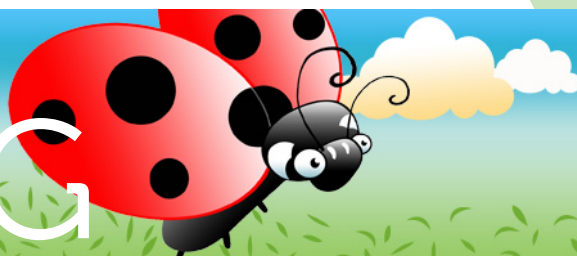


WTCCG



Washington Township Community Garden

NEWSLETTER: Garden Parties

The change of season is reason enough to celebrate. With spring's gardening chores behind us we welcomed in the summer with a solstice party on June 21st. Cristina Niciporciukas organized a lovely event with a plant share, food share & silent auction to raise money for our garden. The weather was excellent, the food was great (recipes may be found later in this edition) and of course the company was wonderful. We welcomed members of the Gardening Club of LV as well as new members of our own. Thank you all for sharing the day! - Denise Tedeschi



Garden Chores For July 2014

- By Margaret Roach

Keeping up with watering (in non-Noah's Ark years) and weeds tops the to-do list, with planting and other more macho tasks.

FIRST, THE HAIRCUTS: Many perennials (euphorbia, some true geraniums, ribbon grass or Phalaris) do better the second half of the season if cut back hard. Others need just deadheading. Annuals that grow leggy can often benefit from a chop job, too. Do some experiments. Sometimes a plant can't look worse, and you probably won't kill it. :-)

MAKE A PASS through each bed each week, since weeds are not just unsightly but steal moisture, nutrients and light from desired plants. Top up mulch in all garden beds if washed or worn away to help in the plight.

IF YOU ARE IN JAPANESE BEETLE territory, handpick (as with other obvious pests like tomato horn-worms) in early morning and drown in a can of water to reduce infestation. Plan to try to reduce grub population with nematodes or perhaps Milky Spore inoculation. This mole-eradication post is also related, as it's grubs that moles are after.

GARDENS NEED an inch of water a week from you or the heavens. Check your rain gauge to make sure they get it, and remember: soak deeply in the root zone, don't spritz things with a sprayer now and again like you're washing the car. That's a garden no-no. Those plants living in pots need extra attention, especially smallish ones in sun, and they also need regular feeding. Be alert! (contd. page2)

photos by Cristina Niciporciukas

(cont'd from page1)
 VEGETABLE, FRUIT & HERBS:
 STRAWBERRY BEDS may appreciate rejuvenation now.

KEEP GARLIC AND ASPARAGUS well weeded. Garlic may start to fade and topple by later this month or next, as harvest time nears. When several lower leaves yellow, try carefully lifting a head or two to judge readiness, before lifting all to cure during a warm, dry spell in an airy, sheltered place. Let asparagus ferns grow till frost to feed the underlying crowns.

CONTINUE SOWING carrots, beets, radishes, lettuce, dill. With salad greens, select heat-resistant varieties, and sow small amounts every 10 days. Direct-sow a short row of bush beans every two weeks through month's end, and another mound of bush cukes and zucchini right now.

FOR PEAK FLAVOR, basil, sage, marjoram and oreganos, mint, tarragon are best harvested just before bloom. Start more basil from seed for combining with those September tomatoes, and dill for late pickles. Harvest lavender, rosemary and chamomile as they flower, blossoms and all.

FLOWER GARDEN MANY PERENNIALS and biennials can be started now from seed, then set out in the fall into nursery beds. Deadhead faded perennials unless they have showy seed-heads (same with bulbs), or you want to collect seed later (non-hybrids only).



Most folks probably think that gardens only get tended when they're blooming.

But most folks would be wrong.

~ Shannon Wiersbitzky

SHARE harvest community

WTCG donates first crops to LV Food Pantry

On Monday, June 30th, Joanne Mulvihill took our first offerings to the LV Food Pantry. It consisted of peas and lettuce from the garden of Valter Neto. Valter had an amazing crop of peas and just as they were ready to pick, he left for 3 weeks in Peru. One of our most dedicated gardeners, Joanne, jumped in and offered to pick the peas for Valter, deliver to the pantry and water his garden while he is away. Kudos to Valter and Joanne!

On Sunday, July 13th, we will have a green cooler in the garden with ice. Anyone having donations to the Food Pantry from the garden, please use this cooler. On Monday morning, the cooler will be transported to the Food Bank. If we find this working for us as gardeners, we will continue this plan. Anyone interested?



