

The Honolulu Orchid Society

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March 2022 Newsletter



LATOURIA DENDROBIUMS

A popular group of Dendrobiums hailing from Australia, with many species native to New Guinea and nearby island groups. Many of the common Latouria species and hybrids are hardy, reliable orchids that will grow and bloom well for novice and advanced growers alike.

Presented by



IAN SANDISON

Orchid Enthusiast, Lawyer,
Engineer, Paddler, Orchid
Judge, HOS Trustee

**WEDNESDAY
MARCH 9, 2022
7:00 PM**

HONOLULU ORCHID SOCIETY
ZOOM VIDEO CONFERENCE

**CLICK HERE TO
REGISTER**

Registration

Deadline for registration is March 8, 2022

Honolulu Orchid Society General Membership Meeting

When: Wednesday, March
9, 2022

Time/Place: 7:00 PM
through Zoom Video
Conference

Program: *Latouria
Dendrobiums* by Ian
Sandison

Ian will journey through the Latouria Dendrobium species and hybrids that are frequently seen in Hawaii -- through the lens of Dendrobium Roy Tokunaga. Ian serves on the HOS Board of Trustees, is a Probationary Judge with the Honolulu Orchid Society and a Student Judge (hopefully soon to be an Associate Judge) with the American Orchid Society and is also a member of several orchid societies and clubs.

**You must register to
attend the meeting.** Click
on the registration link on
the poster to register.

**The meeting is open to the
public.**

MAHALO NUI LOA

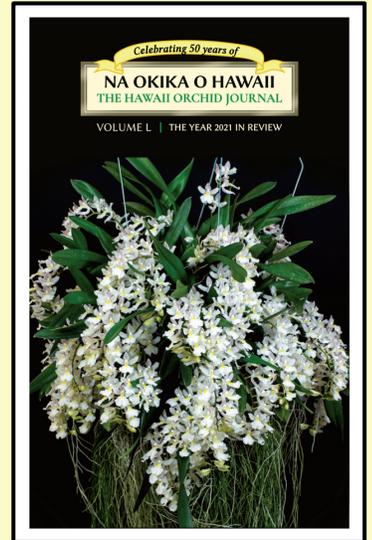
Mahalo to all who attended last month's virtual membership meeting "The World of Orchid Species" presented by **Matthew McKnight III** through Zoom. Thank you, Matthew, for sharing your vast knowledge of the various species plants and orchid species you have obtained over the years. Very interesting, fascinating, and unique blooms. Thank you, Matthew McKnight and Brad Lau, for providing the plant giveaways for February.

NA OKIKA O HAWAII

Members will be receiving in the mail the new issue of the Na Okika O Hawaii orchid journal. The publication which features HOS' 2021 year in review was mailed out on February 28, 2022.

A Big Mahalo to Na Okika Editor Marisa Maemori and the editorial staff (Carol De Witt, Linda Inouye, Brad Lau and Melvin Waki) for their dedicated work in putting the publication together. Thanks also go to contributing writers Glen Barfield, Kate Leonard and Jan Takamiya who submitted articles for the publication.

Of historical note, the first issue of Na Okika O Hawaii was published fifty years ago in March 1972. Back then, the journal was published quarterly by the Honolulu Orchid Society and the Pacific Orchid Society, who had decided to merge their respective publications. HOS Librarian Jed Smith has scanned most of the back issues, and we are working on making them available to members. You can read the first issue by clicking [**HERE**](#).



CONDOLENCES

Another member departed and crossed over to a peaceful rest. Let us take a moment of remembrance for member **Masayuki Otsuji** who passed away peacefully on February 26, 2022. He was a long-time member of the Honolulu Orchid Society and a member of many other orchid societies. He always attended HOS meetings and assisted wherever he could during our annual show set-ups. He will be sorely missed, and the HOS extends our deepest sympathy to his wife and family. Services are pending.

ORCHID JUDGING

The Honolulu Orchid Society's first Orchid Judging of 2022 was conducted at the Lanakila Senior Center on Saturday, February 19, 2022. Fourteen plants were brought in and registered for judging. All the plants were screened and nine were judged and received awards by the Judging Panel. Photos of the awarded plants are shown on the next pages.

The next HOS Judging session will be held on Saturday, March 19, 2022, at the Lanakila Senior Center. HOS members and members of all Orchid Groups and the public are encouraged to bring their orchid plants for judging. You do not need to be a member of HOS to have your plants judged.

Honolulu Orchid Society Awards

Judged February 19, 2022

Lanakila Senior Center



Phalaenopsis Momilani Pride 'Lynne' AM HOS (83.6 Pts.)

Owner: Calvin Kumano



**Phalaenopsis Momilani Snow
Prince 'Travis'**

AM HOS (84.4 Pts.)

Owner: Calvin Kumano



Cattleya walkeriana h.f. alberscens-coerulea 'TBD'

AM HOS (79.6 Pts)

Owner: Calvin & Sherry Abe



**Rhyncholaeliocattleya Momilani
Classic 'Lauren'**

AM HOS (80.0 Pts.)

