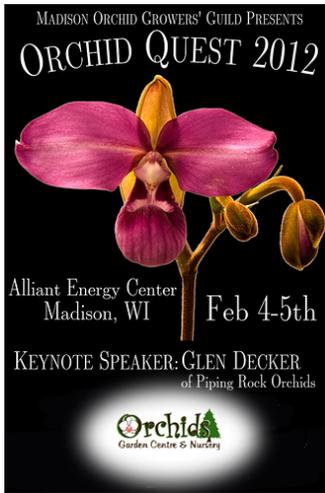


November
2011

The Orchid Grower

Orchid Growers' Guild of Madison
Website orchidguild.org



Meeting Dates

November 20– Orchids
Garden Centre &
Nursery
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 Ket-
tle Moraine
June Picnic– TBA

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

Up-Coming Events:

- October 15-16, 2011, Illi-
nois Orchid Society Fall
Mini-Show
- February 4-5, 2012, Orchid
Quest
- April 7, Spring Orchid Sale

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NEXT MEETING NOVEMBER 20th at **ORCHIDS** Chuck Acker "Deflasking Orchids and Their Aftercare"

The next meeting will be at Orchids Garden Centre & Nursery where Chuck will talk about and demonstrate deflasking orchids. "Chuck's Challenge" will resume. The meeting will begin at its usual time however Orchids will be open at 11 AM for those who wish to shop before the meeting. Don't forget to bring in your blooming orchids for ribbon judging. DO NOT bring any sick orchids without checking with Chuck first.

SYNOPSIS OF OCTOBER PRESENTATION

Ken Cameron on "Vanilla Orchids: Natural History and Cultivations"

At our October meeting we were treated to samples of three different vanilla ice creams compliments of Professor Ken Cameron of Wisconsin's State Herbarium at the UW-Madison. The winner was a French Vanilla because the vanilla flavor was deemed the most intense vanilla flavor of the three.

As a result of his international lab and field research, Ken has become an international authority on vanilla and its relatives. The history of the world's most popular flavor and fragrance (it is even used to enhance perfumes and improve the flavor of hot chocolate drinks) spans continents and centuries. Ken covered the natural history, biology, structure, evolution, and diversity of vanilla, especially *Vanilla planifolia* (the primary natural source of vanilla flavor and fragrance used commercially today). Ken's new book published by Timber Press, Vanilla Orchids: Natural History and Cultivations is hot off the press. Copies of his book will be available for sale at Orchid Quest 2012 at the Alliant Center when he gives his Vanilla Orchid talk there.

Here are some surprising facts we learned:

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RIBBON JUDGING AT OGG MEETINGS

There are many reasons for members to bring their blooming orchids to our monthly meetings and earning a ribbon is just one of them. New members may not be aware that points are awarded in addition to ribbons and these points are tallied along with other point-earning activities to determine winners of OGG Annual Awards. The following was taken from the OGG Membership Handbook [which is currently being up-dated]:

OGG members are strongly encouraged to bring their orchid plants in bloom to the monthly meetings for judging. **However, do not bring plants that have insects or show signs of fungal, bacterial, or viral infection. Such plants will be segregated to protect the plants of other participants, will not be judged and will not receive participation points. Check your plants over carefully.**

Plants will be arranged by the usual judging ... Be sure to note

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*Vanilloid orchids are among the oldest surviving members of the orchid family, which can trace their evolutionally origin back to approximately 100 million years ago when dinosaurs still roamed the earth.

*Vanilla is not the only vine in the orchid family. There are closely related orchids in Asia and Australia that also climb.

*Mexico is the birthplace of vanilla domestication, but today Madagascar dominates the worldwide vanilla agricultural industry. (We were able to smell fermented vanilla beans from Mexico and from Madagascar).

*The identity of Vanilla's natural insect pollinator remains elusive, as does the identity of the animal that disperses vanilla fruits and seeds. Commercially, all vanilla flowers are manually pollinated by humans. The flower which lasts for less than 24 hours, usually opens between 2 to 3 AM. The flowers must be pollinated before noon if they are to develop into vanilla beans. There are two different forms of vanilla orchids. One has leaves and the other is leafless. Orchids Garden Centre & Nursery has vanilla orchid plants for sale. Lastly we discussed cultivation of vanilla vines in the home and the greenhouse.

