



# March 2026 Newsletter

## 2025-2026 Executive Board

President: Nancy Nordin

VP Publicity: Lisa Hill

VP Programs: Beki Franchock

Treasurer: Diane DeVincent

Secretary: Lee Doyle

Past President: Susan Absher

Website:

[www.themilfordgardenclub.org](http://www.themilfordgardenclub.org)

Email: [milfordgardenclub-mi@outlook.com](mailto:milfordgardenclub-mi@outlook.com)



## A Note from your President...

### Nancy Nordin

It has been a busy past few months with all of the details and filings which needed to be done to dissolve the old Club and establish the new Club. I am awaiting responses from the Attorney General of Michigan who will determine if our petition to dissolve the old club will be accepted as filed or if they require additional information.

I am looking forward to our March 12<sup>th</sup> meeting. This will be the first general membership meeting for our new club, Milford Garden Club Association. At our meeting, we will hold a vote on the proposed slate of officers that was circulated by past president, Susan Absher. The officers of the Milford Garden Club, a branch of the Michigan Division of the WNF&GA have been acting in the capacity of an interim Board, it is important to put the new officers in place as soon as possible so that Club business will be officially handled by the newly elected Board. If you will not be attending the March 12<sup>th</sup> meeting, please email Susan Absher your vote on the slate of officers. Installation of officers will be held at our April meeting.

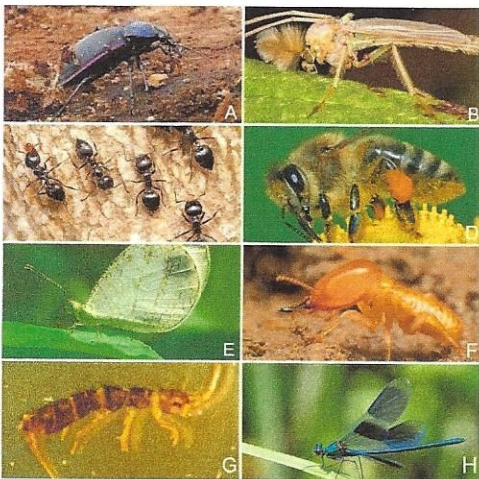
Many of us have discussed how we can increase the membership of our Club. The key to growth is attracting younger members, collaboration with other organizations, flexibility with timing to accommodate schedules of our members who are still working, and increasing the marketing and visibility of our Club. If you are interested in chairing a committee or have technical skills that may be useful, please let me or one of the other Board members know.

One other topic I would like for each of you to consider is the format of our monthly meeting. I have received several suggestions that the speaker for the meetings should present before our general meeting. We would have our social ½ hour from 6:30 to 7:00 then our speaker would present at 7:00 (a 45 minute or less presentation with a 15-minute Q&A). Our general membership meeting would start at 8:00. What are your thoughts on this change? Let me know.

Looking forward to seeing you at the March meeting.

Sincerely,

*Nancy Nordin*  
Interim President of Milford Garden Club Association



## March Meeting

**When:** March 12 @ 6:00 pm for social time & treats, 7 pm for business meeting and program

**Where:** Milford Senior Center, 1050 Atlantic, Milford MI

**Speaker:** Gail Morrell

**Program:** The Good, the Bad and the Beautiful Insects

See article on page 4 for more information.



## 2025 - 2026 Committees

- Community Outreach: Sue Grifor
- Devine Raffle: Sheila Myers
- Email Distribution: Lisa Willard
- Facebook: Lisa Willard
- Field Trip Coordinator: General Membership
- Garden Maintenance: Kathy Blackburn & Janet Kinney
- Garden Walk: Diane DeVincent & Janet Kinney
- Greeters: Beth Sciberras & Linda Becker
- Herbal Thyme: Shelley Dale & Bobbi Kuschel
- Historian: Anna VanHyfte
- Holiday Party: Sheryl Schroeder & Beth Sciberras
- Hospitality Coordinator: Sheryl Schroeder
- Membership/Welcome Packet: Terri Hardick
- Name Tags: Diane Craft
- Newsletter: Jackie Swenson
- Plant Sale: Deb and Rick Kollar
- Scholarship: Linda Sturgeon & Teresa Smith
- Sunshine: Kathy Barker
- Teacher Mini Grants: Linda Sturgeon & Teresa Smith
- Tea Time Group: Barb Amey
- Website: Sue Tompkins
- Yearbook: Brook Qualman
- WNF&GA (National): [www.wnfga.org](http://www.wnfga.org)

