

Haddam Garden Club
Haddam Farmer's Market

Haddam Elementary School, Higganum CT
September 18, 2020







HADDAM
GARDEN CLUB

PLANT
IN
1980





\$3.00 / Bag

**K-9 Kisses
Doggie Treats**



Whole Wheat Flour, Pure Pumpkin Puree,
Peanut Butter, Egg, Cinnamon









What to put in your compost heap

Old healthy plants
Cardboard egg containers
Coffee grounds
Shredded paper (not
magazines or glossy paper)
Vegetable or fruit peels
Tea bags

Hedge trimmings
Dried leaves
Grass cuttings
Natural fibers like cotton
and wool
Newspaper

Paperwhites (from Anne Farrow's *Hatfield Courant* article, spring 2007)

One last remedy for keeping the plants upright sounds like a wiser tale but was recently validated by researchers at Cornell University: a little gin in the water will keep the stems from growing so tall that they topple.

The paperwhites should be started in fresh water; then after the roots start and the stems are a few" tall, the water should be poured out and replaced with water and gin in a ratio of 7-to-1. Researchers found that the gin stunts the growth of the stems by one-half-one-third.

Vodka, tequila, rum and whiskey have the same effect on the plant, though beer and wine do not.

Hummingbird Cafe

In a container the size of a half barrel: Plant Cuphea (red), Mexican Heather, Lantana, Salvia "Lady in Red" (Texas Sage) and Browardia.

Stuff in as many plants as possible, keep the planter in full sun, give it plenty of water and fertilize every week. This gives the hummingbirds organic, natural, healthy food; the nectar from flowers, not refined sugar. Have a birdbath nearby and enjoy the view!

Algae a problem in your birdbath? Try picking about six stems off your lavender plant, wrap them with a rubber band, and float the bundle in the water.

YELLOW SQUASH CASSEROLE

Gail Christie

Yield: 8 servings Prep: 30 minute

- 2 lbs yellow summer squash sliced (about 2 average squash)
- 1 small onion, chopped
- 1/2 green pepper, chopped
- 1/2 cup butter
- 2 eggs, beaten slightly
- 1/2 cup milk
- 1/2 cup grated sharp cheddar cheese
- 1 tsp sugar
- 6 soda crackers, crumbled (use 6 double saltines and save half for top)
- Salt and pepper to taste
- Cracker crumbs (as mentioned above)

Cook squash in boiling salted water to cover until just tender. Drain off, set aside. Meanwhile, sauté onion and green pepper in butter until tender. Add to cooked squash. Season with salt and pepper. (The salt in saltines may be enough.) Spoon into greased casserole, top with additional cracker crumbs. Bake at 325° for 1 hour.

NOTE: May be made ahead and frozen before baking. Do not put top crumbs on until thawed.

If done day before (without crumbs), refrigerate. Bake 1 1/2 hours instead of 1 hour. Will hold well.



Flowers ... have a mysterious and subtle influence upon the feelings, not unlike some strains of music that relax the tension of the mind. They dissolve its rigor.
—Henry Ward Beecher

44

Sample











Ruthie's Daffodils

These are an early narcissus/daffodil. The flower is completely yellow with a medium length trumpet.

Your bulbs are offered from Delaware over quite hardy and will

Every couple of years in the fall replant them as daffodils.



Ruthie's Daffodils

These are an early narcissus/daffodil. The flower is completely yellow with a medium length trumpet.

Other daffodils that are offered are hardy and will

planted bulbs are

daffodils that are aware over forty hardy and will













