

THE DIGGERS

Dorchester Garden Club

Summer/Fall 2020



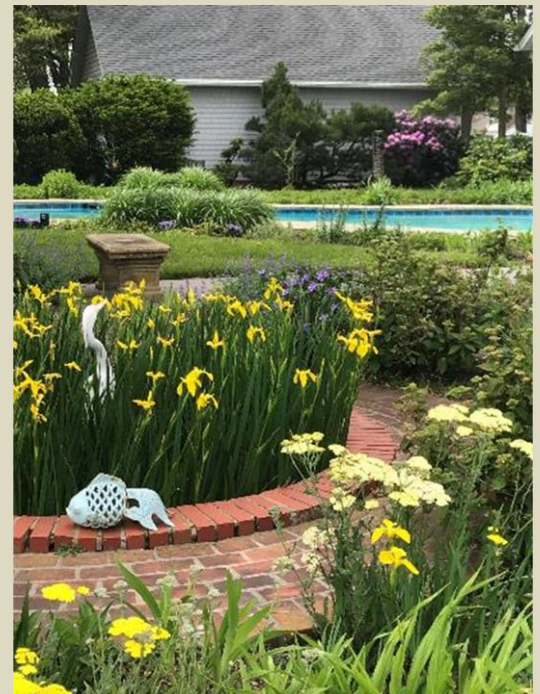
Jeanne Bernard's perennial hibiscus

Sue White's perennial hibiscus

Mary Etta Creighton's hibiscus



Mari Stanley's garden



Cookie Brohawn's garden

"My Garden is my most beautiful masterpiece" Claude Monet

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Sue Lachenmayer's Native Seashore Mallow and White Turtlehead (Baltimore checkerspot sole habitat!)

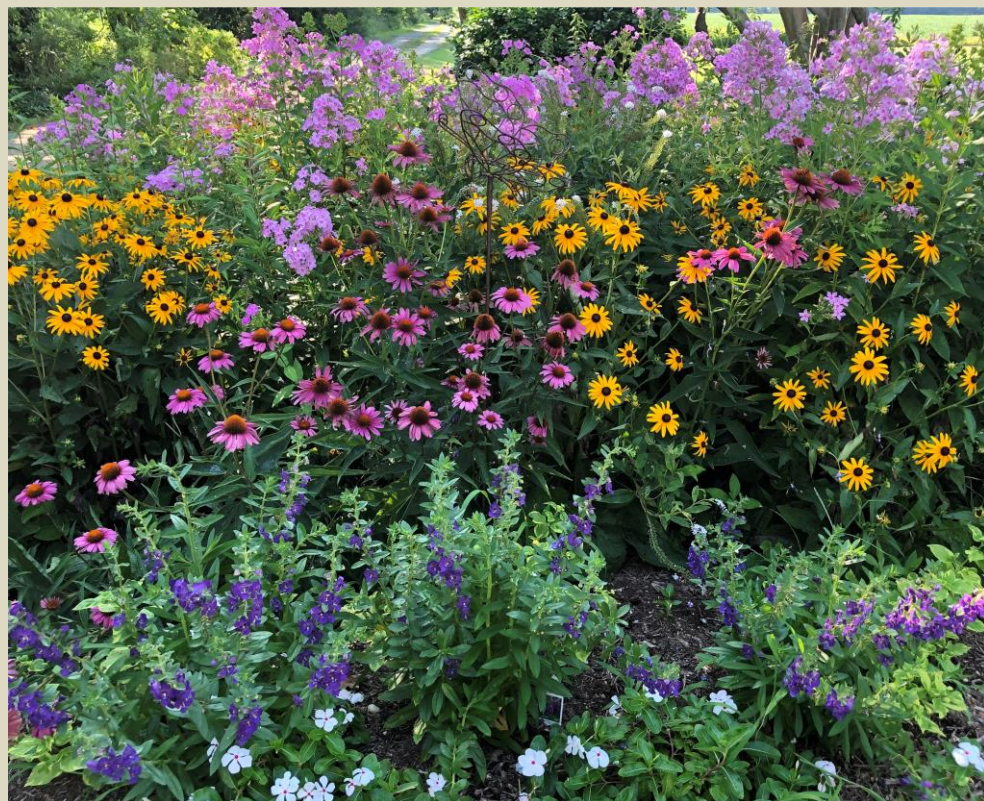


Faye Phillips White Vinca, totally reseeded from last year

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Patti's Front Garden



Kathy's Moonflower



Sara Trice Clematis Duchess of Edinburgh – first year bloom

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Kay Karminski Asiatic Lily



Sue Jones Autumn Clematis



Jeanne Bernard Drumstick Allium



Carla's Favorite Garden Tools



Martha's Favorite Garden Hauler

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Miriam's "last of summer's Ferdinand Pichard Roses " Kay's "roadside weeds" Fall Arrangement



Miriam's arrangement with Martha's moonflower cutting

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From DGC President, Jeanne Bernard...

