

# THE GARDEN DIRT

## APRIL 2019



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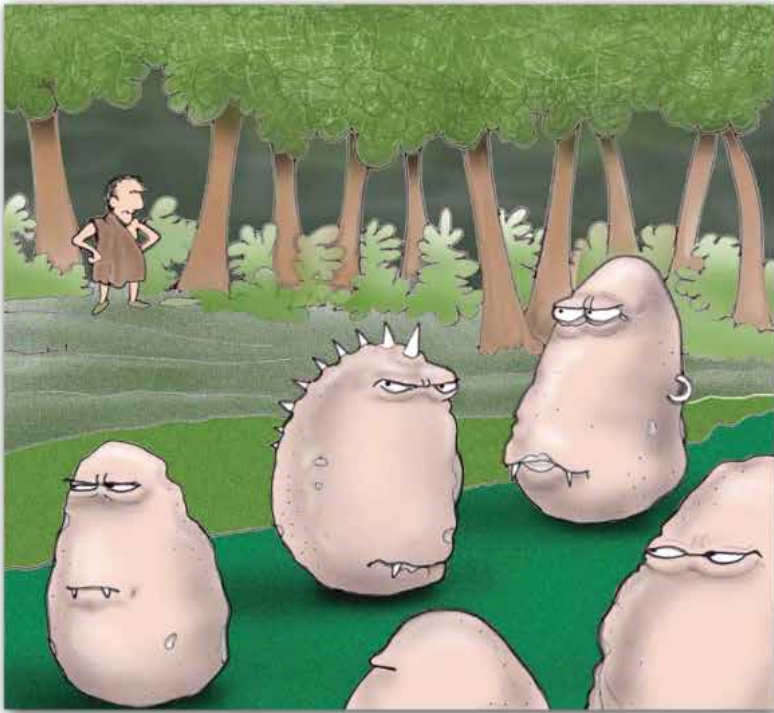
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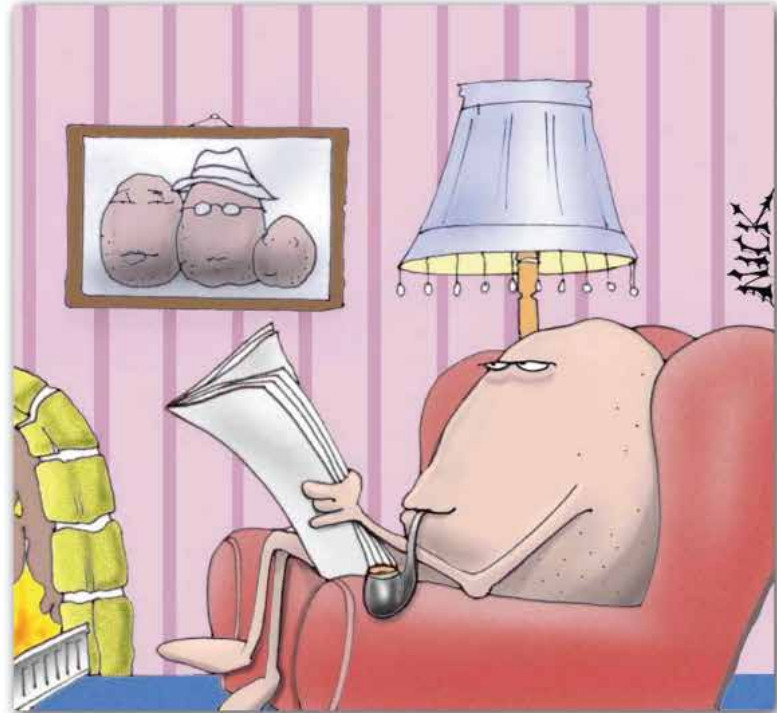


**Community Garden**  
9195 W. 57th Ave.  
Open every day

Potatoes are recorded as first being domesticated at about 8000-7000 B.C., in Peru. Before this time, potatoes had a reputation of being savage and unpredictable tubers...



*An early Peruvian contemplates taming a band of wild potatoes.*



*The modern domestic potato.*

## HERB GARDEN



The herb garden is expanding to two plots this year. The herb garden, Plots 0 and 1, will be planted with culinary herbs that can be harvested and used by anyone in the garden.

Herbs such as Parsley, Cilantro, Basil, Oregano, Savory, Lemongrass, Dill, Thyme, and more will be available during the growing season.

If there are any special requests, please let Lynn or Sally know.

# GARDEN HAPPENINGS

## GARDEN UPDATES

We have had a lot of projects happening since last Fall. A new fence is being installed throughout the garden, our spigots have been updated, trees have been felled (there are some peach tree branches available to have for smoking on the north side of the barn), and much more.



