

July 2021



GIBSON ISLAND GARDEN CLUB

KEY DATES

Next Garden Club Meeting:

Thursday, July 15, 2021 at
the Gibson Island Club

10 am: Business Meeting

11 am: 'Flowers at Hillwood'
by *Drew Asbury*. See page 4.

Noon: Lunch. Menu, page 4

For Reservations call:

410-255-1000

or

clubhouse@gibsonisland.com

Lunch sign-up for
Club lunches is due
the Friday before each
meeting, no add-ins,
but you can cancel.

August Program:

Environmental Dinner:

presentation by *Michael Furbish*
who specializes in green roofs,
green walls, and living systems.
See page 8.

District II:

A full list of activities is provided
in the Calendar:
[https://mdgardenclubd2.org/
calendar/](https://mdgardenclubd2.org/calendar/)

Liz Johnson ejjohnson760@gmail.com
Hetty Tegen hettynl@verizon.net

“Protect, Preserve, Promote, Pollinate”

*“What good is the warmth of summer, without the cold
of winter to give it sweetness.”* -John Steinbeck

What a wonderful summer we have had so far!

With July here we have the joy of celebrating July 4th with all
the red, white, and blue! It seems everything is bursting into
blossoms now under sunny skies. Birds are celebrating their
new born chicks, flying about looking for food for their
infants' hungry mouths. The warm winds bring joy to all the
beach lovers, sailors included. Enjoy July while it is here, for
steamy August will soon arrive. LJ

Monthly Gardening

There is no mistaking it. Summer is here.

July is the hottest month in the mid-Atlantic region, a time when the
mercury can hit 100 degrees F, and the humidity can give Dallas a run for its
money.

Sometime the rain shuts off, and gardeners end up spending more time with
their hose than with their significant others. Other times, the boiling humidity
is enough to make gardeners sweat just *thinking* about feeding the
flowerbeds. But in a merciful July, warm days and well-placed summer
Thunderstorms can add up to a verdant month in landscape.

Enjoy the summer-blooming perennials, the colorful flowerpots and hanging
baskets (which should be hitting peak-lushness by now), and especially that
water feature you added. If you have been keeping up with the to-do list in
May and June, July should be a month to kick back a bit and enjoy what you
have created.

Garden time this month is mainly about monitoring pests and diseases,
patrolling for weeds, keeping the soil damp, and maybe adding some
summer bloomers if the spring bloomers are done.

Excerpt from 'Month-by-Month Gardening', Mid-Atlantic by George Weigel



New Members We would like to welcome new members in the future. If you know of someone who might be interested, bring him or her to a meeting. Call *Beverly Rogers*, 410-255-1089, if you have any questions.

Gibson Island Club Floral Arrangements This will provide a floral arrangement for the Clubhouse, to be dropped off on every other Thursday for the following weekend. Each arrangement hopefully will stay fresh for a week. Please contact *Colleen Reed* at colleenreed@gmail.com if you are interested in floral design and adding some color to the foyer of our beautiful Clubhouse. *Sarah Kanne* is on next to show us her flower arranging skills. During the latter half of the month, *Etelvina Tyler* will provide her work of art. Thank you both!

Hostesses *Donna Roberts* and *Suzanne Whitney* will be coordinating lunch and centerpieces with *Christine Daugherty* at the Club this month. Please contact *Anne Emmett* at anne@anneemmett.com if you have any questions. Thank you!



Tabernaemontana divaricata: Crepe Jasmine

June's flower arrangements were beautifully done by *Dania Blair*. It was very nice of her to share her garden's summer blooms. Thank you Dania!



Garden Therapy / Floral Arranging

Suzanne Whitney, Marge Schinnerer, Liz Johnson and *Hetty Tegen* assisted 7 seniors from the Pasadena Senior Center with floral arranging in June. It was a fun activity and the seniors just loved it. Please look out for the next date we will be planning this event if you are interested in helping out (again). Questions? Call me, Liz, at 410-255-0727.



Share Your Thoughts If you have any gardening/environment related articles or tips, recipes, pictures, announcements, or anything else you think our members would be interested in seeing in the newsletter, please send your submission to me by the end of the third week of each month. Without saying, these contributions are also welcomed and encouraged to be expressed during the Monthly Meeting. Remember, sharing is caring...

