



Garden Seeds:

Life began in a garden; (Genesis 1:11)

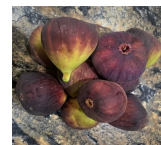
What is a chicken's favorite kind of vegetable? -----> An *egg-plant!*

What's the coolest vegetable? -----> A *rad-ish!* :)

This month (August) we welcome back the kiddo's at Noah's Ark, always a joyous addition to our daily routine at the Garden. The kids have their own devoted raised beds that with assistance from staff they are able to manage; as well we have monthly teaching classes and occasionally spur of the moment teaching opportunities will prevail. We thank the staff for their assistance and encouragement of this opportunity for the kids.

We continue to wring out small yields from our crops, yet it has been a tough month for us. Most of you know the weather this year has been somewhat off from past years. Late cold spell. Sudden hot spot. LATE monsoon. The tomatoes took a beating, what with a late start and sudden hot spot. Our Armenian cucumbers are also taking a toll together with our other crops. The monsoon rains are two weeks behind as of this writing. We are also fighting the usual bug infestations. Hats off to Erica and Raymond for their help with the harvest and keeping the garden going while Rich sends us sentimental messages of apology while sipping his coffee in the cool pines up north. We do miss Terry (injured reserve) – get better quick. While the Tomatoes have done well for us we've also been excited about our **FIG**

harvest, and are looking forward to a late resurgence from our **Armenian's** (new crop) and the



Watermelons.



The Harvest continues...

While we continue to balance the summer



hot crop production and rotation, preparations are now underway for our Fall garden. This will of course include the planning and ordering of seeds, but most importantly will be the soil preparation. We pride ourselves on using our own compost produced on site.



That soil has been "cooking" now several months. We then sift the rich soil to use in our garden beds.

Recently we installed a platform to recognize our past and future "EAGLE" Scout project candidates and their projects.



Cucumber Beetle:

An early disappointment this 'hot' season, was the Armenian cucumber crash. After some research, Erica discovered our "Beetle" issue. The Cucumber Beetle (pictured) is a common problem if you are growing cucumbers and / or squash. They are often a winter holdout into spring. Unfortunately for us, we are into summer already.

Cucumber beetles feed on the soft leaves and stems of many vegetables. The biggest threat cucumber beetles possess in the vegetable garden is they can spread [mosaic viruses](#). This disease will cause wilting and yellowing leaves, and ultimately death to the plant.

Detect their presence early. There is a number of ways to control. Neem oil on the plants, or the use of diatomaceous earth when the plants are young. One can also put straw or mulch down to stem the mobility of these pests. They are also attracted to yellow sticky boards.

Your clean *grass clippings*, and *fall leaves* wanted... thank you.



FIGS!!!

Well, you can dehydrate them...

or – FIG BARS → & CREAM CHEESE

Yield → 30 servings (serving size: 1 bar)

By Julie Grimes Bottcher

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RECIPE BY [Cooking Light](#)

With the honeyed flavor of dried figs, a sweet cream cheese layer, and a buttery, crumbly crust, these bars garnered our Test Kitchens' highest rating. Store leftovers in an airtight container in the refrigerator for up to five days.

Ingredients

- 1 1/3 cups all-purpose flour (about 6 ounces)
- 3/4 cup packed brown sugar
- 1/2 teaspoon salt
- 6 tablespoons chilled butter, cut into small pieces
- Cooking spray
- 2 cups dried figs, stems removed
- 1 cup water
- 1/2 cup granulated sugar, divided
- 3 tablespoons fresh lemon juice
- 3/4 cup (6 ounces) 1/3-less-fat cream cheese, softened
- 1 teaspoon vanilla extract
- 1 large egg
- 2 teaspoons powdered sugar



How to Make It

Step 1

Preheat oven to 350°.

Step 2

Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, brown sugar, and salt, stirring well with a whisk. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Press mixture firmly into a 13 x 9-inch baking dish coated with cooking spray.

Step 3

Combine figs, water, and 1/4 cup granulated sugar in a medium saucepan; bring to a boil over medium-high heat. Cook 5 minutes or until figs are tender and sugar dissolves. Cool slightly. Place fig mixture and juice in a blender; process until smooth. Gently spread fig mixture over prepared crust.

Step 4

Place remaining 1/4 cup granulated sugar, cheese, vanilla, and egg in a medium bowl; beat with a mixer at medium speed until smooth. Pour over fig mixture; spread to edges. Bake at 350° for 30 minutes or until set and lightly browned. Cool in pan on a wire rack; sprinkle with powdered sugar.