



Never Done!

THE GARDEN CLUB OF HARVARD
VOLUME XXX-ISSUE 7



President's April Ponderings

Do you love daffodils? Then don't miss the massive display at Tower Hill, where their field of daffodils (over 25,000 bulbs, planted in 1991!) is NOW in bloom. (Remember we have some Garden Club passes for free admission that you can borrow — contact MaryAnn Piasecki: maryann.piasecki@gmail.com)

What else is growing? GARLIC MUSTARD is up and growing fast. This one we don't like, and I encourage you to pull some up. The Harvard Roadside Cleanup and Garlic Mustard Pull is this next weekend, April 26 to 28 and we'd love to have your help with both trash and garlic mustard. Go to the signup genius for more details and to select a road segment to work on.

<https://bit.ly/2024Cleanup-GM>

You can do a section of road anywhere in town—it's easy since you don't have to carry the filled bags home. Be sure to check your own property as well—Garlic mustard usually shows up near roads and driveways! The trick to making progress is to pull them before they have a chance to set seeds. Doing this year after year we are seeing positive results. Nancy Hartshorne is also looking for volunteers to help pull this weed at Fruitlands this week, so contact her for details on that effort.

Always some surprises to be had in early spring, good and bad. I think the jumping worms are responsible for some this year. My theory is the jumping worms have increased the number of moles (which are carnivorous and eat earthworms). Moles create a lot of underground tunnels that the plant-eating voles and shrews then use. As I was cleaning off some beds, I discovered plants with essentially no roots left below the crown, big tough plants like asters and sedums. A huge yucca plant (over 30 years old) had its root eaten in multiple places. The leaves I left on the garden from the fall may have given the voles extra cover for their dining.... A possible downside to leaving the leaves, at least under an oak where they were very thick. I may have lost some other plants which heaved out of the ground, especially iris that I divided and transplanted last fall. I've tried to stuff them back in the ground. No snow cover plus freeze and thaw...and maybe soil disturbance by jumping worms. If you find you've lost some plants over winter, think of it as an opportunity to buy something new at the Sale this year!

I've seen one 'benefit' from the jumping worms: they churn the soil so much that it is easier than usual to pull tough weeds like grasses. A very small consolation for all the damage they are causing. Maybe pulling invasive plants like garlic mustard will be easier, too!



This is the week that plants seem to burst from the ground and some bloom almost instantly. One of my favorite early spring natives is bloodroot with its cheerful white flowers, followed by beautiful big leaves. They can seed around delightfully.

If you haven't had a chance yet to look around your garden for what you can contribute to the Plant Sale, this is a great week to do so. We're off to a promising start at the potting workshops, but we need a lot more plants to make the Sale its usual success.

See you at the meeting next Monday where we'll hear from one of our neighbors, Christiane Turnheim, about her 'Good Spirits Farm.'

Enjoy spring!

Jessie

WANTED: *1 or 2 Members for Horticulture Service Position*

The term "horticulture" is intimidating, conjuring years of study leading to expertise. The truth is that if you like to garden, are curious about growing plants, shrubs, or trees, and enjoy talking about this, then you are performing the role of a *hobby* horticulturist.

So, if you ...

... Love working in your garden to grow plants for beauty, food, and well-being;

... Are curious about the best way to plant, fertilize, water, control pests, compost, deal with invasives, and promote beneficial insects;

... Enjoy talking about and sharing ideas on seasonally appropriate garden topics;

We NEED you to share this interest with newsletter posts or with presentations at our general meetings.

To find out more, please talk to Jessie Panek.

Good Spirits Farm

April 29, 2024

Info: Margaret Murphy and Janice Rusiecki

Program:

GOOD SPIRITS FARM

Speaker: Christiane Turnheim



Good Spirits Farm is the perfect name for this East Bare Hill farm that offers guided and self-guided tours for visitors to learn more about trees, shrubs, and wildflowers native to Harvard that are said to have healing powers.

The farmstead there – self-serve and honesty-based – sells plants, eggs, flowers, honey and jam, and herbal teas. The farm’s muse and co-owner, Christiane, will take us behind the scenes and tell us the many things Good Spirit has to offer.