Diggers Editor, Ellen Higgins has managed to pull off another amazing and inspiring issue of DGC's newsletter during a time when our club hasn't even been able to meet for months and will unlikely do so for more months to come. The news on Covid's Fall/Winter surge is not good, so hang tight everyone. Please get your flu shot. We will get through this.

Diggers highlights our truly wonderful garden club membership who have to stay active and creatively engage in myriad ways as you will see within these pages. If you have not, as yet, been able to share what you have been up to during this quarantine with Ellen, please continue to send your photos or short stories to Lynne Davis to post in our Weekly Buzz.



Thank you Lynne for faithfully sending out this Friday missive to let everyone know our Club is alive and kicking in spite of little real garden club news. Thanks as well to David Adams, Cookie Brohawn and our Ivy Leaguers who continue to maintain our community gardens, keeping Cambridge beautiful. Don't forget to share some flower bulbs with Cookie so our gardens can truly shine in a riot of color next spring.

Mari Stanley recently attended Flower Show School and shared this message with FSS Coordinators, Judy Slaughter and Susie Middleton:

"Once again, a masterfully successful FSS. You were both so calm, supportive, well-organized, and helpful amidst a swirling mass of anxious students! And the work you must do beforehand to produce such a well orchestrated event: wow! I am proud to be in the same garden club as you two. The demands of putting on the event in the middle of COVID was a whole other level: I think you did an excellent job at keeping us healthy. This was my first outing of any significance and I did not feel unsafe. The hotel too should be commended. I am certainly planning on taking the final class in April (d.v.). Now I have to start getting those exhibit and judging credits!"

Many, many thanks and congratulations on a job well done.

My best to all of you. Stay safe and well. You are missed

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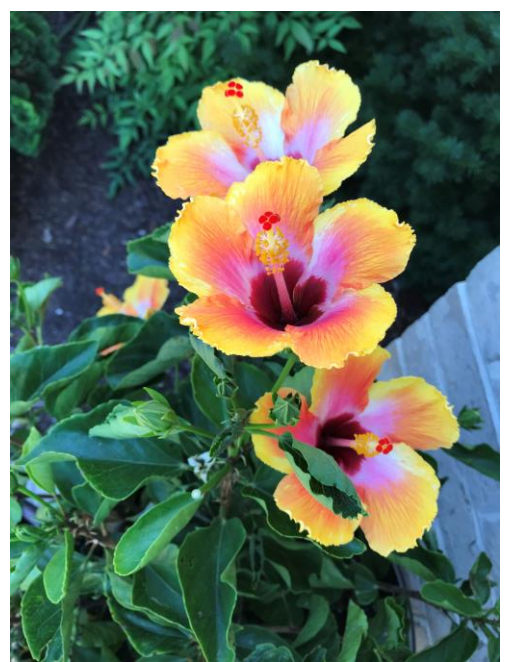
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What Some DGC Members have been up to during the pandemic...

Fran Collins

"I've been making lots of masks. Enjoying working in the yard and watching our hummers. Taking rides throughout the area. Refinishing furniture. Playing MahJongg with some great gals!!!"



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Anne Asplen

"Some people learned a new language while Covid-19 kept them home for months and months. Some started a new business. Me? I got pretty good at watering plants.

With nowhere to go, I could water my container plants and flowers whenever they needed it. With nowhere to go, I actually noticed when that was. Every day for the flowers, especially if it was scorching outside; once every two weeks for the succulents in the kitchen.

The mandevilla, papyrus, and geraniums were still thriving in mid-September. I added some purple asters, an anniversary gift from my husband. (Anniversary dinner was at Old Salty's, masked [initially], socially distanced, and delicious; just the third time we'd gone out since late March.)

(I hope) I'll need to find a part-time plant-waterer next summer. I plan to visit my mother in Virginia; I want to see more of Europe. And return to Greece and Turkey, eventually, since I finally finished the "Iliad." (It only took two years.)