Photograph by Jill Hynum
 Ken autographing his new book.



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whether or not your plant has been under lights/window OR in a greenhouse.

Generally only one ribbon of each level will be awarded in each alliance. However, the number of ribbons awarded for each alliance will not exceed three 1st, 2nd, or 3rd place ribbons, depending on the number and quality of entries each month. It is possible that some months, no ribbons will be awarded.

Judges will primarily be judging according to the flower's attributes. (However, in some cases, they may consider the general condition of the plant.) The attributes they will be looking at include:

1. Size, shape (looking for roundness and balance)
2. Number (Is it single or multifloral?)
3. Color (Is it clear, deep, unusual?). Uneven color is a negative attribute.
4. Other negative flower qualities are dry, old-looking blooms and brown/black spots.

On the basis of these features, compared to other plants of the same species or hybrids, plants may or may not be given a 1st place, 2nd place, or 3rd place award.

Monthly "ribbons" carry the following point values, which accumulate toward annual awards.

1st place = 4 points
2nd place = 3 points
3rd place = 2 points

New growers only, will be given 1 point for each blooming plant they exhibit at a monthly meeting or if they have contributed plants to the OGG exhibit entered in an AOS judged show.

All point scores are doubled for a plant awarded at AOS judged shows—our own or at those shows in which the Guild is participating by setting up a Guild exhibit. If a member receives a Best of Class or Best of Show at an AOS judged show, each award will receive 25 additional points. Your plants must be included in this exhibit for your points to be awarded. Individual exhibits do not count toward the annual awards. Points will only be awarded to Guild members who are amateur growers as defined by Mid America Orchid Congress (MAOC). That is anyone selling less than 500 plants a year.

The Best Grower Awards are given to the OGG member with the most points accumulated within an award year for each of the following classes:

- Class 0: 1-2 years growing experience only (New grower).
- Class 1: 3-5 years growing experience (Intermediate)
- Class 2: 6-10 years growing experience (Advanced)
- Class 3: 11 or more years growing experience (Experienced)

The Board also approved a system for awarding exhibitor points for Guild members that set-up or

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take down the Guild's exhibit at an AOS judged show. Award and special award points are equally divided among up to three persons who help set-up the display. Set-up and tear-down points are equally divided among those who help set-up and tear-down the display (up to three persons for each).

Set-up: 12 points

Tear-Down: 6 points

Awards: 3 points for 1st place; 2 points for second place; 1 point for 3rd place.

Special Awards:

25 points for Best of Class;

25 points AOS Show Trophy,

25 points for Orchid Digest Award.

For specific information about the various awards given by OGG, check the Membership Handbook.

MAOC SPEAKERS ANNOUNCED FOR SPRING 2012 MEETING

Registrants at the Spring 2012 Mid-America Orchid Congress in Indianapolis will have the opportunity to hear programs by Greg Allikas and Dr. Dennis Whigham. Greg Allikas is known the world over for his photographs of orchids, flowers and foliage. He has been a commercial photographer and orchid grower since 1970. His photos are regularly seen in American Orchid Society publications. He has written numerous articles for both Orchids magazine and Orchid Digest. His most recent book co-authored with Ned Nash is titled *Four Seasons of Orchids*. In 2005, Greg was honored to consult on, and supply photography for a United Nations postal administration endangered species stamp release featuring 12 endangered orchid species. A recipient of the Silver Medal from the American Orchid Society, Greg is the proprietor of the popular Orchid Photo Page (www.orchidworks.com).

Dr. Dennis F. Whigham is a senior botanist based at the Smithsonian Environmental Research Center in Edgewater, MD, where his current projects focus on wetlands, the rarest terrestrial orchid in eastern North America, and invasive species. Throughout his long career, Dennis has been primarily interested in the ecology of plants, and his attempts to understand how plants go about their business have resulted in a journey through forests, fields and wetlands around the world. He has studied woodland herbs – including orchids, vines, a range of wetland species, invasive species – and forests in the tropics, temperate and boreal zones. In recent years, examinations of the interactions between plants, especially orchids, fungi, and invasive earthworms have led to new and exciting explorations. Dennis has co-edited 10 books, including one on terrestrial orchids and a 2009 volume on *Tidal Freshwater Wetlands*. His current passion is to establish the North American Orchid Conservation Center (NAOCC). NAOCC will be based on continentally focused public-private collaborations that will eventually result in the conservation of the genetic diversity of all native orchids, initially in the U.S. and Canada.



