



GIBSON ISLAND GARDEN CLUB
PO BOX 157
GIBSON ISLAND, MARYLAND 21056

“Gardening adds years to your life and life to your years.” *Unknown*

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Next Garden Club Meeting

Thursday, May 16

11:00 AM

Trip to Greenstreet Gardens

9:45 AM - Meet in Club parking lot to carpool. We will also carpool to AYC for lunch after the tour.

If you are planning to attend, please don't forget to email Dania daniablair@yahoo.com



Dear Garden Club Friends,

The spring season is well on its way, Gibson Island is blooming and we hope this is being enjoyed by all.

Thank you to all who participated in the annual Beach Clean-up at the Gibson Island Mountain Bar Point. We had a great turn-out again but remember, we can all participate year-round. When you go to the Point or any beach on the Island, please dispose of your trash properly. To take it one step further, pick up 3 pieces of someone else's trash left behind before you go home. The Earth will thank you!



Together we accumulated a large amount of trash, but as you can see, David Butler and his first mate Carl Tegen outdid us all.

During our last meeting, Paul Tolzman, aka “The Master of Heirloom Tomatoes”, shared with us his secrets to growing prize-winning heirloom tomatoes. His enthusiasm was contagious and we are inspired to implement his ideas. Thank you, Paul!



Field Trip to Greenstreet Gardens

On May 16, we have a field trip planned to Greenstreet Gardens in Lothian, MD. Ray Greenstreet and Kyle Marsh look forward to showing us their state-of-the-art 70,000 square foot greenhouse. After our tour, we will carpool to the Annapolis Yacht Club for a delicious a la carte lunch. We hope many of you will be able to join us for this special trip. Please assemble promptly at 9:45 AM in the Club parking lot for carpooling. The tour at Greenstreet Gardens begins at 11:00 AM.

2019 Gibson Island Garden Club Programs

- May 16 Field Trip to Greenstreet Gardens in Lothian, followed by lunch at AYC, Annapolis.
- June 20 Carol Jelich from Talbot County Master Gardener who will speak on Invasive Species.
- July 18 ***Love the Pearl*** fundraiser
- August 15 Environment Dinner with lecturer Claudia West author of the book *“Planting in a Post-Wild World: Designing Plant Communities for Resilient Landscapes”*
- September 19 Ann McClellan author of *“Bonsai and Penjing”*
- October 17 Floral design workshop with Nicki and Tucker
- November 21 Holiday Bow making workshop with Nance Rice from Homestead Gardens
- December Club Christmas decorating

Activities in and around District II

Wednesday, May 1

10:30 AM

The Garden Club of Annapolis Annual Fundraiser "*Mayfair*", Annapolis Yacht Club, Compromise Street, Annapolis, MD.
Contact Ann Connelly, jpcconn@comcast.net

Saturday, May 4

10:00 AM - 5:00 PM

Queen Anne's County House and Garden Pilgrimage. Featuring historic properties on Kent Island, in Queenstown and in Centreville on Maryland's beautiful Eastern Shore.

Information: Diana Pietrowiak, seaglassgal124@gmail.com

Friday, May 10

Open to public 11:00 AM - 3:30 PM

Howard County Garden Club presents a Small Standard Flower Show "*Spring TIME*."

Ellicott City 50+ Center, 9401 Frederick Road, Ellicott City, MD.

Saturday, May 18

The Garden Club of Chevy Chase is hosting a tour of eight charming private gardens in historic Chevy Chase village.

Tickets and information online at: GARDENCLUBOFCHERYCHASE.ORG

Monday, July 1 to Thursday, July 11 (trip)

Tour of the Hampton Court Flower Show & Eastern and Southern England co-sponsored by Federated Garden Clubs of Maryland and The Horticultural Society of Maryland.

Limited to a small group, minimum of 15 - maximum of 25. For complete itinerary, contact Claire Jones 443-927-6285 or email jonesb1@comcast.net or visit www.mdhorticulture.org/trips or <https://thegardendiaries.blog/trips/>

Price: \$3,729 (as of Sept 2018), not including airfare.

Don't forget to visit the Homestead Gardens website regularly to see what is going on locally:

homesteadgardens.com.

Recipe:

KAREN TOLZMAN'S HEIRLOOM TOMATO PIE



- 1 Pie Crust
- 3 Tomatoes (firm) – sliced & salted (preferably peeled) ~ 30 minutes
- 4 slices of bacon, cooked & broken in pieces
- 2 green onions, sliced (2/3 to top)
- 1 cup Swiss cheese, shredded
- 1/3 cup grated Parmesan
- 1/2 cup mayo
- Pepper or Old Bay

Bake pie crust at 425 ~ 10 minutes. Put bacon in bottom with onions. Add tomatoes.

Combine cheeses, mayo and pepper. Spread on top.

Bake at 350 ~ 30-40 minutes till bubbly and slightly browned on top.