








# GROWING TIMES

Growing Places Garden Project, Inc.

## THE WEATHER:

FROM WWW.WEATHER.COM

Tuesday	81° high/ 58° low	
Wednesday	78° high/ 60° low	
Thursday	81° high/ 64° low	
Friday	86° high/ 65° low	
Saturday	87° high/ 68° low	
Sunday	86° high/ 67° low	
Monday	82° high/ 66° low	

### Did You Know...

That squash and cucumber plants have 2 kinds of flowers—male and female. Female flowers have little squashes or cukes at the base of the flower, male flowers do not. Bees transfer the pollen from the male flower to the female and –poof– in a few days you have harvestable veggies. The male flowers are often the first to appear on the plants.

### TO DO THIS WEEK:

- √ Continue to tie tomato stems to their stakes as they grow.
- √ Pull out the weeds in your garden as you check on things. They take in lots of nutrients and water that your plants could use.
- √ Plant cauliflower, kale, cabbage and Brussels sprout seeds for a fall crop

## HELLO GARDENERS,

July is Conversation Month! We hope.

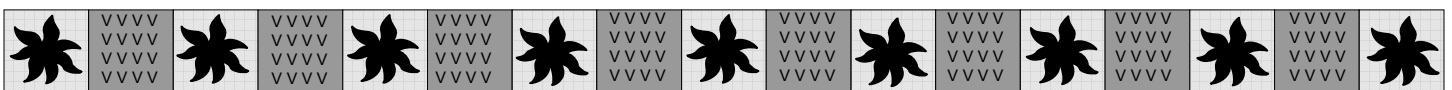
We plan to contact all of our first and second-year gardeners in the next few weeks. Our purpose is to have individual conversations with you about your garden and to help answer any questions that have occurred to you as you took care of it.

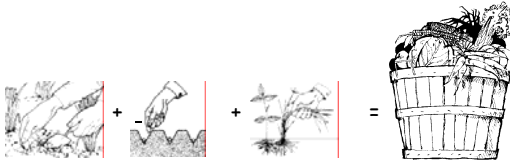
We are planning to visit each garden as well. It would be great if we could meet with you during the visit, but realize that it may not be possible to arrange a mutually convenient time. So, we will let you know when we can come and, if you are not there, leave you a note with some information about your crops. You can leave us a note too! Just write down your comments and questions on a piece of paper and put it in a plastic bag (in case of rain) and attach the bag firmly to your fence or a post in your garden. We promise to read it and reply. If it's okay with you, we'll bring our cameras to photograph your delicious vegetables and perhaps publish the pictures in a later newsletter.

*Cindy and Kate*

## OH NO! MY BLOSSOMS ARE FALLING!

Your peppers should be starting to flower soon if they haven't already started. You may also find that some of the blossoms fall off! The main reason for this happening has to do with the difference between the day and night temperature. In particular when the nighttime temperatures fall below 58 degrees and the daytime temperatures are above 85 degrees, pollination does not take place and the miniature peppers fall off the plant. Don't worry, these temperatures do not occur that often in our summers though we did see this a couple of weeks ago. There will be plenty more flowers coming along which will allow pollination to take place. That will give lots of yummy peppers to eat. And remember, if you like your peppers green, pick them early but if you like them sweeter, wait a while and let them turn red or yellow. Better yet, harvest some when they are green and leave some for later.





## The Squashes (and Cucumbers) are Coming!

The summer squash, that is. Some of you probably have already had a squash or two (or more) that are ready to harvest. Possibly the same for your cucumbers. If not, don't worry, they will be there soon, especially if you are seeing the flowers. But when can you take these tasty treats off the vines and enjoy them?

For summer squash and zucchini, this would be almost at any time while they are young and up to 6-7" in length. The skin should be glossy and easily punctured with a thumbnail. They can be picked at 3-4" in length for a delightful baby squash treat or even a bit smaller for a salad or stir fry addition. Scalloped versions of squash (such as patty pan) or round zucchini (such as 8-ball) should be picked when they are up to 4" in diameter. Leaving a short piece of stem on the squash will prolong its storage life. Store in the refrigerator in a sealed plastic bag.

Cucumbers are best when picked at 6-8" long for standard slicing cukes and 3-4" for pickling cukes. If cucumbers stay on the vine for too long, they will get tough and seedy. Cucumbers ripen very rapidly so check vines often (almost daily!). Once harvested, immerse in cold water and then store in refrigerator in a plastic bag to help retain moisture.

Both squash and cucumbers should be picked continuously in order to keep the plants producing. And if you have too many of either, don't forget your neighbors and friends!



Photos courtesy of [www.johnnyseeds.com](http://www.johnnyseeds.com)



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

*Printed on recycled paper.*

## FARM-STYLE SWEET PEAS:

Recipe adapted from [Fresh from a Monastery Garden](#) by Brother Victor Antoine d'Avila-Latourette  
Makes 4-6 servings.

10 ounces sweet peas, fresh (remove them from their pods first) or frozen (about 1 ½ cups); you could also use 1 ½ cups whole sugar snap pea pods cut into ½ inch chunks

12 small white onions

4 small new carrots

4 tablespoons butter

6 lettuce leaves, finely sliced

1 Tablespoon sugar

Salt and pepper to taste

Finely chopped fresh parsley as garnish

1. Peel the onions and carrots. Slice the carrots crosswise to make thin circles.
2. Put onions and carrots into saucepan and add enough water to cover them by ½ inch. Bring the water to a boil. Lower the heat to medium-low and cook for about 6-8 minutes.
3. After 6 or seven minutes of cooking, add the peas, butter, lettuce, sugar and salt. Mix well and continue cooking for about 10 more minutes. When the vegetables are done and ready to be served, drain and place them into a bowl. Check the seasonings and add the salt or pepper. Toss the vegetables gently.
4. Sprinkle the finely chopped parsley on top as garnish and serve.

