



The Garden News

November & December 2012

Thankful Harvest!

The Ramblings of a Chicken Lover ♥

My chickens make me smile. My chickens make me laugh. How can some two-footed feathered bird have that affect on someone? I have to admit, I am entertained by all of my animals, but the chickens seem to draw everyone into their daily antics.

It is 'Chicken TV' with several channels going on at the same time, every chicken doing 'its own thing'. They are always on a quest for food so every nook and cranny has to be investigated as there might be some yummy bug hiding there.



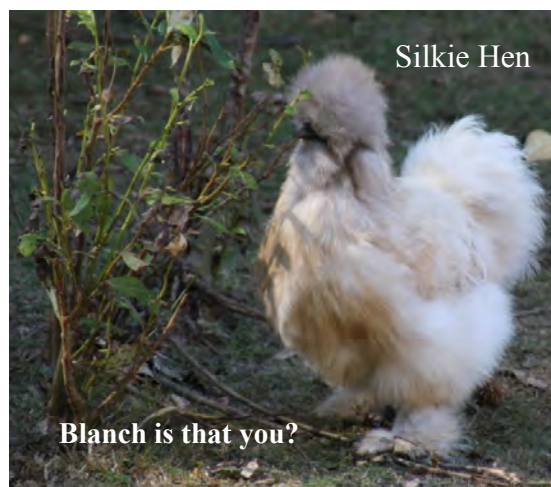
My chickens have access to 5-acres during the daylight hours, but probably stay on the front 2-acres, going back into their two coops at night for safety. Their natural foraging for food results in a better healthier quality of egg. Pasture raised chicken eggs have "more of the good stuff.....and less of the bad stuff".

--- 7 times MORE Beta Carotene, 3 times MORE Vitamin E, 2/3's MORE

Vitamin A, and 2 times MORE Omega 3s.

--- 1/3 LESS Cholesterol and 1/4 LESS Saturated Fat.

I have had chickens for 20+ years and started out with 5-6 hens in the backyard of our Vancouver house. When we moved to our 5-acres in Battle Ground, I started, as a hobby, collecting rare, endangered and heritage chicken breeds that were visually exciting, you just do not realize how many beautiful chicken breeds are out there. Many of the breeds I have most people have never seen before. With every farm visitor, I am asked about specific chickens and what breed they are. In the case of my Silkie chickens, the question is, "Is that a chicken?" as they have down instead of feathers. Most people question whether the Turken breed is a chicken or a cross between a turkey and a chicken, yes, it really is a chicken with a naked neck, hence the nickname of "Naked Necks". People also think they are ugly, but they really are a very sweet natured chicken that lays a huge light brown egg. By Sharon Kitashima cont. page 2



Black Turken



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In cooperation with Clark County and Washington State University, the Master Gardener Foundation of Clark County is dedicated to promoting research-based horticultural practices at the 78th St. Heritage Farm and other venues across Clark County through education, consultative programs and experiences which preserve or enhance our environment.

The Ramblings of a Chicken Lover ♥♥ by Sharon Kitashima from page 1



Chickens come in two sizes, standard and bantam, no, bantam is not a breed, it is a size, and most of the standard size chicken breeds also have a bantam counterpart. I have both sizes so I not only get an array of egg color, I get a (**right Salmon Faverolle**) variety of sizes as well.

It is not hard to spend hours a day out in the chicken yard watching “Chicken TV”. You will see chickens excavating dirt, leaves, the compost pile looking for some tasty morsel, you will see chickens sun bathing, you will see chickens cleaning themselves in the dust rolls, sometimes burying themselves so they are barely visible. Chickens will be standing in line waiting for a favorite nesting box to lay their egg even though there are many vacant ones. Chickens are hardly ever not doing something and that something is what provides the entertainment.

