



# Community Garden

at Community of Christ

990 Meridian Ave., San Jose

Founded 2017

## September 2022—Newsletter #27



“To plant a garden is to believe in tomorrow.” - Audrey Hepburn

### A Message from the Executive Director

In the month of August, we were able to check off another big infrastructure project in the garden. You will notice that we now have beautiful wood seating in the campfire circle. The seating has a story.

As you know Community of Christ San Jose sponsors the garden and has been developing this space for about six years. CoC San Jose is part of a larger church organization which owns a campground in Cromberg, CA. Cromberg is thirty miles south of Quincy and ten miles north of Graeagle along the beautiful Feather River canyon. Each year for the past forty years about sixty people would travel to Cromberg, set up our tents and camp for a week. We called it Family Camp. We had many wonderful traditions during that first week in August. One of those traditions was an evening campfire where we would sing silly songs and not so silly songs. There would be funny skits and touching stories and there would be a warm human spirit among us.

The time has come to sell that campground. A group of us travelled up to Cromberg to say goodbye and to pick up the seating from the campfire circle and it now has a home in the garden. We will call this space, Cromberg Fire Circle at Grateful Gardens.

When we started the garden, we not only had visions of installing boxes to grow vegetables and flowers, keeping bees, chickens and creating a beautiful space for the community to enjoy but we also envisioned creating a space where people could explore soulful and spiritual practices and to ask the questions; how do I create peace and justice for myself, my family, my community, the planet?

Thus, the labyrinth and the fire circle. We will begin to develop activities using these tools in something we call Evensong. Our goal will be to bring the community together from all spiritual disciplines to share in silly songs and not so silly songs, to laugh and to have touching moments. If this sounds like something you would like to help develop, let us know your thoughts and visions.

Karen Marshall  
Executive Director



### TABLE OF CONTENTS

#### PAGE 1

- ◉ Message from the Executive Director
- ◉ Upcoming Events

#### PAGE 2

- ◉ September Tips and Facts
- ◉ Vegetable Planting Chart

#### PAGE 3

- ◉ Harvesting Tips
- ◉ **Help conserve water**

#### PAGE 4

- ◉ Milpitas Food Pantry donations
- ◉ **Volunteer opportunities and GG Map**

#### PAGE 5 & 6

- ◉ **Grateful Gardens Map Legend**
- ◉ Pictures

### Upcoming Events!

**SEPT 17<sup>th</sup> – Workday from 9AM – 12PM.** We will have tasks ready for people who want to come help.

**OCT 16<sup>th</sup> –** We are having a **Harvest Festival** utilizing the pumpkins that are growing in the garden right now. The festival will be from **12:30 to 4:30PM.** There will be a pumpkin raffle, music, Hotdogs, Chips and drinks.

**Do you have garden questions, newsletter ideas OR have some free time? Check with Collette or Karen about projects that could use your help. please send an email to [gratefulgardenssj@gmail.com](mailto:gratefulgardenssj@gmail.com)**

Thanks to [WWW.kelloggarden.com](http://WWW.kelloggarden.com) for much of the information in this month's newsletter.

## September Tips and Facts

### Onions

Onions should be harvested in late summer when stalks turn yellowish or brown, dry out a bit, and topple over. Harvest them in early morning when temperatures are mild. Loosen the soil around the onion stalks (pitchfork maybe), then gently pull them up by the stalks.

**Storage tips:** after harvest allow the onions to lay on dry land for a few days out of direct sunlight, then bring them in and lay them out on a dry, flat surface that has good airflow and is cooler.

Onions should be left untouched for about 3 weeks until the stalks are completely dried out.

Store cured onions in a crate, netted bag or wire basket in a cool environment with low moisture. Will keep about 3 months.

### Zucchini & Squash

Harvest Zucchini and Squash twice weekly, using a small knife to cut them from the stem. Leave 1" of the stem attached.

The more you pick the more your plant will produce.

Remove the overripe veggies as soon as possible to reduce demands on the plants for moisture and nutrients.

Store summer squash on a counter for about a week. Do not keep in the refrigerator as they will get soggy over time and their flavor won't be as good.

### Cucumbers

Harvest cucumbers when they are at least 6-8 inches long.

Pick cucumbers early in the morning when vines are cool and damp with dew.

Use a sharp knife or clippers to separate them from the vine.

**NOTE:** Twisting the stems can cause tearing of the vines and damage to the plant.

Keep cucumbers cool and fresh in the refrigerator.

### Herbs

The optimal time to harvest herbs is in the morning, right after the dew has dried from the leaves, but before full sun hits the plant.

Pruning herbs should be done regularly, and you want to snip the tips of the plant right above a set of leaves. Never trim more than 1/3 of the plant at any one time.

