



THE GARDEN DIRT

APRIL 2018

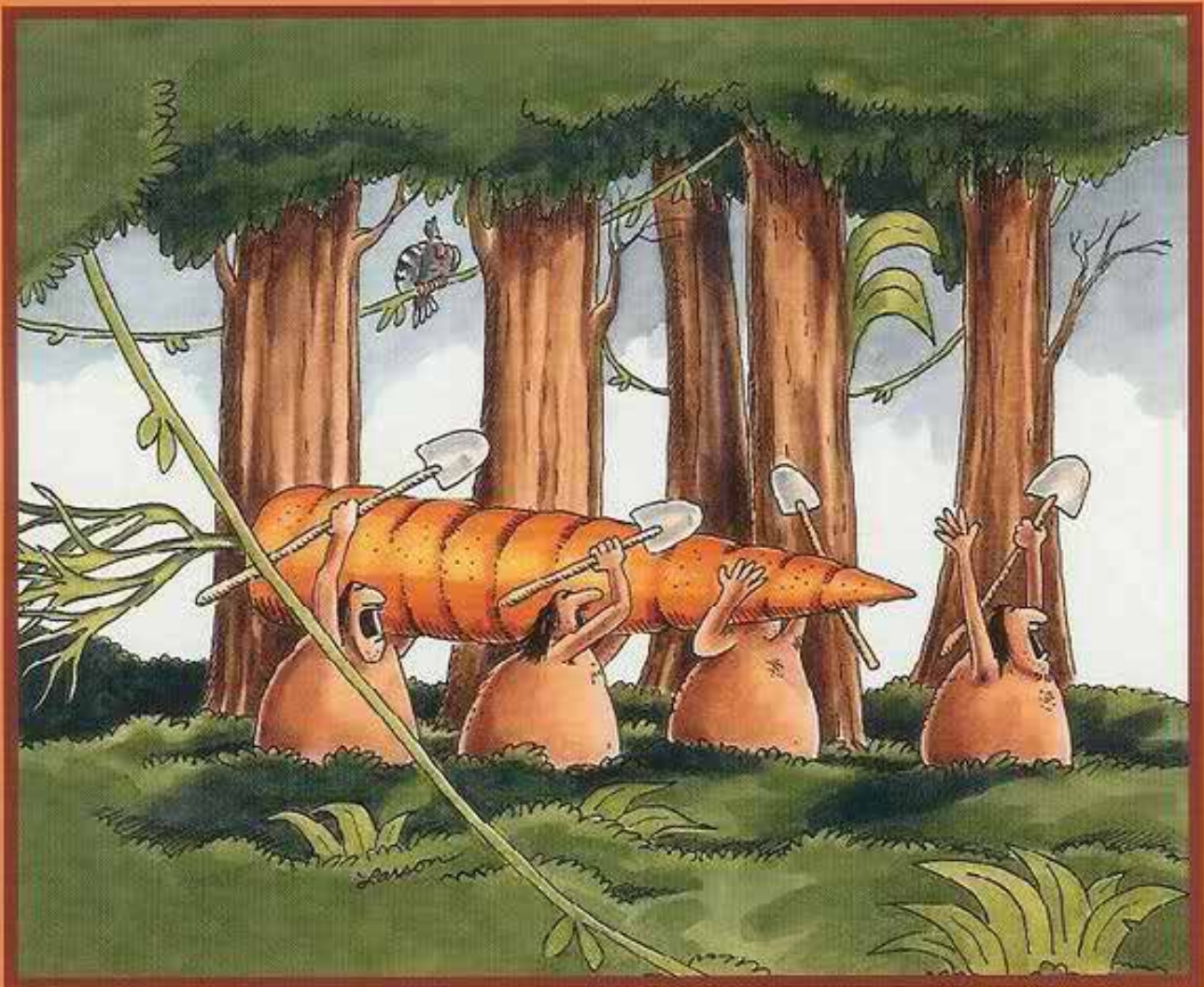
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IN THIS ISSUE

- 2- Garden Happenings
- 5- Recipe
- 6- Planting Calendar
- 8- Officers, Committees,
& Calendar



Community Garden
9195 W. 57th Ave.
Open every day



Early vegetarians returning from the kill

GARDEN HAPPENINGS

VOLUNTEERS



There are many opportunities to volunteer that count towards your hours allotment. This group braved the cold and snow to help spread the word about the garden at Winter Fest in Olde Town.



RECYCLE ALERT

We are still collecting plastic bags and wrappers into benches. Please drop off at the gazebo and once we have enough they will be transformed into benches.

GARDEN HAPPENINGS

2018 GARDEN CLASSES SCHEDULE

May 16: Companion planting

June 20: Pruning to increase yield

July 18: Seed preserving

August 15: Mushrooms and more

September 19: Preserving the harvest

NEW MEMBER ORIENTATION

April 25, 26, 28, 29



RECIPE

Baked Rigatoni with Fennel, Sausage and Peperonata

INGREDIENTS:

- 1 lb. (500 g) rigatoni
- 1 fennel bulb
- 2 Tbs. extra-virgin olive oil
- 3/4 lb. (350 g) sweet Italian sausage, casings removed and meat crumbled
- 1 red bell pepper, seeded and cut into matchsticks
- 1 yellow bell pepper, seeded and cut into matchsticks
- 1 orange bell pepper, seeded and cut into matchsticks
- Freshly ground pepper, to taste
- 1 tsp. sugar
- 1 Tbs. red wine vinegar
- 1 cup (8 fl. oz./250 ml) prepared tomato sauce
- 1 1/2 cups (12 fl. oz./375 ml) heavy cream
- 2 cups (8 oz./250 g) shredded fontina cheese
- 1/4 cup (1 oz./30 g) grated Parmigiano-Reggiano cheese



Preheat an oven to 425°F (220°C). Lightly oil a 9-by-13-inch (24-by-33-cm) baking dish.

