

The Bridge

P.O. Box 18, Montgomery Center, VT 05471 ♦ E-mail: CoveredBridgesGardenClub@hotmail.com

Marsha Phillips
President

Marijke Dollois
2nd Vice President
(Membership)

Kathy Ross
Treasurer

Jaye Secor
Corresponding
Secretary

Lauri Ellis
Ways and Means

Mary Carol Mankin
Editor, *The Bridge*

COMMITTEES

Civic Beautification
Barrels
Library Garden
School Garden
Village Green

Hospitality

Programming

Publicity

Ways & Means

Yearbook

We would love to have you participate in any of these committees! If you wish to help, please email us or contact Marsha Phillips at 326-3111.

Covered Bridges Garden Club Newsletter



August 2010

Next Meeting

HARVEST FEST

Saturday, August 28th

10 am—3 pm

Montgomery Village Green

(See page 2 for more info!)

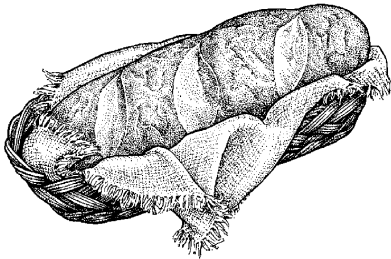




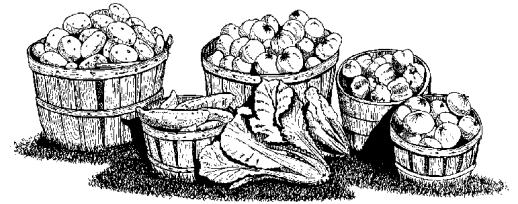
HARVEST FEST UPDATE

August 28th is right around the corner! Here are some reminders for members to help make this event a resounding success:

- ◆ Plants: If you have extra, please pot and label your plants for donation. (Hopefully you have already repotted them by now.) Please do not bring plants recently dug up and simply wrapped in newspaper. We want them to look nice and healthy for the plant sale.
- ◆ Cut flowers: If you would like to share some—that would be great. Please bring them in a disposable vase or plastic cup.



- ◆ Baked goods: Kathy Ross is in charge of the baked goods table and would greatly appreciate any delicious goodies members can make for the event. It can be a pie, cake, cookies, brownies, muffins, or if you don't bake and have some homemade jam, jelly, relish, or pickles, we could use those too. Kathy will be at the village green early on the morning of the 28th, so you can drop them off then. If that isn't convenient for you, she may be able to pick things up on Friday the 27th. Please contact her ahead of time at home: 848-3456 or at Montgomery Properties during the day: 326-4581.



- ◆ Fresh produce: Any extra produce from your fruit and/or veggie gardens would be appreciated at the produce table. Contact Winston Lewis at 326-4399 with questions.
- ◆ Raffle tickets will be sold that day. We have several prizes. They are listed at the bottom of page 3. If you need extra raffle tickets to sell, call Marsha Phillips at 326-3111.
- ◆ **Please note:** There will not be a Trinkets & Treasures table this year. We lost our storage space and the Montgomery Area Community Alliance (MACA) will be hosting a flea market at their "Last Fling of Summer" festival at the Riverwalk Park from 9 am to 3 pm. So rather than compete with them, the club decided to concentrate on the "Harvest" part of Harvest Fest this year.





Harvest Fest Co-Coordinator Stacy Manosh and Mary Ann Ficociello have been doing a great job gathering up vendors for this year's event.

Here is a list of some of the vendors so far, with more to follow:

- ◆ Sharon Schelza Designs
- ◆ Mountain Spirit Herbals
- ◆ Montgomery Library
- ◆ Carol Kremer—pottery
- ◆ Blake Gould—North Star Health Care
- ◆ Hot Tamale—Authentic Mexican Food
- ◆ Mountain Fiber Folk
- ◆ Boston Post Dairy
- ◆ Johnson Woolen Mill



This year's raffle prizes:

- ◆ Original pen & ink by Janis Hess
- ◆ Original watercolor by Tim Chapin
- ◆ 4 hours of consult and/or labor with Jeff Gonyaw of Pigeon Hill
- ◆ Stone birdbath
- ◆ Stained glass piece by Karen Schiffler

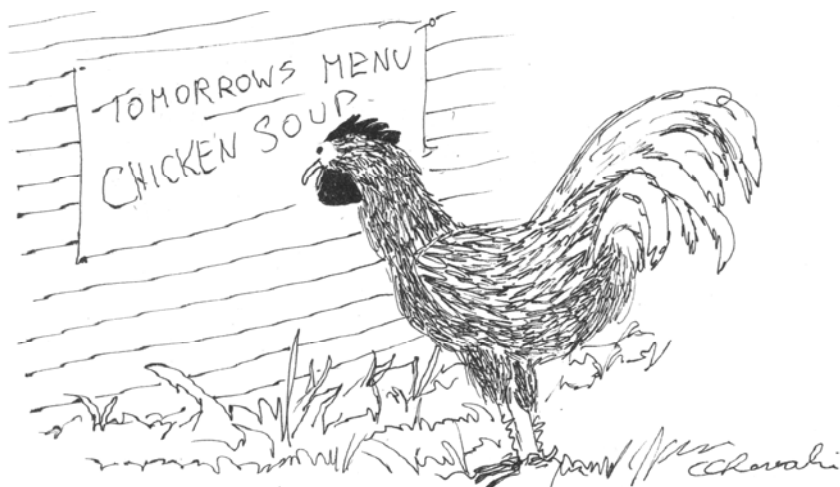


Annual Meeting & Pot Luck





CHRISTA'S CORNER



If you missed the Covered Bridges Garden Club Annual Meeting which was held at Lauri and Ed Ellis' beautiful home and garden on Saturday, June 12th, then you missed a truly informative and fun afternoon.