Library Flowers in May

May 6: Mary Ann Piasecki
May 13: Carol Hartman

May 20: Kathy Jackson
May 27: Dee Lee

Hospitality Team at the April meeting

Team leader: Pat Jennings

Suzan Osborn
Dee Lee
Carlene Phillips

Denyse Cox
Stephanie Hooper
Judy Ockene

GENERAL MEETING

St. Theresa’s Church

15 Still River Rd.

9:30 am

*Followed by the
program*

Membership Drive 2024-25 Update

Info: Nancy Hartshorne

Thank you to the 46 members listed below that have renewed their membership for the upcoming year. Considering there are 103 members, we are almost half way through the renewal process! Well done for the first 30 days of this membership drive.

A big round of applause to ...

Meg Bagdonas, Lisa Brown, Jean Burns, Fay Childers, Phyllis Clawson, Jeanie Colony, Beth Conlon-Smith, Kate Connolly, Denise Cox, Mary Cutler, Maria Day, Anne DeBoalt, Cynthia Dumser, Pam Durrant, Janet Fradenburgh, Katie Gandek, Karen Green, Marty Green, Carole Herbin, Lyn Herbolsheimer, Kathy Hewett, Kathy Jackson, Pat Jennings, Phyllis Konop, Margaret Kusner, Bill Loehfelm, Kate Lucey, Maribeth Marcello, Katy Meyer-McEwen, Betsy and Terry Morton, Deborah and Ed O'Rourke, Jessie Panek, Daria Petrilli Eckert, Carlene Phillips, MaryAnn Piasecki, Maureen Remeika, Janice Rusiecki, Joanna Rutter-Bent, Sarah Saleh, Heidi Siegrist, Kathleen Turnbull, Marijke and Patrick Vallaey, and Jane Vasta.

Our garden club continues to grow! Please welcome **Donna Guarino**, as our newest member. If her name sounds familiar, it may be that you admired her beautiful flower arrangement at this year's (or last's) Bloom N Art. Donna will join our other 'new-ish' members Fay, Jeanie, Joanna, Jane, Li Shiang, Georgia, Margaret, Kathy and Bill, and Virginia.

Below is the Membership form for all those who, like me, still need to renew. We are like a fine wine and take our time! Please bring this form and your dues to our next meeting on Monday, April 29th. Or, mail it to me at 160 Prospect Hill Road, Harvard, MA 01451.

If you prefer to pay by credit card, please see Meg Bagdonas at our April 29th meeting.

Pat and I will have blank renewal forms at the membership table for anyone who needs one. Please feel free to take extras for your neighbors and friends who might need a gentle reminder that it's that time of year again.

Thank you everyone for making the garden club the special place that it is.

Take good care,

Nancy & Pat

Membership Renewal Form

An **Active** member attends Garden Club meetings, participates on a service committee, serves on one hospitality committee per year, and helps with the annual plant sale. An active membership may include a second family member living at the same residence.

A **Supporting** member may attend meetings but need not take part in other activities, although many volunteer to do so.

Please check the level of membership you're interested in:

Active \$35

Family \$40

Supporting \$50.00

Name(s) _____

Phone Number(s) _____

Address _____
Street Address AND Post Office Box, if applicable. Town and Zip Code if other than Harvard.

Email Address: _____
Information in the Yearbook is used for intra-Club correspondence only.

Please make your dues check payable to **The Garden Club of Harvard.**

Send your check AND this completed form to:

Garden Club of Harvard Membership
c/o Nancy Hartshorne
160 Prospect Hill Road
Harvard, MA 01451

ACTIVE MEMBERS REQUIREMENTS (Optional for Supporting Members)

Club activities and service projects give members hands-on opportunities to meet new people, learn, be creative and give back to our community. Our Garden Club thrives best when everyone is involved.

Hospitality: *All active members are expected to provide refreshments and to help with set-up/clean-up at one meeting each year. Please circle your preferred month. If blank, you will be assigned as needed.*

Sept. Oct. Nov. Jan. Feb. March April

Plant Sale: *All active members are required to help with the Plant Sale, our major fundraiser. Helping opportunities include donating plants, digging, potting, pricing, setting-up, and picking up annuals/vegetables/herbs from suppliers, as well as working on the day of the Sale.*

Service Committee and Project Involvement: *Active Members should choose at least one additional way to serve our community or our members. The level of involvement ranges from 'one and done' to coordinating a year-long activity. Excellent training and guidance is provided. Interactions with amazing people guaranteed!*

Please choose at least one Service Committee to PARTICIPATE in OR one Service Activity/Project to LEAD.

