

May - June 2010

COMMUNITY GARDENS

of Tucson



VOLUME 11 ISSUE 3

Spring into Summer . . . George says there's work ahead for us!

CGT in the Media!

The Community Gardens of Tucson received some publicity on television and in print recently.

Several of our CGT gardeners did an excellent job talking about gardening and demonstrating, and were featured on KUAT. If you missed the story here is the link:

<http://ondemand.azpm.org/videoshorts/watch/2010/4/19/kuat-farming-in-the-city>

GGT was also recently featured in the Tucson Weekly in a great article entitled "Into the garden with Gene and George—and your neighbors" on April 29, 2010. To read the full article text, and to check out some great photographs of the joint Highland Vista / Chaverim Garden meeting, visit:

<http://www.tucsonweekly.com/tucson/downing/Content?category=1063767>

Inside

Articles

George Says...

George discusses May and June gardening in the desert.

Recipe of the Month is back!

Debbie Swanson shares two of her favorite recipes.

Test Garden Update

Gene reports on the results of the winter Wilson test garden -- broccoli and mini-cabbages.

Gardening News

CGT Is Growing

We need more leaders! Let us know if you can field questions or present topics at your garden meetings.

Plot Fees Due By July 1st

Help your favorite administrators by paying plot fees, which are \$90 per plot, and are due on the 1st day of January and July!

Planting Guide



Newly Updated

Be sure to switch over to George's and John's newest version, which will help you hit that optimal planting window.

Garden Status

Several of our gardens are now full - Benedictine, Sabino Vista, Sunrise and St. Gregory. The other 6 gardens - Chaverim, Highland Vista, Keeling, New Spirit, Presidio, and S.A.R.G. - all have vacancies and we would be happy to talk to potential gardeners and help them find a garden convenient for them. Please refer your friends.

S.A.R.G. (Southern Arizona Rain Gutters) Garden is our newest garden. With this garden we finally have a garden close to downtown. It is on Stone, near Speedway. It is just starting and is not quite ready for gardeners yet but it will be soon. Contact us to reserve your plot. We hope to learn a lot about incorporating rain water harvesting at this site.

Shovel Handles

We use a lot of tools in our gardens and sometimes they get broken. We have quite a few shovels with broken handles. Do any of you have any ideas about what to do with all of these shovels? We can buy new shovels for \$6.99 and replacement handles usually cost as much or more. Is there a place to buy new handles for less? What is the answer?

Bolting Onions



Our onion supplier, Dixondale Farms, has written a good article on bolting (flowering). You can find it at:
<http://www.dixondalefarms.com/apr10>

Vacations

All of us go out of town occasionally. Don't forget your garden plot will need some attention while you are gone. One solution is to ask your fellow gardeners if they can keep an eye on your plot and pull any weeds and harvest produce so that it doesn't go to waste.

Native Seeds / SEARCH Program Update

We announced in the last newsletter that CGT has formed a partnership with the local company Native Seed/SEARCH where they will provide seeds to CGT gardeners at no charge in exchange for feedback on how the seeds perform. There are a few updates to the program. The CGT web site has a new button called NSS Program. If you visit our site and click on this button, you can read about the program updates but here is a quick summary:

- Wildflower seeds are not part of the program since NSS does not produce those themselves.
- There is a 5 packet per gardener per season limit.
- The amount of feedback information is fairly extensive. The CGT web site has pdf documents that must be printed out and completed as the season progresses.

Gift Subscriptions

Do you know someone who likes to garden? Perhaps they would like a gift subscription to our newsletter. The cost is \$20 a year and we will send a copy of our planting guide with all new subscriptions. Contact the Subscription Manager for more information.

Sponsor a Family

We have been talking to a couple of the refugee services around Tucson. There are thousands of refugees in Tucson from all over the world. Many times, these families come from areas where the way of life is to grow your own food. They find themselves in Tucson, often in an apartment with no yard, with no earth to touch and no connection to their culture with their roots in the soil. If you are interested in sponsoring a refugee family's CGT plot, please contact Gene.

Green Things Nursery

Gardeners are reminded that you can receive a 10% discount off of your entire order at Green Things (3235 E. Allen Road) if you mention that you belong to the Community Gardens of Tucson. They are open 7 days a week.

