



H. 'Ruby Spider'

HEMS & HOES

Greater Cincinnati Daylily and Hosta Society

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Greetings from Our President

By Wanda Evans

As your new President, I feel good about the opportunities for GCDHS for 2011. Looking ahead to the new year we have plans in the works for two great shows, more day lily and hosta sales than ever before, a super bus trip planned to the region 2 summer meeting in Michigan, great adopt a plants coming to your gardens, interesting speakers and presentations from your fellow club members. It is going to be a great year!

We value your opinion, please let us know if you have any ideas for speakers or events that you would like to see for the future. This is your club, let us know how we can make things even more enjoyable.

Your officers look forward to leading you on this journey through 2011. Come join us for meetings and events, volunteer to help with the shows, you will have a great experience. We want everyone to feel that time spent with GCDHS friends is fun and informative and considered time well spent. Your team of officers, myself, Gail Braunstein, MaryAnn Farwick, and Carolyn Finke have the club's best interest first and foremost in our thoughts. We are doing everything possible to make this club the best it can be.

Christmas Party

By Peg Walker

It was quite a trek getting to Ted and Sue Ruoff's home but definitely worth the effort. In fact, it wasn't as difficult as many of us made it out to be. As usual, the food was outstanding. The real treat was the Ruoff's home. Christmas decorations were found throughout the house and each area had a theme. From the villages, Christmas trees in every room, elves the size of a three year old child with delightful Expressions on their faces, and most important of all a shrine to Ohio State! It Certainly created a holiday mood to be in such a festive environment.



The Annual Banquet

This year the annual banquet was held on November 13th at De Shea's Tavern by Harper's Point. It was a delightful evening with good food and good friends. Our new officers were introduced.

President – Wanda Evans

Vice President – Gail Braunstein

Secretary – Carolyn Finke

Treasurer- MaryAnn Farwick

Unfortunately, Carolyn couldn't be with us due to a fall in her yard. After surgery, and a slow healing process, I am happy to report that she is progressing quite nicely.

Prior to dinner, J.R. Blanton offered an interesting PowerPoint presentation on various club activities throughout 2010.

As you may remember, we had a popularity pole for 2010 (we would appreciate suggestions for titles for 2011). The winners were awarded certificates which were very "impressive".

- ★ Rookie of the Year – Susan Ridder
- ★ Best Eater at Club Events – Harry Walker
- ★ Most Enthusiastic – Lisa Klette
- ★ The Best Food Dish Served at Meetings – Pat Lucas
- ★ Class Clown – Dan Bachman
- ★ Old War Horse – Betsy Detmer (has been part of the club since the beginning and remains very active).

Numerous gift cards to Home Depot were given as door prizes along with other items. Almost everyone received something – a very enjoyable evening!

Aunt Lil's Advice

Dear Aunt Lil,

Some of the 2011 daylily catalogs feature spectacular introductions which are described as having a blue eye zone or halo and their names would indicate that they are blue. They look purple or lavender to me. I love blue, but I've never seen a cobalt or powder blue daylily. What is the story? Azure

Dear A.S., My GCDHS friends who have grown daylilies say that the search for a "real blue" hem is age old, but there are chemical and genetic reasons why hybridizing one, the color of blue delphinium or cornflower, is extremely elusive. Don't hold your breath that you will see a big blue daylily the pure color of a forget-me-not soon.

But to some hybridizers it's a passion. Currently, Ludlow Lambertson and Jamie Gossard are two who are hard on the trail and have gorgeous blue-lavender introductions.

H. 'Prairie Blue Eyes', (Marsh, 1970) was the first hem to be promoted as a breakthrough toward blue. Even now some less than scrupulous vendors will alter the color in their catalogs to make it and other lavenders look blue.

The A.H.S. Data Base lists about 500 registered daylilies which have BLUE in the name, and several years ago the society published a booklet, The Elusive Blue Daylily. Azure, for now watch the progress of hybridizers like Lambertson new 'Blue Bird of Paradise' or Gossard's new 'Blue Dragon', There's red in them, for sure, but they are beautiful. I'm waiting too! Aunt Lil

Hosta College

The program is presented by Great Lakes Region Hosta Society Board, It will be held in Piqua, OH on March 10 & 11, 2011 The classes range from primers on hosta growing basics, to advanced hybridizing, organic soil building and hands on classes. The web site is <http://ihostohio.org/Portal/glhc/> for information or registration contact [Sue Helder](#).