Volunteers needed *The Centennial Gala*, scheduled for July 17, is need of a few volunteers to create 10 centerpieces. Call *Hetty*, 732 299 4282 , if you are willing to help. We will meet at the clubhouse at 10 in the morning of the 17th - flowers, greens and vases provided.



Honey Bees



One of three of our new hives



On June 6th, Garden Club members ventured out to our honey bee hives and were treated to a wonderful 2 hour talk and demonstration by our beekeeper, Kevin Vasquez. Kevin's knowledge and enthusiasm for everything honeybees was evident. We learned about the different types of honeybees, their life cycle and their tasks in making honey. Kevin was very hands on and brought out frames for us to see how the bees coated the combs, where eggs were stored until hatched, where they stored the honey and so much more. While initially we were uncomfortable getting too close to the frames and hives, by the end we were standing upfront and personal with the bees. We even were able to sample some honey by putting our fingers into the honeycomb. It was warm and delicious.

-Holly Williams



July Program - Join us Thursday, July 15, 'FLOWERS at HILLWOOD'

Marjorie Merriweather Post renovated the gardens at Hillwood Estate, Museum & Gardens during the 1950s. Prominent landscape architects and designers expanded the existing gardens to create 13 acres of formal gardens extending from the mansion's terraces into a progression of 'outdoor rooms'. One such room was the cutting garden designed to provide a continual supply of fresh cut flowers for the mansion. Today, the cutting garden grows over 300 varieties of flowers adding an explosion of color to the landscape while organic and sustainable maintenance techniques support a wide array of beneficial insects, pollinators, and birds. This lecture will present a few of the favorite flowers grown in the cutting garden at Hillwood and provide tips for growing and maintaining cut flowers in your own garden.



BIO:

Drew Asbury is the Horticulturist and Volunteer Manager at Hillwood Estate, Museum & Gardens. He joined Hillwood in 2012 and is responsible for the cutting garden, the greenhouses, and the horticulture volunteer program. Drew has worked 'hands-on' in the horticulture industry for nearly 25 years. He graduated from the Longwood Gardens Professional Gardener Training Program in 2006 and obtained a Masters of Professional Studies in Sustainable Landscape Design from George Washington University in 2020. In 2018, he formed his own company, Drew Asbury Garden Design LLC, whose mission is to develop ecologically diverse and productive gardens.



Menu for the July 15th Garden Club Luncheon.

Chilled Tomato & Basil Soup
Torn Artisan Black Olive Bread Croutons, EVOO, Crumbled Feta, Spring Chives

Cold Roasted Beef Tenderloin Salad
Arugula, Roasted Cauliflower, Baby Zucchini, Fennel, Strawberries, Chèvre, Crisp Asparagus, Lemon-Tarragon Vinaigrette

Peaches and Cinnamon Ice Cream Sandwich with Brown Sugar Cookie
(Chef to add edible flowers)

Call the club 410-255-1000 to make a reservation

OR

Sign-up on the *online event reservation page* for members. Please make sure to sign up on *the club event calendar*, instead of making an *à la carte* reservation.

The last day to sign up will be Friday 9 July.

The Horrors of Mass-Produced Bee Houses

Here are some reasons why cheap mason bee houses can end up hurting bee populations. I live in Pennsylvania (USA), so some of the issues might be specific to my location. And to the species that live here, of course. Check with your local authorities for more detailed advice.

1. Nesting blocks, tubes, reeds are not removable

Glued nesting materials is the number one reason why most bee hotels can become death traps. Because the nesting material cannot be removed and cleaned, over time there will be an increase in the population of parasitic wasps, parasitic bees, parasitic flies, kleptoparasitic mites, fungi, bacteria, and viruses. And you typically won't see these dangers because the solitary bees will still use the hotel (they can't help themselves). Here's a photograph of the mites that tend to build up when bees reuse the same house every year. Sometimes they have so many they can't fly anymore.



Ideally, empty out the house every year or two and give it a good cleaning. You can do this by removing all the filled nesting tubes at the end of the season (e.g., October) and storing them in an unheated garage or shed. Then, in the early spring put these nests inside a cardboard box that is equipped with a small exit hole — so bees can escape but can't re-inhabit the nests. Finally, once everyone has emerged, clean the trays (brush, wash with bleach), re-drill holes (for blocks), and throw away reeds and paper tubes. While all this is happening, equip your (cleaned) house with *fresh* nesting trays, blocks, paper tubes, reeds, etc. All of this can't

happen, of course, if everything is glued in place. The above sounds like way too much maintenance, perhaps don't buy a mason bee house. Get a garden gnome or a gazing ball.