Plot Fees are Now Due

We have many gardeners who have not been with us through a fee cycle. Every December and June, the "Plot Fees Now Due" signs go up at the gardens as a reminder. Plot fees are due no later than January 1st and July 1st. The fee for continuing gardeners is \$90 (\$15 x 6 months) per plot. You can use PayPal to pay by credit card, or you can write a check. Make checks payable to **Community Gardens of Tucson**. Please mail your check to our treasurer at **2940 N. Santa Rosa Place, Tucson, AZ. 85712**. Please remember, if you share a plot, the payment must be made for the full amount with ONE check (or one credit card payment). The gardeners sharing the plot need to work out the reimbursement amongst themselves.

Online Plot Dues Payments

Many people rarely, if ever, use personal checks anymore. Checks may be going the way of the dinosaurs. In order to make it easier to send a donation to CGT and to pay plot fees, we are implementing a pilot program using PayPal. Anyone wanting to send money to us can do so easily with just a credit card. There is no need to set up a PayPal account. CGT will never see the credit card number. PayPal is probably the most trusted and secure way to pay bills on line. We put a PayPal button on our website. It is easy to just click the button and make a payment. Another option, especially for plot dues payments, is for a PayPal invoice to be sent via email to the gardeners. We would like to know what you think about making electronic payments. Please let us know if you think that you might take advantage of this alternate payment method. Send feedback to admin@communitygardensoftucson.org

Slow Food

This fall Slow Food will host the fourth edition of Terra Madre from October 21-25 in Torino, Italy. Terra Madre is an international conference that gathers sustainable food producers, farmers, cooks, educators and activists from around the world to connect and share their stories and innovative solutions for keeping small-scale agriculture and sustainable food production alive and well. Delegates who attend represent more than 150 countries, including several hundred delegates from the United States. There are many ways you can be involved. You can apply to be a delegate yourself; or you can help to recruit food producers, cooks, educators and activists from your community by directing people to the Slow Food web site. If you have any questions, please contact terramadre@slowfoodusa.org.

Grants

It takes a couple thousand dollars to put in every new garden. In the past year, we have nearly tripled in size, growing from 4 gardens to 11 gardens. Believe it or not, CGT missed out on literally hundreds of thousands of dollars of grants this past year. Our organization needs to build relationships within our community for many reasons but some of those reasons include learning about grant opportunities and partnering with other organizations to win grants. If you think that you can help with grant applications, please contact me zong@ao.com.



Gene inspecting for weeds at the Community Garden in Pagosa Springs, Colorado this past winter.

Newsletter

Your Newsletter Editor is expecting a baby! The bundle of joy will arrive in August and it is going to be tricky to get the newsletter out on time. Do any of you have an itch to try your hand at editing? I will be happy to show you the ropes and get you off to a good start. Please contact me and we can talk. - Kristen kdibone@wsmarch.com



May is not quite summer, so the soil temperatures are still cool and we need not be filling our gardens with summer things just yet. But June is summer and there's work ahead for us.

We want the soil to warm up as quickly as possible and the best way to do this is to keep the soil exposed to the sun. On the other hand we can expect the soil in June to be hot so we need to keep the sun off the soil with a mulch. Any kind of straw works but the best kind is alfalfa hay because it adds nutrients to the soil as it decays. The worst kind is cheap Bermuda grass hay--and you know the reason for not using it. It provides seeds that turn into weeds.

A good way to use a bale of hay is to separate out flakes about five inches thick--they look like biscuits-- and when you place them around your plants like tiles they cover the soil and won't blow away (like when you scatter loose straw). They also cover the drip lines.

The purpose of a straw mulch is to shade the soil from the sun, to protect your drip irrigation tubing from thirsty birds, to smother weeds seedlings, to save water from evaporating and to keep fruit (tomatoes and strawberries) out of the mud. At the end of summer the straw should be decayed enough, and has provided nutrients, so don't pick it up, but dig in into the soil.

Onions will benefit from a light application of Mac's Magic Mix any day now. A teaspoon per plant

will be about right if you repeat the application in a couple of weeks.

