Preparing puffball

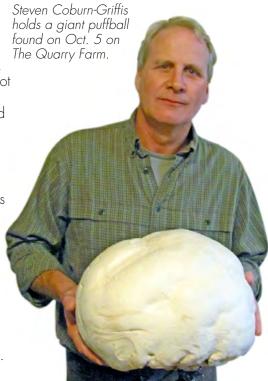
Follow a forested fall trail in Northwest Ohio and you may be lucky enough to find Calvatia gigantea, the giant puffball. Specimens can grow to a foot or more in diameter. Even more impressive, when they're immature they're not only edible, but supremely tasty. Be sure, though, that you are indeed in possession of an edible mushroom before taking a bite. If you have any doubts whatsoever, caution is the word of the day.

While puffballs are agreeable to most types of preparation, they are tasty cut thick, breaded and sautéed. It's simple, it's quick and the results are noteworthy. Here's how:

1. Cut the puffball into ½ to ¾ inch slices. An immature puffball, when cut, will have a uniform white appearance. If they're turning yellow on the inside, they're too far gone to eat. Make a slit in the tough, outer skin and peel it away. It

should come free quite easily.

- 2. Heat 2 tablespoons of cooking oil (each imparts its own flavor; choose to your taste) in a skillet over medium heat. Alternatively, use melted butter, but do not brown it. Dependent on the amount of puffball you're preparing, you may need to add more oil or butter to the skillet as you go.
- 3. In a pan large enough to accommodate the puffball slices, combine one egg with 1 ½ tablespoons of milk. On a different plate, prepare a bed of breadcrumbs. I've developed a preference for making my own, but store bought will do nicely.
- 4. Dip both sides of the puffball slices in the egg mixture, then dredge them through the breadcrumbs.
- 5. Sauté each side until golden brown, then drain momentarily on paper towels. Serve hot.



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There were kazoos for the first 25 arrivals. The skies were full of stars and cool temperatures kept the mosquitoes away. A fire was lit in the Red Fox Cabin fireplace and hot coffee, tea and hot chocolate kept off the chill in the pavilion. If you missed it, we're planning on Labor Day weekend in 2015.



Alexis and Megan McCoy

Watercolor Painting Workshop

With 94 percent humidity and a forecast of sun, the second "Watercolor for Beginners" workshop took place on August 18 under the earth-red roof of the Seitz Family Pavilion. Heavy fog kept a few distant registrants away, but hot black coffee, herbed shortbread and apple oatmeal cookies revived those that took up a brush.

The painters chose their vegetable, flower and leaf subjects from the Red Fox Cabin gardens. Two hours later, we had a marvelous body of work, each of them showing promise and more than one worthy of exhibition at any art festival.

Pipevine Swallowtail sighting

Why would a gardener be happy, overjoyed even, to discover an army of fat, black, spikey-looking caterpillars with red polka dots pillaging a prized ornamental vine? Answer: When the marauders are Pipevine Swallowtail butterfly larva and the vine is Dutchman's Pipe (aristolochia macrophylla), one of their host plants.

More than 10 years after Gerald Coburn planted two pipe vines in the gardens of Red Fox Cabin, the caterpillars were spotted in mid-July.



Pipevine Swallowtail caterpillar outside Red Fox Cabin



Contributions to The Quarry Farm Nature Preserve & Conservation Farm, a 501(c)3 public charity, are tax-deductible.

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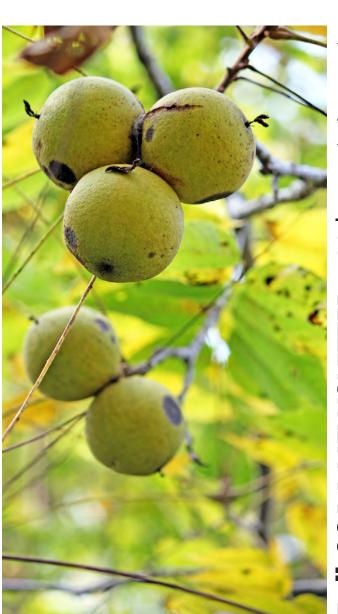
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NATURE PRESERVE & CONSERVATION FARM

Mission Statement

It is our goal and mission to provide the opportunity for people of all ages to increase their understanding of the natural environment of Northwest Ohio and to interact with their fellow inhabitants in a sustainable manner.



A Cloudy Sulphur butterfly grazes for nectar on a purple wild aster.

The Quarry Farm Newsletter is a quarterly publication for supporters of The Quarry Farm Nature Preserve & Conservation Farm, a nonprofit organization in Pandora, Ohio.

On the cover: Black walnuts ripen as the tree's leaves fall

All photographs printed in this newsletter were taken on The Quarry Farm Nature Preserve & Conservation Farm.

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Clara Schnee played fiddle and Bobbie Sue Grenerth the guitar during Acoustic Night 2014.

All Under One Big Sky

From the warmest days of summer to the cool night of September, something was always happening on The Quarry Farm.

2nd Annual Acoustic Night

On September 13, musicians from Acoustic Night 2013 returned, and others just kept coming. Erin Coburn (guitar and ukelele) and Mark Gallimore (guitar) were back. Bobbie Sue (guitar), Zoe (saxophone) Mike (trombone), another Mike (guitar) and Clara (violin) jammed from 6 to 10 p.m. A few other people came through carrying guitars but played off to the side.