## SPRING HAS SPRUNG

The garden is beginning to come a live again. Bees are beginning to pollinate, plants are growing and the greenhouse is starting to fill with all of our seedlings.



## Spring Risotto with Asparagus and Herbs

### INGREDIENTS:

- 1 lb. asparagus, ends trimmed, stalks cut into 1-inch pieces
- Up to 4 cups vegetable broth
- 2 Tbs. olive oil
- 2 shallots, minced
- 2 garlic cloves, minced
- 1 cup farro risotto
- 1/2 cup dry white wine
- 1 can artichoke hearts, drained and quartered
- 2 Tbs. chopped fresh parsley
- 2 Tbs. chopped fresh basil
- Salt and freshly ground pepper
- 1/4 cup grated Parmesan cheese



1. Bring a large pot of generously salted water to a boil over high heat. Add the asparagus and cook until crisp-tender, about 2 minutes. Drain, rinse under cold water and drain again. Set aside.
2. In a small saucepan over low heat, warm the broth.
3. In a large saucepan over medium-high heat, warm the olive oil. Add the shallots and sauté until soft, about 3 minutes. Add the garlic and cook until softened, about 1 minute more. Stir in the farro and toast, stirring often, for about 3 minutes. Add the wine and simmer until the liquid reduces by half, about 1 minute.
4. Reduce the heat to medium. Using a ladle, add about 1/2 cup (4 fl. oz./125 ml) of the warm broth at a time, stirring often and allowing each addition to be absorbed before adding the next ladleful of broth. This process will take about 40 minutes.
5. When the farro is just shy of al dente, add the asparagus, artichoke hearts and the last ladleful of broth. Cook, stirring occasionally, until the vegetables are heated through and just tender, about 3 minutes. Remove the pan from the heat, stir in the cheese and herbs, season with salt and pepper, and serve immediately. Serves 4 to 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	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		
Squash (Su.)						Sow Outdoors / Plant Out		Harvest	Harvest	Harvest		
Swiss Chard	Harvest	Harvest		Sow Indoors / Under Cover	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out	Sow Outdoors / Plant Out					
Tomato				Sow Indoors / Under Cover	Sow Indoors / Under Cover	Sow Outdoors / Plant Out		Harvest	Harvest	Harvest		
Watermelon						Sow Outdoors / Plant Out			Harvest	Harvest		

Derived from Farmers Almanac



## 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.



## OFFICERS

President:	Keith Sorci
Vice President:	Sally Berriman
Treasurer	John Ruckman
Secretary:	Lynn Bryant

## COMMITTEES

Parade Float – Scott, Stan, Keith, Mr. Palm Tree  
Social Committee – Brita, Lou  
Arvada Days Festival – Bill, Mike  
Best Practices Coordinator – Sally  
Chili roasting and apple pressing – Dan  
City Liaison – Keith  
Composting – Lynn & Joel  
Community Service Clients – Keith  
Delva Garden – Bob  
Equipment – Tom  
Facebook – Heather  
Fall sales and fundraising – Stan, Keith  
Flag Duty – Jim, Dan, Keith, John, Stan, Wally, Lou  
Festival of Scarecrows – Aaron, Stan, Lou, Keith, Mike  
Foodbank and Veggies Van – Michael, Bill, Sally  
Garden Classes – Heather  
Garden Tours – Anne and Connie  
Grant writing – Bill  
Greenhouse – Jim  
Language Liaison – Wally and Dan  
Long range planning- Bill and Keith  
Media – Bill  
Membership – Janice, Michael and Judi  
New Garden and MOU – Bill and Keith  
Newsletter – Joel  
Nomination committee – Wally, Dan, and Janice  
Photography – Austin, Joel, Bill  
Plot assignments – Judi, Janice Michael  
Tilling – Steve, Carlos, Larry, Kevin  
Pumpkin and gourd – Barb, Keith and Elmer and Bob  
Orchard – Brita  
Project Manager – Lynn  
Volunteer Tracking – Ginny and Charles  
Website – Judi  
Winterfest – Dawn, Bill, Mike

## UPCOMING EVENTS

**April 8**

Meeting

**April 13**

Spring Workday

**April 17**

Garden Class – Soil Amendments

**April 20**

Opening Day – water turned on

**April 24**

Garden Class – Growing Onions

**April 24,25,27,28,29**

Dates for new gardener orientation –  
check calendar for times

**May 4**

100 Year Arvada Parks Celebration

**May 8**

Garden Class – Companion &  
Colorado Microclimate Planting

**May 13**

Meeting

**May 15**

Garden Class – Growing Herbs



If you have something you would like to be seen in the newsletter, email me at [joelcreates@gmail.com](mailto:joelcreates@gmail.com)