Our New Sign Kiosk

You may have noticed the kiosk with our WTCG sign outside the garden along the walking path. This project was completed for us by Zach Plocic of Boy Scout Troop 236. Here we will post general information about the garden, mainly so passers-by can learn about us. Information for our gardeners will continue via email and our Website.

Thanks for a great job, Zach!



Garden Knitters?

Anyone interested in meeting to knit or do other needlework in the garden please email Diane. Times and days are flexible. The garden is a lovely setting, and now that we have shade with the umbrella (thanks, Denise!), we welcome times to relax and enjoy it.



A View From Plot 14

I got my gardening gene (bug) from my father. Even though I have both a veggie garden and flower beds at home, I jumped at the chance to join the community garden. For me not only are the harvests bountiful, but I've met some incredible people and made new friends all with a common interest. It takes a "village" to start from scratch and there are

so many people who have graciously put in their time and effort to get the garden where it is today.

A very special thank you to Diane, for all her hard work organizing tasks and having a great vision of what will be next :-)

I put up a mason bee house in March, they are great pollinators and don't sting, I am happy to report it's been active. It's hung facing south east and as of this writing there are 5 mud filled tubes.

Since there have been so many bluebirds in the park, we put up a bluebird house (thanks Tom) and I think the same day there was a house warming. But alas it was not a bluebird, but a Carolina wren; a sweet tiny bird with a loud song and a voracious bug eater.

~ Joanne Mulvihill



Artemisia - Herb of the Year™ 2014

~Article contributed by Cristina N.

Every year the International Herb Association selects a new herb to feature--this year is Artemisia! This diverse herb family contains many strikingly different plants, from the highly decorative *Artemisia ludoviciana* 'Silver King' to the delicious and tender French tarragon (*Artemisia dracunculus* 'Sativa'). Artemisia has a long history, prominent in folklore, its virtues used in numerous ways: to protect and heal, create tasty beverages and foods, decorate the home and work its magical properties.

Cultivation:

For cultivation, *French tarragon*, *A. dracunculus* 'Sativa', is the culinary herb of choice, and should be obtained from an herb supplier. It must be started from a cutting or by root division.

It is best to buy rooted cuttings or small plants in the spring and plant them eighteen inches apart, as tarragon has a shallow lateral root system. Tarragon likes a well-drained rich soil a bit on the sandy side, and a sunny spot free from the shadow of other plants. Fertilization twice a month is necessary, especially the first few months after it has been transplanted. You will have to protect the plants if you set them out while there is still a chance of frost. Mature French tarragon will grow from two to two and one-half feet tall; it will become a handsome bushy plant. Frequent cutting of the plant, especially in summer, and a mulch of sand lessen

disease problems, but all yellow or brown leaves should be removed from the plant as soon as they are observed to retard the spread of fungus. Tarragon dies back each winter even in temperate climates; in colder climates it should be well protected with mulch. Mature tarragon can be potted and grown indoors, but it needs artificial light for fifteen hours a day to maintain vegetative growth. Place it in a wide pot with good drainage and do not overwater it. During short winter days tarragon does not grow and is easily killed from too much water.

Preserving Tarragon:

By far the best way to preserve tarragon is in vinegar; the flavor is true and long-lasting (until the next season's growth), though of course the texture and color are not the same as the fresh herb. Fill quart jars loosely with cuttings and pour in white wine vinegar to cover them.

Close the jars and store in the pantry.

Refrigerate the jars as you open them, and use the same amount of the preserved herb as the fresh. The vinegar can be used as well to make incredible vinaigrettes and sauces.

Article based on <http://www.iherb.org/> and <http://www.vegetablegardener.com/item/14655/artemisia-herb-of-the-year-2014>



Culinary French Tarragon

June gallery



photos by Cristina Niciporciukas

recipes from

Our Solstice Party

* *Crustless Spinach Quiche*

INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 (10 ounce) package frozen chopped spinach, thawed and drained
- 5 eggs, beaten
- 3 cups shredded Muenster cheese
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.
2. Heat oil in a large skillet over medium-high heat. Add onions and cook, stirring occasionally, until onions are soft. Stir in spinach and continue cooking until excess moisture has evaporated.
3. In a large bowl, combine eggs, cheese, salt and pepper. Add spinach mixture and stir to blend. Scoop into prepared pie pan.
4. Bake in preheated oven until eggs have set, about 30 minutes. Let cool for 10 minutes before serving. Serves 6.



