

# Trent Woods Garden Club

## January 2023

Happy New Year to all TWGC Members!

Our late December freeze was so cold it killed a couple of plants I was overwintering in my little greenhouse. All in all, the garden seems to be sleeping nicely as we await spring. I would like to thank Kathleen Marty for taking pictures at Garden Therapy, the December monthly meeting and other venues in December.

I would also like to thank Betty Garren and her daughter Kim for their wonderful presentation at last month's meeting. Your memorial art made from driftwood, sea glass and other dear items was very special. We have many talented members, and I ask you to please tell us what monthly programs you would like to see in the future. Please contact Raye Lynn Longhini with your suggestions.

TWGC participated in the Trent Woods Christmas Parade on the first Sunday of December. Even though it was a very cool overcast day the parade was well attended. I want to thank everyone that participated, especially June and John Boyd for loaning us their lovely classic convertible!

It is time for our 17<sup>th</sup> Annual Herb Sale! You will find order forms on our website [www.trentwoodsgardenclub.com](http://www.trentwoodsgardenclub.com) and they will also be available at our January 2023 meeting. There are new herbs being offered this year! We will be postponing the plant share. We will be selling hanging baskets and annual flats, from our herb grower, along with white elephant gardening items, at our sale on April 22 at New Bern Farmers Market.

Gail

Member of National Garden Clubs, Inc.

And

Garden Clubs of North Carolina, Inc.

*TWGC Executive Board 2022-2023*

Gail McLamb,

President

1st Vice President, Rhona Beadle

2nd Vice President, Raye Lynn Longhini

Recording Secretary, Deb Tallman

Treasurer, Mary Florence

Corresponding Secretary, Ann G. Hall

Historian, Marcia Sproul

# TWGC General Meeting

**January 10, 2023**

At New Bern Golf and Country Club

10:00 AM Social time 10:30 AM Meeting begins

## **Program**

“Water Fowl”

Olwen will introduce us to fowl that inhabit our local

New Bern waters in this power point presentation

## **Presented by**

Olwen Jarvis. Local Bird Expert

## **Menu Selections**

1. Cobb Salad – Crisp iceberg, hard boiled eggs, diced tomatoes, grilled chicken, scalions, avocado, Swiss & cheddar cheese, topped with apple-wood smoked bacon, with choice of dressing

Or

2. Chicken Cordon Bleu-Chicken breast stuffed with Swiss cheese and ham topped with Dijon sauce with creamy mashed potatoes and Chef’s choice of vegetable

Please contact Judy Boyd to make a reservation by

Tuesday December 6th and indicate your choice [judyboyd@embarqmail.com](mailto:judyboyd@embarqmail.com)

Lunch cost \$25. due before start of meeting.

Meeting only \$10.

# Seasonal Design

December 2022

Barbara Mercer created this lovely holiday arrangement with red and white roses and greens.



# Garden Therapy

TWGC visited Brookdale in December. They helped residents arranging small bouquets, sang songs and enjoyed juice and cookies. Top right picture shows TWGC celebrating this lady's 107th birthday! Thank You to Kathleen Marty for the photos!



# Garden Therapy Schedule 2023

Contact Chair: Jeanne Garner (301) 332-2591 jag1law@aol.com

Or Kathy Perretta – krperretta@aol.com 252-633-3665 to volunteer

## **Monday, January 16, 2023 10am**

Hostess Paula Hartman - 252-670-3233 Golden Heights, 603 West Street

Pine cone feeders

## **Monday, February 13, 2023 10am**

Hostess Marcia Sproul - 252-672-0472 Homeplace, 1309 McCarthy Blvd.

Floral arrangements

## **Monday, March 13, 2023 10am**

Hostess Rhona Beadle 826-266-7888 Monarch, 1320 Health Drive

Pine cone feeders

## **Monday, April 17, 2023 10am**

Host Jack Durham - 919-758-5100 River Point Crest , 2600 Old Cherry Point Road

Plant Vegetable Garden

# Youth Gardeners

By Paula Hartman



Our meeting in December was very bzzzy as usual. We were elated to see how well the gardens are producing. The radishes were ready to pull and the collards should be full by January meeting. However,

the onions are taking more time, but should be up in early spring. Today we introduced succulents and how to grow them. The BEES learned why cacti were succulents and how they are grown. We spoke about deserts and thorns and all facts about these easy to grow plants.

