



Garden Seeds: *Life began in a garden (Genesis 1:11)*

*What are **"YOU"** thankful for this year? As I look back on the past year I can't help but think of the many Blessings that have continued to come my way. Not in any particular order but good health, a loving and beautiful wife, wonderful children, a good job, great friends, financial freedom, freedom – to pray, kneel, worship, vote, opportunities to travel, opportunities to help others, shelter, a garden to share and more; I **"TRULY"**... am **BLESSED!!***

The GARDEN TOO... is Blessed: ...and THANKFUL:

We are Blessed and thankful for BOUNTIFUL harvests; the opportunity to help feed those in need; to share our knowledge with you; to teach and encourage our youth the art of self reliance and sustainability; the joy of gardening...



Also available on Vimeo: <https://vimeo.com/366330193>

The theme for our October garden class was Pumpkins and as always thanks to Mr Jim and Mrs Ellie for leading. Thanks also to Mrs Sara for making the experience available for viewing on Vimeo.



"Why was the Thanksgiving soup so expensive?"*"It had **24 carrots."***

"Yeah – it's true. My family and friends told me to stop telling Thanksgiving jokes, but I said I couldn't quit **cold turkey :)"**

"What role do green beans play in Thanksgiving dinner?" *"The casse-role."*

On November 3rd, don't forget to leave your clocks just the same. Arizona does not have to worry about saving daylight; we do just fine with what we have :)



Save Your Food Scraps! ---Learn how to create new plants! –

Thanks to Carol Diemer for sharing...

(Reprinting as a refresher; especially if you missed the first one).

Basil, Cilantro, Lemon Balm, Rosemary: 2-4 inch cutting from top of stem. Strip leaves 3/4 from the bottom. Place stems in 1 inch of water. Place in sunny windowsill. Change water every other day. **Note:** Gently mist leaves every other day. Roots will appear in a few days -transplant when 2 inches long. After roots, expect new shoots in a few week.

Beet Greens, Carrot Greens, Radish Greens, and Turnip Greens: save the tops. Place tops in small bowl, cut side down, with 1 inch of water. Place in sunny windowsill. Change water every other day. Transplant in soil when tops sprout shoots.

Bok Choy, Cabbage, Celery, Fennel, and Lettuce: Save bottom parts (hearts) - 1 inch from bottom. Place in 1 inch of water. Place in sunny windowsill. Change water every other day. In a few days sprouts should appear. **Note:** Gently mist leaves every other day. After 5-7 days, move plant to the garden and cover the old base with soil. Only the new leaves/stems should be exposed.

Garlic: Separate the cloves. August perfect time to plant. Place root side downward in dry soil and allow to cure for two weeks before watering to prevent rot. 90 – 100 days till harvest. Harvest time sign – green tops begin to turn brown.

Garlic Greens: Do not separate the cloves. Add ½-1 inch of water in a bowl. Add garlic bulb. Do not submerge. The bottom of the bulb should be the only part sitting in water to prevent rot. Change water every other day. After a few days, roots should appear. Plant whole bulb. Enjoy the flavor of garlic by clipping the tops.

Ginger: left over buds. Break apart each knob and allow to dry overnight to heal the cuts. Face buds (bumps) upward. Plant 2 inches down. Water deeply. Keep slightly moist first month. New roots should grow in about 7 days. Do not allow plants to dry out while actively growing. Needs filtered sunlight. Plant after last frost date. Harvest after second year or as needed.

Green Onion & Leeks: Start planting in Mid-August. Option 1: Plant ¼ to 1/5 inch bulbs from leftovers. Keep moist. Clip tops when needed. Option 2: Place bottoms in water. When roots 1 to 2 inches long, transplant in soil.

Bulbs – Onions: Use the bottom half inch of onion still attached to the roots. Let the top dry for some time. Cover with garden or potting soil. Water and keep moist.

