

# THE GARDEN DIRT



## APRIL 2017

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

### SPRING WORKDAYS

As you all know, Spring is here, and it is important that we all pitch in and help to maintain the garden. Our first spring workday is Saturday April, 15th beginning at 8am. Some of the things we want to accomplish are laying out hoses, setting up the pumps and irrigation, cleaning and organizing tools, and cleaning up the barn and blue shed. We hope to see you there.

### GARDENING:

The art of killing weeds and bugs to grow flowers and crops for animals and birds to eat.

# GARDEN HAPPENINGS

The Greenhouse is completed and in use.



# GARDEN HAPPENINGS

Stan is preparing the first aid supplies for the season.



And Jim is shoveling this giant pile of dirt to make way for the portable powder room.



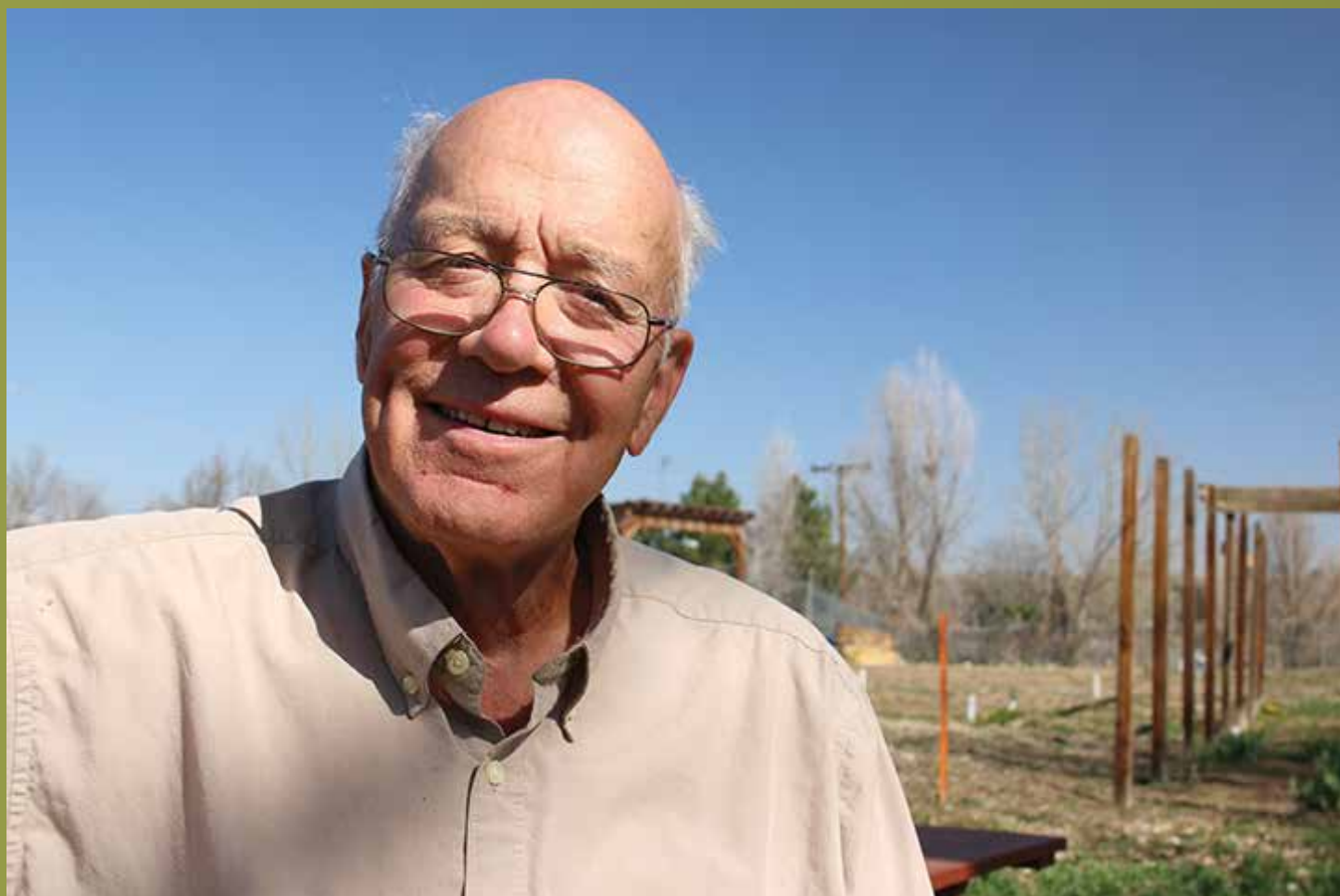
# GARDEN HAPPENINGS

Quite a few flowers and plants popping up already!



