VOLUME 18, #2



President's Message

Can You Eat Gourds?

September 14, 2010



Karen K. Niemeyer

The most frequentlyasked question I heard during my six days of work in the IGS booth at the Indiana State Fair was, "Can you eat

gourds?" As a result, this message is a partial attempt to answer that query. I combined an Internet search with my favorite gourd history books: Gourds in Your Garden (Ginger Summit, 1998) and The Gourd Book (Charles B. Heiser, Jr., 1979). I interviewed IGS members at the State Fair and also captured a story from a visitor to the IGS booth. This will be a two-part story because I am sure some of you have experienced edible gourds. If you will send the story/recipe to me, we'll add to our knowledge of eating gourds. A word of caution, some gourds are diuretics and laxativesapproach with care. More on that is the next issue.

First—a BIG thank-you to all who helped at the fair. What an awesome, hard -working group of ambassadors for the gourdgeous gourd! Next—a BIG thank-you to all who worked on finishing and editing the show book for the April 1-3, 2011, annual state show. An extra huge thanks to board members who arrived for an 11:00 a.m. board meeting on August 28 and stayed until 6:30 p.m. for the conclusion of the show book meeting. The dedication of members, spouses and friends is fantastic and much appreciated. What great fun that Honey Bear Miller and his daughter paid us a special visit because the Miller reunion was being held in the Thorntown Public Library on that same day!

Now—on to the question "Can you eat gourds?" My favorite answer to the question is from Answers.Ask.com: "Can you eat a gourd? Glad you asked...Gourds are neither edible nor toxic. I guess the answer is that you could eat a gourd but you would not want to eat one. They are used for decoration and other uses, but not for food."

Naturally, that brief answer is simplistic. Realistically, why would I want to waste a perfectly wonderful gourd by eating it? I want to see the luffa grow to maturity. I want to see a snake gourd mature and dry to become a work of art. I want to see the penguin-shaped guiro make percussive sounds with the help of a child and a plastic fork. Can you just imagine eating one of Jim Story's or Bill Freihofer's or Pat Moore's manipulated gourds? 'tis heresy!

Having made my protest in behalf of craft and art, what follows is the beginning of edible gourd research. After the

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Fall Festival 2010, State Show & Spring Festival 2011

FALL FESTIVAL

It is time now to start working on Fall Festival. The Spring festival has come & gone!

This year the Indiana Gourd Society Fall Festival will be at Hendricks County Fairgrounds in Danville, Indiana. Free admission!

We are requesting donations for the auction and, of course, our wonderful volunteers to help put on a great fall show!

There will be a mini craft & dried gourd competition in green gourds, dried gourd, pyrography, cut gourd, carved/gouged, painted/dyed/ stained, jewelry, mask & children's category.

We will also have the very popular kids patch and some free demonstrations!

Mid morning snacks & lunch available!

For more information please contact Emily Wallace @emmewal@aol.com or 765-623-0621 SPRING 2011 is just around the corner and we're already in the process of preparing for the Indiana Gourd Society <u>STATE SHOW</u> which will be held at the Hancock County Fairgrounds, 802 Apple Street, Greenfield, Indiana.

DATE: April 1st, 2nd, and 3rd

For additional info email: Jim Ballard at **jebgourd1009@msn.com**

<u>------</u>

The **SPRING FESTIVAL** is set for 9:00AM to 3:00PM Morgan County Fairgrounds, Martinsville, IN on May 21, 2011 (just off S/R 37 about 30 miles south of Indy).

A 90 ft X 45 ft show room & a side meeting room. Food S/B available. 25 camp sites. Possible set-up on Friday, 20 May. More details to follow

Contact: Helen Parker, lparker@scican.net SET YOUR CALENDARS FOR BOTH OF THESE COMING EVENTS.

