

Community Gardens of Tucson

2940 North Santa Rosa Place
Tucson, Arizona 85712
520-795-8823
www.CommunityGardensofTucson.org

Community Garden Locations

Chaverim Garden (Eastside)
5901 East 2nd Street
Site Coordinator-Signa Roswall
520-750-8439; alamo@dakotacom.net

Corbett Garden (Eastside)
5948 East 30th Street
Site Coordinator-Andy Stevens
520-990-1459; andy@solvomassage.com

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

Sabino Vista Garden (Sabino Canyon)
3185 North Rowe Lane
Site Coordinator- Susan Hussey
520-751-2074; tudieh@comcast.net
Site Coordinator-Teddy Carney
520-722-0334; teddycarney@msn.com

Wilson Garden (Midtown close to UA)
3331 North Wilson
Site Coordinator-Melissa Urreiztieta
520-320-9814; melissa.u@earthlink.net



Garden Photo



A hot little reminder that the cool weather and the end of the year are coming soon.

Community Gardens of Tucson



Volume 9 - Issue 5

a bimonthly guide to community gardening activities in the Greater Tucson area

September/October 2008

INSIDE

- 2 George Says . . .
- 3 Planter's Guide
- 4 Article Of Interest
- 5 Calendar
- 7 Garden Reports

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Even the Gardens Are Growing by Andy Stevens

Recent publicity created quite a waiting list at the Presidio Garden, so the garden is currently being expanded so that we can add two more rows. Gene Zonge, our Presidio Garden coordinator, with the help of our treasurer Darlene Schacht, lined up some dumpsters and an excavator for a day. Kermit Menear, a local hair stylist and former construction guy, ran the excavator for us. After a few equipment hiccups that were beyond anyone's control, he made light work of the scrub and various old brush piles that had filled the back 40 for a while. The area is cleaned up and ready for irrigation and fencing now and it looks like we're off to a good start. Many thanks to Fran and Charlie, our wonderful property owners for allowing the expansion as well as helping fund it.



There's also news that we may soon be working with the Benedictine Sisters of Perpetual Adoration. Gene contacted them recently to see if they might be interested in hosting a community garden on their property near Country Club and 3rd Avenue and it sounds like we'll work toward this as a goal for the fall. This will be another central garden and it has the added benefit of being right on a bike route and close to the University of Arizona. It's a grand space and I look forward to seeing what it will look like once it leaves the drawing board.



George Says . . .

by George Brookbank

Darlene no longer gets a Sunday newspaper and so I found a good read in her gardening catalogs. One, in particular is well worth your "looking into". It was passed on to her by Gene Zonge, our Water Meister. It's called Baker Creek Heirloom Seeds and if you look up their website at IDigMyGarden.com you'll probably order a copy for yourself. Their telephone number, in case you're in a hurry, is 417-924-8917. They sell a wide range of seeds, the catalog is amusing and the pictures are great. Some of the comments from history have relevance today. For example "The spirit of this country is totally adverse to a large military force--Thomas Jefferson" and from China "one who plants a garden, plants happiness" and "the means of defense against foreign danger historically have become the instruments of tyranny at home"--James Madison, and from Dwight Eisenhower "I think that people want peace so much that one of these days government had better get out of their way and let them have it." "Farming looks mighty easy when your plow is a pencil and you're a thousand miles from the corn field" Dwight Eisenhower. And many more!!

Back at the farm! Plants in our gardens are looking good because of the rain and humidity. Unfortunately, plants also mean weeds and some gardens should be proud of themselves in the way they have tackled this problem by sheer manual effort and not chemical sprays. New gardeners have met the dreaded Bermuda grass and discovered its nastiness. Small infestations can (must) be uprooted but strong established colonies merit the use of sprays of Roundup. When properly used this weed killer isn't as bad as the press gives it. Ask your Site Coordinator about using this if you feel you can't dig it out yourself.