# MEET A GARDENER

**JIM JORDAN**



Where are you from?

*Boone, Iowa. Located 35 mile north of Des Moines. I have been in Colorado since October 2013.*

How long have you been a member?

*This is my third year with the garden.*

What are you growing this year?

*Radishes, summer squash, and possibly some annual flowers.*

What do you like to do away from the garden?

*I used to do beekeeping in Iowa, but now I concentrate on volunteering with my church.*

# MEET A GARDENER

**JIM JORDAN**

Do you have gardening history?

*After I retired in 2006, I enrolled in the Master Gardeners Extension in Boone, Iowa. After that I helped develop a 60' x 100' garden at the local 4H campgrounds where the campers grew tomatoes, edamame, kale, and cabbage. I have also worked in a greenhouse.*

Do you have any special projects at the garden this year?

*On the east bank of the Garden, I am going to plant "Blazing Stars," which will look very pretty when they flower in a year or two. I will also be continuing with the monarch butterfly project I have been working on.*

What is the best advice you have received from other gardeners?

*There are more plants killed by over-watering than by under-watering.*

What advice would you give to all the new gardeners this year?

*Follow the directions on your seed packets, and make sure you do your weed control.*

What is your favorite garden function?

*The Christmas party followed closely by the Harvest Festival.*

What is your favorite food?

*Pizza with home-made dough, pesto and mushrooms.*

What is one thing you really want to do outside of the garden this year?

*I would love to attend my first Colorado Rockies game.*

What is most rewarding about the garden?

*Fall Harvest and the people.*

What is the last great book you read?

*David and Goliath by Malcolm Gladwell*

# RECIPE

## LEMONGRASS CHICKEN & ASPARAGUS

### INGREDIENTS:

4 boneless, skinless chicken breast halves,  
about 1 1/2 lb. total, cut into thin strips

