

GROWING TIMES



Growing Places Garden Project, Inc.

HELLO GARDENERS,

Despite that fact it's almost November, we haven't had the strong cold snap that usually marks the end of the gardens' productivity. Instead, we've had a warm fall with plenty of rain so many of the cool weather crops (kale, chard, lettuce, carrots, etc) are still growing. However, all your tomatoes, eggplants, peppers, squash, beans and basil, have probably given up the ghost and can be pulled out. Many of these can be composted but not disease-prone plants such as tomatoes. Simply put those into a garbage bag to be taken out with the trash.

If you haven't already done so, spread your compost on your garden beds—1 bag per bed. If you have crops that are still producing, don't worry about that, just spread the compost around them—it will work itself in. If you have them, you can also spread shredded leaves or grass clippings onto your gardens and dig them in. They will also turn into compost and enrich your soil further.

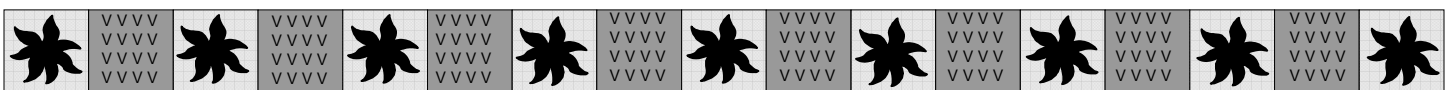
Garlic will be arriving in the next week or so if you requested it. Look for a little box that will arrive in the mail. The box will contain your garlic and the instructions for planting. Try to plant the garlic right away. It needs to go in by mid-November.

Visit local farm stands. Many of them still have winter squashes, potatoes and other vegetables that they want to sell quickly so that they can close up shop for the season. They often discount their prices heavily or sell large quantities at good prices. Go with a neighbor or a friend and stock up on vegetables that will keep well into the winter when stored in a dry, cool dark place. Or buy ingredients for vegetable stock, cook up a big pot and freeze it in freezer bags for use during the winter. Many vegetables can also be chopped up and frozen or quickly blanched and frozen. You can then add them later to soups and sauces. The possibilities can be endless!

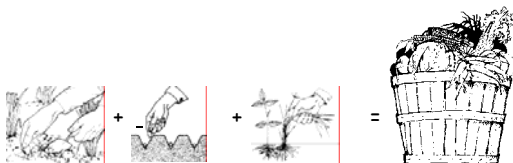
Our gardeners' survey is enclosed. Please, fill this out and return it to us. The information you provide is crucial as we try to figure out what we do well and what we need to improve upon. The survey is especially important for gardeners who started working with us in 2005. It is your 2006 plant and seed packet order form.

Finally, this is our last letter for 2005. It has been a pleasure working with you this year. We hope you have discovered the delights of growing your own food and the secrets that a garden can hold for you. We look forward to seeing you in 2006!

Cindy and Kate



BUTTERNUT SQUASH AND WHITE BEAN SOUP



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"Growing Times" is produced by Cindy Buhner and Kate Deyst of Growing Places Garden Project.

Printed on recycled paper.

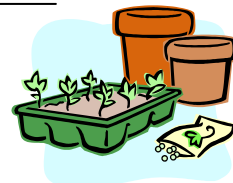
*Courtesy of www.epicurious.com: Gourmet Feb 2003
Something delicious and warm for those cold winter nights ahead*

1 large garlic clove, minced
2 tablespoons olive oil
1/2 small butternut squash (1 lb), peeled, seeded, and cut into 1/2-inch pieces (2 cups)
1 3/4 cups chicken broth (14 fl oz)
2 cups water
1 (16- to 19-oz) can white beans (preferably cannellini), rinsed and drained
2 canned whole tomatoes, coarsely chopped
1 teaspoon finely chopped fresh sage or 1/4 teaspoon dried sage
1 oz finely grated Parmigiano-Reggiano (1/2 cup) plus additional for serving

Cook garlic in 1 tablespoon oil in a 3-quart heavy saucepan over moderate heat, stirring frequently, until golden, about 1 minute. Add squash, broth, water, beans, tomatoes, and sage and simmer, covered, stirring occasionally, until squash is tender, about 20 minutes. Mash some of squash against side of saucepan to thicken soup. Remove from heat and stir in 1/2 cup cheese and salt and pepper to taste.

Serve soup sprinkled with additional cheese if desired.

Makes 4 main course servings



ROASTED FRIES

Courtesy of www.epicurious.com: Gourmet Jan 2001

3 large russet (baking) potatoes
(1 1/2 lb), rinsed and patted dry
1/4 cup vegetable oil
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
Accompaniment: ketchup or mayonnaise

Preheat oven to 500°F.
Cut potatoes lengthwise into 1/3-inch-thick slices, then cut into 1/3-inch-wide sticks. Immediately toss with oil, salt, and pepper in a large bowl, then spread sticks in 1 layer in a large shallow (1-inch-deep) baking pan.

Bake in lower third of oven 15 minutes. Loosen potatoes from bottom of pan with a metal spatula, then turn over and spread out again. Bake until crisp and golden brown on edges, about 10 minutes more.

Makes 4 servings

CARROTS GLAZED WITH BALSAMIC VINEGAR AND BUTTER

*Courtesy of www.epicurious.com: Bon Appétit Dec 2000
Good for a large group or cut in half for a smaller group*

1/2 cup (1 stick) butter
3 1/2 pounds peeled baby carrots or regular carrots, peeled, cut into 2-inch pieces, halved lengthwise
6 tablespoons sugar
1/3 cup balsamic vinegar
1/4 cup chopped fresh chives

Melt butter in heavy large pot over medium heat. Add carrots and sauté 5 minutes. Cover and cook until carrots are crisp-tender, stirring occasionally, about 7 minutes. Stir in sugar and vinegar. Cook uncovered until carrots are tender and glazed, stirring frequently, about 12 minutes longer. Season to taste with salt and pepper. Add chives and toss to blend. Transfer to bowl and serve.

Makes 10 servings.

