
THE FAIRFIELD GARDEN CLUB



Issue #8

May 29, 2020

VIRTUAL SEEDS OF WISDOM: TIPS AND QUIPS

From Alloe Stokes: Here is a picture of the restored Lake Avenue Bridge which got an award from the National Scenic Byway Foundation, given to the Merritt Parkway Conservancy which is supported by The Fairfield Garden Club. Just in case you don't get down to Greenwich soon since none of us seems to be going anywhere these days. It is truly beautiful.



From Whitney Vose: The popular Fairfield Museum's "Where's Walt" series will find Walt at Ogden House this coming Tuesday, June 2nd. He will be visiting the Dooryard Garden as well as touring the house.



Tuesday, 3:30 p.m.

June 2nd

Available: <https://www.facebook.com/FairfieldMuseum/live/>

From Candace Wagner: If anyone missed our May Membership Zoom Meeting and would like to see the Slide Show that was presented of many members' spring gardens, it is on the Website. TheFairfieldGardenClub.org. Go to Members Area and it is first on the list. The password is Mabel@1915. The pictures are wonderful.

From Laura Meyer : Inspiration from Instagram.

There has been so much new content on Instagram. I just thought I would share a few of my favorites and sure other members could add to this list.

- Central Park NYC-I don't know when I will get back to NYC and love seeing the stunning photos in this feed.
- The Flower Hat-A flower farm and design studio in Bozeman, MT. Great photos, workshops and more. They also have been advocating for flower farms that have been struggling during this period.
- Flower School NY-They have so much fantastic new online content including and classes and interviews.
- Lewis Miller Design-Sandy Bisset mentioned this, but I absolutely love his Flower Flashes. It is so much fun to follow him!
- Floret Farm-Their Instagram feed is full of great photos from their a flower farm in Oregon. They are actually becoming quite the brand with a 3rd book scheduled (on Dahlias) scheduled for Spring 2021 and a tv show planned for the new Magnolia network.
- Tiny Hearts Farm-Peggy Harwood told me about this. They have a flower farm in the Hudson Valley and feature great photos of their farm. I actually bought my Dahlia tubers from them this year.
- NYC Flower Market-They feature great historical photos of the Flower district. Fun to see!
- Flower Magazine-Feature great flower designers, gardens.
- Away to Garden-Edited by garden writer Margaret Roach. She currently has a series in the NYTimes. She does not post often, but love when she does including recent photograph of frogs not following social distancing guidelines 😊
- Frances Palmer-She was a recent FGC speaker and is a wonderful photographer. Check out the recent photographs of her irises .

Others I follow include: Phillipa Craddock, White Flower Farm, NYBG, Janice Parker, Broken Arrow Nursery, Kathryn Herman Design, Garden Conservancy The Land Gardeners, Wave Hill, Pixie Perennials, Brooklyn Botanic. I seldomly post, but love following others.

From Gabrielle Guise: Fairfield Garden Club **RECIPE CORNER**

Here's a quick, adaptable recipe for risotto. We all know what a great blank slate pasta can be, but arborio rice is just as handy. It can be the perfect answer to "what do I do with that leftover _____ in the fridge?"

Risotto

2 tablespoons olive oil
1 sweet onion or yellow onion, diced (a couple shallots work as well)
1 cup arborio rice
1/2 cup white wine (optional, though a nice touch)
1 32oz box chicken broth (I like Kitchen Basics)

Add-Ins (brought to room temperature)

6 oz shredded prosciutto
8 oz fresh or frozen peas
zest of one lemon
8 oz sugar snap peas, cut on the diagonal (blanched for 3-4 minutes to pre-cook)
8 oz shredded crab
zest of one lemon
1/4 teaspoon crumbled saffron threads (for Risotto Milanese)
any combination of leftover vegetables you have in the fridge

Toppings

4 oz grated parmesan, pecorino, goat cheese, etc.
3 tablespoons fresh chopped herbs (Italian parsley, dill, mint)
a splash of additional olive oil

Take your add-ins out of the fridge to let them come to room temperature as you prepare the risotto. Heat 2 tablespoons olive oil in heavy pot over medium heat. Sauté diced onion until softened (about 5 minutes) or allow it to brown a bit if you prefer. Add arborio rice and stir for about one minute. If making Risotto Milanese, this is the time to add the crumbled saffron threads. Add 1/2 cup white wine, if using, or add 1/2 cup broth. Stir. As wine or initial broth is absorbed, add additional broth approximately 1/2 to 3/4 cup at a time. No need to measure. While there's no real need to stir risotto continuously, you won't want to completely abandon it. Keep peeking every 3 to 5 minutes to check as the broth cooks in and add additional broth as needed, stirring before and after each addition. You're unlikely to need the

entire box of broth. Just check and taste for al dente doneness after about 20 minutes.

Just as the risotto is close to ready, stir your add-ins into the pot to warm them. Plate and serve with whatever combination of toppings appeals to you.

Spiced Irish Oatmeal

Looking for a family breakfast that you can largely make ahead? This can be assembled before you head to bed and baked in the morning. You'll just need to add about 10 minutes to the baking time if you're pulling this directly from the fridge. Add fresh berries or sliced stone fruit to make this a summery treat, or dried fruit or thin sliced apples in cooler months.

