



The Garden Buzz...



Down Home Garden Center & General Store
Newsletter

July 2014



How to Create a Butterfly Garden

Plant your butterfly garden in a sunny location (5-6 hours each day), but sheltered from the winds. It is also a good idea to place a few flat stones in your sunny location so the butterflies can take a break while warming up. Butterflies need water just like we do. Keep a mud puddle damp in a sunny location, or fill a bucket with sand and enough water to make the sand moist. We would be more than happy to help you come up with a plan of your own.

Butterflies use two different types of plants - those that provide nectar for the adults to eat (nectar plant), and those that provide food for their offspring (host plant). Some plant varieties for the adult butterflies are: Aster, Butterfly Bush, Milkweed, Coneflowers, Sunflowers, Ice Plant, Black-Eyed Susan, Blanket Flower, Lantana, Verbena. Examples of host plants are: Parsley, Dill, Fennel, Clover, Mallow/hollyhock, Daisy, Snapdragon, Milkweed, Pentas.

REMEMBER - DO NOT USE PESTICIDES IN YOUR GARDEN! We have several organic solutions.



FAIRY GARDEN WORKSHOPS

We've been having a ball with our Fairy Garden Workshops! Check out the photos on our website. They are held monthly and are open to adults and children with an accompanying adult. It's a great way to show your creativity and a fun activity for families and friends. We can schedule a workshop for a small group, too. Keep checking in - we are adding new accessories all the time - from adorable bunnies, frogs and turtles to windmill cottages, metal furniture, bridges and of course gnomes and fairies.



Zucchini – An Amazing Vegetable

Are you up to your ears in zucchini squash? Having mountains of squash coming in at the same time is a big part of summer in the South. Zucchini is very good for you; low in calories and high in nutrients. It can be cooked by steaming, frying, sautéing, or baking and is excellent when sliced and grilled. The meat of this vegetable is also a very versatile ingredient for a variety of other foods such as breads, cakes, bars, and other baked goods. Below is my family's favorite recipe.

Zucchini Pancakes from Pat Goodwin's Kitchen:

2 cups grated/finely chopped zucchini
2 eggs
1 cup biscuit mix
1 cup grated cheese (cheddar, parmesan, etc.)
1 T Onion powder
Salt & Pepper
Paprika or Hot Sauce (optional)
Vegetable Oil



1. Combine zucchini with egg. Let set for a few minutes, add biscuit mix, cheese, onion powder, salt & pepper. If you like things spicy, add paprika or hot sauce.
2. Heat vegetable oil in a large skillet or griddle over medium heat. Pour about ¼ cup batter onto prepared pan, cook until pancakes are browned, 3 – 4 minutes per side. Repeat with remaining batter. Enjoy!!

Do you have a favorite recipe using zucchini? I'd love to see it. Please email to cindy@downhomegarden.com and I'll post on our website for others to enjoy. 😊

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