



GREENHOUSE GAZETTE

Saturday, September 24th,



Traditionally, Basil has been used in cooking as flavoring. However, it is also used for medicinal purposes, occasionally for helping with mild nervous disorders and rheumatic pain. The dried leaves are also said to be a cure for nervous headaches. It can also be infused in boiling water and is said to be good for all obstructions of the internal organs,

Introducing Hayley Wickliff

I am originally from a small farm town called Croton, Ohio. I am currently working for the EcoVillage through AmeriCorps. I hope to one day have my own farm, perhaps an intentional community. Besides farming, I also enjoy reading philosophy and poetry. I look forward to getting to know the community and learn as much as I can!

And Jay Smithmeyer

will be working with you this year as an AmeriCorps volunteer.

I am not new to Price Hill, actually I lived at 926 Enright during my ninth and tenth grades at Elder.

I have lived in the Price Hill/Covedale area most of my life. I look forward to my involvement with the Eco-Village.

For a period during the middle '90s I worked for the OSU Extension Service

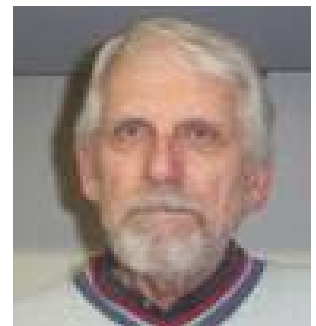
I coordinated a program of "Urban Youth Gardening." At that time, I had the opportunity to volunteer at Imago.

I gave demonstrations of "vermiculture" to grade school students when they toured the facility.

I have had a good deal of experience with gardening. I have gone through the "Master

Gardening program," as well as the "Master Composting Program," it is in this last area that I hope to have the greatest

Impact. Vermiculture can be fun and red worms make great pets



TASTE OF GARDENS A GREAT PARTY

Last Saturday I visited the "Taste of Gardens" at the Civic Garden Center in the Hauck Botanic Garden on Reading Road .

It was beautiful day and the party was well organized. A fact that I especially appreciate. Many of these little civic affairs are poorly planned and put together in a hap-hazard fashion, this one wasn't

The tables were laid out along a path in front of the Civic Center that culminated in a circular area to the rear.

The tables were decorated simply and almost every one offered tasty samples of one sort or another.

All the "Tastes" were great, but some stood out. The Zucchini fritters at the Purcell Marian Community Garden were really good and right next to that table a lady from the Walnut Hills Garden Club had a dish of Cucumbers and Zucchini that she cooked simply by throwing Balsamic vinegar all over them. At the table next to ours someone had brought a Mock Apple Pie. It didn't have any apples in it at all. The main ingredient was Zucchini. It was so good and I was so busy eating it that I didn't get the name of the organization sponsoring it.

The Enright CSA's table looked very nice and featured a large poster explaining who we are. We had some nice samples, Asian Cucumbers, delicious Zucchini bread and a couple of others. But I was surprised to see how few of you sent anything to be tasted..

Our Basil wine was a big hit. Everyone raved about it. Probably because it was the only alcoholic beverage at the party.



Zucchini Fritters

A Recipe from the Civic Garden Center "Flavors of the Gardens"

This recipe was kindly provided to us by Amy Francis of the Purcell Marian Community Garden. She also says she'd like to stop by sometime for a tour of the Enright Ridge farms.

Zucchini Fritters

6 cups zucchini, grated
1 clove garlic, minced
3 large eggs
1/2 cup onion, chopped
1/2 cup parsley, finely chopped
1/4 cup fresh basil, finely chopped
1 cup dried bread crumbs
1/2 cup cornmeal
salt and pepper to taste
olive oil for frying
cherry tomatoes to garnish

Beat the eggs, then mix in the garlic, onion, zucchini, parsley, and basil. Add bread crumbs, cornmeal, salt and pepper, and mix well. Heat olive oil in skillet to medium, then drop small amounts of fritter mix into skillet. Brown both sides and serve with cherry tomato garnish.