### Herbal Thyme

The March meeting topic is CARAWAY SEED/PLANT and will be held on Monday March 9th, 12 noon at Americus Coney & Grill, 167 S. Milford Rd. Please RSVP to Shelley Dale 248-568-8634 or Sheryl Schroeder 248-875-8474 (Substituting for Bobbie Kuschel) (call or text)



### Tea Time

mation.

No information provided. Contact Barb Amey for information.

### Guy Time

We meet at the New Hudson Inn on Grand River just east of Milford Road, the fourth Wednesday of every month at noon. We cordially invite you to join us for a drink, a sandwich, and to help solve all the world's problems. Gardening? Sometimes. Questions? Call/text me at 248-444-2743 Don Caley.



### Update On The Garden Walk

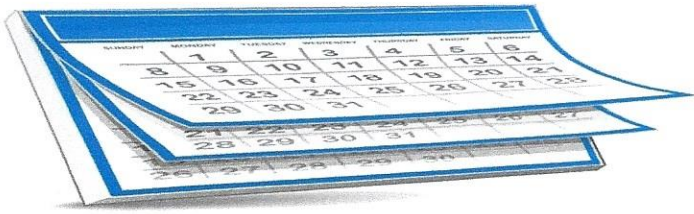
It will be here sooner than you think June along with the Garden Walk. We have 6 wonderful gardens in place with very enthusiastic owners. Most of the positions and committees are filled. Thanks to many returnees and new volunteers.

Our big empty and very important position is the signage. This involves the advertisement signs not the directional. The Coppersmiths have graciously offered to help with their expertise to those who volunteer.

Please consider helping with this extremely important job. You may reach me at [jskmustang@comcast.net](mailto:jskmustang@comcast.net)