2. Nesting tubes cannot be opened

Even if you clean the house every year and put in fresh tubes, the tubes filled in the prior year might be filled with parasitic flies and wasps. The **ONLY** way to get rid of them is to pry open the tubes and examine each pupa. And you can only do this if you use paper straws (that you can unwrap) or if you use routed nesting blocks (that can be taken apart). So if you want the best accommodations for your solitary bees, opt for either of these designs. Bamboo is really difficult to split open, by the way, which is why I don't use it for my bee hotels. Big Bamboo is probably going to sue me.

3. Nesting tubes open at back

If holes aren't capped in some way at the back, parasites can easily gain entrance. Mason bees will plug the back with mud but it's best to have a wall.

4. Reeds or holes with large splinters

Sharp edges inside the holes can snag and tear delicate wings.

5. Stems blocked at front

In houses that use bamboo, sometimes many of the sections are blocked off near the front by an impenetrable node. E.g., many of the tunnels are too short to be of much use.

6. Tunnels are not the right diameter

If reeds or bamboo are used in the house, make sure that they are *all* the diameter that supports the species of bee you want to attract. Solitary bees will end up using tunnels that are too wide but they will waste mud (and time and energy) filling them up. Bamboo houses are often a problem in this regard. (If you want to attract all different types of hole-nesting insects, then diversity in diameters is fine.)



These look soooo cute, but if ALL the blocks are left in place for multiple years, they could become towers filled with bee parasites.

To read more: <https://colinpurrington.com/2019/05/horrors-of-mass-produced-bee-houses/>

It may seem like midsummer is a slow gardening season, but there are plenty of tasks gardeners can attend to in July to ensure a productive, healthy harvest and beautiful flowerbeds even during the hottest summer days.

July is the perfect time to...

- **Be Water-Wise**

Spring rains have ended and summer heat is picking up in July, stressing plants and making adequate water a priority.

Gardens should be watered either early or late in the day when less water will be lost to evaporation, and drip systems are the best options to minimize water loss.

- **Water Young Trees**

Any trees that have been recently planted or are less than three years old should still have dedicated watering throughout July to ensure they do not dry out and the roots can continue to establish. Use a dribbling hose to soak around trees for an hour to water them sufficiently.

- **Monitor Containers Closely**

All containers, including hanging flower baskets, need more water during hot July days. Smaller baskets may need to be watered twice, particularly on windy days that can dry plants out more quickly.

- **Keep Weeding**

Weeding is a never-ending garden task, and even during hot July days it is essential to remove unwanted plants that compete for water and soil nutrients. Weeds will be easier to pull when the soil is damp, so it can be better to weed immediately after watering the garden.

- **Stake Tall Plants**

so they do not fall or break. When staking plants, however, keep ties loose so the plants are not choked as they continue to grow.

- **Tend Compost**

Turning and aerating compost in July will help speed the decomposition process and minimize unpleasant odors, and if necessary, the pile should be moistened carefully to provide beneficial bacteria with suitable moisture, but it should not be dripping wet.

- **Deadhead Flowers**

Both annual and perennial flowers can be deadheaded in July. For late spring flowers, this may encourage one last blooming, while perennial flowers will continue to bloom profusely for several weeks if they are properly tended.

- **Propagate Plants**

July is the perfect time to propagate shrubs, herbs and spring perennials to spread plants to other parts of the garden or to share with friends and neighbors. Choose only the healthiest plants for propagation, however, and care for them well to encourage luxurious growth.

- **Prune Trees**

July is a good time to carefully prune trees to eliminate damaged branches that could be dangerous during thunderstorms, or to help trees keep their desired heights and shapes. Pruning will also permit better light and air circulation for fruit trees or shade gardens.

- **Plant Late Harvest Vegetables and Blooms**

While most planting is complete by July, planting late autumn produce can extend the growing season and provide a more bountiful harvest. Collards, lettuce, cabbage, beets, broccoli, radishes, turnips, zinnias and pansies can all be planted in July.

