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# Growing Times

## WELCOME GARDENERS!

In order to save time and postage, we have a changed the format of our newsletter this year. We looked at the results of last year's survey and tried to keep the items you found most useful. If you have comments, please send them to us.

We are looking forward to a great gardening season, despite the soggy weather. Some seeds may have rotted due to all the rain. So, if nothing is coming up, plant some more. If you need help, please give us a call.

*Cindy and Kate*



### TIPS ON...

#### Maintenance

*Tomato staking – use yarn, old pantyhose, soft string, make a **loose** loop or figure 8 around main stem and stake. Do **not** tie stem tightly to stake. Place loops 8-12” apart up the stem as tomato grows.*

#### Pests

*Cabbage worms – small green caterpillars found on broccoli, cabbage, kale, etc. Pull off and squish or dump in jar of soapy or salty water. Do the same with slugs (snails without shells) that are on almost everything these days!*

#### Harvesting

*Lettuce and spinach can be harvested when the leaves are the length of your palm or larger. Smaller leaves will have a more delicate flavor. Do not harvest the entire plant as it will keep producing more leaves if only the outer ones are used. Pull out some radishes and munch. All of these are great in salad.*

### GARDEN TALES...

We thank all of the garden builders and planters. They installed and planted raised-bed gardens for 29 clients this season. GPGP appreciates all the time and hard work of every garden helper!

***Our 70+ volunteers worked approximately 160 hours. Many thanks to all of you!***



## RECIPES

### Marinated Chickpeas with Radishes and Cucumber

¼ c. olive oil  
2 tbsp. lemon juice  
1 garlic clove, minced  
¼ tsp. ground cumin  
19 oz. Can of chickpeas, drained  
(garbanzo beans)  
2 cucumbers, halved & thinly sliced  
6 radishes, thinly sliced  
½ red onion, thinly sliced  
¼ c. parsley, chopped  
Salt and pepper, to taste

In a large bowl, combine the first 4 ingredients, add the chickpeas and let marinate for 30 min. Just before serving, stir in the cucumbers, radishes, onion and parsley. Season with salt and pepper.

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## THINGS TO DO

Thin lettuce, carrot and radish seedlings. Toss washed thinnings into your salad.

Check for slugs and cabbage worms.

Weed every day!  
Do a square at a time.

Water towards the end of the week, earlier if rain doesn't come.

Plant a square of spinach, lettuce, radishes, and carrots for continuous harvest.

## CROPS OF THE WEEK

Radishes – Spinach – Lettuce



2004 GPGP Gardener's Radish