



Greenfield Garden Club Newsletter

July 2023

Vol. 31, No. 7

Field Trip: Saint-Gaudens, Artisan's Park, Path of Life



**SAINT-
GAUDENS
NATIONAL
HISTORIC SITE**



PATH OF LIFE SCULPTURE GARDEN

Mark your calendars now for **Sunday, July 16th** for a day trip in the Green Mountain State. We will carpool (leave at 9AM) from Cherry Rum Plaza, Greenfield, for the 1 hour and 9-minute drive straight up Route 91 and across the CT River to [Saint-Gaudens National Historic Site](#) in Cornish, NH. We will spend roughly 2 hours there viewing their formal gardens, galleries, views of Mt Ascutney and the historic home of the sculptor and his wife. We will then drive 11 minutes north to Windsor, Vt and Artisan's Park, where we will have lunch at [Harpoon Brewery](#). After lunch we will head over to the [Path of Life Sculpture Gardens](#), which is also part of Artisan's Park. We will explore the 18 works of art on 14 acres illustrating elements that constitute human life. In doing so, we the spectators will be transformed into participants. If there is time, there are also several businesses in Artisans Park that are worth the visit: [SILO Distillery](#), [Artisan Eats](#), [Simon Pearce \(glass\)](#), [Blake Hill \(preserves\)](#), [Vermont Farmstead Cheese Company Market](#) and [Great River Outfitters](#). We expect to arrive back to Cherry Rum Plaza around 5:00-5:30 PM. Please RSVP to indicate your interest in this event to: greenfieldgardenclub@yahoo.com. We will work out the finer details with those who RSVP.

July President's Musings ~ *Laura Schlaikjer*

Dawn has broken today, the first day of July, but it's hard to tell with all the smoky haze descending on us from Canadian wildfires. I wonder if this will negatively impact the growing season? I am still dealing with voles, who are negatively impacting things like my parsley, which was recently chewed down to the soil line. It's so frustrating! My mother is plagued by chipmunks who have destroyed countless newly-planted perennials by dragging them down into their extensive tunnel system. It reminds me of the children's book [Muncha, Muncha, Muncha](#), and what Mr. McGreely has to do to try and thwart 3 bunnies eating his veggies. In the meantime, I hope to see many of you at an event this month! There are loads of gardens to see and events to attend. I am sure you also have plenty of weeding and planting to be done at home. I hope you can enjoy being outdoors, even with the "smog." If you retreat indoors, pull up our Better Homes & Gardens digital subscription to read! ~Laura



Thimbleberry in my garden

UPCOMING EVENTS

July, 2-3 – first of 4 Supermoons in a row this year!

July 6, 5:15pm – Steering Committee meeting

July 7-8 Westminster Cares (VT) 20th Anniversary Garden Tour

July 15 – trip to Williamstown Open Garden Days

July 16 (Sunday) – trip to Saint-Gaudens, Lunch, Path of Life Sculpture Garden

July 24-29 - NOFA Summer Conference

*Gardening is the art that uses flowers and plants as paint,
and the soil and sky as canvas ~ Elizabeth Murray*

[Yoga for Gardeners: Cultivate Strength,](#)

[Flexibility & Serenity](#)

6 Simple Yoga Poses to Prepare and Rejuvenate Your Body for Gardening Bliss

By Lindsay Miller (for Gardener's Supply)

These stretching and strengthening yoga poses are appropriate for beginners as well as experienced yogis. All of these poses are just as effective whether you're practicing outdoors in the garden or in the comfort of your living room. To ensure your safety and comfort, be gentle with your body and heed your doctor's directives.

Pose 1: Finger Flex and Shoulder Stretch

(Fingers/hands/arms/shoulders)

Pose 2: Upward Facing Dog (Chest/neck/shoulders)

Pose 3: Downward Facing Dog (Arms/shoulders/lower back/calves)

Pose 4: Upward Salute (Shoulders/neck/arms/core)

Pose 5: Extended Side Angle (Hips/core)

Pose 6: Seated Forward Bend (Upper and lower back/hips/hamstrings)

Click the link in the title to go to the full article with photos.

Click the link below to see a video of the poses on the Gardener's Supply YouTube page.

