

Horticulture Field Day on the Eastern Shore

by Jerrie Molloy, Horticulture Committee, The Princess Anne Garden Club

Notch the pace of life down a peg, ask for a perfect day on the Eastern Shore, gather one-hundred-plus garden club members, open homes for overnight guests, and you have the 1996 Horticulture Field Day for The Garden Club of Virginia. Let's face it. We have seen those gorgeous Eastern Shore flowers at our garden club shows forever. Why not go in search of their secret? It turned out to be no huge surprise: lots of hard work and loving care cultivating the loamy soil that also nurtures so much of our state's produce.

On the tour we had a city garden, a Garden Club of Virginia Restoration (Kerr Place), a Japanese garden, and several lush gardens displayed against the backdrop of the architecture we so associate with the Eastern Shore: the "big house,

little house, curtain, and kitchen."

As if all this were not enough, Fleet Davis, Field Day Chairman, arranged for us to purchase beautifully grown plants at Ivy Farms, a grower that usually sells only to the trade. Judy Perry, Horticulture Committee Chairman, and I mused that we were doing a mini-garden tour as we inspected the trunks and back seats loaded with mounds of greenery purchased from the farm. Those of us who were lucky enough to be there want to thank the Garden Club of the Eastern Shore again for their gracious hospitality.

As one last footnote, I have to mention that before departing, two cars stopped on the bridge to Quinby. We still had room in our coolers for some soft-shell crabs. Now our husbands, too, are raving about Field Day 1996.

"Flowers Pretty Enough To Eat!"

Board of Governors Meeting Horticulture Exhibit

Cooking with flowers dates from long ago, but there has recently been a resurgence of interest in the culinary arts incorporating the colorful, delicate blossoms of plants. The Horticulture Committee hopes you will find this project for the 1996 GCV Board of Governors Meeting fun as

well as educational. Explore the many possibilities of using flowers in your recipes while considering additions to your garden for both beauty and function. Take a picture of your stunning cuisine and exhibit your glossy with the flower that made the delicacy possible.

Suggested Reading:

- A Feast of Flowers* by Francesca Tullona and Cynthia Stowbridge; Funk & Wagnalls, 1969.
- Edible Flowers from Garden to Palate*, Cathy Wilkinson Barash; Fulcrum Publishing, 1993.
- Flower Cookery* by Mary MacNicol; Fleet Press Corp., 1967.
- Flowers as Food* by Jane Newdick and Mary Lawrence; Crescent Books, New York, 1991.
- Flowers in the Kitchen* by Susan Belsinger; Interweave Press, 1991.
- The Forgotten Art of Flower Cookery* by Leona Woodring Smith; Harper & Row, 1973.