



PRESCOTT AREA IRIS SOCIETY

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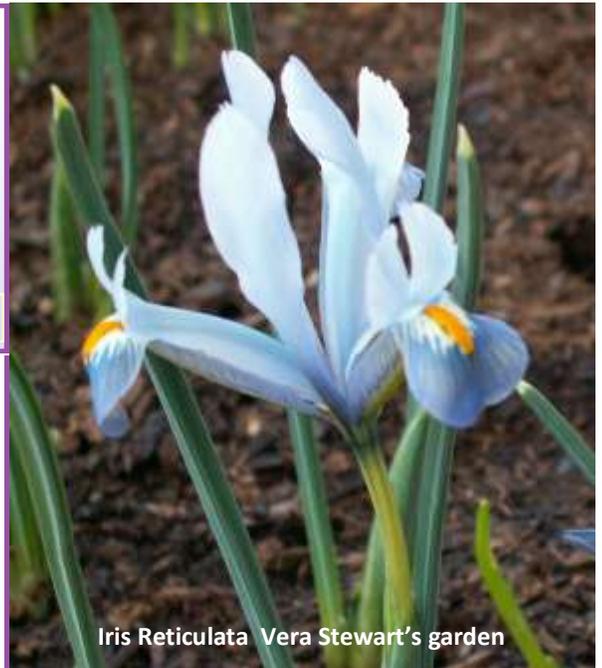
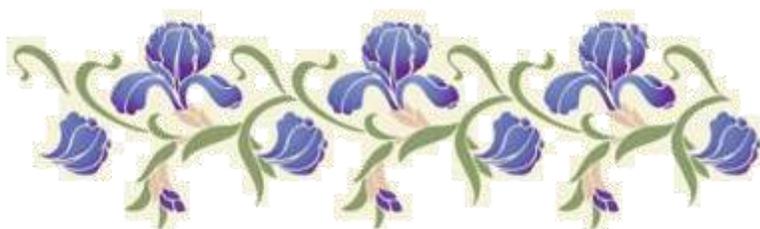
Greetings to all and a Happy New Year,

We are now into a New Year and looking forward to new beginnings after a rocky end to 2015 and start to the New Year for me, Sharon and for Vera Stewart. As many of you may know I lost my brother the week before Christmas and Sharon has been ill with pneumonia and other complications since before New Years. She has been in the hospital since Jan 2nd and we almost lost her twice last week. Sharon has now turned the corner and is on the road to recovery which will be a long and bumpy road over the next year. Our dear friend Vera lost her husband Jim the morning of January 10 after a long valiant fight with Cancer. Please keep both Vera and Sharon in your prayers and thoughts.

I would like to thank everyone for their prayers and good wishes for both Sharon and me. To say the least it has been a difficult time. However, this event has shown both Sharon and me the love, caring and compassion of the members of PAIS, all of whom we consider to be our good friends. Just as we tend to our gardens with love and caring encouraging our irises to grow, we care for each other in both the good times and the bad times encouraging each other to grow.

As I have been occupied with Sharon's health issues, your Board has carried on without me doing the things that are necessary to provide you with a wonderful year of programs and events. I am very proud of the members of your Board and thank them for their dedication to PAIS and its members. We have a wonderful year of programs and speakers for you this year so stay tuned for more information from Barb and Judy on what to expect and make time to come to the meetings.

Best regards,
Dennis Luebkin
PAIS President



Iris Reticulata Vera Stewart's garden

Iris reticulata is a dwarf, bulbous perennial 6 inches in height, with narrow, stiffly erect leaves and fragrant flowers. This early blooming iris can frequently be seen flowering with the crocus. It is perfect as a border plant, multiplies readily and makes a visually outstanding clump

Reticulatas are native to the Caucasus -- Iran, Iraq, Turkey and Georgia where it is very dry during the summer. Planting in well drained soil is a must. Some recommend planting them on mounds or in raised beds in the fall.

