

Haddam Garden Club  
Haddam Farmer's Market

Haddam Elementary School, Higganum CT  
July 24, 2020







**HADDAM  
GARDEN CLUB**

Woman in white shirt and light blue pants, wearing sunglasses and a watch, talking to another woman.

Woman in black shirt and white pants, wearing a blue face mask and a headband, holding a red container and a black bag.

Woman in white shirt and blue face mask, working at a table with a laptop.

Person in a hat and orange shirt, standing near a table in the background.

Cardboard box with floral patterns on a table.

Tray of colorful flowers (sunflowers, purple, yellow) on a table.

White paper with text on a table.



**HADDAM  
GARDEN CLUB**

LAURENCE  
HOPKINS  
2020



860-301-0825  
Biscotti and Beyond  
Come taste the locally made Biscotti

**Sage Salt**  
Toss with buttered pasta, sprinkle on roasted meats for grilled meat, or use as a salty rim on drinks.

**Lavender Salt**  
Sprinkle on shortbread or any chocolate dessert in cocktails; use in rubs to season potatoes and

**Greek Salt**  
Especially good on grilled veggies; use in salad dressings or French fries.

**Lavender Sugar**  
Use to sweeten hot or cold drinks, sprinkle on fresh fruit, waffles or pancakes, or mix into muffin batter.

**Mint Sugar**  
Use to sweeten hot or cold drinks, sprinkle on fresh fruit, waffles or pancakes, or mix into whipped cream; on the

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A Family Company  
One Entrepreneurial Family

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LAVENDER  
SHORT BREAD

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LAVENDER  
SHORT BREAD

LAVENDER  
SHORT BREAD  
\$1.50



#### GRANOLA-BRETZEL CLUSTERS

Recipe: 10 (100) Yield: 10 (100) cookies  
1 cup + 1/2 The granola (without cereal)  
1/2 cup dried cranberries (Frozen if desired)  
1 cup crushed chocolate chips  
1 cup white chocolate chips  
1 (11.5 oz) package white chocolate chips

Preheat oven to 350°. In a large bowl, mix one cup of granola (omit 1/2 cup of granola for topping) with 1/2 cup of dried cranberries and 1/2 cup of white chocolate chips. Mix well. In a separate bowl, mix one cup of crushed chocolate chips and one cup of white chocolate chips. Add the granola mixture to the bowl with the chocolate chips and mix well. Drop 1/2 cup of the mixture onto a parchment-lined baking sheet. Bake for 10 minutes. Let cool for 5 minutes. Break into pieces. Store in an airtight container at room temperature, up to 2 weeks.

#### HOLIDAY COOKIES

Recipe: 10 (100) Yield: approximately 10 (100) cookies  
Dough: 1/2 cup butter, softened  
1 egg yolk  
1/2 cup milk  
1/2 cup vanilla  
2 eggs, well beaten  
1/2 cup baking powder  
1/2 cup salt

Preheat oven to 350°. In a large bowl, mix 1/2 cup of butter, 1 egg yolk, 1/2 cup of milk, and 1/2 cup of vanilla. In a separate bowl, mix 2 eggs, 1/2 cup of baking powder, and 1/2 cup of salt. Add the dry ingredients to the wet ingredients and mix well. Drop 1/2 cup of the mixture onto a parchment-lined baking sheet. Bake for 10 minutes. Let cool for 5 minutes. Break into pieces. Store in an airtight container at room temperature, up to 2 weeks.

#### JAN THUMBPRINT COOKIES

Recipe: 10 (100) Yield: 10 (100) cookies  
Prep: 20 minutes  
24 (24 sticks) unsalted butter, room temperature  
1 cup sugar  
1 large egg  
3/4 cup all purpose flour, sifted and heated  
1/2 cup white chocolate chips, 1 recommended a standard variety

Preheat oven to 350°. In a large bowl, using an electric mixer, beat butter and sugar until smooth. Add egg and beat until completely combined. Add sifter to bowl, add flour and mix until just incorporated. Drop dough into 1/2 inch holes (2 The each). Place on a baking sheet. Bake for 10 minutes. Let cool for 5 minutes. Break into pieces. Store in an airtight container at room temperature, up to 2 weeks.