- **Start Planning for Next Year**

By midsummer it is possible to see what is and what isn't working in the garden. Keep a detailed notebook of plans, ideas and tips for next year, and start considering what changes to make to keep the garden at its best.

It may not seem like it, but July can be a busy gardening season, and a busy gardener is a productive gardener who will have a healthier, bigger, more diverse harvest to enjoy.



Helianthus annuus 'Ms Mars'



Astroemeria 'Pandora'

Hammond-Harwood House Museum

A Story for Juneteenth



June 19 is Juneteenth, the celebration of emancipation as it reached the final enslaved African Americans in the Confederacy in 1865. It took more than two years for news of Lincoln’s proclamation of 1863 to arrive in Texas — a foreshadowing of the slow pace racial equality would assume in America. Lincoln’s proclamation applied only to the “states in rebellion” and since Maryland was a border state, emancipation here depended on the 1864 act of the state legislature.

While Juneteenth is a celebration of the pride and determination of African Americans and of achievements in every field of endeavor, it is also a time to recognize and pay tribute to the lives of those enslaved who came before emancipation.

Perhaps nothing illustrated the fierce desire of the enslaved for freedom as much as the success of the Underground Railroad, the dangerous network of passages many determined men and women followed to escape their enslavement. Harriet Tubman, a Maryland – and national – heroine who led so many north to a new life, is well known. But here’s the story of another important figure in the Underground Railroad, William Still. William Still’s parents were enslaved in Caroline County, Maryland, near the plantation of Richard Loockerman, who lived with his family at Hammond-Harwood House. Still wrote *The Underground Railroad, a Record of Facts, Authentic Narratives, Letters, Etc.* For many years Still worked at the Anti-Slavery Office in Philadelphia, and he held the title “Chairman of the Acting Vigilant Committee of the Philadelphia Branch of the Underground Rail Road.” He interviewed the fugitives who arrived at the office, keeping a record of their bravery, perseverance, and resourcefulness.



The book was published in 1872, many years after the events in it were recorded by William Still. Because it contains details of Underground Railroad routes and names of conductors and other leaders as well as the location of escaped slaves, the records could not be made public.

Here is William’s own story.

His parents were both enslaved in Caroline County on the Eastern Shore of Maryland. His father was able to purchase his own freedom and left for New Jersey. His mother attempted to escape and join him, taking an infant in arms, a toddler, and two young sons on a harrowing journey by night. However, she was caught and returned to her “owner.” She tried again, this time taking only the two younger children, leaving the boys behind with the thought that they were better able to care for themselves until a plan could be made to retrieve them. William’s parents stayed in New Jersey and had 14 more children; William was the youngest.

The two boys left behind were sold numerous times and ended up in the deep south; Levin died as result of injuries from being whipped, the other — Peter—escaped with his wife and reached Philadelphia in search of his family — this was 40 years after his mother had had to leave him behind in Maryland. In search of records of his family members, he visited the Anti-Slavery Office, where he met William, who worked there recording the stories of enslaved men and women who had escaped on the Underground Railroad. They soon realized they were brothers — a stunning reunion after so many years had passed..

William had begun as a clerk for the Anti-Slavery Society and rose to a prominent position as the recorder of the escaped slaves’ journeys and interpreter of their future needs.

What should we know about these records of William Still’s? He developed a set of questions as the basis for each entry, but he didn’t necessarily stick to just the facts of each individual’s story. He was interested in motives, dangers they faced, conditions under slavery, family connections, ultimate goals — the society raised money to fund the resettlement of many to Canada or other places safely north and out of the way of patrollers searching for escapees, who could be found and returned south under the Fugitive Slave law.

Here’s a selection from the introduction to this important and persuasive book::

It was...one of the most gratifying facts connected with the fugitives, the strong love and attachment that they constantly expressed for their relatives left in the South; the undying faith they had in God as evinced by their touching appeals on behalf of their fellow-slaves. But few probably are aware how deeply these feelings were cherished in the breasts of this people. Forty, fifty, or sixty years, in some instances elapsed, but this ardent sympathy and love continued warm and unwavering as ever. Children left to the cruel mercy of slave-holders, could never be forgotten. Brothers and sisters could not refrain from weeping over the remembrance of their separation on the auction block: of having seen innocent children, feeble and defenseless women in the grasp of a merciless tyrant, pleading, groaning, and crying in vain for pity. Not to remember those thus bruised and mangled, it would seem alike unnatural, and impossible. Therefore it is a source of great satisfaction to be able, in relating these heroic escapes, to present the evidences of the strong affections of this greatly oppressed race.

