



# THE OFFSET

Webpage <https://sites.google.com/site/cocssok/>

*Echinocereus reichenbachii subsp. baileyi* in the Wichita Mountains NWR, Oklahoma. Mount Scott in the background. Photo by Michael Douglas

## NEWSLETTER OF THE CENTRAL OKLAHOMA CACTUS AND SUCCULENT SOCIETY

### OFFICERS

<b>President:</b>	Niki Furrh	tnfurrh@cox.net 405-722-1718
<b>Vice-president:</b>	Rosario Douglas	<a href="mailto:rosariod@cox.net">rosariod@cox.net</a> 405 447-7617
<b>Secretary;</b>	Mary Kaser	mk770r@att.com 405-476-0600
<b>Treasurer:</b>	Peggy Anglin	anglin@swbell.net 405-840-4583
<b>Librarian:</b>	Tony Furrh	tnfurrh@cox.net 405-722-1718
<b>CSSA Affiliate:</b>	Joyce Hochtritt	cactibud@cox.net 405-7371831
<b>Newsletter editor:</b>	Rosario Douglas	<a href="mailto:rosariod@cox.net">rosariod@cox.net</a>

**MEETING** At Will Rogers Garden Center at 3400 NW 36<sup>th</sup> in Oklahoma City, the third Thursday of every month at **7:00 pm** (except in January, the month of our show, picnic and December).

### IN THIS ISSUE

❖ Club News	pp 2-5
❖ 2013 Local cactus& succulent happenings	pp 6
❖ CSSA News	pp 7
❖ Article of the month	pp 8-10
❖ Odds and ends	pp 11
❖ Succulent Plants	pp 12-13
❖ The Botanical corner	pp 14

**\*\*\*\*\*IMPORTANT NEWS\*\*\*\*\*****\*\*\*NEW STARTING TIME FOR OUR REGULAR MEETINGS\*\*\***

During our last board meeting on January 26<sup>th</sup> it was decided to start our regular meetings at **7:00 pm** instead of 7:30 pm. This will allow more time for presentations and interactions among the members.

Beginning with our February 21<sup>st</sup> meeting all meetings will start at 7:00 pm.

\*\*\*\*\*

**TIME TO RENEW YOUR DUES**

**Don't forget that it is time to renew you dues. It is \$10 for individuals and \$15 for families. You can mail the check to Peggy Anglin or you can pay at the next meeting. Let Peggy know if you have a new email address or a new address.**

**CLUB NEWS- FROM THE PRESIDENT****PRESIDENT'S MESSAGE**

February, 2013

We are getting ready to ROCK & ROLL!! with the club!!! We took January off but now we are needing to get into the GROOVE of things -- our February program is going to be a good one along with a plant sale and we'll be discussing beginning plans for the 2013 Show and Sale and 2014 Mid-States Conference. As mentioned in the newsletter, our meeting time for the February meeting will be 7:00pm and the program will be first on the agenda. Hopefully, this will give us plenty of time for a program, any 'extras' planned, and a business meeting. This is going to be a trial so if anyone has a hardship getting to the Garden Center by 7:00pm, please feel free to speak up and we can try some additional 'tweaking' as needed.

In all seriousness, we have a very busy 2013 and 2014 to look forward to with a lot of discussing, planning, throwing around great ideas, and just plain ol' work with a large emphasis on having some fun and learning a thing or two along the way. During this time period we will all encounter some personal challenges from time to time and by supporting each other when needed, I have every confidence we can get everything done, and done well. I am counting on each of us to carry our share and make 2013 and 2014 two of the best years that the Central Oklahoma Cactus and Succulent Society has ever had, putting us out in the front not only for our national organization but also for the general public here in Oklahoma City.

See you soon!  
Niki Furrh

## THE CENTRAL OKLAHOMA CACTUS AND SUCCULENT SOCIETY FEBRUARY 21<sup>st</sup> PROGRAM

### How to make the most of your South Florida “vacation”

By Michael and Rosario Douglas



We will describe our vacation and work trip to South Florida last month. And despite Miami's sun, sand and sex reputation, there is much to see in the way of nature. And, despite the high costs of many well-known attractions and hotels, some of the best places to visit are nearly free and expenses can be minimized with a bit of knowledge and planning. We will show photos from the Corkscrew Swamp, Everglades National Park, the Florida Keys, several botanical gardens and an Orchid Nursery. Yes, we will show succulents – the Fairchild Gardens have a very nice succulent garden including a

Madagascar bed. We will show what the trails and boardwalks look like and will outline how to appreciate the tropical nature of the vegetation in this part of the US. The talk will highlight the region's epiphytic bromeliads and other plants, different palms and of course birds!



