








GROWING TIMES

Growing Places Garden Project, Inc.

THE WEATHER:

FROM WWW.WEATHER.COM

Tuesday	86° high/ 63° low	
Wednesday	79° high/ 52° low	
Thursday	78° high/ 56° low	
Friday	85° high/ 62° low	
Saturday	83° high/ 63° low	
Sunday	83° high/ 60° low	
Monday	81° high/ 59° low	

Did You Know...

That when you eat a head of broccoli, you are eating a mass of flower buds. So, don't wait for those buds to flower. Cut off that big main cluster (called the head) and enjoy it. The broccoli plant will then produce side shoots all summer. They are smaller than the head but just as tasty.

TO DO THIS WEEK:

- ✓ Plant another square of green beans or lettuce
- ✓ Look for flowers and small pods on your pea plants!
- ✓ Fill up your watering can and leave it in your garden. Tomatoes and peppers like to be given water that's the same temperature as the air. They shiver in cold tap water!

HELLO GARDENERS,

This past week seemed to mark the return of the cool damp spring that we had been having. Hard to believe that summer is actually here! However, we are sure that most of you are beginning to see flowers on your pea plants and possibly even on your tomato plants at this point. From what we have seen of the gardens, lettuce is definitely ready to be eaten as well as spinach, kale, Swiss chard and more. Broccoli heads have been forming and should be harvested when they are about the size of you palm or larger (see sidebar). Every time we visit a garden we get that "hungry" feeling and want to start munching—yum!

We have been getting calls about how to deal with some of the pests that are also enjoying the delights of your garden. We recommend handpicking bugs (but not spiders) you can see (keep a small jar with a lid on it near the garden for this purpose). Check your Growing Guide for information on how to deal with slugs and cutworms. We have included here a recipe for an anti-pest spray that might help. Another thing you can do is wash your leafy green produce (including broccoli) in a salt water bath: fill a sink or bucket with water, add 1/4-1/3 C salt and let produce soak for about 10 minutes. Rinse off fully to remove salt and any bugs (slugs and caterpillars, most likely) that were killed by the salt water. Let us know if you have any specific problems that you can't seem to get rid of and we'll do our best to find a solution.

We greatly appreciate the phone calls and questions. It helps us to know how things are going and gives us a rapid way to try to address any issues. Keep 'em coming!

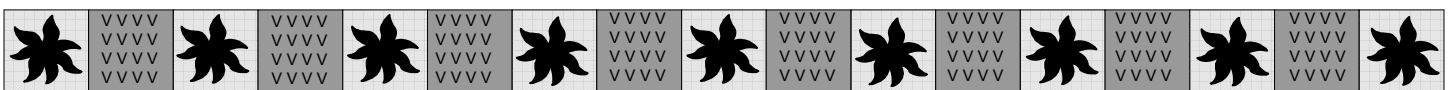
Cindy and Kate

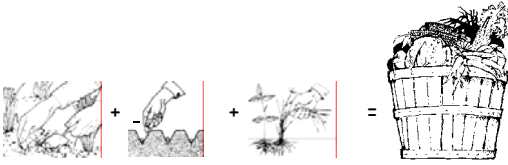
NEW CROP—GARLIC SCAPES

If the garlic that you planted last fall has not already done so, it will soon be sending up a long thin curving stalk. On that stalk you will find a bulge which is the seedpod that forms on hard-neck garlic plants in June. The stalk and the seedpod are called a "scape". It is best to remove the scape with a sharp knife or scissors so that the plant puts its energy into growing a nice fat garlic bulb instead of the scape.

Don't throw out your scapes. They are delicious with a taste that is milder than the garlic cloves, and they have many uses from soups to salads to garnishes. When the scapes are newly-budded and still in full curl, they are tender and provide a delightfully subtle garlic flavor. Cut them when they curl between 1/2 and 3/4 turn. After the scapes have straightened and the flower top is maturing, they will be tough.

Garlic scapes store well. You can keep batches in the refrigerator for upwards of three weeks, though fresh cut is always the best. Remove all of the stalk tip above the pod [umbel] before cooking. This information is adapted from www.dakotagarlic.com





Pests!!!

We have received some calls about bugs eating plants. Here is a recipe for a pest repellent. It will make your plants taste and smell bad to potential pests. Rain will wash it off, so reapply it after a storm. Also, don't forget to wash it off before you eat your crops! This does not work well with lettuce or spinach.

GPGP's Spray Recipe

2 cups water

1 jalapeno or similar chili (coarsely chopped) or 2 tablespoons Tabasco sauce

3 cloves garlic (peeled and crushed)

½ teaspoon dish detergent (for hand washing dishes)

1. Put water, chili (or sauce) and garlic in blender. Mix on high 2 minutes.
2. Pour mixture into glass jar and add dish detergent.
3. Stir gently.

Let this mixture sit overnight at room temperature. The next day...

4. Cover the inside of a strainer or colander with a sheet of damp paper towel.
5. Pour mixture through colander into a bowl.
6. Transfer strained mixture from bowl into your spray bottle.
7. Spray the leaves and stems of your plants with the mixture.

You can also find organic pesticides containing 1% rotenone at your garden center. Ask the store's employees; they should be able to help you. Just remember that rotenone is toxic to bees, so use it in the evening, when bees are less active.

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USING YOUR GOURMET GARLIC SCAPES:

Scape Soup

7 garlic scapes

3 small potatoes, with skins, cut into chunks

2 Tablespoons butter or oil

3 cups of chicken broth

2-3 Tablespoons white wine vinegar

Cut the scapes into thin rounds. Sauté in butter for about 10 minutes at low heat. Place the potatoes and sautéed garlic in a sauce pan and add chicken broth. Cook covered for about 30 minutes. In small batches in your blender, puree the soup until it is smooth. Return soup to the saucepan and add more broth if it is too thick. Add salt and pepper to taste, reheat. When hot, add white wine vinegar and serve. Serves 2.

Scape Hummus

2 cans of chick peas (garbanzo beans) drained

1 cup raw sesame seeds or tahini

2 Tablespoons olive (or other) oil

1/2 cup lemon juice (about 2 lemons)

1/2 cup or more fresh chopped garlic scapes

Place the ingredients in a blender. Grind on high until smooth. Add salt to taste. Optional: add your favorite curry powder to taste. Makes 3 cups

Recipes from www.dakotagarlic.com



Cutting garlic scapes

Photo courtesy of www.garlicfarm.com

