



WEEKLY WEEDER

Content: September 8, 2022

1. Redbud Snapped in Storm
2. Today: New Compost Delivery
3. Micah 6 Donations for August
4. A Proven Squash: Tatume (& Bob Easter has seeds!)
5. Garden Pesto Recipe by Maria Beach
6. Garden Education by Ila Falvey
7. Garden Tasks by Steve Camp

[View this email in your browser](#)



Redbud Snapped by Storm

Last night saw a short, intense storm in Central Austin, and the associated wind and rain snapped the redbud by Sunshine's trailer in half. Our weather station measured a high gust of wind (28 mph) during precipitation last night. — *Submitted by Jim Willmann*



Image of a recent harvest, thanks to rain, by Susan Hoberman

Second Compost Delivery

Since the forecast looks dry, it is time for the second load of organic Super Rooster compost. It will be delivered at an undetermined time on Thursday, September 8.

- 2 dollars a bucket
- 20 bucket limit per full size plot
- Measure the compost in the buckets please
- For use at Sunshine by Sunshine gardeners only
- Please pay at purchase with cash, check or PayPal and no coins
- Please return the buckets promptly (several are still missing from the first load)

— *Submitted by Randy Thompson*



Micah 6 Donations for August

August was a good month. Our gardening conditions have been challenging, but your donations of peppers, eggplant, okra, squash, and more keep flowing in. See the photo of nice peppers ready for delivery to the food pantry. Thank you!

August / Year to Date Donations:

- Produce - 293.5 lbs / 2,110 lbs
- Dry Goods - 26.5 lbs / 180 lbs

Please consider donating your excess harvest to the Micah 6 Food Pantry. Donations of fresh produce may be left in the cool room (south end of the trailer) and in the trailer refrigerator. Dry goods (canned goods, dry beans, etc...) may be left in the cool room. At this time of year one delivery per week is made to the food pantry ~ 9am Saturday morning. Your generosity is very much appreciated. — Submitted by Walter Kuhl



A Proven Squash: Tatume

Tired of losing squash to the squash vine borer? Tatume squash seldom has a problem with insect damage and thrives in our heat. This squash produces like crazy even during July and August.

Squash planting trick: Soak the seeds overnight in Seaweed and always plant radishes and garlic in the soil at when planting the squash... Squash vine borers hate both radishes and garlic. Let the radishes grow big and produce flowers too. I prefer to plant with a wire fence so they are easier to harvest.

This Texas A & M web site is perfect for those who want to plant it for this fall. I plan to plant more this week. <https://aggie-horticulture.tamu.edu/newsletters/hortupdate/2010/jun/tatume.html>

The Tatume squash taste is wonderful and so easy to cook.

Recipe: Cut squash in half. Scrape seeds out of each half. Salt, pepper and a little butter if desired. Lay both halves onto the cooking pan with the cut side down. Preheat oven to 350 degrees. Cook for 15-20 minutes until each half collapses. The skin can be eaten. Or if preferred, scrape out the entire inside and leave skin intact.

I do have seeds to give away if anyone wants them. Email me if you want some seeds. bob@easterandeaster.com— *Submitted by Bob Easter*



Garden Recipe: Lemon Almond Pesto

In the September 1st edition of the Weekly Weeder, I suggested that September was a good time to harvest your basil to make way for fall herbs. This is one variation of a basic pesto recipe that I have made—next week I will share another.

I have opted to make this pesto with almonds rather than pine nuts since pine nuts are very expensive and often not harvested sustainably. If you prefer pine nuts or a mixture of Parmesan and Romano cheese or more garlic or a little more olive oil then feel free to improvise—pesto recipes are flexible. I have also added a note for a vegan substitute for cheese.

Pesto freezes very well, so if you have enough basil consider making a double batch and freezing half. To freeze: put the basil in small containers and top the containers off with a thin layer of olive oil to help prevent the pesto from darkening. Thaw in the refrigerator before using.

Lemon Almond Pesto

3 cups Mrs. Burns' lemon basil (or other sweet basil) leaves, tightly packed
3 cloves garlic
Juice and zest from one lemon
1/2 cup slivered almonds
2/3 cup Parmesan cheese [See Note]
2/3 cup olive oil (plus more for freezing or serving)

Put everything but the olive oil in a food processor and grind. When the ingredients are combined well drizzle in the olive oil in a thin stream with the motor running.

Note: For a vegan version leave out the Parmesan cheese and add a few tablespoons of nutritional yeast instead.

This pesto may be used on pasta, chicken, tofu, fish, or potatoes. If the pesto is too thick add then stir in more olive oil.