I know people think chickens are not affectionate like a dog or cat, but they can be very friendly, seeking you out for those back scratches, or wanting to be picked up. When I raise chicks, I handle my babies a lot, which makes them friendly and then there are just some breeds that are friendlier than others. **rooster = Mille Fleur**



Two fluffy girls = Buff Silkies

Belgian Bearded d’Uccle ►

Chickens start talking even before they are born. About 24 hours before a chick is ready to hatch, they start peeping to notify its mother and siblings that it is ready to emerge from its shell. I have picked up eggs that are ready to hatch, made peeping sounds to it and had the chick inside the egg peep back to me, how incredible is that? Chickens are very talkative,



they make different sounds for everything they do during the day in their highly developed social life. The hens “invite” the rooster

to go with them to the nesting box with a “nesting call”, we have the “egg cackle” announcing the laying of the egg, the rooster tells the hens there is a predator bird in the area then gives an “all clear” sound to let the hens know it is safe. I like the sound a rooster gives when he has found a particularly choice piece of food and he is inviting the hens to share it with him. Hens will squawk at a rooster to “get over here” when they are away from the flock and want his protection. The chickens make comfortable sounds that are full of contentment, which draws you to spend the countless hours with them and leave with that smile on your face.

As reported in the last MG newsletter, the **Hazel Dell School and Community Garden** was featured on an August 11th segment of Garden Time TV. The link to ***The Garden Time*** segment is available at <http://www.gardentime.tv>

(archive, August 11th) or the youtube link:

<http://www.youtube.com/watch?v=9lwFLUS0N9g&list=UUuvlYdtnc30gDVdlX3uAVpQ&index=4&feature=plcp>



If you would like to be involved in activities at the Hazel Dell School and Community Garden, please contact garden coordinators Barbara Nordstrom or Bobbi Bellomy, GrowSmiles@hotmail.com or 360-574-6290.

Editor’s Note: The copy & paste of information for the newsletter missed these interesting web links.

News from the Master Gardener Foundation Board



What a great year for the Master Gardener Foundation it has been and now is a great time to say Thank You. First, Thank You to our retiring Board members, **Ken Pellens** and **Libby Adcock**, who have given so much to the Foundation Board over the years. When you see them, acknowledge them for the extra time and effort they have put in to keep the Foundation relevant. Thank you to **Karen Palmer**,

our retiring Executive Administrator. She was a treasure of information and kept us all directed.

Second, Thank You to the new board members elected this year for a three-year term: **Nancy Funk** (re-elected), **Sharon Kitashima**, and **Dale Thompson**. We are very lucky having these talented people on the Foundation Board. A big Thank You to **Judy Chamberlain**, who has agreed to fill the Executive Administrator position. Welcome Judy. You are a true gift.

Thank You to all of our project team leaders and all of the volunteers who work all year to make our community service projects a successful reality. Thank You to the new Master Gardener Coordinator, Erika Johnson, who is doing a great job and we are so happy to have you in our corner.

The Master Gardener Foundation has had a very successful year: Record sales at our May plant sale (6+ months of preparation), Dig Team, I-5 Welcome to Washington Sign planting, plant holding area at the Home & Idea Fair, Quilt raffle, Harvest Fun Days (in conjunction with the Clark County Historical Society), Tuesday night educational meetings, improvements to the greenhouse infrastructure and parking lot development at the Heritage Farm, the bi-monthly newsletter. We were able to fund over \$25,000 in grants to community and youth projects. In addition, we have continued our partnership with Clark County in maintaining good stewardship of the greenhouses and the Organic Field at the Heritage Farm.

A lot of work is put forth to produce a good message to our community. Thank you one and all.

Willy Wyffels President

Information on new board members:

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Dale Thompson Phone 360-904-0500 E dalethompson@roede.no

Judy Chamberlain Phone 360-666-8671 E jacflash99@comcast.net

New Officers will be elected at the December Board Meeting.

Foundation Office Location

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Master Gardener Foundation of Clark County Meeting Information for Nov. & Dec.

November MGF meeting announcement.

News Release: Clark County Master Gardener Foundation Meeting

Tuesday, November 6th at 7:00 pm

CASEE Center, Room 202, 11104 NE 149th Street, Brush Prairie, WA 98606

Program: Vern Nelson, garden columnist for the Oregonian, will talk about "Gifts From The Kitchen Garden", thehungrygardener@yahoo.com.

