

Arvada Gardeners - The Garden Dirt



July 2016

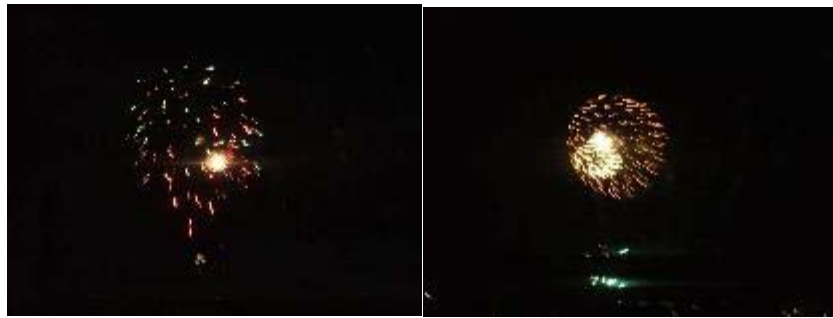
Community Garden
9195 W. 57th Ave.
Open every day
GIC hours MTWTHF 5:00 -
7pm, SS 7:30am - 12

July 4th at the Garden

100 people attended!!!

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Calendar

July 11	Garden Meeting
July 14	Class at Garden 5:30pm
July 16	Work Day
Aug. 6	Open House Work Day
Aug. 8	Garden Meeting



Our Garden - Things to Remember

Your Plot Responsibilities: You must keep the paths surrounding your plot free and clear of weeds or other obstructions. Immediate removal of weeds makes them much easier to control and will prevent them from going to seed, maturing and reseeding. Remove or chop off vines or other crops that grow onto the paths. Keep irrigation ditches inside your plot boundaries. One hose per person, per garden. Keep plants 12" inside the corner stakes. Return tools to the storage rack. Carry trash to dumpster. Take your garden discards (weeds, non-diseased plants) to the composting corner.



Arvada Food Bank:

We have partnered again this year with the Arvada Food Bank. Let's make this the best year yet! You can place your produce in the refrigerator in the gazebo and they will pick up the items routinely. Look for information posted on the refrigerator.



Gazpacho



- 1 1/2 pounds vine-ripened tomatoes, peeled, seeded and chopped
- Tomato juice
- 1 cup cucumber, peeled, seeded and chopped
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped red onion
- 1 small jalapeno, seeded and minced
- 1 medium garlic clove, minced
- 1/4 cup extra-virgin olive oil
- 1 lime, juiced
- 2 teaspoons balsamic vinegar
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon toasted, ground cumin
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons fresh basil leaves, chiffonade

Fill a 6-quart pot halfway full of water, set over high heat and bring to a boil.

Make an X with a paring knife on the bottom of the tomatoes. Drop the tomatoes into the boiling water for 15 seconds, remove and transfer to an ice bath and allow to cool until able to handle, approximately 1 minute. Remove and pat dry. Peel, core and seed the tomatoes. When seeding the tomatoes, place the seeds and pulp into a fine mesh strainer set over a bowl in order to catch the juice. Press as much of the juice through as possible and then add enough bottled tomato juice to bring the total to 1 cup.

Place the tomatoes and juice into a large mixing bowl. Add the cucumber, bell pepper, red onion, jalapeno, garlic clove, olive oil, lime juice, balsamic vinegar, Worcestershire, cumin, salt and pepper and stir to combine. Transfer 1 1/2 cups of the mixture to a blender and puree for 15 to 20 seconds on high speed. Return the pureed mixture to the bowl and stir to combine. Cover and chill for 2 hours and up to overnight. Serve with chiffonade of basil.

Recipe courtesy of Alton Brown, 2007

Hail Storms not so good for Gardens



Hail can be devastating for a Colorado garden. Damage can range from a few bruised leaves to a total wipeout of all foliage. However, plants want to grow, so with time and some extra care, lots of them will recover. Flowering annuals with no remaining foliage probably won't recover after a hailstorm. Petunias usually survive if there is at least some foliage still on the plant. Clean the plants of ruined foliage and apply a light application of fertilizer to help them recover. Early vegetable root crops with no remaining foliage will not recover. They need the green leafy foliage to produce energy for the roots to grow. Leafy vegetable crops may recover; replant if you see no signs of new growth after a week or so. For perennials with foliage intact but stripped, remove flower stalks and cut them back leaving as many intact leaves as possible. Lightly cultivate the soil, and apply a light dressing of low-nitrogen fertilizer. If there is hail late in the season, root crops may be mature enough to survive and be harvested. Remove damaged parts of leafy crops. Replace plants lost to hail with fall cold crops like cabbage or broccoli. (Colorado State University Extension)

Officers and Committees

2016 Club Officers

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

2016 Committees Chairs

Program	Mike
Membership & Mentoring	Chris M, Wally
City Liaison	Keith
Newsletter	Julie Smith
Media	Bill O
Website	Hal, Judy
Volunteer Coordinator	Midori
Plot Rototilling	Kevin, Jim R, Bob G, Larr Ralph, Chris
Photography	Kom, Bill O
Annual Open House	Janice
AHF Parade Float	Keith,Larry, Tod
Festival of Scarecrows	Stan, Mike, Keith,Bill
Fall Sales / Fundraising	Keith
Holiday Party	Suzanne
Pumpkin & Gourd Patch	Elmer, Wally, Larry, Keith
New Garden and MOU	Keith, Bill O
Food Bank	Sally
Other Grant Writing	Janice, Bill O
Home and Garden Grant	Connie, Keith
Delva Garden	Bob, Kristie
Garden Survey	Ralph
Community Service Clients	Keith
Long Range Planning	Keith, Bill O
Facebook	Vaida
Sustainability Festival	Midori. Jo
Composting	Chris M, Jim, Steve
Social	Sally
Equipment	Tom P
Marketing	Sally
Renter Status	Midori
Garden Golden Jubilee	Keith, Bill

Tiger Swallowtail

Photos taken by Keith



Monthly Meetings

2nd Monday, 7:00pm
APEX Community Center
6842 Wadsworth Blvd

Everyone is welcome to attend. The meetings begin with a gardening presentation and social time followed by a business session.

www.arvadagardeners.org

If you have an article that you would like to contribute to the newsletter, contact Julie Smith.