

Thumb Land Conservancy NEWS

May 16, 2016

Annual Garlic Mustard Pull – Dead End Woods Sanctuary Fort Gratiot Township, St. Clair County

Thanks to all who came out Saturday to pull Garlic Mustard at the Dead End Woods Sanctuary in Fort Gratiot:

- Brianna McGrath and parents – Brianna is our newest TLC intern from SC4, referred by Professor David Webb
- Kate Shaffer and kids – Kate is a new volunteer from Lexington
- Carol Marz and friend Judy Vandewarker – Carol works at SC4 and was referred by Professor Carrie Dollar
- John Fody – John is one of the top botanists in Michigan and a long-time protector of natural areas
- Ray Peltier, Jr. and kids – Ray donated our Peltier Beach Ridge Sanctuary to the TLC back in 2010
- Pam Dore and cousin Darla – Pam saw our flyer at the Saint Clair County Earth Fair and had even attended one of our Painted Trillium Tours long ago in the early 2000's

And thanks to those who offered support:

- Dorothy Craig - TLC Board Member – Thanks again Dottie for generously opening your home to all of us and providing some tasty lunch
- Cheryl Collins - TLC President
- Bob Collins - My dad, who again provided his potato and macaroni salads and grilled the hotdogs and hamburgers
- Tiffany Reagin - TLC granddaughter
- Terry Gill - TLC Board Member, who provided cupcakes



Left to right: John Fody, dad McGrath, mom McGrath (sorry I forgot their names Brianna), Brianna McGrath, Carol Marz, and Judy Vandewarker.

We are making progress on the Garlic Mustard, slow but sure. I was a little disappointed to see so many plants remaining near the dead end of Wilson Drive, where the invasion likely started, but the extent is drastically reduced from 4-5 years ago. I am planning to go out again and wrap up removal along the south boundary of the Sanctuary. I will let you know when I'm heading out, but anyone who knows Garlic Mustard is more than welcome to pull it any time you want. We have only until about mid to late June before seed pods start opening.

If you pull on your own, please take the plants with you and dispose in your yard waste pick-up, or if you are burning brush, throw the green Garlic Mustard in. Be very careful not to spread Garlic Mustard anywhere else. Right now there is much less danger, but in a few weeks the seeds will be mature. I have seen the plants survive up-rooted for weeks in a pile as the seeds ripened and the pods opened. I hate to see the organic material and soil go off to a landfill or contaminate a municipal composting operation, so I hope to develop a better method of handling the plants. We are open to suggestions.

I tried last year to get a local restaurant or produce store interested in taking Garlic Mustard for their own use or sale. I even contacted the Culinary Institute in Port Huron. But there was no

interest. Maybe someone has ideas or would like to try contacting some places. Other conservancies have had Garlic Mustard festivals featuring different food with Garlic Mustard. I wonder what Garlic Mustard wine would taste like. ☺

For the birders in our group, our list won't impress you too much, but we saw several Wood Ducks in a small pond at Dorothy's backyard, an Indigo Bunting, Rose-breasted Grosbeak, Cardinals, Crow, and heard Titmouse, a flycatcher (forgot the species), and a Black-throated Green Warbler.

Bill

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