

Summer
2017

QUAILCREST FARM

Dear Quailcrest Farm Customers & Friends,

A new Chapter begins in the life of Quailcrest Farm!!! After 42 years, with lots of discussion and soul searching we have decided the time is right to change with the times and shopping trends of our customers. Growing a wonderful selection of quality herbs, perennials and annuals is our passion and what we do best! **Therefore beginning in 2018 we will become a spring seasonal business.** Our greenhouse will be full of all the varieties and unusual plants you always expect to find at Quailcrest when we open April 3rd.



You can look forward to our beautiful hanging baskets, planted containers, culinary and ornamental herbs and perennials for every corner of your garden. With our emphasis being on the planting season, the Garden Barn selections will concentrate primarily on garden related accessories. We will continue to carry items you have come to depend on... French soaps, Dippity Dill, Rain, pottery, tea towels, Quailcrest jellies, greeting cards, floral wreaths and a great selection of garden art and miniatures.

Our new seasonal business will begin April 3, 2018 and continue through June. The Tracy Barn Event Center and weddings along with our June Spring Garden Fair will continue as usual.

We invite you to join us September 9th for our 37th and final Herb Fair. This fun day includes good food, over 70 eclectic exhibitors and colorful fall mums.

Kicking off our last Quailcrest Christmas will be our Holiday Open House, Nov. 11th and 12th with food, music, artists in the greenhouse and as always the alpacas. Holiday workshops begin in December and our farm-house lunches begin Nov. 28th.

We are looking forward to this new opportunity and the support you have always given us.

Happy Gardening!

Rusty, Toby, Ginna

Dulcie, Cathy, Cindy, Chris

Betty, Katie, Dana

Sargie and Izzy



What to Do With Leftover Corn

Cut cooked corn from the cob and sauté in butter for breakfast with an "over easy" fried or scrambled egg. Delicious! Or cut off the cob and place in a double boiler with chopped green pepper and milk or cream to cover. Simmer awhile and serve with dinner.

Treat Yourself to a Quailcrest Event

Herb Fair
Sept. 9th, 10-5

Christmas Open House
Nov. 11th, 9-5 & Nov. 12th, 11-4

Taking Reservations For
Christmas Lunches
starting Oct. 1st

Check the website in Late Oct. for
Holiday Workshops