2 Tbs. peanut or canola oil

3/4 cup thinly sliced green onions

2 Tbs. minced fresh ginger

1 lemongrass stalk, bulb part only,  
trimmed and finely chopped

3 garlic cloves, minced

1/2 lb. slender asparagus, trimmed and  
sliced on the diagonal

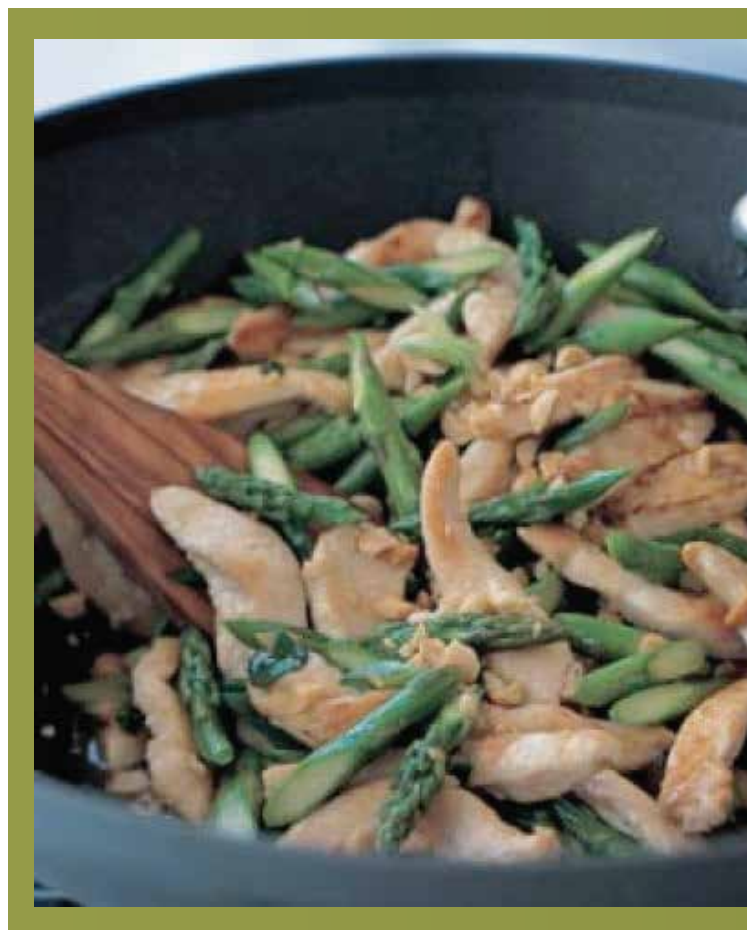
3/4 cup chicken broth

2 Tbs. Asian fish sauce

1/4 cup chopped peanuts

Salt and freshly ground pepper, to taste

Steamed white rice for serving



Season the chicken lightly with salt and pepper. In a wok or fry pan over high heat, warm the oil. Add the chicken and stir-fry until golden on the outside and opaque throughout, 2 to 3 minutes. Transfer to a plate.

Add the green onions to the pan and stir-fry until fragrant, 1 to 2 minutes. Add the ginger, lemongrass and garlic and stir-fry for 30 seconds. Add the asparagus and stir-fry just until tender-crisp, 2 to 3 minutes.

Add the broth and fish sauce to the pan and bring to a simmer. Return the chicken and any juices from the plate to the pan, reduce the heat to medium-low and simmer until heated through, about 1 minute. Sprinkle with the peanuts.

Spoon the rice onto individual plates, top with the chicken and asparagus and serve immediately. Serves 4.

# OFFICERS

President:	Keith Sorci
Vice President:	Bob Gaunt
Vice President:	Larry Sybyl
Treasurer:	Jerrie Matthews
Asst. Treasurer	Brita VanHorne
Secretary:	Sally Berriman

# COMMITTEES

Program	Mike
Membership & Mentoring	Chris
City Liaison	Keith
Media	Bill O
Website	Judi
Volunteer Coordinator	Midori
Plot Rototilling	Larry (coord), Kevin, Bob, Ralph, Chris
Photography	Bill O, Zak
Annual Open House	Social Committee
AHF Parade Float	Darcia, Tod, Keith
Festival of Scarecrows	Stan, Mike, Keith, CC, Bill O
Fall Sales / Fundraising	Keith
Holiday Party	Social Committee
Pumpkin & Gourd Patch	Keith, Elmer
New Garden and MOU	Keith, Bill O
Food Bank	Sally
Other Grant Writing	Connie, Bill O, Janice
Home and Garden Grant	Connie, Keith
Delva Garden	Bob, Kristie
Community Service Clients	Keith
Long Range Planning	Keith, Bill O
Facebook	Vaida
Sustainability Festival	TBD
Composting	Chris, Jim, Steve, Ron
Social	Sally
Equipment	Tom P
Marketing	Sally
Renter Status	Midori
Garden Golden Jubilee	Keith, Bill
Newsletter	Joel

# UPCOMING EVENTS

<b>April 15</b>	Spring Workday - 8am
<b>April 22</b>	Opening Day - Water turned on
<b>April 25</b>	Garden Orientation - 6pm
<b>April 26</b>	Garden Orientation - 10am & 6pm
<b>April 27</b>	Garden Orientation - 6pm
<b>April 29</b>	Garden Orientation - 10am
<b>April 30</b>	Garden Orientation - 1pm
<b>May 8</b>	Meeting - 7pm
<b>May 10</b>	Onions and Other Plants Class - Wally - 5:30pm
<b>May 13</b>	Monthly workday - 8am
<b>June 3</b>	Trails Day
<b>June 12</b>	Meeting - 7pm
<b>June 14</b>	Garden Class TBD - 5:30pm
<b>June 17</b>	Monthly workday - 8am
<b>TBD</b>	Potluck Dinner & Square Dance

