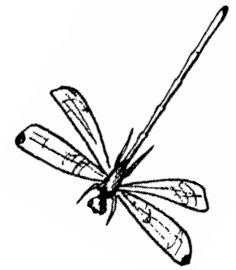


SPRING 2017

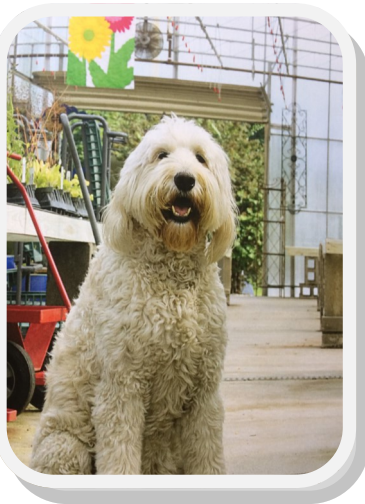
QUAILCREST FARM

As we all know spring came early to Ohio this year and we all have been anxious to get things planted for summer enjoyment. Get your perennials in the ground now, but we always advise waiting until at least the second week of May to plant your annuals—Ohio weather is fickle!! The greenhouse is full of a great variety of annuals, perennials, herbs, vegetables, shade plants and succulents, not to mention a wonderful selection of miniature plants for your fairy garden. Keep in mind we have 18 varieties of heirloom tomatoes and 18 varieties of basil to go with them. The Boston fern hanging baskets are big and beautiful and the flowering hanging baskets are showing lots of color! Lots of patio containers are planted and ready for easy pick up. We have a wonderful selection of trees and shrubs. We are here to help with your gardening needs and look forward to seeing you.

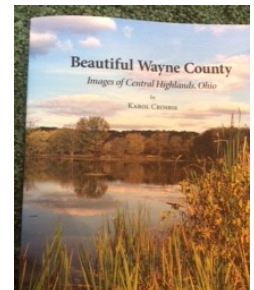


Happy Spring
Ginna

With much sadness we want you to know that our sweet Lola passed away very suddenly in April. For nine and a half years she and Sargie were our official greeters but mostly they thought we were open for you to come and pet them. Her absence has left a big void that we know all who enjoyed her will feel also.



The photo of Lola in the Quailcrest Farm greenhouse is courtesy of Karol Crosbie, author of *Beautiful Wayne County, Images of Central Highlands, Ohio*. This wonderful pictorial of Wayne County (that includes Lola) can be found at Local Roots and The College of Wooster, with all proceeds supporting the Wayne County Historical Society.



Extended Spring Planting Hours are now through June 11th our Spring Garden Fair
Mon. -Thurs. 9-6, Fri. & Sat. 9-5, Sun. 11-4



Recently we had a visit from the daughters of Mary Feltes who contributed one of the original recipes to our *Hungry Gardener Cookbook*. With our 18 varieties of basil available we thought you would enjoy this recipe that Mary got direct from Italy!

Pesto a la Geneovese

1 C. fresh basil leaves, stripped from stem
1 C. fresh Italian parsley
1 tsp. salt, (pepper if desired)
1 -1 1/2 C. olive oil
1/2 C. grated romano or parmesan cheese
Garlic, finely chopped, to taste

In blender combine basil (chopped), parsley, salt, pepper, garlic and 1 C. olive oil. Blend at high speed until smooth. Sauce should be thin. Add more oil if necessary. Transfer to bowl and add cheese. Mix in hot drained pasta that has been tossed with a table-spoon of soft butter. This sauce may be stored in the refrigerator for 2 weeks.

Plant Lists

Plant lists are now available. We will have the following lists available to pick up at the farm or we can email them to you.

Herb List

Perennial List

Trees, Shrubs, Vines,

Hosta List

Email us at
qcrest@bright.net

Treat Yourself to a Quailcrest Event

"Quail Cup"
Old Time Baseball
Sun. May 28th 1:00 pm
Bring a lawn chair.

Spring Garden Fair
June 10th & 11th, 10-5

Herb Fair
Sept. 9th, 10-5

Christmas Open House
Nov. 11th 9-5 & Nov. 12th 12-5

Mothers Love Quailcrest



We have wonderful gifts for mom in the shop and 'Q' Boutique, fun tops, purses, jewelry, soaps and lots of great solar garden ornaments !
A Quailcrest Gift Certificate is always appreciated !!

Watch for our daily Facebook posts !!