

AGENDAS*****

Saturday, February 15, @ 9:00 AM
AND Sunday, February 23rd, 2020 @ 1:30

PLEASE NOTE THE ADDITIONAL DAY and DATE as provided above

- I. Saturday, February 15th. Several members are attending this field trip to the Mid American Orchid Congress Show in Dayton to a) learn about how the Mid America Congress runs, b) to attend workshops, c) to display plants, d) to buy plants, e) to have fun
- II. Sunday, February, 23rd.
 - A. Presentation: How to successfully grow a surprising variety of orchids on your windowsill.
Travis Person, a long time CIOS member, and who has brought in many beautiful plants for our monthly show and tell, has great success by growing his plants on his windowsill. Though the examples he brings in today may not be all in flower – after all, how many winter blooming orchids are there? – he will guide you as to how best duplicate his results.
AND....
If you have had similar successes (like leaving an orchid in the same container for 10 years and never feeding it and it still blooms), be sure to bring yours in
 - B. Reports: Treasurer's
 - C. Calendar:
 1. Cincy Orchid Show: February 29th – March first at Krohn Conservatory in Eden Park, 1501 Eden Park Drive
 2. March 22: Doug Allen: Unusual orchids from around the world
 3. April 17-19: CIOS show
LOWELL will reveal all about our April show with sign up sheets, etc.
 4. May: TBA [hold over Memorial weekend, or the Sunday before?]
 5. June: TBA
 6. July: picnic
 7. August: TBA
 - D. Improvements
 1. Website: orchid care section is moving to the website
 2. Synopsis of past meeting presentations and future presentations is moving to the website.
 3. A monthly 'visit this website' will be featured each month
 4. January meeting was the first of our outreach program. March will be the second.
 - E. Snack at March meeting
 - F. You can bring in plants for sale at this meeting and March's
 - G. Show and Tell
 - H. Gosh Darn Section: *fr Wikipedia*
salep, also spelled **sahlep** or **sahlab** ^[note 1], is a flour made from the **tubers** of the orchid genus *Orchis* (including species *Orchis mascula* and *Orchis militaris*). These tubers contain a nutritious, starchy **polysaccharide** called **glucomannan**. Salep flour is consumed in beverages and desserts, especially in the **cuisines of the former Ottoman Empire**, notably in **the Levant** where it is a traditional winter

beverage. An increase in consumption is causing local extinctions of orchids in parts of Turkey and Iran.^[1]

The [Ancient Romans](#) used ground orchid bulbs to make drinks, which they called by a number of names, especially [satyrion](#) and [priapiscus](#). As the names indicate, they likewise considered it to be a powerful aphrodisiac.^[6] Of salep, [Paracelsus](#) wrote: "behold the *Satyrion* root, is it not formed like the male privy parts? No one can deny this. Accordingly, magic discovered it and revealed that it can restore a man's virility and passion".^[7]

Salep was a popular beverage in the lands of the [Ottoman Empire](#). Its consumption spread beyond there to [England](#) and [Germany](#) before the rise of [coffee](#) and [tea](#) and it was later offered as an alternative beverage in coffee houses. In England, the drink was known as [saloop](#). Popular in the 17th and 18th centuries in England, its preparation required that the salep powder be added to water until thickened whereupon it would be sweetened, then flavored with orange flower or rose water. Substitution of British orchid roots, known as "dogstones", was acceptable in the 18th century for the original Turkish variants.^[8]

The beverage sahlab is now often made with hot milk instead of water. Other desserts are also made from salep flour, including salep pudding and [dondurma](#). The [Kahramanmaraş](#) region of [Turkey](#) is a major producer of sahlab known as Salepi Maraş. The popularity of sahlab in Turkey has led to a decline in the populations of wild orchids. As a result, it is illegal to export true salep.^[9] Thus, many instant sahlab mixes are made with artificial flavoring. Salep is also consumed in [Greece](#), and it is usually sold on the streets as a hot beverage during the cold months of the year. It is very popular in many parts of the Middle East, especially the Levant. Families in Turkey drink the hot version during the winter time.

It is estimated that, each year in Turkey, 30 tons of tubers from 38 species are harvested, and it takes from 1,000 to 4,000 tubers to make a kilo of flour. With the increasing rarity of some species and local extinctions, traders are harvesting wild orchids in Iran. Abdolbaset Ghorbani of [Uppsala University](#) estimates that between 7 and 11 million orchids of nineteen species and sub-species were collected from northern Iran in 2013; with the majority being exported to Turkey.^[1] Harvesting of orchid tubers is also increasing in Greece.^[4]

In the Middle East, "sahlab" is a hot milk-based winter drink with a pudding-like consistency, sometimes garnished with nuts and cinnamon.^[10]