



# HOLBORN HERB GROWERS GUILD

Canfield, OH 44406

"A trowel in one hand and an herb book in the other."

## April 2026

### Important Dates

5<sup>th</sup> Happy Easter

11<sup>th</sup> Board Mtg. & Presidents Mtg.

21<sup>st</sup> HHGG Mtg.

25<sup>th</sup> Garden Forum

Spring Luncheon



### April Birthdays

2<sup>nd</sup> Bunny Pavlov

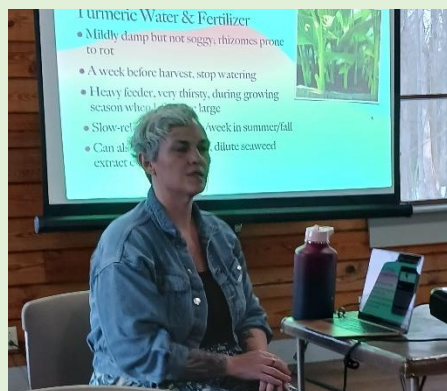
6<sup>th</sup> Claudia DiRienzo

26<sup>th</sup> Donna Wack

### April Hostesses

Holly Coleman and

Stephanie Ensley



Thank You to Dr. Rachael for a very informative presentation on Turmeric at our March meeting.



Thank you to our hostesses, Beth, Sandy and Denise for a very lovely St. Patty's Day spread!!



Tuesday, April 21, 2026

**5:00 PM Clean Up 6:00 Mtg.**

Summer Kitchen Gardens  
& Masters Pavilion Boardman Park

**APRIL MEETING Boardman Spring**

**Clean Up & Presenter 6:00** Dr. Colleen McLean, Assoc.

Professor of Environmental Studies at Youngstown State University. Join us to prepare the Boardman Gardens. Bring your tools. Should the weather not cooperate, we will reschedule the clean up but we will still have our meeting and presenter at 6:00. Watch your email for details if it rains.





## BOARD MEETING...

There will be a Board Meeting on Saturday, April 11<sup>th</sup>, beginning at 9:30-10:30 at the Poland Library. From 10:30-12:00, past presidents will meet. Those who are interested in attending the board meeting are always welcome. If you have questions, please contact President Lori at 330.519.9051.

## Important Information from President Lori...

At the April meeting, we will have a sheet for you to sign regarding the garden you are planning to work with. Please come prepared to make your selections. If unsure, we will work on placing you in a garden that needs extra people.

After the selection, the Canfield group will have a meeting sometime in April with Jaye and Bunny to go through the gardens. This may also be a good time to make your chart of your plants for those who have established gardens.



Linda and Sharlene will be in touch with the members that will be working in the Boardman gardens.

We are requesting a five-dollar lottery card, if you are able to donate, for the basket raffle for the plant sale. Also please check with Sonya or Teresa regarding any other donations for the raffles if you are interested.

If you have ordered geraniums please come prepared to pay at the April meeting, they are \$4.75 each.

HEAR YE, HEAR YE...

CLAUDIA WAS ABLE TO REACH THE ADMINISTRATOR FOR THE HOLBORN HERB GUILD GROUP FACEBOOK PAGE. YOU ARE ALL NOW INVITED TO BECOME MEMBERS. IT HAS BECOME PUBLIC. This has solved one of our issues and please invite those you know to sign up. Also please post. Any questions we can further discuss at the meeting. Remember we do still have a private group that Joanne Kaschek is the administrator.

# Herby Turmeric Rice

**PREP – 5MINUTES MINS**

**COOK – 25MINUTES MINS**

**TOTAL – 30MINUTES MINS**

Cuisine: **MEDITERRANEAN/MIDDLE EASTERN**

**SERVES – 6**

- □2 cups basmati rice
- □2 tablespoons [extra virgin olive oil](#)
- □1 medium onion, finely chopped
- □1 garlic clove, crushed or grated
- □1 teaspoon fresh ginger finely grated
- □1 teaspoon turmeric
- □2 1/4 cups [vegetable broth](#) or water
- □1/2 teaspoon Kosher salt
- □1 1/2 cups finely chopped, tightly packed fresh cilantro, dill, parsley, or a combination (optional)



## Instructions

- **Rinse the rice.** Wash the rice in cold water and strain. Repeat until the water runs clear. Rinsing removes starch from the surface of the rice resulting in fluffy and separate grains.
- **Sauté the aromatics.** In a medium non-stick saucepan set over medium-high heat, add the olive oil. When the oil shimmers, add the diced onion. Cook, stirring, until the onion softens and turns translucent. Add the garlic and ginger and stir until the aroma is released, about 30 seconds.
- **Add turmeric and rice.** Sprinkle in the ground turmeric followed by the rice and stir until evenly mixed with all the aromatics.
- **Add liquid and boil.** Pour in your cooking liquid and add Kosher salt. Bring to a boil.
- **Simmer the rice.** As soon as the rice comes to a boil, gently stir in the chopped fresh cilantro making sure it is evenly distributed throughout the rice. Then reduce heat to low. Cover tightly and simmer for 12 to 15 minutes, until the rice is tender and the liquid is absorbed.
- **Rest, fluff, and serve.** Remove rice from heat and leave covered for 10 minutes to allow the rice to steam. Uncover and gently fluff with a fork. Spoon into a dish and serve.