<https://hammondharwoodhouse.org/a-story-for-juneteenth/>

Programs: August Environmental Dinner



MICHAEL FURBISH

President & Founder

I have always been drawn to systems – appreciating the individual parts but relishing the elegance of highly functional whole systems. My quest started with the belief that strictly imposed order and control would ensure desired outcomes. Armed with degrees in Systems Engineering from Georgia Tech and a MBA from Harvard, I implemented efficiency programs ranging from apparel plants in Jamaica to engine rebuilding factory in Texas. But I discovered my passion in real estate and buildings – where optimizing the system yields remarkable benefits in comfort, health, beauty, community well-being, and economic value. With a lot of age and a little wisdom, I realize the highest levels of elegance occur not with externally imposed structure, but in natural, self-organizing systems that are more resilient because of the diversity of their parts and the convergence of their mission. That has become our focus – innovating living roofs and living walls that are self-organizing making them more effective and requiring less human input. But I am even more excited to apply these principles to our organization – fostering a true “learning” organization – unleashing the collective talents and perspectives of our team – allowing unimaginable value to be created by a highly functional human system. I am grateful to lead this organization. And I am blessed to live with my wife Heather and daughter Georgia in our small, straw bale house in Pasadena, MD.

Revered Quote: “Any intelligent fool can make things bigger, more complex, and more violent. It takes a touch of genius – and a lot of courage – to move in the opposite direction.” — *Albert Einstein*



“Liberty, when it begins to take root, is a plant of rapid growth”
-George Washington

Seasonal Recipe



Avocado Salsa

Ingredients

- 2 cups frozen corn, thawed
- 2 cans (2-1/4 ounces each) sliced ripe olives, drained
- 1 medium sweet red pepper, chopped
- 1 small onion, chopped
- 5 garlic cloves, minced
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 3 tablespoons cider vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 medium ripe avocados, peeled
- Tortilla chips

Directions

- Combine corn, olives, red pepper and onion. In another bowl, mix the next 7 ingredients. Pour over corn mixture; toss to coat. Refrigerate, covered, overnight.
- Just before serving, chop avocados; stir into salsa. Serve with tortilla chips.

Submitted by Liz Johnson

ARE YOU BAY-WISE?

Get Bay-Wise certified and help save the Chesapeake Bay

By Wiley W. "Pete" W. Horsley Jr. Special to The News-Post Apr 9, 2021

Among the most urgent concerns for the health of the Chesapeake Bay are dead zones in the bay and air- and waterborne pollution. Much is being done, but more needs to be done to improve the bay.

How can you protect this regional, national and world treasure? Through your own adoption of best practices in your landscape and gardens, such as controlling the stormwater runoff from your own property." In the process, you can become Bay-Wise certified. If everyone does his or her part, the bay will recover, and these dead zones will decrease or even disappear.

Bay-Wise certifications are done April through October and are currently all virtual. Check your practices against the Master Gardener guidelines for Bay-Wise property certification, the "Bay-Wise Maryland Yardstick." If you compile at least 36 inches (i.e., points) on the Yardstick list, email the Yardstick and four to six photos of your yard/garden to <https://extension.umd.edu/frederick-county/home-gardening/bay-wise>. Master gardeners will review your Yardstick list and pictures. If your yard or garden is certified, you will receive a certificate and a metal sign and post to show you are Bay-Wise-certified, signifying to your neighbors your commitment to the health of the bay. There are a number of property-specific factors to consider in doing your part to help save the bay. Not all factors will apply to all properties.

Control stormwater runoff

- Direct water from gutters to garden beds to prevent runoff.
- Plant ground-covers in thinly vegetated areas.
- Use porous approaches to walkways/driveways to absorb runoff.
- Install mulched beds on the lower edges of your property.
- Install a rain garden or rain barrels to capture rainwater runoff.

Protect the waterfront

- Establish a low-maintenance border near all ponds, streams, etc., to slow runoff.
- Use native grasses with deep root systems.

