

DENVER BOTANIC
GARDENS

Community Gardens at Congress Park

GREEN! Gardener's Resource Exchange and Education Newsletter

Vol. 2-2016 May 2016

Compiled by the Education Committee: Bob Schatz, Julie Olsen, and Katherine Nash

Edited by Brien Darby

From Brien:



I want to thank everyone who has already been at the gardens working hard in their own plots and in the community areas—our gardens are really shaping up nicely this year. A quick note on the bees: one of the existing hives that lives at our garden swarmed earlier this month. The swarm was captured, placed in a new hive and has been moved to a permanent location. Thanks to everyone who noticed the swarm; good eyes!

Happy spring and may the frost be behind us!

Calendar:



May 14th: 9am-noon; First official all-hands work day of the year! Please arrive as close to nine as you can so we can all start together.

May 29th: 9am-noon; All-hands work morning—meet at the community garden.

Planting in May:



If you haven't planted your cold weather crops already now's the time. From seeds: spinach, peas, onions (seeds or sets), radishes, kale, arugula, turnips and lettuce. From transplants: broccoli, kohlrabi, cabbage, and kale. You can also put in beets, carrots, cauliflower, parsley, parsnips, potatoes, and Swiss chard. Seeds for corn, summer squash, and beans (bush and pole) can be sown by mid-month. Popular culinary herbs such as basil, oregano, thyme, rosemary, sage, parsley, mint, and French tarragon can be

planted as well. Gardening gurus recommend using transplants especially for thyme, rosemary, sage, and tarragon.



A Few Gentle Reminders:

Garden hours: Please remember that we have to leave the garden by 8 p.m. Although many of us would love to stay later it is important that we honor our commitment to the neighbors. If it is hard for you to get to the garden before 8 p.m. to water your plot, just let Brien know and someone will water for you. No problem.

Hoses: Please make sure to turn off the hose—including the spigot (the orange handle)—when you are finished watering(!) Curl up the hose as neatly as possible by the base of the spigot to help prevent kinks and gnarls.

Volunteer hours: All gardeners are expected to contribute two volunteer hours each month. Log your completed hours in the binder in the shed. Read the weekly e-mails for suggestions on how to fulfill your volunteer requirement.

Compost bins: To help make things easy (well, easier) for Martha and the compost team, please chop all plant materials that you put in the compost bin. It's OK to add grass and weeds so long as they are chopped.

The fountain: We have such a gorgeous fountain at our garden! To keep it flowing, please do not step inside the plant border to take water, wash your hands, or play. The mechanism is très delicate and can easily break.



The Herb Corner:

This month's entry is all about Rosemary. Rosemary hales from the mint family, but is reminiscent of an evergreen with its spiny leaves and woody stems. The aroma is divine!

Rosemary likes full sun, about 6 hours a day ideally. It favors well draining, dry soil and, like lavender (more on lavender next month), does not like to be overwatered. It can be propagated from cuttings, but it is extremely difficult to grow from seeds. It likes a neutral to alkaline soil. Rosemary does not thrive in the cold, but with adequate protection, it is possible to keep it going through the winter. Two varieties that do well in colder temperatures are Hill Hardy and Arp.

Rosemary is a most versatile addition to the culinary palette. Tuscan Blue and Miss Jessup are popular and widely available culinary varieties. The snipped off leaves and stems add much to soups, stews, bread, in marinades for meats (chicken and pork, to name two). Or how about in a bottle of olive oil to dip bread into after a couple of months' aging? Rosemary oil is also a lovely fragrance and can be added to the bath or shower or to use the dried leaves in a sachet or potpourri.

So give this versatile herb a try in this year's garden! For more information about growing rosemary check out: <http://www.ediblelandscapeguru.net/rosemary/>.

Gardening Wit and Wisdom: “”

There is no gardening without humility. Nature is constantly sending even its oldest scholars to the bottom of the class for some egregious blunder. ~ Alfred Austin

One of the worst mistakes you can make as a gardener is to think you're in charge.
~ Janet Gillespie

Garden Committees:



Committees will begin meeting in May; please e-mail Brien if you are interested in serving on either the Steering, Education, Neighborhood, or Operations committee.

May Recipe:



Lemony Pasta with Asparagus and Bacon

Makes 4 servings.

Ingredients:

1 ½ lbs asparagus, trimmed to 1" pieces	1 jalapeno pepper, seeded & minced. ¼
lb bacon, finely sliced	3 tablespoons, unsalted
5 oz baby spinach	3 tablespoons parsley, finely minced
8 scallions sliced, greens & whites separated	½ cup Parmigian Reggiano, shredded

1lb fettucine
1 tablespoon juice, 1 teaspoon zest of lemon

Salt and pepper to taste

Directions:

Boil asparagus in large pot of water until stalks turn bright green, about two minutes. Transfer asparagus to an ice bath until chilled, then dry and set aside. Keep water in pot on stove for pasta. Add bacon to large saucepan over medium-high heat. Cook, stirring frequently until bacon is cooked, about five minutes. Add asparagus and increase heat to high, stirring until lightly browned, about two minutes. Add scallions and cook until fragrant, about 30 seconds. Remove from heat and add one cup of asparagus water to the bacon mixture.

Return remaining asparagus water to boil and cook pasta according to package instructions. Drain pasta, reserving one cup pasta water, and add pasta to pot with bacon mixture. Add all remaining ingredients except Parmigiano Reggiano, and stir until butter is melted. Add shredded cheese and extra pasta water. Stir and season with pepper and salt to taste. -- *Serious Eats*