








# GROWING TIMES

Growing Places Garden Project, Inc.

## THE WEATHER:

FROM WWW.WEATHER.COM

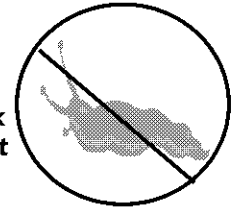
Monday	74° high/ 63° low	
Tuesday	79° high/ 58° low	
Wednesday	81° high/ 58° low	
Thursday	76° high/ 59° low	
Friday	79° high/ 57° low	
Saturday	82° high/ 60° low	
Sunday	86° high/ 62° low	

## TO DO THIS WEEK:

- ✓ Keep up with watering. We've really not had a lot of rain.
- ✓ Plant another square or two of lettuce (4 seeds per square) for a continuous harvest.
- ✓ Pull out bolting spinach and lettuce (starting to form flowers) and plant other crops.
- ✓ Keep up with tomato staking and removing suckers.
- ✓ Try small snips of herbs in your salad for variety.
- ✓ Check for squash bug and squash vine borer eggs.
- ✓ Look for little green tomatoes on your plants. The yummys are coming!

## SUMMER BOUNTY—AND TOO MANY SLUGS

We find that life in the garden speeds up in July. Crops start to grow more quickly in the warmer weather and water races down from the sky in bursts. When the rain comes down as fast as it did last week, it doesn't always penetrate the soil very well. Check your garden soil with your finger; it should be slightly moist about 2 inches below the surface.



Several gardeners have reported that they have eaten their first heads of broccoli. Peas and scapes (see below) have been plentiful in our gardens. We also hope that you will be enjoying your first tomatoes and peppers by the end of the month.

We have found that the reports of pests in your gardens have sped up as well. You probably think that we are obsessed with slugs, but they are highly destructive in the garden. Slugs are hard to find during the day because they come out and eat at night but they do leave some clues: slimy trails on plants and relatively large holes with irregular edges on the leaves.

Here are some tricks to defeat slugs, from Oregon State University. **Beer traps:** Slugs are attracted to yeasty odors. To make a beer trap, cut a 2-inch hole about two-thirds up the side of an empty margarine tub, tuna can or plastic yogurt container. Bury the container so the hole is just above ground. Add 2-3 inches of beer (or a mixture of 1 tablespoon (Tbl) yeast, 1 Tbl flour, 1 Tbl sugar, and 1 cup water) and cover with a lid. Remove dead slugs daily – you might want to use a spoon. **Trap crops:** Slugs love to eat marigolds. Plant marigolds along your garden's border and hand pick slugs and dispose of them in late evening - aren't you glad that there were gloves in your gardening kit?

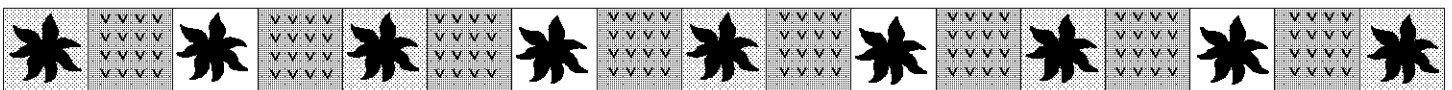
*Cindy and Kate*

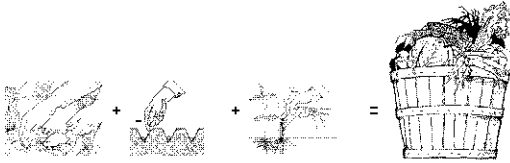
## NEW CROP: GARLIC SCAPES

Like tulips and daffodils, garlic and onions are bulbs – but only garlic and onions are edible. There are two major types of garlic – hardneck and softneck. Only hardneck garlic makes a flower. When garlic is ready to bloom it produces a wonderful snakelike green shoot with a flower bud at the end. If you don't remove this bud, the plant will put its energy into making the flower bloom, and the garlic bulb you pull from the ground in the autumn will be small, not plump like the ones you find in the grocery store.

Fortunately, garlic buds or "scapes" are tasty. They have a sweet, mild garlic taste. Just snip off the stalk with the bud and use it the way you would use a scallion or in a recipe in place of a clove of garlic. We have also provided a recipe for garlic scapes in this newsletter – enjoy!