Mow properly/water efficiently

- Use an electric mower to reduce air pollution.
- Water at the base, not on the leaves, of landscape plant.
- Design your landscape with plants that survive on natural rainfall.
- Use drip or micro-irrigation in flower beds to reduce runoff.

Manage yard pests with Integrated Pest Management (IPM)

- Avoid the routine use of pesticides.
- Hand-pick pests or use non-pesticide tools such as attractant traps and floating row covers.

Fertilize wisely

- Test your soil every three–five years.
- Use compost, slow release, or natural organic fertilizers.
- In autumn, mow lawns lightly covered with fallen leaves, rather than raking and disposing of leaves separately.

Plant wisely

- Replace problem plants with non-invasive native plants.
- Incorporate a variety of native plants.
- If a lawn is necessary, plant drought-tolerant turf grass species.
- Replace unneeded lawn areas with ground covers.

By following the Yardstick practices, we help to protect the health of fish, crabs, oysters and other aquatic life in the bay. For example, curtailing nitrogen and phosphorous pollution from human activities, particularly including sewage and septic systems; agricultural, urban and suburban runoff; and stormwater runoff all help control or shrink the dead zones from pollutants that flow from our yards to the Chesapeake Bay.

In addition, the Chesapeake Bay Foundation reports that mercury in fish tissue can be more than a million times higher than in surrounding water. Air pollution, primarily from power plants, is the main source of the mercury contamination of fish in the bay watershed and, in turn, in those humans who eat the fish. At greatest risk are fetuses, infants, children and women of childbearing age.

For more information on getting Bay-Wise certified, visit:

<https://extension.umd.edu/programs/environment-natural-resources/program-areas/ume-bay-wise-program>





CARROLL COUNTY FARM MUSEUM

500 S. Center Street
Westminster, MD 21157



Welcome to the Carroll County Farm Museum! Located in Carroll County, Maryland just a short drive from Baltimore and Washington, the Farm Museum offers sensational events and family-friendly activities in a nostalgic setting. Come make memories with us!

Group tours are available by reservation Tuesdays through Fridays from April through October. Tours are given rain or shine.

Guides in period attire greet visitors at the Farmhouse where Victorian furnishings are on display. Interpretation highlights entertainment, agricultural and transportation technology, period clothing, sleep and hygiene, dining etiquette, and historic cooking techniques. Guided tours of the Hoff Memorial Log Barn give insight into farming in the 1700's. Self-guided tours of the Living History Center and Blacksmith Shop show skilled artisan volunteers demonstrating 1800s skills. At various times, demonstrated skills may include broom making, tin-smithing, blacksmithing, quilting, spinning, weaving, basket making, and hearth cooking.

Other self-guided tour exhibits are located in various barns and buildings and contain artifacts associated with rural farming and transportation. For more information and attractions visit: <http://carrollcountymuseum.org/>



Milkweed– *Asclepias incarnata*- What can we say- milkweed is a number one favorite pollinator because it supports Monarch butterflies which are currently endangered. Its easy to grow and likely to attract Monarch butterflies and caterpillars. Swamp milkweed will tolerate wet soil conditions, but your soil doesn't need to be wet to grow it successfully. Milkweed used to be much more common alongside farmer's fields, but has had a great reduction in recent years due to the use of Round Up. Buy this plant in order to boost the local milkweed population! You can plant this in any garden bed but put it in a place where it has room to grow to 4ft tall!

District II Annmarie Sculpture Garden & Arts Center

Annmarie After Hours – Art Blooms Celebration. Friday, July 9, 5-7pm; reservations not required
Enjoy extended evening hours in the garden in celebration of the opening of “Art Blooms Floral Design Exhibit,” our three-day floral design exhibit. This special evening has a suggested donation of \$10/person. Proceeds will help purchase native plants for the garden. Art Blooms is a three-day exhibit featuring the work of more than 35 floral designers from across the region. Each floral designer is assigned a work of art in the Main Gallery or the Kay Daugherty Gallery and asked to create an arrangement inspired by that work of art. The results are surprising, beautiful, and provocative – and not to be missed. 2021 will mark the 12th year for Art Blooms, an exhibit co-hosted by the Calvert Garden Club and Annmarie Garden. Both galleries in the Murray Arts Building will be open until 7:00pm, along with the 30-acre sculpture garden. Tour the floral design exhibit, enjoy live music, grab dinner and a drink, take a walk, enjoy an evening of art and nature. Suggested donation of \$10/person; reservations are not required. Masks and social distancing required.