Bring a pot of salted water to a boil over high heat. Add the pasta and cook until al dente, 7 to 8 minutes, or according to the package instructions. Drain and place in a large bowl.

Remove and discard the stalks and core from the fennel bulb and dice the bulb. In a fry pan over medium heat, warm 1 Tbs. of the olive oil. Add the sausage and cook, stirring occasionally, until lightly browned, 3 to 4 minutes. Add the fennel and cook, stirring, until tender, 4 to 5 minutes. Add to the bowl with the pasta.

Add the remaining 1 Tbs. olive oil to the pan along with the bell peppers and a pinch each of salt and pepper. Cook, stirring occasionally, until the bell peppers are tender with a bit of a bite, 3 to 4 minutes. Add the sugar and vinegar and cook until the vinegar has reduced to a syrup, 1 to 2 minutes. Add the tomato sauce and cream and cook, stirring, until lightly thickened, 4 to 5 minutes. Transfer to the bowl with the pasta, add the fontina and stir well.

Transfer the pasta mixture to the prepared dish and top with the Parmigiano-Reggiano. Bake until the top is golden brown and the sauce is bubbling around the sides, 10 to 15 minutes. Serve directly from the dish. Serves 6.

Arvada, CO Planting Calendar

Sow Indoors / Under Cover

Sow Outdoors / Plant Out

Harvest

Plant	Jan	Feb	Mar	Apr	May	June	July	Aug	Sep	Oct	Nov	Dec
Beans						■		■	■			
Beets					■	■		■	■	■		
Broccoli				■	■			■	■			
Brussel Sprouts				■	■							■
Cabbage (Summer)			■	■	■		■	■	■			
Carrots					■	■		■	■	■	■	
Cauliflower			■	■	■		■	■	■			
Celery					■	■		■	■			
Corn						■		■	■			
Cucumber						■		■	■			
Eggplant			■	■		■	■	■	■			
Garlic							■	■	■		■	■
Kale	■	■	■	■	■			■	■	■	■	■
Leeks	■	■	■	■	■					■	■	■
Lettuce			■	■	■	■	■	■	■	■	■	
Melon						■		■	■			
Okra				■	■	■		■	■			
Onion		■	■	■	■	■	■	■	■			

Arvada, CO Planting Calendar

Sow Indoors / Under Cover

Sow Outdoors / Plant Out

Harvest

Plant	Jan	Feb	Mar	Apr	May	June	July	Aug	Sep	Oct	Nov	Dec
Parsnips	Harvest	Harvest			Sow Outdoors / Plant Out	Sow Outdoors / Plant Out						Harvest
Peas				Sow Indoors / Under Cover	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Harvest	Harvest	Harvest			
Peppers				Sow Indoors / Under Cover	Sow Indoors / Under Cover	Sow Outdoors / Plant Out	Harvest	Harvest	Harvest			
Potatoes (Maincrop)					Sow Outdoors / Plant Out	Sow Outdoors / Plant Out		Harvest	Harvest			
Pumpkin					Sow Indoors / Under Cover	Sow Indoors / Under Cover	Sow Outdoors / Plant Out		Harvest	Harvest		
Radish					Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out		
Spinach				Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Harvest	
Squash (Su.)						Sow Outdoors / Plant Out		Harvest	Harvest			
Swiss Chard	Harvest	Harvest		Sow Indoors / Under Cover	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Harvest	Harvest	Harvest	Harvest	Harvest
Tomato				Sow Indoors / Under Cover	Sow Indoors / Under Cover	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Harvest	Harvest			
Watermelon						Sow Outdoors / Plant Out			Harvest	Harvest		

Derived from Farmers Almanac

OFFICERS

President:	Keith Sorci
Vice President:	Larry Sybyl
Vice President:	Vanessa "VP" Pine
Treasurer	Brita VanHorne
Secretary:	Sally Berriman

COMMITTEES

Program	Mike
Membership & Mentoring	Wally, Janice, Jim, Midori
City Liaison	Laura, Dan
Media	Bill O
Website	Judi
Volunteer Coordinator	Midori, Stan
Plot Rototilling	Larry, Kevin, Bob, Carlos Ralph, Chris, Steve Bill O
Photography	Keith, Stan
Annual Open House	Darcia, Keith
AHF Parade Float	Stan, Mike F, Keith, CC, Bill O, Jim
Festival of Scarecrows	Keith
Fall Sales / Fundraising	Social Committee
Holiday Party	Keith, Barb, Elmer
Pumpkin & Gourd Patch	Keith, Bill O
New Garden and MOU	Sally
Food Bank	Connie, Bill O, Janice
Other Grant Writing	Bob, Kristie
Delva Garden	Keith
Community Service Clients	Keith, Bill O
Long Range Planning	Heather
Facebook	Bill O
Arvada Days	Bill O
Winter Fest	Mike H, Shannon, Jim
Composting	Sally
Social	Tom P
Equipment	Bill O, Keith
Marketing	CC
Greenhouse	Heather
Garden Classes	Joel
Newsletter	Keith, Aaron, Kevin, Jim, Brita
Orchard	

UPCOMING EVENTS

Apr 24,25.26.28,29

Dates for new gardener orientation
– check calendar for times

May 14

Meeting 7pm

May 16

Garden Class 6pm:
Companion Planting

May 19

Monthly workday

June 2

Trails Day

June 11

Meeting

June 16

Monthly workday

June 20

Garden Class 6pm:
Pruning to Increase Yield



If you have something you would like to be seen in the newsletter, email me at joelcreates@gmail.com