[Yoga for Gardeners: Cultivate Strength, Flexibility & Serenity - YouTube](#)

Don't forget to check out Margaret Roach's excellent **Monthly Garden**

Chores on her website:

<https://awaytogarden.com/category/chores-by-month/>

Supermoons in 2023: A [full moon](#) happens when the moon (in its monthly orbit) is on the opposite side of Earth from the sun. A full supermoon happens when the full moon happens at – or near – the time the moon is closest to us in its elliptical orbit. Fred Espenak's [full supermoon table](#) provides dates and distances for full supermoons in 2023. Contrast these moon distances to the average moon distance of 238,900 miles (384,472 km).

July 2-3: 224,895 miles (361,934 km) "Full Buck Moon"

August 1: 222,158 miles (357,530 km) "Full Sturgeon Moon"

August 30-31: 222,043 miles (357,344 km) "Full Blue Sturgeon" (the 2023 Blue Moon)

September 28-29: 224,658 miles (361,552 km) "Full Harvest Moon"

Officers 2023:

President/Newsletter/FB/Website:

Laura Schlaikjer

Vice President:

Marsha Stone

Treasurer:

Becky George

Recording Secretary:

Pamela McBride

Corresponding Secretary:

Eva Carrier

At Large Member/s: Nicki Shipman;

Michelle Tirrell

Greenfield Public Library
invites you to our

GRAND Opening

412 Main St., Greenfield, Massachusetts • Thursday, July 13, 2023
Festivities begin at 9:30 a.m. • Ribbon Cutting at 10 a.m.

O'BRIEN NURSERY OPEN GARDEN DAYS JULY 2023

June 30, July 1, 2 & 3 – *Lilium canadense*, not to be missed when in bloom.

July 7, 8 & 9 – We offer Hardy [Hydrangeas](#), that will bloom in your garden.

July 14, 15 & 16 – Discover our Dazzling [Daylily](#) Displays, for 2+ months

July 21, 22 & 23 – Hazy, Hot and Humid; Check out our Cool Ferns

July 28, 29 & 30 – [Heuchera](#), Foliage in many Color Variations.

Hours: Friday 10-5; Saturdays 10-5; Sundays 10-5 (On Above Dates Only)

O'Brien Nursery - 40 Wells Rd - Granby, CT 06035

860-653-0163

2023 Westminster (VT) Garden Tour

Westminster Cares is proud to announce the details of our 20th anniversary Westminster Garden Tour. Tour Dates are **Saturday July 8th and Sunday July 9th**. Gardens will be open from **10am till 3pm**.

Gordon and Mary Hayward's Westminster West gardens will once again highlight the Westminster Cares Garden Tour. Gordon and Mary helped start the tour in 2003, after a successful garden tour for the Yellow Barn Music Festival. "We love it," Mary says. "It's great to have everyone come by and chat. It's all volunteer, and that makes it great, too."

Tickets are \$16 or \$30 for two and are good for both days of the tour. Tickets are [available here](#).

The Westminster Center School garden, a working cut-flower farm and one other private garden in addition to the Haywards' will be on the tour. Several special programs are planned throughout the weekend. On Saturday there will be a puppet show by Sandglass Theater; and a garden design "Talk and Walk" with [Julie Moir-Messervy](#). On Sunday there will also be a bee-keeping workshop.

Entry to these special events is included with your ticket. You will be able to purchase tickets on the website, starting June 1st. They can also be purchased throughout the tour.

Eric and Ines Bass, founders of [Sandglass Theater](#), will present two short puppetry pieces Saturday at the Haywards' garden. One, titled "MUD," is a Vermont sort of story about a young man whose truck gets stuck in the mud. It's performed with song and guitar and, of course, puppets. The other is a crankie (a rolling sk/croll that tells a story in pictures) called "BIG PIG," also told with song, guitar, and a dance. These shows are for all ages.

"We really enjoy sharing what nature and we have created," Mary Hayward says. They planted 110 new plants this year. We revised it last fall; put in lots of compost. Mary, originally from the Cotswold region in England, and Gordon, from northwest Connecticut, were teachers who purchased the Ranney Farm, built in the late 1700s, in 1983. Both raised on farms, they treasure the long history of the property. "The house has been part of the life of the community for 200 years, so it's also a celebration of the history," Gordon says. The garden, begun in 1984, is based on the footprint and the remnants of the Ranney farm, including the milking parlor and a stone wall that ran to the silo. Their garden shed was originally a tobacco barn moved up from Connecticut River Valley.

