

November 2005

HEDGEHOG HILL FARM NEWS

CREATIVE IDEAS FOR HOLIDAY GIFT GIVING

As you are planning your holiday gift giving, think of stopping by and visiting Hedgehog Hill Farm.

We have created some breathtaking products worthy of holiday elegance. This year we are offering several newly designed wreaths which recreate the feeling of fall in New England. Mini wreaths are always popular, especially with orange bittersweet berries.

For a door decoration, there is nothing as stunning as a swag. We have some swags which feature grasses with feathery fluffy tops, burgundy amaranthus, hydrangea, love-in-the-mist, lemon grass, all accented with matching, bountiful ribbons.

In the culinary area, you will



find that we have been preparing jams and jellies all summer, as the gardens matured. **Lemon Herb Jelly**, made with lemon balm, lemon verbena, and lemon basil, is to be savored on toast as well as used to glaze baked or broiled white meats.

Our **Mint Jelly**

is olive, not green, because we do not use any coloring agents. The fresh flavor of organically grown mint brings out the best in a rack of lamb. Boyne raspberry, plentifully productive, is hand-picked and made into a scrumptious jam. It is artistically supreme

on a chocolate tort. Try our **Cranberry Walnut Jam** on toast or an ice cream parfait. And, don't forget **Hot Pepper Jelly**. For an appetizer, crackers and cream cheese topped with Hot Pepper Jelly are outlandish. Basil jelly is terrific on a cracker with a thin wedge of a peach or nectarine on top. The exotic combination of fruit and herbal jellies will surely

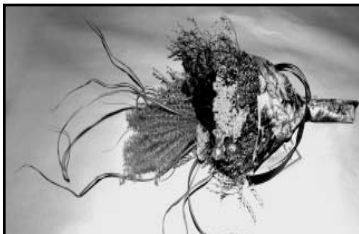


disappear from your serving tray. **Lemon Balm Honey, Spearmint Honey, and Cinnamon Basil Honey** (cinnamon basil is a variety of basil) are delicious flavorings. Sweeten tea, spread on toast or a bagel, or dribble it on a fruit cup, giving it an unusually zesty taste.

One corner of the shop has an array of gifts designed for the kitchen and the cook. This includes **culinary gift baskets** which you can purchase as arranged, or we will be happy to make up special baskets with your selection of food items. Herb mixtures, as well as herbal teas, all organically grown, are a perfect solution for a cook that has everything. **Bread and Stuffing Mix**, for instance, is a versatile blend that makes breads zing. **Herb Gray Tea** (of course it is a play on words) is a delicious after dinner tea that has orange mint. Several gifts include edible herbs and everlastings — **Wise Bunches** are swags made of sage that can be used as decorations or may be pinched for use. **White Sage** may be burned as incense or used to fragrance your coat closet. Bay laurel leaves, oregano, marjoram, grains, hot peppers, rosemary, thyme and lemon grass are integral to many kitchen wreaths. While the ingredients are indeed edible, one can be so taken by their beauty that most of our ornamental culinary products are used more often to savor with your eyes than with your tongue, but the choice is yours.



Rocket, or Barbarea vulgaris is the delicately sinuous background for Chinese lantern, sorghum, and bittersweet berries.



If you get stumped about what to get, a Simple Gift may be the answer.

DESIGN an EVERLASTING WREATH for the HOLIDAYS

Saturday, NOVEMBER 19

What better time than before the holidays to use your creativity to design your own masterpiece for a livingroom, a kitchen or to give as a gift to a friend? You will have an opportunity to design an everlasting/ herbal wreath, a kitchen wreath, or a heavenly grass wreath, created from vanilla grass.

An all-day class will begin with a brief introduction to the variety of materials that can be used for design work. We will show you some photos of the garden and the plants - when it is best to pick them and how it is best to dry them. There will be time for questions about plant identification, growing techniques, harvesting, and drying methods. Following the talk, there will be a demonstration on how to tie a wreath. Then each person will be given all the materials he or she needs to complete a project. We will give individual help throughout the day about the mechanics of crafting, along with tips about intricacies of selecting color, shaping and designing. You will have ample time to complete a lovely wreath.



