

DENVER BOTANIC
GARDENS

Community Gardens at Congress Park

GREEN! Gardener's Resource Exchange and Education Newsletter

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

Edited by Brien Darby

From Brien:



Hello and happy fall! We are in the home stretch of the season and it is very important that we all do our part to prepare the garden for winter. Please look at the **End of Season Cleanup** section on the next page for guidelines on what we expect from your plot as the season is coming to a close. A few other things of note:

- The water will be turned off the first week of November. You are welcome to continue winter gardening, but you will have to bring your own water.
- I strongly encourage you to take advantage of the next two Saturdays. Yes, they are work days—I'll be happy to have the help and it would be a good way to get some end of the season hours logged—but this is also your time to clean out your plot and very easily remove all of your debris from the garden. If you don't remove your debris on one of these days, you will be responsible for following all of the rules that apply when adding to our on-site compost.
- If you are short on volunteer hours and would like to pay the difference, I will accept payment at the spring meeting.

Thanks and hope to see you soon!



Calendar:

10/21/16, 6:30pm Fall harvest party at SAME café (see below for more details)

10/22/16, 9-noon, All-hands work day and plot clean out!

10/29/16, 9am-1pm, All-hands work day and plot clean out



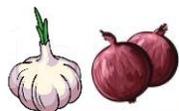
Harvest Party:

Join us for the 5th annual Fall Harvest Party at SAME café Friday, October 21st at 6:30 pm. A donation of a mere \$10 will be collected at the door. It really is a lovely event. Hope to see you there!



ICCG Meeting and Elections:

The ICCG (Informed and Concerned Community Gardeners) is a Denver Registered Neighborhood Organization that promotes the interests of our garden. Every year we have a brief get together at the Fall Harvest Party. All gardeners are encouraged to attend, get more information, and vote for your ICCG representatives.



Planting Garlic and Shallots:

Now's the time to plant garlic and shallots. These flavorful alliums are easy to grow and they will keep in storage for months. Plant the cloves root end down, about 2 inches deep and 6 inches apart. That's it. Come spring the shoots will be peaking through the ground. The bulbs are ready to harvest in early-mid summer.



End of Season Cleanup:

It's hard to believe that another gardening season is at a close. Although the garden is open during the winter, individual plots must be 'put to bed' by the end of October:

- All plant materials should be removed from your plot (or dug under) and from the paths surrounding your plot. It's really important to remove weeds from the paths both for aesthetic reasons and to help control their spread next season.
- Chop all plant materials that you put in the compost bin. Weeds and vegetables are fine so long as they are chopped or punctured to assist break down. However, please do not put any plants infected with blight in the compost bin or in the trash can; instead please remove them from the garden.
- Tall items (trellises, plant supports, statuary, poles/posts etc.) should be laid down horizontally on your plot or stored at home for the winter.

- It is okay to store larger items behind the shed, but they need to have a name clearly attached to them. All unusable, unclaimed items will be removed by the end of the month. If you want any of these, please take them before the October 29th work day.



The Herb Corner:

This month's herb is chives. A member of the onion family, chives are a perennial. They are a cool season, cold tolerant herb/onion. Plant chives in early spring. The plants prefer full sun and moist, fertile, well-drained soil. They require consistent, thorough watering when first trying to get them established. However, minimal care of mature plants is needed.

Chive plants will produce purple (sometimes white) edible flowers in May or June. The ripened flowers should be removed from the plant so the seedlings do not germinate and take over the garden. Chive plants are easy to dig up and move. They should be divided every 3-4 years in the spring as they will be more productive if divided regularly. Allow divided plants to grow for several weeks before harvesting.

To harvest, cut the leaves down to the base within about 1-2 inches of the soil. Chives can be chopped and frozen in an air tight bag. Chives lose their flavor when dried. They can be used in egg dishes and salads; they also can be chopped and blended in softened butter for a great chive butter. Garlic chives add a mild garlic flavor.



Garden History:

The DBG Community Garden at Congress Park got off to a rocky start. As the soil had not been worked in the past, many plots were nothing more than rock hard clay. It took several years to build the fertile soil that we have in the garden today. In addition, heavy rains near the beginning of the season flooded several plots, eroded the soil, and left pools of standing water throughout the garden. A drain system had to be installed to stave off flooding from future rains. Other challenges emerged simply in learning how to plan and administer the normal day to day operations at the new site. These growing pains led to high turnover during the first few years of the garden. Things began to turn around when Brien Darby became garden coordinator in 2011, our third year at the Congress Park site. Brien has been instrumental in developing community spaces, spearheading garden committees and work teams, organizing social events, establishing the food donation program, and cultivating positive relations with the neighbors. As the garden flourished, gardeners became more connected to the land and to each other. There is now a thriving sense of community at the garden. We have sunk roots into this place.

Gardening Wit and Wisdom:



Nature will bear the closest inspection. She invites us to lay our eye level with her smallest leaf, and take an insect view of its plain. ~ Henry David Thoreau

Look deep into nature, and you will understand everything better. ~ Albert Einstein



October Recipe:

Roasted Pear-Butternut Soup with Crumbled Stilton

Ingredients:

2 lbs. butternut squash, peeled and seeded	2 tablespoon extra-virgin olive oil
2 ripe pears, peeled, quartered, and cored	½ teaspoon salt, divided
2 medium tomatoes, cored and quartered	Freshly ground pepper, to taste
1 large leek, halved, sliced, and washed	4 cups vegetable or chicken broth
⅔ cup crumbled Stilton (blue-veined cheese)	2 cloves garlic, crushed
1 tablespoon thinly sliced chives or scallion greens	

Directions:

Preheat oven to 400° F. Cut squash into 2-inch chunks. Combine prepared squash, pears, tomatoes, leek, garlic, oil, ¼ teaspoon salt, and pepper in a large bowl; toss to coat. Spread evenly on a large rimmed baking sheet. Roast, stirring occasionally, until the vegetables are tender, 40-55 minutes. Let cool slightly.

Place half the vegetables and 2 cups broth in a blender; puree until smooth. Transfer to a large saucepan. Puree the remaining vegetables and 2 cups broth. Add to the pan and stir in the remaining ¼ teaspoon salt. Cook the soup over medium-low heat, stirring until hot, about ten minutes. Divide amongst bowls and garnish with cheese and chives (or scallion greens) - *Eating Well*