<http://www.mgfcc.com>

Vern Nelson has been a kitchen gardener for 40 years and a garden writer and photographer for 25 years. He and his partner, Mary Sherman, garden on a .3 acre site, growing rare and unusual fruits, vegetables, culinary herbs and edible flowers. They also make gifts, such as ginger ale, lavender lemonade, liquors, bitters, rose brandy, Vin d'Noix, a provincial walnut wine, jams and pickled asparagus. They also bake bread in their homemade clay oven and grill vegetables on their stump stove grill.



December MGF meeting announcement.

News Release: Clark County Master Gardener Foundation Meeting

Tuesday, December 4th at 7:00 pm

CASEE Center, Room 202, 11104 NE 149th Street, Brush Prairie, WA 98606

Program: Dean Sutura and Carolyn Gordon representing the WSU Growing Groceries Program will introduce you to this rapidly expanding community garden program in Clark County.

<http://www.mgfcc.com>

Extra Information:

- Dean and Carolyn are two of the directors of the WSU Extension Growing Groceries Program in Clark County. The history of the program in Washington State and Clark County, the need for more community gardens and the plans for training and equipping Growing Groceries Mentors to carry out the mission "to teach, support and grow community gardens in Clark County" will be discussed.
- Since retiring in 2008, Dean Sutura has been very involved with the WSU Master Gardener Program. He is currently the Vice President of the Master Gardener Foundation of Clark County. As one of the directors of the Growing Groceries program, he has played a key role in the establishment of three new community gardens in the county this year. He will share some of the wonders of the community discovered while helping build the new Bethel Garden in Brush Prairie.
- Carolyn Gordon recently retired as the Coordinator of the WSU Extension Master Gardener Program in Clark County. She is actively involved as a Master Gardener volunteer, a director of the Growing Groceries Program, a member of the Clark County Food System Council and the owner of a small Christmas tree farm in La Center.



This is from our Oct. MGF meeting speaker, Jacqueline Freeman of Friendly Haven Rise Farm.



Friendly Haven Rise Farm is a honeybee sanctuary in Venersborg (east of Hockinson). We received a grant from the USDA this year to plant hedgerows for honey and native bees. Hedgerows are a mix of seasonal bushes and trees that supply bee food through the year.

We would enjoy participation from Master Gardeners who would like to learn about bee plants and help with plantings. Once made, these hedgerows will be part of our public education program at our farm school. If you'd like to help, please email Jacqueline Freeman at friendlyhaven@gmail.com.

Hazel Dell School and Community Garden News

“Plant Seeds, Harvest Smiles”

Children from the Boys and Girls Club of SW Washington show off their harvest from the Hazel Dell School and Community Garden during the 8th annual summer program offered by WSU Extension Food Sense and 4-H Youth Development.

With the Boys and Girls Club kids, back row adults from left to right, Suzy Taylor, WSU Growing Groceries mentor (GG); Bobbi Bellomy, MG and GG; Jodee Nickel, WSU Extension Food Sense and 4-H Youth Development; Barbara Nordstrom, MG and GG; and Elvia Martinez, Boys and Girls Club staff member. Penny Matkins, current MG class, also assisted during the summer program.



Kiwis! Master Gardeners and Hazel Dell School and Community Garden Co-coordinators, Bobbi Bellomy and Barbara Nordstrom admire kiwis. For the first time, the kiwi (both the large fuzzy and the small hardy varieties) are bearing fruit at the Hazel Dell School and Community Garden. We attribute this first harvest to Master Gardener **Robin Pedron** and her husband Joe who pruned the kiwis last winter. A big **thank you to Joe and Robin!!**

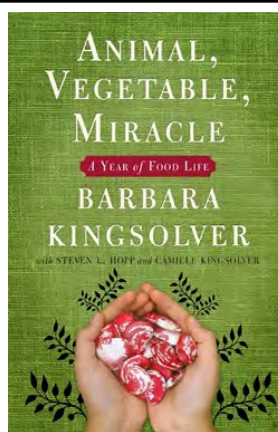
If you would like to be involved in activities at the Hazel Dell School and Community Garden, please contact garden coordinators Barbara Nordstrom or Bobbi Bellomy, GrowSmiles@hotmail.com or Phone 360-574-6290.



