings and seedlings. Warm up your most precious tuber, start it growing, and bring it to the meeting. You will have a hands-on opportunity to make your own cuttings for propagation.

RESERVE THESE UPCOMING DATES

March 1 (Sat.) Crystal Grange work party starting at 9 AM

March 29 (Sat.) tuber packaging at the Crystal Grange.

We need as many hands as possible.

Don't forget to bring your extra tubers!

April 1 (Tues.) set up for tuber sale at the Crystal Grange, 5 PM on.

April 2 (Wed.) member only sale 5 to 7 PM at the Crystal Grange.

April 4 (Fri.) and April 5 (Sat.) 9-6 tuber sale at the Crystal Grange.

April 12 (Sat.) 9-4 south end tuber sale in Port Orchard at the Kitsap Saddle Club.

KCDS Members please help out at any and all of these and collect your worker bee coupons for the members only sale.

Important note:

With the March issue of this newsletter we will publish a complete membership listing with names, addresses, phone numbers and email addresses. If you do not wish to be a part of this shared information, or want only partial information shared, please contact Peta-Maree Lamb or Bill Jones before March 1st. The March edition of the newsletter will not go on the web, but will arrive by snail mail to protect our members' privacy.



Your 2008 Officers

President: Beth Taylor 620-3808

Vice President (programs): Tom Kramer 895-3606

Recording Secretary (minutes):

Zorina Bleau 871-4135

Corresponding Secretary (newsletter):

Peta-Maree Lamb 598-4581

Treasurer (financial, membership, publications):

Bill Jones 297-2134

Trustees:

James "Fuzzy" Kirkpatrick 373-0959

Pat Paulsen 698-0123

Wanda Novak 692-4829

ADS Representative

Chet Haus 698-4874

Federation Representative

Eric Anderson 698-1330

Contact any of these persons regarding club events (note all the officers' phone numbers begin with the prefix 360). The Regular Board Meetings are held at 6 PM on the first Thursday of the month. Locations vary so please contact Beth or Tom for the current location. The General Meetings are held at 7 PM at the Crystal Grange, 2160 NE Paulson Rd, off of Central Valley Road in Poulsbo (with the exceptions of July and August). BOTH meetings are open to all. If you have an item for discussion, please contact Beth and she will put you on the agenda. If you have an article or item for the newsletter, **PLEASE** contact Peta-Maree via phone 598-4581 or email at lambsp@comcast.net.



There is a kind of
immortality in every
garden.

—Gladys Taber—

HOW TO HURT YOUR SOCIETY

From the ADS Bulletin

Do not attend any meetings.
Criticize what they are doing,
But do not offer an alternative or help.
Disrupt the meetings and knock the officers and
board members.
Do not support or attend club functions, sales,
shows, etc.
Be negative, look for faults and complain.
Do not run for office and
Do not volunteer to serve on any committee.
Take what you can, but give nothing in return.
Take a position and then do not fulfill your
duties.
Volunteer to help and then do not show up.

You should have been there!

What goes from 100 decibels to 0 in a second? All 36 of our hungry members digging into their steak and chicken dinners. Present were many never-before-seen spouses. New to the club, Lynda Geisel and Bill Hughes perhaps got the wrong idea about the largess of our club (our treasurer's fear). Eric Anderson's remark of "who's missing a cow?" spoke to the generous size of the steaks expertly grilled by Tom Kramer, Fuzzy Kirkpatrick and Bob Bleau. After a shortened business session, Dave and Leone Smith presented color slides of the 66 2008 ADS new introductions (and 31 other newly offered flowers). Our club was well represented with Loney Kennedy's Wyoming Wedding introduction and the Smith's own Chimacum Davi and Chimacum Wendy.



IF WE HAD NO WINTER,
THE SPRING WOULD
NOT BE SO PLEASANT.

—ANNE BRADSTREET—



Requested Recipes from our Christmas Party

From Linda Hallett/Moyer

Sausage and Potato Hot Dish

Boil potatoes and set aside.

Fry up "Farmer Georges Sausage, sage flavor" Can be found in Port Orchard on Bethel Avenue (if you can't get this try "Jimmy Dean" and put a little sage in it).

Layer sliced potatoes, sausage and sweet onions (sliced into whole circles) in a baking dish.

Salt and pepper (freshly ground) as you go.

Pour either mushroom soup or a white sauce made from the gravy of the sausage (I use both) over dish .

Bake for 30 minutes at 300 degrees.

"That's It! Easy and Tasty" Linda

From Tom Kramer

Slamming Sockeye Salmon

1 sockeye salmon, filleted and brought to room temp.

1 chopped white onion

1 Tbs. chopped garlic

2 sticks of butter

2 oz. olive oil

Mayonnaise (enough to cover fish fillet 1/8" thick)

Alder, apple or cherry wood chunks

Score the salmon fillet in a criss-cross manner 1/2" into the fillet. Bring oil and butter to a rolling boil and fold in onion and garlic, simmer for 3 min. Strain onion and garlic from oil, reserving both the onion/garlic and the oil separately. Baste the fish with oil and let stand until a marble or caramel texture is achieved. Smear on 1/8" thick layer of mayonnaise on the fish, then salt and pepper to taste. Drop sautéed onion and garlic on top of mayonnaise. Grill the prepared salmon over alder, apple or cherry wood for a smoked flavor.

From Pat Sibon

Kahlua Chocolate Torte

1 Chocolate cake mix

1 Cup Kahlua

3 Small instant chocolate pudding mixes

1-1/2 C milk per box of pudding mix

2 Small cool whip, extra creamy

4 Heath bars, crushed

Bake cake according to recipe in 9"x 13" pan, cool. When cool punch holes in cake and pour

Kahlua over cake. Cut cake into small chunks.

Mix pudding according to directions with the reduced amount of milk.

Into a large bowl layer 3 times:

cake, pudding, cool whip and Heath bars.



Seattle Green Fest

April 12-13

at the Washington State Convention and
Trade Center

350+ exhibits, 125 speakers on 3 stages.

Sat. 10-8 Sun. 11-6

\$15/person Festival Pass

all activities, both days.

\$10/person Discounted Festival Pass

available only at the door for one day.

You are a Crackpot!

An elderly Chinese woman has two large pots, each hung on the ends of a pole which she carried across her neck. One of the pots had a crack in it while the other pot was perfect and always delivered a full portion of water.

At the end of a long walk from the stream to the house, the cracked pot arrived only half full. For a full two years this went on daily, with the woman bringing home only one and a half pots of water. Of course, the perfect pot was proud of its accomplishments, but the poor cracked pot was ashamed of its own imperfection, and miserable that it could do only half of what it had been made to do.

After 2 years of what it perceived to be bitter failure, it spoke to the woman one day by the stream: "Old woman, I am ashamed of myself, because this crack in my side causes water to leak out all the way back to your house."

The woman smiled and replied, "Cracked Pot, did you notice that there are flowers on your side of the path, but not on Perfect Pot's side? I have always know about your flaw, so I planted flower seeds on your side of the path, and every day while we walk back, you water them. For two years I have been able to pick these beautiful flowers to decorate the table. Without you being just the way you are, there would not be this beauty to grace the house."

Each of us has our own unique flaw. But it's the cracks and flaws we each have that make our lives together so very interesting and rewarding. You've just got to take each person for what they are and look for the good in them.

To all my crackpot friends, have a great day and remember to smell the flowers.

—Anonymous—

