

GRAND OAK HERB FARM
2877 Miller Road
Bancroft, MI 48414
Phone 989-666-7012

November 2016 Newsletter
GREETINGS!

As I write the newsletter, I look out my window and the colors of the trees are beautiful shades of Fall. I love Fall but, at the same time I am also sad that our closing for Winter is only seven weeks away.

I will be planning events for next year during the month of January 2017. We will also be reserving dates for private events such as showers, group meetings, or other interested groups contact us early to hold your date.

NOTE_ our hours are Tuesday-Saturday, 10:00AM-4:00 PM
Our last day for 2016 is December 17th.

THE SAVY GARDENER:

#1 If you have not moved tender plants that you plan on wintering indoors, do it before you turn your heat on. This gives your plant time to adjust. Wash your plant before moving it indoors to get rid of pest. A good bath with Ivory soap is recommended.

#2 When cleaning the garden for Winter, it's a good idea not to throw your tomato and pepper plants on the compost pile. There is too much chance for plant disease to get passed through the soil for next year.

#3 Clean weeds from the perennial garden in the Fall. This prevents them from going to seed and making more weeds and helps to decrease your weeding efforts next year.

#4 If you plan on mulching, do so after the ground freezes. This helps prevent rodents from making their home in the soil. Bad

choices for mulch in your perennial garden are, peat moss, garden soil, newspaper, sheets of plastic and garbage bags. All have a smothering capability.

#4 If you are planning on adding peonies to your garden, October and early November is the best time to do that. If your peonies are not blooming for you in the Summer, they are probably too deep in the ground. Do not mulch peonies.

5 If you enjoy Winter gardening indoors, think about succulents. They do very well with a little sun and making sure to keep them growing on the dry side.

SCHEDULE OF EVENTS:

Please remember, specialty Teas and Workshop space is limited, so registration and pre-payment are required. Please register early to guarantee availability. You may register online at www.grandoakherbfarm.com, or by phone at 989-666-7012. You may register by using pay pal, a credit card, or with a check.

October 29th 1:00 PM The Art of Topiary and Herbal Luncheon

Our topiary focus today will be rosemary. Everyone will be given a rosemary plant and shown how to trim and train it into a creative tree shape. In addition each person will infuse a rosemary luminary to take home. For this you will use essential oils, fresh lemons and rosemary. You will enjoy the scent and taste of a rosemary inspired luncheon. The menu will include: Fresh baked rosemary bread, rosemary couscous, pecan rosemary oven fried chicken, vegetable fried rice, and rosemary orange pound cake with crème fraiche.

\$48.00

register & pre-pay

November 5th 11:30 AM Silver and Gold Christmas Door Wreath and Holiday Brunch

Join us in the Tearoom at 11:30 for a delicious Holiday brunch.

The menu: raspberry cream coffee cake, white chocolate cranberry scones, Devonshire cream, orange curd, eggs benedict casserole, Bourbon baked ham and Grand Oak's Chia tea.

When we have finished with our brunch you will make an elegant welcoming door wreath. You will start with a 22-24 inch vine wreath and add assorted permanent gold and silver foliage. Make your wreath even more beautiful with silver and frosted gold berries, pinecones, pomegranates and silver glitter wired ribbon. If you wish to attend the brunch but not the wreath workshop the cost is \$28.50. for brunch.

\$55.00

register and pre-pay

November 12th 1PM An English Holiday Afternoon Tea and Advent Wreath

We will meet in the tearoom at 1PM and enjoy a traditional English Afternoon Tea. The menu: cranberry-nut scones, cherry curd, mock Devonshire cream, vegetable cream chowder, ricotta cheese torta, beef and cheese pinwheels, ham and cherry roll-ups, basil pesto pizza rolls, English cucumber avocado sandwich, chocolate pecan chess pie tartlet, sweet potato cake and lemon curd tartlet.

There will be a demonstration for the making of the advent wreath, as well as an explanation of all aspects of this beautiful wreath.

Printed sheets with the origin and meaning of Advent. The Advent Wreath is a good way to bring Christ to the center of Christmas.