Popular varieties: *Katherine Hodgkin*, *Harmony*, *Pauline*, *Pixie*, *Cantab*. One source for purchases: https://brentandbeckysbulbs.com/inventory/show_list/id/-192/genus_list_id/262_/genus/Iris-Dwarf

Happy New Year 2016

Our first meeting for 2016 is February 20th. Our speaker, Janice Chesnik, will be sharing her "Iris War Stories". She currently resides in Sedona and has hybridized Iris and formally owned an Iris Garden. At this meeting we also hope to have our Club Handbook ready for distribution.

March 19th, Janis Shackelford, former president of the San Diego Iris Society will speak on "Iris Color Patterns: Hybridization".

The Region 15 Spring Trek will be held in Southern California, hosted by the San Fernando Valley Iris Society. The registration flyer is attached to this email.

Members recipes for the dishes they prepared for the November Potluck.

Pasta Salad—Ruth Simons

Ingredients:

1 LB pasta (spirals work well)

2 tomatoes diced

1 large cucumber diced

About 6 green onions sliced fine.

½ container McCormick's Salad Supreme seasoning

About 8 oz. of your favorite Italian dressing, or whatever dressing you prefer. At the potluck, I used a Cilantro-lime dressing, which I think I got from Costco.

Directions:

Cook pasta al dente (1 to 2 minutes less than directions), so it stays firm, and doesn't get soggy. Let it cool off.

Add all the ingredients, mix and refrigerate for at least several hours, letting all the flavors mix in. Serve!

Mark Twain Potatoes—Barb Kyte

We chose this name because we got the recipe at Mark Twain's house in Hartford, CT

8-10 medium potatoes

1/2 cup green olives

1 pound grated cheddar cheese

1/2 pound bacon, sliced into 1 inch pieces, partially cooked

1 1/4 cups mayonnaise

1/2 cup chopped onions

Boil potatoes, then skin and dice. Place potatoes in a 9x13 dish. Combine cheese, onions and mayonnaise and spread on top of the potatoes. Sprinkle olives and bacon on top. Cover with tinfoil and bake at 350 degrees for 30 minutes (remove tinfoil for last 5 minutes to heat middle especially in high altitude). Yields 8-12 servings.

Mexican Street Corn Salad—Marge Larson

5 c. frozen petite corn, cooked and cooled

2 cans (4 ounces) diced mild green chilies

3 garlic cloves, crushed with press

1 medium red onion finely chopped

1 1/2 cups crumbled feta cheese (6 ounces)

1/2 c. coarsely chopped fresh cilantro leaves

1/3 c. fresh lime juice

1/4 c. mayonnaise

1/4 c. sour cream

1 t. chili powder

1/2 t. ground cayenne pepper

1/2 t. salt



Cook corn and cool. Add all remaining ingredients and serve chilled or at room temperature with tortilla chips

Broccoli Slaw—Vicki Hughes

1 pkg Broccoli Flowerettes (clean & trim to bite size)
1 pkg Broccoli Slaw
1 cup of Sunflower Seeds (Planters has Dry Roasted)
2 pkgs Ramen Chicken Noodles (Crunch uncooked noodles & sprinkle w/powder seasoning over veggies. I have been using only 1 pkg)
Also, I have been adding Salad Toppings like Nuts & Dried Cranberries

Dressing

1 cup Vegetable Oil
1/2 cup Sugar (been using sweeteners, use conversion chart)
1/3 cup White Vinegar

Corn Casserole—Robin Walters

1 can corn kernels, drained
1 can cream corn
1 box Jiffy corn muffin mix
8 oz sour cream
2 eggs well beaten
4 oz can chopped green chilies
½ - 1 stick melted butter



Mix all ingredients (except butter) pour into greased casserole dish, gently pour over melted butter, bake at 375F for around 50 minutes or until golden brown.

Bacon Baklava-Joella Cheek

1 cup chopped walnut pieces
1 lb. plus 3 oz. chopped bacon
3/4 cup packed light brown sugar
1/2 tsp red chili flakes
1 cup butter, melted
1 pkg. frozen filo dough (1 lb. sheets about 13" x 17" thawed)
1 cup orange marmalade, thin cut such as Bonne Maman
1/4 cup orange-flavored liqueur, such as Cointreau

Preheat oven to 350°. Roast nuts on a rimmed baking sheet until dark golden brown, 8-10 minutes. Cook bacon in a large frying pan over medium heat, stirring often until crisp, 10-12 minutes. Transfer to paper towels and let cool. Set aside 1/4 cup.