So what did I learn this summer, other than to put not my trust in Apollo?

1. Papyrus is beautiful, unusual, and grows tall quickly. Mine wanted to be watered every single day. Otherwise, it would start turning yellow and feeling brittle.

2. Geraniums are much tougher than I thought. As long as I kept deadheading them, they kept budding. And they forgave the occasional lapse in watering.

So next year, I'll get more geraniums, in more colors. They're cheery, forgiving, and last all summer. The only downside? Everybody else has them, too. Guess I can live with that!"



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Jeanne Bernard

"When my 92 year old mother comes to stay with me, we do puzzles together. This particular one was a pop-up ad on Instagram. I thought it was beautiful and mom and I both love gardening, so I ordered it. But when it arrived, the pieces were teeny tiny – 1,000 pieces, less than ½ inch in size!

Mom just looked at me and said, "uh...no.!" So I did it on my own after she left and it was surprisingly easy because the pieces were so unique."



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Carla Huber

"I've kept busy during the pandemic by refinishing a few pieces of furniture. First, my puppy-chewed table needed a redo. Then I continued by decorating some night tables. A plug for shops in downtown Cambridge: The Blue Awning has wonderful paints for these projects besides decorative stamps and transfers."



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Alison Buczek

“Aside from unpacking boxes (I am now officially a Floridian), I have been observing nature here on Marco Island. Some of the same species live here as in Dorchester County, but their mating habits vary from the Eastern Shore ~ for instance the ospreys mate in late fall/early winter and by early spring the young are fledging. My favorite species to watch are the burrowing owls. They are a threatened and protected species here. These small, darling creatures dig their own burrows which can be up to 12 feet long, have lifetime mates and return to the same burrow each year during nesting season (February to July). The island recently called on local artists to paint ugly utility boxes with beautiful scenes. Here is one featuring the burrowing owls!”



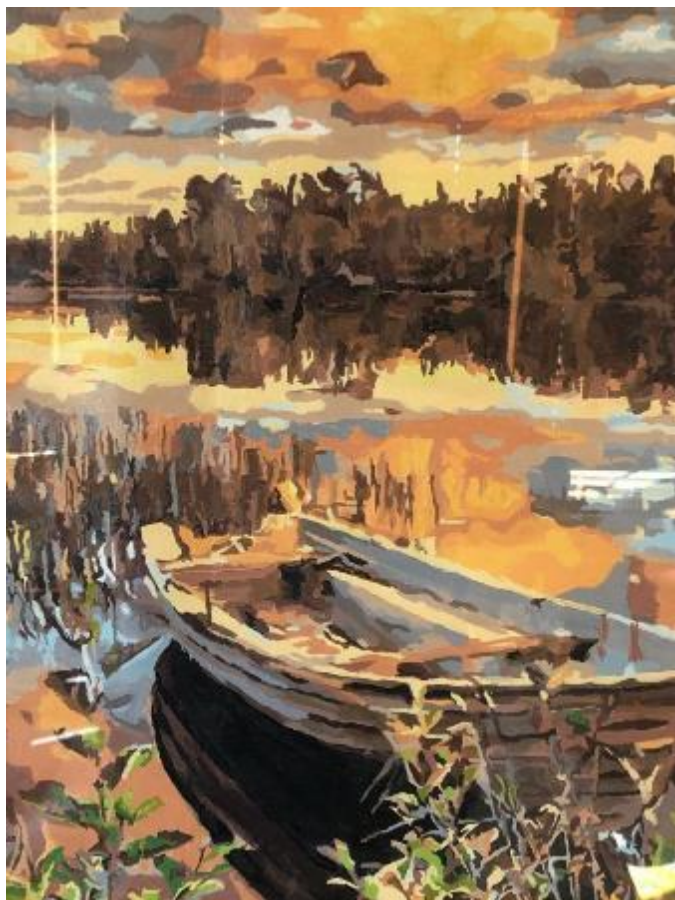
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Linda Easter

"I've enjoyed working on these paint-by-number paintings during Covid 19!"



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Judy Slaughter

“Well, although the National Garden Clubs Flower Show and convention was postponed due to Covid, they did have a virtual Flower Show. It was fun to participate and I learned a lot about how to photograph a design to show all sides and measurements. Here is my underwater design and the photos to prove the dimensions. I did not win, place, or show or even honorable mention but there was no pressure! I was so surprised when I received this certificate for my participation!”



