



Las Flores Community Garden

Newsletter

May 2022 - Volume 2, Issue 3

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News from the Garden

From the President's Desk:

Hi Gardeners,

We are excitedly full-on into our spring plantings, and the gardens are looking terrific. But. Our beautiful state is in trouble. We have all heard of water restrictions for home lawns. The garden does not fall under those restrictions because our water is not potable, and we provide a great service to residents and local food banks. Our Board of Directors feel we should, however, be proactive and conserve as much as possible here at the garden. The following guidelines take effect June 1, which will give everyone ample time to check or repair their irrigation systems.

Board of Directors:

- Susan Sundell**
- President
- Diana Lovejoy**
- Vice President
- Jan Fang**
- Secretary
- Debbie Newell**
- Treasurer

Plot Mgmt. Team

- Betty Cruse**
- Leasing
- Taty Valladares**
- Task List
- Jim Hervieux**
- Walk Through

This Issue's Contributors:

Betty Cruse
Amy Grant - GKH
Susan Sundell

Thank You!

Susan Sundell - Editor
Roberta Rials - Publisher

Irrigation Systems

- No timers can be set to go off between 12:00 - 3:00 pm
- Please reset timers as follows:
 - Once per day for the three days allowed.
 - A limit of 10 minutes for systems with bubblers and 20 minutes for systems with soaker hoses is recommended.
- Pressure regulators are mandatory for all irrigation systems. Please make sure yours has one.



For the health of your plants, we suggest you run your systems during the morning hours. If you have any questions or concerns regarding your irrigation system, please contact Susan (president@lasfloresgarden.com) to have your system inspected.

Every drop counts! Please help conserve



We are looking for one or two members to oversee the Community Herb Garden while Wen and Jenny are on extended travel. Please let Susan know, and she will get you together for transition. Thanks!

Trash Cans

Please Please Please **separate trash**. Trash Cans marked "Green Only" cannot contain plastic cups, wire, paper, and regular trash. Our green waste comes back to us (from Athens Services) in the form of great compost, so please be mindful and take an extra moment to separate. We were given 3 large Green bins, 2 gray, and our trash day is Tuesday.

Trellises

There seems to be much confusion about trellises. **Here is our standing rule:** 6' for trellises and there is a limit of two 10' wide, single standing or teepee per plot and are not to be cornered. Trellises cannot be connected by overhead crossbars and vines cannot be grown overhead. They should be aesthetically pleasing at all times and should not shade your neighbors' garden.

Water Waste

Here's some helpful information to reduce water waste.

- Water plants in the cool of the day - early morning or late afternoon only. No watering mid-afternoon.
- Mulch, mulch, mulch - we have a lot of straw that is wonderful inside plots.
- Water the roots and soil, not the leaves.
- Water deeply and less often - plants need one inch of water per week.
- Cultivate the soil before watering - loosen around plants at least 1 time a week. Provides aeration and retains water. Space plants so that mature leaves shade the soil surface.
- Check soil for needed moisture - poke finger 2 inches into soil. Does it really "need" to be watered?
- Wilting leaves don't always signal a call for water - some plants (pumpkins) just wilt in the heat of the day. Wilting leaves can also mean over-watering. Check your soil.
- Utilize efficient watering tools - if you use a hand held sprinkler, please keep the sprinkler off until you reach your plot.
- Harvest frequently.
- Wash vegetables in a bucket, then use the water onto your garden.
- Check drip systems at least once a month.



No watering will be permitted between the hours of 12:00 noon - 3:00 pm.

This has been a policy for many years.

Watering should be restricted to three days per week and only once per day for each of the three days allowed.

Upcoming Events

May 7 - Saturday - 8:00 A.M. to 11:00 A.M. Workday

May 14 - Saturday - 9:00 A.M. to 11:00 A.M.- Butterfly Habitat Workday

May 21 - Saturday - 9:30 A.M. - Growing Roses and Cut Flowers Workshop

Presented by Rosarian & Master Gardener Barbara Morse

June 4 - Saturday - 9:30 A.M. - Membership Meeting

8:00 A.M. to 11:00 A.M. - Workday

June 18 - Saturday - 9:30 A.M. - Soil Building Workshop

Presented by Michael Whitman

Welcome New Members

We are completely leased out now. Thank You Betty for a tremendous job!

