

June 2024



# GIBSON ISLAND GARDEN CLUB

“Protect, Preserve, Promote, Pollinate”

## KEY DATES

Meetings are held the Third Thursday of the Month (Mar-Dec) at the Gibson Island Club

### Next Membership Meeting

**June 20, 10 a.m.**

**Followed by**

Paula Becker, DNR –  
“Misunderstood Wildlife in the Garden”

**at 11 a.m.**

**Lunch at noon**

To make a lunch reservation, call the Club at: 410-255-1000 or go online: [gibsonisland.com](http://gibsonisland.com)

*Looking ahead to July:*

**Paca House and Garden Tour in Annapolis**

*"June's warm embrace,  
Flowers bloom with grace,  
Sunshine bright, skies so clear,  
Summer's here, the time is near."*



*Philadelphus lewisii* or mock orange

Why did the scarecrow win an award in June?  
Because he was outstanding in his field!

Why don't oysters donate to charity?  
Because they are shellfish.

Greetings gardeners,

The above poem and jokes were AI generated while I was exploring AI Chat. I wanted to see if AI could write my entire newsletter report but my request was not understood. LOL! So here we go in my words.

I understand that everyone who attended the Himmel's planting workshop enjoyed themselves. There were some who visited Himmel's for the first time and were able to do some extra garden shopping. Himmel's is a certified organic gardening center and a jewel to Pasadena. They appreciated us being there and we like to support local businesses.

Our program on June 20th has a wonderful speaker, Paula Becker. Paula is a ecologist with the Maryland Department pf Natural Resources, Natural Heritage Program. The program begins at 11am following the 10 am meeting.

July 18th is the field trip to the William Paca house and gardens. A delicious lunch will be served on their patio after the tour. Mark your calendars for this fun outing!

We are in need of a holiday decorating chair for this year. Please consider volunteering your time and we as a group will support you. Reach out to me or Laura Cecala with any questions. Thank you!

Enjoy the summer months and all the fun that summer brings!

Rhonda

## GIGC 2024 Programs



**Suzanne Whitney has, once again, put together a year of fantastic programs. Thank you for all your hard work!**

▼ **March 21** – 10:00 – 12:00

Potluck and gift exchange at Boathouse

▼ **April 18** – 10:00 GIGC meeting, 11:00 -Allison Milligan, AA County Watersheds Stewards Assoc. - Native trees and fauna. Lunch to follow at Club

Allison will show why we need them, where we need them, and when, how, and which ones to plant.

▼ **May 16** 10:00-1:45 Meet at Himmel's – Lisa Winters. 11:00 Meeting and lunch at Club

Lisa will talk to us about the secrets to designing the perfect spring planter! Bring your own container and pay only for plants and potting soil. Tips & tricks on color, height and texture as well as techniques for combining annuals and perennials in containers. \$25 for 5 annuals

**June 20** – 10:00 GIGC meeting at Club

11:00 -12:00 Speaker : Paula Becker, DNR – “Misunderstood Wildlife in the Garden”, with lunch at Club to follow presentation

**July 18** 10:00 -1:30 Paca house and garden tour in Annapolis with catered lunch on terrace

**August** - Environmental Dinner

**September 19** – Adkins Arboretum

Field trip to Adkins Arboretum on Eastern Shore (1 hr 15 min drive time) tours \$10 per person

Lunch at nearby restaurant

**October-** 10:00 GIGC meeting at Club

11:00 – 11:45 Mini pumpkin decorating session at the Club lead by Hetty Tegen, Anne Potter, Suzanne Whitney

Lunch at Club

**November** – Club decorating

**December** – Decorate Club - Need to refresh greens in mid-month.



## Workshop at HIMMEL'S



**G**arden club met at Himmel's for a potting workshop on May 16th. Lisa talked to us about the secrets to designing the perfect spring planter. We brought our own containers and tools and planted 5 plants to take home. Tips & tricks on color, height and texture as well as techniques for combining annuals and perennials in containers were provided. It was great FUN. We headed back to the club for a short meeting, followed by a delicious lunch at noon.