6 tablespoons unsalted butter
2 cups steel-cut Irish oats
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
6 1/2 cups boiling water
1/2 cup heavy cream (plus more for serving)
1/2 teaspoon coarse salt
1/2 cup Demerara sugar (plus more for serving)
flaky sea salt for serving

3/4 cup fresh berries, sliced apples, or dried fruit (optional)

Heat oven to 350 degrees. Butter a 2 quart shallow pyrex or other baking dish. Cut 2 tablespoons of butter into small cubes and refrigerate. Melt remaining 4 tablespoons butter over medium heat. Add oats and cook until they smell nutty and appear toasted (about 3 to 4 minutes). Add cardamom and cinnamon, stirring for 1 minute. Scrape mixture into buttered baking pan and stir in boiling water, heavy cream, and coarse salt. Add fruit if using.

This can now be refrigerated until morning or baked if you prefer. Bake at 350 degrees for 40 minutes. Remove from the oven and give the oats a good stir. Sprinkle Demerara sugar over the mixture and scatter reserved chilled butter cubes over the top. Return to oven for 15 to 20 minutes to glaze. To serve, sprinkle with flaky sea salt, plus more sugar and cream if you'd like.

From Barbara GeddesWooten:



Photo Credit: ©NancyMoon

Green Corridor Native Plant Sale!

You can order online now!

Come to Aspetuck Land Trust's first-ever Native Plant Sale. [See what's available.](#) Order online, and reserve your individual curbside pickup time - at our latest acquisition Gilbertie's Farm! - in two weeks.

Plus, as much as half of your purchase price will be a tax deductible contribution to the Aspetuck Land Trust!

Choose from:

- Native Garden Kits, with planting plans and directions. Everything you need to get started.
- Gilbertie's Organics native herb packs, for patio pots and planting. A group of six pollinating herb plants; Bronze Fennel, Mother of Thyme, Pineapple Sage, Broad Leaf Mountain Mint, Emerald Towers Basil, Forever Blue Lavender
- Native shrubs and native trees.

[ORDER NOW ONLINE](#)

Perfect time to plant. Partly tax-deductible purchase.

Thank you for making a difference!



From Patti Spaght and Leigh Smith: The GCA Photography Committee is bringing an exclusive photography webinar to the comforts of your home on June 9th! Whether you are a beginner iPhone photographer or an experienced shutterbug, join your fellow GCA members across the country for an exciting 1.5 hour Zoom webinar with instructor Colleen Miniuk. Colleen's expertise and unique style have made her a favorite among GCA photography study group attendees. Read [here and sign up now](#) to take advantage of this terrific opportunity!



presents

HUMAN PERCEPTIONS IN COMPOSITION

An exclusive online presentation for the Garden Club of America



June 9, 2020 at 4:00 PM EST

\$5/person

Time to throw out the composition rules! Learn how incorporating common human perceptions can help you make more powerful and meaningful photographs.



with

COLLEEN MINIUK

Outdoor Photographer,
Writer, & Instructor

Register at

WWW.TINYURL.COM/GCACOMP

From Barbara Geddes Wooten : Farmer's Markets

Fairfield Farmers' Market: No dates yet, will be on Sherman Green on Sundays 10AM to 2PM. Fairfield

Georgetown Market- Every Sunday from June 21st from 10AM to 2PM, Georgetown (Wilton)

Greenfield Hill Farmers Market- Every Saturday from 9:30AM to 1PM May 9 - October 31, 2020, Fairfield

Lachat Farm Farmers Market-Last Friday of every month beginning June 26th from 4PM to 8PM, Weston

Rowayton Farmers Market- Fridays 12 -5, beginning May 22nd., Rowayton.

Westport Farmers Market- Every Thursday from 10AM to 2PM- Westport

Wilton Farmer's Market- Opens Wednesday, June 3rd through October 28, 2020 Noon to 5PM. Held at 224 Danbury Road, Wilton Historical Society



From Barbara Geddes Wooten

Today
By Billy Collins

If ever there were a spring day so perfect,
so uplifted by a warm intermittent breeze

that it made you want to throw
open all the windows in the house

and unlatch the door to the canary's cage,
indeed, rip the little door from its jamb,

a day when the cool brick paths
and the garden bursting with peonies

seemed so etched in sunlight
that you felt like taking

a hammer to the glass paperweight
on the living room end table,

releasing the inhabitants
from their snow-covered cottage

so they could walk out,
holding hands and squinting

into this larger dome of blue and white,
well, today is just that kind of day.



From Peggy Moore: This might interest some of our members. It is a lovely greenhouse with a nice variety to select from. The video is nice, not sure if one can actually take the walk but it sure would be nice to see peonies, primrose and viburnum.



Staying Connected



Many community members have reached out and suggested we offer Shop-By-Appointment access to the greenhouse. Our greenhouse is packed full of the seasonal favorites you need to dig into your spring gardening projects, including geraniums, vegetables, various perennials, elephant ears and local honey.

How it works:

- 1) [Email](#) your appointment request: select a one hour slot on Monday, Wednesday, Thursday or Friday, 10:00 am - 4:00 pm.
- 2) Await confirmation from greenhouse staff for your desired time.
- 3) Invite up to three friends or family members to join you.
- 4) Arrive and shop!

[Email Appointment Request](#)

Bloom Cam Walk: Peonies, Primrose and Viburnum

All around the GBC and Montgomery Pinetum the sights, sounds and fragrances of spring are evident. Join us as we tour the Peony Garden, Colonel Montgomery's Primrose Garden and the Viburnum Grove.

Click the video to the right to begin the tour.



Viburnum abloom in the grove behind the greenhouse



Peonies blooming outside the main building.

Primrose planted by Colonel Montgomery in the early 1930s.