Applications are being accepted for the **2013 grants** for Clark County horticulture education/consultative programs. The hard copy application must be postmarked no later than November 30, 2012 in order to be eligible for consideration. The application and guidelines can be downloaded from the Master Gardener Foundation of Clark County (MGFCC) website at <http://www.mgfcc.com/Grants.html>

Please feel free to give this information to people or organizations that are not on our distribution list, but may be interested in applying.

Libby Adcock, Treasurer MGFCC



Barbara Kingsolver will be in Portland, November 16 as part of the **Portland Arts & Lectures** series for a conversation with Literary Arts' Executive Director, Andrew Proctor, at the Arlene Schnitzer Concert Hall. Barbara Kingsolver's best-selling novels include *The Poisonwood Bible*, *Animal Dreams*,

The Bean Trees and *The Lacuna*. Her current book is *Flight Behavior* a “heady exploration of climate change”. Her nonfiction work includes the influential *Animal, Vegetable, Miracle: A Year of Food Life*

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Alternate Months

Friday, November 2: High Tunnel Greenhouse Workshop

Tuesday, November 13: Urban Weed Control Workshop

January 15, 2013: Deadline to submit articles for the February (Winter) Newsletter

The end of each month: Be sure to log your volunteer hours.

<http://ext.wsu.edu/volunteers/logon.aspx>



Ah, autumn - my favorite time of year! Always has been. (Remember the first day of Winter is not until December 21st) I don't know if it's the excitement of going back to school or the changing colors of the leaves, or, as my husband puts it, the beginning of Charlie Brown season, the TV specials we both so loved as children; probably a little of all three.

The 2012 Master Gardener training is well underway and I'm excited about welcoming newcomers to our Master Gardener Community. I hope you'll keep an eye out for those new badges and wide eyes starting to show up at events, and give these folks a warm welcome.

The last week of September, I attended the national Master Gardener Coordinators' Conference in Spokane, WA. There were over 100 of us in attendance and it was fun to hear about other programs and how they do things - from Vermont to Texas and South Dakota to Illinois. I came away with a very long to-do list of the things I'd like to explore with our programming.

One idea includes developing a mentoring program, where veteran MGs are matched up with small groups of trainees to support them through their first year in the program. I'd also like to develop committees or work groups to harness the energy and ideas of Master Gardeners in our program design and development.

The first of such committees met for the first time in early October, the Answer Clinic Committee. These volunteers will be brainstorming ways to make the answer clinic experience more consistent and rewarding. If you have an idea on something you'd like to see happen in our program, don't hesitate to contact me. This is YOUR program!

Erika Johnson Master Gardener Program Coordinator
WSU Extension Clark County



WSU Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local WSU Extension

Brown Marmorated Stink Bug in Clark County Charles Brun, Horticulture Advisor

Home gardeners and homeowners now have a new pest to consider, the Brown Marmorated Stink Bug (BMSB) which has now been found by Todd Murray, WSU Extension Entomologist in Skamania county. As a native of Asia, BMSB was first reported on the east Coast where populations have exploded in New Jersey and Pennsylvania. Adults feed on fruit and vegetables. Their damage results in deformation and the formation of rotten spots. Their name comes from the unpleasant odor they emit. In the fall large numbers of BMSB will aggregate on the sides of homes. Be sure to keep the screens on windows and door seals intact to keep them out of the structure. As yet we don't have a list of WSU approved insecticides that we can recommend for outdoor use. In the home a vacuum cleaner can be used to pick up the ones that get inside. The true frost should kill off nearly all of the outdoor populations.



Continuing Education Credits

Don't forget to complete volunteer hours for educational credits. Check the Master Gardener Training sessions on Wednesdays for subjects still available. If you missed the session with **Todd Murray**, WSU Extension Entomologist in Skamania county, try a visit to Stevenson, for scary bugs and invasive weed!