Service Committees

- Bloom N Art:** Arranges flowers for, helps with planning or publicity, and/or volunteers at the annual (March) exhibit showcasing artwork from the Bromfield School students paired with flower arrangements created by our club members.
- Civic Beautification:** Participates in planning, planting, upkeep, and watering of public landscapes and containers in Harvard.
- Garden Therapy:** Works with groups of elders at assisted-living facilities, using plant materials and garden projects as therapy.
- Graduation Flowers:** Helps make floral decorations for Bromfield graduation.
- Holiday Greens Workshop:** Participates in workshop creating winter arrangements for homebound residents.
- Library and Fivespark Flowers:** Provides an arrangement/plant for a week at the Harvard Public Library, Garden Club meetings, or special events for Fivesparks.

Service Projects and Activities Please *check below if you would like to LEAD or co-lead one of our Projects and Activities.*

- Programs:** Plans and organizes speakers/programs for monthly Garden Club meetings.
- Special Activities:** Plans and organizes a variety of field trips of interest to members.
- Annual Luncheon:** Secures luncheon site and coordinates the June annual meeting.
- Garden Tour:** Organizes tour (for members) of local gardens to visit after our annual meeting in June.
- Historian:** Saves appropriate materials for Club Archives at the Harvard Public Library.
- Horticulture:** Shares information about plant cultivation at meetings and/or in newsletters.
- Library Books:** Works with the director of the Harvard Public Library to choose books related to horticulture or nature for the Club to donate to the Library.
- Membership:** Keeps records of members, provides name tags, organizes the annual membership drive, greets and provides outreach to new members.
- Nature Trails:** Leads nature walks on trails, usually on Thursday mornings.
- Newsletter:** Publishes/distributes a monthly Garden Club of Harvard digital newsletter.
- Nominating:** Nominates new officers, committee and project chairs to fill vacancies. (one member-at-large needed to assist Board)
- Publicity:** Provides information to the public about the Club's meetings and special events via the Harvard Press, the Federation website, and social media (e.g. Facebook and Nextdoor.)
- Webmaster:** Maintains the official website of the Garden Club of Harvard.
- Yearbook:** Publishes the yearly program and membership contact information.

Any special skills you would like to share with us, like finance, technology, graphic design, desktop publishing, proofreading, grant writing, running a book club, etc.? Please list below.

Treasurer's Report

Info: Deborah O'Rourke

GARDEN CLUB OF HARVARD TREASURER'S REPORT

3/31/2024

CATEGORY	BUDGET	EXPENSE	INCOME	NET	
Affiliations / gifts	\$ 1,225.00			\$ -	
Annual Luncheon	\$ 300.00			\$ -	
Community Support: Bloom N' Art	\$ 1,800.00	\$ (455.40)	\$ 500.00	\$ 44.60	
Community Support :Civic Beautification	\$ 950.00	\$ (401.72)		\$ (401.72)	
Community Support: Garden Therapy	\$ 200.00	\$ (179.66)		\$ (179.66)	
Community Support:Graduation Flowers	\$ 200.00			\$ -	
Community Support: Library Books	\$ 325.00			\$ -	
Community Support:Library Flowers	\$ 50.00			\$ -	
Contributions/Donations to GCH	\$ -			\$ -	
Correspondence	\$ 100.00			\$ -	
Federation Dues	\$ 550.00			\$ -	
Flower Arranging	\$ 100.00			\$ -	
Fundraisers	\$ -	\$ (545.93)	\$ 455.00	\$ (90.93)	Cards
Garden Tour	\$ 200.00			\$ -	
Grants:Educational	\$ 500.00			\$ -	
Historian	\$ 100.00			\$ -	
Hospitality	\$ 100.00	\$ (34.98)		\$ (34.98)	
Holiday Greens	\$ 350.00	\$ (202.80)		\$ (202.80)	
Insurance	\$ 550.00	\$ (268.00)		\$ (268.00)	
Interest Income	\$ -		\$ 849.27	\$ 849.27	
Membership Income	\$ -		\$ 1,555.00	\$ 1,555.00	
Membership Maintenance (for Our Club)	\$ 100.00			\$ -	
Paypal	\$ 250.00			\$ -	
Plant Sale	\$ 8,000.00	\$ (460.00)	\$ 50.00	\$ (410.00)	Banner
President's Fund	\$ 200.00			\$ -	
Programs	\$ 2,400.00	\$ (1,197.50)		\$ (1,197.50)	
Publications:Newsletter	\$ 200.00			\$ -	
Publications: Website	\$ 400.00	\$ (20.99)		\$ (20.99)	
Publications:Yearbook	\$ 500.00	\$ (543.60)		\$ (543.60)	
Publicity	\$ 150.00	\$ (34.99)		\$ (34.99)	
Rent-	\$ 1,700.00			\$ -	
Special Projects	\$ 1,000.00			\$ -	
Treasurer/Administrative	\$ 850.00	\$ (95.48)		\$ (95.48)	
TOTAL values, excel calculation	\$ 23,350.00	\$ (4,441.05)	\$ 3,409.27	\$ (1,031.78)	
Quicken reported values (proof)		\$ (4,441.05)	\$ 3,409.27	\$ (1,031.78)	