As part of the tour, visitors can explore the first project in Windham County to establish a forested riparian buffer. The project, in conjunction with the Windham County Natural Resources Conservation District, is restoring a five-acre field to bird and wildlife habitat. The Haywards have been weeding out invasive species, and planting native species of trees and shrubs, alongside an existing wildflower garden.

Lunch and beverages will be available for purchase in the garden café under tents at the Haywards'. **Morning Star Perennials & Trees** will again have an array of unique and Vermont-hardy plants for sale at the Haywards' garden. For more information call or email our office:

802.722.3607

westminstercaresvt@gmail.com.



As we know, weather has been getting stranger, with more severe events and seeming less predictability. In western Massachusetts, this spring featured a deep freeze (25 degrees) in mid-May and a minor drought sandwiched between weeks of continuous intense and heavy rain. We are fortunate to have experienced only minor damage to our berries, unlike many fruit growers in the region, some of whom have endured near catastrophic losses. We encourage you to support them as you are able. For a variety of other reasons, our own Pick-Brings Your-Own season is going to be significantly curtailed this year. We will see what the future holds, but for now, let's get into the details:

Black currants: The black currants are looking pretty good and should be ready for picking by the second week of July - possibly sooner if the sun ever comes out and warms things up. As many of you know - because some of you have been coming up to the farm to pick black currants for years - these tart little beauties are loaded with goodness. Among other things, they are full of antioxidants which help protect the body against free radicals and boost the immune system. So come pick a few to see what all the buzz is about, or come and load up your baskets to fill your freezers with your winter medicine.

Black raspberries: Considered a tad too seedy by some but prized by others, our black raspberries are usually ripe by mid-July. We don't have many but add a pint or two to your pounds of black currants.

Blueberries: We have decided, provisionally, not to offer PYO blueberries this year and will instead give them to the Hilltown Food Pantry. It will be interesting to see how the season turns out. We have many fewer early berries but many more later ones. Unfortunately, past years' observations indicate that our beloved bird populations (especially the Cedar Waxwings) tend to descend on our cultivated bushes only after devouring our many native berries - thus usually leaving few late ones for us.

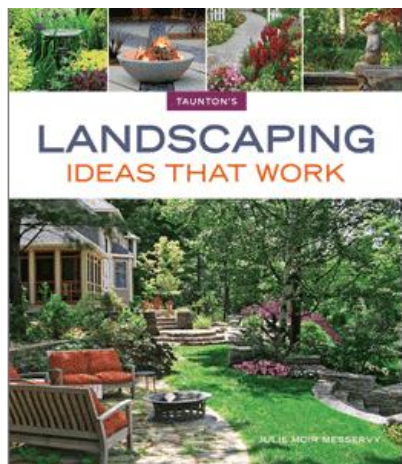
Fall raspberries: Ah, the benefits of a high tunnel, allowing better protection against undue cold and hard-hitting rains - so no weather damage to our raspberries. We would have preferred a hail storm, however, rather than endure the damage wrought by, apparently, a marauding animal, flattening and breaking the canes. Bear? (It seems like the damage would have been even more severe); Porcupine? (They do incredible damage to fruit trees); Rabbit? (It seems unlikely; more damage than they could inflict - but then, we've never met a marauding rabbit); Raccoon? Skunk? And why? There are no berries yet, not even green ones. Teenagers going for a joy ride? So, it is unlikely there will be any raspberries this year.

Aronia: Good news for all you aronia lovers out there (you know who you are): the aronia bushes are loaded with berries. Another nutrient-dense, powerhouse of healthy goodness, replete with Vitamin C, anti-oxidants and a bunch of good stuff Sam can't pronounce, aronia start to ripen by late August. Stayed tuned.

We will keep you posted via our newsletter, as well as on our phone message, as to when the berries will be ready for picking. Even then, it's always best to call before heading up to make sure we haven't been picked out for that day. **We are open Tuesday - Sunday 9-5PM 413 628-3980**

samandchar@bughillfarm.org

Julie Moir Messervy, of Brattleboro, VT, will be at the Westminster Garden Tour on **Saturday, July 8th**, for a Garden Walk and Talk. This will be an excellent opportunity to hear her, as she is quite well-known in the Landscape design field. She has written or co-written [many books](#) – some are illustrated below.