WSU's *On Solid Ground* - Viruses, Food Science online Master's degree & Orchard Tech

More scary plant information from the *On Solid Ground* web newsletter. The tomato team will wilt on this photo of a virus infected green tomato. If you are not already subscribing to this online newsletter, contact Dan Bernardo, WSU's Vice President for Agriculture. At cahnrs.dean@wsu.edu

On the Road Tour: Insights from Laura Stephens

Our tour stop at the Home Orchard Society Arboretum was a true learning experience for me. I've learned how to pick pears at the correct time; I now know that wine grapes prefer to be close to their neighbors as opposed to table grapes which like their personal space (I grow both). I knew about using layers of cardboard as a mulch base but wasn't aware of the need for 5 to 6 layers to be effective. I did not previously know that grass should be kept away from the base of fruit trees. I learned that a fruit tree needs about 5 gallons of water per week and I loved the tip about using a five-gallon bucket with small hole as an irrigation system. Before this tour, I didn't know that varieties with "Pri" (Prime, Pride, etc.) in their names are disease resistant. And one last important point: the recommendation to remove 75% of the fruit crop in May to ensure production of healthier, larger and more disease-resistant fruit ... I needed to know this last May! This portion of the day's tour was the highlight for me.



Lunch at the Singer Hill Café, home of the Vertical Gardens Institute, was interesting and enlightening. The technology involved in turning a featureless concrete block wall into a fabulous garden appears to be quite do-able in many settings, presenting opportunities to support cleaner air while substantially improving the aesthetics of (especially) urban landscapes. Continued on page 8

More from On the Road Tours



The gracious reception we received at One Green World capped the day – both the owner, Jim Gilbert and his chief horticulturist, Ms. Gardner (!) took us to see and ask about their extensive fruit growing operation, showing us plants/shrubs/trees sourced from Ukraine, Japan, Germany, and many other places. It was an eye-opener to see the wide variety of beautiful fruits we can

grow here; I look forward to going back to One Green World

Toll Free: 1-877-353-4028



info@onegreenworld.com

Sacred Ground: What is it about the Interpretive Garden at Fort Vancouver that makes it so SPECIAL? To answer that question, it is first necessary to appreciate what was so special about the *original, historic* garden, and farm, of the Hudson's Bay Company. Initially, the Company established Fort Vancouver as an extension of the British Empire in the Pacific Northwest; its livestock and farm fields ensured its physical and economic survival.

By the early 1840's, the fur trade was winding down, and the farm grew into the *largest and most diverse agricultural enterprise in the Pacific Northwest*, with virtually every major crop that grew in England. More people were involved with farming than any other activity, with 7000 head of livestock and 1400 acres of field crops (wheat, oats, buckwheat, peas, potatoes, etc) and up to twenty teams of men and horses or oxen plowing the fields.

The Fort had its own grist-mill, and a large bake-house for sea-biscuits; thousands of bushels of grain, flour, sea biscuits, and dried peas (as well as brined beef, pork and salmon) were held in its warehouses. There was a dairy, and orchard; a dispensary and hospital; blacksmith and carpenter shops; a school and church; a tannery; and a shipyard. Fort Vancouver had become "*the Grand Emporium of the West.*"