\$45.00

register and prepay

November 18th (Friday) Noon Traditional Old South Thanksgiving High Tea and Seeded Eucalyptus Swag

We will start the day by creating a decorative seeded eucalyptus swag. According to the Herb Society, eucalyptus can destroy up to 70% of airborne germs in a room, thus helping in preventing colds and some forms of flu. Without those benefits it is a beautiful accent for any room. Your swag will be decorated with rosemary,

dried pomegranates, dried artichokes, beech twigs and French ribbon.

After we finish our swags we will head for the tearoom for an Old South Thanksgiving High Tea. Menu: buttermilk herbed cheddar biscuits, parsnip and potato soup, herb roasted turkey breast, charizo sausage and cornbread dressing, cranberry-apricot sauce, pecan green bean casserole, browned butter mashed potatoes and sweet potato cake with maple frosting.

\$65.00

register and pre-pay

November 19th (Saturday) Herb Society Tea and White Elephant gift exchange.

This will be our last Tea Society meeting for this year. If you plan on attending or have questions please call Pat Drouin 989-662-6435 or Lois Meldrum 810-232-0266.

November 25th and 26th (Friday and Saturday) Annual 'Black Friday' Sale.

50% off all Fall Décor and 20% off every thing in the Gift Shop.

Sale hours: 10AM-4PM.

December 3rd 1PM White Christmas with a Traditional Holiday Afternoon style Tea

Start your visit with us off with a workshop for a 32 inch flocked garland that captures the essence of a white Christmas. You will embellish your garland with pine cones, berries, silver bulbs, lights, French ribbon and Winter florals. The arrangement is a perfect decoration for the mantel or table. When we have finished with our garland we will make our way to the tea room for a sumptuous Afternoon Tea. Our menu: apricot white chocolate nut scones, Devonshire cream, lemon curd, raspberry cream tea bread, raspberry butter tartlet, ham and Swiss cheese rolls, mushroom

herb pate with croutes and onion confit, curry chicken salad sandwich, chocolate mini cake and chocolate pecan pie.
\$60.00 register and pre-pay

Dec 10th, 1PM Christmas at Caprilands Herb Farm

In memory of Adelma Grenier Simmons 1903-1997”

Adelma Simmons was owner operator of Caprilands Herb Farm located in Coventry, Connecticut. She was known as “The First Lady of Herbs”, and was my inspiration and mentor when I started Grand Oak Herb Farm in 1980.

The Holiday season at Caprilands was a time to sum up the summer seasons harvest of herbs, vegetables and fruit into delicious ideas for eating and decorating. The whole house at Caprilands was redolent of wonderful holiday scents. The fragrance of pine and evergreens, the fresh spicy scent of rosemary, the pungent scent of oranges and spice in pomander balls, the clean cool scent of lavender and hundreds of other herbs to remind everyone of the inspiring season of Christmas. The menu for today is from some of the many books that she wrote and will include, wine cranberry salad, herb roasted turkey with dressing, red flannel hash, spanakopita (spinach pie), English Christmas Trifle and spiced cider bowl.

We welcome anyone attending to tell us their story of Caprilands and Adelma Simmons. Everyone attending will receive a Christmas gift that is said to bring good luck as well as fragrance to the recipient throughout the years.

\$50.00 register and prepay

December 17th 1PM Grand Oak Herb Farm’s Annual Christmas High Tea and Year End Sale

This will be our last event for 2016. As usual we will be having a super sale to clear out all Fall and Christmas merchandise. We will have drawings for 5 very nice items. Also, there will be a gift of appreciation for all attending the Tea. Enter your name for the

drawing in the gift shop. Our delicious High Tea menu: Basil pesto bread, pumpkin nut bread, chicken marsala, beef tenderloin, peas with shallots and cream, carrots with lime mint butter, herb potato casserole, chocolate mousse cake, caramel pecan cheese cake, our own blended apple spice tea.

\$40.00

register and pre-pay

Hot Wassail will be served for all our guest in the gift shop.

Thank You, and we hope to see you soon!

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2877 Miller Rd. – Bancroft, MI 48414
Phone (989) 666-7012
Celebrating 36 years of excellence!

Hours: Tuesday through Saturday: 10am to 4pm
We are closed Sunday, Monday and all major holidays.

Our season for 2016 runs from April 1st through December 17th.
For more information visit our website at
www.grandoakherbfarm.com

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