Heidi's Orchid Report

Meeting Glen Decker

Last year I had the opportunity to attend the American Orchid Society Fall Symposium held in Virginia Beach. It was a wonderful experience, and one that I will not soon forget. One of the highlights of my trip was meeting Glen Decker, and his daughter Haley. I had read many of Glen's articles, and was eager to learn more about his work.

Glen has an incredible reputation as both an orchid expert and vendor, and he has given many talks and is widely published. When I told Chuck Acker that Glen had mentioned his name in an article Glen wrote for *Orchid Digest*, Chuck ordered a copy of that issue for his archives. The next time I saw Glen, I made sure to tell him how highly regarded he is!

Glen was also one of the speaker's at AOS last year. His talk was titled "Kovachii part 2", and I was impressed with his down-to-earth nature, enthusiasm, and expertise. Glen offered a lot of helpful advice that pertains to any orchid culture. He is a skilled presenter, and I wrote notes non-stop during his talk. I was completely engrossed; I have never grown *Phrag. kovachii*, but in this case, it didn't matter. His presentation was also filled with stunning pictures that would occupy my thoughts for many days after. For these reasons, I asked Judy (my fellow co-chair) to invite Glen to Orchid Quest 2012. Glen will not disappoint! His talks are interesting, informative, and any orchid grower (from novice to expert, and anywhere in between) will find the information valuable.

Besides meeting Glen, and--of course--telling Glen that he could count Chuck among his admirers, I also got to meet and talk with his daughter, Haley. Haley is something of a celebrity in that the first *Phrag. kovachii* hybrid to flower was grown by Glen, and he named it Haley Decker (kovachii x Saint Ouen).

Needless to say, I am thrilled that Glen will be our keynote speaker for Orchid Quest 2012. In addition to his presentation, Glen will also be bringing orchids from his well known greenhouse, Piping Rock Orchids. He will have a pre-sale order for Orchid Quest. An orchid addiction, after all, is the very best kind! And, there is always room for one more...

Heidi Maenner
Orchid Quest 2012 Co-Chair

A Bit of Information about Glen Decker

Glen Decker began growing orchids at the age of 15 and holds the degree of Associate in Applied Science in Ornamental Horticulture. Glen is presently the owner of Piping Rock Orchids in Galway New York. He was the previous chair of the American Orchid Society's Publications Committee and is presently a Director of the Orchid Digest Corporation.

Glen has won numerous AOS awards, including the Butterworth Prize, Nax Trophy, WW Wilson Award and the Carlyle A. Luer Award. He has appeared in Martha Stewart's Better Living Magazine and on a PBS TV special "Orchid Delirium". He rewrote the Slipper section of the Brooklyn Botanic Garden's "The Best Orchids for Indoors" and was the technical editor for the "Orchids for Dummies" book.

Pre-orders are definitely welcomed with a 10% discount. Order through the web site, noting to bring it with him; this saves shipping and handling. Or, just e-mail him your want list. You may contact him at www.pipingrockorchids.com/ or 518-882-9002.

October OGG Ribbon Judging

First Place

Irene Mackie	Oncidium Sharry Baby (Jamie Sutton x Honolulu)
Shirl Roberts	Colmanara Wildcat 'Rainbow'
Sandy Delamater	<i>Dendrochilum macranthum</i>
Lorraine Snyder	Paphiopedilum Avalon Love Stone (Store Lovely 'Butter Puff' x Avalon Mist 'Sunshine')

Second Place

Dietrich Schaaf	<i>Paphiopedilum spicerianum</i>
Lorraine Snyder	Paphiopedilum (Delophyllum 'Bunny Slippers' x Muriel Constance 'Low Ball')
Jill Hynum	Paphiopedilum Nike's Sunny Delight (Avalon Mist 'Sunshine' x Pinocchio forma flavum 'Yellowtail')



Paphiopedilum Nike's Sunny Delight (Avalon Mist 'Sunshine' x Pinocchio forma flavum 'Yellowtail')



Colmanara Wildcat 'Rainbow'

Photography by Jill Hynum

IN MEMORIAM

Paul P. Acker

Paul Acker, age 89, passed away on October 25, 2011, at the UW Hospital. Paul worked at Orchids for more than 60 years starting with Dr. Schubert's on Lake Mendota and continued with Orchids by the Acker's (which became Orchid Garden Centre & Nursery) until his retirement in 2009. He was recognized in 2000 by over Fifty Employment Services and the Wisconsin State Journal for his valuable contributions to his employer and his community.

