



# Trent Woods Garden Club

## May 2024

Dear TW Gardeners,

It is really hard for me to believe that this is the end of our first year together. It has certainly been a learning curve for me. I have done my best to serve the club and all of you to the best I could. I'm sure next year I will learn more and hopefully I will be able to serve y'all better. Anytime you would like to give me suggestions on how we might improve things I hope you will feel free to come and talk with me about things. At the state convention I realized how well we are doing as a club. There are always ways that we can improve.

We are changing our Garden Bees next year to incorporate our program with the Boys and Girls Club at JT Barber. Karen Powers and Paula Hartman will spearhead that program. I think everyone involved is very excited about this change and I'm certain it will be a great success. If you have a desire to help them with this project, please contact one of them. Their emails are in the yearbook.

We have also talked about adding some different programs to our Garden Therapy program. Anyone who has some suggestions about new and different activities for this program, please contact Jeanne Garner or Karen Kimball. Be sure to think of the limitations of some of the population we serve when suggesting activities. These ideas need to be sent to them by the middle of July so they can be included in the yearbook. I'm sure they would welcome any help hosting one of the months or just coming to be a helping hand. They meet the Monday after our general meeting each month.

If you have a strong suit that we haven't tapped, yet, to serve our club, please be sure to let someone know. We appreciate all the talent we have in this club and want to make sure we give you the opportunity to shine. For example, if you love to put together flower arrangements, please think about letting the appropriate chair know you are interested. Your talent could be used for Seasonal Design or Bank of the Arts. The chairs are in your yearbook. If you speak to me at a meeting, and offer to do something, please follow me to my notebook and make sure I write it down. That way it will be more likely to get to the appropriate person. My brain has a habit of losing important information and plays games with me when I try to retrieve it!

Our program in May is jam-packed! We are having our much-loved Art in Bloom program. If you are going to make an arrangement, to participate, please let Ann Hall know. We will also get to meet our Sharon D. Quill Scholarship Award. Karen Powers, and her committee, have done an outstanding job choosing our winners from very qualified applicants. We are also all encouraged to participate in our hat contest. Strut your stuff!

We also are hosting the District 11 meeting on May 29<sup>th</sup>. We are in need of some volunteers to help assure that the day goes smoothly. It will be from 9 until 2 at the New Bern Yacht Club on Brice's Creek Road. We would like to have as many members there as possible. If you are available to help we would appreciate all the help we can get. I realize it is short notice, but we had short notice, too. I'm sure we will pull it off with all your help.

Don't forget Ruth Cooper is helping to make Golden Heights' landscape a little more enjoyable for the residents and guests who visit there. Please contact her if you are thinning out bulbs or plants and need a home for them. Ruth will be glad to use them in their garden.

I hope all of you have a relaxing summer, and for all of us, and our plants, I hope it's not too hot!

See Y'all in September! Raye Lynn Longhini, President TWGC

Member of National Garden Clubs, Inc.

And

Garden Clubs of North Carolina, Inc.

*TWGC Executive Board 2023-24*

Raye Lynn Longhini

President

1st Vice President, Debbie Durham

2nd Vice President, Ann G. Hall

Recording Secretary, Marcia Sproul

Treasurer, Rhona Beadle

Corresponding Secretary, Gail McLamb

Historian, Kathleen Marty

# TWGC 2023-2025 Standing Chairs

Awards Chair-Paula Hartman – paulamhartman1947@gmail.com 252-670-3233

Beautification and Civic Development Chair- Sue Wyatt – swyatt@suddenlink.net 252-636-0278

Communications Chair-Deb Tallman - deborah\_t\_07760@yahoo.com 732-539-8846

Environmental Concerns/Conservation Chair- Maureen Loomer – bee27534@aol.com 252- 638-5502

Finance Chair- Rhona Beadle - rhonab451@gmail.com 862-266-7888

Floral Design Chair –Ann Simpson-simpsonann@suddenlink.net

Fundraising Chairs- Deb Tallman - deborah\_t\_07760@yahoo.com 732-539-8846 and Rhona Beadle-rhonab451@gmail.com 862-266-7888

Garden Therapy Chair- Jeanne Garner - jagllaw@aol.com 301-332-2591

Horticulture Chair-Maureen Loomer– bee27534@aol.com 252-638-5502

Hospitality/Liaison with New Bern Golf & Country Club Chair- Judy Boyd – judysboyd@embarqmail.com 252-638-6597