Even more so, the excitement grew as each of the children received a succulent to take home. Next the BEES made ornaments out of recycled Christmas cards cut into circles and attached to felt pieces in a small embroidery hoop. The white felt is made from recycled plastic bottles! The ornaments were really cute but hard to describe!! We also reminded the BEES of the National Forest Service Poster contest where they are to create posters to promote Woodsy Owl's mantra: "Give a Hoot, Don't Pollute" and "Lend a Hand, Care for the Land."

So, all in all, we had a very productive meeting. Thank you to all our TWGC members (Carol Letellier, Kathy Perretta, Frances Eder, Ann Hall and Eileen Griswolde) who make our visits to Oaks Road Academy so special. We visit again on January 18 if any of you are inspired to join us. Happy New Year.



# Youth Gardeners

(continued)



# Youth Gardeners 2023 Schedule



Jan. 18

Feb. 15

March 15

Apr. 15

May 17

Early June – last meeting

Meeting: generally 3<sup>rd</sup> Wednesday of the month. We meet for lunch and planning at 11:15 at Kitchen on Trent and start the program at 12:30 Oaks Road Academy.

# Trent Woods Christmas Parade



Even though it was a cold overcast day, everyone enjoyed the well attended parade. Huge thanks to June and John Boyd for the loan of their classic convertible car! Thank you to everyone that participated.

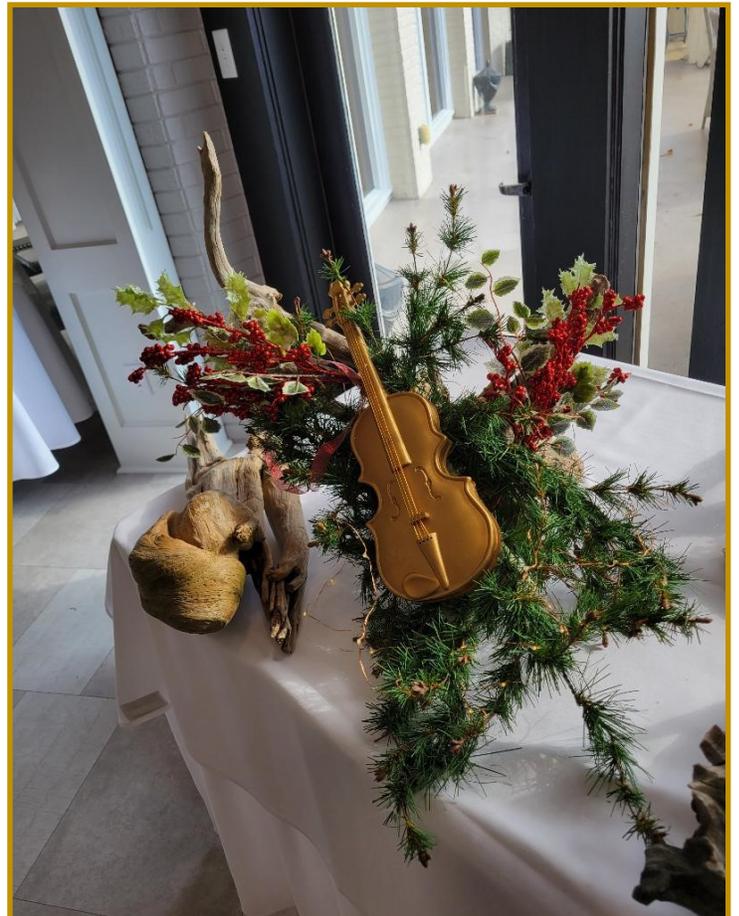


## Monthly Program December 2022



Our own Betty Garren and her daughter Kim Lewis treated TWGC members with a display of memorial art pieces made from driftwood and other found objects.

More on [www.trentwoodsgardenclub.com](http://www.trentwoodsgardenclub.com)



# Take care of garden tools so they will be ready for your spring tasks

*By Judi Lloyd*

Even top-of-the-line tools need to be cleaned and sharpened regularly to perform their best. Sharp pruning tools make cleaner cuts, allowing plants to heal faster, and sharp digging tools save you valuable time and energy when working in the garden, not to mention a backache or two. Midwinter, when we're probably not doing much gardening, is the perfect time to devote to prepping your tools for the spring season ahead.