**Pruning encourages regrowth.**

## A GUIDE FOR WHAT AND WHEN TO START

VEGETABLES	WHEN TO PLANT	NOTES
Artichoke	Oct – Dec	Large plant—needs space. Often gets aphids. From rootstock.
Asparagus	Jan – March	Perennial; don't harvest 'til 3 <sup>rd</sup> spring. Lots of space. From crowns.
Carrots	Feb – Aug	Year round. From seeds.
Fava Beans	Jan – Mar, Sep – Nov	Best in winter/ spring. Nitrogen producer, good cover crop.
Garlic	Oct – Feb	Winter. From certified bulb cloves
Leeks	Feb – Oct	Year round but best in winter and spring. From seeds or seedlings.
Peas (green/sugar)	Sept – Nov; Feb – March	Best in winter or early spring. From seeds or seedlings.

### YEAR-ROUND VEGETABLES

Beets	Year round	Year round, but best in winter. From seeds or seedlings.
Chard	Year round	Year round in cooler microclimates. From seeds or seedlings.
Collards	Year round	Year round, but best in winter. From seeds or seedlings.
Kale	Year round	Year round, but best in winter. From seeds or seedlings.
Lettuce	Year round	Year round in cooler microclimates. From seeds or seedlings.
Mustard	Year round	Year round in cooler microclimates, but best in winter. From seeds or seedlings.

HERBS	WHEN TO PLANT	NOTES
Cilantro	Year round	Year round in cooler microclimates, but best in winter or spring. From seeds in successive plantings & harvest whole plants. Sun or partial shade. Bolts quickly in warm microclimates.
Mint	Year round	Perennial; invasive, best grown in containers. Likes some shade, especially in warm months. From seedlings.
Oregano	Year round	Perennial; plant will spread. Full sun. From seedling.
Sage	Year round	Perennial; not fussy. Full sun. From seedlings.
Tarragon (French)	Year round	Perennial; dormant in winter. From seedling. Full sun.
Thyme	Year round	Perennial; plant will spread. Full sun. From seedling.



## HARVESTING TIPS

Pick early & often: Check plants every couple of days and remove fruits and pods before they get too large or overripe. This will stimulate the plant to produce more fruit.

Root Veggies			HARVEST SEASON			
PLANT	DAYS TO MATURITY	SIGNS YOUR PLANT IS READY TO BE HARVESTED	SPRING	SUMMER	FALL	WINTER
Beets	45 - 70	Root diameter is 1 - 3 inches		X	X	X
Carrots	70 - 80	Root diameter is 1/2 inch - 3/4 inches		X	X	X
Garlic	100 - 120	Green leaves are turning brown		X		
Onions	100 - 125	Tops begins to turn yellow		X	X	
Potatoes	65 - 75	All foliage has died		X	X	X
Radishes	65 - 80	Root diameter is ~1 inch		X		X
Leafy Greens			HARVEST SEASON			
PLANT	DAYS TO MATURITY	SIGNS YOUR PLANT IS READY TO BE HARVESTED	SPRING	SUMMER	FALL	WINTER
Cabbage	80 - 100	When you squeeze the head it's firm			X	X
Chard	45 - 60	When the leaves are big & tender	X	X	X	X
Collard Greens	85 - 95	Leaves are 8 inches long & dark green			X	X
Kale	50 - 70	Leaves are the size of your hand		X	X	X
Lettuce	65 - 75	All foliage has died	X	X	X	X
Spinach	40 - 45	Leaves are about 6 inches long	X	X		
Popular Veggies			HARVEST SEASON			
PLANT	DAYS TO MATURITY	SIGNS YOUR PLANT IS READY TO BE HARVESTED	SPRING	SUMMER	FALL	WINTER
Bell Peppers	65 - 80	Are 4 - 5 inches long and desired color		X		
Broccoli	60 - 80	Head is deep green and firm	X	X	X	
Celery	85 - 120	Stalks are 6 inches about ground			X	X
Corn	80 - 100	Corn silk is dark brown		X	X	X
Cucumbers	50 - 70	Are 7 - 9 inches long and dark green		X	X	
Squash & Zuc.	40 - 50	6 - 8 inches long & 2 inches in diameter		X	X	
Tomatoes	70 - 90	Are firm and the desired color		X	X	



## HELP CONSERVE WATER

San Jose is asking its residents to limit their water usage to **TWO DAYS PER WEEK**. Our address has been designated for allowing water usage on **Tuesdays and Fridays**. Please try to keep to this schedule.

### Consider the following "water savers"

1. Mulch, to prevent evaporation. Straw is a great mulch for fruit-bearing and pod-bearing crops.
2. Add lots of compost to your soil
3. Use a watering can, if possible, and water the base of the plant.