Memorials Chair- Frances Eder – minfrances@gmail.com 252-634-4114

Parliamentarian/By-Laws Chair-Deb Tallman - deborah\_t\_07760@yahoo.com 732-539-8846

Photographer Chair-Kathleen Marty - martykathleen558@gmail.com 207-350-6031

Scholarship, Sharon D. Quill Chair-Karen Powers – kpowers913@gmail.com 585-797-8209

Service Recognition Award Chair- Mary Florence – mflorence@suddenlink.net 252-633-2851

Yearbook Chair-Judy Lott – judylott@netzero.com 252-665-1352

Youth Gardeners Chair- Paula Hartman – paulamhartman1947@gmail.com 252-670-3233

# Trent Woods Garden Club Members' Meeting

May 9, 2024

New Bern Golf & Country Club 4301 Country Club Road, New Bern, NC 28562

10:00 am – Coffee and Social 10:30 – Meeting and Program

12 Noon – Lunch

## *Program*

### *“Inspired by Art”*

Floral Arrangements from Art Inspiration Designers will describe how the artwork inspired their floral design.

Presented by TWGC Club Members

## **Menu Selections**

Pecan Chicken Salad – Homemade chicken salad topped with Carolina candied pecans, served on a bed of iceberg lettuce with fresh fruit and apple nut bread

OR

Brie and Raspberry Chicken – Pan seared marinated chicken breast served with a Brie cream sauce raspberry compote, roasted garlic potato puree with shallot and balsamic haricots verts

*Wine will be available by the glass, \$8 cash only*

Please contact Judy Boyd to make a reservation by  
Tuesday May 7th and indicate your choice [judysboyd@embarqmail.com](mailto:judysboyd@embarqmail.com)  
Lunch cost \$25. due before start of meeting.

Meeting only \$10.

## TWGC participated in Trent Woods Earth Day Celebrations

Trent Woods volunteers supported Trent Woods First Annual Earth Week celebration. They were key to installing a sycamore tree and manning an information booth for local residents to enjoy. In addition, our own Maureen Loomer gave a presentation on “Plants and Medicine” during the week. I was an active week and everyone enjoyed the festivi-



# You got to love the form and foliage of the stunning Japanese Maples!

*By Judi Lloyd*

Japanese maples (*Acer palmatum*) have eye-catching appeal with colorful foliage, beautiful branching and attractive leaves. Used as shrubs or small trees, Japanese maples make great focal points for any garden.

Some cultivars display foliage that emerges purple to red in the spring, changes to green in summer's heat and turns shades of red again in the fall. Others emerge in shades of green and remain that way until fall, when they take on shades of red. Colors can be less intense if the plants are grown in the deep shade.

Japanese maple leaf shapes add contrast in the garden. Cultivars fall mainly into two groups: Those with dissected (or finely cut) leaf margins and those with non-dissected leaves (fewer "cuts" along the edges).

Japanese maples can be grown as single- or multi-stemmed specimens. Pruning can create branch structures that bring interest to a winter garden. Branches spread from the trunk in a rounded shape, with many forming layers that can provide shade to other plants. Size and rate of growth vary with the cultivar. Many dissected types, such as 'Crimson Queen,' reach only eight feet in height. 'Bloodgood,' a very popular non-dissected variety, can reach a height of 15 to 20 feet. Japanese maples usually grow no more than one foot annually.

Hardy in the USDA Zones five through eight, Japanese maples prefer dappled light or afternoon shade. Summer heat can scorch the leaves in full sun, and exposure to drying winds can have adverse effects. Drought and heat can adversely stress these plants, but specimens planted in moist, well-drained soils will have an advantage. A two to three-inch layer of pine straw or bark mulch will help keep soils moist and cool.

Japanese maples have few pest problems. Aphids may appear on new growth. Leaf spots and branch dieback can affect these trees but rarely kill them outright. Keeping maples mulched and watered will help them avoid most problems. A soil test every two to three years will tell you how much, if any, fertilizer they might need.

Whether you're looking for a small tree or a mid-sized shrub, a Japanese maple can be an exciting focal point for your garden and winter is a perfect time to plant one!

