



## Hello Gardeners!

As Thomas Cooper once said, "A garden is never so good as it will be next year," and we believe this to be true at Growing Places Garden Project. As you pack up the garden tools and put the shovels in their place, we want you to remember all that you accomplished this year and gear up for Spring 2009. While this may seem far off, it's really right around the corner!

We also want you to know that this is our last newsletter of the season, but certainly not the last you've heard of us! We have a lot going on at GPGP, and we plan to keep you informed every step of the way! We are always available to you by phone, email or mails so don't hesitate to contact us. We love to hear from our gardeners! It's been a pleasure working with you this year. We hope you have discovered the delights of growing your own food and the secrets that a garden can hold for you. We look forward to seeing you in 2009!

*Jodi, Kate and Cindy, Growing Places Garden Project*

The winter season is nearly upon us. Some may still have kale, collards, leeks, salad greens, parsley, or carrots nestled in the garden. Kale and collards can remain even when snow has blanketed the ground. Simply continue harvesting the outermost leaves! Leeks and carrots do not go dormant in the fall but continue to grow slowly, so harvest time can be very flexible, allowing for "storage" in the garden. Put an extra thick layer of mulch around the plants to delay the freezing of the ground and make it easier to dig them up, but be sure to dig the plants before the ground freezes solid! Even parsley and salad greens will last a bit longer if you put an old pillowcase or piece of bed sheet over them when the temperature drops and a hard frost is expected!

An excellent thing to do now if you haven't already is to draw a map of your garden. You may think you won't forget where things were but even long-time gardeners have trouble remembering where things grew.... Then write down what you feel was successful, what failed, and if you know, or think you know why, write that down too. Write down what you do not want to grow next season, what you would like to grow again, and a few new things you might like to try. Do you have any tips for yourself? Did you have too much of something and not nearly enough of another? Write it all down!!! Next Spring you will be patting yourself on the back for preparing all this information while it was still fresh in your mind.

Soon, seed catalogs will be available and you will be longing for the taste of a zucchini or fresh tomato, or a carrot dug fresh from your garden. When you are aptly ravenous for summer's bounty grab a pencil and paper and begin planning next season's garden. Refer to the notes you hopefully have taken, refer to the GPGP Handbook, go to the library and pour over all the fantastic gardening books, look through all those catalogs that may be filling your mailbox and if they aren't order some (they're free and have great gardening tips! Try Johnny's Selected Seeds- 1-877-Johnnys, or FEDCO (207) 873-7333).

## RECIPES

### HEARTY RUTABAGA, TURNIP, AND CARROT SOUP

(Adapted from Bon Appétit January 1998)

#### Ingredients:

1 tablespoon olive oil, 1 1/2 cups chopped leek (white and pale green parts only), 1/2 cup chopped celery, 1 garlic clove, minced, 2 cups 1/2-inch pieces peeled turnips, 2 cups 1/2-inch pieces peeled rutabagas; 2 cups 1/2-inch pieces peeled russet potatoes, 2 cups sliced carrots, 1 15-ounce can diced tomatoes in juice, 7 cups vegetable broth or chicken broth

Heat oil in heavy large pot over medium-low heat. Add leek, celery and garlic and sauté until vegetables begin to soften, Add turnips, rutabagas, potatoes, carrots, tomatoes with juices and 3 1/2 cups broth. Bring to boil. Reduce heat; cover and simmer until vegetables are very tender, about 45 minutes. Transfer 4 cups soup to processor. Puree until almost smooth. Return puree to pot. Add remaining broth slowly, to thickness or your preference; bring to simmer. Season with salt and pepper. Ladle soup into bowls and serve.

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## RECIPES

### CABBAGE PESTO

(Adapted from Linda Lacchia,  
Quaill Hill Farm Cookbook)

Rinse 1/2 green cabbage well, drain and remove core, stems and veins from the leaves. Cut leaves into 1" pieces. Boil 3 quarts of water in a large pot, add 2 Tbl coarse salt and cook cabbage for 8 minutes. Drain in a colander, save 1/2 C of cabbage water and rinse leaves under coldwater until cool. Puree cabbage with 4 cloves garlic, 3/4 C olive oil, and 1/2 C grated pecorino cheese in blender or food processor until it resembles a paste, adding as much reserved cooking water as necessary to reach a desired consistency. Add salt and pepper to taste. Use immediately over freshly cooked pasta or transfer to a jar, cover with 1/4 inch olive oil and refrigerate for up to a week.



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