To make lemon basil cream pasta: bring a cup of heavy cream to a simmer and stir in the pesto (do not use milk or half and half as the lower fat content may cause the sauce to curdle). In a separate pot cook a pound of pasta to al dente and drain, reserving a cup of the pasta water. Mix the noodles and sauce together. If the sauce is too thick then add a bit of reserved pasta water and thin to desired consistency. Add salt and pepper to taste. Serve with more Parmesan cheese if desired, and/or stir in some wilted spinach. — *Submitted by Maria Beach*

Garden Education by Ila Falvey

September vegetable gardening in Austin: <https://travis-tx.tamu.edu/2022/09/02/in-austins-september-vegetable-garden/>

Resources for Sunshiners

- [ACGA's most recent Cultivator newsletter](#)
- [Austin Sustainable Food Center](#)

Garden Tasks by Steve Camp

Greetings SCG Gardeners!

Some things have changed! We had several inches of rain in the last few days and the temperature is 10 degrees cooler. It's time to rejoin the garden community! The rain is increasing the need for mowing, trimming around the entire garden. I would like every member of this COMMUNITY GARDEN to at least come out and take a look at their plot. I'm not saying do anything if you don't feel like it but look at it and make future plans. If you feel like you can't manage it anymore, please let us know. We do have a waiting list.

I think that by now all have heard or read the new directives involving plant waste. I want to thank all of you that are participating for not putting anything but plant waste in our compost pile. While loading the container we found virtually no trash.

There will be no more IOUs accepted as payment in the lockbox. Checks or Cash in an envelope would be great.

If you can't remember the last time that you had a Tetanus shot, it's time to get one! There are plenty of opportunities to be exposed to it at the garden. My doctor has recommended once every 7 years.

NEXT SCHEDULED WORKDAY

TBD

Workdays often evolve into social events! SCG is a fantastic place to meet new friends and learn both new and old gardening techniques. There's a wealth of knowledge here and experienced people that love to share it.

NEW GARDENERS

There are several new gardeners at SCG! Please don't hesitate to introduce yourself and y'all get to know each other a little and share garden knowledge and tips. Let's emphasize the COMMUNITY in Community Garden.

Please read handbook and site rules. Any hardware (hoses, sprayers, nozzles, splitters etc.) attached to garden faucets and maintenance of said items are the responsibility of individual gardeners.

ROADS AND PARKING

- Speed limit is 3 MPH. (Primarily for safety, but also to keep the dust down.)
- Sunshine's roads provide access to plots and common areas. Gardeners should not 1) park on roads except to unload a heavy load from vehicle, 2) drive on roads when wet, 3) drive around barriers, 4) drive into another gardener's plot, or 5) put plants or other items in the road.
- Cars may not be left idling while at the garden.
- Park only in the front parking area or your common area. On weekends there are parking spaces on Sunshine and 49th Street.

Handbook and Site rules specifically state that **PARKING ON GARDEN ROADS IS STRICTLY PROHIBITED**. Park in the parking lot or common areas only. When the emergency vehicle enters SCG, they may(I hope not)be coming to assist YOU. How inconvenient it would be for them to have to wait for folks to move cars.

PRIORITY TASKS

- Mowing/trimming between fence and Sunshine Drive
 - Khaki weed
-

TSVBI

- Weeding paths in TSVBI garden and wood chip areas on west side. (This is normally needed. Try to get out roots. Be sure to smooth out paths after weeding to facilitate TSVBI students (who are blind) moving around garden). Mowing between fence and street along 49th St. and Sunshine Dr. along and 10' inside fence.
- Khaki weed removal.

- Cleaning the street curb gutters of dirt and debris buildup. (At places in the curb gutter along Sunshine Dr. And 49th St. soil has built up and grass is beginning to grow. Scrape off with shovel and put in wheelbarrow. If debris is gravel it can be put in low places in the parking lot, otherwise, destination is dumpster.

Note: TSVBI hours can also count as regular hours.

REGULAR

- Mowing, edging (Please check area around trailer and greenhouses). The mowing season is picking up (if it ever rains, it will pick up exponentially.) It's way easier to keep it mowed than try to catch up when it gets overgrown.
- Maintaining common paths. (Gardeners are required to maintain a 2' strip of common paths adjacent to their plot.)
- Mowing and cleaning up overgrown/messy places in common areas.

Your Zone Coordinator may have more tasks than are listed here. Contact them or campinthearden@yahoo.com if you feel that you have run out of things to do.

Slow Down (3 MPH!) You're on Garden Time! Enjoy!

Contact both [Kristin Phillips](#) & [Maria Beach](#) to contribute the Weekly Weeder.



Copyright © 2022 Sunshine Community Gardens, All rights reserved.

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).