This article is cited from:

<https://extensiongardener.ces.ncsu.edu/extgardener-focus-on-form-and-foliage-with-japanese-maples/>

April 2024 Seasonal Design By Gail McLamb



New Members

Let us all welcome new members Margaret Whitley and Ginger Gunston



# April 2024 Monthly Program

## *Program*

NC Perennials available at the Heritage Plant Sale at Tryon Palace Friday and Saturday, April 12 and 13

## **Presented by**

Mike Spafford, Tryon Palace  
Garden and Grounds Manager



April 2024

Beautification

Fresh planting is post postponed until her goslings hatch!



## Garden Therapy

TWGC volunteers were at River Point Crest to plant a vegetable garden for the residents and staff. During the summer, the chefs use and serve the fresh veggies for everyone's enjoyment.



April 2024 Bank of the Arts by Deb Tallman



## Garden Therapy

TWGC volunteers were at River Point Crest to plant a vegetable garden for the residents and staff. During the summer, the chefs use and serve the fresh veggies for everyone's enjoyment.



April 2024 Bank of the Arts by Deb Tallman



## Bird of the Month Warblers by Michael Creedona

Tristram's Warbler



Here it is May again, and as we all know by now, May is Warbler month. This month we will look at a few warblers not found in the USA. Here we have approximately 52 species of warblers, however warblers are found throughout the world, including sub-arctic regions. Anywhere there are insects, there are warblers.

There are about 350 species of “Old World” warblers, and about 120 “New World” species. That’s a lot of warblers. Most of the New World species are col-

orful songbirds, and most of the Old Worlds are known as LBB’s, Little Brown Birds.

Scrub Warbler

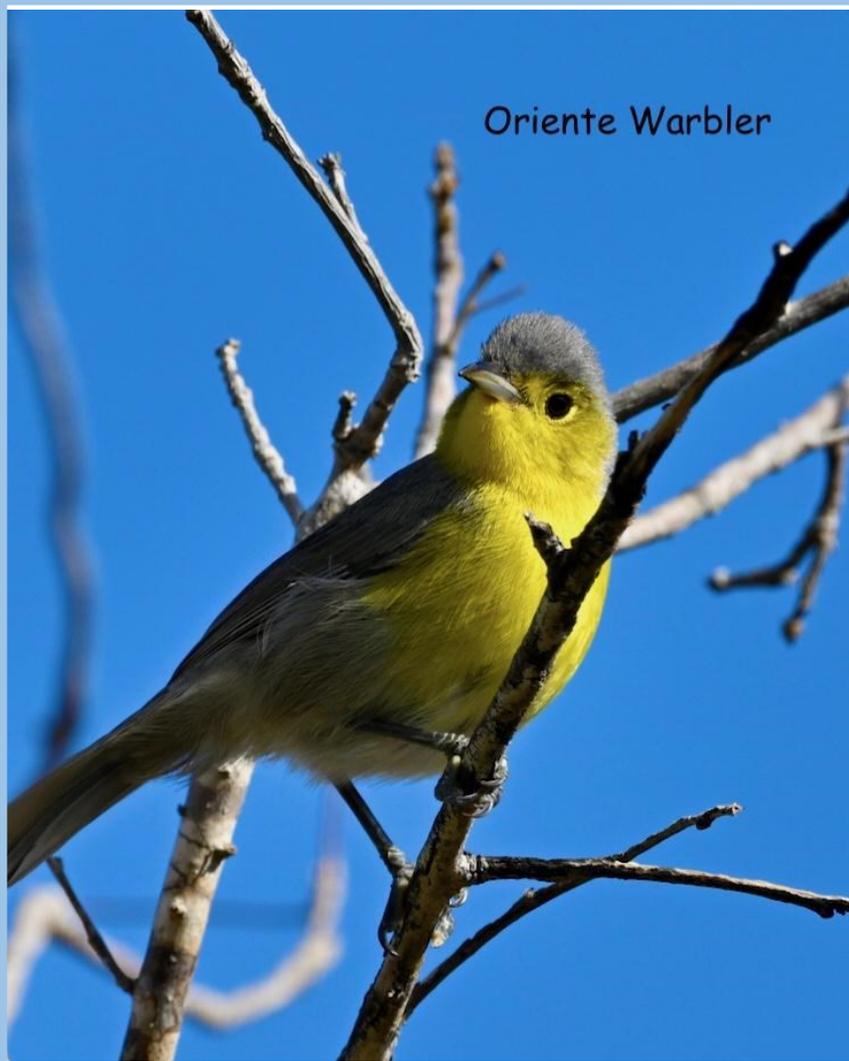


African Desert Warbler



What makes a Warbler a Warbler? Essentially, at the beginning, in the 1700’s, a bird who “warbled” was

Oriente Warbler



**Bird of the Month**  
What is a warbler? That is hard to define, however it is essentially a song including rising and falling notes, musical trills, melodious sequences, and even uneven notes. The first bird to be named a warbler was the Willow Warbler in 1773, a common summer bird in northern Europe. A drab little bird with a sweet twittering song. As naturalists explored more of

the world, any insect eating small song bird was named a warbler.