If you find pleasure is eating your Thanksgiving Dinner from stuff that you've grown yourself go ahead with full speed to sow seed of Contender bush beans and Serendipity sweet corn. Both claim to be early varieties with 55 days to maturity (and more days thereafter, of course).

Those of you who have strawberries are probably amazed at the way the plants have come through the summer. Plots are crowded and the plants need to be thinned. And this is the time to do it. Dig out with a spade, don't

clean off the soil but put into a new place at twelve inch spacing as quickly as possible. It would be nice to see complete plots of strawberries. Some plants are vigorously putting out runners with little tufts of leaves at their ends. You can peg these down in nearby soils (or in a lot of small containers of soil) to multiply your planting material (to take to your home garden or to give to friends). After the babies have put out roots you need to cut the "umbilical cord" to free the new plants. Here's a way we discovered with our plant trials a little while back. Broccoli, cabbage and cauliflower seeds can lightly sown in a block three feet by three feet (from the width of your plot going three feet sideways). Do it now. As the seedlings grow, thin them out and eat them in sandwiches. Leave six or seven plants to grow to full size and eat them later. The advantage of this system is that, provided you have seeds of your favorite variety, you'll get what you want. If you wait for the nurseries to get plants, they may sell you a kind you don't want.

Please keep records of what you sow, when you sowed, when you harvested, and what you thought about it. Collectively, we've gathered a lot of useful information that even the University people can't tell us. One day in the future one of our younger gardeners will write book and get a Masters.

Don't forget that your Steering Committee will be giving you young onion plants some time in November. Keep an open space for them.

It's going to be a busy two months and if you do everything right you'll be happy. Read the Book if you're not sure what to do--or ask your Site Coordinator. In any case, thank him/her for being so generous with his/her time in looking after your garden's progress.

Grape Plant Needs a Good Home - A white seedless grape called Perlette. It has fruited with small berries. The plant is three years old and has been in a fifteen gallon (approx) plastic tub. It was climbing on a trellis but was cut back and now is vigorously sending out shoots from the woody stalk. Price: \$10.00 or free to a very good home. Call George at 888-4586

From The Garden

Water Repair Guidelines

Gardener Responsibilities:

- Know how to fix T-tape leaks and to replace T-tape.
- Know how to turn off the master water valve in case of emergency.
- Know the site coordinator's phone number.
- Know the water miester's phone number (in case the site coordinator is not available).

Site Coordinator (or assignee) Responsibilities:

- Teach gardener's how to fix T-tape leaks and replace T-tape using threaded couplers.
- Know how to turn off the master water valve in case of emergency.
- Know how to operate and program the water timers (do not program them to come on when the lines are frozen).
- Know how to shut off the timers when it has rained.
- Know how to fix basic header line leaks.
- Know the water miester's phone number.
- Make sure that the homeowner has the site coordinator's and water miester's phone numbers.

Water Miester Responsibilities:

- Fix all CGT irrigation problems not done by the gardeners, site coordinators, or that administrative director who somehow always seems to pass the buck.
- Purchased parts to make those repairs as necessary.
- If possible, examine and inventory the irrigation systems in order to anticipate and prevent future leaks.



Gene juggles more than fresh potatoes as our water meister, so give him a hand and keep the water lines leak free.

New Garden Spots?

Do you know someone who knows someone with land that's sitting idle? Well, we'd like to be able to add a garden in the downtown area and another garden near where our old First Avenue garden was. The ideal site would be clear of trees (and their roots), at least 75'x75', and have access to water and electricity. We've started a good thing by partnering with church organizations or others with commercial water rates and would like to continue this as the household tiered water rates soar with no end in sight. We hope to hear from you soon!



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As always, we extend our warm thanks and appreciation to our friends at AlphaGraphics who not only make the publication of this newsletter possible, but make it beautiful as well.

