

**Topsham Garden Club  
June 11, 2014**

**\*\*\*Topsham Garden Tour\*\*\*  
June 28, 2014 10-2  
(Rain or shine)**

The Topsham Garden Club met at the Unitarian Universalist Church in Brunswick on June 11, 2014.

President Kathleen Filtranti called the meeting to order at 12:45 pm.

**Secretary's** report was approved with one correction.

**Treasurer** Alison Harris reported:

**Checking Balance: \$ 1723.31**

**Savings Balance: \$ 2503.47**

**Plant and Yard Sale Report:** After expenses, the plant sale surplus was \$686.50.

**Membership:** There are 40 paid members for 2014-2015 plus 1 honorary member. Dues are \$20 per member.

**President's Report**

**Topsham Garden Tour June 28 10-2**

- \$10 tickets are on sale at the Topsham Town Hall, Parks and Rec office. (Children 10 and under are free). On tour date, tickets will be sold only at 32 Elm Street in the Topsham Historic District.

**Topsham Fair Exhibit – "Farm to Table"**

- Liz Volkening and Kathleen Boynton will co chair.  
Historian

**Recent Committee Appointments**

- **TGC Historian** - Marge Whipple
- **Town Garden Committee** – Barb McHarg
- **Vice President** – vacancy

**July 9, 2014 - Field Trip & Meeting – See attached**

**Meeting adjourned at 1:25.**

Respectfully submitted,  
Kathleen Boynton

# Topsham Garden Club Field Trip & Meeting

July 9, 2014

## NORTH CREEK FARM

<http://www.northcreekfarm.org>



Lillian Gibson



North CreekFarm is a circa 1850's saltwater farm situated in Phippsburg, Maine. Suszy Verrier has been in the nursery business for over 25 years, and has **written 2 books** on roses and oodles of gardening articles. North Creek is both home and place of business. Visitors are encouraged to enjoy our extensive ornamental display gardens and wander through the vegetable and cut flower plots. The gardens are at 'rose peak' late June and early July but well worth a visit from May through October in our moderate coastal climate.

*Quote from DownEast Magazine 2010*

*"This is a ridiculously cool place," raves chef Brian Hill of Francine Bistro in Camden. "It's right out of a Tolkien novel." Turns out this little farmstand is a hidden gem. An international gourmet food shop that showcases fresh produce from the farm garden (as available), this small establishment around the corner from Popham also serves lunch from 11 a.m. to 3:30 p.m. year-round. It's a great sandwich spot, and the cookies are truly memorable. Whatever you do, don't miss the strawberry-wineberry pie if it's offered!"*

**Please call ahead to order lunch so it is ready when you arrive.**

**Ph: 207-389-1341**

**Menu is attached for an idea of what they serve. Or you may bring your lunch. They have delicious desserts and beverages.**

## **Directions:**

Get yourself to Route 1 in Bath, Maine, and from Route 1 take Route 209 south towards Popham (if you cross the bridge over the Kennebec River - you've gone too far.) Drive approximately 12 very scenic miles on Route 209 until you come to Sebasco Rd (right hand turn) - turn onto Sebasco Rd and proceed about 400' and North Creek Farm will be on your left - well marked!

**Bring:** Brown Bag Lunch, sun hat/visor, sunglasses, sunscreen, bug spray, camera, comfortable/sturdy shoes or hiking stick.

**Note:** Please make arrangements to carpool and meet at the Topsham Home Depot, Park n Ride, no later than 11:15. Driving time is approximately 30 minutes.

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## **Lunch**



served year round

11:30 am - 3:30 pm

*We have been written up in:*

DownEast Magazine - "Best Sandwich To-Go" July 2012

DownEast Magazine - "Eat like a Mainer! 31 people, places and dishes not to miss in 2010" - Jan 2010

Gourmet - "Ground Swell" - Aug 2008

Chow Maine - "Best restaurants, cafes, lobster shacks & markets on the Coast" - 2007

Real Simple - "Fresh From The Garden" - Sept 2005

**Soups** - Change daily.

**Panini Sandwiches** - All are served on Rosemary Focaccia from Standard Baking Co; Portland, ME

- Aged Quebec cheddar and pesto
- Maine smoked ham, with aged cheddar and grainy Dijon mustard
- The Bev: Tuna, artichokes, tapenade & gruyere
- The Surfer: Smoked turkey, Spruce Mountain wild blueberry chutney, wild arugula and gruyère
- Smoked salmon, cream cheese, roasted red onions & fresh dill
- The Reuben Fletcher: corned beef and gruyere with saurkraut & homemade Russian dressing
- North Creek BLT
- Fresh Maine crabmeat salad sandwich (a constant during the summer, served only occasionally in winter)
- **Pie** - Slice \$4.50 changes daily

**Cookies** - Chocolate Obsessions, Peanut Butter & Oatmeal Date Raisin \$2.50/ea