The meeting will start at **7:00 PM** and we will start with the program first. We will also be having a sale/exchange of plants, books or other cactus related materials. You can use either cash or checks.



**CLUB NEWS by Mary Kaser**

Minutes of 01/26 Board Meeting.

The possibility of another board meeting in the near future was discussed. We will have more information later in the year.

The board began working on programs for 2013. A completed list should be ready by the next newsletter.

April 2013 – Cleveland County Plant and Flea market. Rosario to call to find out if it would be feasible for us to present our club again this year.

May 2013 – Will Rogers Festival in the park to be May 18<sup>th</sup>. Do we want to partake in this and present the club as we did last year? We will need volunteers for the 1 day event. Field trip to the Keelings in Tulsa. Or a possible field trip to the Tulsa show and sale??? We will need to present to the members, the Book list, Refreshment list, Garden Tour list, who will host the Picnic and the Christmas parties.

Meeting adjourned at 1:00 PM.

**Refreshment list – 2013**

January – No meeting for this month  
February – Rosario & Mike Douglas  
March - Mary and Joe Kaser  
April – Peggy Anglin  
May – Fred Hill  
June – 2013 show and sale. June 1<sup>st</sup> and 2<sup>nd</sup>.  
July – Peggy and Helen Hill  
August -  
September – 2013 picnic  
October – Club  
November -  
December – 2013 Christmas Party

several dates are 'open' and will be available at the February meeting

**CACTUS AND SUCCULENT HAPPENINGS IN THE REGION** *By Joyce Hochtritt***2013 Cactus and Succulent Happenings****February 21, 2013 - 7:00pm**

At the Will Rogers Exhibition Center, 3400 NW36th St., OKC, OK.

Program: **How to make the most of your South Florida "vacation"**

Mike & Rosario Douglas

Extra Activity: Plant Sale, Trade and Barter

Refreshments: Rosario Douglas



**March 16 – 17, 2013**- Colorado Cactus and Succulent Society's Annual Show and Sale, Denver Botanic Gardens, Denver, CO.

**March 21, 2013 – 7:00pm**

At the Will Rogers Exhibition Center, 3400 NW36th St., OKC, OK.

Program: Get to Know the COCSS Cactus and Succulent Library

Extra Activity: Book Review plus Show & Tell

Refreshments: Mary Kaser

**April 13 – 14, 2013** - Austin Cactus and Succulent Society's Spring Show and Sale, Zilker Botanical Gardens, Austin, TX.

**April 18, 2013 – 7:00pm**

At the Will Rogers Exhibition Center, 3400 NW36th St., OKC, OK.

Program: To be announced

Extra Activity: Book Review

Refreshments: Peggy A.

**April 25-26-27, 2013**- San Antonio Cactus and Xerophyte Society's Annual Show and Sale, San Antonio Garden Center, San Antonio, TX.

**May 16, 2013 – 7:00pm**

At the Will Rogers Exhibition Center, 3400 NW36th St., OKC, OK.

Program: To be announced

Extra Activity: Book Review

Refreshments: Fred Hill

**June 15-20<sup>th</sup>** CSSA 35<sup>th</sup> Biennial Convention in Austin, Texas

**2014 Cactus and Succulent Happenings**

The 15<sup>th</sup> Biennial Mid-States Cactus and Succulent Conference Hosted by the Central Oklahoma Cactus and Succulent Society in Oklahoma City, OK. More information to come!

If you know of any plant happenings, please send me the information. Thank you, Joyce

## Cactus and Succulent Society of America Information



The 35th Biennial Convention of the Cactus & Succulent Society of America will be held in Austin TX, from June 15 - 20, 2013. All members of the Society are invited to join in the gathering which will feature world renowned authors and experts in the field of Cacti & Succulents. The web site for the Convention is located at:

<http://cssa2013.com>.

Following is a synopsis from editor Tim Harvey of the CSSA Journal which will be mailed in the next week. Remember, one of the main benefits of membership in the CSSA is the receipt of all members of this very professional journal 6 times per year. Please feel free to use this in your Newsletter.