You also missed what chicken soup looks like while it still walks around on two skinny legs belonging to a very handsome but

dictatorial rooster. His date with the soup pot was already on the calendar for the following day. By the looks of several beautiful, but obviously terrorized hens, a plea for delay of execution was not expected.

Also, if you are interested in culinary or medicinal herbs, or products made with herbs, be sure to stop by Lauri's herb cottage. I have a feeling that if it's not in one of the jars on Lauri's shelves, it doesn't exist.

Some gardening thoughts: Now is the time to get serious about fertilizing our perennial garden plants and trees. Blueberries, which like acidic fertilizer, love to have their feet covered with a thick layer of dry pine needles. Pine needles are also excellent mulch for winterberries. And if you have goutweed... try to ignore it... it won't go away.

Until next time... stay well... and think GREEN.

— Christa Chevalier



A big thank you to Lauri & Ed Ellis for hosting this year's Annual Meeting and Pot Luck!!! Their wonderful hospitality and beautiful gardens made a great day even better. The bottom right photo on page 4 is of their Mountain Spirit Herbals shop next to their home. One member commented, "If there is an herb that Lauri doesn't have, I would have to doubt its existence..."

Requests were made for the recipes of two of the desserts brought by members.

You can find them on page 6. Happy baking!

Jaye's Soft Oatmeal Cookies

Prep time: 15 min

Baking time: 10 min

Ingredients:

1 cup butter, softened

2 cups flour

1 cup white sugar

1 tsp baking soda

1 cup packed brown sugar

1 tsp salt

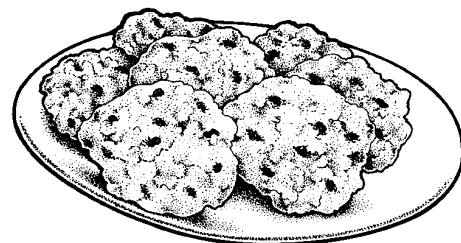
2 eggs

1½ tsp ground cinnamon

1 tsp vanilla

3 cups quick cooking oats

1 cup raisins



Directions: In medium bowl, cream together butter, white sugar, and brown sugar. Beat eggs in, one at a time, then stir in vanilla. Combine flour, baking powder, salt, and cinnamon; stir into the creamed mixture. Mix in oats and raisins. Cover and chill for 1 hour. Pre-heat oven to 375 °F. Grease cookie sheets. Roll dough into walnut size balls and place 2 inches apart on cookie sheets. Flatten each cookie with a fork dipped in sugar. Bake 8 to 10 minutes in pre-heated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Makes about two dozen cookies.



LEMON BREAD

FOR THE BREAD:

1¾ cups all-purpose flour

12 Tbs unsalted butter, softened

1½ tsp baking powder

2 eggs, lightly beaten

1 tsp salt

1 cup milk

1½ cups sugar

Finely grated zest of 1 lemon

1½ tsp vanilla

FOR THE GLAZE:

½ cup sugar

6 Tbs fresh lemon juice

Directions: Have all the ingredients at room temperature. Position a rack in the lower third of an oven and preheat to 350 °F. Grease and flour a large loaf pan or lemon bread pan. To make the bread, in a bowl, whisk together the flour, baking powder, and salt. Set aside. Mix the sugar and vanilla in a bowl. Add the butter, eggs, milk, and lemon zest and whisk until thoroughly blended. Add the flour mixture and stir just until blended. Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the loaf comes out clean, 55 to 60 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Meanwhile, make the glaze: In a small saucepan over medium heat, combine the sugar and lemon juice. Heat, stirring constantly, until the sugar is dissolved. Remove from heat. Tap the pan gently on a work surface to loosen the bread. Set the rack over a baking sheet, invert the pan onto the rack and lift off the pan. Turn the loaf over and poke random holes in the top with a toothpick. Pour glaze over top of loaf and sides. Let cool completely before serving. Makes 1 loaf.



Village Green Work Day with the Four Seasons Garden Club of Newport



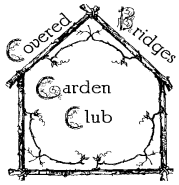
The Four Seasons Garden Club of Newport met a challenge offered up by the Federated Garden Clubs of Vermont to help another club with a project they needed done. They contacted Marsha Phillips to see if our club had any upcoming or ongoing projects and she mentioned the Village Green. Ten of their members joined six CBGC members on August 16th and spent a few hours working to get the Green in shape for Harvest Fest.

The incredible Newport contingency—class photo.



The combined crew holding up their weapons of grass destruction!

A big thanks to Ken & Jaye Secor for all the photos in this month's newsletter.



Covered Bridges Garden Club
P.O. Box 18
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LOOKING FOR A NEWSLETTER EDITOR!!!

This will be my last newsletter. It has been an eventful two years working as your editor and I have enjoyed myself immensely, but at the end of August, I will start classes to finish my master's degree at UVM, and will need to devote my time to my studies.

Until someone from the club steps up to take on editing the newsletter, club news will be disseminated via email.

I will be more than happy to help the new editor by sharing my templates, methods, clip art, and lessons learned.

If you think you might be interested, please contact Marsha Phillips at 326-3111.

— *Mary Carol Mankin*