

Garden Talk

Mill Street Rainbow Garden, 1900 Mill Street, Anderson, CA 96007



Seasons Greetings from Mill Street

December/January
2004/2005

It has been a while since our last newsletter. I will try harder this next year to see that a Spring & Summer Newsletter gets out. I promise. Meanwhile here is the latest news on our garden.

Winter is just around the corner and the growing season slows down somewhat. We have been very fortunate to have Home Depot donate some winter veggies, like lettuce and spinach, cauliflower, bok choy and pansies. (They held a winter planting workshop for the Day Care kids and the pre-teens Survival Skills Workshop.) Some of the gardeners have been cleaning out the beds and working the ground for the winter plants.

We were also fortunate to acquire the use of the land directly behind the garden fence to grow pumpkins last spring, however it wasn't as successful as we would have liked. The City of Anderson donated cyclone fencing which was put up by Eddie Figueras in apt #5 and Jim Hendrickson, a community volunteer, along with myself, Christine Haggard and Sylvia Yzaguirre of Shasta County Public Health. We are hoping to have more interested gardeners in the Spring to cultivate and tend that area.

We have been blessed with a wonderful volunteer, Marge Lewis, of the Shasta College Master Gardening Program.

Marge has donated the wonderful Teepee you can see in the garden to grow climbing veggies and flowers up the poles. This next Spring we plan on moving it to a location that can get a full day of sun and some good earth to plant around it.

We are going to be taking sign ups for a garden bed for the winter. If you are interested, sign up at the Resource Center. If not please clean out your bed so someone else can use it for the winter.

Inside this issue:

Special points of interest:

- Thought for the Day
- Make A Dish
- New Workshops for Adults



Garden Notes

By Dodie Maguire

ANNOUNCEMENT !!!!!!! Please clean out your garden bed for the winter. Please take any garbage out of the garden and put the old plants in the compost area outside the fence. Don't THROW anything over the

fence, please. If you plan on continuing with your garden you MUST sign up at the Resource Center. If you do not sign up it will be assumed you are no longer interested and your bed will be taken over by an

other gardener.

Winter Gardening If you need hints on winter gardening stop in at the Center. We have plenty of information in the garden binders. Watch out for the snails. They love to eat the lettuce.



Recipe File

Green Tomato Cake by Deanna Kelley

- 3 cups flour
- 2 cups sugar
- 2 teaspoons baking soda
- 1 teaspoons cloves
- 1 teaspoons cinnamon
- ½ teaspoons salt
- 2 teaspoons vanilla
- 1½ cups applesauce
- 3 cups grated green tomatoes

Preheat oven to 350°. Mix sugar, flour, baking soda, cloves, cinnamon and

salt in a large bowl. Add the eggs, vanilla, applesauce and tomatoes, stir to combine. Pour into a greased and floured 9x13 pan. Bake 45 to 60 min. Yield: 12 to 18 servings.

Frosting:

- ½ stick margarine
- 8 ounces cream cheese
- 1 teaspoon vanilla
- 1½ cups powdered sugar

Cream margarine, cream cheese, and vanilla. Beat in powdered sugar. Spread.

Over cake. Best served warm.

Thought for the Day

Be good to yourself.

Janie Garcia



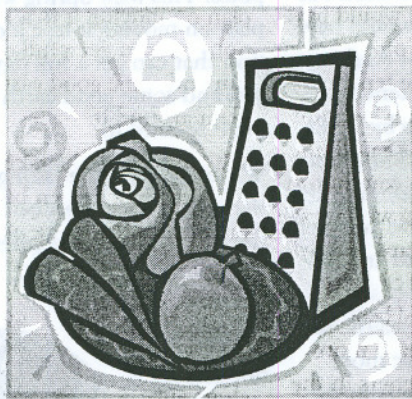
Serve a warm snack when friends and family come to visit.

Cheddary Artichoke Snacks

- 20 slices french bread toasted
- 1 jar marinated artichoke hearts, drained & chopped
- ¼ cup sliced roasted red peppers
- 2 TBS green onions
- 1 pkg (10 oz) cheddar cheese, sliced into 20 squares

Top each of the toasts with artichokes, peppers, onions and cheese. Place on cookie sheet, broil 2-3 minutes until cheese begins to melt.

Make a Dish



Drop your favorite recipes off at the Resource Center and we will put them in the next newsletters.

Please stop by the Resource Center and check out the recipes in the Garden Binder. Bring some of your own to share.

New Workshops for Adults

Lori Coker and Dawn Suttmoeller with the University of California Cooperative Extension will be here on Nov 18th from 11am-1pm to begin a Nutrition Education Program serving people on limited budgets. Free prizes, recipes, food buying info and food tasting. Earn a Certificate of Achievement and add that to your resume!

Learn how to make your food dollar stretch!

