

September 2011

Tualatin Community Garden

Hosted by Boones Ferry Community Church

Plot Renewals

January is the month when the garden plots will be renewed. Feel free to garden through the winter. On February 1st, open plots will be made available to the people on the waiting list. On March 1st the open plots will open up to the community. We will be sending out more information as renewal time draws near.

Donate Excess Produce

Reminder: We are collecting extra produce for the food pantry twice a week. Please place extras in the bin before 8 PM on Sunday and Thursday evenings. Your donations are very much appreciated!

Dates to Remember

- **Saturday, October 8 at 6:00 PM** – Annual harvest dinner at Boones Ferry Community Church. It will be a potluck dinner so please bring 2 dishes. The challenge will be to bring something in at least one dish that came out of your garden. We will eat together, discuss our gardening year, and do a couple fun things. Please RSVP to Laurie.

Memorial Rose Garden

The memorial rose garden is in progress! There is still space available if you are interested in a memorial rose. We will buy, plant, and care for the rose. Each dedicated rose bush will have its own

plaque stating whom the rose honors. Suggested donation for each rose and plaque is \$100. Please visit the Tualatin Community Garden website for more information.



What to Plant in September¹

- Garlic
- Radishes
- **Spinach**
- **Lettuce**
- **Fava beans**

Bold crops for this month are planted for Fall and Winter harvest.

Think About Cover Crops²

Planting cover crops is a sustainable way to manage soil fertility. Cover crops are sometimes referred to as “green manure” and are grown for the specific purpose of tilling them back into the soil for amendment. As the plants decompose, they add

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organic matter to the soil. This helps the soil hold on to water and nutrients. Some other benefits are to prevent erosion, increase microorganisms, help control pests and diseases, and suppress weeds.

Now is the time to consider planting cover crops in your beds to restore the nutrients lost during the growing season. Some good choices are clover, vetch, beans, and peas. Here are the easy steps:

1. Plant – Work up the soil gently with a rake, spread the seed over the soil, and rake it in. Make sure to give your cover crops a few weeks to become established before the first frost date.
2. Care – Luckily cover crops are low maintenance, but they will need water if we don't see rain.
3. Kill – The cover crops should be killed before they set seed, just cut at the base of the plant. Wait a few days for the plants to dry down and then dig them into the soil. After turning under the cover crop, wait 2-3 weeks for decomposition before planting vegetables.



Fall and Winter Gardening¹

Tim Lanfri advises that early September is the last chance to plant fast growing greens for harvest in the late fall. Lettuce, spinach, chicory, beets, Swiss chard, or a mix of greens can be planted now. Once they are large enough to start harvesting, try picking every other plant to give the neighbors room to grow. You can try overwintering these greens by putting up a cloche or letting them fend for themselves. I left 4 spinach plants for dead last fall but neglected to pull them out. Sure enough they came to life during early spring and produced a very large spinach crop. Also, slugs will be in full force once the rain starts so you may want to apply some Sluggo to protect your Fall crops.

Gazpacho Recipe

- 6 ripe tomatoes, peeled and chopped
- 1 purple onion, finely chopped
- 1 cucumber, peeled, seeded, chopped
- 1 sweet red bell pepper (or green) seeded and chopped
- 2 stalks celery, chopped
- 1-2 Tbsp chopped fresh parsley
- 2 Tbsp chopped fresh chives
- 1 clove garlic, minced
- ¼ cup red wine vinegar
- ¼ cup olive oil
- 2 Tbsp freshly squeezed lemon juice
- 2 tsp sugar
- Salt and fresh ground pepper to taste
- 6 or more drops of Tabasco sauce to taste
- 1 tsp Worcestershire sauce (omit for vegetarian option)
- 4 cups tomato juice

Combine all ingredients. Blend slightly to desired consistency. Place in non-metal, non-reactive

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storage container. Cover tightly and refrigerate
overnight, allowing flavors to blend. Serves 8.



Useful Links

<http://tualatincommunitygarden.com/index.htm>

<http://faq.gardenweb.com/faq/lists/sqfoot/2003112433023631.html>

References

¹Tim Lanfri, Master Gardener, Community Garden
Creators

²<http://www.organicgardening.com/learn-and-grow/cover-crop-benefits>

²<http://www.organicgardening.com/learn-and-grow/cover-crop-basics?page=0,0>