Because many of us started off with terribly poor gravelly soil that was low in organic matter, and the woody amendment additionally "eats up" any nitrogen we add (in the manure and the ammonium phosphate) some plants are showing nutrient deficiency. The remedy is, again, Mac's Magic Mix. Go lightly though.

In May you can set out tomatoes and it may be warm enough to complete your summer plantings of peppers, eggplant, okra, watermelons, cantaloupe, Chinese pole beans, and seeds of cucumber, squash. There are many kinds of squash so don't rely on the zucchini alone. It is helpful to sow seed of yellow zucchini because you'll be able to see the developing fruit before it's grown too big. All it takes is a week of being away from your garden for the fruit to lose its gourmet quality. Normally you get the best flavor from a fruit with its dead flower still on the end.

A good watermelon is the Tohono O'odham Yellow fleshed variety, and seed can be found at the Food Conspiracy and Native Seed Search. Chinese Pole beans provide us with summer protein and they are prolific, providing you harvest frequently and before the pods develop "beads" inside them. They can grow to be eight feet tall so they must have a frame on which to climb. Okra is best harvested when the fruit is small. Large fruit gives us that sticky slimy paste-like porridge.

Tomatoes benefit greatly from being in a cage made of stiff squared construction mesh that allows you to grope inside the bush for ripening fruit. Chicken wire is not strong

enough and the tubular funnels you get from nurseries usually fall over because they get top-heavy. Make your cage at most three feet wide and five feet tall.

Remember that your plot is not an acre!! Because of this you don't need to use a complete six-pak when the space you have allows only two or three plants (and that's all you need, anyway). Share a six-pak with a neighboring gardener.

Don't forget that after an exhausting summer of heat when your peppers, tomatoes and eggplant take a rest there'll be a resurgence of vigorous growth when things cool down in September-October and November. Plan accordingly in allocating space on your plot. Just when you'll be pleased with the recovering summer things it will be time to set out cool-season plants. It's the major conflict of gardening in the desert.



There may be a water guideline that many of you don't know about - If your T-tape (this is the black perforated tubing that waters your plot) has more than 3 repairs, you need to replace it. If you don't know how to replace it, ask your Site Coordinator. Even little leaks can be a big problem and this is why - The manufacturer recommends running the T-tape at no greater than 10 PSI. You may have noticed the white and black pressure regulators with the filters and solenoid valves at each row. When T-tape is working properly (properly pressurized and no leaks) it uses 1 gallon per minute per 100 feet of tubing. The pressure regulators we use can handle up to 5 gallons per minute. If you add up

all of the feet of T-tape in a row and you figure out how many gallons per minute it is delivering to the plots, you will find that in many cases we are very close to the 5 gallon per minute limit of the regulators. T-tape that has pin holes delivers about 30% more water than it is supposed to deliver. This extra 30% can easily exceed the limits of the pressure regulator. If the limit is exceeded, the regulator cannot maintain 10 PSI in the lines and the T-tape will not be properly pressurized and some or all of the plots will not be properly watered.

In order to help you easily test your T-tape, there is an irrigation testing tool at most of the gardens. This tool is a filter and pressure regulator

assembly with hose adapters on the ends. To test a row in the garden, attach the garden hose to the testing tool (blue end) and attach the other end of the tool (white end) to the end of your garden row by unscrewing the cap on the flushing connector at the end of the row. Be sure to pay attention to the flow arrows on the assembly. You want the water to flow from the garden hose through the tester assembly and in to the irrigation lines. Turn on the water at the hose spigot and check your lines. When you are done, be sure to put the tester away and screw the cap on to the flushing connector.



Special Thanks To . . .

