# Greenfield Garden Club Newsletter

**October 2022** Vol. 30, No. 10

## Get your Sweaters Out for the Annual Firepit Gathering!

**October Monthly Meeting**

Sunday, October 16, 2022

Starting at 2PM

41 Meadow Lane

Greenfield, MA

*Refreshments provided*

*RSVP so we can plan accordingly*

Please join us as we gather outside around the fire pit at the home of Marsha and Norm. Club member Charlie Olchowski returns for what has become our Annual Cider Tasting. Here is your chance to learn more about local (hard) ciders and heirloom apples. We will sample apples and ciders, all while listening to Charlie explain their various qualities, flavors and pairings.

A special added attraction this year will be local farmer and neighbor, Kyle Bostrom, who will discuss the Farms in the Meadows section of Greenfield. He has been farming in this area since 2002 and will offer many insights about what goes on in our neighborhood with the local farmers. There are about 10 - 11 different farmers using, renting and or growing crops in the triangle of the Meadows.

We're excited to offer this program with two very interesting and unique speakers.

## October President's Report ~ *Laura Schlaikjer*

Hello Fall! This newsletter might be shorter than usual since I am in CA to tag-team with my siblings as we care for my dad and step-mom. Covid is the culprit who has shattered their lifestyle. We now need to move them into a blended living care community, Susan first (dementia), and then my dad, who is 42 days covid positive, and who is still in the hospital. He is 90 and she is 80. I am not in tune with the natural progression of weather in MA, nor have I been able to keep track of events of interest in our county. I hope the basil is still hanging in there, and I need to get home to rescue the houseplants. I guess I retired just in time! I hope everyone is taking time to seek out local annual fall events, and that despite the drought your gardens have been productive. I am happy to report that the Club has won both the blue ribbon as well as the Cushman Award for our display in the Roundhouse at the Fair back in the beginning of September. We have an idea for next year and will be looking for additional ideas and new helpers. It's been a very stressful few weeks for me, and I look forward to relaxing around the firepit with many of you in just about a week. It's time to raise a glass and be thankful for our continued health! ~ Laura

# UPCOMING EVENTS

**Oct 8-9 –** Ashfield Fall Festival, 10-5 daily
**Oct 10 , 6 pm –** Steering Committee meeting
**Oct 16, 2 pm** – Oktoberfest around the fire pit (Sunday)
**Oct 21, 7pm** - Bernardston Unitarian Church benefit concert: 'Fortunate Sons Tribute Band' (Creedence Clearwater Revival) – for something fun!

*Wild is the music of autumnal winds*
*amongst the faded woods*
*~ William Wadsworth*

**Franklin County Fair: "Thrills to You in '22"**

The 2022 Franklin County Fair has come and gone, and hopefully many of you were able to attend one of the four days to enjoy the sights, sounds and food on offer. The club's entry in the Roundhouse garnered a first-place ribbon as well as the coveted Cushman Award. You can see both ribbons in the photo below. For this year, we experimented with raising the floor up to the level of the opening, and made a display that incorporated elements of the Fair to go along with the theme: "Thrills to You in '22." Our Ferris Wheel was glowing softly, as were the "stars" in the nighttime sky. We had a tractor display, a pile-up at the Demolition Derby with racing firetrucks and emergency vehicles, as well as a train ride, some monster trucks, racing pigs, and barnyard animals. Hopefully the children at the Fair enjoyed this scene. We have an idea for 2023 and hope you will join in the planning.

*Don't forget to check out Margaret Roach's excellent* ***Monthly Garden Chores*** *on her website:*
https://awaytogarden.com/category/chores-by-month/
Margaret's website is chockablock full of good gardening information. Make sure to check it out for great garden-oriented interviews too!

Mike's Maze – now open through November 6th!

Several Club members are planning a trip to Mike's Maze to enjoy the day and have lunch at the corn café. If you have not had the chance to visit – do check them out. It is much more than a simple maze, and this year it's movie-themed. You can even check out their beer-tasting schedule to sample your favorite brewery's offerings!

**Officers 2022:**

**President/Newsletter/FB/Website:**
Laura Schlaikjer
**Vice President:**
Marsha Stone
**Treasurer:**
Becky George
**Recording Secretary:**
Annette Kilminster
**Corresponding Secretary:**
Eva Carrier
**At Large Member/s:**
Nicki Shipman, and maybe you?

The new **Sugarloaf Gardens Loyalty Program** is here! Sign up today!

**Hills are Alive in Leyden**
**Sunday, October 9 – 9am – 3pm**

AJ Egloff returns to Avery Field (7 Brattleboro Rd, Leyden) with the Bob Cook Memorial Tractor Pull. Good food, fun kids' activities, music and more.

Visit the Leyden Historical Society artifacts and memorabilia display rooms at the town offices overlooking Avery Field (open 10am – 2pm).

Visit the town common as the United Methodist Church (15 West Leyden Rd) hosts their annual Arts, Craft and vendor sale.

