



Growing Times

February 14, 2007 Volume 4, Issue 0

HELLO GARDENERS!

Remember us? We just wanted to send you a wintry hello and let you know that we are already starting to prepare for the 2007 growing season. Now is the time for you to start thinking about what you would like to plant in your garden this year and where you want to put it. Check out the back of your Growing Guide for a sample layout and think about what you like to eat. Draw up your own diagram so that you can get started right away when your seeds show up in March.

We have also included a flyer for you to give a friend who you think might be interested in receiving a garden – have them call us as soon as possible. We are working hard to get all the gardens assigned by the end of March and it is “first come, first serve”.

We hope all has been well and look forward to seeing you soon!

Cindy & Kate

The seeds are coming!

We will mail your seeds in March, along with some instructions on what to do with them. If you are a second year gardener, you will receive a standard seed packet very similar to what you received last year. For alumni gardeners (those who started gardening with GPGP in 2005 or earlier), you will also be receiving seeds if you have requested them – the contents of your package will depend on what we have available as extra. Soon you'll see seed packets showing up in gardening stores, Home Depot, Kmart and Target too.

Spring is supposed to be early this year according to that ground hog!



What about those bags?

If you did not get around to spreading those bags of compost yet, don't worry. All you need to do is spread them on top of your garden once they thaw out in the spring. Remove all left-over plants first and then use one bag per garden bed. If the contents of the bag come out in big chunks, use your hand tools to break the chunks apart into smaller pieces. Spread them out over as much of the bed as possible. You don't need to mix it into the soil yourself (though you are welcome to if you feel in need of a workout!). The rain and the worms will help get this “food” into the soil to feed your plants this year.



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 applying for a garden _____

I am interested in volunteering _____

Recipient Name
Street Address
Address 2
City, ST ZIP Code

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For a cold night... Lentil Soup with Swiss Chard

If you can't find swiss chard, use spinach or turnip, mustard or beet greens or a combination of any of them.

- 1 3/4 cups dried brown lentils
- 2 quarts water
- 1 cup diced carrot
- 1 3/4 teaspoons salt
- Dash of dried thyme
- 2 garlic cloves, crushed
- 2 parsley sprigs or 1 tsp dried parsley
- 2 bay leaves
- 2 tablespoons butter or oil
- 3 cups chopped onion
- 1 teaspoon ground cumin
- 6 cups torn Swiss chard
- 1 tablespoon lemon juice
- 1/2 teaspoon freshly ground black pepper
- 6 tablespoons plain yogurt (optional)

Sort and wash the lentils. Combine lentils, water, and next 6 ingredients (water through bay leaves) in a large Dutch oven or deep pot; bring to a boil. Cover, reduce heat, and simmer 45 minutes or until tender.

Melt butter in a large nonstick skillet over medium-high heat. Add the onion and cumin; sauté 10 minutes or until browned. Stir onion mixture into lentil mixture. Discard bay leaves and parsley. Add chard to soup; simmer, uncovered, 10 minutes or until chard is tender. Remove soup from heat. Stir in juice and pepper. Ladle 1 1/3 cups soup into each of 6 bowls; top each serving with 1 tablespoon yogurt. Yield: 6 servings.

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Adapted from Cooking Light