

Diablo View Orchid Society

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Lui Siliezar

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New Member Mentor: Sung Lee

Newsletter Editor: Barry Hart
DVOSEditor@aol.com

Different meeting place for July!
Pleasant Hill Community Center
320 Civic Drive, Concord
In the McHale Room

*Refreshments for the July Meeting
will be supplied by volunteers!
Each month it seems to get better!
Let's see if we can keep it up!*

July Meeting:
Thursday, July 11 at 7:15 PM
The Mc Hale Room next to
where we had our Holiday Party

Our Speaker is Jim Heilig talking about Habenarias

Jim has been growing orchids for over 20 years. His interests have revolved around Phalaenopsis and relatives, along with many others. He has been breeding orchids for over 10 years with a particular interest in exploring the genetics of various Phalaenopsis species in simple hybrids (primary and near primary) with a goal of bringing fragrance and other traits back into standard type hybrids. Over the last several years his interest in breeding has turned to conserving Habenaria species as well as creating hybrids. He grows most of his plants under lights, but after his move from Michigan to California has added plants that can grow outdoors in his coastal California environment such as Cymbidium, Lycaste, Laelia, and Cattleya.



Jim began his judging career at the Great Lakes Judging Center in Ann Arbor, MI and is currently a judge at the Pacific Central Judging Center. He is also a Trustee of the American Orchid Society.

Jim purchased his first Habenaria at the Greater Lansing Orchid Society Show in East Lansing, MI, from Natt's Orchids in the mid-2000s. It was labelled "Habenaria rhodocheila Pink Form" and had an amazing clove fragrance. While several people said it would be impossible to grow, it flourished (and is still alive!). His Habenaria collection has grown considerably since that first plant. Jim will share what he has learned about Habenaria culture as well as discuss taxonomy and breeding. While having a reputation for being difficult (they really aren't), the colors and forms of the various species and hybrids make Habenaria a rewarding and intriguing group of orchids to grow.

Dinner with the Speaker at 5:30 p.m. is at [Aung MayLika](#) 1050 Contra Costa Blvd, Concord, CA 94423. Everyone is welcome to attend and meet our speaker – [email](mailto:eileen.jackson@att.com) Eileen Jackson at eileen.jackson@att.com to reserve a seat.

President's Message:

Orchid Friends:

The potting party was held at my house on June 22 and it was a great success! When I asked how many people would be interested at the June meeting, about 5 hands went up, so I figured we might have 7 or 8 people. We ended up with an even dozen!

Eileen did a great job showing everyone how to go about repotting their orchid. There were several different kinds of orchids... mostly potbound... that needed serious work. Dan helped MaryAnn with her giant cymbidium after doing his own.

So, all in all, a great time was had by all.

Let's do it again!

Marcia

Here's the potting party crowd in Marcia's garage!



Upcoming local event...Orchids in the Park

ORCHIDS IN THE PARK 2019

Join us for Orchids in the Park, our summer show and sale. View orchids on display from local growers and purchase plants and supplies from vendors from all over the world.

QUESTIONS ABOUT OITP?

INFO@ORCHIDSANFRANCISCO.
ORG

SHOW DAYS & HOURS

Saturday, July 20, 2019

10:00 a.m. – 5:00 p.m.

Sunday, July 21, 2019

10:00 a.m. – 5:00 p.m.

 **BUY OITP
TICKETS ONLINE**

SAN FRANCISCO COUNTY FAIR BUILDING – HALL OF FLOWERS



CALIFORNIA
SIERRA
NEVADA
JUDGING
CENTER



Presents

**California Sierra Nevada
Speaker's Day**

Saturday, July 27, 2019
9am to 5pm
Odd Fellows Building
1831 Howe Avenue at Alta Arden
Sacramento, CA

SCHEDULE OF EVENTS – Saturday, July 27, 2019

- 9:00 **AOS Judging, see how we judge**
- 10:30 **Miniatures, Honey I Shrunk the Orchids**
Kristen Uthus, New World Orchids
- 11:45 **Lunch Break**
- 12:30 **Auction**
- 1:45 **How to Grow without a Greenhouse**
Dr. Yin-Tung Wang, Taisuco Orchids, Texas A&M
- 2:45 **Boosting Flower Production**
Roy Tokunaga, H&R
- 3:45 **Questions and answers**
Moderated by Alan Koch

Plant sales will close at 4pm

**\$10 advance for Sponsoring Societies or AOS members
\$35 general admission**

DVOS6-2019

4 images, June 2019



Dendrobium eximum x polysema
Novice: 1st Place
Grown by Diane Bond



Phalaenopsis
Novice: 2nd Place
Grown by Lena Chiappone



Den. 'Hotips' x 'Dark Form'
Novice: 3rd Place
Grown by Diane Bond



Brassia
Intermediate: 1st Place
Grown by Marcia Hart

DVOS6-2019

4 images, June 2019



Phal pallens kaleidoscope
Intermediate: 2nd Place
Grown by Linda Caseleton



Phalaenopsis
Intermediate: 3rd Place
Grown by Jeanette Bean



Schomburgkia tibicinis
Advanced: 1st Place
Grown by Phyllis Arthur



Laelia pacavia
Advanced: 2nd Place
Grown by Judith Johnston

Collages

2 images, April 2018

Advanced:3rd Place
From Phyllis Arthur



Lockhartia Oerstedii

Lancer Smith
From Phyllis Arthur



Angraecum didieri

This was a tasty treat at the snack table last month...

Diane Bond sent us the recipe...

Balsamic Pecans

From sohowsittaste.com

Ingredients:

2 cups lightly toasted pecan halves*

1/2 cup firmly packed brown sugar

1/3 cup balsamic vinegar

1/2 tsp. kosher salt (*I used ~1 tsp*)

1/4 tsp. chili powder or cayenne pepper (optional) (*I used ~1/2 tsp*)

**To toast pecans: Heat oven to 350. Spread pecans in thin layer in shallow baking pan. Bake, stirring occasionally, 7 to 8 minutes or until golden brown. Cool.*

Directions:

1. Line a baking sheet with parchment paper.
2. Place pecans, brown sugar, and balsamic vinegar in a large skillet. Cook over medium heat, stirring until the sugar melts, the pecans are well coated, and there is no liquid at the bottom (about 3 to 5 minutes). Sprinkle evenly with salt and chili powder or cayenne pepper.
3. Transfer pecans to prepared baking sheet. Separate individual nuts. Cool before serving