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Growing Times

HELLO GARDENERS!

We have finished our first round of garden visits and are impressed with all of your hard work and beautiful vegetables. We know that it has been hard to wait for tomatoes and the other lovely vegetables that symbolize summer. We hope that you are enjoying them now or will be able to do so soon.

Many of the tips and to dos have sprung from our observations of your gardens and conversations that we had while visiting with you. We hope that you found the “pest issue” useful. We are planning to incorporate it into next year’s Growing Guide. So if you already have *your* Growing Guide, staple Issue 8 on the back.

Cindy & Kate

TIPS ON...

Maintenance

You can still plant green beans! Make sure to put them in a different spot than green beans that have finished producing.

Pests

Tomato hornworms are here. See the alert and pictures from a Lancaster garden on the next page.

Harvesting

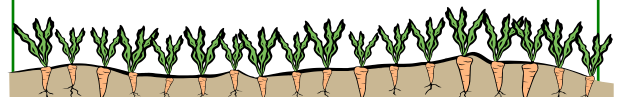
Cherry tomatoes are ripening now. Some are ripe when yellow while others are deep red. They are ready to pick when the small stem at the top of the tomato develops a bulge and the stem breaks at that bulge when gently bent.

Garlic is ready when the bottom 3 leaves have turned brown. If you planted garlic last fall and you see the leaves browning, pull it out and put it a cool, dark dry and breezy place such as under a porch or deck. It should be ready to use in a couple weeks. The skin of the bulb should feel like paper..

CROPS OF THE WEEK

THESE MAY BE READY TO HARVEST...

Cherry tomatoes, bell peppers, cabbage, kale, eggplant, string beans



THINGS TO DO

- ✓ Check for squash bugs and eggs
- ✓ Hold a tomato hornworm hunt with your children or friends
- ✓ Plant a few fall crops in empty spaces in your garden such as broccoli, beets, spinach, lettuce and chard.
- ✓ Remove dead or rotting produce from the garden as they attract unpleasant insects – compost it!
- ✓ Keep weeding – it will make for less to deal with next year.
- ✓ Harvest, harvest, harvest,
- ✓ Eat, eat, eat

RECIPES

Simple Tomato Salad

This salad is a great way to start a meal. If you don't like basil you can use oregano, parsley or cilantro instead. For a more filling version, put some thin slices of mozzarella cheese between the tomato slices when you assemble the salad. If you want to serve more people, just cut more tomatoes and herbs.

3 large fresh tomatoes (any kind), cores removed and cut crosswise into ¼ inch slices
10 or more medium basil leaves cut into slivers
Salt and pepper to taste
About 2 tablespoons olive oil or other oil

Arrange tomato slices in a wide bowl or pie plate. Sprinkle with basil slivers, salt, and pepper. Then sprinkle with olive oil. Cover with plastic wrap or foil and let sit at room temperature for about 15 minutes to let the flavors blend. *Serves 2 to 3.*



*Red lettuce
in the sun
at the
Clinton
Community
Garden*

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Pest Alert

When Kate was visiting gardens last week, she came upon tomato plants that had some branches without leaves. This means that tomato hornworm caterpillars were on the loose. These caterpillars are the same color as the tomato stems and stay very still when they figure out that you are looking for them. Be patient and methodical and you will find them. Put on your gloves and remove them from the plant.



The caterpillars that Kate found were as long as and wider than her fingers.



Short branches without leaves are a clue that caterpillars are on your tomatoes.