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Right view



Left view

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Some truly amazing photos of an emerging Monarch Butterfly from Miriam...



Kay Karminski arranged another pit beef sale to benefit Dorchester Garden Club in August!



Over the years, Kay has so generously arranged for these sales that help generate funds for the DGC and club members have also generously given their time to help make them successful.

Sue Jones, shown here, is all masked up to help with the August sale!

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Civic Improvement

Despite the challenges of the pandemic, David Adams and the Civic Improvement team of Ivy Leaguers have been busy at work, keeping Dorchester beautiful... Some photos of their recent work at the Heron Garden...



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And of course, Cookie has been very busy collecting donated bulbs from members to help beautify all of the public gardens that the DGC supports! She sends thanks to all who have contributed and invites anyone who has not to consider donating from their gardens or purchasing bulbs if you can help!

Hopefully, in 2021 we will be able to generate some major publicity about the club's hard work in supporting these gardens, as well as the beautiful plaques that have been placed in the gardens.

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The Energizer Bunnies were at it again despite Covid 19

Building on Jeanne's comments in "From the President", including our Mari Stanley's rave reviews about the Flower Show event, here is a September 30th Facebook post from Sylvia Deck about DGC's amazing Judy Slaughter and Susie Middleton...

"A huge shout out to Judy and Susie for all of their hard work for the Flower Show School. This week in Bowie, they are the gracious leaders of this school along with their team. They are helping the students who want to become judges do what they need to do. They are assisting those of us who are doing designs in the various rooms to be point scored and they still manage to smile and be gracious. They are the eternal fountains of youth. I don't know when these two sleep but they are truly amazing. My hat is off to them for another outstanding job. As I type this post through bleary eyes that could use some more sleep, I believe they are the energizer bunnies." Well, Sylvia, DGC couldn't agree more!



Couldn't find a photo from this September show in Bowie, but did find this beautiful pic of Judy and Susie from a previous State Flower Show School!

“Diggers in the Kitchen” Recipes

Some tasty Recipes shared by club members to help combat the Covid 19 stay-at-home blues!



Mari Stanley's Cucumber Soup

CHILLED CUCUMBER SOUP WITH YOGURT AND HERBS

Ingredients

- Approximately 2 1/4 pounds cucumbers, halved and seeded - 1/2 cup finely diced and reserved, the rest coarsely chopped
- 1 1/2 cups plain Greek yogurt (I use nonfat)
- 3 tablespoons fresh lemon juice
- 1 small shallot, chopped
- 1 garlic clove
- 1/3 cup loosely packed dill
- 1/4 cup loosely packed parsley leaves
- 1/4 cup loosely packed tarragon leaves (if you have it, otherwise add a little more parsley)
- 1/4 cup olive oil, plus more for drizzling
- Salt
- Freshly ground white pepper

Directions

Step 1

In a blender, combine the chopped cucumber with the yogurt, lemon juice, shallot, garlic, dill, parsley, tarragon (if using) and the 1/4 cup of olive oil. Blend until smooth. Season with salt

and white pepper, cover, and refrigerate for at least 8 hours or overnight.

Step 2

Season again to taste just before serving. Pour the soup into bowls and garnish with the finely diced cucumber (a little paprika for color, optional) and a drizzle of olive oil.

Topped with grilled shrimp and served with avocado toast this soup makes a deliciously refreshing light supper!



Zucchini Lasagna

This hearty, healthy and delicious recipe found on the internet is gluten-free, low-carb and keto-friendly. Most importantly, it's a great way to use some of your surplus zucchini if you still have any!

Ingredients:

4 large zucchini
2 pounds ground beef and 24 oz. tomato pasta sauce (or see recipe below for a delicious homemade Bolognese sauce that can be used in this and other pasta recipes)
15 oz ricotta cheese
1 cup shredded parmesan
1-1/2 c. mozzarella cheese, grated
1 egg
Salt & pepper to taste
Fresh parsley and basil, chopped

Directions:

Preheat oven to 400° F. Slice the zucchini lengthwise into thin slices (a mandoline is helpful here); it is not necessary to pare the zucchini. If the slices are too thick, they will not cook adequately. Set aside.