Plant Sale - May 18, 2024

Info: Marijke Vallaeyes and Carole Herbin

KAREN GREEN'S ADVICE: THE MOST IMPORTANT THING ABOUT POTTING IS TO HAVE FUN!

Still time to sign up for potting :

<https://www.signupgenius.com/go/4090B49A9A629AAF85-48593126-plant>

And plenty of time to sign up for volunteering on the day before and on May 18:

<https://www.signupgenius.com/go/4090B49A9A629AAF85-48593319-volunteering#/>

Plant Sale today, where everyone gets involved.



Christine Spielvogel who is 87,
digging up a heavy clump of Dicentra, aka bleeding hearts.



April 16,
the first
day of the
workshop,
when we
potted 125
plants!



*Nancy
Hartshorne
and Kathy
Dollard,
the first-time
coordinators of
the first week.
They made it a
success!*



Nancy Hartshorne, Marijke Vallaeyes, Katie Gandek, MaryAnn Piasecki, Kathy Dollard, Jessie Panek, Pyllis Clawson

Know your herbs

Info: MaryAnn Piasecki

MINTS: WHO PUT THE PEPPER IN THE PEPPERMINT?

Mint (genus *Mentha*), is the genus of over 25 species of fragrant herbs of the mint family (Lamiaceae). The plant is native to Eurasia, North America, southern Africa, and Australia. All varieties of mint produce a chemical called Menthol (C₁₀H₂₀O).

At our plant sale in May we sometimes have a number of donated species (spearmint, peppermint, chocolate mint) and we purchase the best seller Mojito mint plants. The exact distinction can be broken down chemically and hybridization occurs naturally where some species' ranges overlap.

Spearmint (*Mentha spicata* Syn. *Mentha viridis*) is arguably the most commonly used of the mint varieties. It is this type of mint that gives toothpaste, chewing gum or sweets their minty taste. It originally comes from Europe but is now also widespread in large parts of Asia and Africa. Spearmint is very fast-growing and runner-forming. It can grow up to 130 cm (4 ft.) tall. Spearmint blooms in white and purple from July to September.



Peppermint is the classic among the mint varieties. It is a cross between the brook mint (*Mentha aquatica*) and spearmint (*Mentha spicata*). Its flavor is similar to spearmint, but it packs a more potent punch with spicy notes (hence the pepper in the name). Peppermint contains several chemical compounds that define its flavor and aroma, including menthol, menthone, and eucalyptol. In cultivation, it is undemanding, perennial and hardy.



Chocolate mint (*Mentha x piperita* var. *piperita* 'Chocolate')
Chocolate mint is a close relative to peppermint formed by crossing *M. citrata* (orange mint) with *M. piperita* to make the 'Chocolate' cultivar.

If you like mint chocolate, you will love this type of mint. Chocolate mint plants grow between 40 and 60 cm tall and bloom bright purple from July to September.