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State Fair ReCap - 2010

Well, it is finally over!! The IGS booth at the state fair was again attended by a few dedicated IGS volunteers who worked extraordinarily long hours to make it an educational success. Thanks to all of you who either demonstrated or helped by being booth educators. We desperately needed extra volunteers. Next year will be no different if things remain the same. Because of the situation this year, I believe we must reconsider how we handle staffing and booth options at the fair.

I want to discuss this at the membership meeting on Oct 30 and see if anyone has ideas to help the society. We cannot continue the booth operation in the current way with the costs and staffing.

On a more pleasant note, we again met many fine fairgoers, and distributed a lot of literature on the state show in April. We instituted a "gourd spinner" certification and gave certification cards to anyone who could successfully spin a gourd. This concept was VERY well received. Our spinner certification team was headed by master spinners Bill Freihofer and Jesse Glessner.

Ruth and I were invited to do a 5-minute TV spot on WISH-TV live (IndyStyle). About two dozen people showed up at the booth that afternoon and evening saying they had seen the show and had to find the booth to check out the gourds. Want to see the spot? Go to www.wishtv.com, then go to IndyStyle (on the right of the menu line), then in the search box, type "Gourds" and click find. It should say something about "Gourds, Gourds".

I will have to concur with Phil that we need <u>MANY</u> more volunteers if we expect to keep the level of activity maintained in the IGS Booth at the State Fair. We do appreciate those who have volunteered for many years, however, we need more people to do so to alleviate the stress and time burden this puts on those already volunteering.

We need support to both Open and Close the entire 17 days of the fair run, along with at least three people per shift to support those opening and closing, plus one additional person to do demonstrations each shift if possible. That is a tremendous number of hours. It takes a **bare minimum** of 1020 hours to staff the booth and do demos.

This falls on a small core of people to perform the duties. With such long hours required this puts many of these people in a position detrimental to their health and well being, which is why I have notified Karen that I will not be putting in nearly as many hours as in the past two years, although I will still volunteer (to a point).

And, we need more people to do demonstrations of their craft. Several times one person would do an 8 hour shift demonstrating and just be wiped out after that time.

Four hour shifts should be enough for a person doing demonstrations for one day, however, we need others to fill in for other time slots in this as well. An eight hour shift for support people is also enough for one person per day.

Jesse Glessner, State Fair Co-Chair

Phil Moorhead, State Fair Co-Chair

(Continued from page 1)

Indiana State Fair booth volunteers began discussing the question in August, one visitor advised that she does eat her luffa gourds when they are about 6" long.

Heiser (page 53) states that "the immature fruit of Luffa is used for food in southeastern Asia and the Orient and is sometimes sold in Chinese food markets in the United States. *Luffa acutangula* is much favored over *Luffa aegyptiaca* for this purpose. (N.B. We usually grow *Luffa aegyptiaca*. kkn) The fruits are usually eaten when only four inches long. They are very popular in India, where they are often an ingredient in curries. In India a wild form of this species occurs, whose fruits are much smaller and extremely bitter. The larger size and loss of bitterness in the cultivated forms thus appear to be characteristics that developed under selection by man. There are also a few reports of the fruits of *Luffa aegyptiaca* being eaten, but apparently bitterness is more wide-

(Continued on page 10)

New Members' Gourd Patch

It is a strange world sometimes isn't it? We see lots of these monster pumpkins entered in competition at the State Fair every year. This photo comes from Larry Lazarz (and maybe a Junior IGS Member?). Of the LarryLand Premium Farm Products farm. For all of you die-hard gourders, look in the background of the photo and you will see a fence loaded with GOURDS!

Larry joined IGS as a new member recently and is getting into growing more gourds. GO LARRY! Maybe Larry is converting and gets into this enough that we will see him at some of our future shows. GO GOURDS, LARRY! (Sorry for missing your article in the last Tendril issue.)



Learn how Judges Judge

At the Oct 30 membership meeting we will have a 1-hour seminar on judging at approximately 2pm, presented by AGS Master Certified Judges Ruth and Phil Moorhead.

They will describe what a judge looks for to determine the winners. This seminar will allow participants a chance to see a judge in action.

