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Growing Times

WELCOME GARDENERS!

Let's hope that the next few weeks are drier and sunnier. Maybe it will just rain at night...

All first and second-year gardeners should have received their transplants by now. Please make sure to continue to water them if they droop. We want them all to develop strong root systems so that they'll produce plenty of vegetables this summer.

Many of you may be seeing blossoms on your peas. Look for them at the tops of the vines. Peas may appear as early as July 4th! Kate doesn't have those yet but the garlic she planted last fall is forming scapes (blossoms). We'll tell you more about those next week; they are delicious.

Cindy & Kate

TIPS ON...

Maintenance

Carrot planting—surface soil dries out quickly and carrot seedlings may need extra protection from sun and wind to germinate well. After planting carrots, water gently and place a thin wooden board over the soil. The board will protect the soil from drying out. Check every few days, keep soil moist and remove board when seedlings appear.

Pests

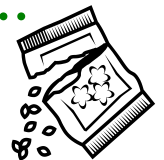
Flea beetles have been spotted on eggplant, peppers and chard. Check your Growing Guide for a detergent and water pest spray. Add a teaspoon of hot sauce if you need to.

Harvesting

Keep picking lettuce, spinach and radishes. The weather has turned hot so spinach will soon turn bitter. Cut some onion greens to use like scallions; many herbs can easily spare a few leaves for salads and cooking.

GARDEN TALES...

Gardening Journals



Keeping track of your garden experience is a wonderful way to learn and explore! Here are some suggestions of what to include in your journal:

- Chart plant growth
- Record weather
- Draw pictures
- Record observations

Share your experiences with family and friends...
Be creative and have fun!

RECIPES

Spinach and Rice Side Dish

½ cup olive oil
6 green onions, finely chopped
3 lbs fresh spinach (wash, trim stems, chop leaves)
1 ½ cups long-grain white rice
3 tbsp. finely chopped fresh dill
2 cups water
salt and pepper

Heat the oil in a large pot.
Sauté the onions until soft, about 3 min.
Stir in the spinach and sauté until wilted, about 3 min.
Add the rice, dill, water, salt and pepper.
Stir thoroughly, and cover.
Simmer about 15 - 20 minutes until the rice is cooked and the liquid is absorbed.
Serve warm, garnish with lemon wedges or as a cold salad with Greek dressing.

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THINGS TO DO

Plant carrots and lettuce seeds in shade of broccoli and tomato plants.

Plant another square or two of string beans.

Plant cucumbers behind your peas so they can also climb the trellis, peas will be finished before the cucumbers appear.

Watch growth of broccoli heads – if they aren't getting bigger over the next couple of weeks they are probably not going to (a condition called *buttoning*). If this is the case, pull them out and replace with a different crop

It's been dry so keep up with watering!

CROPS OF THE WEEK

KEEP YOUR EYE ON THE FOLLOWING CROPS... THEY MAY BE READY TO HARVEST

Radishes
Spinach
Lettuce
Onions
Herbs