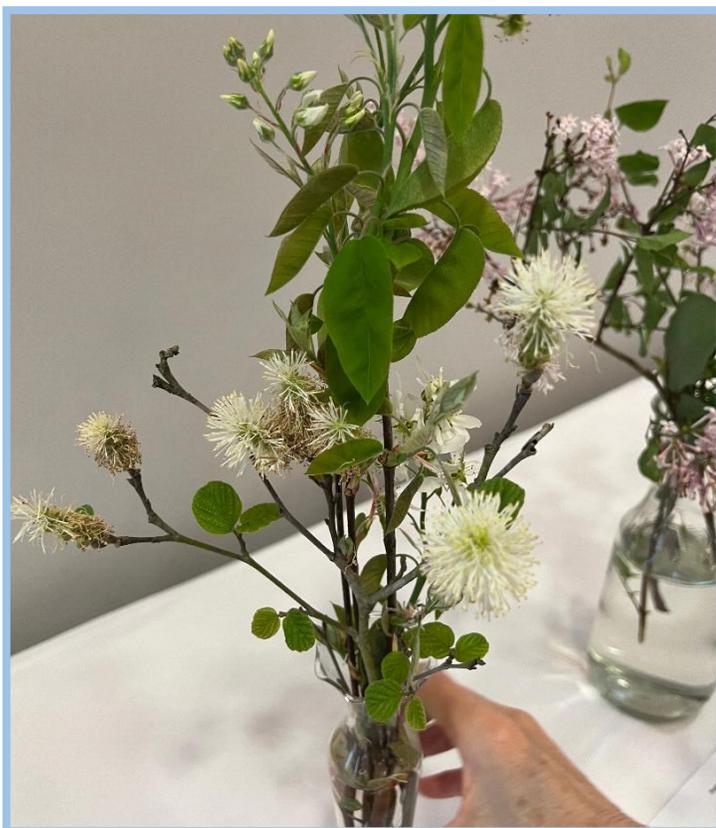
So as May is upon us, as you walk your neighborhood woods and yards, take the time to look for and listen for these tiny music boxes. You'll be glad you did.

See more photos on  
[www.trentwoodsgardenclub.com](http://www.trentwoodsgardenclub.com)

Sardinian Warbler



# April 2024 Horticulture Share by Maureen Loomer



## Fothergilla

**Genus/Species:** Fothergilla gardenii

**Common Names:** Coastal witch-alder, Dwarf fothergilla.

**Origin:** (F. gardenia) coastal plains of southern United States

**Size:** Height: 1 ft. 6 in. - 3 ft. Width: 2 ft. - 4 ft.

**Characteristics:** Perennial, deciduous, coastal witch-alder has no petals; the showy part of its flowers are its aromatic stamens which resemble bottle brushes and emerge before the leaves in the spring. Bloom time is April-May depending on location. The blue-green leathery leaves turn to vibrant reds, oranges, and yellows providing knock-out color in the fall landscape depending on the growing conditions. Dwarf Fothergilla is small enough to fit comfortably in foundation plantings, in mixed borders or massed in woodland gardens. If suckers are not removed, it will colonize other areas of the landscape.

**USDA Plant Hardiness Zone:** 5a, 5b, 6a, 6b, 7a, 7b, 8a, 8b

**NC region:** F. major can be found in the Mountains, Piedmont

**Requirements:** Full sun to partial or dappled shade. Does well as an understory shrub. Prefers acid, rich organic soil. Tolerates clay and sand. Needs good drainage but is drought-tolerant.

**Wildlife Value:** Nectar attracts pollinators.

**Folklore:** Stems and bark of this member of the witch-hazel family has been used in traditional treatments for sore throats and muscle aches.