Please meet and greet the new members of our Las Flores Community Gardens. They will be grateful for your help settling in and will look forward sharing your planting knowledge and experience with them. Happy gardening everyone!

Enma L. - 54

Laurie M. - 83

Li Z. - 84

Rich B. - 109

Bonnie D. - 129

Rich B. - 109

Char N. - 148

Front Gate

The front gate is being left open way too often. If you put a cone/rock to hold the gate open while you tote items into your plot, you are the one responsible for removing the cone or rock as you leave. It doesn't matter how many cars are in the lot, lock it. We have guests that wander in because they see an open gate, and then get locked in, and it is a security issue.

In the Garden

Courtesy of: Amy Grant - Gardening Know How

Can You Grow Vegetables In Coffee Grounds

For a diehard coffee drinker like me, a cup of Joe is a necessity in the morning. As I am a gardener, I've heard tales about using coffee grounds in your vegetable garden. Is this a myth, or can you grow vegetables in coffee grounds? Read on to find out if coffee grounds are good for vegetables, and if so, all about growing veggies in coffee grounds.

It's true fellow coffeeholics! You can use coffee grounds for vegetables. Our morning elixir is not only a morning perk but can be beneficial to our gardens too. So how are coffee grounds good for vegetables?

I'm sure many of us consider coffee to be acidic but that is actually a fallacy. The grounds are not all that acidic; in fact, they are close to pH neutral- between 6.5 and 6.8. How can this be, you ask? The acidity in coffee is restricted to the brew itself. Once water passes through the grounds when percolating, it essentially flushes most of the acid out.

Coffee grounds also contain 2 percent nitrogen by volume but that doesn't mean they can replace a nitrogen rich fertilizer. So how do you use coffee grounds for vegetables?

Too much of anything can careen onto negative ground. This is true of using coffee grounds in your vegetable garden. To use the grounds in your garden, incorporate about 1 inch (2.5 cm.) (up to 35 percent grounds to soil ratio) directly into the soil or spread the grounds directly onto the soil and cover with leaves, compost, or bark mulch. Till the coffee grounds into the soil to a depth of between 6 and 8 inches (15-20 cm.).

What will this do for the veggie garden? It will improve the availability of copper, magnesium, potassium, and phosphorus. Also, each cubic yard (765 l.) of grounds affords 10 pounds (4.5 kg.) of slowly released nitrogen to be available to the plants over a long time period. Additionally, the nearly infinitesimal acidity may benefit alkaline soils, as well as acid loving plants like camellias and azaleas. All in all, coffee grounds are good for vegetables and other plants, as they encourage the growth of microorganisms in the soil and improve tilth.

Read more at Gardening Know How: [Can You Grow Vegetables In Coffee Grounds: Using Coffee Grounds In Your Vegetable Garden](https://www.gardeningknowhow.com/edible/vegetables/vgen/vegetables-in-coffee-grounds.htm) <https://www.gardeningknowhow.com/edible/vegetables/vgen/vegetables-in-coffee-grounds.htm>

Recipe Corner

By: Betty Cruse

ZUCCHINI FETA BRUSCHETTA

Ingredients:

- 1 large tomato, seeded and chopped • 1 medium zucchini, finely chopped
- 4 green onions, thinly sliced
- 2 tablespoons minced fresh basil
- 4 to 6 garlic cloves, minced • 2 tablespoons lemon juice • 2 tablespoons olive oil
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup crumbled feta cheese

Directions

In a large bowl, combine the tomato, zucchini, onions, basil and garlic. In a small bowl, whisk the lemon juice, oil, salt and pepper. Pour over tomato mixture and toss to coat. Stir in cheese. Cover and refrigerate for at least 1 hour.

Spread on toasted and buttered (optional) sliced baguette or Italian bread, or on crackers of your choice. Enjoy!

The Newsletter is a great venue for all the Gardeners to stay in touch. Please share your knowledge, ideas, experience and interesting bits by submitting an article or forwarding info to Roberta Rials at

robertarials@gmail.com