

# HORTICULTURE HAPPENINGS

*A Publication of the Colonial Williamsburg Landscape Department*

## The Importance of Growing and Saving "Heirloom Seeds"

Colonial Williamsburg's gardens sustain the rich genetic heritage of plants by saving seed of plants appropriate to the 18<sup>th</sup>-century. By growing heirloom plants we promote biodiversity and prevent extinction of certain plants. The

Seed Savers Exchange (SSE), a non-profit organization dedicated to collecting and preserving heritage seeds, estimates that over 90 percent of the fruit and vegetable varieties that were grown in the United States in 1900 have since been lost.



Nurseryman, **Scott Hemler**



Through the efforts of SSE and other organizations, we have been able to obtain seed from around the world including a 14<sup>th</sup>-century variety of pea from England, an 18<sup>th</sup>-century cockscomb from the Thomas Jefferson Center for Plants, and a London flag leek from St. Petersburg, Russia.

Once the seed is procured and sown, we carefully tend the plant with the intent of eventually harvesting and saving more seed for future generations to use. Removal of a vegetable or flower from one of these plants could mean the loss of valuable seed.

The landscape department appreciates your support in expanding and maintaining our collection of plants. Saving heirloom seed is a wonderful way to preserve a valuable part of history. The heirloom seed we save today is one of the gifts Colonial Williamsburg can give to the future.



Horticulturist, **Melody Mosbaugher**



Foodways Staff: **Tiffany Fisk, Barbara Scherer, and Frank Clark (L-R).**

Guests frequently ask what is done with the produce we harvest. In addition to saving seed, we have made a concerted effort to work more closely with **Historic Foodways** to support their program. This year we grew vegetables they requested, in appropriate quantities, in the Palace, Wythe and Geddy kitchen gardens. Once harvested, landscape staff delivers the bounty to the Palace Kitchen where Foodways staff use them to prepare dishes using 18<sup>th</sup> century recipes. According to supervisor **Frank Clark**, the collaborated effort has made a difference for them this year and they really appreciate the ability to get the vegetable from the different gardens.

We are also working with the culinary staff at **Chowning's Tavern**. Potatoes, cabbage, squash, red and white onions, carrots and radishes are just some of the produce we have delivered to Chowning's for the culinary staff to use in their *"Farm to Table Daily Special"*, an initiative that was added to the menu this spring. The produce for this initiative is supported by landscape staff and volunteers that work in the Reid and Powell gardens, as well as Shield's, Wetherburn's, King's Arms Taverns. According to Chef **John Tandy**, everyone at Chowning's gets excited when they see they are getting vegetables grown right here at Colonial Williamsburg.



Horticulture lead, **Clyde Crew** (center) and team members, **Robert Rivers** (L) and **Roberto Campos** (R),



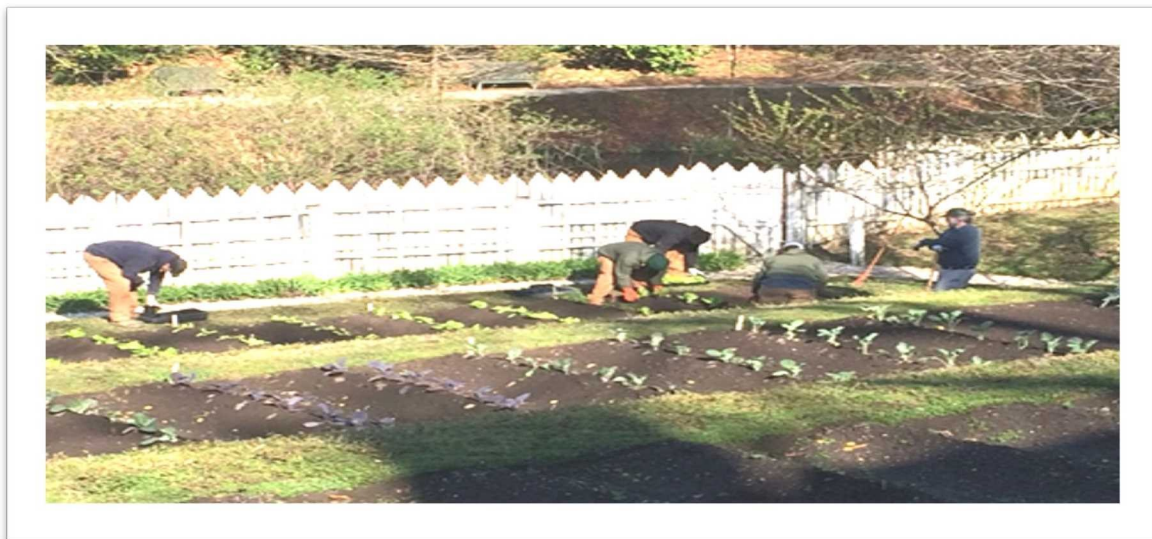
Chef **John Tandy** (right) with garden volunteers: **Kathy Briggs**, **Becky Sutton** and **Jim Word**