Phil



Program/Speakers Chair Message

"We need information from ALL involved IGS members"

As a part of the Program and Speakers chairmanship, and to document the number of educational programs/hours our members have given in 2010, I am asking for your help to gather information.

If you presented a program on growing gourds or on any artistic technique on gourds this year, I need your information.

If you worked as a demonstrator or booth educator at the State Fair, gave demonstrations at our state show in South Bend, helped at seed harvest or seed packing days, presented demonstrations or workshops at our spring or fall meetings, this includes you.

If you presented a program at your patch meetings, or gave a program to a youth group, garden club, master gardeners, church group, senior group, etc., this includes you, too.

Any Indiana Gourd Society member who participated in an activity, or did a presentation to further the objectives of IGS as a horticultural educational organization, qualifies.

Please email, phone or mail the following information to me by the end of November: the date, location, group name, and time spent at that activity.

For example,

Susan Smith, April 6th, Junior Garden Club of

Grant County, in Marion, one hour

March 6th, seed packing day at Thorntown Public Library, 4 hours

May 22, IGS Spring meeting, Greenfield, painting demonstrator, 4 hours

August 10-16, State Fair IGS Booth educator, Indianapolis, 50 hours

IGS Board Members count hours in board meetings, but not lunch or travel time to the location. Time spent on the show schedule committee counts, too.

If you host a gourd activity at your home/farm, prep time would not count, but time given to educating the public about growing/curing/cleaning/pollination, etc , will count.

If you presented gourd art technique workshops, count that, too.

I will tally the hours donated and write a report for The Tendril. Our membership may be surprised how much time is given to educate others about gourds, and where in the state we have or have not covered. This may help in developing new patches as well.

And it will also provide documentation for our 501 (c5) status, when that is required.

Thank you in advance.

You can write to me at 715 E. 48th St., Marion, IN 46953-5421 or email at <u>ruthigs@yahoo.com</u>

Ruth Moorhead

HELP WANTED !!!

Our IGS conducts a Raffle of high-quality gourd craftsmanship at our annual State Show which will be conducted at next year's IGS State Show on April 1, 2 and 3 at the Hancock County Fairgrounds. We anticipate great attendance.

We will conduct a Raffle of fine gourd art pieces and seek donations from our many multi-talented craft persons. This Raffle is always well patronized, spurs interest in gourds generally, and crafting in particular, not to mention that the sale of tickets benefits IGS financially.

Please contact me should you wish to donate and participate this year. Thanks in advance for your generosity and help.

Bill Freihofer (317) 264-3636 wfreihofer@yahoo.com

Japanese Painting Class - At the State Fair

At the Indiana State Fair this year the International Building hosted many aspects of Japanese life produced and displayed by Evansville, Indiana Sister City of the Tochigi Prefecture, the northern part of the Kante region (the greater area surrounding Tokyo, the capital of which is Utsumomiya).

So, you ask, what does this have to do with the Indiana Gourd Society? Well, two of our members were intrigued by the information they saw about a class in Japanese Painting. Of course all good artists are curious about how other artists make their skills come alive. So, the two, Pat Moore and Joe Lee, attended the session.

They had fun painting a uniquely Japanese style mask (supposedly these bring good luck) using a large calabash or bottle gourd with smaller spherical gourds for "hands" and "feet" dangling from cords attached to the mask. Both Pat and Joe had a great time and Joe did painting rather than wood burning! Wow! They each finished a mask and brought it back to show every one at the IGS booth.

Mr. Ogawa doesn't speak English so all the communications were done through his translator. Mr. Ogawa is/was a very enthusiastic person and has a wonderful imagination in cutting out various shapes (holes to represent mouths and eyes) which would then lead the student to use his or her imagination to paint a suitable face.

