
THE FAIRFIELD GARDEN CLUB



Issue #6

May 15, 2020

VIRTUAL SEEDS OF WISDOM: TIPS AND QUIPS

“The sun was warm but the wind was chill.
You know how it is with an April day.
When the sun is out and the wind is still,
You're one month on in the middle of May.
But if you so much as dare to speak,
a cloud comes over the sunlit arch,
And wind comes off a frozen peak,
And you're two months back in the middle of March.”

— Robert Frost

From Whitney Vose: I heard and now share these apt words for today's world.

“From the waves of change you will find your direction.”



From Nan Nelson and Whitney Vose:

As we get to the high season for Ogden, I just want to remind everyone that you need to sign up on the **2020** Calendar. Beware, the old 2019 is still there— do not sign up on that! We are trying to figure out how to remove it. If you think you may have inadvertently signed up on the old calendar, please let me know. You can confirm your status by looking at the 2020 Calendar. Thank you.

Our honey bees are enjoying the pollen and nectar from the Ogden peonies in bloom.



Photo: Debbie Kouzoukian

From Barbara Geddes Wooten: Our friends in the Greenwich Dahlia Society are selling beautiful dahlia tubers on-line. They are all quite great varieties. The Greenwich Botanical Center is a non-profit. If you want advice on which ones to buy, email me.

<https://greenwichbotanicalcenter.org/horticulture-building/shop-the-greenhouse/>



From Whitney Vose: The picture on the left is an original chestnut tree from the Centennial that was planted at my home on Redding Road. It was moved to 4909 Congress Street when I sold my house and moved.

It was re-planted on the grounds of the daughter of a FGC member. The picture on the right shows how small it was when it was re-planted there about 6 years ago.



From Alloe Stokes: An award has been presented by the National Scenic Byway Foundation and is an outstanding achievement for the Merritt Parkway Conservancy. As long-time supporters of the Conservancy all FGC members should be justifiably proud of this 2020 Byway Organization Public-Private Partnership Award.

The next time one passes through Greenwich on the Merritt Parkway be sure to admire the Lake Avenue bridge restoration, especially the restored grill work of grape vines and bunches of golden grapes.

Thank you to the Fairfield Garden Club again for your continued support as we preserve and improve the Parkway for generations to come.



From Gabrielle Guise: Fairfield Garden Club RECIPE CORNER

Here's a quick, light dinner recipe that was originally written for tender bay scallops. I promise that it's just as delicious with sea scallops, shrimp, or one-inch cubes of halibut, swordfish, or any firmly fleshed fish. The tender herbs and citrus can be varied as well, so feel free to experiment. Try this over spaghetti tossed with just a bit of olive oil. The noodles will absorb the spooned-over sauce. You can pull together the entire meal in the amount of time it takes to boil the water and cook your pasta.

Scallops in Butter-Wine Sauce (serves 4, but can be halved for 2)

1/2 teaspoon freshly grated lemon zest (or lime or orange, if you prefer)
2 tablespoons chopped fresh Italian parsley (or curly parsley, basil, dill, mint, or whatever tender herb is on hand and strikes your fancy)
1 clove garlic, minced
2 tablespoons unsalted butter
3/4 pound bay scallops (or sea scallops, shrimp, or 1-inch cubes of any firm-fleshed fish)
1/4 cup dry white wine

Bring salted water to a boil, if serving with pasta. As water heats, mince garlic and set aside. Zest lemon and chop parsley, toss together in a small bowl and set aside. By now, your water should be at a good roll. Add pasta and cook to al dente (about 6 minutes for thin spaghetti). While the pasta cooks, melt butter in a heavy saucepan and sauté garlic over medium-low heat until golden (about 1 minute). Add scallops or other seafood and increase heat to medium-high. Cook, stirring gently, until just firm and no longer translucent (about 2-3 minutes). Transfer to platter with a slotted spoon and cover loosely with tin foil. Add wine to pan juices and boil until it is reduced by half (2 to 3 minutes). While wine is reducing, drain pasta and return to pot with a splash of olive oil (about 1 tablespoon). Stir gently to combine. Season reduced sauce with coarse salt and fresh ground pepper. Arrange pasta on a serving platter, arrange scallops over pasta, pouring any accumulated juices over the top. Pour butter and wine sauce over scallops and sprinkle zest and parsley mixture over the top to serve.



This next recipe is a total throwback. In college, I lived in my sorority house... which in rural New Hampshire was definitely NOT the swanky full-service situation of stereotype. Anyway, without a cook, but with a kitchen, a group of us rotated providing a weekly Tuesday night meal — two girls cooking for twenty. Since we each only cooked once each term, we really started pulling out all stops. I recall Eleni Daskalakis and I made a very elaborate Greek feast... with the hall phone cord stretched into the kitchen so her mom could coach us through the entire prep. But when we all decided to include dates and hire a DJ for a cooking group formal, we needed to keep things simple enough to have fun. Here's what we served as our main dish.

Honeyed Chicken (serves 4, but can be halved or multiplied indefinitely)

2 tablespoons unsalted butter

1/2 cup honey (or maple syrup, if you'd like)

1/4 cup mustard (a smooth dijon, or a spicy brown mustard — I like using whole-grain mustard for a bit of texture)

1 teaspoon coarse salt

1 teaspoon curry powder (you can skip this altogether or sub in smoked paprika if you prefer)

1 chicken (about 3 pounds) cut into pieces, each breast cut in two to even cooking time (this is also great on pork chops or salmon steaks)

Preheat oven to 375 degrees. While your oven warms, melt butter and let cool to room temperature. Combine butter with honey, mustard, salt, and curry in a good-sized bowl. Roll chicken pieces in mixture and arrange in a baking dish. Roast approximately 35-45 minutes until done. This is also great on the grill, with any reserved sauce brushed on as the meat cooks.



