

WTCGG



Washington Township Community Garden

NEWSLETTER: Garden Wrap Up - Year 2

As I look around the garden it is hard to believe we have been here just two short years. We have made so much progress since those first cold March days of "sod-cutting". This year in May, we saw the completion of our much yearned for triple bin compost maker. And Boy Scout Troop 236 helped Zach Plocic construct our Garden Kiosk. The herb garden was designed and planted. Pot Lady was created in Plot 18 welcoming gardeners as they arrive for their chores. We also began a raised bed perennial garden that will be completed in the spring. Our fence corners were replaced with 4x4 wood posts that make a world of difference in our defense against the wild creatures and Mother Nature. Our Eagle Scout benches via Connor Onweller make a nice addition to our center gathering area. Here we can also display seasonal container plants and have some fun. Did you like our Harvest scarecrows? Hope so! Can't wait for next year! - Diane Muenzen



October/November GARDENING CHORES:

From www.awaytogarden.com

Bring a pad and pen outside with you; this is the time for recording inspiration about what to do differently next year.

BE EXTRA-CONSCIOUS when cleaning up around plants that showed signs of weakness or outright illness. You may want to put your impatiens, roots and all, in the trash, not the compost this year, for instance. Impatiens downy mildew is spreading fast, and can overwinter in the soil. Or maybe you had tomato diseases and wonder what to do to prevent a repeat? Use the usual extra care under roses, peonies, lilacs, fruit trees...reduce the spores now by raking up the infected debris.

WEEDS ARE PESTS, too, right? Get a headstart on 2013 population control with them now as well. Make a new bed (even where turf grows) or smother weedy areas with cardboard or newsprint, and mulch.

THE GARLIC is in, mostly (but there's still time); the spinach (true!) will be the last thing I sow, selecting a variety like 'Tye' that can stand the cold, then tucking it under a garden blanket. I prepare a seedbed for peas and spinach for next spring sowing now, too, to get a headstart on such early crops.

IF NEXT YEAR'S GARDEN plans include a patch of strawberries or asparagus, do the tilling and soil preparation now so the bare-root plants ordered over the winter can be planted extra early come spring. Mulch existing strawberry plants with a couple of inches of (guess what?) straw. Let asparagus foliage go golden and brown on its own; don't cut back till later, or even early next spring. (cont'd pg2)

(cont'd from pg1)

PARSLEY AND CHIVES can be potted up and brought indoors for offseason use. A few garlic cloves in a pot will yield a supply of chive-like (but spicier) garlic greens all winter for garnish. I prefer to harvest my green herbs and store them in these ways for winter use.

LEAVES ARE precious, and make great leaf mold when composted. Maybe start a leaves-only compost pile this year? Running over dry leaves (and other dry non-woody material) with the mower to shred will reduce the area needed for such piles.

IF IT ALL SEEMS TOO HECTIC, remember: Seed catalogs in the easy chair are just ahead, and a time of quiet and reflection—which may be welcome after such a year of weather—is almost here, too.



HELP WANTED: COMPOST MASTER!

Individual would be responsible for turning and maintaining the compost bins. He or she should be someone who is at the garden on a weekly basis, and is physically able to turn the pile. It does take a little effort. Person should be interested enough to read/review materials that would help produce good soil for our members. Compensation: Rent free large plot. Position to begin next year. Apply via email to dianemuenzen@comcast.net.



Here's a Tapenade Recipe Baby!



from Valter Neto

1 cup whole black olives, preferably niçoise or kalamata (pitted)

3 tbsp capers, well rinsed if packed in salt
- optional (2 anchovies, well rinsed if packed in salt, roughly chopped)

Either 3 tbsp of pine nuts or walnuts

1 fat clove of garlic, crushed

Either a small bunch of basil or 2 tsp fresh thyme, chopped. I've heard of a recipe with parsley instead but haven't tried it.

Juice of ½ lemon or zest

8 tbsp extra-virgin olive oil



I blend everything first without the olives. As you add the olives you may want to add more olive oil or less depending on your taste.

HAPPENINGS in the garden...

Harvest Party

A wonderful time was had by all who attended on a blustery October afternoon. There were delicious offerings as well as hot soup and cider. (See the recipe section for member recipe submissions) Hope you can join us next time! Many thanks to Jacquie Labar for party planning this event.



click slate to visit our webpage for video!



Planter Contest

Thank you to the eight very creative garden members who volunteered for our contest! They include: Joanne Mulvihill, Cristina Niciporciukas, Kathy Smith, "Buddy", Kids 4 Kindness, Fred and Donna Kugelman, Marj Spangler, and Katherine Bussman. The planters were judged by Susan Coscia and Mary McArdle from the Rec Committee, who said it was a very difficult assignment. First place winner was Cristina Niciporciukas and second place went to Buddy. All entrants received a gift from the WTCG!

