
THE FAIRFIELD GARDEN CLUB



Issue #9

June 12, 2020

VIRTUAL SEEDS OF WISDOM: TIPS AND QUIPS

From Barbara Geddes Wooten:

“The Rose Family” by Robert Frost

The rose is a rose,
And was always a rose.
But the theory now goes
That the apple's a rose,
And the pear is, and so's
The plum, I suppose.
The dear only knows
What will next prove a rose.
You, of course, are a rose -
But were always a rose.



From Ellen Gould: 2020 is an exceptional year for my roses.



From Gail Rogers: I was doing the WSJ Friday Acrostic, and the solution was this lovely quote from Gertrude Jekyll from her book *On Gardening*: "What is one to say about June. The time of perfect young summer. The fulfillment of the promise of the earlier months with as yet no sign to remind one that its fresh young beauty will ever fade. For my part, I wander up into the wood and say thank you God for June".

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 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 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 Stephanie Kodweis:

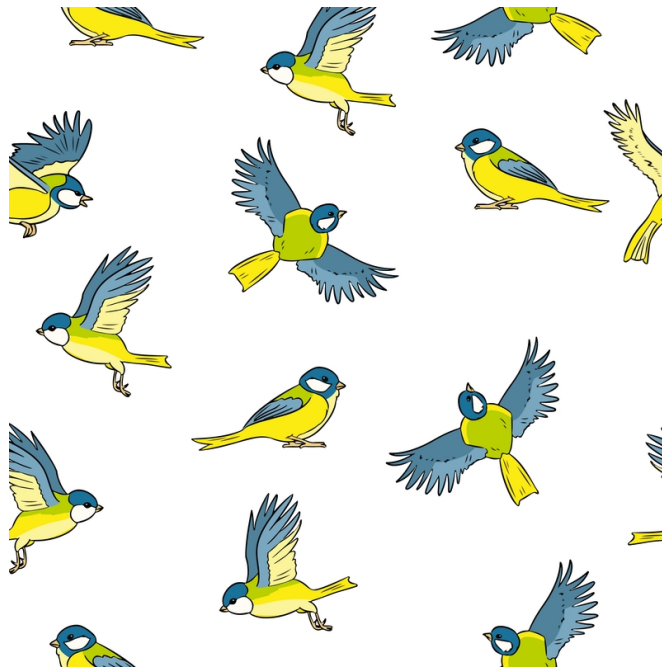
CT Audubon Center at Fairfield Nature Store

Monday – Saturday | 10 a.m. to 3 p.m. | 203-259-6305 ext. 109

Because of concerns about COVID-19, the Center building is closed and all indoor and outdoor programs are cancelled until further notice. Connecticut Audubon sanctuaries are open for hiking. Please keep a distance of at least 6 feet from other hikers and birders. We will be continually re-evaluating the situation and make decisions accordingly.

Important Nature Store Information:

Our top priority is keeping our customers and staff safe during these uncertain times. While the building is closed, Nature Store purchases can be made by appointment only, with payments made over the phone and contact-free, curbside pick up. [Please email the store manager, Jane Guenther](#), with any inquiries. Everything in the Nature Store is available for purchase, including a wide variety of bird seed and feeders. Keep us in mind for Father's Day gifts too!





Join us for Upcoming Adventures!

Time to upgrade your binoculars! Call Andy or watch [this video](#) for more info

Hello Travelers!

This week we started offering small group self-drive adventures, ranging from three to four travelers and one leader while following the social distancing guidelines put forward by the state. Everyone is asked to wear a mask when outside their personal vehicle and to observe a six-foot distance between each other.

We visited two of our most popular spots on modified trips, and had great times with stunning views of some of our recently arrived migrants as they set up their breeding territories. While many of the northern breeders have passed through, there are still many discoveries to be made!

This coming week, we have two more wonderful adventures planned. First is ***CT Audubon's Chaney Preserve*** on Tuesday, June 2nd. This trip is already sold out but will be offered again the following Tuesday (June 9th) for those interested in exploring with us! Second, we are exploring some of the ***Essex Land Trust properties*** on Thursday, June 4th. All trips begin at 7am and end after lunch at approximately 1pm. See below for some more upcoming Self-Drive Day Trips!

