



**At court, the pea saga still continues. The desire to eat them, the pleasure of having eaten them, and the joy of eating them again are the three topics which our princes have dwelt on for the past four days.**

**-Madame de Maintenon**  
*17th century French marchioness*

## What's Happening...

**READY FOR HARVEST:** *Arugula, Asparagus, Broccoli, Garlic Scapes, Hakurei (Japanese White Turnips), Head Lettuce, Kale, Pea Shoots, Peas: Shucking, Sugar Snap, & Snow, Radishes, Rhubarb. Scallions, Spinach and Other Greens....*

**COMING SOON!** *Fennel, Garlic, Onions, Potatoes, String Beans, Zucchini...*

- Garlic scapes are the long curling green stems coming out of your garlic plants. Each scape has a white "flower" near the tip of it. These need to be removed so that the plant spends energy growing the bulb and not the flower. Cut off these stems and flowers with a sharp knife at the point where they start to curl and store them in a plastic bag in the fridge. Chop them up and use them as you would garlic bulbs in cooking – delicious!
- Harvest your greens (lettuce, Swiss chard, kale, spinach) as they should be ready now. You can cut off all the leaves from one plant or take a few large ones from the outside of each plant.

## Tips for a Better Garden...

- Training tomatoes is very important work these days. Use twine, string, old panty hose... to form a *loose* figure eight, encircling the tomato in one loop and the stake in another. It is important to support your tomatoes, "2,4,6,8 who do we appreciate?" Ughh... garden humor.
- Try planting seeds of greens, carrots, or bush beans, at the base of tomato plants.
- Onions and garlic are almost ready to harvest, keep your eyes on them; tops will begin to yellow and tip over. Pull up on a dry day, preferably after a few dry days, as it will allow them to keep longer. Let them dry completely in a cool airy place.
- Pea plants are perhaps coming to an end in your garden. Snip the last of the pea shoots and enjoy them in a salad or sandwich, and replace the peas on your trellis with new plants winter squash, pole beans, cucumbers, or melons...
- Potatoes- keep hilling! It is important to keep mounding soil onto these plants so they will keep making more potatoes. Dig your hands deep in the soil and pull out a few "new potatoes" for dinner tonight.

## THOSE PESTS!

### Did you know...

The Colorado Potato Beetle is now attacking tomatoes, potatoes, and eggplant, and most likely in your neighborhood! Be vigilant, if you see the larvae's plump orange bodies, and small black mouths happily munching away, pick them off and toss them in a jar of soapy water to kill them. The adults haven't matured yet but soon they will be laying bright orange eggs on your plants; squish the eggs with your fingers. See the pictures so you can recognize these intruders.

Striped Cucumber Beetle, it's not just a pest of cucumbers, the adult beetle feeds on most everything! They have slender yellow bodies, with 3 black stripes down their back, (see the photo). They are able to fly so quickly squish them between your fingers. The larvae are white grubs that attack the roots of cucumbers and squash; by killing the adults you are hopefully preventing the arrival of the grubs.



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## RECIPES

### GARLIC PUREE

Tsp.suger  
Dash of salt  
1/4 cup olive oil  
10 - 12 Garlic bulbs  
Fresh (or dried) thyme

- Simmer garlic, oil and thyme until golden brown.
- Drain the oil and allow the garlic to cool down.
- Mix garlic, salt and suger in food processor adding extra oil as needed until it forms a smooth paste. Pureés will give you a stronger flavor from your garlic.
- For a milder taste use minced, sliced, dried or roasted.
- Sauté a clove of garlic and some sage in oil. Add it to a steamed vegetable dish to perk up the tastebuds.

### GARLIC IS SAID TO IMPROVE ONE'S MEMORY!

According to uselesknowledge.com - "First Lady Eleanor Roosevelt ate 3 chocolate covered garlic balls every morning upon the recommendation of her Dr. to improve her memory."

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