#### RUTHIE'S BUTTER SAND TARTS

Recipe: 10 (100) Yield: 10 (100) tarts  
1/2 lb. butter, softened  
1/2 cup sugar  
1 egg  
2 cups flour  
Milk, (optional, for decoration)

Preheat oven to 350°. Cream butter and sugar until smooth. Add egg and mix well. In a separate bowl, mix 2 cups of flour and 1/2 cup of sugar. Add the dry ingredients to the wet ingredients and mix well. Drop 1/2 cup of the mixture onto a parchment-lined baking sheet. Bake for 10 minutes. Let cool for 5 minutes. Break into pieces. Store in an airtight container at room temperature, up to 2 weeks.





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utter  
ate des  
ocktail

**Mint Sugar**  
Use to sweeten to hot or iced  
sprinkle on fresh fruit, cookies,  
waffles or pancakes, any chocolate  
whipped cream; on the rim of

**Lavender Sugar**  
Use to sweeten hot or iced  
sprinkle on fresh fruit,  
waffles or pancakes; also  
mix into muffin batter

Come enjoy some lovely  
natural Natural Flavors!

**HARDY**  
GARDEN CLUB

**Lavender Sugar**  
Use to sweeten hot or iced  
sprinkle on fresh fruit,  
waffles or pancakes; also  
mix into muffin batter

MADE IN





Fresh Herbs.  
25 & ea.

oregano



## "Digging In"

By The Haddam Garden Club

Recipes and Gardening tips

The perfect hostess gift,  
or  
"can't live without" resource

\$10

Proceeds benefit civic gardens, scholarships and  
support of the community







# HADDAM GARDEN CLUB

**"Digging In"**  
Member and donating for  
the Haddam Garden Club  
\$10

cake

Peach  
Poundcake

Peach  
Poundcake



Cake  
Cakes



Pecan Brittle  
\$1











Biscotti  
Gourmet 3 for \$5.00  
Flavors \$5.00  
Gluten Free  
Sugar-free  
Savory  
Ice-dipped

Digging In  
Recipes & Gardening Tips

Digging In  
Recipes and Gardening Tips  
\$10





BITTERSWEET FARM  
CUPS OF HERBAL ICED TEA \$3  
FRESHLY GROWN HERBS  
MEDICINAL TEA TONICS

Handwritten menu or list of items on a spiral notebook, including prices and descriptions of products.

Handwritten labels for products on the table, such as "Pack #4", "Pack #5", "Pack #6", "Pack #7", and "Pack #8".





Coleman

INSTANT SUN SHELTER

# HADDAM GARDEN CLUB

*Haddam Garden Club*

GARDENS and WELCOME SIGNS  
 Maintained by  
**HADDAM GARDEN CLUB**









Barbara Stonevert  
unsdrained  
and cooled

Juice. Combine reserved  
milkshakes in saucepan.  
Whisk. Add vanilla and  
nutmeg. Cinnamon  
and confectioners sugar in large  
saucepan until soft. Form  
for decorative piping.  
Piping plate. Spread with 1 cup  
of cherry topping. Top with  
whipped cream and 1/2 cup cherry  
sauce. Whipped cream, cut  
into  
whipped cream into pastry bag  
and top and bottom edges of  
any missing over top of cake.

CHEESE CAKE  
Kathy Sullivan  
crusts

Butter bottom and sides of "9" x  
13" pan. Bake pan to cool bottom  
and sides. Add filling. Bake until  
center is set. Top with crushed  
cookies or top with mixture of  
nuts. Bake for 15-20 min.







Coleman

INSTANT UP SHIELTER

HADDAM GARDEN CLUB

and Beyond  
... enjoy some locally made  
gourmet flavored Biscot

Haddam Garden Club

GARDENS and WELCOME SIGNS  
maintained by  
HADDAM GARDEN CLUB

- Higganum Green Gardens
- Promote Station Gardens
- Proctor Green Gardens
- Frank Hall Gardens
- Library Nursery Gardens
- Andrew Library Gardens

Red dots indicate locations to be maintained by Haddam Club



Biscotti  
Gourmet Flavors 5.00  
Gluten Free  
Sugar Free  
Spicy Cheddar

BREAD BOUQUETS  
\$4.00 each



Lynne  
Cooper

HIGGANUM  
PHARMACY  
860-345-3607

OF  
ICE TEA \$3  
SHY  
OUT HERBS  
DIETETIC TEA  
TONICS