








# GROWING TIMES

Growing Places Garden Project, Inc.

## THE WEATHER:

FROM WWW.WEATHER.COM

Tuesday	71° high/ 50° low	
Wednesday	76° high/ 56° low	
Thursday	80° high/ 60° low	
Friday	77° high/ 59° low	
Saturday	73° high/ 56° low	
Sunday	76° high/ 56° low	
Monday	73° high/ 54° low	

## HELLO GARDENERS,

It feels like fall is starting to settle in, with the exception of that really humid set of days we had last week. At least we had a soaking rain to give the gardens a good drink. We will be coming around over the next few weeks with two items: garlic for those who wanted to plant it, and bags of compost. If you didn't ask for garlic in your menu but you'd like to plant some, please give us a call. The compost should be added to your gardens after the fall cleanup – more on this in a later news letter. Don't be surprised if you see some bags of it next to your beds.

Also, you can expect our yearly survey to be showing up in your mailboxes soon. We would greatly appreciate your feedback. It is important for us to learn how we can best help you to become successful gardeners. Also, people who contribute to GPGP so that we can build gardens will want to know how those gardens are working. We will try to keep it short.

We hope you have been enjoying the bounty of your gardens. As always, if you have questions, issues, successes or funny stories, please give us a call. We are here to help you.

*Cindy and Kate*

## TO DO THIS WEEK:

- √ Keep harvesting your vegetable so the plants keep producing. They will slow down with the cool weather but you don't want them to stop!
- √ Extra tomatoes – peel (or not), seed, chop and cook with some oil in a pan until thickened. Cool, puree in blender (or not). Pour into freezer bags and later use in soups or sauces.
- √ Cooler weather means less watering, but water if we have a major dry spell.

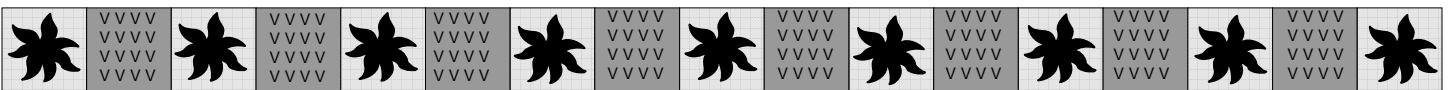
## NEW CROPS: SAVORY BULBS

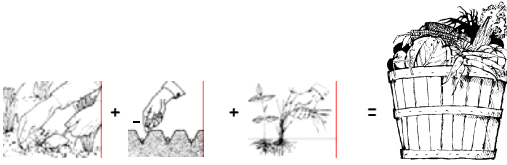
Shallots and onions are very similar. Start harvesting them when the foliage turns yellow and falls over – this indicates that the bulbs are fully mature. Garlic foliage stays greener but will develop dry-looking tan patches when it's ready. Gently pull the bulbs from the ground (you may need to loosen the soil but be careful not to damage the bulb).



You must then prepare them for storage by allowing them to dry in a warm dry place for about a week (this is called curing). When the tops and skin are dry and crinkly, clip the tops off about one inch from the bulb and store them in mesh bags (old onion bags are perfect) in a dry cool location.

Do you cry when you peel onions? That's because they contain sulfur. You can help reduce its effect by chilling onions in the refrigerator. When it's time to chop an onion, first pour boiling water over the bulb; then after a few minutes you can peel it under cold running water. Cold suppresses the sulfur, and water helps to rinse it away. Then again, some people wear swimming goggles to keep the chemicals away from their tear ducts!





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## Recipes: Vegetable Casseroles

One great thing about late summer vegetables — onions, peppers, eggplant, corn, beans, tomatoes, summer squash — is that they all taste so good together. When your September garden gives you “a little of this and a little of that,” you can combine everything with some garden herbs in a fresh casserole. Here is a recipe to get you started. Once you get an idea of how it works, you can make as many substitutions as you like.

### Harvest Bounty Casserole

- 1 1/2 C cut-up green beans, cooked and drained,
- 1 medium onion, chopped
- 1 medium bell pepper, chopped
- 3 medium tomatoes, chopped
- 1 1/2 C shredded Cheddar cheese
- 1/2 C Bisquick or other baking mix
- 1 tsp salt
- 1/2 tsp cayenne pepper
- 1/2 C milk
- 3 eggs

Preheat oven to 350°F. Grease an 8” square baking dish. Spread beans and onions in dish; sprinkle with tomatoes and cheese. Beat remaining ingredients with mixer until smooth. Pour over vegetables and cheese. Bake uncovered until golden brown, 45-50 minutes. Let stand 10 minutes before serving.

## HOW TO PLANT GARLIC

The nice thing about planting garlic is that one single clove will give you a whole bulb. Therefore, if you plant enough, then you will not need to buy any for a very long time (possibly even until your next crop is ready, depending upon how much you use). Also, garlic is one of the first things to come up in the spring, a tasty hopeful sign of the new growing season.

Garlic is very simple to plant and the rewards are delicious.

- Garlic can be planted at 16 cloves per square.
- Make each hole about 2 inches deep.
- Insert clove into hole with the pointy side up, cover with dirt. Cover with a thick layer of straw, leaves or grass to protect bulbs and encourage worm activity – this can be done at planting time or later before the ground freezes.
- It is best to plant the largest cloves. They will produce the largest bulbs.

**FREE CANNING JARS!** A Lancaster resident contacted GPGP last week to offer jars for winter canning. Quart and Pint sizes available. Please call Kate or Cindy if you can use them!!!!