Mix nuts, brown sugar, chili flakes and rest of the bacon in a medium bowl.

Use pastry brush to lightly coat a 9" x 3" baking dish with melted butter. Arrange 1 sheet of filo in dish, crinkling it to fit. Brush well with butter and layer 2 more sheets the same way, pressing down lightly before brushing. Sprinkle on 2/3 cup of bacon mixture. Repeat layers of 3 sheets of filo, butter and bacon mixture until all ingredients are used ending with 4 sheets of filo. Brush any remaining butter over the top

Using a paring knife, cut baklava lengthwise into 1" strips. Cut off a corner of the filo, then continue to cut baklava at an angle into 1" strings making diamond shaped pieces. As you work, hold the baklava with your fingers on either side of the knife.

Bake baklava until deep golden brown and flaky, about 45 minutes. In the last few minutes, heat marmalade, liqueur, and 1/4 cup water in small saucepan, stirring until mixture starts to boil. Pour hot mixture over baklava and let cool completely before cutting into pieces and topping with reserved bacon.

Green Bean Casserole—Kathleen Schafer/Alton Brown

Kathleen Shaffer brought the traditional green bean onion casserole which most of us have made over the years. Here is a new version you might want to try by chef Alton Brown of TV fame.

The green bean casserole was concocted in 1955 by Campbell's Kitchen head Dorcas Reilly. The recipe, which originally called for four cups of cooked, cut green beans, one can of cream of mushroom soup, some milk, some soy sauce, a dash of pepper and a canned French-fried onion, landed Reilly a spot in the Inventors Hall of Fame in 2002.

This is my version of the classic. The panko difference: unlike most bread crumbs made on planet Earth, the **makers of panko do not just crumble up dried pieces of bread. They're very secretive about how they do it, but** we know it involves a yeast-risen wheat dough that is allowed to rise twice. Does all this really make a difference when compared to regular bread crumbs? Heck, yes. <http://altonbrown.com/best-ever-green-bean-casserole-recipe/>

BEST-EVER GREEN BEAN CASSEROLE

TOPPING

- 2 medium onions, thinly sliced
- 1/4 cup all-purpose flour
- 2 tablespoons Japanese bread crumbs (a.k.a panko)
- 1 teaspoon kosher salt

BEANS AND SAUCE

- 2 tablespoons kosher salt
- 1 pound fresh green beans, rinsed, trimmed and halved
- 2 tablespoons unsalted butter
- 12 ounces button mushrooms
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 2 cloves garlic, minced
- 1/2 teaspoon nutmeg, freshly ground
- 2 tablespoons all-purpose flour
- 1 cup half-and-half
- 1 cup low-sodium chicken broth



1. Heat the oven to 475 degrees F.
2. Make the topping: Combine the onions, flour, panko and salt in a large mixing bowl and toss to combine. Coat a half sheet pan with non-stick spray and evenly spread the onions on the pan. Place the pan on the middle rack of the oven and bake until golden brown, approximately 30 minutes. Toss the onions 2 or 3 times during cooking. Once done, remove from the oven and set aside until ready to use. Turn the oven down to 400 degrees F.
3. While the onions are cooking, make the beans and sauce. Bring one gallon of water and 2 tablespoons of salt to a boil in an 8-quart saucepan. Add the beans and blanch for 5 minutes. Drain in a colander and immediately plunge the beans into a large bowl of ice water to stop the cooking. Drain and set aside.
4. Melt the butter in a 12-inch cast iron skillet set over medium-high heat. Add the mushrooms, salt and pepper and cook, stirring occasionally, until the mushrooms begin to give up some of their liquid, approximately 4 to 5 minutes. Add the garlic and nutmeg and continue to cook for another 1 to 2 minutes. Sprinkle the flour over the mixture and stir to combine. Cook for 1 minute. Add the broth and simmer for 1 minute. Decrease the heat to medium-low and add the half-and-half. Cook until the mixture thickens, stirring occasionally, approximately 6 to 8 minutes.
5. Remove from the heat and stir in one-quarter of the onions and all of the green beans. Top with the remaining onions. Bake at 475E until bubbly, approximately 15 minutes. Remove and serve immediately.