Lemongrass: Option 1: Plant whole bulb in soil & loves nitrogen. Think like Bermuda grass. Option 2: Cut of tops of the stalks. Place in tall glass of water. Change water every other day. Stems will develop strong roots in about 2-3 weeks. Transplants when roots 1-2 inches.

Mushrooms: bottom stems – don't throw away. Break off stub/stem from mushroom cap. Plant in warm, humid environment. Cover everything but the very top. Very little direct sunlight. New buttons will appear.

Pineapple: 2-3 inches from top. Cut top of the pineapple and suspend with toothpicks slightly touching the water in a glass. Roots should appear in about a week. Once roots form, transplant into the soil. It likes direct morning sun, and afternoon shade. A moveable planter works great. Only water when completely dry.

Potatoes: save cutting of potatoes with 2 eyes. Allow to cure. Plant in soil. Evenly dampen the soil but not wet. Allow some drying prior to watering again. Ready to dig up after above ground growth start to die. Ideal planting late September or March.

Sweet Potatoes: old whole sweet potato. Place toothpicks into potato. Place over a glass of water slightly submerged in the water. Place in a sunny windowsill. Potato will develop sprouts or slips. Carefully twist off the potato and place in shallow water. Once slips are 1 inch long, transplant. Plant slips directly in the ground. Low levels of nitrogen. Harvest after 100-120 days after planting. Ideal planting time is May. It loves hot weather.

Kale Salad with Butternut Squash, Pomegranate, and Pumpkin Seeds

Susan Spungen Epicurious November 2015

Yield

8–10 servings

Active Time

50 minutes

Total Time

1 hour

Ingredients

- 1 large butternut squash (about 3 pounds), peeled cut into 3/4" cubes
- 1/2 cup, plus 4 teaspoons extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 1 whole head garlic
- 1/2 cup raw pumpkin seeds (pepitas)
- 1/4 cup fresh lemon juice (from 1 large lemon)
- 2 teaspoons pure maple syrup
- 2 tablespoons Dijon mustard
- 1 tablespoon finely chopped shallot
- 1 1/2 pounds Tuscan kale (about 2 large bunches), stemmed, leaves thinly sliced
- 1 cup finely grated Parmesan cheese (1 1/2 ounces)
- 1 cup pomegranate seeds (from 1 large pomegranate)

Preparation

1. Heat oven to 425°F. On a rimmed baking sheet, toss together squash, 2 tsp. olive oil, 1/2 tsp. salt, and 1/4 tsp. pepper. Place whole head of garlic on a sheet of aluminum foil, drizzle with 1 tsp. oil, wrap securely in foil and place on baking sheet with squash. Roast, stirring squash occasionally after the first 15 minutes, until squash is golden and tender and garlic is tender, 35–40 minutes. Remove garlic and squash from oven and set aside to cool.
2. Meanwhile, heat 1 tsp. oil in a small skillet over medium-high heat. Add pepitas and cook, stirring occasionally, until about half are golden brown, 2–3 minutes. Transfer to a paper towel-lined plate and season with 1/4 tsp. salt. Set aside.
3. Cut off the top of the garlic head and squeeze all of the softened garlic into a medium bowl. Whisk in the lemon juice, maple syrup, mustard, shallot, 1 tsp. salt and 1/8 tsp. pepper, then whisk in oil in a slow, steady stream.
4. In a large mixing bowl, combine kale with about 3/4 of the dressing, and use your hands to massage the dressing into the kale. Add more dressing as needed (you may not need all of it). Reserve any leftover dressing for another use.
5. Add roasted squash, Parmesan, and pomegranate seeds to bowl; toss together to combine, and season with salt and pepper to taste. Transfer to a serving bowl, and sprinkle with pumpkin seeds.

2. Do ahead

1. Dressing can be prepared 3 days ahead; cover and chill. Squash and garlic can be roasted, and kale can be sliced 1 day ahead; place separately in airtight containers and chill. Salad can be tossed together 30 minutes ahead; keep at room temperature.