








GROWING TIMES

Growing Places Garden Project, Inc.

THE WEATHER:

FROM WWW.WEATHER.COM

Tuesday	58° high/ 34° low	
Wednesday	60° high/ 45° low	
Thursday	64° high/ 43° low	
Friday	64° high/ 49° low	
Saturday	63° high/ 42° low	
Sunday	64° high/ 42° low	
Monday	64° high/ 42° low	

HELLO GARDENERS,

Wow! Some of you have already sent surveys back. Many thanks for turning them around so quickly. This information is a great help. We try to do the best that we can while serving as many people as we can, but we cannot improve unless we know what worked well and what did not. If you have not had a chance to complete your survey yet, please take the time now to do so.

At this point you can put your hoses and watering cans away. Plenty of rain this week and the decidedly cooler temperatures mean that you should be able to rely on Mother Nature for any watering needs until your garden has been set for the winter.

By the way, do you have any extra green tomatoes? They can be our "new crop" for this week. We have tips for making fried green tomatoes and another recipe from Muriel in Westford for green tomato pie.

Finally, next week's newsletter will be the last for a while. We will be back in touch by mail in the late winter or early spring. You can always reach us by phone or letter. We'd be delighted to hear from you

Cindy and Kate

TO DO THIS WEEK:

- ✓ Pull off any flowers on squash, melon or tomato plants – they'll never make fruits so you might as well direct the energy towards those fruits already growing.
- ✓ Basil is great for making pesto or for directly freezing in plastic bags – squeeze out the air!
- ✓ Unroll your hoses completely and lay them out on a sloping piece of ground. This allows them to dry out completely. Then roll them up and store them indoors for next year

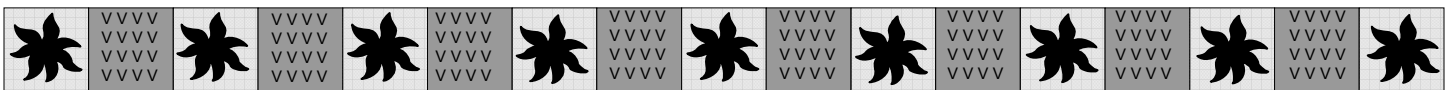
NEW CROP: GREEN TOMATOES

Green tomatoes are a bonus for the home gardener, since you usually don't see them available at the grocery store. After you've rushed out to the garden to collect all those almost-ripe and completely green tomatoes to protect them from frost, you might want to store a few for use in later weeks. If so, wrap them individually in newspaper (to keep them from rotting and enhance ripening) and store them in a room-temperature or cooler area. Many tomatoes, even if they've been touched by a light frost, will continue to ripen this way.

However, green tomatoes have their own wonderful sweet-spicy taste, so you'll probably want to eat most of them just as they are. The most popular way to eat them is fried. They are quick and fun to make and, as you can see, the seasonings can be varied easily.

Fried Green Tomatoes:

1. Remove the stems from the tomatoes and slice them crosswise about ¼ inch thick.
2. Make herbed cornmeal: take about ½ cup of cornmeal, add about 1 teaspoon of fresh chopped herbs (basil, oregano, thyme or marjoram), salt and pepper to taste.
3. Dredge the tomatoes in the herbed cornmeal.
4. Heat 1/8 inch of vegetable oil in a pan over medium high heat until it is hot but not smoking. Fry tomato slices in small batches until each side is crisp.
5. Drain on a paper bag or paper towel. Serve immediately.





Growing Places Garden Project, Inc.
 P.O. Box 237
 Harvard, MA 01451-0237

Cindy Buhner: 978-501-4964
 Kate Deyst: 978-771-2377
 E-mail: staff@growingplaces.org

We're on the Web!

www.growingplaces.org

"Growing Times" is produced by Anna Barker of WordWay in Groton, MA. (www.wordway-usa.com)

Printed on recycled paper.

Recipe: Muriel's Green Tomato Pie

This recipe looks long, but don't be intimidated. Muriel has included many useful details. Enjoy! (Serves 6 to 8.)

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| (1) 9 inch pie shell and (1) top crust, both unbaked | (1 ½) cups sugar |
| (6) medium-size green tomatoes | (3) Tablespoons cornstarch |
| (¾) cup golden raisins | ¼-teaspoon salt, scant |
| (1 ½) teaspoons grated lemon zest | ¼-teaspoon cinnamon |
| (2) Tablespoons lemon juice | ¼-teaspoon ground ginger |
| (1) Tablespoon cider vinegar | (2) Tablespoons butter |
| | Confectioner's sugar (optional) |

Line a 9-inch pie plate with pastry and chill. Preheat the oven to 425°F. Wash the tomatoes and cut them into 1/8-inch thick slices, and cut the slices into half-moons; discard the stem ends. Put the tomato slices in a large mixing bowl and add the raisins, lemon zest and juice, and the vinegar. Stir and set aside.

Combine the sugar, cornstarch, salt and spices in a small bowl. Sprinkle 2 TBS of this mixture over the chilled pie crust, and toss the rest with the sliced tomatoes. Put the tomato mixture into the piecrust and dot with butter. It will be runny.

Cut the remaining pastry into ten ½-inch strips and make a criss-cross design over the filling: place 5 of the strips evenly over the pie filling; place 5 more strips over them on the diagonal. Seal the edges of the pastry together by fluting or pressing with a fork. Place the pie on a pizza pan or rimmed baking sheet to catch the drips and bake the pie for 15 minutes.

Reduce the oven heat to 325° and bake for another 50 minutes, or until the filling is bubbling and the crust is golden brown. Let the pie cool completely before cutting; the hot filling is very runny. Dust the top of the pie with confectioner's sugar immediately before serving.

GARDEN CLEANUP

Why bother with cleaning out your garden in the fall? Can't it just all be done next spring? Sure it can; however there are some very good reasons why doing it in the fall is better than waiting until spring:

- The ground thaws from the top down and pulling out long roots from frozen soil is really hard. In addition, since the top thaws first, you can start planting sooner!
- Any bugs that are in your plants will return to the soil to hide over the winter. If you destroy these plants, you can help decrease the bug population and give your plants a better chance next year.
- Dead plants sticking out of the ground do not make a very pretty presentation even when covered with snow.

Spreading compost evenly on a clean bed is much easier than trying to toss it around plant bases.

So what is it that needs to be done?

- Remove all dead plants and any decaying fruits and vegetables, place them into garbage bags, and put them in the trash
- Remove the string that divides your garden into squares – it will disintegrate over the winter anyhow and it's easy to restring in the spring.
- Spread a nice thin layer of compost over each bed – 1 bag per bed.
- Mulch carrots, parsnips and root vegetables as well as any newly planted garlic with a thick layer of dried leaves, grass or straw.

And just when does this all need to get done? Well, you can certainly start now with the plants that are no longer producing anything. Once we have a hard frost, there will be a lot of things that simply turn black and die, so most of the work can be done at that time. The goal is to complete the clean-up before the ground freezes and the snow flies!

