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Sheboygan Avenue Community Garden August 2021 Newsletter



Zucchini Fest - August 21st at 11AM

We will be holding our “annual” Zucchini Fest on Saturday, August 21st at 11:00, following the work day. Instead of bringing a zucchini dish to pass, we are asking people to bring their favorite zucchini recipe on a card. Those wanting a copy of a recipe should bring note cards or take photos with a phone. Even if you don’t have interest in zucchini recipes, please come and spend an hour with other gardeners and enjoy cold bottled water and frozen Italian Ice. Look for the blue canopy north of the garden.

Fall Plantings by Jim Baumann, Garden Coordinator

Yes, there is an adequate amount of time to plant things where you grew garlic and

other vegetables and have them mature before the first frost.

Yes, I feel odd writing about planting vegetables for fall harvest while my first tomatoes are starting to turn red. But that is the nature of garden planning.

I believe I mentioned this last year, but one year I planted carrots in mid-to-late August and had the best germination I've ever had. But when the frost hit, the carrots I harvested were small. If only I had two or three more weeks.

This year I'll be planting more lettuce, spinach, bok choy and similar vegetables. I may try another row of carrots, but I have to plant them very, very soon.

In terms of timing, please remember it takes a week or two longer for plants to mature due to the hours of daylight getting shorter. My simple rule of thumb is to assume harvest on October 1st. Look at the days to maturity on the seed package, add a week or so for germination and then work back from October 1st.

For example, my black seeded Simpson lettuce package has 45 days to harvest and 7 days for germination. Working back from October 1st, I should be planting around August 10th. I will anticipate harvesting the lettuce starting a week or so after October 1st and hopefully until a mid-October frost.



Notes from the Herb Garden by Ann-Britt Keillor

I think the warm humid air has been good here. Many of the perennial herbs are blooming and attracting bees. I planted several basil plants as did Mary M. So if you need some there are plenty. She also planted cilantro. I have been using dill in making dips for my veggies. I moved the roses and they seem to be doing well in their new corner. The lavender is there as well and is growing but so far no flowers. You can also find parsley, rosemary and chives.



Recipe of the Month

Roasted Garlic Dip

- 1 head garlic
- 1/2 tablespoon plus 1/4 cup olive oil, divided
- Freshly ground black pepper
- 1/4 cup freshly grated Parmesan cheese
- Baguette or other crusty bread

Heat oven to 275 or 300 degrees. Cut 1/4 to 1/2 inch off top of garlic head to expose tips of cloves. Lay garlic head cut-side up in a small baking dish. Drizzle 1/2 tablespoon olive oil over top; sprinkle on some pepper. Roast until soft, fragrant and lightly browned, about 45 minutes. Cool completely. Squeeze cloves from the base and use a fork to dislodge flesh from skin. Mash garlic with a fork on small plate. Stir in Parmesan, additional 1/4 cup olive oil and pepper to taste. Serve with baguette or crusty bread. Makes 2-4 appetizer servings.

This recipe is from the cookbook "From Asparagus to Zucchini", by Fairshare CSA Coalition, formerly Madison Area CSA Coalition, MACSAC



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