



# DOWLING COMMUNITY GARDEN

SUMMER 2004  
GARDENING NEWS AND VIEWS

## newsletter

### Donate your Extra Produce

**SUMMER SURPLUS PRODUCE PROGRAM** This summer, Dowling Community Garden will once again be partnering with several local agencies to provide fresh produce for their use. Garden items will be collected twice weekly and delivered to the following sites:

#### Merriam Park Community Services Food Shelf The Aliveness Project

Please join in sharing the bounty our gardens provide.

**HOW IT WORKS** A cooler and crates will be located on the west side of the shed, under the pine trees. Please place your produce in these containers, preferably the evening before or the early morning of the collection day, so as to avoid the heat of the day. Garden volunteers will collect items for delivery.

*Garden produce will be collected on Monday and Thursday mornings. Collection and distribution will begin the week of July 11 and continue until the end of the growing season.*

**ABOUT FOOD SHELVES AND MEAL PROGRAMS** Minnesota's 300 food shelves distributed over 26 million pounds of food to 1.2 million individuals in the year 2000. Nearly 5 percent of the state's families depend on local food shelves. On-site meal programs serve low-income people at churches, social service agencies, schools, and centers. These include school meals, home delivered meals, dining programs for seniors and drop in centers frequented by homeless and low-income persons.

### GARDEN OF THE MONTH *Winners*

Look for a garden to be identified this month, and others selected in August and September. The Dowling Garden Committee will recognize garden plots with a sign and certificate. (*If your garden is chosen, we'll call and ask for permission to install the sign first.*) Congratulations to the winners, and thanks to everyone for the hard work you put into your gardens!

### SEED SAVING, HEIRLOOM Varieties Event Planned for August 21

**TOMATO TASTE-TEST AND MORE** Dowling Community Garden will host an heirloom vegetables event on Saturday, August 21 from 10am-noon. Saving seeds from tomatoes and other vegetables will be demonstrated. We'll also offer samples of heirloom tomato varieties for you to taste and evaluate. Tomato seeds will be given away while supplies last.

Gardeners who attended the 2004 Seed Savers Exchange convention in Decorah, Iowa will share information and photos about Heritage Farm and the work of SSE.

### HATS OFF TO . . .

**PLANT & SEED DONORS** Thanks to Minnesota Green and the Minnesota State Horticultural Society for their donations to our gardens.



**FLOWER GARDEN WORKERS** who installed the new gardens around the benches.

**BENCHES AND BIKE RACK** Relax in our new benches, or have a secure place to leave your bicycle. Thanks to Longfellow Community Council and NRP for helping to fund these items.

**PATH MAINTENANCE CREW** for working to keep paths clear.

**WATER BARREL FILLERS** have been doing a great job keeping barrels filled this season.

### Areas that Need ATTENTION

**ATTENTION DOG LOVERS** If you bring your dog to the garden, remember to keep it leashed and under your control. There have been incidents in the garden area this season involving unleashed dogs, which resulted in injuries. Minneapolis leash law will be enforced: Call Animal Control to report problem animals (*telephone number is posted on the shed*). Be courteous and keep your dog out of other gardens. Clean up after your dog.

**DON'T LEAVE UNWANTED MATERIALS BY SHED!** Please remove them to your home trash or recycling. Re-useable garden items may be offered on clean-up days only; don't leave by shed.

**ROTOTILLING** Guidelines have been established for rototilling at Dowling, to prevent unfortunate incidents similar to what recently occurred (*the wrong gardener's plot was tilled, resulting in loss of plants*). Please follow these common sense guidelines!

1. Gardener and person tilling must meet at the garden to identify plot to be tilled.
2. Do not rototill beyond the garden boundaries.
3. Do not remove or damage garden boundary markers.
4. If materials are removed from plot to till, all must be returned to plot when tilling is completed.
5. Any soil or other debris must be raked off pathway and put back into garden.

### Is This YOUR Garden?

**PROBLEM PATHWAYS** Tall grass, rocks or sticks in the path, squash or raspberries in the walkway...does this sound like your garden? Pathways must be kept clear of debris and plants, and grass must be mowed completely. You are responsible for keeping your path clear (right up to where your garden begins) so lawn mowers and wheelbarrows may easily pass.