Banquet Cost

By Tom Isgro

There have been some questions raised over the increase in the price of the annual banquet and discontinuation of the tuition refund we have enjoyed over the last few years. Allow me to explain the reasons behind these two actions.

It is the duty of the officers to maintain fiscal responsibility for the club. When I took over the presidency of GCDHS several years ago, we had a very large treasury. State law in Ohio sets a maximum amount that the assets of a tax exempt, non profit organization may own. The national convention we hosted, as well as, profits from the 2001 regional convention held in Cincinnati, boosted the treasury well above these limits. It was the feeling of the board at that time that the size of the treasury had to be reduced. We chose to funnel those resources back to the membership to reward the members who worked so hard to make those conventions a success.

In 2009 we lowered the treasury to a point consistent with both federal and state law governing assets for nonprofit organizations. The board has since re-evaluated our budget and found that these expenditures if continued, will fully deplete the treasury within four years. We feel that it is important to maintain a balanced budget to maintain other programs such as the Adopt-a-plant and both shows.

We have spent a tremendous amount on both the banquet and tuition reimbursement. Last year for example members paid less than \$15 for a meal that cost nearly \$38. The club paid \$23 in subsidies on 55 meals for a total of \$1265. Tuition reimbursement was our highest single expenditure with sixty some people taking advantage of the program this year for a cost of more than \$6000.

We hope that this answers any questions you may have as to why these programs have been discontinued.

Winning Recipe

Bread Pudding from Pat Lucas

I am enclosing the original recipe from the New Orleans School of Cooking complete with my scribbling. I use 3 C milk, 3 eggs plus the white from a fourth one (will use the yolk in the sauce). I buy the French bread 4-5 days ahead of time and on the second day tear it apart so that the bread will get stale. Then on the 3rd or 4th day I break it into bite size pieces or smaller. I usually combine things about 3 hours before baking so the bread will soak up all the liquid. You must use bourbon whiskey in the sauce. Other whiskey doesn't taste as good. Enjoy!

Bread Pudding

from New Orleans School of Cooking

- 1 10 oz loaf stale French bread, broken ;
- 3 cups whole milk
- 2 cups sugar
- 8 tablespoons butter, melted (not margarine)
- 3 egg yolks
- 2 Tablespoons vanilla
- 1 Cup raisins (1 soak those overnight in bourbon)
- 1 cup shredded coconut
- 1 cup chopped pecans
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg.

Mix together and bake at 325°F for 60 to 70 minutes.

Whiskey Sauce

- ½ cup butter (1 stick or ¼ lb.)
- ½ cups powdered sugar
- 1 egg yolk
- ½ cup bourbon (to taste)

Cream butter and sugar over medium heat until all butter is absorbed. Remove from heat and blend in egg yolk. Pour in bourbon gradually to your own taste, stirring constantly. Sauce will thicken as it cools. Serve warm over bread pudding. For regular menu above, use 9 x 9" dish. If you have the larger Pyrex portables and want to make that much, double the recipe.

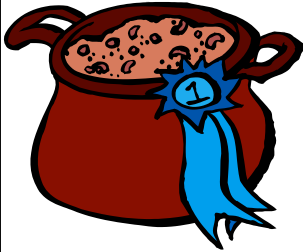
January Meeting Saturday

January 22, 2011

Cincinnati Civic Garden Center 12:30 to 4 PM

Soup & Chili Cook-off

Prepare your favorite Recipe



Region 2 Winter Symposium

Friday February 25 to Sunday February 27,
2011

Crown Plaza Hotel, Blue Ash

\$99 per person (\$ 110 if postmarked after
February 8) Youth \$50 anytime

Includes breakfast buffet Saturday & Sunday

Saturday Night Dinner

Send checks payable to Region 2 to

Diane Pruden

1455 Edgewood Lane

Milford, Michigan, 48381

Other Meetings

February 12, Milford Methodist
Church 10 AM

March 11 & 12 Hosta College, Piqua,
OH

March 19, Ft. Thomas Library 10 AM