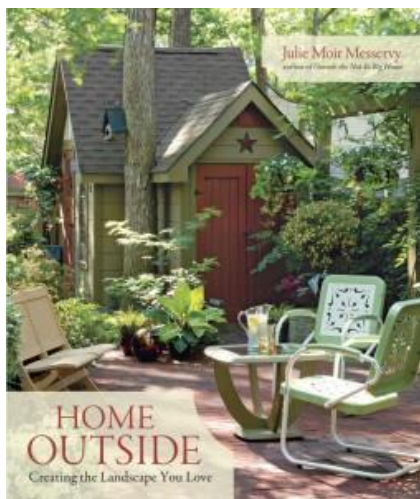
New Landscaping Ideas That Work

The most comprehensive source of inspired design ideas and practical solutions for all landscaping and outdoor living spaces. Pragmatic design advice as well as over 350 innovative ideas combine to give homeowners the only sourcebook they'll need to make smart design, buying, and installation decisions.

By Julie Moir Messervy

Taunton Press; 2nd edition (January 2018)

Paperback, 224 pages, 350 full-color photographs



Home Outside

Creating the Landscape You Love

By Julie Moir Messervy

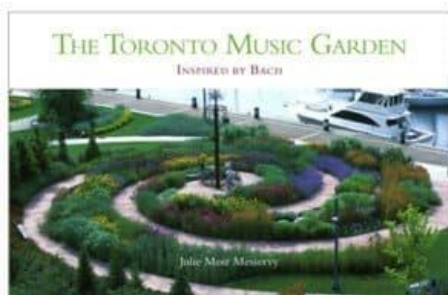
Photography by Randy O'Rourke

The Taunton Press—2009

– Named one of 2009's Best Gardening Books by *The Washington Post*

– An Amazon.com's Editors' Pick as one of the Top 10 Home and Garden Books of 2009

– Winner of the 2010 Garden Writers Association Gold Award for Best Book Writing

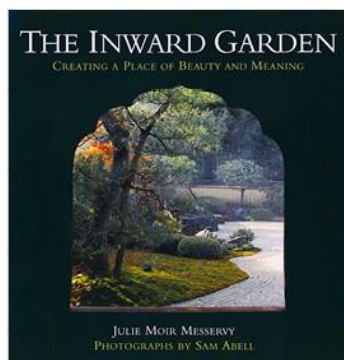


The Toronto Music Garden

Inspired by Bach

By Julie Moir Messervy

Julie Moir Messervy Design Studio—2009



The Inward Garden

Creating a Place of Beauty and Meaning

By Julie Moir Messervy

Photography by Sam Abell

Bunker Hill Publishing—2007

Little, Brown and Company—1995

Join us on **Saturday, July 15**, as we travel to Williamstown, MA to see [4 gardens](#) open to the public through The Open Garden Days program of The Garden Conservancy. Tickets are only \$5 per person, and available by calling 845-424-6500 (M-F 9-5). We envision 2 gardens in the morning, lunch in Williamstown, and 2 gardens in the afternoon. We could also rearrange that if anyone is interested in seeing the [Edvard Munch exhibit](#) at The Clark Art Museum. **RSVP** by emailing the club. (It's the day before our monthly event - the trip to VT – I am a glutton for punishment!)



WIT MCKAY. This is a garden with one foot in the wild. Surrounded by forest which is preserved in conservation and framed by an undeveloped meadow to the east and a clear rock brook to the south, it sits on the shoulder of the Taconic ridge to the west, with distant views of the Green Mountains. Masses of native ferns and a mature line of tall white pines mark the edge of the forest. Plantings around the house are anchored by peonies. *(click photo to read more)*



THE BARN. Gardens designed by Gerard St. Hilaire, and the pond area gardens designed by Ann McCallum. This is a hilly property gradually lowering to a pond with stone staircases on two sides. One staircase takes you past the waterfall and the other leads to a play area. The stone walls all around the property contain a profusion of annuals and an entertainment area with tall grasses as well as many regional flowering plants. *(click on photo to read more)*



