



# POTPOURRI

## Thymes<sup>®</sup>

Fall-Winter 2011/2012 Edition

A Publication of Pickity Place<sup>®</sup>

## Feel The Warmth of Pickity Place This Winter

Hello my Pickity friends,

As we head into the Holiday Season I just want to remind you that we are open year round. Last year I closed for six weeks for a little R/R but after about a week I realized Pickity is what makes me truly happy, so that will be the end of closing for any period of time.

Pickity Place is open seven days a week year round and this Fall and Winter we will be your one stop Holiday destination. Our greenhouse that offers hundreds of varieties of herbs is transformed into a Christmas Shop with hand painted bulbs (painted right on site by Sue Burnham). All natural roping, live wreaths and kissing balls as well as unique ornaments.

Our herbal gift shop is filled beam to beam with gift ideas for home, kitchen and entertaining as well as your four-legged friends. The Museum is stocked with childrens books, cookbooks and Red Riding Hood Memorabilia (our claim to fame ). And last but not least is our gourmet herbal luncheon experience. Your meal is thoughtfully prepared with fresh herbs and edible flowers grown right in our greenhouse. All upcoming menus will be created based on locally grown produce that is available.

Instead of generic gifts, food court food and crowded checkout lines...consider a relaxing day in the country. Have a Pickity Day!

### November

Cabernet Shallot Dip  
Autumn Vegetable Corn Chowder  
Cranberry Bean and  
Spaghetti Squash Salad  
Maple Pumpkin Bread  
Roast Pork with Port, Pears,  
Apricots and Rosemary

— or —

Cheddar and Rice Roasted Sweet Pepper  
Honey and Soy Glazed Carrots  
Pumpkin Spice Roll

### February

French Onion Dip  
Northern White Bean Soup w/Bacon and  
Rosemary (bacon optional)  
Classic Caesar w/Romano and Herbed Croutons  
Rustic Rye  
Chicken & Sausage Cacciatore over Creamy Basil Risotto

— or —

Portobello Mushroom filled with a melange of  
winter vegetables  
Steamed Sesame Broccoli  
White Chocolate Raspberry Mousse

### May

Guacamole Chipotle Dip  
Creamy Tomato Dill w/fresh Lovage  
Traditional Greek Salad w/lemon Oregano  
Vinaigrette  
Rustic Roasted Garlic and Basil Sourdough  
Braised Burgundy Beef over Fines Herbes  
Shredded Potatoes

— or —

Chipotle, Mushroom and Sharp Cheddar Strata  
topped w/Balsamic Glazed Onion Ratatouille  
Peanut Butter Pie w/Oreo Crust

### December

Sun Dried Tomato Pesto Spread  
Golden Russett and Creamy Carrot Soup  
Apple Pecan Slaw  
Winter Solstice Fruit Bread  
Chicken and Eggplant Napolitana

— or —

Winter Vegetable Cassoulet  
Dijon Dill Brussel Sprouts  
Brandied Eggnog Pie

### March

Sweet Red Pepper & Onion Dip  
Potato Leek Soup w/Cheddar Crisps  
Broccoli Slaw w/Golden Raisins & Marinated Mini  
Corn  
Rustic Whole Wheat  
Tuscan Canneloni Crepe

— or —

Sauteed Tahini Vegetables over a Sesame Seed  
Coated Falafel  
Cauliflower Florets w/Horseradish Pommery Cream  
Chocolate Cannoli w/Grand Marnier filling

### June

Garden Patch Dunk  
Seven Onion Veloute w/chive croutons  
Vine ripened Tomato and Fresh Mozzarella  
w/Pest Vinaigrette  
Pointe a Calliere Miche (plump bread)  
Pan seared Pork Medallions over Saffron  
Spanish Rice

— or —

Reggiano Zucchini Boats w/Garden vegetables  
Sauteed Baby Carrots and Tarragon Dill Butter  
Key Lime Tart w/Banana and Toasted Coconut

### January

New England Vegetable Dip  
Creamy Butternut w/Cranberry Crème Fraiche  
Winter Greens w/Sweetened toasted Walnuts,  
Apples & Roquefort  
Caraway Bread  
Winter Beef Stew w/Whipped Chive Yukon Gold  
Potatoes

— or —

Vegetarian Cassoulet topped with shredded  
fried Sweet Potato and Rosemary Sea Salt  
Sauteed Green Beans w/Garlic & Virgin Olive Oil  
Bittersweet Chocolate & Strawberry Turnover

### April

St. Tropez Garlic Dip  
Spring Vegetable Soup w/Brown Rice &  
Tarragon Drizzle  
Baby Red Bliss Potato Salad w/Roasted garlic  
and Dijon Dressing  
Rosemary and Provencal Oil infused Sourdough  
Chicken, Apple and herbed Brie in Pastry

— or —

Slow Roasted Vegetable Tart  
Asparagus w/Citrus butter  
Caramel Macchiato Cheesecake

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### 5-Course Gourmet Luncheon

with complimentary

⇒ Spice Tea, ⇒ Coffee, ⇒ Herbal Teas,  
⇒ Hot Mulled Cider.  
\$21.95 (plus tax)

### Children's Menu - \$8.95 (plus tax)

A Basket w/Sandwich, Fruit, Juice or Milk;  
or Small Portion of Entree

### Luncheon Seatings Available Daily

at 11:30, 12:45, & 2:00

### Reservations Recommended

(603) 878-1151

*Enjoy a delightful 5-Course Gourmet Luncheon in our cozy 1786 cottage. Our luncheon menus are themed monthly and created with fresh herbs harvested daily from our very own gardens!*

