



Hello Gardeners and Happy Halloween!

It's hard to believe that we're heading into November already! Although Autumn has been pretty mild, winter is quickly approaching and the nights are getting cooler. Some of the cool-weather crops (kale, chard, lettuce, carrots, etc) are probably still growing, however all your tomatoes, eggplants, peppers, squash, beans and basil, have probably died and can be pulled out. Many of these can be composted. However, put tomato plants into a garbage bag to be taken out with the trash; they can bring disease to your compost pile.

If you haven't already done so, spread your bagged compost/manure on your garden beds—1 bag per bed. If you have crops that are still producing, don't worry about that, just spread the compost around them—it will work itself in. If you have them, you can also spread shredded leaves or grass clippings onto your gardens and dig them in. They will also turn into compost and enrich your soil further.

GPGP is developing a new strategic plan for the organization so be on the lookout for more details regarding this exciting undertaking!

Jodi, Kate and Cindy, Growing Places Garden Project

PLANTING GARLIC



Garlic needs to be planted by mid-November. If you requested garlic, you should have received a box in the mail a couple of weeks ago. Here is what you need to do with it:

- Separate the cloves of garlic from the stem (you do not need to peel them)
- Pick out the large healthy cloves; reserve any that are very small or wrinkled
- Plant cloves about 3-4 inches apart (or 9-12 per square)
- Poke a hole in the ground that is 3 inches deep and put a single clove in the hole, pointy end up (you want the pointy end to be about 2 inches below the soil)
- Cover with soil
- Mark the area they were planted with a label so you remember where they went! Mulch with leaves if desired. Garlic will be ready in late summer next year.

For the smaller cloves, you can either use them for cooking or plant them for an early spring crop. Just do the same planting as above but plant them only 1-2 inches apart. When they are about 12-16 inches long and look like scallions (in May or there about) dig them up and use them in anything from salads to cooking meats. Especially good for stir fries!

We Need Your Help and Feedback

Did you know GPGP is...

- putting together our Spring 2009 calendar now so please refer family and friends who would benefit from our gardens so that they get on the schedule.
- always looking for volunteers. Please contact us now to see how you can get involved or visit <http://dogood.boston.com/> to see a listing of all of our volunteer opportunities.
- considering taking applications online. Are there other online tools that would benefit you? Expanded library? Blog? Other? considering offering educational and nutritional workshops to our gardeners. Would you attend? What topics would you be interested in learning more about? Cooking? Canning? Budgeting? Nutrition?

Call or email us regarding any of these items

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RECIPES

Quick Butternut Squash Soup

Adapted from www.recipezaar.com

Ingredients

- 1 teaspoon olive oil
- 1 clove garlic, minced
- 1/2 cup chopped onion
- 1 teaspoon fresh sage, chopped (or 1t. ground dry sage)
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 3 cups fat-free chicken broth
- 1 1/2 lbs butternut squash (peeled, seeded, cubed)
- parmesan cheese (Garnish)

Directions

- Add oil, garlic and onion to large stockpot over medium heat.
- Sauté for 3-4 minutes.
- Add sage, salt, pepper, broth and squash.
- Bring to a boil.
- Cover, reduce heat and simmer for 20 minutes (or until squash has a tender consistency).
- Use stick blender to lightly puree, leaving some chunks, or puree half of the soup in a food processor or blender and return to pot.
- Garnish with parmesan cheese and more fresh sage (if desired).