## JUNE SPEAKER Paula Becker, DNR – "Misunderstood Wildlife in the Garden"



Paula Becker is an Ecologist with the MD Department of Natural Resources, Natural Heritage Program. She manages restoration efforts of the rare community of Soldiers Delight Natural Environment Area, oversees volunteers, outreach and education, conducts rare species surveys, and other projects for the State's non-game and endangered species program. Prior to joining MD DNR, she served as a naturalist for New Jersey State Parks and Forests, provided Integrated Pest Management at a native plants nursery, and trained as a wildlife rehabilitator in Seattle, Washington. She holds a double B.S. in Forest Biology and Resource Management, from the State University of New York – College of Environmental Sciences and Forestry. Go, Mighty Oaks!

# Garden Club Menu

June 20<sup>th</sup>, 2024



Yellow Tomato Gazpacho  
Ciabatta Croutons, E.V.O. Oil, Cucumber Relish

Roasted Moroccan Harissa Salmon  
Roasted Cauliflower “Steak”, Crumbled Feta, Radish,  
Watercress  
Heirloom Tomatoes, **Chermoula** Dressing

Lemon Sorbet  
Summer Strawberries, Biscotti

**Please RSVP**

## 5-Minute Chermoula Recipe

- with a 20 minute explanation -

With bright flavors from fresh herbs, lemon, ginger, and red pepper flakes, chermoula is the perfect sauce to add flavor to your meals. Use it over fish or meat, stir it in your soups, or spread it on your sandwiches. So many delicious ways to use this herby Moroccan sauce!

Turn up the flavor with chermoula!

Chermoula or charmoula, is a popular North African condiment or sauce made of fresh herbs such as parsley and cilantro, with garlic, citrus and warm spices.

Traditionally, chermoula is made using a pestle and mortar to meld the flavors while keeping the condiment thick, textured, and not too smooth. I took a shortcut and used my food processor. Just a few pulses is all you need. It takes a fraction of the time, and the flavor is just as wonderful! It can be used in many ways, including as a marinade for fish or chicken.

Picture chermoula as being somewhat similar in nature to chimichurri, the popular Argentinian herb sauce. Both have a base of olive oil and fresh herbs (commonly parsley and cilantro), and are flavored with garlic and red pepper flakes. There are some differences between chimichurri and chermoula, however. First, the spices used in chermoula are decidedly North African with warm undertones like coriander and saffron. And while both sauces have an acidic element, chermoula typically incorporates fresh lemons juice while chimichurri has red wine vinegar.

Some describe chermoula as a pesto, but clearly there are no nuts involved. To me, the closest comparison you can make to chermoula is Zhoug, a spicy Mediterranean sauce primarily composed of cilantro and hot peppers. I consider Zhoug to be chermoula's spicy cousin.

Continued on next page...

There are different variations of chermoula, but they mainly begin with a large amount of fresh parsley and cilantro (similar to my vegan green goddess dressing), which make the base of this rich, green condiment. Garlic and spices such as ground coriander, red pepper flakes, paprika, ginger, and saffron (if you have it), provide the decidedly North African warm flavors. A good chermoula recipe will also include citrus (I used lemon juice) and a generous pour of extra virgin olive oil. The result is an unassuming green sauce with highly complex flavors that will delight your taste buds in the best way possible.



- Fresh parsley
- Fresh cilantro
- Garlic cloves – I’m a massive garlic lover, and one or two cloves were more than enough garlic for me. But simply add more for if you want an extra garlicky taste.
- Ground coriander
- Red pepper flakes
- Paprika
- Ground ginger
- Saffron threads – saffron is optional in this recipe. While it is a nice addition, it will not make or break your chermoula sauce. If you don’t have any on hand, feel free to leave the saffron out!
- Kosher salt
- Fresh lemon juice and zest
- Extra virgin olive oil

- **Combine the herbs and other ingredients in your food processor.** Grab a large food processor and make sure it is fitted with a blade. Add the fresh cilantro and fresh parsley. Be sure to trim a bit off the stem, but not too much: The stems have a lot of flavor, too! Throw in the rest of your ingredients (except the olive oil).
- **Blend.** Run the food processor very briefly and drizzle the olive oil from the top opening while it is still running. Watch it as it blends. This step should not take very long at all. A few pulses should give you perfectly combined chermoula. Don’t over-process the mixture; chermoula is not meant to be a runny sauce! It should still have a little texture to it at the end. Once it looks like the flavors have melded, turn off your food processor.
- **Serve.** Taste and adjust the seasoning according to your preference. Die-hard garlic fans might want to add more fresh garlic, but I found that one or two cloves added more than enough flavor to the chermoula sauce.

