








GROWING TIMES

Growing Places Garden Project, Inc.

THE WEATHER:

FROM WWW.WEATHER.COM

Monday	87° high/ 64° low	
Tuesday	88° high/ 65° low	
Wednesday	85 high/ 59° low	
Thursday	74° high/ 55° low	
Friday	73° high/ 55° low	
Saturday	74° high/ 57° low	
Sunday	73° high/ 56° low	

HELLO GARDENERS,

While out making garden visits, we have noticed that some vegetables grow really well in some gardens and not as well in others. This happens in our gardens also. We both live in the same town but Cindy's broccoli grows much better than Kate's does, and Cindy's kale lasts well into December. Kate has better luck with eggplant and peppers. There will even be rain at one of our houses but not the other's. Differences in light, dampness, wind, and temperature — also known as microclimates — occur everywhere. They can make a difference even within one garden.

Midsummer is a great time to observe microclimates when you are out in your garden. Shadows cast by trees and buildings will be easy to see. What is growing well and what isn't? Are any of your plants leaning over trying to get more sunlight? Is it usually windy in your garden? Maybe there are ways to change your planting pattern next year so that your tomatoes will get more sun or your lettuce will get more moisture. You may want to try new crops next year or you may decide that you are satisfied with the way crops are growing. You are the experts on your own gardening conditions. If you can make a quick sketch (or take a photo) of your garden as it is now or as you would like it to be, try to do it this week. By next year, your memory of this year's garden may be a bit blurry.

Newsletters next week and the week after will be devoted to pictures of your gardens and loads of recipes. We hope that you enjoy them.

Cindy and Kate

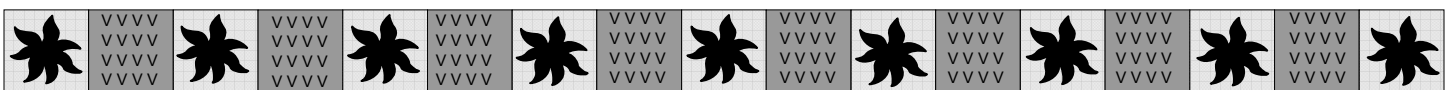
TO DO THIS WEEK:

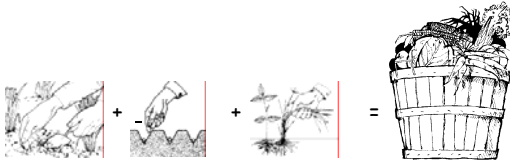
- √ Pull garlic out of the ground if you planted it last year, and set it out to cure. (See back page.)
- √ If you haven't done so already, plant more lettuce, spinach, summer squash, beans, chard, beets, peas, cucumber, radishes and carrots for late summer and fall crops.
- √ Remove any plants that are no longer producing for you and replant the squares with something different.
- √ Remember to continually harvest beans, cucumbers, squashes and peas.
- √ Remove rotting foliage and vegetables from garden since they attract bugs and disease.

NEW CROPS: TOMATOES AND BEANS

Tomatoes are starting to ripen – yummy! There is nothing like eating a tomato fresh off the vine. Try it! If you also like basil, just take a leaf off a plant, pop it and the tomato into your mouth – delightful! Tomatoes generally start ripening from the bottom up with the shoulders of the tomato being the last to ripen. Pick the fruit when the skin yields slightly to finger pressure (or when it falls off the vine into your hand when checking!). Tomatoes require a good amount of water during their growing season but once they start to ripen, you need to cut back on the amount. Too much water will cause your tomatoes to split. The key, however, is to be consistent with your watering and make sure your plants don't suffer from major dry spells followed with a flood of water.

Beans are starting to flourish at this point. The warmer weather has given those crops that require it a shot in the arm and beans are one of them. The best thing you can do for your green (or wax or soy) beans is to keep them picked – that way they will continue to produce. Pick them when they are young and tender and before the seeds have begun to swell in the pod. Only pick them when the plants aren't wet so disease doesn't develop or spread. They can be stored in the refrigerator in plastic bags for about 1 week but you might want to share some with a friend or neighbor if you get inundated!





TIME TO DO THE GARLIC

When $\frac{3}{4}$ of the tops of the garlic that you planted last year have yellowed, it's time to harvest. Check a single bulb by digging gently around it to loosen the soil, and then remove the entire plant. Try not to bruise or nick the bulbs, as they will not store as well. Bulbs should be well segmented and cloves easy to separate – if not they need to grow a bit longer.

Once you have dug them up, brush off excess dirt and spread plants in a single layer on a screen or paper (or tie into bundles to hang) in a warm, dry, airy location out of the sun. After 2-3 weeks, when the bulbs are completely dry (outer skins are paperlike), remove roots and tops leaving 1" of stem. Be sure they are completely dry: improperly dried bulbs will sprout. Store in a mesh bag (old onion bags work well) in a cool, dry location and use them as needed – delicious!

Garlic is used in all kinds of cooking, from Italian to Asian, with vegetables, bread or meat. The smaller a clove of garlic is chopped, the stronger it will be; and the longer it's cooked, the milder it will be. So crushed raw garlic is the strongest, and slow roasted whole cloves are the mildest. If you're worried about "garlic breath," chew some fresh parsley along with your meal. And a little lemon juice will get rid of the smell on the cook's fingers. Here's a quick and easy recipe from www.garlic-central.com. Use it on everything from bread to baked potatoes.

Garlic Cheese Spread: Whir in a food processor the following ingredients: 8 ounces feta cheese, 8 ounces soft cream cheese, 1-2 tablespoons plain yogurt (less for a thick spread, more for a vegetable or chip dip), 4 cloves of crushed garlic (adjust to your taste). That's it! Store in an airtight container in the fridge.

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WHAT REALLY BUGS TOMATOES AND BEANS

Unfortunately, along with *tomatoes* come tomato hornworms. Holes in your foliage or leaves that have simply been consumed, fruit that is partially eaten, and dark green or black droppings on the plant are all a good indication that these guys are at work.

Tomato hornworms get very large – 3-4 inches long and about the size of your finger; they have excellent camouflage – a light green color with white and black markings and a horn on its bottom. You can find them hiding under the foliage or blending in to a stem. Once you find one it will be much easier to spot any others. Sometimes you can even hear them chewing if you listen closely. Pick them off the plant and drop into a jar of soapy water. If you find one with clusters of small white eggs on its back it's best to leave it alone. Those eggs are from a parasitic wasp that will destroy the hornworm and then look for others to parasitize.

Beans are liked by a variety of bugs including cucumber beetles, Japanese beetles and Mexican bean beetles. These can all be hand-picked and drowned in a jar of soapy water. Try to do this in the early morning since they tend to be a bit sluggish at this time.



Pick off the tomato hornworm at left... but not if it has white eggs, like the one above.

MEET THE BEETLES!

These enemies of beans are (below, left to right): Mexican bean beetle, cucumber beetles—both spotted and striped, and the shiny Japanese beetle.