Also, don't forget about our overnight trips for the second half of the year! Give yourself something to look forward to as we get outside and explore.

Short trips such as experiencing fall migration at [Monhegan Island](#), [Block Island](#), and [Cape May](#) are perfect ways to get away with a small group. If the trip can't be run safely, it will be postponed all your funds will be secure.

Upcoming Self-Drive Day Trips (\$95 Members/\$105 Non-members)

June 2nd: *CT Audubon's Chaney Preserve* (sold out)

June 4th: *Exploring Essex Land Trust - The Preserve*

June 9th: *CT Audubon's Chaney Preserve*

June 11th: *Exploring Salem Land Trust - Woodland Warbler Preserve*

June 16th: *Exploring The Nature Conservancy Sanctuaries*

June 18th: *Exploring Salem Land Trust - Walden Preserve*

Why these locations? We're using this time to offer new trips to locations we've rarely visited before. Join us as we explore in search of hidden hotspots, rare breeders, and other exciting wildlife!

Keep an eye for more upcoming adventures, including a paddle/hike of Selden Island on the Connecticut River.



Photo of the Week!

Black-
and-
white
Warbler
Old
Lyme,

Connecticut

Black-and-white Warblers are common breeders throughout the state, quickly identified by their unique behavior and "squeaky wheel" song.

Photo by Jim Sherwonit

[Check our most recent newsletter for more upcoming adventures!](#)

Connecticut Audubon EcoTravel
P.O. Box 903 (30 Plains Road)
Essex, CT 06426

860-767-0660
ecotravel@ctaudubon.org

Summer camp plans are in flux everywhere. We've been forced to cancel ours. You may be worried about how your child or grandchild will have fun, learn about nature, spend time outdoors, and still be safe.

We have a solution we'd like you to know about:

Connecticut Audubon Adventures: The “Not So Bummer Summer.”

The "Not So Bummer Summer" is a new 10-week program of online *and* outdoor adventures, designed and run by Connecticut Audubon's highly experienced team of Summer Camp directors and educators. Your child can participate for all 10 weeks or for fewer if that fits your schedule.

The “Not So Bummer Summer” program will get kids outdoors for discovery in your own backyard. Kids will have adventures in learning that inspire a life-long curiosity in nature and science.

The program is for children ages 6 through 10.

**It runs Monday through Friday, 9 a.m. to noon.
June 15 to August 21.**

For information about scheduling and cost, [*visit the Connecticut Audubon Adventures home page.*](#)

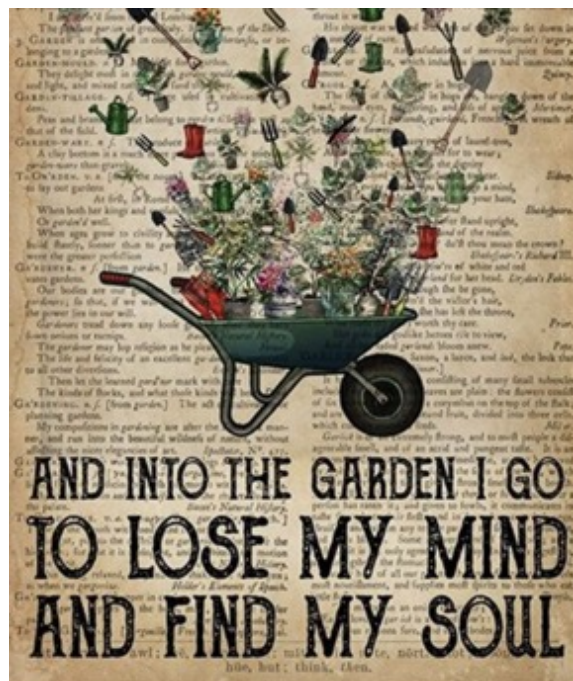
You know that our fun, time-tested camp programs spark curiosity and sharpen thinking skills.

This new summer program is adapted for your child or grandchild to have a similar experience, except at home. They'll experiment, explore, create art projects, learn citizen science, and share.

