



## Open For The Season

Pansies, Dianthus  
Perennials and more  
Cold Crop Vegetables  
Easter Flowers

Grab Some Goodies To Go!  
Take & Bake Frozen Fruit Pies & Snacks

### Check Out Our Workshop Schedule

<https://gindergreenhouse.com/workshops>

We can also accommodate private workshops - your place or ours  
For more info email us at [gindergreenhouse@gmail.com](mailto:gindergreenhouse@gmail.com)

**Early Spring Hours**  
Thursday - Saturday: 9am - 5pm   Sunday: 10am - 1pm  
OPEN EASTER SUNDAY

Visit Us At: [www.GINDERGREENHOUSE.COM](http://www.GINDERGREENHOUSE.COM)  
Like us on Facebook and Instagram

558 Lake Minsi Drive  
Bangor, PA 18013  
1/2 Mile off Rt. 191  
**610-588-0222**



## Moravian University Superintendents Scholarship

By State Rep. Joe Emrick

Bethlehem - Thanks to the Moravian University Superintendents Scholarship, Melony Nonnemacher, a Freedom High School Senior, was chosen as the recipient of a full-tuition, four-year scholarship to attend Moravian University. Melony is one of the most deserving and inspiring people I've ever met. Congratulations and best wishes for an incredible future Melony!

## NCC Craft Distillery Students Create Their Own Spirits

By NCC

BETHLEHEM, PA - Northampton Community College (NCC) craft distillery students worked with distillation runs at Doan Distillery in Quakertown, PA this March. Students must complete this process as a part of the craft distillery program at NCC.

The students in the class each brought their own recipe for a Gin to Doan Distillery, where Owner, Christopher LaBonge, helped them navigate the process. LaBonge, teaches the distillery and maturation operations course for NCC's new and exciting craft distillery program.

Students added their botanicals, flavors and ingredients, to mason jars to create their own special concoction for Gin. The students start with a grain neutral spirit, which means the grains, like barley, wheat, corn, and so forth, are distilled with no added flavors or aging. After adding the botanicals from their recipes, the ingredients macerate and ferment before going through the limbic system where the alcohol is pulled from the spirit to a drinkable level and then finished in the final step.

"Every Gin must have some level of juniper. That botanical makes it a Gin," said NCC student, Denise Pierson-Balik. Adding anything else, she says, will connect flavors in a way that's unique to each student's recipe.

The students learned to identify important steps in the distillation process and honed in on the key qualities of the spirit.

NCC partners with several local area distilleries that offer internships and help teach courses in the program, including Doan Distillery, Eight Oaks Farm Distillery, Silverback Distillery, Wardog Spirits, and County Seat Spirits. McCall Brewing and Franklin Hill Vineyards help students learn about fermentation.

"We really are one of only colleges in the region to offer a craft distillery program. It's a growing business and extremely popular in our area, and students can put their skills to good use in the industry after completing the program. Our goal is to have programs for wine, beer and distilling," says Director, Culinary Arts, Hospitality & Sport Management at NCC, David F. Schweiger.

Learn more about the program at <https://www.northampton.edu/craft-distillery.htm>.

Contest Winners will be Announced & Awarded at 11am

1<sup>st</sup> Annual Recycled Art Contest

# EARTH DAY CELEBRATION & ART SHOW



WM's GRAND CENTRAL  
ENVIRONMENTAL  
EDUCATION CENTER

**APRIL 15**

**10AM - 12PM**  
*rain or shine*

**FREE EVENT**

*Food, Activities, Games and Prizes!*  
*Bird & Bee (NEW) Program Demonstrations!!*

Recycled artwork designed by students from Pen Argyl & Bangor Area School Districts will be on display for public viewing!

Contact Adrienne to learn more  
[Afors1@wm.com](mailto:Afors1@wm.com)

1.888.373.2917



Environment Education Center: 891 Grand Central Rd., Pen Argyl 18072