Patty Pan Squash at Geddy

Heirloom tomatoes - *Costoluto Genovese*

Landscape staff and volunteers maintain eight kitchen gardens within the Historic Area that contain a variety of vegetables each season. During the cooler temperature of spring you might find heirloom varieties of lettuce, asparagus, cabbage, cauliflower and peas. Currently in our gardens, and continuing through the heat of August, you will find squash, peppers, tomatoes and cucumbers. This fall when temperatures cool off again, the cole crops of cabbage, kale and cauliflower and others will return to the gardens again.



Palace horticulture staff planting cole crops

# Recipes from the Kitchen of Chef John Tandy

## Vegetable Pastie Mix

(approx. 5 lb.)

### Ingredients

- 2 lbs. Yukon Gold Potatoes (rinsed & cut ¼ in. chopped)
- 1 lb. Broccoli Florets (rough chopped)
- 1 lb. Cauliflower (rough chopped)
- 2 tbsp. Blended Olive Oil
- .5 lb. Onions (Minced)
- .5 lb. Celery (Minced)
- .5 lb. Zucchini (rough chopped)
- .5 lb. Yellow Squash (rough chopped)
- ¼ cup of fresh Basil (chopped)
- 1 tbsp. Thyme Leaves
- ½ tsp. Nutmeg
- 1 qt. Vegetable Stock
- 1 tbsp. Parsley Flakes
- 4 oz. Instant Potato Flakes to tighten

### Method

1. Heat oil in brazier pan; add Potatoes, onions, cook for 4 minutes. Add Celery, Carrots, Herbs, Broccoli, Cauliflower, Zucchini, Squash, Instant Potatoes and stock; cook stirring for 8 minutes
2. Season to taste with salt and pepper
3. Fill Pie tops with 3 oz. of mixture, fold up sides to enclose filling. Press edges to seal and form frills. Brush with egg and bake

## Brunswick Stew

Yield: 10 gallons

### Ingredients

- 12 large onions, chopped
- 12 garlic cloves, minced
- 10 tablespoons vegetable oil
- 5 gallons chicken stock
- 10 lbs. boneless seasoned chicken thigh (cooked, pulled)
- 10 lbs. smoked beef brisket (pulled)
- 3 lbs. can crushed tomatoes
- 3 lbs. 10 can diced tomato
- 10 pounds frozen whole kernel corn
- 5 lbs. lima beans
- 5 lbs. small diced Yukon potatoes (par cooked)
- 32 oz. chili sauce
- 4 oz. chopped thyme
- 10 tablespoons Worcestershire sauce
- 10 tablespoon hot sauce
- Season to taste salt/pepper

### Method

1. Sauté onions and garlic in hot oil in a large pot over medium-high heat 3 to 5 minutes or until tender
2. Add tomatoes, chicken, brisket bring to a slow simmer over medium heat
3. Add chicken stock, chili sauce, corn, lima beans, potatoes. Cover and cook 10 minutes
4. Adjust thickness with cornstarch if necessary should coat a spoon
5. Add Worcestershire sauce and hot sauce. Adjust seasoning as necessary.