Volume 85 begins with an account of exploration in Mexico by Julia Etter and Martin Kristen. So far, two new species (an *Echeveria* and a *Sedum*) have been described as a result of their work, named in honor of the authors in the recently-published *Haseltonia* 18. Here they tell us more about the extremely challenging terrain around the Rio Piaxtla as well as

other plants seen in the area, several of which still await better understanding. Socotra is once again difficult to travel to, after a short period when tourists could visit relatively freely. Despite the current difficulties, the intrepid Alain Rzepecky managed to find a new arborescent *Euphorbia* species, described here and accompanied by spectacular habitat images. The second new species described in this issue is a member of the genus *Eriospermum* from near the Orange River area in Southern Africa. Graham Williamson provides some beautiful drawings to illustrate the finer points of this plant. *Euphorbia schoenlandii* and a Kelly Griffin hybrid *Aloe* 'Red Ridge' feature in Duke Benadom's Superb Succulents article. Jeff Chemnick provides an in-depth guide to the cycad genus *Dioon* as it occurs in Oaxaca, in an article held over from the Special Edition on the CSSA tour to that state, which came out in 2012. Finally, Elton Roberts' article on the genus *Micropuntia* is sure to be the first encounter for many with this fascinating group of plants, and again he provides an alternative and informed view of current taxonomy.

Buck Hemenway

## ARTICLE OF THE MONTH

by Rosario Douglas

I recently found this interesting National Public Radio (NPR) article, **Cooking With The Grand Dame Of Mexican Cuisine**



This article is about Diana Kennedy and her experience with Mexican cuisine. I have heard about Diana, although I have not used her cookbooks. Having travelled extensively in Mexico my husband and I have been lucky to try other versions of Mexican food. Herbs and ingredients used in Southern Mexican cuisine make for a unique and complex cuisine.

I have to admit that I did not always like everything I tried while living in Mexico, but in general it is an interesting type of cuisine that unfortunately most people in the US are not very familiar with. There are many Mexican restaurants in the US, but generally the food is all the same and it is not what you would call very authentic Mexican food. Most of the Mexican food in the US is an adaptation of Northern Mexican cuisine, which is very different from the food of Southern Mexico. It is unusual to find dishes from southern Mexico at most Mexican restaurants in the US. We have had friends from Mexico that did not know what a burrito or chimichanga were. These being sort of American inventions that are not to be found in Mexico.

I have included parts of the NPR article about Diana Kennedy and her cooking as well as one of her recipes. The recipe is by Karen Hursh Graber (taken from the web) and it is an adaptation of one of Diana's recipes.

Diana has written more than one cook book over the years and the NPR article refers to her latest book about Oaxacan cooking. Oaxaca being a state in southern Mexico with many indigenous groups. Some people in Oaxaca even to this day do not speak Spanish and many are bilingual speaking their native tongue and Spanish. There are many languages spoken in Oaxaca to go along with the diversity of indigenous groups.



Diana Kennedy was awarded the highest order given by the Mexican government to foreigners, the Order of the Aztec Eagle, for her work in exploring Mexican culture through food.

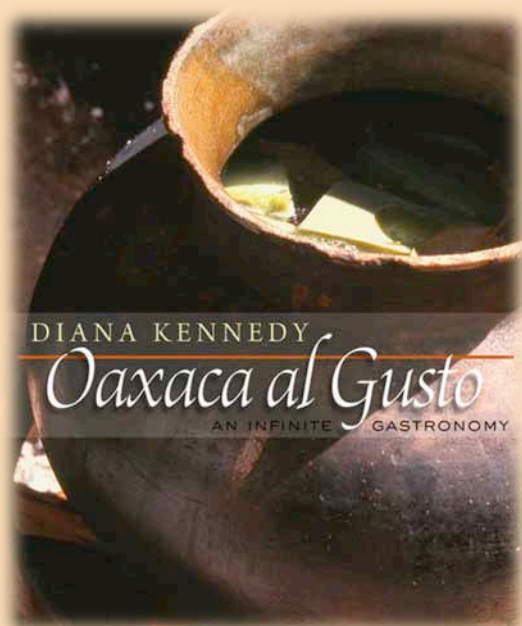
### Cooking With The Grand Dame Of Mexican Cuisine

by **JASON BEAUBIEN** October 04, 2010 NPR

Diana Kennedy's home in Michoacan, Mexico, sits at the end of a long dirt road that can only be accessed by pickup or four-wheel drive. Heavy rains have turned her rambling gardens into a swath of jungle dense with ingredients: apricot and fig trees; chayote vines from Veracruz, Mexico; and a thatch of weed underfoot that's thick with herbs.