We invite you [*to look at our Connecticut Audubon Adventures homepage.*](#) You'll find an overview, FAQ, a sample daily schedule, a registration page, and more.

We think it's a great answer to the question: What are my kids going to do this summer?

From Susan Bonner: The chives in bloom is just about my favorite part of the vegetable garden.



The quote, generally attributable to John Muir actually reads “And into the forest I go, to lose my mind and find my soul.” But the variation above seems appropriate.

From Whitney Vose: My next-door neighbor looked out his kitchen window and saw this. Captured with his camera with a zoom lens (which made it a little out of focus). Still a moment caught. We have been seeing this fox and her mate running around with rodents in mouths. Probably feeding their cubs.



From Penny Ross: “Because it’s June, June, June!”
—“June is Bustin’ Out All Over,” Richard Rodgers, Carousel, 1945



Beds & Borders Cardoon collection



Rock Garden



Window boxes with lettuces, sugar snap peas and everbearing strawberries
(if you can beat the chipmunks to them).

From Sally Smith: On my Birthday recently Hugh gave me the gorgeous book pictured below, PLANT. Not only does it have a stunning cover, but its 300+ pages show outstanding works of botanical art from throughout history. The extraordinary beauty of plants is shown by artists from around the globe, and includes all media, from ancient stone carvings to medieval manuscripts and watercolors to photographs, sculpture and cutting-edge micrograph scans. The text includes the fascinating role of botanical art in our culture. I highly recommend the book. My TIP: Put it on your Christmas list this year!



From Virginia Dean: Good news for fans of Untermyer Gardens. Very small group tours are starting again on Saturdays and Sundays. In addition, there are some very special "guided golden hour" photography sessions and walks.

Garden Tours

The garden will be open on Saturday and Sunday for a limited number of 90-minute guided tours, with a maximum of ten people per tour. Tickets must be purchased in advance and go on sale at 7:00 am today, Thursday, June 11, 2020. This week we will be offering regular docent-led tours focusing on the history of the gardens as well as a docent-led horticulture tour, a tour with Conservancy president Stephen F. Byrns, and a new advanced horticulture tour with former gardener and current coordinator of education and outreach Jessica Norman.

Photography in the Garden

Photographers are invited to register for a two-hour guided golden hour photography session on Sunday at 6:00 pm. We will also offer an early photography walk on Sunday at 7:00 am. Participation is limited to ten people in each walk; tickets must be [purchased in advance](#)

From Barbara Geddes Wooten:

The Georgia Peach Truck returns to Gilbertie's

Friday, July 3 9:00 am to 10:30 am and again on Thursday July 30.

Pre order is now open (This is a great way to ensure guaranteed availability as well as skipping the long lines!) A 10% coupon code is available at checkout! Coupon code is **Peaches10**

Please make sure you select Gilbertie's as your pick up location from the drop down menu on the Georgia Peach website as well as which of the 2 dates you'd like to pick them up on. We can't wait for them to be here! YUM!

<https://georgiapeachtruck.com/preorder/>



**|Gilbertie's Garden Center
Friday, July 3 - 9:00 a.m.
until 10:30 a.m. and again on
Thursday, July 30 - 9:00 a.m.
until 10:30 a.m.**

**7 Sylvan Lane
Westport Ct 06880
203.227.4175**

www.gilbertiesherbs.com

Georgia Peach Truck returns with fresh peaches from the authentic Peach State!

Pre-order at georgiapeachtruck.com to guarantee contactless pickup.

10% discount available with store receipt. Details at georgiapeachtruck.com.

No walkup sales guaranteed. First-come, first-serve when available.

**PRE-ORDER \$46 PER BOX
GEORGIAPEACHTRUCK.COM**

Pre-order sales may close three days before following pickup date(s):

From Barbara Geddes Wooten: I'm still learning about Plant identification through iNaturalist.org. I'm learning on our daily walks about new plants in the woodlands that I do not know. New York Botanical has a challenge. You can use the app and add photos to their database. See below. It is called nybg.org/EcoQuest.

WHAT IS AN ECOQUEST?

