GROWING TIMES

Growing Places Garden Project, Inc.

THE WEATHER:

FROM WWW.WEATHER.COM

Monday	76° high/	-14-
	56° low	242
Tuesday	76° high/	<i>2</i> 0\
	57° low	328.
Wednesday	83° high/	-100
	58° low	(See
Thursday	84° high/	
	60° low	4
Friday	85° high/	->>>
	62° low	3
Saturday	84° high/	(P)
	62° low	33
Sunday	83° high/	(P)
	60° low	3

TO DO THIS WEEK:

- √ Plant another square or two
 of bush beans for a continuous crop.
- √ Thin carrot seedlings to about one inch apart.
- √ Keep picking your peas.

 Otherwise the plants will
 slow down production.
- √ Stake your tomatoes. (See article on back.)
- √ Keep up with your weeding

 the more you do now the
 easier it will be later!
- V Plant radishes around your squash, melon and cucumber plants. Radishes help to keep squash bugs away!

KEEP UP THE WEEDING AND WATERING!

You have now all received plants and seeds from GPGP, and we suspect that your gardens are starting to look like something other than boxes of soil! We hope that many of your squares are filling up with green seedlings. If you planted seeds earlier in the spring and you have not seen them all come up, don't worry; just plant new seeds in the vacant spots.

Now that warmer and sunnier weather has arrived, it's very important to keep your plants watered and to remove weeds from the beds. Weeds take vital water and nutrients that your plants need to grow well. See below for information on the how-to's of watering.

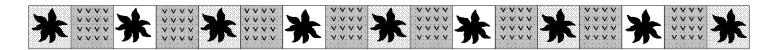
If you have any questions about what is happening in your garden, please give us a call. The sooner we know about your question, the sooner we can help to answer it. We may not have the answer right away, but we'll do our best to find it quickly. Also, your questions can help us to figure out what to discuss in the next issue of the newsletter. If you have a question or a problem, it's likely that other gardeners are concerned about the same problem.

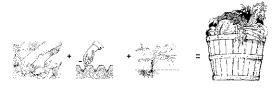
Cindy and Kate

WATERING: WHEN, HOW...AND WHY

Your vegetables need sun and water in order to grow properly. You can't control how much sunshine we'll have this summer, but you can certainly help with the water. When a plant doesn't get enough water it stops growing. The plant will begin to grow again once water is available, but the crop it produces may be smaller and less tasty.

- The best time of the day to water is early in the morning. Early evening is also a good time. If
 you water in the middle of the day when the sun is strongest and the temperature is hot,
 more water will evaporate and less will stay in the garden.
- Water at the base of the plant, not the leaves. Plants take up water through their roots. Also, wet leaves are likely to spread disease.
- Water your greens and root plants (for example broccoli, spinach, lettuce, carrots, radishes) frequently – every other day or so with ¼ - ½ cup per root plant and ½-1 cup per greens plant.
- Water your fruiting plants (for example tomatoes, peppers, beans, squashes) deeply 2-3 times a week. We suggest 2 - 4 cups per fruiting plant.





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. (waybarker@charter.net)

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Recipes: Dressing Up Those Fresh Salads

One joy of having your own vegetable garden is being able to prepare a unique salad for dinner almost every evening, with the absolutely freshest ingredients possible. Most people expect to find lettuce, carrots, and radishes in their salads, but you can also add your peas and green beans — so sweet when they come right from the garden. And with all that freshness happening, you might want to try making your own salad dressing, too. Here are two simple recipes from Country French Cooking, by Jerry Anne DiVecchio.

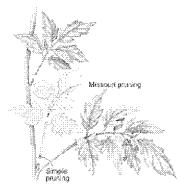
Housewife's Dressing: Mix 1 tablespoon Dijon mustard, 1 tablespoon minced shallot or red onion, 3 tablespoons wine vinegar, and 1/2 cup olive oil until blended. Makes 3/4 cup.

Dordogne Dressing: Mix 3-4 tablespoons wine vinegar, 1/2 cup salad oil or walnut oil, and 2 tablespoons coarsely chopped walnuts until blended. Makes 3/4 cup.

Using these recipes as a base, you can experiment by substituting lemon juice or other flavored vinegars (such as cider or Balsamic) for the wine vinegar. But to let the fresh vegetables shine through, don't "drown" your salad in dressing. Toss a few tablespoons into your salad just before serving. Leftover dressing can be stored in the refrigerator for a few days, as long as it's brought back to room temperature before serving.

Guspon to

A plant loosely tied to a wooden stake.



Pinching off the end of a sucker.

IT'S NOT TOO EARLY FOR: STAKING TOMATOES

Those of you who have tomatoes should also have a set of stakes. Late in the season, tomato plants become so large and heavy that they fall over and their fruit is damaged. There's nothing worse than seeing a tomato eaten away by bugs just because it was touching the ground. But tying the plants will help prevent that.

If you have metal spiral stakes, twist the center stem of the plant around the stake as it grows. You can also tie the plant to the stake if you want, but it's not really necessary. If you have wooden stakes, you will want to tie the main stem of the tomato to the stake **very loosely** with strips of soft rags, old panty hose or very soft string. (If you tie the plant stem too tightly to the stake, the tomato will not be able to grow properly.) Those of you with tomato cages don't need to worry about staking.

Your tomato plants also want a healthy main stem, which focuses the plant's energy on growing big, juicy tomatoes. To make sure your plants don't run wild, now is the time to start pinching suckers off each tomato plant. In warm weather, you'll want to do this twice a week.

Suckers often form at the intersection between the main stem and a side branch. If they are less than 4 inches long, suckers can be pinched off by hand at the base, which helps produce larger tomatoes earlier. Do not use a knife as this can spread disease; use your fingers. If a sucker is more than 4 inches long, don't remove it since it will leave a fairly large wound that the plant must heal. You can pinch the end of a long sucker back to the first two leaves (Missouri pruning, see the picture).