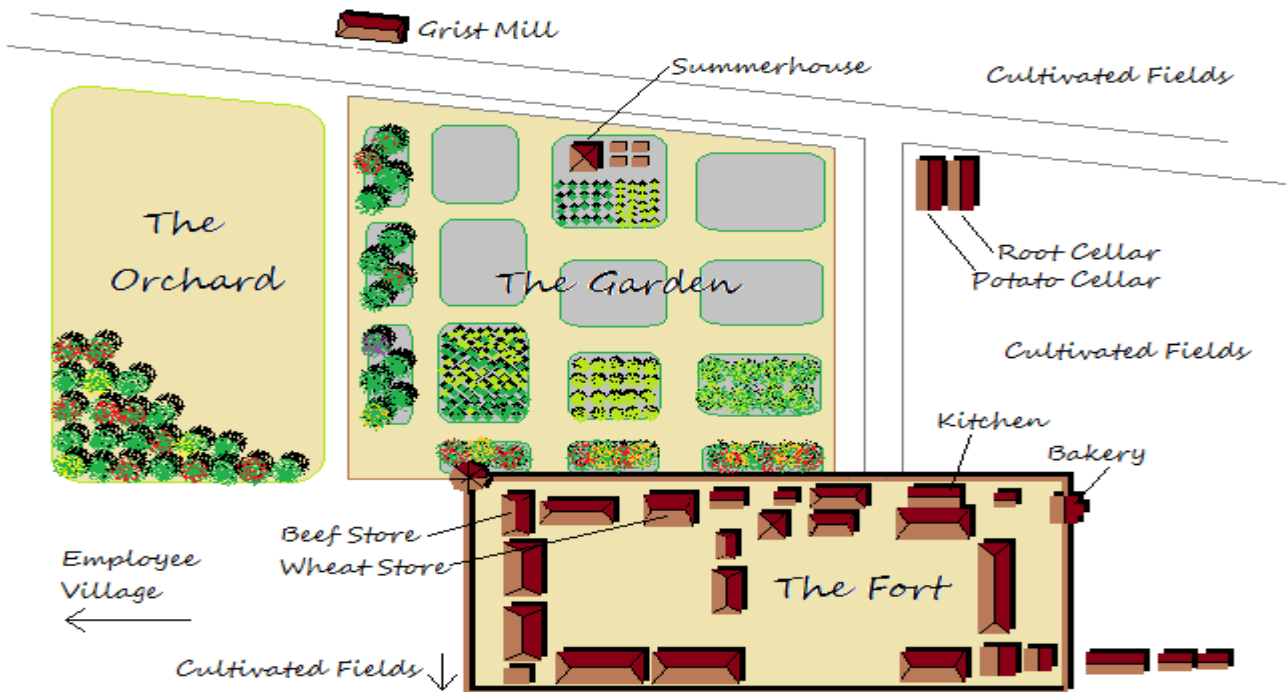
And, for the Company staff, there was a remarkable English kitchen garden, "*laid out in good order, and stored with almost every species of vegetables, fruit trees, and flowers.*" It had "*tastefully-arranged fine walks lined with strawberry vines*" and a "*summer- house covered with grapevines.*"



Many varieties of each plant were tried - to learn what would grow best, to avoid crop failure, and to extend the harvest season. It also contained fruit trees: apple, pear, peach, cherry, plum, apricot, fig – even potted orange and lemon trees. There were many English culinary and medicinal herbs – as well as "*roses ...and many other pretty flowers.*" This was the most comprehensive garden for a thousand miles. (No weather records before this time)

As head of the Columbia Dept, Fort Vancouver's reach extended throughout the Northwest. It provided foods,

Drawing and Article on the Fort Vancouver Garden History by James Pestillo



plants, and seeds to the Company's trading posts in present-day British Columbia, Washington State, Oregon, and Idaho, until they were able to set up their own farms and gardens.

And it provided seeds and plants to Native Americans who requested them. Fort Vancouver promoted and fostered state-of-the-art British agriculture everywhere it went.

By the 1840's, thousands of immigrating Americans began straggling into this area - at the end of the grueling, six-month-long, 1800-mile Oregon Trail, on which fully ten percent of the participants died. Countless more might have died of starvation after they got here - weak with hunger, their food supplies and money gone - usually arriving late in the year, when it was too late to plant. What saved them was the compassion of the **Fort's Chief Factor, John McLoughlin**, who provided the immigrants with the food they needed to survive, and the seeds they needed to establish their own farms and gardens. He also loaned them hundreds of head of livestock, so they could establish their own herds. For his generosity, he is now **remembered as the Father of Oregon**.

The term "*sacred ground*" is usually associated with land set aside to commemorate bloody battlefields, cemeteries, and lonely monuments to the dead. But should not the term be extended to include *productive* ground - farms, gardens, and orchards - which provided the very stuff of life - food, seeds, livestock, medicinal plants - to young men whose lives were thus spared, young families that were allowed to prosper, children who survived in an era of awful infant mortality? Is not this *productive* land even MORE sacred? *The Hudson's Bay Company laid the foundation of agriculture in the Pacific Northwest. This is the enduring legacy of Fort Vancouver. This is where it all began. This, too, is sacred ground.*

Fort Vancouver National Historic Site Replicated Historical Garden

As volunteers at Fort Vancouver, we are directly under the National Park Service. Many of us are Master Gardener's, and many of us are from the community at large. We take pride in what we are doing, and what we represent. We do this to teach and inform the public of the history of the site, as well as how things were grown by the Hudson's Bay Company in the 1840's. "The National Park Service cares for special places saved by the American people so that all may experience our heritage." by Nancy Funk, lead gardener at the replicated historical garden."