- Nancy for arranging the donation of railroad ties and the donation of the windmill.
- Gene & Betty for the windmill.
- Jane Ann for the garden tools.
- Aida for the bales of straw.
- Erica, Steven, Karl & Carolina for painting the shed and working on the composters.
- Mary for donating all of the irrigation parts.
- Wayne for donating all of the irrigation parts.
- Don Benzel with the Shed Shoppe for donating the use of his big trailer to move sheds to New Spirit and Keeling Gardens.
- Dave, Marianne's Carpenter, Remodeler, Handyman for his work in cutting Patrick's condo-association's shed in half, putting in the doors and walls and moving the 2 sheds to Keeling and New Spirit Gardens.
- The Tucson Garden Club for their generous financial donation.
- Kent's Tools for donating paint brushes and for all of the tools.
- Native Seeds/SEARCH for the free seeds distributed to our participating gardeners.
- Thunderbird Heights Wilmot Desert Estates for donating money toward the fencing around Chaverim Garden.
- Claudio Hahn at Impact Granite for donating railroad ties.
- Raging Sage coffee house for donating coffee grounds.
- Whole Foods for donating their vegetable and fruit waste to use for compost.
- Lee at Prism Greenhouses for his generous donation. Please look for plants from Prism Greenhouses at your local independent nursery.
- Creston for the ComposTumbler parts
- Lisa for the gift membership to Native Seeds/SEARCH
- Ken and Anthony for all of their hard work on the fence and dirt moving and block laying at the New Spirit Garden.
- Sunrise Drive School teachers, parents and students for all of the work done around the garden during their family work day.
- St. Gregory School teachers and students for all of the work done around the garden during the campus work day.
- Gabriel from GMH Seed (www.gmhseed.com) for the seed donation.
- Jim for the incredible water harvesting shed donation.
- And of course, a thank you to all of the hard working volunteers who make CGT possible.



The Keeling Garden is growing fast! We now have 7 plots planted and 4 being prepared (there are currently 20 plots in all, with plenty of room to expand if needed). Many thanks to Gene, Nancy, the landowners Jean and Terry and all those that helped get this garden started. It is off to a great start!

Overall, the plants that are in the ground now are happy and growing well. The most popular plant at the garden is probably tomato, with peppers, onions and potatoes close behind.

Over the past few days, we have noticed a jump in insects around the garden. Be sure to watch your plants closely and act quickly when you see something suspicious. Don't let all your hard work be quickly destroyed by bugs! We recommend a regular spraying of natural soap water, and/or boiled garlic and hot pepper water, in addition to removing bugs and eggs by hand. This will help keep many different kinds of bugs off of your plants.

We had our first garden meeting on Sunday, March 28th and George, Darlene and Gene gave us good ideas and feedback. The friendly landowners came to our meeting and several of us had a chance to meet them. After seeing the success of the site, they decided to join us in the gardening. Their plot is currently being prepared by garden volunteers.

Other progress has been made at our garden: volunteers Erica, Steven, Karl and Carolina have painted our shed, including very nice, garden-themed designs, and also helped get the compost bins started. Thanks to those volunteers! Gene put together two picnic tables, so we now have a place to sit. Nancy also obtained an old windmill structure and added a flair of art to the landscape. Using a weedwhacker, Wayne cleared a literal forest of bright green weeds surrounding the site, which had a great effect on the landowners. The ground has had a lovely shade of green over it the past month, thanks to all that rain we had. Speaking of which - have you seen the wildflowers this year?? Incredible.

Spring in Tucson really is an amazing time of year. And with our new garden site at Keeling, we have no excuse not to get out, get our hands in the dirt and make the most of the season. By Stephanie Cortes and Stéphane Herbert-Fort

Photographs from Keeling's first garden meeting. Keeling meets the fourth Sunday of every month.

This past Winter, New Spirit provided approximately 25 bags of lettuce containing 24 lettuce leaves per week to the Food Bank (this is a conservative estimate since there are 3 or more of us harvesting). There are only 4 gardens that have lettuce, and the ones providing the most produce started from seed.

I took the kale from my garden and made a kale/pinto bean vegetable soup, using the pinto beans from the Food Bank box to show people that it was possible to have a nutritious, tasty soup from the staples in the box. See recipe to right (from web of course). By Pat Kelly



Shed being delivered to New Spirit Garden



This 3' x 20' plot at New Spirit dug 2' deep filled with scrap vegetables and fruit. We are doing in-plot composting to try to improve the soil.