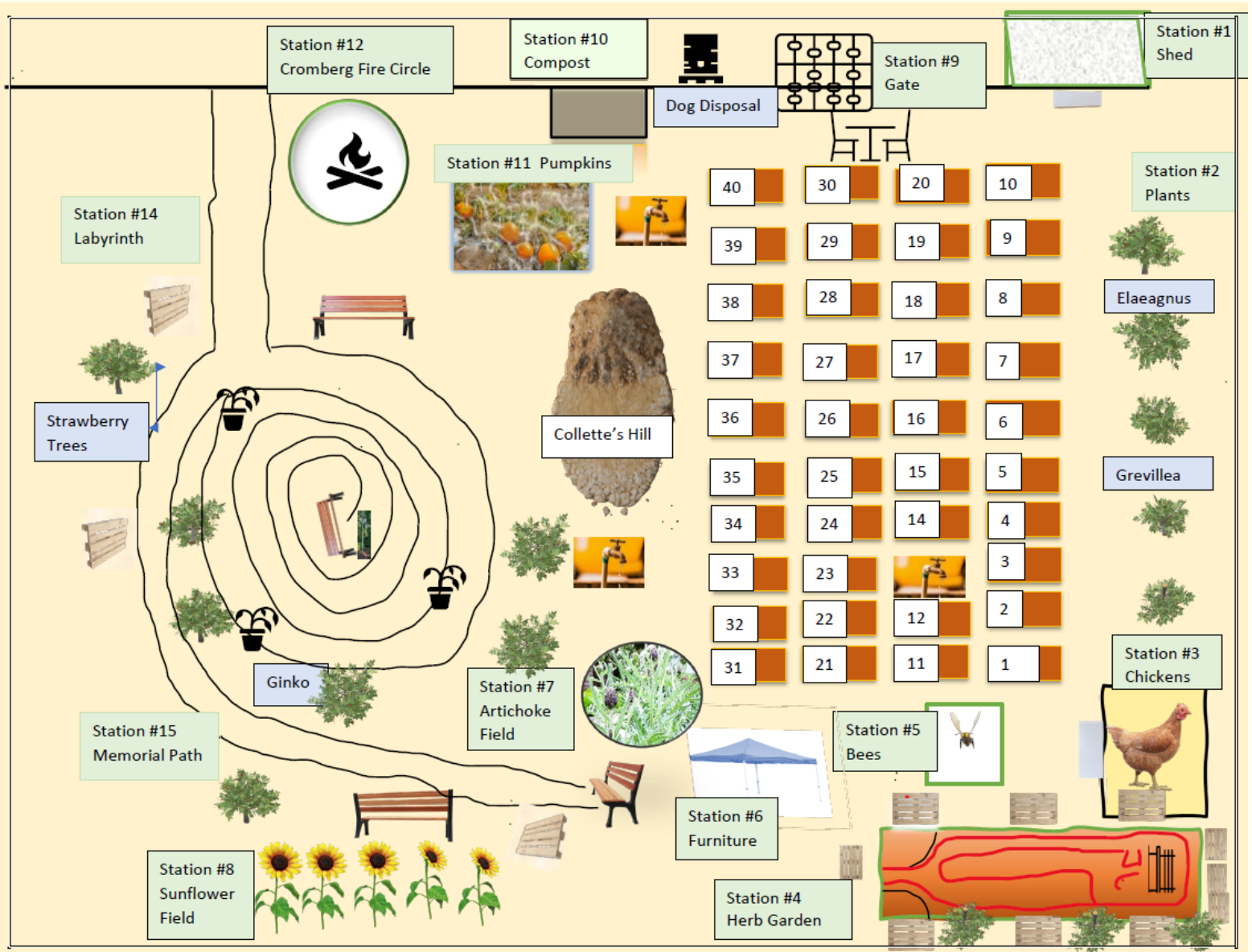


**EXTRA VEGGIES?** If you have extra veggies, consider donating to a food pantry!  
Marcia works at Milpitas Food Pantry and can pick up extra produce Monday and Wednesday evenings. If you are interested she can be reached at the following number 408.892.8924.

## VOLUNTEER OPPORTUNITIES

The garden has many volunteer opportunities. **Following is a map and legend of the stations within the garden.**

The volunteer would adopt the station and maintain the area.  
We'll be sharing more detailed information about this on the website.



## Grateful Gardens Map Legend

**Station 1:** Shed and surrounding area – **Time:** 1-2 hours per week

**Station 2:** Elaeagnus, Grevillea bushes – **Time:** 1-2 hours per week

**Station 3:** Chickens – **Time:** 5-6 hours per week

**Station 4:** Herb Garden – **Time:** 2-3 hours per week

**Station 5:** Bees – Bees need specialized care by knowledgeable staff

**Station 6:** Furniture, Pop up – **Time:** varies based on project

**Station 7:** Artichoke Field – **Time:** 2-3 hours per week

**Station 8:** Sunflower field – **Time:** 2-3 hours per week

**Station 9:** Gate – **Time:** 2-3 hours per week

**Station 10:** Compost – **Time:** 4-6 hours per week

**Station 11:** Pumpkin field – **Time:** 2-3 hours per week

**Station 12:** Cromberg Fire Circle – **Time:** 2-3 hours per week

**Station 14:** Labyrinth – **Time:** 3-5 hours per week

**Station 15:** Memorial Path – **Time:** 1-2 hours per week