If not making the homemade Bolognese Sauce below, add the above listed ground beef to a large pan and cook over medium-high heat. Break down the beef with a spatula

and pan fry until browned and no longer pink. Pour pasta sauce over beef, stir and remove from heat.

In a medium bowl, make the cheese mixture by stirring together the ricotta, parmesan, egg, salt and pepper.

Spread ½ cup of Bolognese sauce onto the bottom of a 13x9-inch casserole dish. Add zucchini slices on top of sauce placing them side by side or overlapping.

Top the zucchini with half of the remaining Bolognese sauce and then spread half of the cheese mixture on top of that, spreading evenly. Add half cup of grated mozzarella cheese on top of the ricotta, along with a sprinkle of fresh basil and parsley. Repeat these layers one more time. Top the lasagna with a final layer of zucchini slices, a sprinkle of chopped herbs and a ½ c. of mozzarella cheese.

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Place the lasagna in the pre-heated oven and bake for 40-45 minutes, checking to be sure the zucchini is fork tender. At the end of cooking time, broil for a couple of minutes to get a nice golden top.

Bolognese Sauce

Ingredients:

1 lb ground beef
10 beefsteak or 12-13 Roma tomatoes*
1 onion, diced
3 cloves garlic, minced
1 T. olive oil
1 t. dried oregano
2 T. tomato paste
2 T. fresh basil, chopped
1 t. sea salt
Pepper to taste

Directions:

Slice the tomatoes in half; remove core and quarter. Place in a food processor and pulse a few times until finely diced and almost pureed. Heat the olive oil in a sauce pan over medium heat and saute the onions for 2-3 minutes or until slightly translucent. Add the garlic and cook an additional minute. Add the tomatoes and oregano to the pot and simmer uncovered for 20-30 minutes or until sauce has thickened and much of the liquid has evaporated.

Meanwhile, cook the ground beef over medium-high heat until browned and cooked through. After the tomato sauce has reduced, stir in the tomato paste, fresh basil, salt and pepper. Add sauce to the ground beef and stir to combine. Adjust seasonings.

*If fresh tomatoes are unavailable, a combination of good quality, diced or pureed, canned tomatoes will work as well. Suggest 4-5 15 oz cans.



PEA SOUP WITH CRAB DUMPLINGS

Ingredients

- 2 tbsp olive oil
- 2 garlic cloves, chopped
- 1 medium white or yellow onion, chopped
- 1 1/2 tsp ground fennel seeds
- Large pinch or two of saffron
- 1/2 cup medium to sweet white wine
- Salt and pepper to taste
- 1 lb peas (or sugar snap pods cut into 1/2" pieces)

- Extra-virgin olive oil (optional)
- Finely chopped chives for garnish

For the dumplings

- 12 sheets 3 1/2" x 3 1/2" won-ton pastry sheets (available in the refrigerated section of Giant)
- 1 large egg (use 1 tsp of egg plus some milk to seal the edges)
- 1 cup lump crab meat plus extra for garnish
- Salt and pepper
- Pinch crushed red pepper flakes (to taste)

Directions

Heat the oil in a large pan over a medium heat. Fry the garlic and onion for 5 minutes, until softened but not browned.

Add the fennel seeds, saffron, and wine. Stir, then add 4 1/4 cups water. Bring to a simmer and cook, covered, for at least 45 minutes.

Meanwhile, lay the won-ton sheets on a wax paper-lined baking tray. Beat the egg in a bowl until smooth, then reserve a teaspoon of egg in a small bowl adding a little milk or water as required to seal the edges of the dumplings. Stir the beaten egg into the crab and season with salt, pepper, and crushed red pepper flakes. Place a teaspoon of crab mixture into the centre of each sheet and brush the edges with the reserved egg mixture. Fold each sheet in half diagonally to create a triangular parcel, and seal the edges with the tines of a fork. Chill until ready.