Kale & Pinto Bean Soup

- 1 tablespoon extra-virgin olive oil
- 1 large onion, diced
- 1 large carrot, sliced
- 1 stalk celery, sliced
- 5 cloves garlic (4 sliced, 1 whole), divided
- 1 sprig fresh thyme
- 1/4 teaspoon crushed red pepper, or to taste
- 4 cups chicken broth
- 1 15-ounce can diced tomatoes
- 5 cups chopped kale leaves (about 1 bunch), tough stems removed
- 1 15-ounce can pinto beans, rinsed
- 6 1/2 inch-thick slices baguette, cut on the diagonal
- 6 tablespoons shredded Gruyère or Swiss cheese
- 2 slices cooked bacon, finely chopped

Method:

Cook bacon in a Dutch oven over medium heat to crisp well. Remove when crisp. Pour off excess fat, but leave a little for flavor. Stir in oil and let heat. Add onion, carrot and celery and cook, stirring, until just tender, 5 to 7 minutes. Stir in sliced garlic, thyme and crushed red pepper. Continue stirring and cook until garlic release aroma, but do not brown. This happens quickly. Add broth and raise heat to high. Stir in tomatoes and their juice. Bring to a boil, scraping up any browned bits. Stir in kale, and reduce heat to a medium simmer. Cook, stirring occasionally, until the greens are tender, 5 to 10 minutes. Discard thyme. Stir in pinto beans; remove from the heat and cover.

Position rack in upper third of oven; preheat broiler. Place baguette slices on a baking sheet and broil until lightly toasted, 2 to 4 minutes. Rub each toast with the remaining garlic clove. Turn the slices over and top with cheese. Broil until the cheese is melted, 1 to 3 minutes. Serve the soup topped with the cheese toasts.

Makes 6 servings, about 1 1/3 cups each.



Jack standing next to his artichoke plant at the April garden meeting. As you can see, the huge plant is almost as tall as he is, and has dozens of artichokes! Below is the same plant back in January . . . What a difference!

At our first meeting of the year, we celebrated Father Don's birthday with this delicious cake brought by Gene. That morning was beautiful, but so cold! Thankfully, Father Don graciously offered us the use of his garage. Now that we've had temperatures over 90 degrees, I already miss that cold January morning! By Kristen DiBone



The dirt piles have been spread, the trenches filled, the fence erected, the horse manure pile dispersed, the school's plots planted and the weeds pulled. It has been a busy month, but it has been worth it because the garden is looking great. The very clever ground squirrels have figured out that the fence can be climbed so we have more work to do but we are confident that we are smarter than the critters and we will win.

Anita, Paula and Linda (photographer) enjoying a celebration feast from their first harvest at their St Gregory plot.

Broccoli & Miniature Cabbages

We sowed seed of five different broccoli varieties on September 28, 2009: Waltham, Early Dividend, Nutribud, Calabrese & Early Green. These varieties were chosen because they were all supposed to be fast producers. They all had good germination about the same time on October 3, 2009. They all grew well as far as plant size. We harvested the main heads from all of the plants on February 6, 2010. It is very easy to state a conclusion - the Waltham, Calabrese and Early Green are not worth the garden space or water as they had very poor head production consistently across all plants of each of the varieties. The Early Dividend and Nutribud had very good big broccoli heads produced consistently throughout the planting. There was no noticeable difference in taste. All five varieties tasted like broccoli. All five broccoli varieties are continuing to produce florets after the main head has been harvested. We should have reports on carrots and beets for the next newsletter.



We sowed seed of three different varieties of miniature cabbage on September 9, 2009: Savoy Express, Red Express & CaraFlex. We planted miniature cabbages because they were supposed to be faster maturing than full-sized cabbages allowing us to sow and harvest more than one crop in the season. They all had good germination but the purple variety lagged behind the green varieties throughout the entire season. It is very easy to state a conclusion - don't waste your time with miniature cabbages. They have many disadvantages:

- The aphids loved them. The problem is that miniature cabbage heads are not as tight as regular cabbage heads so the aphids were able to work their way deep in to the heads.
- Miniature cabbage heads are very very small. By the time you peel off all of the damaged leaves, there isn't even enough left to make it worthwhile for one person.

