



# DOWLING COMMUNITY GARDEN

FALL 2006  
GARDENING NEWS AND VIEWS

## newsletter

### A Glorious Day for HEIRLOOM FESTIVAL

After a threat of rain, the day was warm and sunny for our third Heirloom Festival held on August 19. Dowling gardeners and the community came to sample tomatoes and learn about open pollinated varieties of food crops and flowers. Our new heirloom demonstration garden was open for tours, and the gardens were looking very nice.

**60 KINDS OF TOMATOES** The tomato tasting featured many new varieties: cherry tomatoes in shades of brown, purple, orange, yellow and green; small salad tomatoes; pink, red and gold beefsteaks, and a few bi-colors; paste tomatoes for cooking and a tomato for drying. Tasters were asked to comment on their favorite tomatoes, and although preferences varied, these tomatoes were ranked at the top: Black Cherry and Brown Berry cherry tomatoes, Marianna's Peace, Cosmonaut Volkov, Wisconsin 55, Brandywine Pink and Moskvich.

**A SPECIAL FOCUS ON FLOWERS** From Victorian nosegays to edible arrangements, Heirloom Festival featured flowers. Kym from Soderberg's Flowers (also a Dowling gardener!) created 'tussie-mussies' and displayed sachets and pictures made of dried flowers. We presented information on edible flowers and how to cook with them, techniques for preserving flowers and ideas on how to use them.



Making Victorian 'tussie-mussies', tasting tomatoes, and learning about heirlooms (demonstration garden, right, and saving zinnia seeds, below)



For downloadable PDF versions of recipes, flower crafts, and descriptions of tomatoes presented at Heirloom Festival, go to [www.DowlingCommunityGarden.org](http://www.DowlingCommunityGarden.org) and click on 'Events', then 'Heirloom Festival'.

**PARADE OF COMMUNITY GARDENS** GardenWorks sponsored the first metro tour of community gardens, and Heirloom Festival was part of the festivities. For more information about GardenWorks, go to <http://www.gardenworksmn.com/>.

**2007 FESTIVAL PLANNING** Are you interested in planning for next year's festival? Do you grow heirloom crops? Contact Susan at 612.722.8022 or [srdesign@visi.com](mailto:srdesign@visi.com).

### HARVEST POTLUCK *has been Cancelled*

The Harvest Potluck dinner, usually held on the Saturday evening of Fall clean-up day, has been cancelled this year due to lack of a volunteer to coordinate the event. Please let us know if you'd like to work on this event next season.

### Clean Up Your Garden by NOVEMBER 4

**WHAT DOES "CLEAN UP" MEAN?** Remove dead plants to school's compost pile (located east of the orchard; place as far back on the pile as possible), take down seasonal plant supports, arrange any items (bags of leaves, stakes, tomato cages, etc.) you will leave in your garden over the winter neatly stacked and as unobtrusive as possible for the neighbors across the street. If you are still harvesting produce from living plants, or have planted crops to over-winter, it's OK to leave them.

### Report SERVICE HOURS by November 15

Make sure you get your 2006 service hours completed before the end of the garden season. Gardeners are required to work four hours of time each season, per plot. Contact your service coordinator prior to October 1 if you need to fulfill your hours. Report service hours to your coordinator by November 15. Give your name, activity performed and when, and time spent. Thanks!

### Fall Garden Clean-up Day:

**OCTOBER 14, 10AM - NOON**



Help clean up the garden before winter by raking leaves, cleaning up along the fence, cleaning and storing water barrels, removing improperly dumped materials from the school compost and the woods, organizing the shed and other seasonal chores. Bring rakes, pruners, lawn mowers, trash bags, work gloves. *Plan to attend if you haven't fulfilled your service hours this year.* Meet at the shed rain or shine.



## FALL GARDENING TIP

**Grow Garlic to Harvest next Summer** Plant garlic cloves October 1-10 in fertile, well-drained soil, about 6" deep. Cover with 4" of mulch for winter protection. Hardneck varieties grow better here: try German Extra Hardy, Georgian Fire, Georgian Crystal, and Music.