Originally from Britain, Kennedy moved to Mexico in 1957, and she's been traveling the country in search of recipes, new dishes and the perfect tamale ever since. She became a leading expert on authentic Mexican cooking after she published *The Cuisines of Mexico* in 1972.



She is now 87, still fit, and still on the hunt for the perfect tamale. Her most recent cookbook, *Oaxaca al Gusto*, focuses on the traditions of the southern Mexican state of Oaxaca.

Kennedy is often referred to as the Julia Child of Mexico, and with good reason.

She moves energetically around her kitchen, the walls of which are lined with traditional clay pots. Spices and vegetables hang in wicker baskets, but the centerpiece is a long cement counter adorned with Mexican tile and topped with built-in gas burners.

Kennedy is a stickler for authenticity. She isn't just cooking to create a meal — she's cooking to preserve and document dishes from remote parts of Mexico that are usually made entirely with local ingredients. She's a bit of a food anthropologist — and, weighing in at almost 7 pounds, *Oaxaca al Gusto* is her textbook.

"Because of all these cultural differences and because of all these microclimates," she says, "you've got all these different ingredients that are used."

Foodies should be warned that the book's long list of recipes includes several dishes that gringos or the faint of heart will probably skip — like the iguana en mole sauce or the wedding stew that calls for a whole ox to be butchered, then boiled for hours.

In her section on the Amuzgos, an indigenous group from the Pacific coastal region of Oaxaca, Kennedy writes: "Tamales, too, play an important role in their diet. They are filled with iguana, armadillo, goat, shrimp, mushrooms, beans, pumpkin, and even the black grubs known as *cuetlas*."

Kennedy says she can already hear her critics in the U.S. "They're going to say, 'Oh there are a lot of wild recipes that nobody can do in this book,' " she says.

And while Kennedy's stress on authenticity can make *Oaxaca al Gusto* a dense read, she makes up for that by providing insight into the culture and history that accompany these meals. It could easily be mistaken as a textbook or a travel log in which the southern Mexican state is explored through its food.

Illustrated with luscious photos of raw ingredients, cooked meals, overflowing markets and sweeping Oaxacan landscapes, Kennedy insists that, on the whole, her book is quite accessible.

"There are a lot of recipes you *can* do," she says. "And I want to say, 'How many recipes do you do in any cookbook? I swear you don't do half of them.' "

## Mexican Queretaro-style lentil soup with nopales: Sopa de lentejas con nopales estilo Queretaro

by Karen Hursh Graber © 2011

This recipe, adapted from **Diana Kennedy's *The Essential Cuisines of Mexico***, contains the characteristically Mexican ingredients nopales, fresh green chiles and cilantro.

### Ingredients

- ½ cup brown lentils, rinsed
- 6 cups water
- ½ pound nopal cactus paddles, cleaned and diced
- salt to taste
- 1 large green onion, quartered
- ½ pound tomatoes, chopped
- 2 cloves garlic, chopped
- 2 tablespoons vegetable oil
- ¼ cup finely chopped onion
- 1 fresh jalapeño chile, or 2 fresh serranos, thinly sliced
- 1 cup chicken broth
- ¼ cup chopped cilantro



Place the lentils and water in a large soup pot, bring to a boil, lower heat and cook until the lentils are mushy.

Separately, boil the nopales with salt and the scallion until the nopales are tender. Drain, discard the scallion, and rinse the nopales.

Blend the tomatoes and garlic to make a puree and set aside.

Heat the oil in a small skillet, add the onion and chile, and cook until just soft. Add the tomato puree to the onion mixture and cook until almost dry. Add

this mixture to the lentils, along with the chicken stock and nopales, and cook, covered, for 20 minutes. Stir in the cilantro.

Serve in soup bowls with hot tortillas or warm *bolillos*. Serves 6 as a first course

**\*\*Bolillos** is the name of a type of bread that looks like a roll but it is elongated.

## ODDS &amp; ENDS



Above left; Candle, branches and succulents.  
Below left; Succulents in ice cream dishes from a collection of vintage hotel silver. Tiny succulents are a nice alternative when used in groups.