**THE BEST GARDEN  
DESIGNERS  
TAKE RISKS.**

*JAMES VAN Sween (1935-2013)*



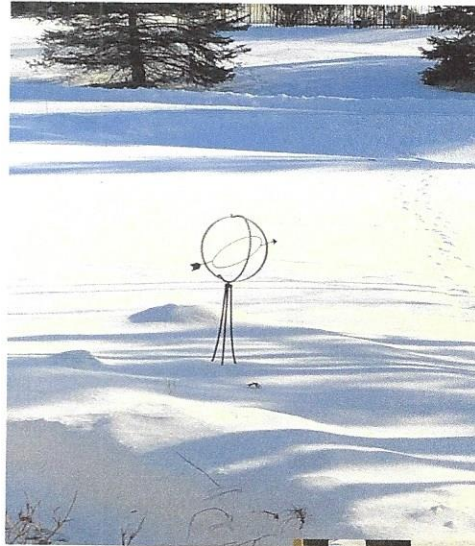
# Along the Vine

## Dates to Remember

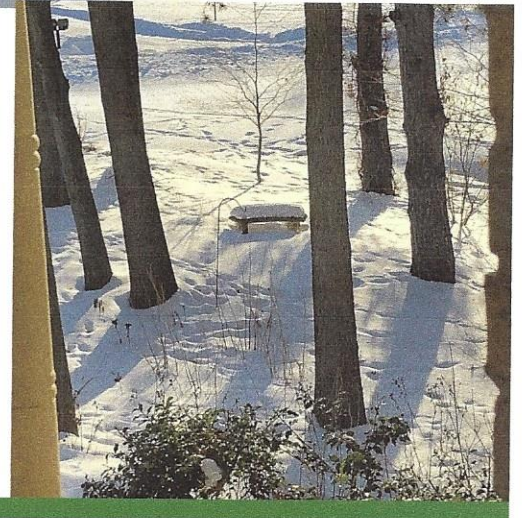
2026

- March 9, Herbal Thyme Meeting
- March 12, General Membership Meeting
- March 16, Executive Board Meeting
- March 26 April Newsletter Deadline
- April 9, General Membership Meeting
- April 20, Executive Board Meeting
- May 14, General Membership Meeting
- May 18, Executive Board Meeting
- June 6, Plant Sale
- June 11, Member Garden Tours and Potluck
- June 17, Garden Walk Preview & Potluck
- June 19 & 20, Garden Walk
- July 14, General Membership Meeting
- July 20, Executive Board Meeting
- September 10, General Membership Meeting
- September 21, Executive Board Meeting
- October 8, General Membership Meeting
- October 19, Executive Board Meeting

If you have seen anything in your garden or when wandering that you think would delight other gardeners please send pictures and a description to me at: [jacquelyn.swenson@gmail.com](mailto:jacquelyn.swenson@gmail.com)



I lived in northern Michigan for several years and have missed the beautiful snow cover since moving south. I found these views from my front door beautiful and peaceful. These were taken a day or so after the snow and show the tracks of deer and other small critters that roam my yard.



## Early Spring Pruning

### Plants to Prune in March

- Dormant Trees
- Summer Flowering Shrubs
- Any Remaining Perennials
- Ornamental Grass
- Hardy Evergreen Shrubs
- Any Remaining Perennials

### Plants Not to Prune in March

- Anything in Freezing Conditions
- Anything Ahead of Dropping Temperatures
- Trees and Shrubs that Bloom on Old Wood
- Trees Vulnerable to Silver Leaf
- Borderline Hardy or Tender Evergreen Shrubs



## Join us on March 12th for our next meeting

The program will be "The Good, The Bad and The Beautiful Insects" presented by Gail Morrell.

Gail started her garden maintenance business in 1991 and has since been landscape manager at a gated community with over 70 sites, as well as managing several estate gardens and individual gardens.

Gail is a past president of the Troy Garden Club and former Horticulture Chairman of the Michigan Division of the Women's National Farm and Garden Association (WNFGA).

Gails own garden has been featured on the Troy Garden Walk and on the SOCCRA healthy garden tour. Gail became a Michigan State University Master Gardener in 1991. Gail instructed at the Michigan School of Gardening from 1999 to 2008. In addition to her gardening work, Gail is currently an officer of the Association of Professional Gardeners, a group dedicated to educating gardeners and the public.



## Garden Maintenance

Greetings from Georgia. In case you don't know me my name is Janet Kinney and I am now in charge of Arthur's Park and the Senior Center gardens. Kathy Blackburn who has held this position and done a wonderful job will still be my right hand.

I would first like to thank all of you who have participated in the past, whether it was planting, maintenance, or clean up. They gardens could not have existed without your hard work.

What I would like is more help. The two gardens are the showcase of the Milford Gaden Club and a great addition for the Milford Millage. In my short time I have heard countless compliments from the public on their enjoyment of the gardens. What we do does make a difference. There are 2 things I'm asking of you:



First I need suggestions on what would take our gardens to the next level. Fall planting of Mums, Asters? More variety and or showier plants?

Second I would love to see more volunteers, especially new faces. The work is not hard when there are more helpers, nor does it take much time. The hours are flexible. There is no pay, but there is great reward in a job well done. Besides you get to play

in the dirt:) Thank you for your attention and I hope to hear from you when I return from Georgia.