Hopefully many of you are using the [Iris Encyclopedia](#) which is maintained by volunteers from the American Iris Society. The article below explains the iris registration information listed in the encyclopedia and in the Iris Checklist and Registration.

Understanding Iris Descriptions

by Tom Waters

reprinted from the [American Iris Society Blog, November 30, 2015](#)

If you've spent some time looking for information about particular irises, you've probably encountered something like this, which I've copied from the American Iris Society (AIS) online Iris Encyclopedia:

'Montmartre' (Keith Keppel, R. 2007). Seedling 01-49B. TB, 33" (84 cm), Early thru midseason bloom. Standards greyed red-purple (M&P 45-J-5), 1/4" straw yellow (10-F-2) edge; style arms straw to reed yellow (10-I-1), midrib flushed red purple; Falls velvety dark red purple, darker and brighter than raisin purple (54-B-12), narrow oyster white (10-B-1) edge, inner haft lemon (9-L-2), white around beard; beards chrome yellow (9-L-7), white and lemon at end. 99-61A: (96-11D, sibling to 'Moonlit Water' x 'New Leaf') X 'High Master'. Keppel 2008. Honorable Mention 2010, Award of Merit 2012, Wister Medal 2014.



Most of this text is from the official description of the variety as published by the AIS. The information is presented in a standardized order and format. Even unofficial descriptions, as you might find in catalogs or other publications, tend to follow this format to some extent, although usually somewhat simplified.

This is a rather intimidating mass of text for the novice iris enthusiast to process. In this post, I will step through it all one piece at a time, explaining what it all means and sharing some interesting background information along the way.

The first portion is this: "'Montmartre' (Keith Keppel, R. 2007)." 'Montmartre' is the name of the iris; Keith Keppel is the person who created it, and 2007 is the year it was registered ("R.") with the AIS.

Registration is the process by which a new iris is assigned a unique name. Why is this necessary? Can't the person who breeds a new iris just call it whatever he or she feels like? That was essentially the state of affairs in the nineteenth century, when nursery businesses devoted to ornamental plants were coming into their own. The result was a great deal of confusion. Different plants were being sold under the same name, and some plants were being sold under more than one name. Furthermore, plants were sometimes given names that looked like botanical names but were not. The bring order out of chaos, an international system for naming cultivated plants was created. This is the International Code of Nomenclature for Cultivated Plants (ICNCP). The code includes rules about what form a name may take (it can't look like a botanical species name, for example, cannot be excessively long, or be just a descriptive word like "yellow"). For many types of ornamental plants, the ICNCP rules are implemented through a designated International Cultivar Registration Authority. For all irises except those that grow from bulbs, the registration authority is the AIS. So it is the role of the AIS to ensure that new irises are named according to the rules, and that each name is officially assigned to a single particular cultivar.

(The word "cultivar", coined from the phrase "cultivated variety", is the technically correct term for a unique plant. Although the term "variety" is often used, that word has a different meaning to botanists.) Cultivar names are enclosed in single quotes, according to the ICNCP. There was an older practice of printing iris cultivar names in capitals, which you may still encounter from time to time.

So 'Montmartre' was registered with the AIS by Keith Keppel, the hybridizer who created it, in 2007. The person who registers an iris is usually the hybridizer who made the cross that produced it, but this is not always the case. One can register a particular or distinctive form of an iris species found in the wild or raised from collected seed with no deliberate cross-pollination involved. In this case, the person who registers the cultivar is just the person who has grown the plant and decided it should be named. It also sometimes happens that one person selects the plant to be registered, even though the cross that produced it was made by someone else. For example, 'Brown Lasso' resulted from a cross made by Gene Buckles, whose seedlings were passed on to David Niswonger when he died. So it was Niswonger who registered 'Brown Lasso' on behalf of the deceased hybridizer. The registration for this iris reads as follows:

'Brown Lasso' (Eugene Buckles by David Niswonger, selector. R. 1972).