Use chermoula sauce as a dip or marinade; stir it into soups, stews, and your favorite plain grain; or use it as a dressing for salads! It also adds a punch of flavor to finish up roasted vegetables like smashed potatoes, chicken, and I've even used it on scallops and beef tenderloin.

# **GIBSON ISLAND GARDEN CLUB**



## **Nature Trail Project Work Dates 2024**

**Scheduled for the last Monday of each month,  
except for May due to Memorial Day and  
November due to Thanksgiving**

**April 29 (Monday)**

**May 20 (Monday)**

**June 24 (Monday)**

**July 29 (Monday)**

**August 26 (Monday)**

**September 30 (Monday)**

**October 28 (Monday)**

**November 18 (Monday)**

For information, contact [suzannegwhitney@gmail.com](mailto:suzannegwhitney@gmail.com)

# May 20th Nature Trail Project



# *Obolaria virginica*

Virginia pennywort



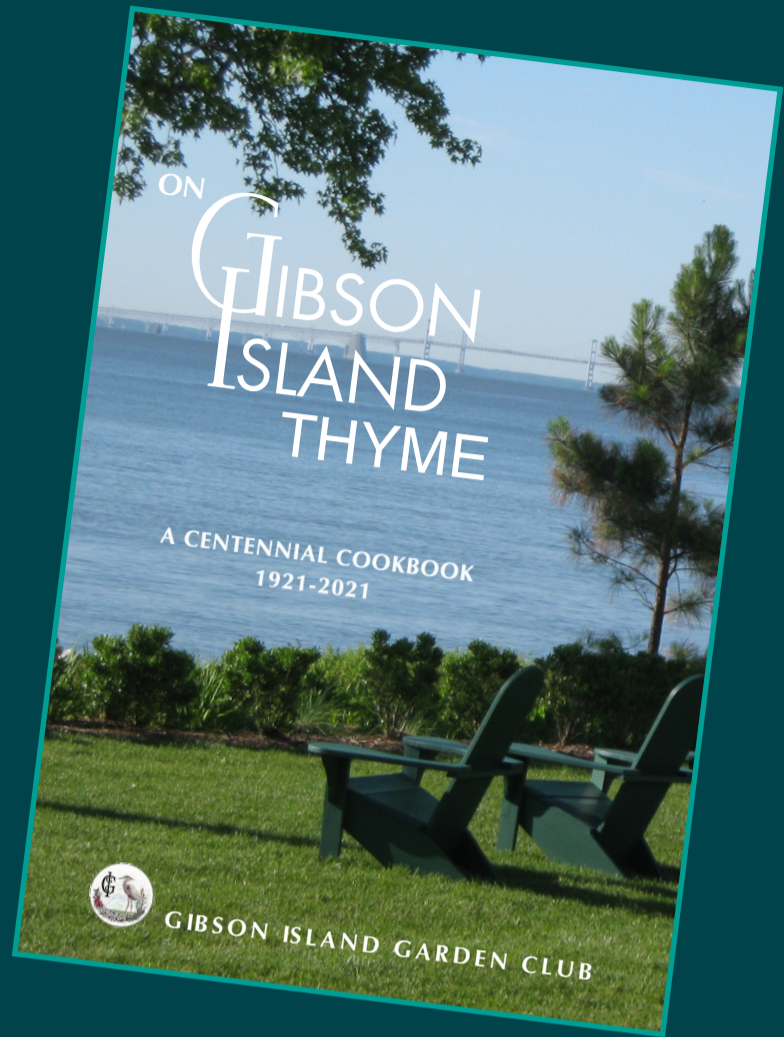
**W**e were out cleaning the Nature Trail when we came across this somewhat rare spring plant, Virginia Pennywort. These plants were growing along the edge of the trail.