Director's Cut

Timing by Andy Stevens

Simple technology like timers rarely fail, but they're not the only parts in an irrigation system. All of our irrigation systems have a regulator, a filter, and a solenoid operated valve that actually turns on the water flow. At our recent steering committee meeting we discussed what happens when one of these mostly plastic parts fails. I'll cut to the chase here: the result is a \$400 water bill for the Community Gardens to absorb.

At the next garden meeting for your garden, please familiarize yourself with the irrigation system and note when the irrigation is supposed to be on. After this, if you show up in the middle of the afternoon and there's water running, you'll know that something is amiss and can understand how to fix it.



Boatloads of Basil by Lucille Boilard-Harkin

Hear Ye! Hear Ye! Calling all pesto lovers who would like to make pesto but don't have any basil growing and who don't want to shell out money for four cups from the supermarket. You are invited to share my bounty at Chaverim. Our basil has been so appealing and plentiful that I would like to share with you this recipe (from Ben Franklin's Almanac) and my bounty.

- 4 cups fresh basil leaves
- 5 or 6 cloves garlic, peeled
- 1 pound pasta
- 1/2 cup extra-virgin olive oil
- 2-3 ounces good quality Parmesan or Asiago cheese cut into chunks
- 1/4 cup pine nuts (optional but delicious)

Bring a pot of salted water to a boil while you rinse the basil and peel the garlic. When the water is boiling add the pasta. Place basil, garlic, oil, cheese and nuts in the blender or food processor. Just before draining the pasta, process the pesto until fairly smooth. Then add about 1/2 cup cooking water and process briefly. Drain the pasta and pour the pesto on top. Toss and serve. Serves 4-6

And if you need fresh mint for mint non-tea you've come to the right place...my garden again! (You would be doing me a favor if you helped yourself to lots of mint). In Morocco I saw people drinking hot mint with water and sugar when the temperatures rivaled ours here. After stuffing lots of fresh mint leaves in a glass glass they simply poured boiling water over it and added teaspoon after teaspoon of sugar until they actually drank hot syrup. It was delicious. I just pour the water over the mint in a huge jar and after it cools I take out the mint and put it in the frig. No sweetener works for me.



A Planter's Guide

	Sep1-15	Sep 15-30	Oct 1-15	Oct 15-31	Nov 1-15	Nov 15-30	Dec 1-15	Dec 15-31
Amaranth								
Armenian Cucumber								
Artichoke								
Arugula								
Asian Cabbage								
Asian Leafy Greens								
Asparagus								
Beets								
Blackeyed Peas								
Broccoli								
Broccoli Raab								
Beans (Bush)								
Beans (Fava)								
Beans (Pole)								
Brussels Sprouts								
Cabbage								
Cabbage (Chinese)								
Cauliflower								
Carrots								
Cantelope								
Chard								
Collards								
Corn								
Cucumber								
Dandelion Greens								
Eggplant								
Endive								
Garlic								
Irish Potato								
Kale								
Kolorabi								
Leek								
Lettuce (Leaf)								
Miner's Lettuce								
Lettuce (Romaine)								
Lima Beans								
Mache (Corn Salad)								
Melons								
Musk Melon								
Mustard								
Okra								
Onion (Green)								
Onion (Sets)								
Parsnip								
Peas								
Pepper								
Potato (Irish)								
Pumpkin								
Purslane Greens								
Radish								
Rhubarb								
Rutabega								
Spinach								
Spinach (New Zealand)								
Spinach (Malabar)								
Squash (Summer)								
Squash (Winter)								
Sweet Potato								
Swiss Chard								
Tomato								
Turnip								
Watermelon								

Legend For Planting Guide

- Unwise To Plant
- Sow Seeds
- Plant Seedlings
- Plant Seeds and/or Plants

Bad Wine or Weed Killer?

by George Brookbank

The other day I needed to find room in my "frig" and I took out a gallon jug that had been there since last fall. I knew it as mesquite wine and I thought it was clarifying itself by settling out. It was certainly very "wine-looking".