### Reminder: NO PESTICIDES, Herbicides

Weed and insect killers, and fungicides, are prohibited in Dowling Garden, per state law. Failure to comply with this rule

is grounds for immediate plot forfeiture. For more information about this rule, go to [www.DowlingCommunityGarden.org](http://www.DowlingCommunityGarden.org), refer to the February 2003 newsletter or call 651/255-6607.

## REPORTING Service Hours

Remember to keep track of your service hours and report them promptly. This lets us know how much time tasks are taking, and if we need to shift assignments to make sure all jobs are being covered.

Call the Dowling phone line and let us know your name, activity performed and date it was completed, and time spent. All service hours must be completed by November 30, 2004. The Dowling phone line number is 651/255-6607.

## STEVENS HOUSE Garden

The garden at the historic Stevens House, located in Minnehaha Park, is maintained by Dowling gardeners. This is the second year we've planted the garden at the site.

In and around the garden we have heirloom cabbages, potatoes, carrots, tomatoes and cucumber. Large Red, an heirloom tomato variety known to have been grown in this country in the 1820's, is being grown this year at the Stevens House garden. There are various herbs and flowers as well. We are continuing to research the types of garden plants that existed in and around the Fort Snelling area in the 1850's, to make the garden as historically accurate as possible.

Stevens House background: When John Stevens moved to Minnesota, he made a deal with the Commandant at Fort Snelling to allow him to homestead at the Falls, provided he would maintain a free ferry for the use of the government. John Stevens was granted a homestead on the west side of the Mississippi River near the Falls of St. Anthony. He became the first white settler to create a permanent residence west of the Mississippi and became the first resident of Minneapolis, in the summer of 1850.



### SUMMER GARDENING TIP

**Pick your Produce** Keeping vegetables picked allows plants to keep producing more fruit. Don't let your zucchini become a club! Donate vegetables you can't eat to Dowling's produce pickup.

## GARDENING ANNOUNCEMENTS

*Midtown Farmers' Market* opens on July 10.

*Longfellow/Seward Native Garden Tour* Sunday, July 18: 3-5 PM visit 7-8 featured gardens, 5-7 PM self-guided tour of more gardens. Free tour of native plant and rain gardens in Longfellow and Seward. Maps available week of the tour at local parks and coffeeshops, Longfellow Community Council (2727 26th Ave. S); or July 18 at the first gardens, 3724 40th Ave. S or 22nd St. and Milwaukee Ave. For more information, [Hillary@longfellow.org](mailto:Hillary@longfellow.org) or 612/722.4529.

**Bulletin Board** Check the shed for notices about summer gardening events.

### Ethiopian Vegetable Dinner

#### Green Beans

- 1 1/2 lb. green beans, cut in segments
- 1 onion, chopped
- 2 tb. olive oil
- 2 tomatoes, chopped
- 1 clove garlic, minced
- 1 tb. lemon juice
- salt and pepper to taste

Heat oil in a saucepan, add onions, saute 5 minutes. Add beans and garlic; saute 10 minutes. Add the tomatoes, lemon juice, salt and pepper. Simmer 15-20 minutes, or until beans are tender.

#### Mixed Vegetables

- 1 large onion, chopped
- 2 large carrots, sliced
- 1 1/2 cups cabbage, coarsely chopped
- 2-3 potatoes, chopped
- 2 tb. olive oil
- 3 cloves garlic, minced
- 2 tsp. fresh ginger, grated
- 1/4 tsp. turmeric
- salt and pepper to taste

Combine vegetables in large fry pan and saute 10 minutes. Add garlic, ginger and spices, 1/4 cup water; cover and simmer until tender, about 10 minutes.

*To Serve* On a large plate, put vegetables in piles atop fresh Injera bread. For spicier food, mix berbere powder with a little water and place in center of bread, with some plain yogurt. Tear pieces of bread and scoop up the food with your fingers. (Injera and berbere available from local co-ops, and some grocery stores.)

GO TO [WWW.DOWLINGCOMMUNITYGARDEN.ORG](http://WWW.DOWLINGCOMMUNITYGARDEN.ORG) FOR INSECT INFORMATION, HISTORY, SEED SAVING TIPS, RECIPES AND WEBSITE LINKS!

## Dowling Community Garden

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*Forward and Address Correction Requested*