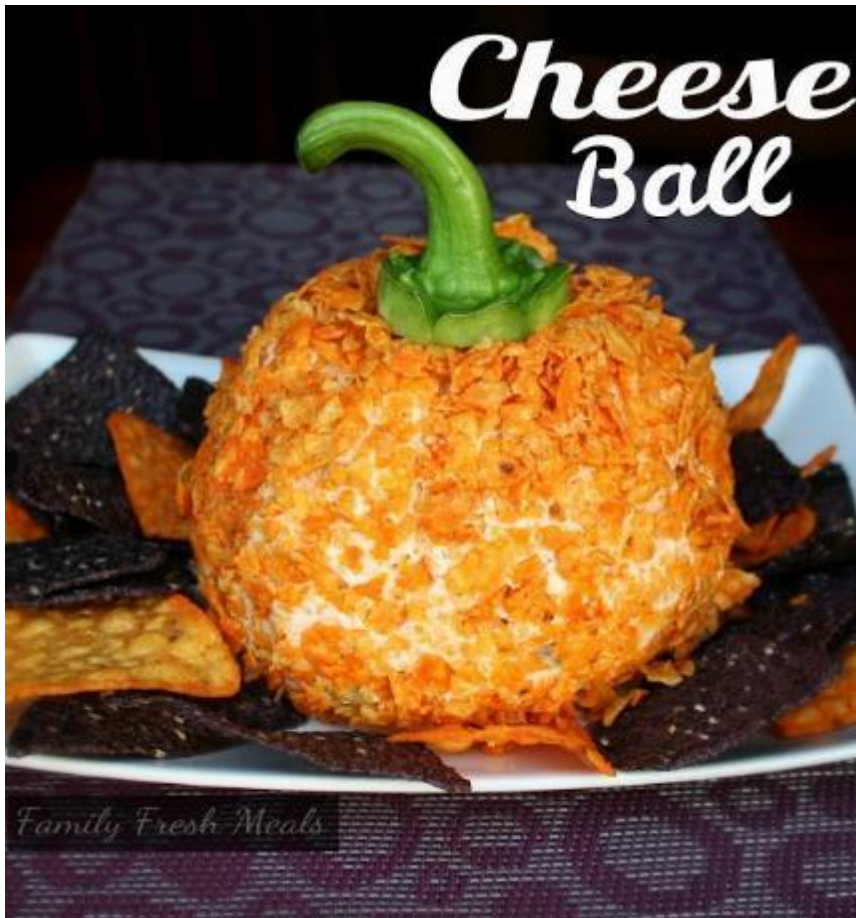
Strain the cooked broth into a clean pan and discard the solids. Add the peas, bring back to a simmer, and cook until crisp-tender. Blend until smooth and strain again.

Season to taste.

Bring a large pan of salted water to the boil. Add the won-ton and cook for 2-3 minutes, until they rise to the surface. Remove with a slotted spoon. Divide the soup between 4 bowls and top each bowl with 3 dumplings. Place a small mound of crab meat on top, and add extra-virgin olive oil if you wish. Sprinkle with finely chopped chives.

Pumpkin Cheese Ball, *shared by Bobbie Tamplin*

If you are a friend of Bobbie's on Facebook, you know she posts many amazing recipes. Here's a fun one for the season that sounds pretty easy and delicious!



Ingredients

- 16 oz cream cheese room temp
- 2 cups cheddar cheese
- 3 tbsp minced onion
- 3 tbsp salsa
- 1 tsp ground cumin
- 2 cups nacho cheese chips crumbled
- top of 1 bell pepper for stem garnish

Instructions

1. With a mixer, combine cream cheese, cheddar, onion, salsa and cumin. Mix until creamy.
2. Scoop mixture onto plastic wrap and use wrap to form a ball and chill for at least 2 hours.
3. When ready to serve, roll ball into the crushed nacho chips and place bell pepper stem on top.
4. Serve with chips, vegetables or pretzels!

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Mark your Calendars (Yes!)

... for a wonderful art show entitled "*Close to Home. Reflections of the Shore*" at the Dorchester Center for the Arts. The show features the works of DGC's Patti Hopkins, Carla Huber and Anne Allbeury-Hock and runs from October 2nd - 31st Thursdays-Saturdays Noon to 6 pm



Patti's painting "Duck Shack Pond" will be on display at the show

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It's Pumpkin time. Thought it would be nice to re-share some photos from Faye Phillips' 2015 Pumpkins and Succulents workshop...



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“There are always flowers for those who want to see them”

.... Henri Matisse

Speaking of pumpkins, I saw this on Facebook today from “Table for Two Please”. The page says that the hosts are a foodie couple who enjoy all things to do with food. I thought it was beautiful and so creative!



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Some sweet gardening posters/gifts

www.deprintes.com/stores/we-love-gardening

So okay, I'm spending way too much time online these days (!) but these spoke to me😊. For DGC's many fellow dog-loving members, thought you might especially enjoy the one on the right! The designs are also available as t-shirts and sweatshirts.