Flashback!! This time last year, I gathered the ripe mesquite pods--actually choosing the red speckled ones directly from the trees that are supposed to have more sugar than the plain brown ones.

If you're inclined to make your own wine---and it's easy to do if you follow the instructions in a good book. This is the hour to get started. Wash the pods, break them into little pieces and boil them. Strain and set the liquid aside with some wine yeast and some sugar to ferment over a period of a couple of months. When the bubbles stop being produced put your gallon in a cool place and forget about it until Thanksgiving.

Well, my Thanksgiving Mesquite Wine turned itself into Mesquite Vinegar and it tasted terrible so I decanted it from a tasting glass and emptied the gallon down the sink.

While I was doing this I thought of the recent e-mails flurry about weed control that have flooded the cyberspace from Sabino Vista but I was too late. It all went down the sink where' I'm sure, it cleaned the drains.

My absentmindedness ruined a chance to do some basic research about organic weed killers. This product, as yet un-patented, is composed entirely of pure organic material. Namely, organically-grown mesquite pods, sugar, wine yeast, and water. And it was made in a simple home with a low carbon footprint, not a factory.

4

Would it be a good killer of rampant Bermudagrass, do you think?



George enjoys a good laugh from across the fence while working at the Presidio Garden. Below are some of the bean pods that might just be part of his next mesquite wine as weed killer experiment.



Garden Reports

Wilson Garden

Vines are sprawling all over at the Wilson Garden and lovely round melons and squashes of all shapes, colors, and sizes are hiding among them! The weeds have taken advantage of the rainfall and we are battling them patch by patch. Many a happy harvest this time of year! ~ Melissa U.

Presidio Garden

Last week I cleared my plot of sweet potatoes of finished sweet corn because the corn was finished and I wanted the sweet potatoes to get all the light they want. I was able to see how the vines had spread and they were a bit of a mess, telling me that sometimes two crops are not the best way to go (grow). The proof of the pudding is in the eating and we'll see how the harvest turns out. Meanwhile I found some strong runners and put clumps of dirt on top of them in the belief that new roots will be produced from the stems. In a way this is how Africans ensure a crop of this (often) life-saving food. They grow slips in a large bank and they tunnel into it with their bare hands to get a root or two. At the same time they push a runner stem into the moist soil and cover it in the hope that it will grow roots--which fatten and turn into edible tubers.

Last November I took runner stems from Darlene's huge crop and grew them during the winter in my greenhouse and set them among my corn plants as soon as the weather got hot, and after I'd harvested my Faba Beans. When I harvest the sweet potatoes I'll rototill and sow seeds of broccoli and cabbage and turnips and carrots and radishes. I think I'm intensively farming my small acreage.

~ Farmer George (George III)



7

Community Garden

Activities



From top left: Our gang at Chaverim makes a few decisions in the shade, Clare from Presidio had quite a haul of carrots last month, Milo Bourn MacDonald arrived at Chaverim recently, Peter has it made in the shade and enjoyed his snuggly ride to the Presidio meeting.

Community Garden

Calendar

September 2008

- 5 Corbett Garden Meeting 8:00am
- 11 CGT Steering Committee Meeting Darlene Schacht's, 9:00am. All CGT members invited.
- 13 Presidio Garden Meeting 8:00am



- 14 Sabino Vista Garden Meeting Time TBA
- 21 Chaverim Garden Meeting 8:00am
- 27 Wilson Garden Meeting 8:00am

October 2008

- 4 Corbett Garden Meeting 8:00am
- 9 CGT Steering Committee Meeting at Darlene Schacht's, 9:00am. All CGT members invited.
- 11 Presidio Garden Meeting 8:00am
- 12 Sabino Vista Garden Meeting Time TBA



- 18 **Deadline for Newsletter Submissions**
- 19 Chaverim Garden Meeting 8:00am
- 25 Wilson Garden Meeting 8:00am