## GARDEN SWAP DAY *October 14*

Recycle usable garden items during Fall clean-up hours, 10am-noon. Items not claimed by noon must be removed from the garden. *Do not leave items next to the shed after clean-up is over, or at any other time of year.*

## SAVING SEEDS, DONATING PRODUCE *from the Heirloom Garden*

Beans, tomatoes, peppers...how did they perform in the demonstration garden this season? We successfully saved seeds of five tomato varieties, White Velvet okra and Bulgarian Carrot hot pepper. Produce not used for seed-saving was donated to the food shelf each week.

**ABOUT THE VEGETABLES** McCaslan pole bean, grown by a Georgia family before 1900 and introduced to the public in 1912, was vigorous, beans meaty and flavorful. Black Valentine bean, introduced in 1860, produced round, stringless pods; Red Valentine pods were shorter and slightly flattened. Flavor of both bush types was mild.

Galina's cherry, from Siberia, is a heavy producer and does not split; taste is mild. Pink Ping Pong tomatoes are saladette-size, mild and sweet. German Red Strawberry produced only a few large, tasty fruits. Sarnowski Polish Plum was more susceptible to blight yet produced very flavorful tomatoes when allowed to fully ripen. Aunt Gertie's Gold produced 10-12 huge beefsteaks.

Romanian Rainbow pepper produced lots of small meaty bells, ripening yellow to red. Orange Bell produced few fruits; Milka's, from Bosnia, an average number of elongated, tasty bells.

Other vegetables grown this season: Five-color Silverbeet chard, Costata Romanesco zucchini, Red Russian and Cavolo Laciniato kales, Painted Lady runner bean, Antigua and Fengyuan Purple eggplants and Wong Bok cabbage.

## GARDENING ANNOUNCEMENTS

**Andersen Horticultural Library Book Sale** October 6-8, 10am-4pm. Minnesota Landscape Arboretum, 3675 Arboretum Drive, Chaska, 952/443-1405.

**Arboretum Gardening Classes** Plan ahead for winter and spring classes. **Starting Plants Indoors** (Building/Using Grow Lights; Starting seeds and transplanting; Cuttings and layering; Grafting), Saturdays in January-February, 10am-12:30pm. **Planning a Garden** (Basic Garden Designs, Ornamental Grasses, Perennials, Gardening in the Shade), Saturdays in March, 10am-12:30pm. For more information: Arboretum Education Office, 952-443-1422.

**Dowling's Seed Swap** Trade seeds and place orders for seeds with other Dowling gardeners. Sunday, January 14, 2007, 2-5pm. Look for Seed Swap notice in late December.

## THANK YOU!

- To Larry for serving as Water coordinator and Marilyn for serving as Surplus Produce coordinator
- Shelly and Jan for installing the flower garden and benches

### Ribollita (Tuscan vegetable soup)

- 2 leeks or 1 large yellow onion, chopped
- 4 TB olive oil
- 2 celery stalks, finely chopped
- 2 carrots, finely chopped
- 3 cloves garlic, minced
- 2 cups chopped tomatoes, skinned, or 1 large can
- 1 1/2 cups cannellini or borlotti beans
- 2 cups Swill chard leaves, chopped
- 1 1/2 cups green cabbage, coarse chopped
- 2 zucchini, thinly sliced
- sprigs of fresh thyme
- 6-8 cups vegetable broth
- salt and freshly ground pepper to taste
- 2 cups Italian bread, cubed

In a large soup pot over medium heat, saute onions, carrots and celery in 2 TB olive oil until softened. Add remaining vegetables, garlic, thyme, and enough vegetable stock to cover. Simmer slowly until very soft. Season with salt and pepper. Add bread and 2 TB olive oil. Let cool. Reheat for 30 minutes before serving.

GO TO [WWW.DOWLINGCOMMUNITYGARDEN.ORG](http://WWW.DOWLINGCOMMUNITYGARDEN.ORG) FOR GARDEN NEWS UPDATES, HISTORY, GARDENING TIPS, RECIPES AND WEBSITE LINKS!

### Dowling Community Garden

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### Calendar of Events

- OCT 15** Fall Clean-up Day, 10 AM – Noon
- NOV 4** Have your garden cleaned up by this date
- NOV 15** Report your 2006 service hours

*Return Service Requested*