Owner: Calvin Kumano



**Rhyncholaeliocattleya Memoria
Buranapan Nikom 'Momilani'**

CR HOS (79.4 Pts.)

Owner: Calvin Kumano



Rhynchostylis gigantea 'Lynne'

AM HOS (81.8 Pts.)

Owner: Calvin Kumano



**Rhyncholaeliocattleya Winifred
Singeo 'Karen'**

AM HOS (79.6 Pts)

Owner: Scot & Karen Mitamura



**Rhyncholaeliocattleya Maui's
Golden Charm 'Amber Glow'**

AM HOS (79.8 Pts.)

Owner: Scot & Karen Mitamura



**Cattleya Tropical Sunset
'Cheer Girl'**

CR HOS (79.2 Pts.)

Owner: Scot & Karen Mitamura



**Honolulu Orchid Society
Orchid Judging**

When: Saturday, March 19, 2022

Time: 9:30 to 10:00 AM--Plant Registration

10:00 AM to Noon--Judging

Location: Lanakila Senior Center
1640 Lanakila Avenue, Honolulu, HI

**Contact Mel Waki (808) 391-0144
or Brad Lau (808) 295-8062**

2022 HOS Membership

Thank you to those who have renewed their membership for 2022. We appreciate your continued support. HOS does not want to lose your membership, but if renewals are not received by March 31, 2022 your name will be removed from the membership roster.

To join or renew, go to honoluluorchidsociety.org and look for JOIN or MEMBERSHIP in the menu at the top.

You can join/renew by mail or sign up online. Instructions for both are on the website.

To join by mail fill out the **membership form** (click **HERE** to get the form). Mail it with check payable to Honolulu Orchid Society to:

Honolulu Orchid Society
P O Box 558
Honolulu HI 96809-0558

If you join online, you have a choice to pay by check or pay by PayPal. PayPal lets you pay by a credit card without having a PayPal account.

Mark Your Calendar

March Board of Trustees Meeting. The Board will meet through Zoom Video Conference on Tuesday, March 8, 2022 at 7:00 PM.

HOS Orchid Judging. The Honolulu Orchid Society Judging Panel will be judging at the Lanakila Senior Center on Saturday, March 19, 2022. Anyone may bring orchid plants for judging. Plant registration starts at 9:30 AM.

April HOS Membership Meeting. The April General Membership Meeting will be held via Zoom on Wednesday, April 13, 2022 at 7:00 PM. More details on the program and meeting will be in the April HOS Newsletter.

HOS Official Website

Visit the HOS website (www.honoluluorchidsociety.org) for periodic updates. Subscribe to the HOS website by inputting your email address in the subscribe block. When you subscribe, you will get immediate notification of any new posts on the website.

eMail Newsletters

HOS will send newsletters in color via email. If a member has no email address, a black and white copy of the newsletter will be sent via the U.S. Postal Service.

Recipe of the Month

Mushroom Pasta with Goat Cheese

(From www.acouplecooks.com by Sonja and Alex Overhiser))

This mushroom pasta with fresh herbs, goat cheese and lemon is a quick and easy dinner recipe tastes like it took all day to make.

Ingredients

8 oz bowtie pasta (farfalle)**
8 oz mixed mushrooms (such as baby bella aka cremini, button, shiitake, and oyster)
¼ cup finely chopped fresh thyme and oregano (combined, not each)(or adjust to your taste)
2 tbsp olive oil
1 tbsp fresh lemon juice
3 cups baby greens: baby kale or spinach
¼ cup Parmesan cheese, grated
3 to 4 oz soft goat cheese*
Kosher salt and fresh ground pepper



Directions

Cook the pasta in heavily salted boiling water until al dente. Pro tip: Set the timer for a few minutes less than the package instructions and then taste: the pasta should be just done, still with some firmness. The pasta should also taste salty from the salted water. Drain the pasta and save out ¼ cup pasta water.

Meanwhile, clean the mushrooms, then slice them. Chop the herbs.

In a saute pan or skillet, heat the olive oil to medium high heat and cook the herbs, mushrooms, and several pinches of kosher salt together for about 5 minutes, stirring occasionally. When mushrooms are cooked and tender, reduce heat to low, add lemon juice, greens and few more pinches of kosher salt. Cook for about 2 minutes until greens are wilted but bright green. Add the Parmesan cheese and pasta water and stir until cheese is melted.

Add the drained pasta into the mushrooms. Add fresh ground pepper and kosher salt to taste. Use your fingers to break off crumbles of the goat cheese and add it to the pasta; stir them in if desired. Serve immediately.

Notes

*Buy the soft goat cheese log here, not the packaged goat cheese crumbles (these have a firmer texture).

**A note on serving size: Alex and I are trying to eat smaller pasta servings overall and make up for that with a simple salad or other appetizer to go alongside! If you have super hungry eaters, adjust the quantities accordingly.

Serves 3-4 people.