We all extend our sympathy to Chuck Acker and his family

FAVORITE RECIPES FROM A SELF-CONFESSED “VANILLAOLIC”

By Ken Cameron

Regardless of the type of vanilla that is purchased, it can be very satisfying to incorporate this sensuous spice into one’s kitchen repertoire. Below are just a few recipes to introduce the reader to the many ways in which Vanilla orchid fruits can be used in cooking. These recipes are divided into four categories: basics, beverages, main dishes, and desserts. None are complicated, and each highlights different classic ways that Vanilla can be used to compliment a dish or to stand out as the star of the show.

THE BASICS

Vanilla Extract

It is certainly convenient to purchase pure Vanilla extract from the supermarket, and there are several reputable companies who have continued to bring the highest quality extracts to consumers for many years. However, it is so easy to make your own Vanilla extract at home, that everyone should give it a try. Consider experimenting with different types of alcohol for the extraction process. Most people choose vodka because it is generally flavorless and will allow the vanilla essence to develop without competition from other flavors. On the other hand, using rum, brandy, or bourbon to make your vanilla extract will each produce a unique and characteristic flavor for different purposes. You might find that Vanilla extract based on plain vodka will be best for flavoring seafood dishes. One based on rum would be excellent in custard or ice cream, whereas Vanilla extracted in brandy produces a luscious icing for cakes.

Likewise, it can be fun to purchase different Vanilla beans from alternative sources to make extracts that are unique in their own ways. At least one bottle each of extract made from Tahitian Vanilla, Mexican Vanilla, and Madagascar Vanilla are a must. Try blending beans of different origin with different alcohols. A set of two or three different extracts in decorative bottles would make a lovely gift for the gourmet who has everything.

Here is all you need to do in order to craft your own Vanilla extract:



- 1) Split three or five whole Vanilla beans lengthwise, but not all the way so that the two halves stay connected at their base (remember that more aromatic vanillin is produced by the cells at the end of the Vanilla fruit where the flower was once attached than at the stem end).
- 2) Immerse these beans into a pint of alcohol, give the mix a good shake, seal tightly, and allow the mixture to steep in a cool dark place for at least one month. The longer the beans remain in the alcohol, the stronger the vanilla flavor.
- 3) As you use the extract, continue to top up the bottle with more alcohol periodically. Eventually, the vanillin within the beans will have been fully extracted, and they will be no longer effective at flavoring the alcohol. Use up what remains, but be sure to have started a new bottle of homemade Vanilla extract several months prior so that your supply does not run out.

Vanilla Sugar

This sounds so old fashioned, but every home should keep a jar of sugar scented with Vanilla in the pantry. A spoonful in coffee or tea, or used for baking (especially for the recipes below), can really take the ordinary to the extraordinary. Remember, there is nothing plain about Vanilla!

Selected Orchids at WOS



Neostylis Fuch's Ocean Spray (Neostylis Lou Sneary x *Rhynchostylis coeletis*)



Vandachostylis Colmarie (Vandachostylis Sri-Siam x *Rhynchostylis gigantea*)

Photographs by Jill Hynum

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The simplest way to make Vanilla sugar is to bury a whole bean, or one that has been cut into pieces, within a pound of granulated white sugar. Kept in a sealed jar, the fragrance of the Vanilla bean will continue to strengthen over time.

For an even more intense Vanilla flavor, some cooks grind a dried Vanilla bean together with granulated sugar. This can be done by hand in a mortar and pestle, or with an electric grinder. If the texture is too coarse, the mixture can be filtered through a fine - meshed strainer. Again, kept in an airtight container, one batch of this heavenly scented sugar should last indefinitely.

NEXT MONTH: BEVERAGES

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.