ILONA'S GARDEN. This romantic garden, surrounding an old carriage barn, is divided into rooms to resemble the English gardens loved by the owner/gardener/garden writer/English professor. The tour begins with a sunken, walled garden that leads to a formal pool with an island waterfall, water lilies, and goldfish. A rustic pergola connects the water garden to a trellised, ornamental kitchen garden. A white garden, surrounding clumps of native birch, pays homage to Sissinghurst. *(click on photo to read more)*



328NORTH. This is a half-acre farm specializing in Asiatic vegetables, fruit, and specialty cut flowers. By implementing natural plus regenerative practices, Tu and Matt demonstrate how intensive hand-scale farming on half an acre can be rewarding and productive. Farmer/designer/chef Tu Le uses the farm as his lab for his events. Farmer/artist Matt Bertles uses the farm to build sculptures and infrastructure to support his partner. *(click on the photo to see additional photos)*

JULY RECIPE:

SUMMER PEA SALAD with UNEXPECTED DRESSING (Smitten Kitchen)

Ingredients:

¼ cup golden raisins
¼ cup white wine vinegar, warmed
2 TB minced shallot
1 1/4 to 1 1/2 pounds fresh summer peas (sugar snaps, snow peas, shelling peas or favas)
Kosher salt
½ tsp smooth Dijon mustard (optional)
3 to 4 TB olive oil
¼ cup chopped fresh mint
Red pepper flakes and freshly ground black pepper, to taste
½ cup toasted almonds (she uses marona), roughly chopped
2 to 3 ounces sliced or crumbled ricotta salata cheese



Make the dressing: Chop the raisins into rough bits and place in a bowl with shallots. Pour vinegar over and stir to combine. Let sit, cool, and infuse while you prepare the remaining parts of the salad. [Note: It is completely up to you whether you wish to cook sugar snaps and/or snow peas; both are delicious raw. For this salad, I cook the sugar snaps for 30 seconds to 1 minute but leave the snow peas raw.]

Cook your peas: Bring a medium pot of salted water to a boil. Prepare a large bowl of ice water. If using favas or shelling peas, remove them from and discard their pods. Cook favas in the water for 3 minutes; shelling peas for 1 minute, and sugar snaps and/or snow peas for 30 seconds to 1 minute. Scoop each out immediately with a slotted spoon and drop in the ice bath. If you choose to not cook your sugar snaps or snow peas, skip the pot and put them directly in ice water for 10 minutes for the best juicy crunch.

Once the peas are fully cold, drain and pat dry on a large towel. If you've used favas, they have one final step of preparation: You'll need to make a small slit with a sharp paring knife in the outer light green pod so that the inner dark green enjoyable part of the fava can slip out.

Finish the dressing: Add Dijon, if using, 3 tablespoons olive oil, salt (about 1/2 teaspoon Diamond kosher), freshly ground black pepper, and red pepper flakes to dressing and whisk to combine, tasting for seasoning and adjusting as needed. If you'd like it less kicky, add remaining tablespoon olive oil.

Assemble and finish: Transfer peas to a bowl and toss with dressing to taste; you may not need it all. Add more seasoning, if needed. Add almonds, cheese, and mint and toss once again. Eat right away.

Do ahead: Vegetables and dressing can be prepared and kept cool, separately, up to a day in advance. Mix only before serving.

This salad itself is very flexible; think of it as a template for a summer salad, no matter what kind of pod vegetables you have on hand. Feel free to use different herbs. Use burrata or a scoop of fresh ricotta or crumbled feta instead of ricotta salata; use avocado instead to keep it dairy-free. Use another nut or seed; add greens if you prefer salads with leaves. But I insist you try the dressing. It's going to surprise you and I can see it being a staple on roasted vegetables this winter.



Register now for the 2023 Summer Conference!

Online and in person at

Worcester State University

Worcester, MA

Online Monday, July 24 - Thursday, July 27, 2023

In Person & Online: Friday, July 28 & Saturday, July 29, 2023

Workshops

Join us to learn about:

- Soil health
- Livestock/produce integration
- Fair prices and wages
- Adapting for climate change
- Permaculture
- Agroforestry
- Low-input systems
- Food access
- Pollinator and ecosystem health
- Organic transitions
- and so much more!

