



**NEXT MEETING:** 12 January, @ 7:30 @ 9th and Lincoln.

**PROGRAM** - Slides of the 2010 New Introductions and a round table discussion of commercial growers: who's been hot - who's not.



**DUES** are due for me and you! (Unless you already paid Joe; if so, you know)  
[If not, [click here for membership form](#)]

**HAPPY HOLIDAY REVELERS:**

With a record turnout for our holiday party, we enjoyed quite the potluck buffet. DSCers noshed on the Juul's shrimp salad, Gino's sharp cheddar and crackers, and quaffed the Cornish's punch and Jim's apple juice and iced tea. Diana sprinkled chocolate bells all over our tables arrayed with Pat's cedar boughs, pine cones and amazingly fine DAHLIAS from the Dell. Would Joann part with the recipe for her corn casserole? Please! Devora decanted her dahlia-shaped cranberry mold over the steaming coffee urn (smart thinking, McGiver!) Lief declared Pat's short ribs "so tender, they melted in my mouth." Equally succulent proved Craig's chicken in oyster sauce. Ethnic treats included special lumpia, Tinnee's somosas and Rosa's hand made enchiladas. Thanks to healthier cooks, we shared lots of salads: Waldorf, Ceasar, 3-bean, curry shrimp, mushroom sausage pasta and black beans. DJ and Peg's maple cheesecake proved an irresistable enticement. Orlando succumbed to TWO pieces of Devi's rum dosed chocolate cake. Our usual master of ceremonies, Erik, could not be present. But in his stead Shelly brought a huge ham and a small holiday elf. Nicholas taught Ho Ho Horlando how to beat on the windows for a dramatic entrance.



[Click here for more photos from the Dec. meeting](#)



## PRESENT PLUNDER:

Our new u-shaped table configuration with the gifts all in the middle promoted excellent interaction. Clearly the theme this year was **BIG PRESENTS**. How big? So big that John needed a dolly to wheel in his mammoth prize. After passing out Bill's poker chips, Nicholas got first dibs. He chose Jim's homemade special container rig which he gleefully protected from predation all evening. Tinnee opened Erik's potted narcissi but didn't even make it back to her seat before it was stolen, and stolen and first frozen. The Dingwall mafia deployed brilliant strategy to secure wonderful glass

watering vials, allium and tulip bulbs, and Barefoot wine. (We'll change the rules next year and stymie these nefarious plotters.) Mike thought he'd soft-played the collection of Japanese bonsai scissors and copper tags, but whoosh! away they went. Everyone wanted a glimpse of Franck's 2010 calendar while it went through the stages to frozenhood. Everyone agreed that poor Deborah became "the person pilfered from the most times." And what was in that humongous box of John's? A glorious fern with which we graced our own Fern Bar.



[Click here for more present plundering photos](#)



### HOBNOB WITH BLOOMERATI:

The Pacific Southwest Conference (PSW) affords you a great opportunity to meet dahlianistas from all 7 Dahlia Societies in California. Use this link to register. \$65 secures you both days (Feb. 13-14) attendance, magnificent banquet, stupendous raffle, goodie bag, and Dr. Walbot's lecture. Embassy Suites in South San Francisco offers us special room rates of \$109. Tell them you're with the Dahlia Society.

[Click here to access the Embassy Suites' website](#)

Just part of the loot from last year's raffle →



### THE BIG DIG:

Fine filthy fun for all Jan. 9-10. Wear old clothes and bring a second set just in case water goes awry. Bring extra sox and ear warmers for sure. Bring layers to strip down to if you're digging like a badger or to bundle up in if you're at the label table. Bring your ADS Classification Book, bottle of ink in a pencil, pencil sharpener, boots, dividing gear, and great attitude. DSC will provide opulent pizza but we'd surely appreciate your hor d'ourves, salads, drinks, or munchies. Our goal: such great volunteer cooperation that we FINISH Saturday. So if your friends have good handwriting, bring them, too!



Last year's faithful dig gang.

