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# Growing Times

## HELLO GARDENERS!

We've been getting some calls about things that are happening in your gardens – thank you for asking questions! Very often you are not the only person who wants information and it helps us know what to address in the newsletter. In addition we love to hear how crops are growing, what you're eating and how you are eating it. If you have recipes you'd like to share, please pass them along.

*Cindy & Kate*

### TIPS ON...

#### Maintenance

**Plants that turn yellow** may be getting too much water. If we haven't had rain, then wait a day or two between each watering session. See your growing guide for more info.

#### Pests

**Slugs!** These snails without shells love dampness. Put on gloves, pick them off and crush them.

#### Harvesting

**Broccoli** – Your broccoli is ready to harvest when the head gets to be the size of a softball or larger. If you see little yellow flowers on main head or shoots harvest immediately otherwise the plant will stop producing broccoli (you can eat the flowers). Use a sharp knife and cut the stem just below the head. Leave the plant in the ground. It will continue to produce side shoots into the fall. Side shoots will not get as big as the main head but are tasty. Eat them cooked, or raw with dip- recipe on other side.

### GARDEN TALES...

Once upon a time there was a garlic plant. It started to develop a long stem that curled and had a whitish colored bulb towards the tip of the curled part (called a scape). Along came a gardener and cut off the stem and the curly end and took it inside to use it just like regular garlic. Food tasted great! The garlic in the garden was happy because now it could grow its bulb really big since it didn't have to spend time growing the stem any more.

*Moral of the story: Cut scapes off your garlic. Store in a plastic bag in the fridge; chop them up and use just like garlic. You will get much bigger garlic bulbs at harvest time (in late summer).*

## RECIPES

### Garlic Scape Dip

½ cup yogurt

½ cup mayonnaise

½ teaspoon Dijon or other mustard

1 garlic scape, finely chopped

Mix all ingredients together. Thin to desired consistency by adding milk. For a salad dressing add 2 tablespoons apple cider vinegar.

### Easy Garlic Scape Soup

7 scapes of green garlic

3 small potatoes, chunked, with skins

2 tablespoons butter or oil

3 cups chicken or vegetable broth

2 to 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 saucepan and add chicken broth. Cook covered for about 30 minutes.

In a blender, puree the soup in small batches until 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.*

*Recipes from [www.dakotagarlic.com](http://www.dakotagarlic.com).*

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## THINGS TO DO

Keep pushing pea plants towards the trellis so they can climb upward. Poke plants through trellis if needed to get them started.

Snap and shelling peas have started to appear in farmers markets. If your peas have flowered look for mini-pods (or full size ones) on your plants.

Continue to tie the stems of your tomatoes to their stakes. Add a new tie (use a rag, a piece of old panty hose or soft string) when the plant has grown about 8 to 12 inches beyond the previous tie.

Plant a square of green beans or lettuce.

## CROPS OF THE WEEK

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

Radishes

Spinach

Lettuce

Onions

Herbs

Garlic scapes