- They took a long time to grow and develop. We planted a generic variety of full-size green cabbage about 1 month after the miniature cabbages and we had good-size harvestable heads on these cabbages before the miniature cabbages were ready.
- Just when the Savoy Express cabbage heads were getting perfect for harvesting they all bolted simultaneously and very quickly. Literally, we visited the garden one day saying that we would pick the Savoy Express on our next visit and when we came back in about four days, there were flower stalks a foot high coming out of all of the cabbages.

Also at the Wilson Test Garden, we soon plan to start a coffee grounds test to try to verify the results of a test described in the California Rare Fruit Growers publication Fruit Gardener where it was shown that concentrations of coffee grounds, composted or not, greater than 3% caused necrosis in tomato plants, avocados, grapes, roses and many more plants.

I know I have told many of you about my favorite cookbook, but here I go again! The Gardener's Community Cookbook by Victoria Wise, published by Smith and Hawken is full of practical ideas on how to use all the wonderful foods you already grow in your gardens. Look for it on Amazon.com and you can order used paperback ones for \$5.00 plus shipping. I have given these as gifts to all my gardening and cooking friends for the past 2 years!

This is a great recipe for the extra broccoli from your garden! I think it is from Sunset Magazine. If you like more sauce, I use extra fresh, ripe tomatoes and a small can of V-8 juice. This dish is very colorful with the bright green broccoli and the deep red tomatoes.

Beet, Goat Cheese and Arugula Salad

- ¼ cup balsamic vinegar
- 3 tablespoons shallots, thinly sliced
- 1 tablespoon honey
- 1/3 cup extra virgin olive oil
- Salt and freshly ground black pepper
- 6 medium beets, red and golden, cooked and quartered
- 6 cups fresh Arugula
- ½ cup walnuts, toasted, coarsely chopped
- ¼ cup dried cranberries
- 3 ounces soft fresh goat cheese, coarsely crumbled

Line a baking sheet with foil. Preheat the oven to 400 degrees F. Whisk the vinegar, shallots and honey in a medium bowl to blend. Gradually whisk in the oil. Season the vinaigrette to taste with salt and pepper. Toss the beets in a small bowl with enough dressing to coat. Place the beets on the prepared baking sheet and roast until the beets are slightly caramelized, stirring occasionally, about 12 min. Set aside and cool.

Toss the arugula, walnuts and cranberries in a large bowl with enough vinaigrette to coat. Season the salad to taste with salt and pepper. Mound the salad atop 4 plates. Arrange the beets around the salad. Sprinkle with the goat cheese and serve. Makes four servings.

Pasta with Garlic, Broccoli and Sun-Dried Tomatoes

- 3 cups broccoli florets (from about 1 large bunch)
- 1 pound fusilli or rontini pasta
- ½ cup chopped, drained oil packed sun-dried tomatoes, 2 tablespoons oil reserved
- ¼ cup olive oil
- 1/3 cup chopped garlic (about 12 large cloves)
- 2 large ripe tomatoes, chopped
- ½ teaspoon dried, crushed red pepper
- 1 cup fresh grated Parmesan cheese
- 1/3 cup chopped fresh basil
- Additional grated Parmesan cheese

Steam the broccoli until just tender. Transfer broccoli to a colander, drain. Cook the pasta until just tender but still firm to bite; drain. Transfer the pasta to a large bowl and toss with the oil reserved from the sun-dried tomatoes.

Heat the olive oil in a heavy large Dutch oven over medium heat. Add garlic and sauté 2 minutes. Add sun-dried tomatoes, fresh tomatoes, dried crushed red pepper and broccoli and sauté until heated thru, about 2 minutes. Add cooked pasta, 1 cup Parmesan cheese and basil and toss until well blended. Season to taste with salt and pepper. Transfer to a large bowl. Serve, passing additional grated Parmesan cheese separately. Makes four Servings.

And, if you still want more ideas, this one is from a Tucson Dietician, Monica Nichols and was published in the Tucson Green Newspaper last year. It is wonderful!