Janet Kinney at [jskmustang@comcast.net](mailto:jskmustang@comcast.net)



## AROUND TOWN AND BEYOND



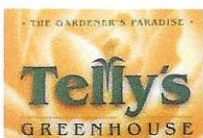
**March 20**, Tulip Giveaway Free Tulips with purchase

**March 21**, Spring Bulb Garden Workshop 11: am - 12: pm \$24.

**March 28**, Garden Bootcamp: 10:30 am The basics of Landscape Design, 1:30 pm Hydrangeas 101, 3: pm Garden Solutions

**March 29**, 12:pm The Basics of Lawn Care, 1:30 pm Q & A with English Garden Experts, 3: pm Planning for Planting

Register at: [www.englishgardens.com](http://www.englishgardens.com)



**March 7**, Houseplants 101 10: am Free

**March 14**, Salad School 10: am \$10.00

**March 21**, Mounted Staghorn Fern 10: am \$35.

**March 28**, Orchids 101 10: am \$10.

For information: 248-689-8735



**March 7**, Managing Garden Critters 11: am Free

**March 14 & 15**, Houseplant Weekend, All day Free

**March 14**, Houseplants for Every Space 11: am Free

**March 15**, Glass Terrarium Workshop 2: pm \$35.

**March 21**, Drought Tolerant Gardening 11: am Free

**March 22**, Gardening with Nature in Mind, 2: pm Free

**March 28**, Small Fruits, Big Rewards 11: am Free

**March 29**, Fresh Finds: New Plants for the Coming Season 2: pm Free



Join the Oakland County Farmers Market for the 2026 Cooking with *edobleWOW* demonstration series

**March 7**, Chef Frank Turner, Citizen Provisions 10 - 11 am

**March 21**, Chef Amber Poupore, Cacao Tree Café 10 - am



**March 21**, White Lake Oaks Spring Arts & Crafts Show 10: am—3: pm, White Lakes Oaks Golf Course 991 Williams Lake Rd. White Lake

**March 28**, Vernal Pool Stroll 7: pm - 9: pm Independence Oaks, 9501 Sashabaw Rd. Clarkston Cost \$5./ per person register at 248-858-0946 weekdays



Bogie Lake Greenhouse reopens March 1



**March 1, 8, 15, 22**, Maple's Sweet Story 11: am - 2: pm, Take a self-paced walk around the Farm's Greenspace to learn about Maple Syrup, Maple products will be available as well as pancake breakfasts

**March 29**, Spring Festival, Fun for all ages! Noon to 4: pm



For more information and to register go to:

<https://msu-prod.dotcmscloud.com/events>

**Hellebours orientalis** (common name: hellebore) are tough, shade loving perennials, also called Christmas or Lenten roses, that bloom in winter and early spring with cup-shaped, often nodding flowers.

Unlike other perennials, the large palmate leaves of Hellebores are almost always evergreen, truly an under-rated feature. They begin blooming in early spring, so they're a first source of nectar for pollinators. Flowers can last more than four weeks.



*This Article by Lori Heiden - AGL Hosta Garden was taken from the Tollgate Farm News*

# Herbal Thyme

Submitted by Sheryl Schroeder

Meetings are held the 2<sup>nd</sup> Monday of every month at 12 noon in the community room at Milford Public Library unless otherwise posted.

## February Herbal Thyme Meeting Summary

The group met at Dukes of Highland to discuss and share information on **cardamom**.

### **What is cardamom?**

Cardamom is a spice made from the seed pods of the cardamom plant, a close relative to ginger and turmeric that is a native to South India. The triangle-shaped pods are made up of spindle-shaped clusters of seeds with a thin outer shell that can be enjoyed both whole, or ground. The spice is frequently used in both sweet and savory dishes in global cuisines from India to the Middle East.

### **Health benefits (traditionally known for):**

- Aids digestion and helps reduce bloating
- May freshen breath (it's been chewed for centuries for this reason)
- Contains antioxidants
- Often used in warming teas to support circulation

### **Common Uses:**

- Baking: cakes, cookies, sweet breads, pastries
- Beverages: chai tea, coffee, hot chocolate
- Savory dishes: Indian curries, rice dishes, lentils
- Scandinavian baking: Cardamom buns and breads

### **Easy recipe ideas:**

- Cardamom sugar: Mix a pinch of ground cardamom into sugar for sprinkling on toast, muffins, or fruit
- Chai-style tea: Simmer cardamom with black tea, cinnamon, ginger and milk
- Cardamom shortbread cookies: adds a subtle, elegant twist
- Rice upgrade: Add a crushed pod or a pinch of ground cardamom to rice while cooking

### **Tip:**

If you can buy whole pods and grind the seeds yourself, it is much more aromatic than pre-ground.