EcoQuests, part of the [NYC EcoFlora Project](http://nybg.org/EcoQuest), challenge New Yorkers to become citizen scientists and observe, study and help conserve the native plants and animals of the City, using iNaturalist, an easy-to-use mobile App. The program is designed to capture photos and information about individual specimens, but sometimes our photos catch insects visiting flowers or birds eating fruits.

Documenting these connections can reveal hidden life webs. These connections inform conservation efforts to protect native plants and animals.

HOW DO I GET STARTED?

Each month, NYBG EcoFlora will announce a new Challenge where we need your help to document the wild flora and fauna of New York City by taking and sharing photos via iNaturalist, an easy-to-use mobile App.

1. Download iNaturalist App, or register at iNaturalist.org
2. Take photos for the month's EcoQuest Challenge
3. Post your findings on iNaturalist so they can be added to the [NYC EcoFlora Project](http://nybg.org/EcoQuest).
4. Check the [EcoQuest](http://nybg.org/EcoQuest) web page for updates and new challenges!



From Edie Blair: Photos from my garden.



From Claire Van de Berghe :

Homemade yogurt

Looking for something new to make at home since you've already mastered the art of baking sourdough bread? Make yogurt! Several years ago, I started making yogurt at home and now make it weekly. It is so easy and delicious, and does not leave you with loads of plastic to toss in your recycling bin.

Yogurt, like sourdough bread, is a fermented food. If you want to try more fermented food, make some kimchi or find a SCOBY and make kombucha! You can find recipe inspiration on the web or dive in deep with a book by Sandor Katz called The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from around the World.

Here is the basic recipe, adapted from Melissa Clark's recipe in the New York Times.

- 2 quarts whole milk, the fresher the better, low-fat and skim are fine, yogurt will be a bit thinner
- 3 to 4 tablespoons plain whole milk yogurt with live and active cultures (you can use your homemade yogurt as the starter for subsequent batches)
 - 1- Place milk in a heavy pot and bring to a bare simmer, until bubbles form around the edges, 180 to 200 degrees. Stir the milk occasionally as it heats.
 - 2- Remove pot from heat and let cool until it feels pleasantly warm when you stick your pinkie in the milk for 10 seconds, 110 to 120 degrees. If you're in a hurry, let the pot of milk cool in an ice bath, stirring frequently so it cools evenly. An instant read thermometer is a big help here.
 - 3- Transfer 1/2 cup of warm milk to a small bowl and whisk in yogurt until smooth. Stir yogurt-milk mixture back into remaining pot of warm milk.
 - 4- At this point you have a few options. I usually put the yogurt into jars and place them in a warm water bath in a small cooler on my kitchen counter for 6-12 hours until I like the firmness of it. Or, you could cover pot with a large lid. Keep pot warm by wrapping it in a large towel, or setting it on a heating pad, or moving to a warm place, such as your oven with the oven light turned on. Or just set it on top of your refrigerator, which tends to be both warm and out of the way.
 - 5- Let yogurt sit for 6 to 12 hours, until the yogurt is thick and tangy; the longer it sits, the thicker and tangier it will become. Then transfer the jars or the pot to the refrigerator and chill for at least another 4 hours; it will continue to thicken as it chills.
 - 6- ENJOY!

TIPS:

If you want to make Greek yogurt, strain your finished yogurt and use the nutritious whey for something else.

Instant Pots have a yogurt setting, so if you have one, give it a try!

From Gabrielle Guise:

Once you have that delicious yogurt on hand, you'll definitely want to use it! Here's a recipe that is a great topping for fish, chicken, meat, or roasted vegetables.

HERBED YOGURT

1 1/2 cup yogurt

1/2 cup diced fresh dill, mint, oregano, basil or any combination

2 garlic cloves crushed with 1 1/2 teaspoon salt

fresh ground pepper (to taste)

zest of one lemon

1/8 tspn cayenne (to taste)

1 eight-inch cucumber

Cut the cucumber lengthwise and use a spoon to remove seeds. Cut into 1/4 inch dice. Add cucumber, diced fresh herbs, garlic crushed with salt, fresh pepper, and cayenne to taste. Let flavors combine for at least an hour. Overnight is fine, too. Allow yogurt sauce to come to room temperature as you prepare your meal. Serve spooned over fish, chicken, meat, or roasted vegetables.