Menu Guide for the Fort Vancouver Kitchen Garden. The chart shows what is ripe and when the kitchen can use the vegetables.

Vegetables

In 1845, these vegetables were proven to work in the PNW

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
Cardoon													*C
Colewort													*
Lettuce/Cress													C
Peas													D
Celery													*C
Onions													DC *P
Summer Squash													D
Turnips													*C
Cabbage													P *C
Kale													*C
Carrots													*C
Beans													D P
Beets													C *P
Broccoli													C *P
Cucumbers													C P
Tomatoes													D P
Eggplant													P
Potatoes													C
Winter Squash													D C
Corn													D
Parsnips													*C
Leeks													*C
Pumpkins													D C
Gourds													D

Colewort: slang name became collard greens in the SE. Members of the Brassicaceae Family along with cabbage and kale

Methods of Preservation

D = Drying

P = Pickled

* = Over-Winter

S = Sugar, Syrup

C = Cool Cellar

Chart data and design shared by James Pestillo



From our Gardens to our Kitchens: Recipes to Feed our Families



We are helping many new people to appreciate gardening and to growing their own food. There are several families in my neighborhood who have no idea how to prepare the vegetables they have planted, especially berries, apples and tomatoes. We need to share information on food preservation with our new gardeners. I was fortunate to find a copy of the 100th Anniversary edition (1909 to 2009) of the *Ball Blue Book* guide to preserving. It is easy to

read with a great deal of effort spent explaining canning principles so that even the beginner can feel comfortable trying home canning. For my learning curve I have stayed with preserving foods that can be canned using the boiling-water bath method. The brave can move on to the less acid foods like beans, which require steam-pressure cooking to preserve.

I like to experiment with recipes with the attitude that if one garlic clove is good, two would probably be better. I also like to make use of produce that comes my way from friends who are not processing their garden treasures. The following recipes I have tried with adaptation from the *Ball Blue Book* or with the instructions that come with the **Sure-Jell** fruit pectin less sugar recipes.

Please share your food preserving recipes so that we can make this a regular newsletter contribution. I will bring samples of these recipes to the November meeting.

By Heather Lund



Green Grape with Cranberry Jam

About 10 pound of green Lakemont seed less
Grapes = about 12 cups of cooked fruit.

- 1 12 oz. bag of fresh cranberries
- 3.5 cups of sugar (for a jam, this is low sugar)
- 2 boxes of Sure-Jell in the Pink box for less sugar recipes.
- 8 12 oz jelly canning jars with rings and lids for processing in a boiling water bath.

Wash the grapes, removing all the stems and place in a 6 quart saucepan. Do not add any additional water to the grapes, rather slowly simmer stirring frequently. The grapes will release a great deal of moisture.

Wash and sort the cranberries adding them to the grapes once there is a bit more liquid in the grapes. Simmer for about 3 hours until the cranberries have opened and are mixing well into the grapes. The grapes will open but not fall apart. In a separate bowl mix the two boxes of pectin into 1/2 cup of the sugar. In an additional bowl measure out the remaining 3 cups of sugar. When the fruit mixture is thickening and red, turn



up the heat and add the sugar pectin mixture. Watch and stir the mixture so as not to scorch the fruit while bringing it to a boil. When you have a rolling boil add the re-

maining 3 cups of sugar and bring to a rolling boil for one minute while stirring constantly. Turn off the heat and begin to ladle the hot fruit into the hot clean jars. Skim foam on the surface if necessary. Fill the jars to 1/4 inch headspace. Clean the glass rims and adjust the two piece lids. (I place the metal rings into the water bath to keep them hot and clean. I place the lids in boiled water in a bowl.) Process 15 minutes in a boiling-water canner. Turn the heat off and let the boiling of the canner calm. Lift the jars out of the canner with a safe jar lifter and allow to cool on a wooden board. The jar's lids should pop when sealing properly.

This is my made up recipe. The jam will taste sweet with only 3.5 cups of sugar. I added the cranberries for their color and flavor. The jam is great on toast or when used like a "chutney" with ham or other meats.