Mojito mint (*Mentha nemorosa*)

Mojito Mint is also called Hemingway mint or cocktail mint since it is often used to mix cocktails. Mojito mint is a cross between *Mentha spicata* and *Mentha suaveolens* (apple mint). Mojito mint grows between 40 and 80 cm tall and is very fast-growing. In summer, from early July to late August, it also blooms bright purple and attracts numerous insects.



From the Garden Club Federation of Massachusetts.

Betsy Howard has been our outstanding and dedicated webmaster since the origin of our website. She has worked tirelessly to meet our needs as a website is a living document and needs updating constantly. We are deeply appreciative of how much and how many years she has worked on the site for us. We cannot find enough ways to say thank you as she continues to meet our needs.

(Note: Not only for the Federation but also for our Club is Betsy the best ever webmaster!)

Civic Beautification

Info: MaryAnn Piasecki, Kathy Jackson, Maribeth Marcello



Thank you to the garden club...for the beautiful flowers in the trough. Daffodils and curly willow and other plants on a beautiful spring day.

Judy Warner, curator of the Harvard Historical Society.

Library Flowers

Info: Mary Jane Ellison



Pam Marston

Deb Dowson



Marty Green



Judy Warner



MaryAnn Piasecki



Does this flower pot belong to you?
It was left at the library.

Nature Trails

Info: Pam Durrant

Trail walks provide an opportunity to walk with friends and become familiar with the wide variety of Harvard conservation land trails and their unique features and plants.

March 21: Great Elms Conservation land.



*On the easement access trail heading to Murray Lane. Admiring the Hazelnut (*Corylus americana*) catkins.*

With Carole Herbin and Margaret Kusner

April 18: Black Pond/ Smith conservation land.



*Admiring the huge rock formation. On the pond Tussock Sedge (*Carex stricta*).*

With Jane Vasta, Fay Childers, Patrick and Marijke Vallaëys. Pam Durrant as our guide!



Bloom N Art March 23-24

Deborah Dowson, AnaMaria Nanra, Marijke Vallaeyes



*Elizabeth Hoorneman (art teacher)
Linda Dwight, (superintendent)
Cynthia Fontaine, (art teacher)
Jessie Panek (president GCH)
Deborah Dowson, Marijke Vallaeyes and AnaMaria Nanra.*

*More pictures and the video of [Bloom N Art 24](#)
[bloomnart.online](#) got ±400 visits, ±300 first users*

Visit of the New England Flower Exchange on March 20



The Day before



Making the flower arrangements. Vacuuming. Ironing. Filming. Photographing. Setting up the exhibit and as always...some last changes....



Showtime!



Photos by Patrick and Marijke Vallaeyes, Maria Walton

Monday 15, 2024 Visit to Johnny Putts Farm



Gerry Carvallo from Johnny Putts Farm with the Garden Club after the tour of his hydroponic and land-based farm in Littleton. Organized by Kathy Dollard and Nancy Hartshorne.

Know Your Seeds!

Info: MaryAnn Piasecki

Who is an expert in saving seeds? The Harvard Public Library has a seed bank and is looking for a volunteer to help with the seed catalogue.

March Panel Discussion



Suzan Osborn, Jud Ratliff and Katy Meyer-McEwen were the presenters.



A storm destroyed a tree on Suzan's property...that gave her the space to create a brand-new garden, as you can see in her painting.

Jud's boxwood hedge suffered from blight. The boxwood had to go and was replaced with inkberry.

Katy wanted to prolong the growing season and bought a Mt Rainier Greenhouse kit...and is very happy with the result. The chickens are having a swell time too!

Refreshments at the General Meeting

HAM, SWISS, AND TOMATO STRATA

- 1 lb. Italian loaf, crust removed, cut crosswise in 1/2" slices
 - 1 cup diced Virginia ham (1/4 " dice)
 - 2 tablespoons minced chives
 - 3 small tomatoes, cored and sliced into 1/4 " rounds
 - 8 large eggs
 - 4 cups milk
 - 1/4 teaspoon freshly ground black pepper
 - 2 tablespoons Dijon mustard
 - 2 teaspoons coarse salt
1. Butter a 9-by-13-inch baking dish. Arrange half of the bread slices in the bottom of the dish. Sprinkle with half of the ham, cheese, and chives. Add another layer of bread and cover it with the remaining ham, cheese, and chives. Arrange the tomato slices of top.
 2. In a large bowl, whisk the eggs, milk, mustard, salt, and pepper until well combined. Pour mixture over the bread and cheese layers. Cover and refrigerate overnight.
 3. Preheat oven to 350 degrees. Let strata come to room temperature (about 25 minutes). Bake strata, uncovered, until golden and fluffy and a knife inserted comes out clean (60-70 minutes). Let stand 20 minutes before serving.

