

DENVER BOTANIC
GARDENS

Community Gardens at Congress Park

GREEN! Gardener' s Resource Exchange and Education Newsletter

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From Brien:

Happy August! I know it still feels hot as heck outside, but according to the average temperatures for Denver, we only have about 50 frost free days left in our gardening season—where does the time go! Some things to keep in mind as we are in the summer home stretch:

- Adjust your watering practices as evenings begin to cool off
- Look out for powdery mildew on all squash and melon family plants (remove affected leaves)
- Get those cool season seeds and transplants in the ground now!



Calendar:

August 13th, 9-noon All hands work day in the garden

August 16th, 5:30pm, Operations Committee meeting in the garden

August 20th, 5-7pm Annual Summer BBQ! Meat will be provided, please sign up in the shed to bring a side dish. Gardeners, friends, and neighbors all welcome to attend!



Planting in August:

Now is a fine time to plant seeds for root crops (carrots, beets, turnips, radishes). Fall transplants of broccoli, cauliflower, cabbage, kohlrabi, and kale can go in as well. In late August you can sow seeds of cooler season leafy greens like lettuce and spinach.

Remember that these plants do not like the heat so look for heat resistant varieties and shade your plants by planting them next to taller plants in your plot.



Tomatoes:

When will my tomatoes be ready? If you have nary a ripe tomato do not despair. Hot weather slows tomato production because the red pigments are not produced at temperatures above 85 degrees or so. As temperatures begin to cool, you can expect your tomatoes to ripen faster. Harvest tomatoes when they are soft to the touch but not squishy, and the color of the tomato is even throughout.



BBQ Party!

Join us for the Community Garden Summer BBQ Party, Saturday, August 20th 5 p.m. Hot dogs and hamburgers will be provided. Bring your favorite side dish; a sign up sheet will be in the shed. BYOB. Friends, family, and neighbors are all welcome to attend. Stay tuned for more details. Let's make this a real party!



Composting:

Composting is the managed process of speeding up the natural decomposition of organic materials. Our community garden operates a 5-bin composting system. The "Add Bin" and the first, second, and third turn piles are located directly to the left (south) of the garden shed. The "Finished Compost" is located on the east side of the lightning mast. All gardeners are free to use this compost.

Garden debris, including weeds, can be put in the "Add Bin." Shake dirt off the roots and **please oh please chop all materials that you put in the Add Bin to no more than 10 inches.** Debris that cannot be chopped to this size can be laid on the blue tarp at the south end of the lightning mast. However, any debris that can be hand-chopped to 10 inches or less should be placed in the "Add Bin" rather than on the tarp.

The composting volunteer workforce currently consists of two garden members: Charlotte Aycrigg, a trained Master Composter whom we are thrilled to have join us

this season, and Martha Bailey, veteran gardener, composter, and fountain maker extraordinaire. Their work is vital to the garden, and they can always use a hand.



The Herb Corner:

We've selected summer savory this month because it is not such a well known common herb. Summer savory is a Mediterranean herb, an annual, somewhat resembling thyme and rosemary. It was one of the earliest herbs brought over here from England by the original American colonists.

Summer savory has a spicy aroma and pungent peppery flavor. It is very versatile and can be used to flavor dressings, marinades, poultry and meats, meatballs, grilled meats and barbecues, stews, soups, and even vinegars. It is sometimes referred to as the "bean herb" since it goes so well with just about any kind of bean. Summer Savory is the characteristic ingredient in Herbes de Provence, found in the herb section of the grocery store, used frequently in French cooking. Adding summer savory to a bowl of salt and paprika as a table condiment is a common practice in Bulgaria, and it has also been known to be used as a salt substitute. For information on growing summer savory check out: http://www.harvesttotable.com/2009/04/how_to_grow_savory/.

In our garden, you can find summer savory growing in the herb garden near the entrance—feel free to harvest!



Garden History:

With the addition of the Gaylord and Waring gardens in the early 1980s the community gardens flourished as never before. However, plans to develop the main DBG facility in the 1990s left the community gardens to an uncertain fate. DBG's 1994-1995 Master Development Plan called for the construction of new buildings and parking lots that would jeopardize the existence of the community garden. In response to this plan, a group of gardeners headed by Dona Erickson (to whom we should all be grateful) formed the *Informed and Concerned Community Gardeners (ICCG)*. The ICCG obtained legal status as a registered neighborhood organization in 1995, and joined with five other neighborhood organizations, including Congress Park Neighbors, to form the Neighborhood Advisory Committee (NAC) to the Denver Botanic Gardens. The NAC provided an important legitimate forum where community gardeners could present their concerns and rally support from allied neighborhood organizations. The ICCG was instrumental in relocating the gardens to Congress Park, and it continues to promote the welfare of DBG community gardeners to this day.

Next month: The establishment of the Congress Park community garden.



Committee Updates:

Operations Committee: The next committee meeting is Tues 8/16, 5:30 at the garden.

Neighborhood Committee: The committee last met on Wed 8/3; the date of the next meeting is TBA.

Gardening Wit and Wisdom:



There are no gardening mistakes, only experiments. ~ Janet Kilburn Phillips

Gardeners, I think, dream bigger than emperors. ~ Mary Cantwell



August Recipe:

Bacon Corn Dip

Ingredients:

4 bacon slices	4 ounces cream cheese, cubed
3 cups corn kernels	2 tablespoons milk
½ cup diced onion	2 green onions, thinly sliced
¼ cup diced red bell pepper	1 teaspoon sugar
1 jalapeno, seeded and diced	Salt and pepper, to taste

Directions:

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy. Transfer bacon to a paper towel-lined plate. Drain excess fat from skillet, reserving 1 tablespoon. Add corn, onion, bell pepper, and jalapeno to the skillet with the reserved bacon fat. Cook, stirring occasionally, until tender, about 4-5 minutes. Stir in cream cheese and milk until well combined, about 2-3 minutes. If the mixture is too thick, add more milk as needed until desired consistency is reached. Stir in green onions and sugar, season with salt and pepper to taste. Serve immediately with tortilla chips and sprinkled with bacon. - *Damn Delicious blog*