

# Growing Times

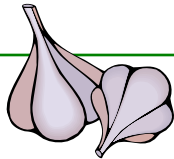
October 23, 2006 Volume 3, Issue 18

## HELLO GARDENERS!

This is your last newsletter of the 2006 gardening season. That does not mean that we disappear off the face of the earth! Compost still needs to be delivered (our truck needed some mechanical help) and your garlic will be mailed to you by the end of the month. You can always reach us by phone, email or regular mail if you have questions over the next few months. Please don't hesitate to contact us if you do have any.

It has been our pleasure working with you during the growing season – we hope you all learned a little and ate a lot!

*Cindy & Kate*



## PLANTING GARLIC

Garlic needs to be planted by mid-November. You will receive a box in the mail at the end of October which will contain your garlic. Here is what you need to do with it:

- Separate the cloves of garlic from the stem (you do not need to peel them)
  - Pick out the large healthy cloves; reserve any that are very small or don't look good
  - Poke a hole in the ground that is 3 inches deep and put a single clove in the hole, pointy end up (you want the pointy end to be about 2 inches below the soil)
  - Cover with soil
  - Plant cloves about 3-4 inches apart (or 9-12 per square)
  - Mark the area they were planted with a label so you remember where they went!
- Mulch with leaves if desired. Garlic will be ready in late summer next year.

For the smaller cloves, you can either use them for cooking or plant them for an early spring crop. Just do the same planting as above but plant them only 1-2 inches apart. When they are about 12-16 inches long and look like scallions (in May or there about) dig them up and use them in anything from salads to cooking meats. Especially good for stir fries!

## PLEASE HELP...

*Know anyone who might like a garden or want to help build gardens?*

Please clip out this section of the newsletter and give it to a friend. Have them fill it out and send it to us and we will contact them.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

I am interested in having a garden \_\_\_\_\_

I am interested in volunteering \_\_\_\_\_

Recipient Name  
Street Address  
Address 2  
City, ST ZIP Code

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## One more recipe... Butternut Squash Soup

*This is a great time of the year to make soup and with squash so readily available now, this is a perfect soup to make.*

*Serves 4. Adapted from [www.recipesource.com](http://www.recipesource.com)*

3 cups butternut, buttercup or acorn squash peeled and chopped

1 tbsp oil

1 onion, chopped

1 tbsp ginger, grated

2 apples, peeled & chopped

2 ½ cups vegetable or chicken stock or water

½ tsp dried thyme leaves

Salt & pepper

2 tbsp parsley, chopped for garnish (optional)



In medium saucepan, add oil, onion and ginger and cook until softened over medium heat, stirring constantly. Add chopped squash, apples, stock and thyme. Bring to boil, reduce heat, cover and simmer until squash is tender, about 20 minutes.

Remove from heat and puree in batches in food processor or blender until smooth. Season to taste with salt and pepper. Serve hot. Garnish each serving with chopped parsley if desired.

**Notes:** To soften the peel on a squash, pierce squash in several places with sharp knife. Microwave at high (100% power) for 3 minutes. Peel, remove seeds and chop squash.

If you don't have stock handy, replace each cup of stock with the corresponding amount of water and bouillon cubes.

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