ADDRESS: 13470 Dowell Road, Solomons, MD 20688, details: www.annmarigarden.org.

"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies

Made with lavender from Historic Hancock's Resolution Farm Park, historichancocksresolution.org

Makes 8 servings

Ingredients

Honey Layer

1/4 cup water
2 teaspoons unflavored gelatin
2 1/2 cups heavy cream 1/2 cup honey
3/4 cup sour cream

Preparation

Makes 8 servings

Blueberry Sauce

1 1/2 cups fresh blueberries
3 1/2 tablespoons sugar
1/4 cup water
1 1/2 teaspoons good quality balsamic vinegar

Itty Bitty Meringue Cookies

1 1/4 cups confectioner's sugar 2 large egg whites

Lavender Layer

3 tablespoons water
2 1/4 teaspoons unflavored gelatin
2 cups heavy cream
1 cup milk
1/2 cup sugar
1 to 2 teaspoons dried lavender flowers
1 teaspoon vanilla
1 drop of purple food coloring (optional)
1/2 cup plain yogurt

Honey Layer: Sprinkle water over gelatin in small bowl. Allow to soften for about 5 minutes. Bring cream and 1/2 cup honey to a simmer. Remove from heat and add gelatin mixture. Stir until dissolved. Whisk in sour cream. Pour in small custard cups and chill until firm.

Lavender Layer: Bring cream and lavender to a simmer, turn off heat and let steep about 15 minutes. Strain mixture. Discard lavender. Sprinkle gelatin over milk and let it soften. Reheat cream mixture and stir in gelatin mixture until dissolved. Whisk in honey and yogurt and food coloring. Pour into custard cups on top of previously set honey layer.

Blueberry Sauce: Heat all sauce ingredients except vinegar on stovetop until berries burst and liquid becomes syrupy. Remove from heat and add the balsamic vinegar. Cool. Pour over panna cotta. Garnish with extra fresh berries, a lavender sprig and a small meringue cookie if desired.

Itty Bitty Meringue Cookies: Preheat oven to 200 degrees. Beat egg whites in mixer with whip attachment until fluffy, add sugar slowly until they hold a stiff peak and are very white, fluffy and have tripled in volume. Add color and flavor as desired. Pipe onto sheet pan with plain tip to make little "kisses." Bake in low oven for up to 1 1/2 hours or until dry and crispy throughout. Use as garnish on panna cotta.

Chef: Louise Nielsen, The Culinary Club at Anne Arundel Community College (Anne Arundel County) www.aacc.edu/about/schools-of-study/continuing-education/hotel-culinary-arts-and-tourism/ Louise Nielsen has been in the foodservice industry for over 20 years. After receiving her Bachelor of Science degree from Kent State University, she worked in New York City in the publishing field. Her love of baking and cooking brought her back to school, where she graduated from the Culinary Institute of America's Baking and Pastry program. She has been teaching full-time at Anne Arundel Community College as instructional specialist/chef instructor since 2010. She is a certified working pastry chef with the American Culinary Federation, a certified ServSafe sanitation instructor and proctor through the National Restaurant Association, a certified culinary educator and a member of Les Dames d'Escoffier. She is the advisor of the Hotel, Culinary Arts and Tourism Culinary Club.

Producer: Jim Morrison, Historic Hancock's Resolution (Anne Arundel County)

www.historichancocksresolution.org

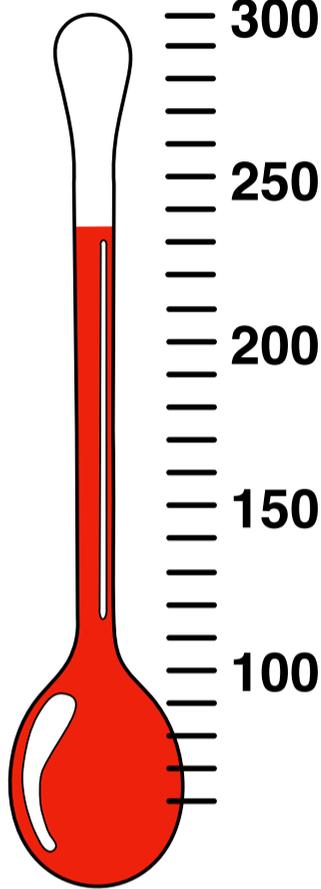
Products used in the recipe: Lavender and honey.