WORKSHOP DETAILS:

This workshop is limited to 12 people and we suggest that you sign up early to ensure a space. **COSTS:** \$45.00 per person. The cost includes the class, all materials for the project, and a light lunch prepared at the farm. **CLASS TIMES:** 9:30 until 3:00. **REGISTRATION:** Register in person, by phone, by mail, or by e-mail.



These kitchen wreaths may be made with Garden Sage, Thyme, Nippon Taka Chili peppers, Oregano and other herbs. The 12"-13" wreath is undoubtedly a culinary work of art. It can be hung decoratively or, if you can bring yourself to disturb its perfection, the herbs could be pinched to be used in cooking.

November 25, 26, 27 THANKSGIVING OPEN HOUSE

Our annual Thanksgiving Open House has been celebrated for more than twenty years. It's an idea that has now been adopted by dozens of area businesses. That simply means that there are many reasons for riding out into the country and bringing your holiday guests for a tour of specialty shops in this part of rural Maine. We look forward to seeing you during the weekend. It is often the last time that we have a chance to chat before winter sets in and we all become armchair gardeners. Stop by for conversation and refreshments.

HEDGEHOG HILL FARM

A peaceful place to shop
for Holiday Gifts



Miniature Wreaths
 Bouquets
 Everlastings
 Arrangements
 Culinary Herbs
 Great Flower Crates
 Herbal Teas
 Herbal Honeys
 Jams & Jellies
 Catnip
 Books
 Everlasting Swags
 Culinary Swags
 Herbal Vinegars
 Fragrant Sachets
 Moth Repelling Herbs
 Crafting Materials
 Gift Baskets

Cooking Mixtures
 Relish & Chutney
 Gift Certificates
 Kitchen Wreaths
 Heavenly Grass Wreaths
 Nose Pleasers
 Lavender Bunches
 Everlasting Wreaths
 Wise Bunches
 A-Little-More-Thyme
 Wreaths
 Lemon Grass Wreaths

Shop in person, by phone, or on our website. All of our products are locally produced. They are all made from plants we grew on the farm right here in Maine. We ship gifts throughout the world. Special orders are designed on request.



An Opportunity TO NOMINATE

There is still time to make your voice heard. We are now planning a selection of plants for our 2006 Spring Plant Catalogue. If there is an herb, an annual, a perennial, or a shrub that you would like to see in our 2006 Spring Plant Catalogue, send us your suggestions by e-mail by the end of November. Last year we had many suggestions – heucherellas, heucheras, echinaceas, hydrangea, grasses, and other plants, which we were able to incorporate in our offerings. The catalogue should be in the mail by the beginning of February. Catalogues go out to people who have signed up recently or who have ordered plants in previous years. If you do not receive a catalogue and would like one, let us know. And, if you know a garden enthusiast, introduce him or her to Hedgehog Hill's exciting and eclectic offerings.

ROSEMARY — Herb of Remembrance

Rosemary is an excellent gift for gardener or cook. You can use its piney smelling crushed leaves on meats or roasted vegetables and in scrambled eggs. Boiled but firm potatoes tossed with chopped rosemary, cream, or melted butter make a scrumptious addition to a holiday meal. Even in desserts, rosemary is a joy. Add it to a Swedish butter cookie recipe with a bit of lemon zest for a taste to remember. Large and small plants are available.

RECEIVE YOUR NEWSLETTER ELECTRONICALLY

It is time to think about receiving your newsletters electronically. There are number of advantages to this notion: the newsletter would arrive instantaneously, affording you greater advantage when it comes to **sales** on plants and products in the shop. In addition, you get an earlier notice of available **barter days** (some of these notices are sent only by e-mail) so that you can sign up promptly. From our point of view, there is a cost savings which allows us to keep plants more affordable. And happily, we save trees. Everybody wins — you, we, and the environment. Please notify us by e-mailing your address to info@hedgehoghillfarm.com. By the way, you should feel safe because we do not share, sell, or give our mailing list to anyone else and we are vehemently opposed to unsolicited e-mails or spam.

THANKSGIVING OPEN HOUSE

Friday, Saturday and Sunday
November 25, 26 AND 27

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