**THANK YOU Bobbie for sharing these two recipes as a follow-up to our Turmeric presentation.**

# Soft and Fluffy Turmeric Rice

BY: [BRITTANY MULLINS](#)

This vibrant turmeric rice is fluffy, packed with flavor, and comes together quickly in one pot. Made with basmati rice, turmeric, garlic, and onion, it's a delicious side dish for your favorite proteins and mains.

PREP TIME: 5 minutes

COOK TIME: 25 minutes

TOTAL TIME: 30 minutes

SERVINGS: 4

## Ingredients

- 1 Tablespoon [olive oil](#), or butter
- ½ cup yellow onion, finely diced
- 3 cloves garlic, minced
- 1 teaspoon salt
- ¼ teaspoon [black pepper](#)
- 1 teaspoon ground turmeric
- 1 cup dry basmati rice, rinsed
- 1 ¾ cups water, or low sodium chicken broth
- Fresh parsley, for garnish



## Instructions

- Heat medium saucepan over medium heat. Once warm add butter/oil, onion, garlic, salt and pepper. Sauté for 5-6 minutes or until onion is translucent and fragrant.
- Add turmeric and rice. Stir to coat rice in turmeric.
- Add broth. Bring mixture to a boil, then reduce heat to a simmer and cover. Cook for 15-20 minutes until rice has soaked up all the liquid.
- Remove from the heat and let rest, covered for about 10 minutes before fluffing with a fork and serving.

## Notes

- **Storing:** Let the rice cool completely before transferring it to an airtight container. Store in the fridge for up to 4-5 days.
- **Reheating:** Warm in the microwave with a splash of water or broth to help restore moisture. You can also reheat it on the stovetop over low heat, stirring occasionally.

THANK YOU Bobbie for sharing these two recipes as a follow-up to our Turmeric presentation.

# Earth Day

Earth Day is an annual celebration that honors the achievements of the environmental movement and raises awareness of the need to protect Earth's natural resources for future generations. Earth Day is celebrated on April 22 in the United States and on either April 22 or the day the spring equinox occurs throughout the rest of the world. The first Earth Day was held April 22, 1970. Here, Senator Edmund Muskie (a Democrat from the U.S. state of Maine) author of the 1970 Clean Air Act, addresses an estimated 40,000-60,000 people as keynote speaker for the first Earth Day celebrations in Philadelphia, Pennsylvania, U.S.A.



**EARTH DAY**

April 22



HAPPY  
*Easter*

Spring Luncheon & Networking  
Host: Mahoning Garden Club

April 25, 2026  
Registration 9:30am

A La Cart Catering, 429 Lisbon St. Canfield, Ohio  
Presenter: Meghan Reed – Trumbull County Historical Society  
Japanese Tea Garden



Brunch Menu:  
Yogurt Bar

Quiche Lorraine / French Toast Sticks  
Link Sausage / Bacon / Fried Potatoes  
Assorted Pastries / Fresh Fruit / Orange Juice  
Coffee / Tea / Decaf

Cost: \$25 Forum Members, \$30 Non-Members  
Open to the Public  
Paid Registration must be in by April 17th  
**NO LATE OR PHONE REGISTRATIONS**

Mail to Garden Forum, P O Box 503, Canfield, Ohio 44406  
No phone registration. DO NOT call Ala Cart  
For additional information call: Patti Gondol 330-727-2869  
Seating limited to 125

Name: \_\_\_\_\_

Garden Club: \_\_\_\_\_

Phone: \_\_\_\_\_

## Garden Forum Luncheon...

For those of you who are interested in attending this year's luncheon but did not receive the registration form because you missed the cut off date for joining Garden Forum, here is the registration form. You can still attend as a non-member at the cost of \$30. It's important we support Garden Forum as it's an asset to our community.



Welcome newest  
member...

Deana Bode (2026)  
8251 Stadler Avenue  
Boardman, OH 44512  
330.301.5765  
[deanalbode@gmail.com](mailto:deanalbode@gmail.com)  
November 25

Deana is a lifelong resident of Boardman and is a realtor. She loves gardening and learning more about it and looks forward to learning from HHGG.

Be sure to print out Deana's information and add it to your program guide in the directory.

## PLANT SALE UPDATE...

We will be having a basket raffle at our plant sale. If you would like to donate something, please bring it to the next meeting. It could be in the form of an item or a lottery ticket.

If you have any questions, please contact Theresa at  
330.717.4690.

Here's a quick herbal recipe you can prepare in just a minute to help you unwind in the evening.

### Ingredients:

- Chamomile (dried)
- Lemon balm (dried)
- Honey



### Steps:

1. Add 1 tsp chamomile and 1 tsp lemon balm to a cup.
2. Pour over hot water and let steep for 10 minutes.
3. Strain and add a spoon of honey.

### Benefits:

- Calms the nervous system
- Helps digestion
- Promotes restful sleep

*If you enjoy simple natural remedies like this, you'll find many more herbal recipes and traditional plant remedies in My Herbs Magazine.*

Thank you Claudia for sharing this recipe.