Hancock's Resolution, a historic farm from 1785, is on the National Register of Historic Places. This county park is operated by a group of volunteers who operate the farm as it would've been 200 years ago, including growing lavender and beekeeping. Stephen Hancock built the house in 1785 and Hancock descendants continued to live in the house until the 1960s. The current garden on the grounds is a historically accurate reconstruction of the Hancock family garden.

Featured in the 10th Anniversary Buy Local Cookout cookbook (2017), presented by the Maryland Department of Agriculture, pp. 74-75

<http://www.historichancocksresolution.org/hon-ey-and-lavender-panna-cotta-blueberries-and-itty-bitty-meringue-cookies/>

CALLING ALL GIBSON ISLAND COOKS!

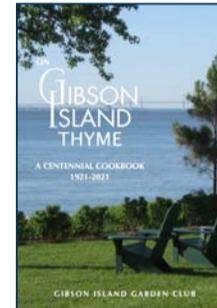


Only a few more weeks to submit recipes for the **Centennial Cookbook!** We need 70 more recipes, especially pork, lamb, fish and vegetarian. Please include any personal comments about your dish.

Email your recipes or a photo of them to Gigccookbook2021@gmail.com

Visit www.typensave.com

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And MANY THANKS to so many of you who've already contributed to make this **Cookbook** a once-in-a-century treasure!



To All Gibson Islanders

GI Centennial T-Shirts are ready for pre-order:

100 percent cotton

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Sizes XS-XL
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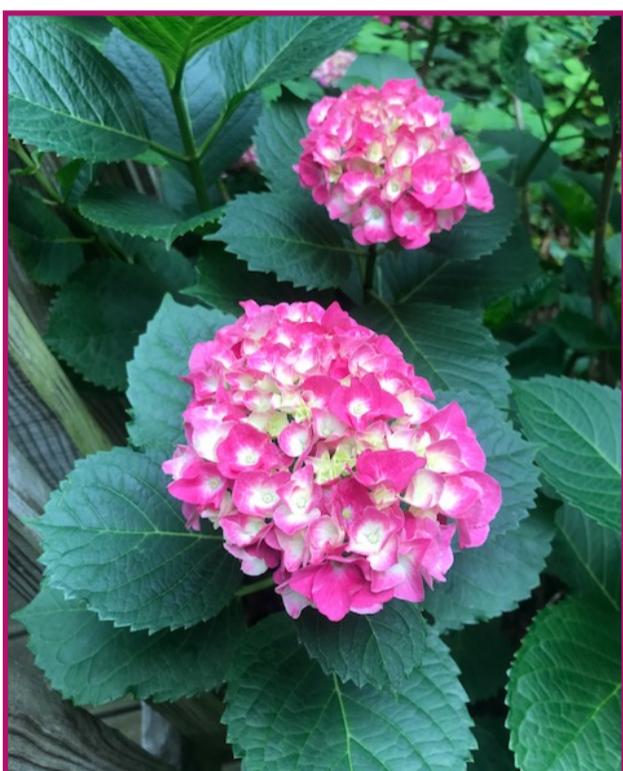
Orders **MUST** be placed by July 3, 2021 in order to receive shirts by the end of July!

To order and for more information, contact Suzanne Whitney at suzannegwhitney@gmail.com

Submitted by Carolyn Keenen



Lavender at Historic Hancock's Resolution, 2021



CPK

Stokesia laevis

Stokesia is a flowering plant in the daisy family, *Asteraceae*. Common names include Cornflower aster, Stokes' aster and Stokesia. The species is a herbaceous perennial that may grow 1-2 feet tall. The leaves are basal except for smaller clasping leaves that occur on new sprouts. The deep violet or lavender blue flowers appear in early summer. The species is native to the southeastern United States. The genus is named after Jonathan Stokes (1755–1831), English botanist and physician.



639 Broadwater Way



Stokes' aster bloom and foxgloves, submitted by Neva Leigh

