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## THE FAIRFIELD GARDEN CLUB



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Issue #10

June 19, 2020

### **Sgt. Pepper's Lonely Hearts Club Band**

#### The Beatles

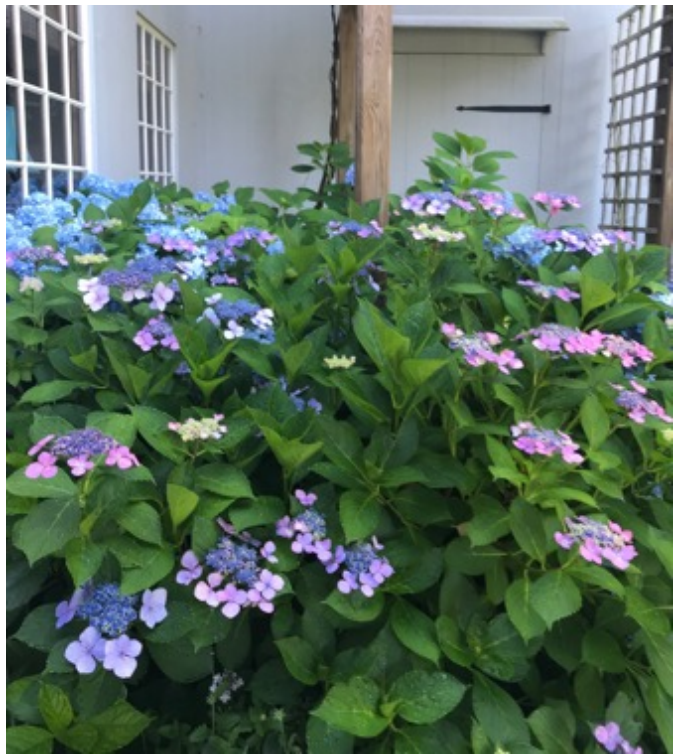
It was twenty years ago today  
Sergeant Pepper taught the band to play,  
They've been going in and out of style,  
But they're guaranteed to raise the smile,  
So may I introduce to you,  
The act you've known for all these years,  
Sergeant Pepper's Lonely Hearts Club Band.  
We're Sergeant Pepper's Lonely Hearts Club Band  
We hope you will enjoy the show

"We hope you have enjoyed the show." For the last four months, we of Tips and Quips have tried to bring you smiles, tips, recipes, glorious photos, travel guidance, food adventures and friendship while we are physically distant but all interconnected,

See you on the front lawn of Greens Farms Academy July 28th, 2020 for our socially-distanced Annual Meeting.



From Laila Tiefenthaler: My garden in bloom.







From

**Pat Kirmayer:** I think of pesto as an all-purpose spread/ sauce and plant basil accordingly. I just processed the first of the 10 or so batches that I'll freeze to take my family thru the year. My recipe is somewhat rogue and evolves with my herb availability - but always is heavily reliant on mint. I use walnuts rather than pine nuts. They are sweeter and less chalky... and half the price.

### **Green Gold Mint Pesto**

5 garlic cloves  
8 oz. Asiago cheese  
2 cups walnuts  
2 1/2 - 3 cups olive oil

7 cups basil leaves  
1 cup mint leaves  
1 1/2 cups assorted herb leaves (oregano, thyme, parsley, rosemary)

Blend the first 5 ingredients until smooth. Add herbs in batches and pulse until smooth, adjust oil to your preference

Freeze in 4-6 oz. jars. Makes 4 1/2 cups.

Enjoy!





Following the beautiful Rhododendrons and Hydrangeas we've all enjoyed this year, this week the first Hosta lilies are popping with intense color...wish they lasted longer.



**From Jeanne Reed:** Many thanks to Susan Bonner - Tips and Quips has been a delight! Last week, I read Allison Dalton's Blueberry Torte recipe while my Blueberry Buttermilk Scones were in the oven. Her torte is delicious and these scones are tasty as well. Enjoy!

## **BLUEBERRY BUTTERMILK SCONES**

1 1/2 cup all-purpose flour  
1/2 cup cake flour or add 1 tbsp corn starch to 1/2 cup all-purpose flour  
3 tablespoons granulated sugar  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt  
4 Oz (1 stick) unsalted butter, frozen and grated when called for  
1 1/2 cup blueberries  
1/2 cup buttermilk  
1 large egg plus 1 egg lightly beaten, for egg wash  
1/2 teaspoon pure vanilla extract  
Fine sanding sugar, for sprinkling

**Step 1:** Preheat oven to 375 degrees. Line a baking sheet with silpat or parchment paper.

**Step 2:** Whisk together flours, granulated sugar, baking powder, and salt in a large bowl. Grate a frozen stick of butter into flour mixture and blend until mixture has the texture of coarse meal. Stir in blueberries.

**Step 3:** Whisk together buttermilk, 1 egg, and vanilla. Drizzle over flour mixture, and stir lightly with a fork until dough comes together but a small amount of flour remains in bowl.

**Step 4:** Turn out dough onto a work surface, and gently knead dough once or twice just to incorporate the flour. Pat dough into a 1-inch-thick circle. Refrigerate to decrease the spread of scones in the oven.

**Step 5:** When the dough is cold cut into 12 or more wedges, depending on the size. Transfer to the prepared baking sheet. Brush with egg wash and sprinkle with sanding sugar to add some crunch. Bake until golden brown, about 20 minutes. Eat warm from the oven or freeze till later. Enjoy!

From **Barbara Geddes Wooten**: I just received this from Annie Bigliani, Chairman of the GCA Horticulture Committee.

We are still finalizing plans for the SMHC but here are updates to share.