From our Gardens to our Kitchens: Recipes to Feed our Families

Piccalilli or Green Tomato Relish

This is the recipe in the *Ball Blue Book* of 2009.

4 quarts chopped, peeled, cored green tomatoes
(about 32 medium)

2 quarts chopped cabbage, about 1 large head.

2 cups chopped sweet green peppers, about 4

1 cup chopped onion, about 1 medium

1/2 cup salt

1 1/2 cups brown sugar

2 tablespoons mustard seed

1 tablespoon celery seed

1 tablespoon prepared horseradish

4 1/2 cups vinegar (used 3)

Combine vegetable in a large bowl.

Sprinkle salt over the vegetables
and mix thoroughly; let stand for 3

or 4 hours. Drain; rinse and drain thoroughly.

Combine sugar, spices, horseradish and vinegar in
a large saucepot. Simmer 15 minutes. Add the
vegetables and bring to a boil. Pack hot relish into
hot jars, leaving 1/4 inch headspace. Remove air
bubbles. Adjust two piece lids. Process 10 min-
utes in a boiling-water canner.

We had two boxes



What to do with several hundred GREEN cherry tomatoes?

The following is my attempt to create a relish out of green cherry tomatoes. My first time consuming event was harvesting, then washing and sorting ALL the green tomatoes. Note in the recipe it says PEELED tomatoes. The hot water bath works well to remove the skins from ripe tomatoes, but green cherry tomatoes is another story! All of the items chopped took time with a knife.

Peppers from our garden were substituted, using sweet banana peppers and small red peppers.



<<< “Combine all the vegetables with the salt”: In this case we did not combine the cherry tomatoes in with the other vegetables. To get a better release of water from the salted vegetables I used a plate and pitcher of water to weight the veggies down. This removes more water. I started using this weight method when doing some Japanese salads and find it works great with eggplants and cucumbers. It is amazing how much water is removed from the veggies.



Right: Volume of the veggies after the removal of the water, rinse and the second draining. **Left:** Hot water bath for removing green tomato skins. ►►



Books for Rainy Day Gardeners

This past year has seen the release of not one but TWO remarkable books on historic American vegetable gardening, from two of America's most venerable historic gardens: Colonial Williamsburg and Monticello!

The first - *Vegetable Gardening the Colonial Williamsburg Way* - is all about, and only about, vegetables: their origins, history, varieties, uses, and horticulture; and how they were grown throughout history, into the 18th century. The book is not set in any of the old established gardens in Williamsburg, but in a small (¼ acre) plot set up directly on the main (Gloucester) street, specifically to interpret our horticultural heritage to interested visitors.

By contrast, *"A Rich Spot of Earth"* is all about Monticello. The first half is about historic garden

precedents (eg Mt Vernon and of course Williamsburg); the garden's design development and construction; and its recent reconstruction. It also addresses the main house and outbuildings, the kitchen and cellars, as well as the grounds and landscaping. Along the way, it includes a running social commentary - about Jefferson the man, and his family, career, political and social life; and his slaves.

The second half of the book is all about the many kinds of vegetables in his 'experimental' garden. Both books are about 250 pages, thoroughly researched and exhaustively documented,

and are *beautifully* illustrated, with hundreds of gorgeous color photographs - some worthy of a place in an art museum. They are books to sit down with this winter, and read - for the sheer pleasure of reading.

They are available at <http://www.monticello.org> or at **Powell's Books** in Portland; \$30 and \$35 respectively.

Photos and book Review by James Pestillo



UP: One of my favorite old kitchen tools is this sieve and pestle to remove seeds and skins.

Green Tomato Relish Continued from page 12: After removing the skins with the sieve, simmer the tomato juice mixture to thicken. We used two tablespoons of the fresh grated horseradish and simmered with the green tomato sauce. Add 3 cups vinegar, sugar and spices and slowly bring to a boil taking at least 15 minutes. Add the veggie mixture, raise the heat and bring to a rolling boil, while stirring all the time. Turn off heat. Follow the boiling water bath method as listed in the recipe. The tomato sauce = about 12 cups. The final mix made 9 pints.