From Barbara Geddes Wooten:

'Spring'

Christina Rossetti

There is no time like Spring,
When life's alive in everything,
Before new nestlings sing,
Before cleft swallows speed their journey back
Along the trackless track -
God guides their wing,
He spreads their table that they nothing lack, -
Before the daisy grows a common flower
Before the sun has power
To scorch the world up in his noontide hour.

From Gabrielle Guise: "The Dirty Secret About Weeding: The most experienced gardeners know they must keep doing it. They know something else, too. It's easier if you can identify the enemy." The link from the NY Times is below.

<https://www.nytimes.com/2020/05/08/realestate/weeding-garden-identifying-weeds.html?referringSource=articleShare>



From Ann Franzen: I had a perfect outing to Hollister House which is open Wed. and Fri. from 1:00 to 4:00 and Sat. 10:00 to 4:00. Of course no more than 2 people together. Hollister House, 300 Nettleton Hollow Rd, Washington, CT.



From Claire Van de Berghe : Our beautiful Beds and Borders plants arrived last Tuesday to Peggy's barn as expected. Peggy, my daughter Alison and I unloaded and sorted. Members picked them up and all went well. Seems the hail and snow are behind us now so we can pot up and enjoy these beauties! Here are some photos that Peggy took of the delivery. Please share photos of your containers when you can and thanks again for supporting this fundraiser.



From Peggy Moore: This is the selection of planters that Alice Cooke gave to the club when she moved. The terra cotta pots are being offered to anyone who wants one or more. The 2nd photo also has three cement rectangular planters. We are hoping that someone will come up with a few thoughts about where in town we could place these and annually fill them with flowering plants. One thought is the History Museum or at a train station. They are heavy but pretty. Other suggestions are most welcome (perhaps a community center, somewhere in Bridgeport or Fairfield). Please contact Judy Urquhart with any ideas or if you would like one or more of the terra cotta pots. Thanks.

First Come, First Served!! Free Terra Cotta Pots - all sizes.

Also we are asking for ideas for where in town we could put the 3 rectangular cement planters (shown in the middle photo) to annually fill with flowers.



From Patti Spaght and Leigh Smith: The FGC Photography Committee thought you might be interested in the following two opportunities:

A free photography webinar is being presented by John Barclay. Many of our members heard him speak at a workshop in Hamden several years ago and enjoyed his presentations. Susie Brewer, our Zone II Photography Rep, sent us the following link:



Free Webinar: Dream - Believe - Create

May 19, 2020 at 3:00PM Eastern Time

I will be presenting my keynote lecture, Dream - Believe - Create on May 19, at 3:00PM Eastern Time.

This is a favorite lecture and one I have been presenting and modifying for 10 years. This is not a "how to" type presentation, rather a motivational/inspirational type.

My hope is to inspire you to create images that "make your heart sing."



Webinar Registration:

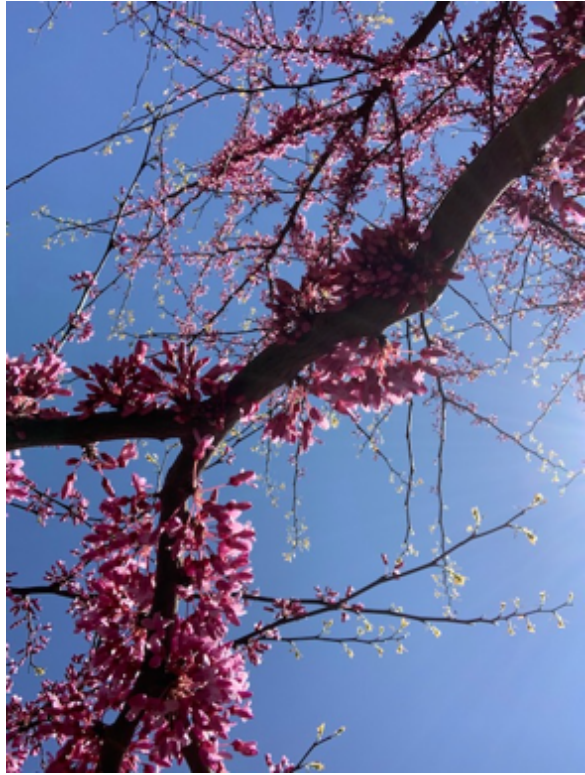
This event is being hosted by David Kingham on his NPN (Nature Photographers Network) website. Only NPN members can register for the webinar presentation, however, **If you are not a member you can sign up for a free 30 day trial below. No credit card required and no obligations!**

If you can't make the live presentation, not to worry! It will be available on demand the following day. Be sure sign up for the 30 day trail so you can watch it when you have time.

[REGISTER OR SIGN UP HERE](#)

Be sure to “attend” the GCA’s 2019 Virtual Annual Meeting Flower Show on the GCA website. Both the Photography Division and the Botanical Arts Division exhibits are spectacular and are not to be missed!

From Simin Allison: Some happy springtime photos from around town.



From Barbara Geddes Wooten:

<https://www.youtube.com/watch?v=xENZ1xRu0wI>

iNaturalist app we learned about last summer at Weir Farm from the National Park Rangers.

You can use your phone to identify a plant. It really does work. It uses photo matching as an identification tool.

I use it on our evening walks and it has helped me spot some unknown ornamental perennial that wintered over in one of my containers.

It told me it is *Aurinia saxatilis* or 'golddust' I got it at a local nursery last year (Reynolds).

It is useful, fun, not always fast, but truly a mini-encyclopedia. Try it.