Pennywort's white flowers are arranged in a circular manner around the stem. The plant is difficult to spot in the springtime forest due to its small stature. It only reaches about 6 inches in height, so it is easily camouflaged by the dry leaf litter that still covers the forest floor in May.

Virginia Pennywort is described as being mycotrophic, a type of symbiotic relationship involving a mycorrhizal fungus that is also associated with the roots of a photosynthetic woody plant. As a result, there is a three-way relationship that involves the flow of carbon, water, and/or nutrients among these plants. The purplish, spatula-shaped leaves and the stems are somewhat fleshy. *Obolaria* is native to the US, ranging from Pennsylvania and New Jersey south to Florida, and west to Texas, Indiana, and southern Illinois. It has been used by Indians as a cough medicine, a diaphoretic, and as a poultice for treating cuts and bruises.

To see more examples of local flowering plants that rely on “alternative energy sources” for their nutrition, check out these entries: [Indian pipe](#), [Pinesap](#), and [Squawroot](#).

The GI Garden  
Club Aprons and  
Cookbooks are  
still in stock!



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# June Garden Tips and Tasks



June is the culmination of spring in the North, a month friendly to plants and people alike. It is a different matter in the South, where summer takes over and brings with it oppressive conditions for both plants and people. We can't rule out a heatwave in June even in the North, though.

Southern gardeners have to be especially watchful at this time when it comes to insect pests, plant diseases, and drought. Northern gardeners should be watchful for these problems, too, but not to the same degree.



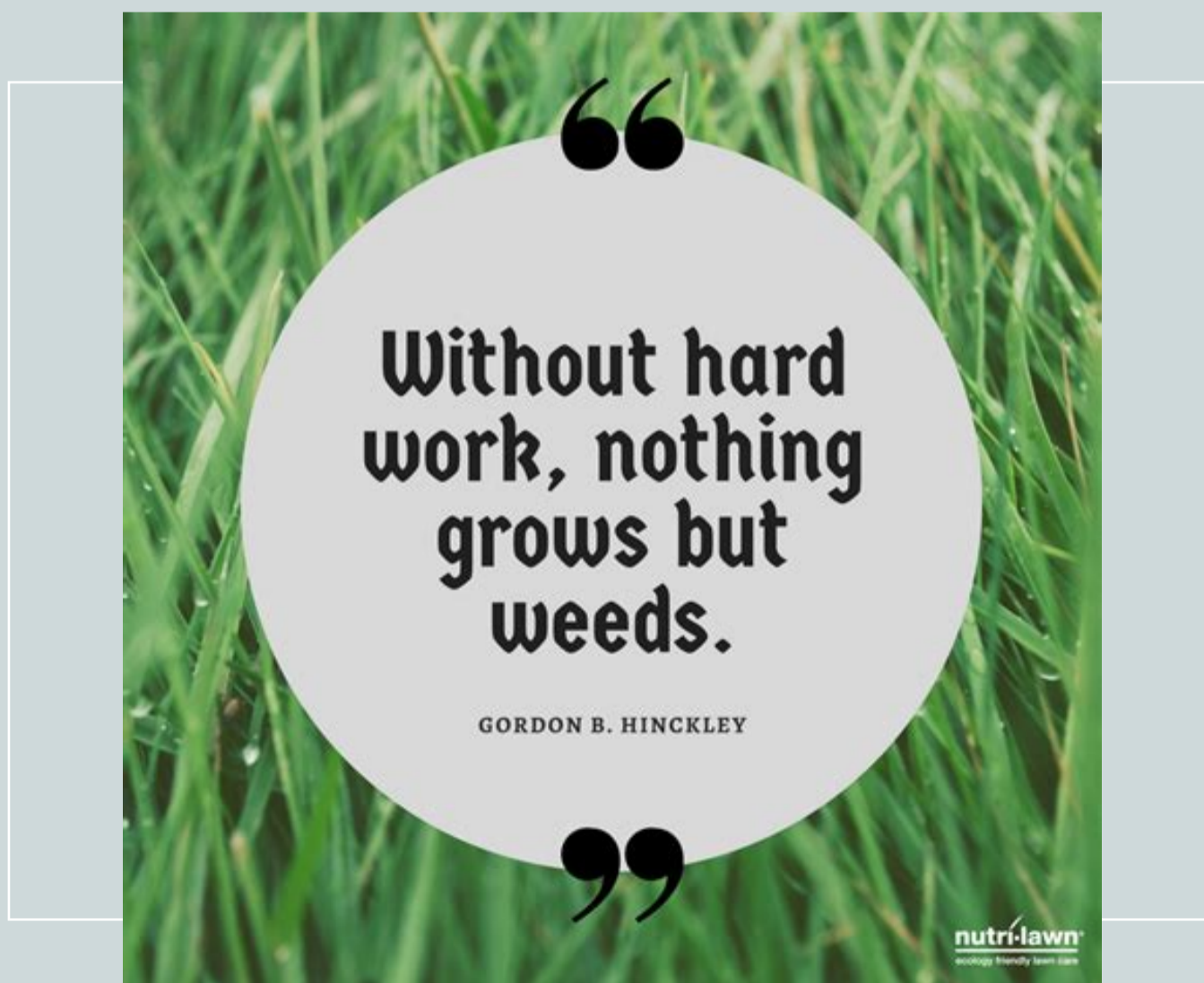
- Remove suckers from tomato plants
- Prune shrubs that bloom on old wood after they are done flowering.
- Be on high alert for insect pests and diseases. These include but are not limited to aphids, asparagus beetles