There is no requirement that the person who made the original cross be acknowledged in this fashion, but it is a commonly observed courtesy.

It also sometimes happens that an iris has been in circulation for many years, without ever being registered, and an iris society or knowledgeable individual may step in and register it, so that its name can be officially recorded with a proper description.

I sometimes encounter people who are under the impression that registration somehow implies that the iris is deemed worthy by the AIS, or "approved" to be sold. This is not the case. The AIS does not make any judgment on the merits of the cultivars that are registered. The sole purpose of registration is simply to officially assign a name to a cultivar.

The next part of the description of 'Montmartre' is:- *Seedling 01-49B. TB, 33" (84 cm), Early thru midseason bloom.*

First comes the hybridizer's seedling number. Hybridizers usually raise so many seedlings that they use numbers to keep track of them until a few are selected to be named. There is no standard format for numbering seedlings; each hybridizer has his or her own system. Why is this number included in the official description? It seems superfluous once a name has been chosen. One reason is that the iris may have been used for breeding, and referred to by number in a pedigree, before being registered. It also helps people in the future interpret the hybridizer's breeding records. Furthermore, the iris may have been grown and seen under its seedling number, for example at an iris convention, and this lets everyone know that this new iris is the same one they admired (or detested) when they saw it earlier.

TB stands for "tall bearded". Each class of iris has its own abbreviation. Next follows the height in inches and centimeters. The height of an iris can vary considerably, even in one garden, and much more so if grown in different climates and soils. So the height figure is best taken with a grain of salt.

Next comes the season of bloom ("*Early through midseason*"). You may also see the bloom season expressed in abbreviations: E-M, in this example. Bloom season is not referred to calendar dates, because that changes enormously from one climate to another, and even from year to year. Rather, it is expressed relative to other irises of the same type. So in this case, we know that 'Montmartre' starts blooming somewhat earlier than most TBs and continues blooming into the middle of TB season. These designations are always relative to the type of iris involved, so a standard dwarf bearded (SDB) iris with midseason bloom means it blooms in the middle of SDB season, even though this may be a month or so before TBs bloom.

Next comes the color description, which is often the longest part. The standards (upper petals) are described first, followed by the falls (lower petals, which technically are sepals). In this particular description, you will notice alphanumeric codes being used to describe the colors. There are a number of different color charts published by various individuals and organizations to help identify colors more precisely than common language can do. In this case, the system being used is that of Maerz and Paul (note the "M&P" given the first time a code appears in the description). Other color systems often encountered are RHS (Royal Horticultural Society) and Ridgeway. If you have access to the specified published color chart, you can consult it to see precisely which colors are referred to in the description. There is an important caveat, though: colors can vary depending on soil and weather and the age of the bloom. So the precision implied by using a color chart is somewhat illusory.

The M&P color system used in this description also assigns English names to colors, and these are used in the description ("*reed yellow*", "*raisin purple*", and so on). These sometimes strike me as rather too fanciful to be useful without consulting the color chart, but they can convey some general distinctions. (I think we all have a sense of how straw yellow differs from lemon yellow, for example).

One is not required to use a published color chart when describing an iris, and many hybridizers do not. In recent years, the AIS has been collecting photographs along with the registration descriptions, which is a wonderful development. A picture is indeed worth a thousand words. A photograph is not required, however, just encouraged.

At the end of the description comes the parentage, or pedigree, of the iris. The pod parent is given first, then a large X, then the pollen parent. These may be named cultivars, or seedlings identified by number, parentage, or both. The parentage can sometimes be dauntingly complex if the hybridizer has been using their own seedlings for many generations.