Recipe from the kitchen of Phyllis Clawson

Garlic Mustard Recipes (collected by Nancy Hartshorne)

Garlic Mustard Pesto (from Food 52)

11 cups lightly packed, loosely chopped garlic mustard leaves
1/4 cup pine nuts, walnuts, or almonds
1 clove garlic
1/3 cup grated parmesan cheese
1 cup extra virgin olive oil
1/2 teaspoon salt
1/2 teaspoon sugar
2 squeezes of fresh lemon

Blend first 3 ingredients in a blender or food processor. Add garlic and blend. Slowly add olive oil and blend until smooth. Add salt, sugar, and lemon juice and blend to mix. Freeze in ice cube trays or small containers any unused pesto to enjoy later.

Wild Garlic Mustard Chimichurri (from Blossom to Stem)

2 cups wild garlic mustard leaves, chopped
2 garlic clove
Juice and zest of one lemon
2 Tablespoons red wine vinegar
1 teaspoon sweet paprika
1/2 teaspoon salt
3/4 cup extra virgin olive oil

Pulse to combine the first 6 ingredients in a blender or food processor. Slowly add the olive oil and blend until just combined. Store in the refrigerator for a week or so. Use on grilled meat, salmon, eggs, or avocados.

Coconut Braised Garlic Mustard (adapted from Julia Moskin)

1 large bunch of garlic mustard, coarsely chopped leaves and thin stems in 2-3" pieces
1 Tablespoon butter
1 Tablespoon olive oil or coconut oil
6-8 scallions, white and green parts, thinly sliced
1 1/2 cups unsweetened coconut milk
1 Tablespoon soy sauce
Salt and pepper

Heat butter and oil until rippling. Add scallions, stirring until softened, about 1 minute. Add garlic mustard greens and cook until just wilted, about 1 minute. Add coconut milk and soy sauce and simmer for about 7-10 minutes. Season with salt and pepper. Serve on top of rice.

In the Community




Please bring your green bag filled with much needed items for the food pantry to the general meeting on Monday, April 29

Save the date: May 5th for the 2024 Spring into Action 5 K

We will have a team walking the 5K. Do you want to join? Let us know!

Officers 2023-2024

Officers	
President	Jessie Panek
Vice President	Bill Loehfelm
Recording Secretary	Denyse Cox
Treasury	Deborah O'Rourke
Committee Chairs	
Historian	Carlene Phillips
Hospitality	Meg Bagdonas
Membership	Nancy Hartshorne
Newsletter	Marijke Vallaeys
Nomination	MaryAnn Piasecki
Programs	Margaret Murphy, Janice Rusiecki
Publicity	Kate Guthro
Projects	
Annual Lunch	Maria Day
Civic Beautification	Kathy Jackson, Maribeth Marcello, MaryAnn Piasecki
Garden Therapy	Mary Maxwell, Janice Rusiecki, Nancy Webber
Garden Tour	Katie Gandek, Jud Ratliff, Maria Day
Greens Workshop	Kathy Jackson, Nancy Webber
Graduation Flowers	Kathy Hewett
Horticulture	Betsy Morton
Library Books	Heidi Siegrist
Library/Meeting Flowers	MaryJane Ellison
Nature Trails	Pam Durrant
Plant Sale	Carole Herbin, Marijke Vallaeys
Webmaster	Betsy Howard
Yearbook	Carlene Phillips, Marijke Vallaeys
Bloom N Art	Deb Dowson, AnaMaria Nanra, Marijke Vallaeys

Garden Club of Harvard on 

<https://www.harvardgardenclub.org>

[Bloomart.online](https://www.harvardgardenclub.org)

Thanks to Carlene Phillips for proofreading, always much appreciated!