cabbage worms, cutworms, tomato hornworms, scale, snails, slugs, leaf spot, mildew, and rust.

- Use mature compost or aged manure to side-dress plants.
- Prune wisteria after it finishes blooming.
- Place row covers or netting over bushes with ripening berries to keep the birds from eating them.
- Inspect plants for damage from four-lined plant bugs (*Poecilocapsus lineatus*).
- Inspect trees for nests of bagworms.
- Inspect plants for Japanese beetles (*Popillia japonica*), including roses, gourds, pumpkins, and squash.

Expect highs in the low- to mid-80s F and lows in the mid-50s to mid-60s. It is likely to rain 10 or 11 days this month. Take advantage of any dry, cooler days to stay ahead on your gardening chores.

- Keep an eye out for pests such as groundhogs and rabbits so that they do not get to your harvest before you do.
- Plant squash, cucumbers, pumpkins, and gourds outside.
- Plant members of the nightshade family if you haven't already.
- Divide spring-flowering bulbs while you can still tell where they are. Mark the location of any that you will be dividing in fall, instead, before their foliage dies back.
- Plug gaps left behind as spring bulb plants and early-blooming perennials, such as Pasque flower, disappear with annuals.



<https://www.thespruce.com/what-to-do-in-the-garden-in-june-1402731>

# *bustling island scenes*



Please save the dates and  
consider making a floral design!



**Art Blooms, a floral design exhibit by  
Calvert Garden Club & Annmarie Sculpture Garden and Arts Center  
in Solomons, MD August 2-4, 2024**

*(Participation as designer or spectator is open to the public; everyone is invited!)*

Installation of floral designs: **Thursday, August 1, 10am–2pm**

Opening Party: **Friday, August 2, 5pm–8pm**. Free for designers, \$15 for the general public. See <https://www.annmariegarden.org>

Art exhibit themes to inspire floral designers:

***“Pop! Art with Mass Appeal”*** (May 3-September 22)

***“More! Embracing Excess”*** (June 7-August 25)

Floral designers who would like to participate, please email us (see below) before **July 1**. We will start assigning art to be interpreted in floral arrangements in the first week of July. You will be sent an email letter providing the name of the artwork, the artist’s name, photo(s), dimensions, other details and installation instructions.

**For more info, email**

[marcia.olson1@gmail.com](mailto:marcia.olson1@gmail.com)

[joycereynhoudt@gmail.com](mailto:joycereynhoudt@gmail.com)

Gibson Island Garden Club, PO Box 157, Gibson Island, MD 21056