



Greenfield Garden Club Newsletter

September 2019

Vol. 27, No. 6

September Double-Header: Nasami and Quonquont

Fall Planting of Native Trees and Shrubs

Steve Jackson, Plant Coordinator at Nasami Farm

Wednesday, September 18, 6:30 PM

First Congregational Church, 43 Silver Street

Steve Jackson is a graduate of the School of Professional Horticulture at the New York Botanical Garden, where he also earned a landscape design certificate. He is currently the Plant Coordinator at Nasami Farm in Whately, which is part of the Native Plant Trust. In this free talk, Steve will be discussing the benefits of fall planting, and talking about native trees, shrubs and perennials with their various planting considerations. Questions will be encouraged!

Sponsored by Greening Greenfield



Tour Quonquont Farm in Whately

with Allison and Maida

Thursday, September 19, 5:30 pm

9 North St, Whately, MA

We have arranged a special tour of the farm with Maida Goodwin, Horticulture Mgr. and Allison Bell (amazing photographer among other things!). In addition to their orchards and flower gardens, they are stewards of 140 acres of meadows, forest, a spring-fed pond, and a sparkling brook. (Check out Allison's wildlife videos on Facebook!) After the tour there will be time for some shopping at the farm stand. Please bring a friend!! Carpool meets at 5 pm at Cherry Rum Plaza.



September President's Report

We're in that magical period that still feels like summer while starting to feel like fall! I hope you are enjoying the bounty of the season – blueberries, peaches, and now apples, as well as tomatoes, eggplants, and cabbage, among other delicious offerings. If you don't happen to grow them yourself, then you can find all these delicious offerings at your local farm stands, and farmers markets. I recently made 2 batches of Peach Salsa (see page 3) for the larder, and am trying out new recipes like blueberry lemon bundt cake. Yum! I have a horde of cookbooks, which I love thumbing through, but in a pinch, I find myself Googling new recipes to try. Both the salsa and cake recipes came from online sites, and are keepers! // We hope you will drop by the club's booth at the Roundhouse Sept 5-8. Bring your kids and grand-kids, as we are going to have an I Spy theme going on in addition to the Let Your Love Grow theme. Thanks in advance to all who have offered their time and/or their plants for this annual endeavor. See you at the Fair!



Lemon Blueberry Bundt Cake

UPCOMING EVENTS

Tues 9/3 4pm & Wed 9/4 4pm: Set-up the booth at the Roundhouse

Wednesday, Sept 18, 6:30 pm – Steve Jackson talk (see page 1)

Thursday, September 19, 5:30 pm: Tour Quonquont Farm (see page 1)

Monday, Sept 23, 6 pm - Steering ctte, 116 Bungalow Ave, Greenfield

Thurs, Sept 26, 6:30 pm – Fundraising Cttee – 252 Davis St – all welcome!

Sept 28/29: North Quabbin Garlic and Arts Festival (see below)

“Still Stinkin’ After All These Years!”

The 21st Annual [Garlic and Arts Festival](#) will be held on Sept. 28 and 29, 2019 in Orange, Massachusetts. Celebrating 21 Years of Peace, Love, and Garlic! This year’s festival happens to land at the end of the youth-led Global Climate Strike (9/20 – 9/27) with millions around the world participating. What great timing, as in addition to over 100 amazing artists, farmers, community organizations, and healers; three stages with fantastic music and performers; savory food and chef demos; and kid’s art tent, the “[Portal to the Future](#)” area has workshops and renewable energy inspiration all weekend. Workshops include starting a seed library, sustainable building materials, and youth activist presenters from the Sunrise Movement. The festival is a model of near-zero waste (last year there were TWO bags of waste for almost 10.000 people!) Check out [What’s New](#). Learn how [Volunteers](#) are critical to the Festival’s success and check out the [scheduled events](#). Visit the founders at the Seeds of Solidarity tent near the festival entrance. New admission: \$10/adults; \$5/students, seniors, EBT cardholders; kids 12 and under free. Your Saturday admission will also get you in on Sunday.



Fall Gardening for Pollinators

with Larri Cochran

Wednesday, October 2, 6:30 pm

First Congregational Church
43 Silver St, Greenfield, MA

Do you want to learn how to put your garden to bed in a way that creates winter homes for pollinators, and ensures that they have food in the spring? Larri Cochran, Master Gardener (VP of WMMGA), certified horticulturalist through Berkshire Botanical Garden, pollinator advocate and photographer will help you to ensure that your garden will provide all the right food and shelter for your local pollinators.