There was no limit as to where your imagination could lead you in coming up with something that would be striking or comical. Mr. Ogawa creates these opportunities using a hand saw, which he energetically used at the class site as youngsters took their seats. They also brought Mr. Ogawa, the Japanese gourd artist, and his interpreter to see the gourds displayed in the Agriculture/Horticulture building. Both were impressed with not only the variety of gourds, but also the variety of the crafting people had done on the entries. Mr. Ogawa's last stop was the Seed Box. We asked if he could take seed back with him and allowed him to choose whatever varieties he might want to try and grow.

Along with all of this Pat Moore had a gourd with a Japanese theme, which coincidentally, won the Best of Show for the "Go Gourds" section in the Ag/Hort building. And, there will be short articles by both Pat and Joe along with many photos of their experience. Also, please note the thickness of the gourds used in this project. They have some very nice thick shells.

Some of you may want to try this out for Halloween for your kids or grandkids. Round up a few gourds and have them make their own masks and outfits.

By Jesse Glessner

in gallon-sized plastic bags. Each one contained 5 pieces of gourds...2 for "hands", 2 for "feet", and half of a large gourd which would serve as the body of the project. In addition, there were two lengths of cord material that were used to attach the hands and feet.

A third solid color cord attached to the top of the "head" would be useful in hanging the completed project. For the youngsters, this was a fun activity that they seemed to enjoy and which took a very short time to complete. I think Pat and I felt the same way too!

By Joe Lee

All the parts of the gourds used in the class came

The text below was taken from a photo of the "Bridges To Japan" sign on Mr. Ogawa's work table.

Gourd Daruma - The Daruma is made from a calabash (or "bottle gourd"), which are suitable as containers rather than consumption, and left with the seeds and cotton inside in order to keep some weight to the gourd. Keeping the gourd's natural shape preserves the material's original unbalanced shape and allow a different view of the piece depending on what angle at which it is viewed. Daruma figurines which are normally made from papier-mâché, are designed after the Buddhist monk, Bodhidharma (Daruma in Japanese), the father of Zen Buddhism, as he meditates.

Japanese Painting Class - Cont.

Jesse's and Joe's articles have covered the Japanese Painting Class quite will. I can only add that Joe and I had a great time, and that we were the two biggest KIDs in the class that day.

I enjoyed taking the class and watching the other (small) KIDs painting the faces on their gourds. Many of the KIDs were so young, their parents had to hold them up to the table to paint...but...ALL the KIDs did their own painting, and were so proud of what they had made. The joy that those few little GOURDs brought to so many KIDs and their families was great to see.

I would like to share the fun and joy I had that day with other (small) KIDs. I have been talking with other IGS members about doing this painting class at some of our shows. We have begun looking for donated gourds to make up these kits for use at the IGS State Show next April. <u>GOT GOURDS?</u>

Thanks and have a GOURD Day.

Pat Moore

The Editor had to have a little fun too, so he added his own captions to the photos.



From left: Mr. Ogawa's interpreter, Pat Moore, the artist Mr. Ogawa, and Joe Lee



Joe Lee & Pat Moore with finished and unfinished Daruma figures they were working on.



Just reaching out to touch someone and say, HELLO!



Oh! No! There's the boss and I still have this costume on!



What do you mean, you're finished? Where's my body?

Japanese Painting Class - Cont.





Oh! Wow! I knew I should have come home earlier last night.



I'm the boss & I have the microphone! Quiet, please!



It's the Exit this time! They caught me hanging around again.



Mr. Ogawa's tools of the trade and some of his other Daruma characters.



O.K., the mustache was bad enough! Who drew the frown face on me? Very funny! Ha-ha! NOT!



We hope you enjoyed our song and dance routine! Come back and see us again!

2011 JGS SHOW CHANGES

Here is a preview of the changes you can expect to find in the show schedule. We expect to have the 2011 Show Book available at the Fall Meeting.

1. Obviously, we've moved the show from South Bend to the Hancock County Fairgrounds in Greenfield, IN.

2. We've added a new competition level called "Masters". So now you can compete at your expertise level: Novice, Intermediate, Advanced or Masters. The definition of a Master is: "Entrant has received several Blue Ribbons or a Best of Show in that technique."

