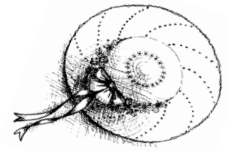


SPRING 2012

# QUAILCREST FARM

A big hello and happy spring to all our friends. We are beginning our 37th year and are always excited to open the doors and welcome back our loyal customers... those of you who have loved Quailcrest for years. We are perennially optimistic that you who are just discovering us will come to love the joy of a Quailcrest visit also.



The weather this spring has been glorious. Already the daffodils are plentiful and the cherry and magnolia trees have never been so full of bloom. Rusty says it's because of the wet fall and mild winter. See, even the constant autumn rain brought us a reward. Surely the gardens will be magnificent too.

Our selection of herbs, perennials, annuals, peonies, trees and shrubs is as extensive as always and our prices haven't changed this year. Still the best in Wayne County. The greenhouse will be fully stocked by mid April, come and see all the wonderful goodies we have for you.

Hope to see you soon and often

Ginna



For all you who loved this soup at our Christmas Lunches here's the recipe

## Tuscan Tomato

- 6 slices thick bacon or pancetta
- 1 lg. onion, chopped
- 2 cans tomato soup
- 1 lg. can petite diced tomatoes
- 1 lg. can crushed tomatoes
- 6 C. chicken broth
- 1/4 C. chopped fresh basil
- 1 tsp. fresh rosemary, chopped
- 1/4 tsp. crushed red pepper flakes
- 1 loaf Italian bread, cubed

Sauté bacon until crisp. Add onion, sauté until tender. Add bread cubes and sauté until bread is crisp. Add broth, tomatoes, soup, herbs and spices. Bring to a boil, reduce heat and simmer 10 minutes to blend flavors. Season with salt and pepper.

Plant lists are available via email so let us know if you'd like us to email/send one of the following:

Perennial List

Herb/Scented Geranium List

Tree, Shrub, Hosta, Grass List

Peony List

**Treat Yourself to a  
Quailcrest Event**

**Spring Garden Fair**  
June 9th & 10th, 10-5

**Herb Fair**  
Sept. 8th, 10-5

**Christmas Open House**  
Nov. 10th 9-5 & Nov. 11th 12-5

# Wonderful Things for Your Garden...

We are the destination for your spring and summer nesting needs. Planning to jazz up your outdoor space this season?... travel to Quailcrest where you can beautify your yard, home and garden spaces affordably.

PROVEN WINNER ANNUALS AND QUAILCREST HERBS \$2.95 ✿ QUART PERENNIALS STILL START AT \$3.95

SCENTED GERANIUMS \$3.25 ✿ VEGETABLE AND BEDDING PLANTS BY THE PACK

✿ FLOWERING HANGING BASKETS AND OUR HUGE BOSTON FERNS AT \$14.00 ✿

We have unique planted containers, hypertufa pots and miniature gardens made with our alpine plants and small railroad garden trees. DON'T FORGET... bring us your patio containers to pot up now and come back for them after



the frost! Look for these favorites in the Greenhouse: lots of new Peonies, including 'Pink Luau' & 'Mr. Ed', Heuchera, 'Sweet Tea', 'Golden Zebra' & 'Berry Smoothie', Hosta 'Winter Snow', 'Blue Hawaiian' & 'Enterprise', Geranium 'Hocus Pocus' and of course the Perennial of the Year

Brunnera 'Jack Frost'. We also have a wonderful selection of tender and hardy succulents, one especially, Sedum 'Chocolate Ball'. Outside the Garden Barn among our trees and flowering shrubs are the stunning granite benches, hanging planter hooks made from steel that will hold up to three baskets, stone lanterns and whimsical

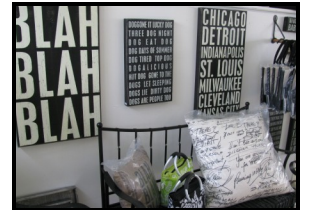


garden stakes & our stone owls to accent your gardens. In the greenhouse you can't miss our fairy garden feature with everything for the miniature garden!

## .....Home

New, is our elegant black/white entrance to the Garden Barn with Popcorn Studio pottery, over-size pillows and wood box signs. Check out our hand cut paper pictures with garden quotes, wonderful & versatile Wilton Armetale metal serving pieces that make the perfect gift, useful kitchen gadgets, metal wall art, Haitian oil barrel sculptures, spring to summer linens for indoor and out and we even have a whole section devoted to birthdays! We have the perfect gift for any occasion and don't forget to *Think Quailcrest for Mother's Day or Any Day.*

*Moms love Our Gift Certificates!*



## .....& You in the 'Q' Boutique

Hats, scarves and jewelry, bags & purses ... OH MY!!!!!! Fun, feminine and fashionable fills the Q Boutique, especially when you see our new footwear. SwitchFlops from Lindsay Phillips in great colors and styles with both straps and snaps, and really cool tights, footless tights and socks in wild colors and designs. Tons of hot color purses in tangerine, lime, pink and sedate black & beige with scarves to match in all sizes, even scarves that double as a sarong!!

We have gifts for the 2012 graduate, great items like cosmetic bags, computer and reader cases, laundry bags and travel accessories, cute ceramic mugs and totes with flower flip flops to match!!

And tucked into our jewelry selection is our "Back to the 70's" Peace, Love & Rock 'n Roll display of Natural Life scarves, T-shirts, clips, hair bands, flower hair pins, wristlets, rings, key fobs, bracelets, steering wheel covers and pencils all in a fun, fresh hippie today look!



**Come and sample some of our many dips, dressings & marinades from Marstons, Country Home Creations, Kitchen Fusions & Village Gourmet. Here's a fun recipe using a Country Home Dip Mix.**



Country Home Creations

### **Sesame Ginger Chicken or Pork Kabob Marinade**

- 1 can (20 oz.) pineapple chunks in own juice
- 1/4 c. soy sauce
- 1 tsp. rice or wine vinegar
- 1-3 lbs. cubed Chicken or Pork
- 1 packet of Sesame Ginger Dip mix from Country Home  
onions and green pepper are optional

In a zip bag or container drain juice from pineapple reserving the chunks. Add soy sauce, package of Sesame Ginger dip mix and vinegar. Mix slightly in bag. Add meat to marinade and allow to marinate a minimum of 4 hours but not more than 24 hours in the refrigerator. Thread meat, alternating with pineapple chunk, green pepper and onion onto metal skewers. Grill over medium heat until meat is thoroughly cooked. Serve over rice.

...and here's one from Kitchen Fusions

### **Smoked Asparagus Artichoke**

#### **Turkey Breast**

- 1 turkey breast (bone in)
- 1 pkg. Smoked Asparagus Artichoke Dip Mix
- 1 tsp. grated lemon zest
- 1 tsp. Black pepper
- 2 garlic cloves, minced

Combine all ingredients and spread all over turkey breast. Place turkey in baking pan and bake at 350 for 1 to 1 1/2 hours until temperature reaches 170, basting every 30 min.



Kitchen Fusions