(continued on page 4)

Saving the Red Fox

Autumn leaves are carpeting the lawn around Red Fox Cabin, the green beans and tomatoes have ended their run and most of the flowers in the butterfly garden are spent, waiting to be cut back or pulled. This fall, however, there is a more urgent priority than putting the garden to rest.

Red Fox Cabin, having survived 140 years in its original site on Millers Run in the West Virginia foothills, deconstruction, a long ride in pieces to The Quarry



The Junior Gardeners of Continental posed this summer for their annual photo on the porch of Red Fox Cabin.

Farm, reconstruction, and 20 years in the garden here, is alarmingly showing its age. Close inspection this summer revealed that several of its great old logs are suffering from rot under the chinking. Little did we know nearly 20 years ago that the mortar we painstakingly applied and patched would not protect the logs forever. So an amateur preservation effort is underway, racing against the onslaught of winter.

The first step was to coat the cabin exterior with a heavy-duty water-proofing wood sealer. The current phase involves scraping out the powdery rotted wood, drying out the cavities, applying wood hardener, and filling the holes with flexible weather-proof filler designed for log homes. A cold rainy spell has delayed the process, but I hope for drying winds and warmer temperatures during October, to finish before winter. Perhaps one day the job can be handed over to a professional historical preservationist, but will there be enough interest in preserving an antique cabin of typical German construction but not originally built in Putnam Co.? That remains to be seen.

— The Gardener at The Quarry Farm

Residential SPOTLIGHT: Jimmy Toskr

Sometime near the end of spring, we received a call from Nature's Nursery Center for Wildlife Rehabilitation and Conservation Education in Whitehouse. "We have," they told us, "a special needs fox squirrel. Are you interested?" That, or something very much like that. We named him Jimmy Toskr. Jimmy because it somehow just fits a squirrel and Toskr because it's the diminutive of Ratatoskr, a red squirrel who, dependent on your interpretation of Norse mythology, could well be responsible for keeping the world in balance.



Jimmy Toskr as a being, both physically and psychologically, is even more interesting than his name. He lives here permanently on The Quarry Farm because of a handful of birth defects. One of his ears is misshapen and he has only ten toes: none on his right front paw, five on his left front, one on his left rear and only four on his right rear. While we have no definitive proof of the cause of these abnormalities, we suspect that chemicals played a role. At any rate, those deformities keep him from doing one of the things that squirrels do best and that serve as their primary means of survival: arboreal acrobatics. Without the sticky pads and grappling toenails that healthy squirrels develop at an early age, he can't scamper through the trees. And if he can't scamper, out in the wild he'd make something a quick meal. He can, however, make the best of it inside. While most of the time he lives in a large enclosure here in our home, we do let him out on a regular basis. And when we do, he makes the best of it, hopping and leaping and spinning and gliding around, under, over and sometimes through anything and everything he takes it into his head to investigate. And that includes us.

Fall Family Walk by Lantern Light

Date: Saturday, Nov. 8
Time: 6:30 p.m. to 8 p.m.

Where: Seitz Pavilion, 1/8 mile north of 14321 Road 7L, Pandora

Lace up your shoes and join us for an evening walk along the trails of The Quarry Farm nature preserve. Meet in the Seitz Family Pavilion,



Star walk 2012

select a cookie for the journey and then follow your guides on the quarry trail into the upland forest. If we tread lightly, we'll likely hear owl hoots and great blue heron calls on the way out and back. And if the sky is clear, you'll see a night sky full of stars like you've never seen in Northwest Ohio.

Please arrive promptly. We will have lanterns, but you may wish to bring your own lantern or a flashlight. The walk will conclude with warm beverages and cookies in Red Fox Cabin. **Questions?** Call 419-384-7195 or email the quarryfarm@gmail.com.

Thank you...

... to Becky Ahmed and family for apples ... to Peggy and Drayl Bridenbaugh for donation of bedding straw

... to Irene Bullard for volunteer time in the aarden

...to Emerson and Helen Diller for monetary donation

... to Sandy and Doug Downing for monetary donation

... to Martha and Mike Erchenbrecher for monetary donation and volunteer time

... to First National Bank of Pandora for monetary donation

... to Gathering Basket Herb Society members for monetary donation as well as apples, peanuts and zucchini

... to Bobbie Sue Grenerth for sunflowers, sorghum and apples

... to Paula Harper for monetary donation, gift basket design and volunteer time ...to Marilyn Holder for monetary donation

... to KMI Inc. for monetary donation

... to Steve Maag for lams dog/cat food ... to Janet Martin for monetary donation

... to Megan McCoy for peanuts and paper products



The lamps of the Seitz Family Pavilion

... to Kevin Siefker and Leo Schroeder for installation of wiring and lights in the pavilion

... to Softpro and employees for monetary

WISH LIST

The following items are needed for visitor trail development and maintenance, and educational animal ambassador rehabilitation, care and handling. Please call 419-384-7195 if you can supply anything on the list.

- unsalted tree nuts in the shell (acorns, almonds, hazelnuts)
- grass hay
- use of a flatbed to move an outbuilding