The first step with tool maintenance is a good cleaning. Throughout the gardening season, it's important to clean sap and dirt off your tools to prevent the spread of soil-borne diseases and weeds, but your annual cleaning should be even more thorough. Sap and dirt left on tools during winter storage will attract and hold moisture, which encourages rust.

Disassemble any tools that have moving parts, such as pruners, shears, and loppers. Remove any accumulated rust and dirt from all metal surfaces with a wire brush. Remove stubborn sap with a solvent such as turpentine.

Once your tools are thoroughly clean, you can tackle their blades' cutting edges. When sharpening, try to maintain the original factory bevel or angle. File the flat side of the blade only to remove burrs (rough ridges of metal) caused by the sharpening process.

For pruners, you can use a whetstone (also called a honing stone), which produces a very sharp cutting edge. Apply a few drops of oil or water to the whetstone, depending on the type of stone you're using. With the beveled side of the blade against the stone, rub the sharp edge of the blade toward the stone in a curved motion, as if you were trying to shave off a thin slice from the stone.

To sharpen larger garden tools such as shears, loppers, shovels, spades, and hoes, use fine- and medium-grit single-cut mill files instead of a whetstone. Always push the file across the blade in a motion away from your body and moving diagonally. The direction of the diagonal depends on what type of file you're using; the objective is to have the cutting teeth on the file biting into the metal on the tool. Do not use oil when sharpening with a file; metal filings will accumulate and clog the file's serrations.

Shovels, spades, and hoes hold up best with blunt cutting edges, since they are used for digging. Go at them with a medium-grit mill file, so as not to remove too much metal or add too fine an edge on them. Work out the nicks and chips to make a straight bevel. For all three tools, smooth sharp edges and remove burrs with a fine-grit file or small whetstone.

Clean wood handles with a stiff-bristled brush, and smooth down nicks and splinters with medium-grit sandpaper. Coat wooden handles with boiled linseed oil to help preserve them and prevent splintering and breaking. Wipe off any excess with a dry cloth.

Clean, sharp, and properly coated, your tools will be ready for use after winter storage in a dry place away from heat. Hanging tools is an effective way to keep moisture at bay. Small tools such as pruners will do fine either hung or stored in canvas gardening bags. When spring comes around, you will have a host of tools ready to serve you.

Bird of the Month  
January 2023  
Puffin  
By Michael Creedon



A cuter bird than the Atlantic Puffin would be hard to find. They are widely distributed across the vast North Atlantic, and as a pelagic species, spend most of their lives at sea.

This little bird is sturdily built, standing about 8 inches tall. Males and females are colored alike, glossy black backs, white bellies, and one of the most colorful heads in the aviary world. Their eyes look almost triangular, with irises of dark brown or blue, with a red orbital ring. These bright colors

are those of a breeding bird, the only ones we see when they return to land in the spring to breed. After breeding, they become a much duller colored bird when they return to the sea.

In the spring, adult birds return usually to the place where they were hatched. They



prefer islands to avoid terrestrial predators, still being vulnerable to attacks from the air by gulls and skuas. When they return, they tend to congregate offshore before returning to their cliff-top nesting sites. Early arrivals take the best locations, on grassy slopes at the tops of cliffs, where take offs are more easily accomplished. This bird was built for diving, not flying.

They will run down a slope to gain momentum before spreading their wings to take off. Underwater is another thing. They use their wings for propulsion, their feet for rudders. They swim very fast, and dive very deep, eating on average 40 small 3 inch fish such as sand eels, herring and capelin every day. And while flying is not their forté, landing is worse. Every landing is a controlled crash, and very entertaining to observers. They are masterful tunnel builders and repairers, repairing and improving last years burrow their first task of breeding. Sexually mature at 4 to 5 years of age, they breed for life. After the burrow is ready, they lay one egg. If it is lost early, they may lay another. They share incubation,



**Atlantic Puffin caught in Iceland fishermans nets. He brought it back to show his young children.**

taking about 6 weeks to hatch. Parents bring whole fish to feed the chick, with the availability of food being the prime reason for success or failure of the chick to fledge. After about another 6 weeks, when the chick is ready to leave the nest, it does so at night to avoid predators, walking to the cliff edge and flopping down to the water, sometimes hundreds of feet, then swims alone out to sea. This chick will not return to land for 2 to 3 years.