# Workshops

## Sunflower Medallion Bird Feeder with Susan Burnham

We will embellish a giant sunflower: A piece of art to give or receive. The fee for the workshop is 45.00 which includes our five course gourmet herbal luncheon. You will need an additional \$20.00 for materials. — November 5, 12, 19

## Birdhouse Rooftop Garden with Susan Burnham

Using succulents, sedums and moss, we will prepare roof and plant on a functional birdhouse. Bring apron and garden gloves and a fashionable garden hat. You will need an additional \$45.00 for materials. — April 7 & 14

## The Lure And Lore of Topiary with Susan Burnham

Learn the history and create a “standard” specimen. Bring apron and small shears. Wearing a garden hat will make it easier. You will need an additional \$25.00 for materials. — May 5 & 19

## Fairy House - DIY with Susan Burnham

Walk our grounds and gather materials (this is very good for the imagination) to make a home for the fairies of the forests to live. This is a great workshop for mother and daughter, or father & son, or just for the “child” in all of us! We will have bases to build on, wire, string, glue, mica (great for windows & skylights). Dress to walk outside, in case of rain. Woodland themed garden hat would add to the fun! You will need an additional \$20.00 for materials. — June 9 & 16

**Please register early to avoid disappointment. Class sizes are limited. Tuition is due at time of registration, materials fees are determined upon completion. To register CALL 603-878-1151 extension 0.**

*Note: Closing Date for classes is one week prior, at which time fees will be non-refundable.*

# Pickity News

## FACEBOOK —

Have you visited us on facebook yet. You'll find up to the minute news and some great fans. - [www.facebook.com/pickityplace](http://www.facebook.com/pickityplace)

## On THE WEB —

Be sure to take a minute and visit us on the web too. You can view our menus, order herbs and keep up to date with all of our happenings.- [www.pickityplace.com](http://www.pickityplace.com)



## Pickity Place

Nutting Hill Rd. Mason, NH 03048  
603-878-1151

Here at Pickity Place....We love Children. Children can at times be disruptive. If this happens please remove your child from the dining room. Many of our guests travel great distances to experience fine dining and the tranquility we offer.

## Pickity Chick T-Shirts —

Let the world know you're a Pickity Place fan (and a little different). Wear one of our new “Pickity Chick” T-Shirts.

## MONTHLY TREATS —

We now offer, right from our own kitchen, soups, dressings and desserts from our current month's menu. Stop by and try them for yourself!

## Just A Reminder —

We are open year-round. Although the gardens are not in bloom and our greenhouse is closed, winter is a special time at Pickity Place. There is nothing like warm apple cider, a gourmet herbal luncheon and spending time with loved ones in our cozy cottage on a cold winter's day.

*We are open seven days a week from 10:00 am to 4:00 pm January through March, and 10:00 am to 5:00 pm April through December.*

# Gift Certificates

## The Perfect Holiday Gift

It's gift certificate season... Don't know what to get the person who has everything? How about a gourmet five course herbal luncheon and a unique shopping experience along with seeing where Little Red Riding Hoods Grandmother lived. Most importantly a chance for a few hours to loose yourself in our peaceful world. Gift certificates can be purchased at [pickityplace.com](http://pickityplace.com) or by calling us at 603-878-1151 x0.



## Putting The Garden to Bed



Autumn has arrived, and many of us have had our killing frost. With the exception of a few hardy vegetables and perennial herbs, the garden is at rest. There is much to be done before snowfall, and the crisp air invites hard work.

Take a minute to walk through your garden and imagine what you would like to see next year. Has your thyme taken over? Dig some up and share with a friend. Do you have blank spots or too much of a particular plant? Jot down some notes so you won't forget your game plan, and get to work.

Rake up a big pile of leaves from your deciduous trees and, if possible, shred them. Spread the leaves over your garden bed and let them be until spring. They will act as a protective mulching layer and will release nutrients as they break down.

Know someone with cows, or chickens? Get a truckload of manure and spread it a few inches thick over the bed. It will break down enough over winter for planting in the spring. I personally love compost. I use about 20 yards of it at Pickity every year. You can make your own (for free) or purchase it fairly inexpensively. Gardeners refer to it as "black gold." Spread a few inches over your soil, and mix it in a bit with a rake. Compost adds nutrients, beneficial microorganisms, and helps to improve soil structure.

Beside feeding the soil, Autumn is also a time to feed the birds. Leave sunflowers, zinnias, cosmos, echinacea and rutabaga standing, as their seeds will feed wild birds, and viewing the birds will feed your soul. Don't go too crazy cutting plants back. Prune what is needed, but leave some plants and stalks for winter interest.

New England has a very long winter, which just means we all have extra time to browse seed catalogs and design our future gardens. Most seed packets have many more seeds than a single gardener will use, so share an order with a friend! Whenever possible, purchase organic and untreated seed.

As you put your garden "to sleep," divide any perennials that have become too massive. Look in your local garden center and see what's on sale. I prefer planting perennials in Autumn and most plants are marked down - which means you can purchase more! So, before our long winter, get outside and get your hands dirty! All you need is a rake, shovel, pruners, wheelbarrow and a creative mind. Rest up over the winter and see you all here at Pickity in the Spring.

## Join Us As We Celebrate The Seasons At Pickity Place!

Over three acres of herb and perennial gardens • Garden Shop • Greenhouse

5-Course Gourmet Luncheons • "Red Riding Hood Museum" • Bookstore • Country Gift Shop

**Open Year Round - 7 Days a Week - 10:00 to 5:00 - [www.pickityplace.com](http://www.pickityplace.com)**

Luncheon seating available at 11:30, 12:45 & 2:00 - Reservations Recommended - (603) 878-1151