RECIPE

Artisan Bread

from *Kathy Bussman*

This recipe makes one round loaf or 2 baguettes.

Materials: Large plastic container/bowl, Pizza Peel, Bench Scraper or Rubber Spatula, Serrated Knife, Lint-Free Tea Towel, Razor Blade, Baking Stone, Broiler Tray.

Ingredients:

3 cups bread flour

1 1/4 teaspoons salt

1/4 teaspoon yeast

1 1/3 cup water (55 to 60 degrees, filtered (Brita, etc.))

Corn Meal for dusting

Day Before Baking:

1. Mix all ingredients (except cornmeal) together in the plastic container or bowl with a wooden spoon. You should have dough that is wet and sticky to the touch. If not, add another tablespoon or two of water.
2. Put the lid loosely on the container. Do not press it down because you want the gas from fermentation to release.
3. Let the dough sit at room temperature (about 72 degrees) out of direct sunlight for 18 hours. The dough should more than double in size and be dotted with bubbles.

On Baking Day:

1. Prepare the pizza peel by sprinkling it liberally with cornmeal.
2. Dust a work surface with flour. Use a bowl scraper or rubber spatula to scrape the dough onto the board in one piece. (When you begin to pull the dough away from the bowl, it will cling in long, thin strands and it will be quite loose and sticky.)
3. Sprinkle the surface of the dough with a little bit of flour. Do not knead the dough. Just shape it into a ball by dusting your hands with flour, holding the mass of dough in your hands and gently stretching the surface of the dough around to the bottom on all four sides, rotating the ball a quarter turn as you go. This is called "cloaking" the dough. Most of the dusting flour will fall off. It is not intended to be incorporated into the dough. The bottom of the loaf may appear to be a collection of bunched ends, but it will flatten out when resting. The entire process should take only 30 to 60 seconds.
4. For a Round Loaf: Place the ball on the cornmeal-covered pizza peel. Cover with a lint-free tea towel, and let rest for 1 hour at room temperature (72 degrees).
5. For Baguettes: Cut the ball in half with a bench scraper or a large serrated knife. Form each half into a ball. Stretch and elongate the dough into a cylinder with a 2 inch diameter by pressing the ball and pulling both ends and rolling back and forth on a flour dusted surface. Place the loaves on the pizza peel (leave room between the loaves for rising), cover with a lint-free tea towel, and let rest for 1 hour at room temperature (72 degrees).
6. 20 minutes before the resting period is up, place the baking stone on the middle rack of the oven. Place an empty broiler tray on the lower shelf. Preheat the oven to 450 degrees.
7. After the dough has rested, wet the razor blade with water and slash a 1/4 inch deep X across the top of the round loaf. If making Baguettes, slash a 1/4 inch deep line quickly from one end to the other. (You could make 3 longitudinal cuts that move diagonally across the loaf instead of one long cut.)
8. With a quick forward jerking motion of the wrist, slide the loaf (or loaves) off the pizza peel and on to the baking stone. Quickly pour 1 1/2 cups of water into the broiler tray and close the oven door to trap the steam.
9. Bake the round loaf about 30 minutes, or until the crust is nicely browned and firm to the touch. Bake the baguettes about 20 to 25 minutes or until browned and firm to the touch.
10. Cool on a wire rack. You will hear the crust crackle and sing. Allow to cool completely for best flavor, texture, and slicing.

Two great books on making bread:

[My Bread](#) by Jim Lahey, and [Artisan Bread in Five Minutes a Day](#) by Jeff Hertzberg & Zoe Francois

October gallery



Frosty garden photos by Cristina Niciporiukas

Help Support Our COMMUNITY GARDEN

Please share this page with people in the community that you feel would like to help support our wonderful town garden so it will be here for generations to come. Details and donation forms may be found on our website: www.wtcommunitygarden.jimdo.com

Business & Personal Sponsorships

With your help we will be able to have the basics every garden needs.

For your sponsorship we will plant bulbs, place pavers & stepping stones or plant a fruit tree in your name.



<p>Fruit Tree</p> <p>Large logo featured on website. A Fruit Tree planted in WTCG with dedication plaque.</p> <p>\$500 +</p>	<p>Sponsored by Luigi's Pizza Joe & Maria</p> <p>Stepping Stone</p> <p>Medium logo featured on website. Engraved Bluestone Stepping Stone placed in WTCG.</p> <p>\$250 - \$499</p>	<p>Joe & Maria Santos</p> <p>Brick Paver</p> <p>Small logo featured on website. Engraved Paver placed in WTCG.</p> <p>\$100 - \$249</p>	 <p>1 Doz. Bulbs</p> <p>Name featured on website. One dozen bulbs planted in WTCG.</p> <p>\$50</p>
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