3. We've split the Children/Youth groups into three groups: Children (1-5 years old), Pre-Teen (6-12 years old) and Teen (13-19 years old). We felt this will allow each group to compete at their own skill levels.

4. We've added three groups for school classes to compete in. They follow the age rules above, but compete among themselves.

5. The <u>BIGGEST NEWS</u>: For 2011, you can now enter TWO ENTRIES per class (both must be at the same competition level however. We'll re-evaluate this item for the 2012 show to see how well it helps the competition.

6. Classes 15-19 (the Jim Story group) will be judged to AGS standards so the overall winner of these can compete in the AGS competition.

7. The Saturday meal this year will be in a separate room at the Ponderosa near the fairgrounds. You don't have to preregister to go and meals are reasonably priced!!

8. And finally, something that didn't change: the entry price is still \$6 for the weekend!

The committee hopes these changes will encourage more exhibits and more competition.

Will there be other surprises?

See you at the show!!

AGS Judges Certification Class

We are planning a day-long class on the AGS judging standards, leading to AGS Certification as a judge. This will be presented by AGS Master Certified Judges Ruth and Phil Moorhead.

We are planning this event for mid-February. Final date/time/place will be announced in the Tendril.

If you are interested, please contact the Moorhead's at 765-674-8088, or e-mail at <u>ruthtgci@yahoo.com</u> to get details. There is a minimal cost (approximately \$10.00), which covers the materials, and a badge.

Phil Moorhead

Hello everyone. Time marches on so quickly. It is time again to think about signing up for classes at our next IGS state show which will be held the first weekend in April 2011 at Greenfield, IN. The show books will be ready and distribution will begin the end of October at the fall show at Danville, Indiana. We have some new instructors this year in addition to many of our talented instructors from past shows who will be returning to share their skills with you. We have 30 classes scheduled so we hope you will find something that will interest you. We are always trying to look for new and exciting ideas plus we realize there are many of you who just want to start at a beginner's level and work your way up to more challenging projects. Please let us know if there is anything in particular that you want to learn more about and we will try to find instructors to help you. Hope to see many of you at the next show taking workshops.

Ida Kennedy - Workshop Chairperson - Ikennedy5@msn.com

(Continued from page 3)

spread in this species than in the former, which makes it less acceptable for food. As the bitter types may also be somewhat toxic, caution should be exercised if one tries to use his homegrown loofahs for food." Heiser notes that Philip Miller in his Gardener's Dictionary of 1754 said of the loofah, which he called the Egyptian cucumber: "The fruit, when young, is by some people eaten, and made into mango's, and preserved in pickle; but it is not accounted very wholesome: wherefore these plants are seldom cultivated in Europe, except by such persons as are curious in Botany, for variety." Heiser concludes (p. 56) that if Europeans and Americans don't try the young fruits for food, they may be missing a good thing, for according to a Chinese herbalist of the sixteenth century, "the fresh fruit is considered to be cooling and beneficial to the intestines, warming to the stomach, and tonic to the genital organs."

I am thinking of treating some gourds as we do cucumbers that we plan to pickle: soak first in salt water solution to minimize the bitterness. However, it appears that the small 4"-6" luffa/loofah does not need to have bitterness removed. Ginger Summitt (p. 94) provides a recipe from an Oriental vegetables cookbook and in it the luffa substitutes for zucchini or yellow summer squash: LUFFA AND TOMATO RATA-TOUILLE medium onion, sliced
 l bb (450g) sliced luffa
 garlic clove, crushed
 l lb (450g) sliced luffa
 l arge tomatoes, skinned and sliced
 Tbs. cooking oil
 Salt and freshly ground pepper
 large leaves fresh basil, shredded
 béchamel sauce (optional)
 grated cheese, (optional)

Soften the onion and garlic in a saucepan in 2 Tbs. cooking oil. When transparent, add the sliced luffa and simmer until soft. Add tomatoes, seasoning and basil and simmer until all ingredients are soft. Add a little water if necessary so that the mixture cooks evenly. Optional: spoon the ratatouille into a small ovenproof dish, cover with béchamel sauce, sprinkle with grated cheese and brown in the oven or under the grill.