* *Summer Radish Salad*



INGREDIENTS:

- 2 cups sliced radishes
- 1/2 teaspoon salt
- 1 cup sliced red onion
- 1 cup seeded and sliced cucumber
- 1/2 cup extra virgin olive oil
- 2 tablespoons white wine vinegar
- 1/2 teaspoon white sugar
- 1 clove garlic, minced
- 1 teaspoon chopped fresh dill

DIRECTIONS:

1. Toss radishes with salt; let stand for about 10 minutes. Drain any liquid and transfer radishes to a large bowl. Add red onion and cucumber slices.
2. Whisk olive oil, vinegar, sugar, garlic, and dill in a small bowl until well mixed; pour over vegetables and toss to combine. Cover and refrigerate for at least 1 hour before serving. Serves 6.

"Sliced radishes, red onion, and cucumber make a refreshing salad with a bite."

* *recipes from www.allrecipes.com website / contributed by Cindy Whalen*

another recipe

FROM OUR PARTY

Kale and Potato Gratin

INGREDIENTS:

1 1/2 pounds thin-skinned boiling potatoes such as red potatoes
 1 bunch kale
 1/4 cup olive oil
 4 cloves garlic, minced
 2 teaspoons coarse salt
 1 teaspoon pepper
 Between 1/3 and 2/3 cup bread crumbs
 1/3 cup grated Parmesan cheese (optional) OR 3 tablespoons olive oil and 1
 tablespoon minced fresh
 herbs, such as thyme or sage

DIRECTIONS:

Preheat oven to 350° F.

- Get a pot of water boiling large enough to accommodate the potatoes. Also prepare an ice bath.
- Meanwhile, slice the potatoes 1/4-inch-thick. Set aside. Remove and discard the spines from the kale then chop the remaining leaves in 1/2-inch-thick ribbons by stacking the leaves and slicing in the direction of the veins. This doesn't need to be exact, as long as you end up with a pile of roughly 1/2-inch-thick shreds of kale.
- When the water is boiling, add a dash of salt and gently drop in the potatoes, cooking for about 2 to 3 minutes, until tender, but not cooked through. Drain and plunge into the ice bath. Drain again and dump onto a dish towel and blot.
- In a large bowl, combine the olive oil, garlic, salt and pepper. Add the kale and rub the olive oil mixture aggressively into the leaves. Layer the kale and potatoes alternately with a sprinkling of bread crumbs and Parmesan in a 9"x12" rectangular casserole or glass or ceramic baking dish.

***Vegan adaptation: If you want to leave out the Parmesan, double the bread crumbs to 2/3 cup. Rub the extra olive oil and the minced herbs into the bread crumbs with your fingers until they are the texture of wet sand. Proceed as directed above, layering the bread crumbs between the potatoes and kale.

- Cover with foil and bake for 30 minutes. Remove foil and bake another 15 minutes, until top is crispy. Makes 6-8 servings. ~ contributed by Cindy Whalen



For good advice about freezing zucchini (yes you can!) and freezing fresh herbs using an easy and effective process (that you may have not seen) head over to: **A Garden For The House** website: **CLICK HERE**



Our Sponsorship Program

Because we have a few needs that are pressing we've started a sponsorship program so those who want to help, can. We need to: help fund scout projects that are costly, buy some tools & supplies and build a couple sturdy long lasting compost bins. There are many people in our community who would like to help give the garden support. Please reach out to your family, friends & local businesses and share our website page where a sponsorship application may be downloaded. <http://wtcommunitygarden.jimdo.com/sponsorship/>

Business & Personal Sponsorships

With your help we will be able to have the basics every garden needs.

For your sponsorship we will plant bulbs, place pavers & stepping stones or plant a fruit tree in your name.

 <p>Fruit Tree</p> <p>Large logo featured on website. A Fruit Tree planted in WTCG with dedication plaque.</p> <p>\$500 +</p>	<p>Sponsored by Luigi's Pizza Joe & Maria</p> <p>Stepping Stone</p> <p>Medium logo featured on website. Engraved Bluestone Stepping Stone placed in WTCG.</p> <p>\$250 - \$499</p>	<p>Joe & Maria Santos</p> <p>Brick Paver</p> <p>Small logo featured on website. Engraved Paver placed in WTCG.</p> <p>\$100 - \$249</p>	 <p>1 Doz. Bulbs</p> <p>Name featured on website. One dozen bulbs planted in WTCG.</p> <p>\$50</p>
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