

Spring
2021

QUAILCREST FARM

SPRING 2021 !



Another spring is before us and that means it's the time we have all been waiting for... our gardens! We have been busy planting in the greenhouse, and with all the bright sunny days we have been enjoying this spring, the plants are growing beautifully. Our wide selection of herbs, perennials and annuals as always includes several new varieties and of course all your favorites. The retail greenhouse will be in its full glory by early May.

We are planning and hoping to have our Spring Garden Fair this June 12th and 13th. Still it all depends on the state mandates at that time.

In the 47 years we have been in business there have been many changes. Mom started in 1975 with a large selection of perennials grown and dug from the field behind her new gift shop in the Gallery. In 1980 as the business grew and the gift shop expanded, Toby joined Mom and built our 1st greenhouse. They grew and sold herbs and scented geraniums. With a terrible fire in 1986 more major changes happened after we lost the bank barn and gift shop. Everything moved to what is now known as the Garden Barn.

The end of this season will bring another change. While the event rental business will continue, after 47 years we have decided to retire from the plant business. We feel this is the best decision as we move into the next phase of our lives. Over the years we have transformed this land from a working dairy farm into a setting that is ideal for special events and occasions. Our energies will now focus on maintaining our grounds including the Tracy Barn Event Center and Gallery building. Keep us in mind when planning your special events.

We feel blessed to have been able to provide you with all your gardening needs for all these years. Customers have become friends. Thank you for your support. We look forward to seeing you between April and June for our final greenhouse season.

Ginna, Rusty, Toby
And The Quailcrest Crew



We are open April 5 through June 26th, Monday-Saturday 9-5, Sunday, 11-4

We are continuing to open our two unused rooms in the Garden Barn to showcase our antique furniture as well as incorporating the many display pieces we have used over 47 years.



There's a little bit of everything from chests, chairs, rugs, corner cupboards, pottery, etc. Come and check them out when you shop for plants and take a little piece of Quailcrest home with you.

Spring Garden Fair

Keep Your Fingers Crossed!!

Sat., June 12th 10-4, Sun., June 13th 11-4

'Quail Cup' Old Time Baseball

Sun. May 30th, 12 Noon

Plant Lists

Plant lists will be available after April 15th. Email us at qcrest@bright.net

Quailcrest Iced Tea

Into an earthenware bowl, put 3 heaping T. loose tea and a good handful of mint. Pour boiling water over these ingredients and let steep 5 minutes or more. Add and stir in sugar to taste. I use 1/2 to 1/3 C. , just a scoopful from the sugar jar. Strain this into a gallon container over 1 small can frozen lemonade. Add enough cold water and ice cubes to fill container.



READY FOR LUNCH HERB BREAD

From the Quailcrest Christmas Soup Luncheons, so fast you can start it at breakfast and be ready for lunch.

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|-----------------|---------------------------|
| 1C Milk | 1C Warm Water |
| 3T. Sugar | 4 1/2C. Flour |
| 1 1/2 tsp. Salt | 2 T. Dip-idy-dill |
| 2T. Butter | (or your choice of herbs) |
| 2 pkgs. Yeast | |

Scald the milk and dissolve the sugar, salt, and butter in it. Dissolve the yeast in warm water. Add to cooled milk mixture along with herbs. Stir in flour beat with a spoon and let rise. When doubled or more (about 45 minutes), stir down. Beat with a spoon, and turn into 2 greased casseroles or bread pans. Let rise again and bake at 350 for about 1 hour, covering with foil as necessary. Serve warm with a good herb butter. This bread is great served with a soup or as toast. Makes 2 loaves.

Although the Hungry Gardener cookbook is no longer in print we do still have our Soups and Such Quailcrest Cookbooks still available.