# Herbal Thyme Recipes

*This month recipes submitted by Beth Sciberras*

## Fragrant Cardamom Cake

### Ingredients:

- 200g all-purpose flour (about 1 1/2 cups)
- 1 tsp baking powder
- 1/4 tsp salt
- 1 1/2 tsp ground cardamom
- 150g unsalted butter, softened (about 3/4 cup)
- 200g granulated sugar (about 1 cup)
- 2 large eggs
- 1 tsp vanilla
- 120ml whole milk (about 1/2 cup)
- 1/4 cup sour cream (optional)
- 2 tbsp coarse sugar (optional for topping)

### Instructions:

- \*Preheat oven to 350°. Grease and flour one 9-inch round cake pan
- \*In a medium bowl whisk together flour, baking powder, salt, and cardamom. Set aside
- \*In a large bowl cream butter and sugar together until light and fluffy (3-5 min)
- \*Add eggs one at a time into the butter mixture beating well after each addition.
- \*Add in vanilla
- \*In separate bowl whisk together milk and sour cream. With mixer on low gradually add the dry  
Ingredients in three additions, alternating with the wet ingredients in two additions, mixing  
until just combined after each. Do not overmix the batter.
- \*Pour cake batter into prepared pan. Sprinkle coarse sugar evenly over batter before baking.
- \*Bake 28-35 minutes
- \*Remove cake from oven and cool in pan on wire rack for 10-15 minutes. Then remove from pan  
onto wire rack to cool completely.
- \*Sprinkle with powder sugar before serving (optional)

# Swedish Cardamom Layer Cake

## Ingredients for the cake:

- 2 ½ cups (300g) all-purpose flour
- 2 tsps baking powder
- ½ tsp salt
- 2 Tbsp freshly ground cardamom or 1 ½ tbsp. pre ground cardamom
- 1 cup (226g) unsalted butter at room temperature
- 2 cups (400g) sugar
- 4 large eggs room temperature
- 1 cup (240ml) whole milk at room temperature
- 2 tsps pure vanilla extract

## Ingredients for cream cheese frosting:

- 8oz (226g) cream cheese softened
- ½ cup (113g) unsalted butter softened
- 4-5 cups (480-600g) powdered sugar sifted
- 1 tsp pure vanilla extract
- ½ tsp ground cardamom or to taste
- 1-2 Tbsp milk or cream if needed for desired consistency

## Instructions for cake:

- \*Preheat oven to 350°, butter and flour 2 9 inch round pans
- \*In a bowl combine flour, baking powder and salt. Whisk together
- \*In a large mixing bowl cream butter, sugar and vanilla together(3-5 min) then add eggs in one at a time
- \*Mixer on low, add in dry ingredients and milk alternating wet/dry until just combined.
- \*Divide batter into each of the 9 inch pans and bake 28-35 minutes.
- \*Remove cakes from oven and cool in pan for 10-15 before inverting onto a cooling rack to cool

## Instructions for icing:

- \*Beat together cream cheese and butter on medium speed (2-3 min)
- \*Add vanilla and cardamom mix another 30 seconds
- \*With mixer on low gradually add powder sugar until combined (2-3 min) If the consistency is to thick,  
Add in milk or cream 1 Tbsp at a time until desired consistency

## Cake assembly:

- \*Level your cooled cakes then place one layer on your serving plate. Spread about 1 cup of frosting on top of this layer. Add second layer and repeat the same process. Place cake into refrigerator 15-20 minutes to set. When cake has set add remaining icing to top and sides of cake.  
Garnish cake with a sprinkle of cardamom and chill at least 30 minutes before serving.