- The first **Virtual Shirley Meneice Horticulture Conference**
- Dates: **September 22-23, 2020**
- Times: **2 hours in the morning and 2 hours in the afternoon, both days**
- Cost: **Free**
- Who is invited: **All 18,000 members of GCA clubs**
- Registration: **GCA invitation/registration will be sent out in early August**
- Please register!
- Content: **Keynote speakers, Extraordinary Horticulturists, Garden Tours, Workshops, Virtual Seed Share, and Zone Horticulture Showcases**
- Information? Go to the [GCA Horticulture Webpage](#)
- Will the conference be recorded: **Yes**
- Where will the recording reside: on the **GCA dedicated webpage for SMHC 2020**
- This conference will be held on **Zoom**. Read [Zoom Basics](#) on the **GCA website**. You do not need a Zoom account. This link will explain how to join a Zoom meeting.

You will love this conference!

**Liz** and her team are rounding up a fantastic group of some of your old favorite plant people as well as fascinating new cutting edge horties.



From Barbara Geddes Wooten:



We mourn the passing of Shirley Armstrong Meneice on July 16, 2020. Here she is with our own Patty Carpenter and Simin Allison at last year's Shirley Meneice Horticulture Conference. It is **THE** best GCA event bar none.

I met her myself when I attended a few years ago. The only way I got a brief "audience" with her is to say that Barbie Bartlett is a good friend of mine.



From Edie Blair: Early Morning Lavender



## Froom Barbara Geddes Wooten: Bronx Botanic Garden Re-Opens

July 21-26: Appreciation Week for Garden Members, Bronx Neighbors, and Bronx Health Care Heroes

### July 28: Public access begins

With the Garden beginning to reopen tomorrow, we are ready and eager to welcome you back with safety as our priority. We remain committed to providing you an enjoyable Garden experience with some new guidelines in place.

Along with getting reacquainted with the Garden, during Appreciation Week Members can enjoy free parking, 20% discount at NYBG Shop, and a 10% discount on all dining offerings.

Check below for ways you can interact with our collections while you visit, from self-guided tours to a kids and families activity guide, and **keep an eye on our website** for more to explore.

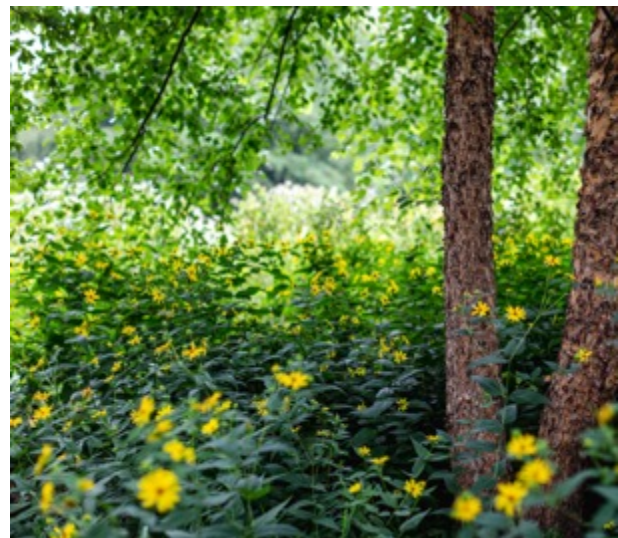
### **PLAN YOUR VISIT**

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## What's Beautiful Now

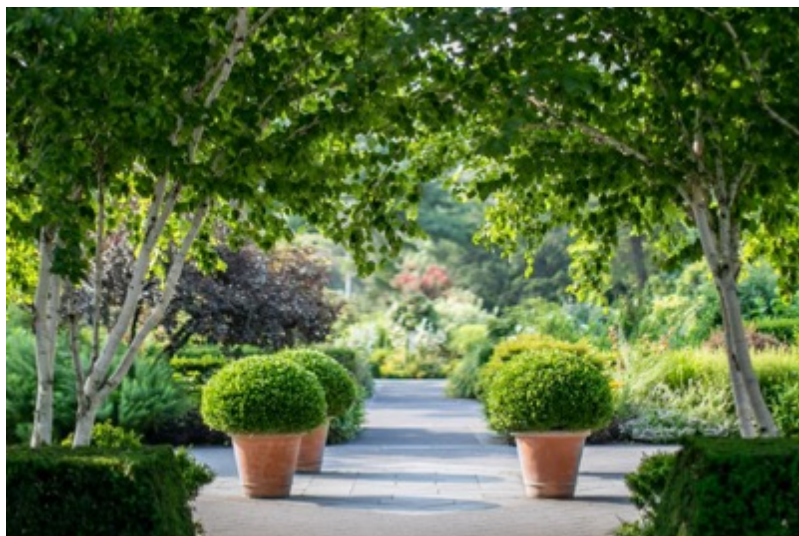


Water Lilies & Lotuses



Native Plant Garden





Perennial Garden



Home Gardening Center

From Claire Van de Berghe and Stephanie Kodweis: Here is the photo we took for the GCA Bulletin to go with the piece about our weekly Tips and Quips Issues. Thanks to Lauren Raps for doing the write up for us, and we are looking forward to seeing it. Look for it in the next Bulletin.



"Summer is the time when one sheds one's tensions with one's clothes, and the right kind of day is jeweled balm for the battered spirit. A few of those days and you can become drunk with the belief that all's right with the world."

Ada Louise Huxtable



### One More Thing

Kind hearts are the gardens. Kind thoughts are the roots. Kind words are the flowers. Kind deeds are the fruits.

Henry Wadsworth Longfellow