**Collected and researched by:** Maureen Loomer, from her garden.

**References:** <https://plants.ces.ncsu.edu/plants/fothergilla-gardenii/>

<https://www.uaex.uada.edu/yard-garden/resource-library/plant-week/fothergilla-dwarf-12-19-08.aspx>

## Downy Serviceberry

**Genus/Species:** Amelanchier arborea

**Common Names:** Common Serviceberry, Downy Serviceberry, Alabama Serviceberry, Juneberry, Shadbush

**Origin:** A. arborea is an eastern North American native. Other Amelanchier species are native to Europe and Asia.

**Size:** Height: 15 ft. - 25 ft. Width: 10 ft. - 15 ft.

**Characteristics:** Perennial, deciduous, multitrunked small tree (or large shrub). Drooping racemes of star-shaped, white to pale pink flowers bloom from March to May. Small, fleshy fruits mature from green in May to red/burgundy in August. The plant is self-fruitful, so it does not need a pollinizer to create fruit. They have a similar taste to highbush blueberry but are slightly sweeter.

**USDA Plant Hardiness Zone:** 4a, 4b, 5a, 5b, 6a, 6b, 7a, 7b, 8a, 8b, 9a, 9b

**NC region:** Coastal, Mountains, Piedmont

**Requirements:** 12-24 feet of space. Full sun-partial shade. Neutral-acid, well-drained soil. Tolerates clay and sandy soils, short wet and dry periods.

**Wildlife Value:** Supports Red-spotted Purple and Viceroy larvae. Pollinators and insects nectar at the blooms and gather pollen in early spring. Fruits are eaten by 40 species of birds, and small (squirrels, fox) and large (deer, bear) mammals.

**Other value:** Edible fruit used to make jams, jellies, and pies. Can be eaten raw or cooked. Rich in iron and copper. Lakota, Cheyenne, and Blackfoot tribes used the fruit in pemmican, and brewed medicinal teas from other parts of the plant.

**Folklore:** "Serviceberry" may derive from bloom-time coinciding with spring thaw permitting burial. "Shadbush" may derive from bloom coinciding with shad runs.

**Collected and researched by:** Maureen Loomer, from her garden.

**References:** <https://plants.ces.ncsu.edu/plants/amelanchier-arborea/>

<https://www.fs.usda.gov/database/feis/plants/tree/amearb/all.html>

<https://aihd.ku.edu/foods/serviceberry.html>

# Clementine Olive Oil Cake by the Baker Chick

## Ingredients

- 5 whole clementines equaling 320g
- 2 large eggs
- 1 cup sugar (200 g)
- 1/2 cup plus 1 tablespoon extra-virgin olive oil (130 g)
- 2 cups plus 1 tablespoon all-purpose flour (290g)
- 1 tablespoon baking powder
- 1/2 tsp salt
- 1 tablespoon sesame seeds (optional)
- For the topping:
  - 1/2 cup orange juice (115 g)
  - 1/4 cup sugar (50g )
  - 1 cup heavy whipping cream (238 g)

## Instructions

Preheat oven to 350F. Grease or spray an 8 or 9 inch cake or spring-form pan

In the bowl of a blender or food processor, add the clementines and process until they are a smooth pulp.

Pour into a large bowl and whisk in the eggs, sugar, and oil.

Sprinkle the flour, baking powder, and salt on top of the wet ingredients. Whisk them together gently and then combine with the rest of the batter. Don't overmix, just combining until no streaks or flour bits.

Turn cooled cake out of pan and top with whipped cream. Enjoy room temperature or even cold! Lasts in the fridge for up to a week. (But trust me it won't!)

## Recipe continued

Pour batter into the cake pan- sprinkle with sesame seeds if using. Bake for 35-45 minutes, until a cake tester inserted into the center comes out clean. (Bake time will be longer if using 8 inch pan vs. 9 inch.)

!While cake is baking make the syrup:

In a small saucepan combine the orange juice and sugar. Stir until the sugar has dissolved and it has reduced down a bit.

!To finish:

While cake is cooling, prick the top with a fork. Generously brush it with about half of the syrup.

Beat the whipped cream to medium peaks, add the rest of the syrup (no more than 1 tablespoon,) then continue to whip until a bit firmer.

Turn cooled cake out of pan and top with whipped cream. Enjoy room temperature or even cold! Lasts in the fridge for up to a week. (But trust me it won't!)