



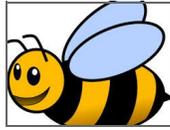
## The Good Herb

A monthly newsletter with ideas for  
using the bounty of the garden!

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### Support the Pollinators!!



A mere 10 years ago, I would often have people ask me what to plant in their garden to discourage bees — now the question changes to what to plant to bring in the bees!! Now I'm not talking about hornets and other aggressive bees! None of us like those! We do however need more pollinators in our gardens. Pollinators are a diverse and fascinating group of invertebrates including honeybees, butterflies, bumblebees, and a host of other tiny insects we can barely see. We have them to thank for beautiful apples, peaches and pears, juicy summer berries, bountiful vegetable gardens, and colorful pumpkins and gourds.

Providing patches of flowers is one easy thing you can do to support a variety of pollinators and increase your fruit and vegetable harvest. Now is the time to plan for a bounty of pollen plants that will help pollinators thrive from spring through fall. Did you know that honeybees are especially attracted to yellow and purple flowers? Favorites of honeybees include Anise Hyssop, Asters, Black Eyed Susan, Alyssum, Calendula, Joe Pye Weed, Coneflowers, Goldenrod, and many herbs with pink/purple flowers including thyme, lavender, basil, oregano, and chives. Butterflies are drawn to the red colors of geraniums, zinnias and snapdragons. Squash blossoms are also a favorite.

As you plan out your garden this year, be sure and put in plants that invite the pollinators in! You will be rewarded with larger harvests and the knowledge that you are helping our environment for future generations!

### Springtime Fruit and Wild Rice Salad

Dressing: ¼ cup olive oil, 1/3 c. orange juice, 2 Tablespoons honey

Salad:

1 cup cooked wild rice  
2 golden delicious apples, chopped  
Juice of 1 lemon  
1 cup golden raisins  
1 cup seedless red grapes, halved  
2 Tablespoons **each** of minced fresh mint, parsley, and chives  
1 cup pecan halves, toasted  
Salt and pepper to taste

Combine dressing ingredients and set aside. Cook rice according to package directions and drain if needed. In a large bowl, toss apples with lemon juice. Add raisins, grapes, mint, parsley, chives, and cooled rice. Add dressing and toss. Season with salt and pepper. Cover and chill several hours or overnight. Add pecans just before serving and toss lightly.

**The greenhouse is full, and I'm looking forward to seeing many of you on Saturday, May 4, opening day for the Fulton Street Farm Market!! See a complete list of plant options on our website.**

### Easy Basil Lime Salad Dressing

2 Tablespoons lime juice  
3 Tablespoons light olive oil  
1 Tablespoon honey  
10 large basil leaves  
2 cloves minced fresh garlic  
Salt and pepper to taste

Put all ingredients in a food processor and blend until well mixed. If a food processor is not available, chop basil and garlic into fine pieces, add remaining ingredients and mix well. Serve over a fresh green salad. Makes ½ cup salad dressing.