## JANUARY JOBS:

Weed Now! The more weeds you eradicate now the exponentially fewer you'll have at planting time. Start your tubers in milk cartons. I pile my closed milk cartons up in my loft—the warmest spot in the Maus Haus. They need at least 62 degrees to germinate. Then I check them periodically to see if any have sprouted. The sprouters I put in a warm window; when they reach 6" I transfer them to my greenhouse and subject them to "light interrupted" --light from 11 PM to 4 AM. Now is the time to cover your garden with ≈ 1" of compost. If your compost is still decomposing it will add a bit of warmth over your tubers while it protects from superficial frost. The spring rains will leach the nitrogen down. If seeds in the compost are still viable, you will be able to pull the weeds early - not later. Lastly, it takes ≈ 6 weeks for the compost PH to stabilize. Likewise, now is the time to add chicken manure if you have fallow ground. Chicken manure is "hot;" it needs to "cool" down for at least 6-8 weeks. Decide what holes you have in your 2010 dahlia garden. Will you have a theme? Wedding? Just red and yellow? Fabulous Fifty? All forms? All colors? For cut flowers? Just BIG Bruisers? Containers only? Use The Big List to order new varieties to augment your plan. Some of the commercial vendors I have used in the past are Accent, Ayers, Corralitos, Linda's and Mountain Valley amongst others. Buy a few new dahlias to pique your curiosity and delight your friends.

Yours in Dirt,

*Deborah*

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Originally Organized  
In 1917  
In San Francisco

Dahlia was adopted as the  
Official Flower of San Francisco  
On October 4, 1926  
By its Board of Supervisor

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The Big List <http://www.dahlias.net/dbiglist.htm>

Links to dahlai suppliers:

Accent <http://dahliasuppliers.com/accent/>

Ayers <http://www.ayersdahlias.com/>

Corralitos <http://www.cgdahlias.com/>

Linda's <http://dahliasuppliers.com/lindas/catalog.htm>

Mountain Valley <http://mountainvalleydahlias.com/>



ANNUAL PACIFIC SOUTHWEST DAHLIA CONFERENCE

Saturday & Sunday February 13-14, 2010

The Dahlia Society of California is honored to host the sixty-second Pacific Southwest Dahlia Conference (PSWDC). Not only will we cover conference business, discuss the ADS 2011 National show, we will also have Dr. Virginia Walbot, Professor of Biology at Stanford University as our guest lecturer. We are anticipating a fun and informative event and hope you will be able to join us.

Location: Embassy Suites San Francisco Airport, 250 Gateway Blvd, South San Francisco, CA 94080
Tel: (650) 589-3400

Room Reservations: Please call the hotel directly, mention Group code: "DSC " or "dahlia society" for our contracted rate.
Room Rate: \$109 +tax (includes happy hour on Saturday and breakfast on Sunday)
Registration per person: \$65 (includes conference attendance, lecture, dinner banquet & raffle)
Late Registration: \$75 (after Saturday Jan 23, 2010)

Schedule of Events

Saturday Feb 13, 2010 From 10am Registration
1:00 - 4:00pm PSWDC Meeting Part 1 & ADS 2011 National Show Meeting
4.00 - 5:00pm Lecture by Dr. Virginia Walbot, "Manipulating Dahlia Color with Light and Metal Ions"
5:00 - 6:30pm Happy Hour & Silent Auction
7:00 - 9:30pm Awards Banquet and Raffle
Sunday Feb 14, 2010: 7:00 - 9:00am Breakfast (\$12 for non-hotel guests)
9:00 - 12noon PSWDC Meeting Part 2

Questions & Info Deborah Dietz deborah@sfdahlia.org
Patricia Hunter hunter.pat@sbcglobal.net

Registration Form

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

Phone Number \_\_\_\_\_ Email \_\_\_\_\_

"Home" Dahlia Society: \_\_\_\_\_

Saturday Banquet Menu (Please choose one for each attendee)

\_\_\_\_\_ Chicken Mediterranean: Chicken breast stuffed with baby spinach & feta cheese atop orzo pasta garnished with red roasted bell peppers, with artichoke white sauce.

\_\_\_\_\_ Salmon with cilantro, lemon-caper sauce served with rice pilaf and seasonal vegetables.

\_\_\_\_\_ Vegetarian: Mixed vegetable penne pasta in red sauce.

All meals are served with a mixed green salad, dinner rolls and tea or coffee.
Dessert is a creamy, rich, chocolate mousse in a chocolate cookie crust, topped with whipped cream.

Make check payable to: Dahlia Society of California
Mail registration and check to: Pat Hunter at 1440 Tenth Avenue, San Francisco, CA 94122

We at DSC wish you all the best and are looking forward to seeing you in February 2010.