Next summer, if there is GREAT gourd set, we may have to cook some small luffa gourds. Remember the ice cream phrase, "a moment on the lips, forever on the hips"? I am wondering if I want to sacrifice months of luffa enjoyment as sponges, clothing decorations and holiday broaches for just a moment on the lips in the above ratatouille recipe. Maybe, in the interest of Botany. On the other hand, my parents used to dearly love shredded wheat in either the large or small biscuits. I thought it was WAY WAY too much work for breakfast to gnaw through shredded wheat. Maybe one could just carry a mature, dried luffa and gnaw on it while driving to work?



Thank Yon, State Fair Volunteers

FYE Financials

Phil, Pat, and Jesse would like to give a big "Thank You" to all of those people who volunteered to serve in the IGS Booth at the State Fair this year.

They were: Fran Bascom, Myra Bottoms, Bob Dillard, Emily Dillard, Marion Ellis, Bill Freihofer, Linda Har-Iow, Donna Hendrickson, Ida Kennedy, Joe Lee, Mac McCrary, Ruth Moorhead, Karen Niemeyer, Loretta Pressel, Ron Pressel, Carolyn Rushton, Darla Short, Guy Shutt, Lois Shutt, Emily Wallace, and Diane Werblo.

		Income	Expense	Budget	I/E Ratio	% of budget used
1	Membership	3310.00	-332.49	500.00	10.0	66.5
2	State Show	14015.18	-17751.23	21823.00	0.8	81.3
3	State Fair	1.00	-2069.19	1200.00	0.0	172.4
	Spr Meeting	663.25	-422.47	500.00	1.6	84.5
5	Fall Meeting	581.00	-795.00	500.00	0.7	159.0
	Tendril	460.00	-1277.02	1500.00	0.4	85.
7	Ways & Means	1966.16	-84.23	1000.00	23.3	8.4
8	Seeds	4873.27	-2424 29	2400.00	2.0	101.0
9	Publicity	0.00	-217.27	500.00	0.0	43.5
10	Education	202.37	-267.30	2000.00	0.8	13.4
11	Patch	95.00	-621.36	500.00	0.2	124.3
12	Operations	10.00	-2093.21	2400.00	0.0	87.3
16	Photography	0.00	0.00	50.00		
	Pure Seed	0.00	0.00	50.00		

Indiana Gourd Society FYE 2010 Financial Report (June 30, 2010)

Note: All expenses over budget were approved by board vote Note: Fall Meeting expenses for 2010 meeting are included here

Charles B. Heiser, Jr.

Indiana University Professor Emeritus Charles B. Heiser, Jr. died June 11th at the age of 89. Dr. Heiser, was a renowned ethno botanist and member of the I U Department of Biology since 1947. He wrote many books on various plants including

The Gourd Book, published in 1979 and available from The American Gourd Society, Inc.

He was an active member in the early years of the Indiana Gourd Society and in 1999 was made a member of our Roll of Honor for his contributions.

Gourd Happenings In Our Gourdgeous World

<u>Sept 25-26, 2010</u> Ohio Gourd Society's annual Gourd Show at the Darke County Fairgrounds in Greenville, Ohio. For more information: <u>americangourdsociety.org/ohiochapter</u>

October 15, 16, and 17, 2010 15th Annual Lone Star Gourd Festival in Fredericksburg TX at the Gillespie Country Fairground in the Pedernales River Valley of the Texas Hill Country. Workshops, Demonstrations, Judged Competition & a free Kids Kraft Korner. Visit TexasGourdSociety.org for further details and updates.