They are solitary birds at sea, and while the population is in excess of 12 million, their range is so vast, each individual has a minimum of a square kilometer. Finding an Atlantic Puffin at sea is almost impossible, a tiny brown bird bobbing on the North Atlantic, all alone.

Their range is the entire North Atlantic from Labrador to Russia. More than 90% of the population is in Europe, with Iceland alone accounting for 60%. Their lifespan is about 20 years. Historically, they have been hunted for food, and their eggs eaten.



It is now illegal in most places to hunt this bird, although it is still practiced to some degree in Iceland and the Faroes.

However, should you be interested, there is a small colony of breeding puffins found in the USA. They arrive in April and May on Machias Seal Island off the coast of Maine. They were reintroduced here in 1973 after people killed the entire colony for their feathers. While the island is a National Wildlife Refuge, there is one boat trip per day from the US, during breeding season, departing Cutler Maine. The tours last from

## Tufted Puffin



late May until August 12th, with reservations accepted sometime in January. The entire season sells out in a week, so if you would like to see this adorable bird up very close, set yourself a reminder to contact Bold Coast Charter in January. We did, where many of these photos were taken. We have also seen them in Iceland, Scotland and the Faroes. On our visit to Alaska 2 years ago, we did complete the Puffin species, adding the Tufted and Horned Puffins, both found in the North Pacific.

More on [www.trentwoodsgardenclub.com](http://www.trentwoodsgardenclub.com)

Ina Garten's Winter Minestrone  
Servings: 8

Ingredients

Good olive oil  
4 ounces pancetta 1/2-inch-diced  
1 1/2 cups chopped yellow onions  
2 cups 1/2-inch-diced carrots (*3 carrots*)  
2 cups 1/2-inch-diced celery (*3 stalks*)  
2 1/2 cups 1/2-inch-diced peeled butternut squash  
1 1/2 tablespoons minced garlic *4 cloves*  
2 teaspoons chopped fresh thyme leaves  
One 26-ounce can or box diced tomatoes *such as Pomi*  
6 to 8 cups chicken stock *preferably homemade*  
1 bay leaf  
Kosher salt and freshly ground black pepper  
2 15-ounce can cannellini beans, drained and rinsed  
2 cups cooked small pasta such as tubetti (*I used Pipette*)  
6 oz. package of baby spinach  
1/2 cup good dry white wine  
2 tablespoons store-bought pesto + more for serving  
Freshly grated Parmesan cheese *for serving*

Garlic Bruschetta, recipe follows

Freshly grated Parmesan cheese *for serving*  
Garlic Bruschetta  
1 French baguette  
Good olive oil  
1 clove garlic *cut in half lengthwise*

## Ins Garten's Winter Minestrone (continued)

### Instructions

Heat 2 tablespoons of olive oil over medium heat in a large, heavy pot or Dutch oven.

Add pancetta and cook over medium-low heat for 6 to 8 minutes, stirring occasionally, until lightly browned.

Add onions, carrots, celery, squash, garlic, and thyme and cook over medium heat, stirring occasionally, for 8 to 10 minutes, until the vegetables begin to soften.

Add tomatoes, 6 cups of the chicken stock, the bay leaf, 1 tablespoon salt, and 1 1/2 teaspoons pepper to the pot.

Bring to a boil, then lower the heat and simmer uncovered for 30 minutes, until the vegetables are tender.

Discard bay leaf. Add beans and cooked pasta and heat through.

The soup will be thick but if too thick, add more chicken stock.

Just before serving, reheat the soup, add the spinach and stir. Cook just until the leaves are wilted.

Stir in the white wine and pesto. Depending on the saltiness of the chicken stock, add another teaspoon or two of salt to taste.

Serve with bruschetta on top, sprinkled with Parmesan cheese, drizzle with olive oil and serve hot.

### Garlic Bruschetta

Preheat the oven to 425 degrees.

Slice the baguette at a 45 degree angle in 1/2-inch-thick slices.

Brush both sides of the bread with olive oil and bake for 6 minutes, until lightly toasted.

Take the slices out of the oven and rub the surface of each one with the cut clove of garlic.

### Notes

I used pancetta that was already cubed and closer to 1/4 inch dice, 1/2 inch diced would be better.

For a time saver, use cubed butternut squash, available in most grocery stores.