

# GARDEN ACCENTS

## Clippings

WINTER 2011

**Storewide Sale**  
**20-70% OFF**

**October 3rd - October 12th**  
Not valid on sod or special orders

## Unique Holiday Garden Gifts

### CALENDAR OF EVENTS



#### Annual Blessing of the Animals

Sunday, October 2nd 12-2pm  
Bring your cat, dog, hamster, lizard,  
horse for a blessing in celebration  
of St. Francis of Assisi Day.

#### Announcing Fish Bowl Fridays

Come in on the last Friday of the  
month and go fishing for your catch  
of the day! Everyone's a winner.

#### Don't miss our

#### Annual Holiday Garden Party

Saturday, November 12 4-8 pm  
See the gardens light up for the  
holidays. Special discounts, raffles  
and refreshments.



Solar Garden Lights  
**\$39 each**



Retro Chic Bird feeders  
and houses **\$23-\$30**



Moyolica hand painted  
bird planter **\$65**

Hand Tuned Windchimes,  
Made in the USA  
**\$23-\$110**



Swan Planter **\$112**  
Made in the USA



## Sheri's Garden

I missed the last newsletter and I really missed talking to all of you and sharing my garden and ideas. I hope all of you have had a great summer, and now we're winding down a little to get ready for fall, which is a great time to plant. Fall planting allows the roots to get established for spring.

I don't know about all of you but I had green tomatoes up until late August. Now we're up to our ears in tomato, everywhere you look you see tomatoes. I have been making pasta sauce, along with applesauce, pesto, peach jam, grapefruit and orange juice, and freezing everything. Our kitchen is totally out of control.

I found an interesting seed company on line, called Sustainable Seed Company [www.sustainableseedco.com](http://www.sustainableseedco.com). They are not sold in stores. If you get a chance read about their company. You even get a live person to talk to when you call them.

I took a class at Common Grounds in Palo Alto on edible landscape. The instructors name was Jody Main and it was very informative. Next year we're taking a class on chickens.

We have one fountain and 6 birdbaths. During the warm months I try to clean them out daily so my bird friends have fresh water. I read online that if you put a couple of pennies in the water it helps to keep the algae down. It seems to be helping, but still have to scrub a little.

### Chicken Update:

Still running a daycare for chickens. Dag is still a problem. The other day she laid a soft egg and I didn't see it until Blondie got a hold of it. Here I am chasing a chicken around trying to get her to drop the egg. She thought it was a great game. We stopped in to talk to a lady in San Martin that has about 500 chickens. We were totally amazed at her operation. We only have 3 chickens and cannot get our hands around it. My sister said to me the other day, why can't you just go to TJ's and buy organic eggs? She just doesn't understand how much fun and fascinating these creatures are. Oh, I almost forgot to tell you I joined the Silicon Valley Chicken Association which is a group for backyard chicken keepers. <http://tech.groups.yahoo.com/group/svchickens/> Thanks to all of you who e-mailed me advice on Dagwood's issues.

Stay tuned, Sheri's gardening tips will be coming in 2012. I hope you all enjoy the upcoming Holiday season with your family and friends.

**Until next time... Happy Gardening**

[www.garden-accents.net](http://www.garden-accents.net)

# DEATHLY Chocolate Mousse Dessert

From Mara's Cucina

I made this wonderful dessert for our Farm to Table dinner held on September 4, 2011. I received so many compliments and so many people asked for the recipe that we decided to include it in this month's newsletter. Here is the recipe:

**Ingredients**

- 1 box Jell-O (2.1 oz) Instant pudding and pie filling.
- 1 ½ cup of milk
- 1 package (9oz) Nabisco Famous Chocolate Wafers
- 2 cups of cool whip.
- ½ cup of fresh raspberries

**Directions**

In a large bowl, mix the pudding mix with the milk. Wisk or mix until the pudding is thick and set. Add the 2 cups of cool whip and continue mixing until it is well mixed. In a 8 x 11 or 2 qt. pyrex baking dish, spread some of the pudding on the bottom of the dish, then take your wafers and line the bottom of the dish, over the pudding. Repeat this step, pudding mousse, wafers , mousse, etc. The last layer of the dish should be the pudding.



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