This talk is free and open to the public, and is offered by Greening Greenfield through their Planting for Pollinator’s Campaign. This campaign is dedicated to education and the restoration of healthy habitats and people. You can learn more by going to their website:

www.greeninggreenfieldma.org

Officers 2019:

President and Co-Newsletter

Editor:

Laura Schlaikjer

Vice President:

Marsha Stone

Co-VP and Co-Newsletter Editor:

Jan Adam

Treasurer:

Joanne Burns

Recording & Corresponding

Secretary: Annette Kilminster

At Large Members:

Evan Carrier

Pam Lester

Richard Willard

A Plethora of Peaches!

What are you doing with that big bag of peaches on your counter or in your fridge? Here's a favorite recipe of mine.

Peach Salsa – from the kitchen of Laura Schlaikjer

Have ready about 7 clean pint jars, lids, and rings, as well as your water bath canner. I also lay out clean dish towels to put the jars on, a wide-mouth funnel, jar lifters, pot-holders, knife and ladle. Skin the peaches and tomatoes by immersing them in simmering water for about 30 seconds and then plunging them into cold water to cool, then into a colander to wait for their turn under your knife.

Ingredients:

5c chopped Roma tomatoes, skinned (& seeded – optional)
9 c chopped skinned and pitted peaches
2 c chopped red onion
3 bell peppers – any color – chopped
2 jalapenos, diced
1 c white wine vinegar
½ c fresh cilantro, chopped
1/3 c honey
Juice of 3 limes
6 cloves of garlic, crushed or minced
2 tsp cayenne pepper
3 tsp cumin
Salt to taste

Directions:

Add all ingredients to a large stainless steel pot. Bring to a boil. Boil for 8 to 10 minutes. Adjust the seasoning (more cayenne, cumin, or salt).

Fill hot pint jars (I keep mine in the water canner at a simmer, taking them out when I am ready to fill them) leaving a half inch headspace. Remove air bubbles (run a knife gently around inside the jars), wipe the rim with a clean, damp cloth, and apply lids and bands.

Process in a boiling water bath for 10 minutes. I turn off the heat and take off the canner lid and let them rest another 5 minutes, then remove them carefully to the clean towels set up in a draft-free area. I love to hear the lids ping as one after the other seals.

Once they have cooled to room temp and all seals are set, I remove the bands & lids and wash/dry everything to remove my hard-water impurities. Keeping the jars hot before filling and putting them on towels in a draft-free location helps minimize any temperature shock that could break the jars.

Garden Tour 2020

We have 6 confirmed gardens for the tour next year. We have 7 other gardens who are “possibles,” which would get us to a total of 8 gardens! The tour will be on Saturday, July 11, 2020 from 9-4 with a rain date of Sunday July 12. Mark your calendars now!

Program Committee

In order to bring you, the membership, the best possible events, speakers, and garden visits, we need a strong Program Committee. If we can plan out 2020 in advance, we wouldn't need to meet that often. Right now there is not a viable committee. We need you to step forward! Please email the club [today](#) with your interest in helping to plan our activities!



Treasurer's Report

Balance as of July 15, 2019\$4,688.45

Income\$85.12

Interest (\$0.12), Dues (\$85)

Expenses \$62.65

Stamps (\$12.65); Bridge of Flowers (\$50)

Balance as of August 15, 2019\$4,710.92

All financial matters and membership dues should be directed to the club Treasurer:

Joanne Burns
14 Freeman Street
Greenfield MA 01301

OCTOBER NEWSLETTER DEADLINE:

Friday, September 26

greenfieldgardenclub@yahoo.com



Greenfield Garden Club

PO Box 309
Greenfield MA 01302-0309

MEMBER DISCOUNTS

These vendors have agreed to provide the listed discounts for members who show their membership card when making a purchase. We appreciate their support! Please respect their offers by remembering these generous discounts are for club members only and only when your card is presented.

Baystate Perennial Farm

36 State Road (Route 5/10), Whately
10% off regular priced plants

Chapley Gardens

397 Greenfield Road (Route 5/10), Deerfield
10% off regular priced plants and pond supplies

Greenfield Farmers' Cooperative (Agway)

269 High Street, Greenfield
10% anything garden related

Silver Garden Daylilies – 23 Picket Lane, Greenfield
10% off daylilies

Any vendors interested in offering our club member -gardeners a discount, please contact a member of the Steering Committee – thank you!!

LaSalle Florists

23 LaSalle Drive (Route 5/10), Whately
10% off regular priced plants

O'Brien Nurserymen – 40 Wells Road,

Granby, CT
10% off plants

Mill River Farm Market – Conway

Road/corner 116 & Rtes 5/10. S. Deerfield
10% off plants in Spring and Fall

Warm Colors Apiary

2 South Mill River Road, South Deerfield
10% off

Wilder Hill Gardens

351 South Shirkshire Road, Conway
10% off plants and consultations