

— THE — GARDEN DIRT



August 2020

AUGUST 2020

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



Open House a Success!



This year's open house was phenomenal. Everyone who helped created a welcoming atmosphere and safe environment for our guests. Bill found his true calling of emceeing events. Look out Bob Gaunt, Bill may try and take over next year's square dance!

Preserving the Harvest Class



Sally and John really capped off this year's garden class season with the sound of a lid pop. That what you want to hear a few hours after canning your garden bounty. Did you know you can air dry herbs for preservation right in your own back yard? If you haven't yet, check out our herb garden. It's available to everyone.

Ever wonder what to do with those really large zucchini's the food bank won't take?

Here's a **Zucchini Dill Mustard Relish** recipe.

INGREDIENTS:

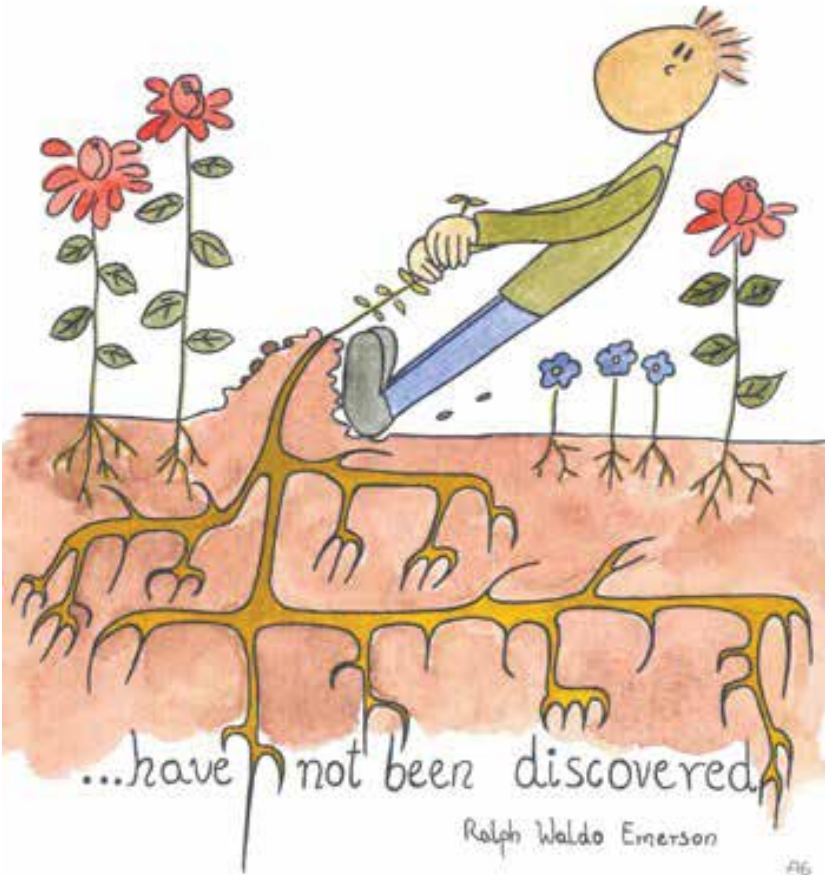
- 1 very large zucchini (9-10 cups deseeded and diced)
- 1/2 cups pickling salt
- 2 tsp ground turmeric
- 4 cups water
- 2 cups diced onion
- 1 diced red bell pepper
- 1/4 cup diced garlic
- 2 tbsp dill seeds
- 1 tbsp mustard seeds
- 4 cups white vinegar



INSTRUCTIONS:

1. Remove the seeds from the zucchini and dice it up. Use a food chopper / slap chop if you have one, or use a food processor and pulse it working in small batches. Be careful not create zucchini sauce.
2. Place the zucchini in a bowl and mix in the salt and turmeric. Cover with water. Cover the bowl, and let it sit in a cool place for at least 2 hours.
3. Prepare the canner. Sterilize your jars, rings and tops.
4. Drain the zucchini and squeeze out excess water. Place the zucchini in a pot.
5. Add the onion, red bell pepper, garlic, dill seeds, mustard seeds, and vinegar. Add enough vinegar to cover everything.
6. Bring to a boil and reduce to a simmer for 10 minutes.
7. Fill your jars with 1/2" head space. Wipe the rim with a damp towel, place the lid on, and secure the ring.
8. Place the jars in the canner, and ensure they are covered with an inch of water. Process in boiling water in the canner 20 minutes.
9. Remove the jars and let cool.

What is a weed?
A plant whose virtues...



Upcoming Events

September 14 Meeting

September 16 Garden Class –
Soil Amendments

September 19 Monthly workday

September 19 Chili Roasting/Apple
Pressing Event

October 10 Fall Closing
(water turn off)

October 12 Meeting

October 17 Fall Workday

November 9 Meeting

December 7 or 14 Annual Christmas
Party



RECYCLE ALERT

We are still collecting plastic bags and wrappers.
Please drop off inside the gazebo.
Once we have enough, 500 lbs., they will be
turned into benches.

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

