

Sheboygan Avenue Community Garden Newsletter – June 2019



Hello, Gardeners:

We are having 1 workday in the month of June. The work day is Saturday, June 15, 2019. Hours are from 9:00am to 12:00am. Rain date is June 22, 2019. Please see Jim Bauman, Garden Coordinator, or Pat Soderholm, Board Member, if you would like to have individual work hours assigned during the weekdays/weeknight. -----

NOTE THE DATES:

- **June 2, 2019 – Garden needs to be planted or plot will be reassigned.**
- **June 22, 2019 – Summer Solstice Garden Brunch with Music – 12:00 Noon at the Garden**

UPDATE regarding Garden Water:

- The new water line has been relocated by Benjamin Plumbing and water has been turned on by Parks Department.

The Sheboygan Avenue Community Garden welcomes our new volunteers:

- Librarian – Barbara B.
- Garden Newsletter Editor – Sue B.
- Garden Social Events Coordinator – Allison M.

Garden Tip from Garden Coordinator: Jim Baumann:

- Prevent garden plants from creeping into neighboring garden plots or pathways. Do not plant plants right on the boundary line of your garden.
- Please make sure to plant horizontally on sloping ground to avoid soil erosion and use your straw as a soil holder if possible.
- Clean the soil off your tools before storing them back into the shed.
- Take your trash and weeds WITH you when you leave the garden – Don't neglect to weed the plot boundaries, including the perimeter fence.
- **Be Patient** – This year the start of the growing season is at least 2 weeks behind due to cool weather and lack of sunshine.
- Remove tools, bags and straw from the pathway next to your garden.
- Surplus Straw can be moved to the area around the tool shed for others to use.

Recipe of the Month: Geren recommends this delicious use of Chinese chives (aka garlic chives):

- 3 eggs along with a small bunch of Chinese chives cut to 1-inch length.
- Stir eggs to thoroughly mix, add salt to taste. Add some oil in a skillet (medium high), pour eggs into hot skillet, stir gently. Remove from the skillet.
- Add oil and stir fry the chive about 1 minute or until it turns soft.
- Stir cooked eggs and chive together.
- Add 1/2 Tablespoon soy sauce and maybe some salt to taste.
- Serve while hot.

Board Member Contact Information

- Jim Baumann Coordinator@sheboygancommunitygarden.org
- Leann Tigges Registration@sheboygancommunitygarden.org
- Geren Zhang Timekeeper@sheboygancommunitygarden.org
- Julie Grim Communication@sheboygancommunitygarden.org
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