IGS Fall Membership Meeting and Festival Oct 30, 2010 Hendricks County (Danville, IN)

The 2010 Fall Festival and Membership Meeting is moving!! We are going to Hendricks Co in Danville to their fairgrounds exposition center / conference center. More information will be forthcoming. [An IGS Sponsored Event]

<u>Nov 13-14, 2010</u> Idaho Gourd Society's Gourd Festival-- 12th Annual Idaho Gourd Festival Sat 13th, 10-5pm - Sun. 14th, 10-4pm. Open to the public, free admission Holiday Inn Boise Airport 3300 S Vista, Boise, ID Gourd Art Show & Competition - Gourd Artist, Gourd - Growers, Gourd Vendors - Free Demonstrations - Gourd Classes (must register and pay class fee) - Crafted and un-crafted gourds for sale. - Gourd Art for sale.

Indiana Gourd Society - State Show April 1/2/3, 2011 - Hancock County Fairgrounds, 620 N. Apple St., Greenfield, IN 46140 Admission: \$6 for entire weekend, open to public Large gourd competition, Vendors, IGS Gourd store, Gourd Seeds Demonstrations, kids booth, Auction Saturday and Sunday - For additional info: Jim Ballard, e-mail: jebgourd1009@msn.com [An IGS Sponsored Event]

<u>Feb 12-14, 2011</u> The Illinois Gourd Society- Southern Regional Chapter folks are planning a regional event with The Midwestern Herb and Garden Show inside Times Square Mall, at Mount Vernon, IL

Apr 17-18, 2011 The 3rd Annual Tennessee Volunteer Gourd Society Home Grown & Hand Made Gourd Festival will be held at the Bledsoe Community Complex Center, 234 Allen P. Deakins Road, Pikeville, TN 37367. Vendors, Demonstrations, Workshops, Music and Kids Activities. -

<u>May 14–16, 2011</u> Kentucky Gourd Society Gourd Art Show at the Spencer County Elementary School Taylorsville KY. www.kygourdsociety.com

The **<u>SPRING FESTIVAL</u>** is set for the Morgan County

Fairgrounds, Martinsville, IN on May 21, 2011 (just off S/R 37 about 30 miles south of Indy). 9:00AM to 3:00PM Membership Meeting 3:30 PM.
A 90 ft X 45 ft show room & a side meeting room. Food S/B available. 25 camp sites. Possible set-up on Friday, 20 May.

Contact: Helen Parker, lparker@scican.net

[An IGS Sponsored Event]

THE TENDRIL P.O. BOX 822 MARION, IN 46952

INDIANA GOURD SOCIETY, INC.

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<u>Advertising / Rates: Mail Checks to:</u> Phil Moorhead, Treasurer & Tendril Publisher

715 E. 48th Street Marion, IN 46953 Phone: 765-674-8088 eMail: *igs_tendril_ads@yahoo.com*

<u>President, Indiana Gourd Society</u> Karen K. Niemeyer

1217 Wesley Thorntown, IN 46071-8955 Telephone: 765-436-7518 Fax: 765-436-7011 eMail: kniemeyer@thorntown.lib.in.us <u>NEW submissions due November 15,</u> 2010 for the next Tendril Issue!

<u>ADS ARE TO BE PREPAID. AD</u> SUBMISSIONS MUST BE IN JPEG FORMAT.

All submissions welcome! <u>ARTI-</u> CLES MUST BE IN MS WORD OR RTF FORMAT.

Send as an attachment to your eMail or mail your submissions to the above address. Please send us your pictures, stories, tutorials, and anything else gourd related plus your suggestions for improving or inclusion in The Tendril.

CHECK EXPIRATION DATE ABOVE YOUR ADDRESS! THIS MAY BE YOUR LAST ISSUE

IGS Advertising Rates

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State Fair Photos



BEST OF SHOW - Pat Moore Indiana State Fair - 2010



An Indiana State Fair Quilt donated by Karen Niemeyer and the arbor holding the two sets of birdhouses





State Fair Photos





