If your garlic doesn't make scapes, don't worry – just snip a few leaves and use them like scallions. If you would like to grow garlic and eat scapes next year, just let Cindy and Kate know.





## Recipe: Garlic Scape Pesto

Here's a recipe that will help you use up all your garlic scapes (see front page for a description). "Pesto" is nothing fancier than "paste" in Italian. Once you make up a batch, you can use it all week.

Chop 1/4 pound of the **scapes** into chunks. (Approximately 10-14 scapes, depending on their length.) Blend them in a blender or food processor along with 1/2 cup of **olive oil**. Pour into a bowl and mix in 1 cup fresh grated **parmesan cheese**.

Spread this pesto on bread and broil to make garlic bread, or use it as a dip with fresh vegetables. Or toss on pasta along with other herbs from your garden. It's also great spread on homemade pizza. (You can use a Boboli or refrigerated pizza dough from the grocery store if you don't want to make your own dough.)

Garlic Scape Pesto also makes a base for a vinaigrette salad dressing, similar to the ones in last week's newsletter. Combine 1 tablespoon **pesto**, 3 tablespoons **white wine vinegar**, 1 tablespoon snipped **fresh parsley**, and 1/2 cup **olive oil** in a jar and shake to blend well. Serve over your own home-grown salad greens.

Growing Places Garden Project, Inc.

P.O. Box 237

Harvard, MA 01451-0237

Cindy Buhner: 978-501-4964

Kate Deyst: 978-771-2377

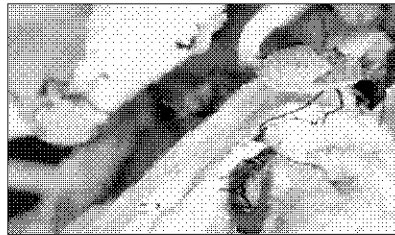
E-mail: [staff@growingplaces.org](mailto:staff@growingplaces.org)

**We're on the Web!**

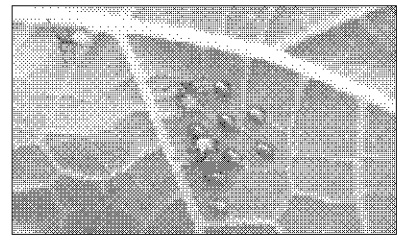
[www.growingplaces.org](http://www.growingplaces.org)

"Growing Times" is produced by Anna Barker of WordWay in Groton, MA. ([waybarker@charter.net](mailto:waybarker@charter.net))

*Printed on recycled paper.*



Squash these squash bugs as soon as you see them!



Remove the squash bug eggs and destroy them.

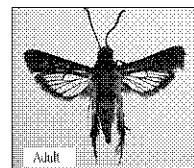
## THE SQUASH BUGS ARE COMING!

Unfortunately, this is the time of the growing season when squash bugs and squash vine borers start laying their eggs on your squash plants: summer and winter squashes, pumpkins, and to a lesser extent cucumbers and melons. You want to destroy these as soon as you find them. Both these bugs can do damage to your plants, the vine borer being the most destructive of the two.

The eggs of both bugs are about the size of a pin head and are orange-brown in color. The squash bug eggs will be found in regular clusters on the underside of the leaves. The vine borer eggs are found individually on the stems near the base of the plant or on the tops and undersides of the leaves. Handpick or use a tweezers to remove the eggs; destroy them by crushing the eggs or collecting them in a jar and then flushing them down the toilet.

If you notice your squashes starting to wilt even if they've had enough water, check the base of the plant for a hole that is filled with a tan sawdust material. Call us, or you can do the following: slit the infested stems with a knife and destroy the borers (fat white worms about 1 inch long). Cover the damaged portion of the stem with soil and keep the soil moist to encourage new roots to grow.

If you don't find the hole, be on the look out for squash bugs. Laying a board on the ground near your squash will cause them to congregate there overnight and they can be captured during the cooler part of the day and crushed, or drowned in a jar of water with a little cooking oil added to it.



Adult squash vine borer. Hopefully you'll kill the eggs and never see this guy.