Let's untangle this particular parentage, which is fairly easy as such things go. First look for the large X that separates the two parents. We can see right away that the pollen parent is 'High Master'. What about the pod parent? It is this: *99-61A: (96-11D, sibling to 'Moonlit Water' x 'New Leaf')*. The pod parent is a seedling numbered 99-61A. (Since no other hybridizer is indicated, this is one of Keith Keppel's own seedlings.) That seedling's parentage is given inside the parentheses, after the colon. Its pollen parent is 'New Leaf' and its pod parent is another seedling, 96-11D, which we are told is a sibling to 'Moonlit Water'. So if we want to know that seedling's parentage, we can look in the description of 'Moonlit Water' (siblings have the same parentage, by definition.) Why refer to it that way? Why not just give its parentage? In this case, it is an enormous space saver. Look up the parentage of 'Moonlit Water' and you'll see what I mean!

Sometimes you will see a description that says "parentage unknown", or lists a pollen parent as unknown. When the pollen parent is unknown, it could be that the cross was made by insects, rather than the hybridizer. (These are often referred to as "bee pods".) This is not always the case, however. Particularly when the entire parentage is unknown, it is likely to be a case of an intentional cross with lost or confused records.

Following the parentage, we see "Keppel 2008". What is this? We already saw at the beginning that the iris was registered by Keppel in 2007. This last bit of information is the record of *introduction*. "Introduction" is short for "introduced into commerce" and refers to when and by whom the iris was first offered for sale to the public. In this case, Keith Keppel sells his irises himself, so we just see his name and the year 2008. It is rather common for an iris to be registered in one year and first offered for sale in the following year, although the gap can be longer, or an iris can be introduced the same year it is registered. If the iris were introduced by a commercial garden, it is the name of the garden that is used. For example, Mid-America Garden introduces irises bred by Paul Black and Thomas Johnson.

Why is introduction important? One reason is that where and when an iris is introduced determines its eligibility for AIS awards. (AIS awards are given only to cultivars introduced in North America, and the year of introduction determines when an iris becomes eligible for awards. The AIS does not recognize an iris as having been introduced until the person who registered it sends evidence of introduction to the registrar.

In fact, the year of introduction is so important that when an iris is referred to in text, the hybridizer and year of introduction are often given in parentheses following the name: *'Montmartre' (Keppel, 2008)*.

Can an iris be registered and not introduced? Indeed. Registration, remember, is just the official assignment of the name to the plant; it does not imply anything about whether the iris should or will be offered for sale. The hybridizer might lose the plant, decide not to sell it, or be unable to sell it for some reason.

Conversely, there are irises (mostly older ones) that have been introduced into commerce but never registered. The ICNCP is not a legally binding set of rules, nor does the AIS have any legal standing to require irises to be registered before they are sold (although an iris must be properly registered to be eligible for AIS awards). So there have been iris hybridizers (mostly in past eras, and mostly working outside the US) who did not bother with registering their creations before selling them.

Finally, at the very end of the description, is a list of the awards the iris has received: in this case, Honorable Mention, Award of Merit, and the Wister Medal.

WINTER IRIS CARE

So far this year, the El Nino predictions seem to be on target. You may want to check your Iris beds for heaving or buried rhizomes caused by freeze-thaws. With the continuing cool damp weather hold off on watering. Around the middle of February you can fertilize with 10-10-10 using 1 or more tablespoons per rhizome in the clump. If you have not pulled off the dead leaves, do so gently so as not to disturb new growth. Feel rhizomes to check for rot. If soft, pull up the rhizome, cut off the rot, sprinkle with comet, let dry for several days and replant. Place rotted rhizomes in the trash, not the compost pile.

If you have iris that are still in pots, you may want to consider a light mulch depending on the potential for low temperatures in your area. A south facing exposure may provide needed warmth during the winter.

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AMERICAN IRIS SOCIETY— HAVE YOU JOINED?

The AIS Bulletin is published quarterly in January, April, July and October. This official publication of the AIS typically has a composition of approximately 60-80 pages and includes gorgeous color photos of iris. Contents include: activities of the AIS, growing and hybridizing different types of irises, culture questions and answers, book reviews, reviews of show gardens, awards of top irises, and interviews with hybridizers. An individual AIS membership for one year is \$30.00 .Click here to join online: [American Iris Society](http://AmericanIrisSociety.org). **Treat yourself!!**

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