CONFERENCE SCHEDULE			
ONLINE ONLY Monday July 24 - Thursday, July 27		IN-PERSON AND ONLINE Friday July 28 - Saturday, July 29	
MONDAY / ONLINE		FRIDAY / IN-PERSON AND ONLINE	
7:00-7:30 PM	Welcome & Updates on NOFA Regional Collaboration	5:00-7:00 PM	Dinner
7:30-8:45 PM	Virtual Keynote Panel	6:00-7:00 PM	NOFA Interstate Council Meeting (also Online)
TUESDAY / ONLINE		7:00-9:00 PM	Entertainment
5:00-6:15 PM	Workshop A, Workshop B	SATURDAY / IN-PERSON AND ONLINE	
7:00-8:15 PM	Workshop C, Workshop D	8:00-9:00 AM	Continental Breakfast and Welcome
WEDNESDAY / ONLINE		9:00-10:15 AM	Workshops (also Online)
5:00-6:15 PM	Workshop A, Workshop B	10:45-12:00 PM	Workshops (also Online)
7:00-8:15 PM	Workshop C, Workshop D	12:00-2:00 PM	Lunch
THURSDAY / ONLINE		12:45-1:45 PM	Caucus Groups
5:00-6:15 PM	Workshop A, Workshop B	2:00-3:15 PM	Workshops (also Online)
7:00-8:15 PM	Workshop C, Workshop D	3:30-5:00 PM	Fair
		5:00-7:00 PM	Dinner

The 2023 Extravaganza Break-Down

As was mentioned previously, the 2023 Extravaganza was a festive and successful event, and was helped along by Mother Nature and all the clear skies and sunshine she provided! Our vendors were also successful, with the plant sellers and the forged iron garden art garnering the most sales, complementing our own plant sale. Here is the breakdown graciously supplied by Becky, our Treasurer:

INCOME:

Plants and Donations: \$1,996.05
Bake Sale: \$308.50
Tag Sale: \$342.25
Drawing: \$87.00
Vendors: \$225.00
TOTAL: \$2,958.80

EXPENSES:

Rise Above: \$97.92
Diemand Farm: \$75.00
Warm Colors Apiary: \$92.80
Printing and volunteer supplies: \$156.04
Recorder Mini-Ad: \$68.00
TOTAL: \$498.76

TOTAL EXTRAVAGANZA INCOME \$2,460.04

We charged vendors on a sliding scale, depending on their sales. The suggested donation was \$25. Rise Above sold us some items at wholesale, but we agree that next time we will do donated goods only. Sweet Lucy's in Bernardston donated 2 dozen baked goods to the sale, as did many members. We thank Terry Atkinson for bringing her Dr Cookie display case which upped our game. We offered free coffee and a baked good to vendors towards the end of the event. We bought Diemand Farm compost at \$5/bag, and sold it at the going rate of \$8/bag. The farm was very grateful for our support, and we were the only place to buy their compost in town that day, saving people a trip to Wendell! Warm Colors Apiary could not be a vendor, but supplied us with honey and let us keep 20% of the sales. This year we wanted GGC volunteers to stand out, so we purchased bright orange t-shirts and white baseball caps at Michael's, along with some silk flowers and greenery, which were sewn onto each hat. We can re-use these annually for both the Tour and the Extravaganza. Thanks to the Extravaganza committee for all their planning: Jeanne Canteen, Celt Grant, Eva Carrier, Michelle Delisio, Terry Atkinson, and Laura Schlaikjer.



**NO LIFE
IS WITHOUT
DIFFICULTIES
NO GARDEN
IS WITHOUT
WEEDS**
C. L. Fornari

Treasurer's Report

Balance as of May 16, 2023\$6,929.78
Income\$3,459.01
Interest \$0.21; \$2,958.80 Extravaganza; \$500 repay cash set-up
Expenses \$868.98
\$500 cash box; \$97.92 Rise Above; \$75 Diemand Farm; \$92.80 Warm Colors Apiary; \$68 The Recorder; \$35.26
Balance as of June 15, 2023.....\$9,519.81
*All financial matters and membership dues should be directed to Greenfield Garden Club:
c/o Becky George, 61 Madison Cir
Greenfield MA 01301 **Questions?**
greenfieldgardenclub@yahoo.com*

AUGUST NEWSLETTER DEADLINE:
Sunday, June 30th
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 with membership

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