



Sandscrest news, May 2026 – *The venerable front porch at Sandscrest faces the sunrise – yielding that elusive morning sun/afternoon shade for which every gardener yearns.*

During the Sands' residency, low boxes of flowers ran the porch floor's edge. Recently, enormous baskets of geraniums and vines that trailed to the tile below have marked the perimeter.

Heat and drought have brought another change. Baskets are full of lavender, marigolds, calibrachoa and sweet potato vine this time around. These plants like warm and dry – if that is what's ahead.

The farm's journey continues.



Tea Dates Set Through August

Guests whose spring and summer calendars are filling will want to take note. Sandscrest teas are now scheduled through August and reservations are being accepted for all four dates at (304) 277-3022.

Teas are **1-3 p.m.** on:

- **Thursday, May 14**
- **Tuesday, June 9**
- **Wednesday, July 15**
- **Wednesday August 19.**

These high teas -- \$35 per person -- are a meal. In addition to a selection

of teas, the menu includes scones, clotted cream, jam, five desserts and five savories.

Spots Available for Art Retreat

If you need some time away to concentrate on making your art, think about joining other like-minded artists at Sandscrest **June 21-25**. (Arrival at 3 p.m. Sunday, June 21 and departure after brunch on Thursday, June 25.)

We offer a five-day retreat with time and space to work on your own projects at your own pace but in the company of other artists. Beyond our buildings, Sandscrest offers almost 300 acres of open spaces for walking and dreaming. (See one of our favorite summer views below.)

Twice daily meals (brunch and dinner) made by cook Chris Villagna begin with dinner on Sunday and end with an event-wrap brunch on Thursday.

Lodging is optional, with Wheeling-area residents welcome to enjoy communal meals on site but commute rather than stay overnight. Overnight guests will have private rooms.

All-inclusive cost is \$650; with commuters paying \$450.

For more information contact Sandscrest at 304-277-3022 or Director Cheryl Harshman by cell at 304-280-3030.



Another Mystery Solved!

The small piece of quartz discovered amidst vintage sewing supplies and featured in the April newsletter, was a type of whetstone. Quartz can be used to sharpen needles and pins!

Here's a new mystery: Does anyone know the use of the finger-sized wooden utensils we recently discovered in a drawer?



Speaking of Drawers...

Friends of Sandscrest have been especially generous in the last year. Our furniture, lighting, rugs, linens, art and many other needs have been met. To the point we needed to up our organizational game to keep track of it all.

Fortunately, the main house is loaded with buffets and built-in storage units that the Sands installed here, there and everywhere.



We've grouped like to like, which is making it easier to rotate through seasonal decor and better use both the variety and entirety of what we have.

Can drawers of vintage napkins sorted by size, color and even fabric spark joy? The answer turns out to be yes.

Recipe of the Month: Sandscrest Goes Tropical

Here is an instant summer classic that wowed guests at a lunch in April. At Sandscrest, it was served with grilled chicken breasts marinated in a lime sauce, white rice cooked in full-fat coconut milk rather than water and dusted with lime zest, and a handful of tortilla chips.

This was originally sourced from *Hayden Recipes* on Pinterest.

Mango-Avocado Salsa.

- 1 large avocado, cubed
- 1/4 cup fresh cilantro, chopped
- 1 large mango, cubed
- 1/4 cup red onion, finely diced
- 2 Tablespoons lime juice, freshly squeezed
- 1 salt



1. Combine cubed mango and avocado (both need to be fully ripened) in a medium-sized bowl. Toss gently so that they are mixed but intact.
2. Add red onion, cilantro, salt and lime juice and lightly toss again – being careful not to mash the avocado.
3. Refrigerate up to two days, add more lime juice to brighten flavor if desired.



Happy Mother's Day, friends!

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