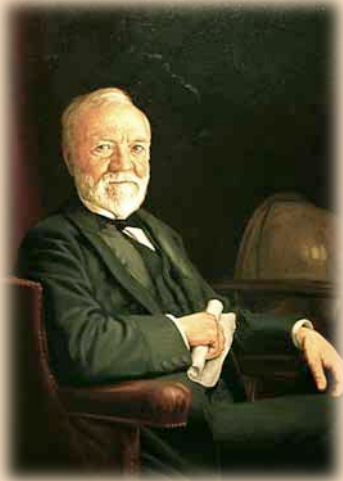
Upper right; another nice idea for a table decoration  
Lower right; Stiletto planter with cactus  
<http://www.kennythepromoguy.com/blog/?tag=unique-centerpieces>



## SUCCULENT PLANTS

By Rosario Douglas

This month's plant is the **Saguaro** (*Carnegiea gigantea*). These are large cactus that start with one stem and end up with multiple arms, as they get older. Carnegie is a monotypic genus (meaning there is only one species in this genus). It is believed that the word Saguaro first used in 1856, comes from the Spanish word Saguaro or Sahuaro, which in turn comes from a now extinct Uto-Aztecan language from the state of Sonora (source: dictionary.com).



Andrew Carnegie (1835-1919) was a wealthy Scottish-American industrialist and well-known philanthropist. Andrew Carnegie built most of his fortune in the steel industry and he gave away most of his fortune (an estimated 4.8 billion dollars in today's money) to establish libraries at Universities in the US, Canada, the UK, Scotland and other countries. In 1902 Carnegie founded The Carnegie Foundation in Washington DC to encourage

research and discovery in a variety of disciplines. (Source: Wikipedia)



The taxonomists Joseph Rose and Nathaniel Britton obtained funds from the Carnegie foundation to study the Cactaceae family. This is probably the main reason why they decided to honor Carnegie by naming the Saguaro genus after him.

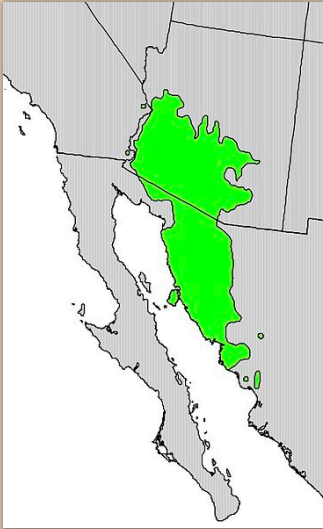
Saguaros are the largest cactus in the US and can be easily seen in Saguaro National Park, one of the newest National Parks. See more at:



<http://www.nps.gov/sagu/index.htm>

Saguaros can live for a relative long (up to 150 years according to some sources) time and it may take up to 75 years for them to develop arms. The Champion Saguaro is found in Maricopa Country-Arizona and it is 13.8 meters (45.3 ft) tall with a girth of 3.1 meters (10 ft). (Wikipedia).





*A 1999 Saguaro range map. Digital representation of "Atlas of United States Trees" by Elbert L. Little, Jr. by the US Geological Survey. from Wikipedia commons*

Saguaros are Sonoran desert inhabitants and in the US you can see them in Arizona, and in the Whipple mountains in Imperial County, California. Saguaros are also found in the Mexican state of Sonora. Their distribution is limited by cold winter temperatures.

The Saguaro flower, the native flower of the state of Arizona, is an important source of nectar for the lesser long-nosed bat, the



main pollinator. Flowers bloom at night and are visible in the April-June period. Flowers remain open in the daytime and at this

time some insects and bees appear to be the primary pollinators.



Saguaros are protected in the US and special permits are required to remove them in the case of construction.

Saguaros provide food (their fruits are edible) and shelter to animals and humans alike. The Tohono O'odham tribe is one group that has been harvesting Saguaro fruits and using their spines as needles for a long time.



Photos by Mike and Rosario Douglas, Saguaro National Park, Arizona.

## THE BOTANICAL CORNER

by Rosario Douglas

**Endemic** Regularly or only found in a certain region or country.

**Epidermis** Outer skin of a plant.

**Epiphyte**

Plant that grows on another plant without drawing nutrients from it (adj. Epiphytic).

Photos left: Epiphytic Bromeliads at Corkscrew Sanctuary-Florida. Left: *Tillandsia fasciculata*, Right: *Tillandsia balbisiana* Photos by Mike Douglas

**Ephemeral** Short-lived



**Etiolation** Pale, sickly, excessive growth caused by insufficient light, incorrect feeding, or overcrowding. The two photos above are examples of etiolation (Wikipedia commons)