## OCTOBER RECIPE: Peach Tomato Salsa

*From GGC member Mary Chicione*

**INGREDIENTS:**
10-12 cups roma/paste tomatoes, lightly pulsed in food processor
4 cups sweet peppers, diced or lightly pulsed in food processor
4 cups onions, diced, or lightly pulsed in food processor
1 cup (or less) jalapenos, with the seeds, minced
4 cloves garlic, minced
1 cup cider vinegar
1 TB salt
1/2 TB ground coriander (optional)
8 peaches, skins on, diced, or lightly pulsed in food processor
1/3 cup sugar (or more or less – to taste)

**DIRECTIONS**:
Bring diced tomatoes to a simmer and cook for a half hour or so. While the tomatoes are cooking, dice the peppers and onions and add them to the pot. Continue to simmer. Add the jalapenos, garlic, vinegar, salt, and coriander. Continue to simmer until the salsa is reduced and thickened (time will vary depending on the tomato variety's water content).
Prepare 12 pint jars for canning (you will likely have some extra). Bring water bath kettle to a boil and heat rings and (new) lids in a separate pot of water.
Add the diced peaches to the salsa just before beginning the jar-filling process. Stir the peaches into the salsa, taste, and quickly stir in sugar as desired. Begin filling jars. Wipe rims and screw on lids and rings.
Process in boiling water bath for 20 minutes. Remove jars to draft-free area to cool.

Here is a link to the original recipe from which Mary has adapted this one:
https://localkitchener.ca/2014/09/best-peach-salsa-recipe-canning/

**Composting** is possible in bear country. There has been an increase in bear-human interactions – Maggies's Farm & Apiary lost 3 hives recently - so it's important to take a few steps to discourage bears, and to manage your compost so it doesn't attract animals.

**Take down your bird feeders!** A bird feeder is hanging bear bait. Bears can smell bird seed from 1–2 miles away, so the best thing you can do to keep bears away is give up your bird feeding hobby and landscape with native plants that attract birds instead.

When composting, use **three times as many browns as greens**. This minimizes smells and speeds up the composting process.

**Browns include:** dead leaves, grass clippings, wood chips, sawdust and low-quality household paper products that are shredded or cut up, like tissue paper, egg cartons, paper towels, junk mail, newspaper, paper bags, and cardboard rolls.

**Greens include:** kitchen scraps, vegetables, and small amounts of fruits.

**Regularly turn your pile** so materials compost more quickly.

**Compost fresh scraps in an enclosed container** that would be challenging for a bear to open. Tumblers are especially challenging for bears to open.

**Do not add meat scraps or bones** to your compost pile. You can put these items in the trash, freeze them to drop-off for composting when you have enough, or bury them by pit-composting or trench-composting.

Deter bears by soaking a rag in ammonia and leave the rag in a plastic bucket next to your compost system. Bears' sensitive noses will be repelled by the ammonia smell, and they will stay away. Replace every 2–3 weeks. If you are managing your pile with browns and turning it regularly, and you have left the ammonia-soaked rag nearby, bears will not be interested.

## The Patience of Ordinary Things

*by Pat Schneider*

It is a kind of love, is it not?

How the cup holds the tea,

How the chair stands sturdy and foursquare,

How the floor receives the bottoms of shoes

Or toes. How soles of feet know

Where they're supposed to be.

I've been thinking about the patience

Of ordinary things, how clothes

Wait respectfully in closets

And soap dries quietly in the dish,

And towels drink the wet

From the skin of the back.

And the lovely repetition of stairs.

And what is more generous than a window?

From *Another River: New and Selected Poems*, Amherst Writers and Artists Press.

## About Bostrom Farm

'Terroir' is the taste of a food based on its soil, climate and farm system. It is a concept founded on the understanding that what you do the soil you do to your food, and by extension, to yourself. It is an acknowledgment that the land responds to the love and care of those fortunate enough to cultivate it.

It is with this ideal in mind that we farm our grassland plateau in the Green River Meadows of Greenfield, Massachusetts. Our farm is situated in the foothills of the Berkshires on rich alluvial soil that is high in minerals, providing structure and nourishment for plants to thrive in the New England Climate.

As stewards of this land, we have established a food system loop that maximizes the healthiness of our product and minimizes negative impacts on the environment.

The system is initiated by certified organic Jersey cows grazing, resting and ruminating amongst the perennial bluegrass and white clover pasture. The milk they produce provides sustenance for our calves and pigs, and is sold at local retailers.

As our animals progress through the season, their purpose in this loop is beyond creamy rich, organic milk and flavorful cuts of meat. The manure from our cows and pigs also provides valuable nutrients to the soil. The animals are winter-housed and reared on deep pine and straw bedded packs that capture the manure and its nutrients, holding it among the carbon stock pile of the bedding to be composted for later use on fields of vegetable crops. This compost provides fertility and life via soil organic matter. It holds water and nutrients, and aids in pest defense and – best of all - adds flavor.

Cherry Tomato Imitating a Swan

# Treasurer's Report

**Balance** as of August 15, 2022.....$8,654.03

**Income** .....$0.23
*Interest $0.22*
**Expenses**..... $0.00
**Balance** as of September 16, 2022 . $8,654.25

*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

**November NEWSLETTER DEADLINE:**
**Wednesday, October 26th**
**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