Calendar



May - July 2010

- May 8 Presidio Garden Meeting 8 AM
- May 9 St. Gregory Garden Meeting 8 AM
- May 13 Steering Committee Meeting 8 AM
- May 15 Sunrise Garden Meeting 8 AM
- May 16 Chaverim Garden Meeting 8 AM
- May 22 Benedictine Monastery Garden Meeting 8 AM
- May 23 Keeling Garden Meeting 8 AM
- June 5 New Spirit Garden Meeting 8 AM
- June 6 Highland Vista Garden Meeting 8 AM
- June 10 Steering Committee Meeting 9 AM
- June 12 Presidio Garden Meeting 8 AM
- June 13 St. Gregory Garden Meeting 8 AM
Sabino Vista Garden Meeting 5 PM
- June 15 Deadline for Newsletter submissions
- June 19 Sunrise Garden Meeting 8 AM
- June 20 Chaverim Garden Meeting 8 AM
- June 26 Benedictine Monastery Garden Meeting 8 AM
- June 27 Keeling Garden Meeting 8 AM
- July 3 New Spirit Garden Meeting 8 am
- July 4 Highland Vista Garden Meeting 8 AM
- July 8 Steering Committee Meeting 9 AM
- July 10 Presidio Garden Meeting 8 AM
- July 11 St. Gregory Garden Meeting 8 AM
Sabino Vista Garden Meeting 5 PM
- July 17 Sunrise Garden Meeting 8 AM
- July 18 Chaverim Garden Meeting 8 AM
- July 24 Benedictine Monastery Garden Meeting 8 AM
- July 25 Keeling Garden Meeting 8 AM

Locations

Benedictine Monastery Garden
(Midtown - closest to U of A)
Near Speedway & Country Club
Site Coordinator -
Kristen DiBone
520-884-0557
kdibone@wsmarch.com

Chaverim Garden (Eastside)
Near Speedway & Craycroft
Site Coordinator -
Stephanie Bourn-MacDonald
520-318-3015
Zachnsteph@cox.net

Highland Vista Garden (Eastside)
Near 5th St. & Craycroft
Site Coordinators -
Eric & Natalie Shepp
520-747-1006
Treat4sage@hotmail.com
Shmat@hotmail.com

Keeling Garden (Midtown)
Near Fort Lowell & First Ave.
Site Coordinators -
Stéphane Herbert-Fort & Stephanie
Cortes
520-576-0700
s.herbertfort@gmail.com
stephanie.cortes@gmail.com

New Spirit Garden (Southeast)
Near Camino Seco & Old Spanish
Trail
Site Coordinator -
Gene Zonge
520-326-0458
Zonge@aol.com

Presidio Garden (Midtown)
Near Fort Lowell & Country Club
Site Coordinator -
Gene Zonge
520-326-0458; Zonge@aol.com

Sabino Vista Garden (Northeast)
Near Sabino Canyon & Cloud Rd
Site Coordinators -
Teddy Carney & Jo Schmidt
520-722-0334
Teddycarney@msn.com
520-303-3616
lucky227@comcast.net

St. Gregory Garden (Northeast)
Near Craycroft & River
Site Coordinators -
Patti Hartmann & Bruce Plenk
795-8611
hartmann@cox.net
bplenk@igc.org

S.A.R.G. Garden (Downtown)
Near Stone & Speedway
Site Coordinator - Gene Zonge
520-326-0458
Zonge@aol.com

Sunrise Garden (Northeast)
Near Sunrise Drive & Craycroft
Site Coordinator -
Gene Zonge
520-326-0458; Zonge@aol.com

Mountain Vista UU Garden
(Northwest)
Near Ina & Thornydale
Site Coordinator -
Gene Zonge
520-326-0458; Zonge@aol.com

Wilson Test Garden
(Experimental Plantings only)
Near Fort Lowell & Campbell
Site Coordinator - Gene Zonge
520-326-0458
Zonge@aol.com



I am a brand new gardener at Sabino Vista and just wanted to say thanks . . .
. I have encountered the nicest people ever during my short start at the garden, and I feel I have the support (information, encouragement, friendship) that I need to have a great experience.

- Martha C.

“Thank you for the work you're doing to connect neighbors and to create a source of locally grown, healthy food!”

- Kimbriell D.

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Our Mission Statement:

The all-volunteer nonprofit Community Gardens of Tucson establishes and maintains community gardens and provides ongoing education that enables Tucson residents to grow food successfully and sustainably in garden communities within their neighborhoods.



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