



Community Gardener's Companion

THE NEWSLETTER OF THE DULUTH COMMUNITY GARDEN PROGRAM

AUTUMN ISSUE

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Gardening Songs

by Christine Dean

Gardening and music have a lot in common. They make us feel good, they bring people together, and each can be done simply with not much more than our own two hands. Many people are passionate about both, as evidenced by the songs that have been written about growing things.

Kate Hart knows something about gardening and music. Currently a Duluth Community gardener, she figures she's been gardening for 58 years. For the last 20 years, she's volunteered as a monthly host on KUMD's Saturday evening program "Folk Migrations." When the growing season rolls around, Kate is sure to slip a few gardening tunes into the mix. She and her husband, Daniel von Weurth-Walsh (also a music lover and long-time gardener), were happy to share some of their favorites.

One tune Kate likes to play is Arlo Guthrie's "The Garden Song." The original version, written by David Mallett and featured on Guthrie's *Power of Love* album, brims with a gardener's optimism: "Inch by inch, row by row/ Gonna make this garden grow." Guthrie later added funny verses reflecting another side of growing: "Slug by slug, weed by weed/ Boy, this garden's got me tee'd." What gardener can't relate to both versions?

The humble potato is a surprisingly frequent topic of song. "Little Potato"

by Metamora is a favorite of Kate and Daniel's grandchildren. Cheryl Wheeler's playful ditty "Potato Potato," sung to the tune of "The Mexican Hat Dance," is on her *Sylvia Hotel* album. Peter Ostroushko's song "My People" from his *Pilgrims on the Heart Road* album celebrates his Ukranian ancestry with the refrain, "My people are built low to the ground for picking potatoes." On his web site he adds, "This is not only a fact, but an attitude! We're happiest when we're knee deep in black, fertile soil...We even look like potatoes." At harvest time, gather up some of those potatoes along with carrots, cabbage, tomatoes, and beets and put on a copy of Ostroushko's song "Borscht;" the entire song is a recipe for the soup.

Other crops get their due, too. Claudia Schmidt and Sally Rogers perform "Garlic Waltz," Michael Cooney sings "The Watermelon Song," and Guy Clark wrote the classic "Homegrown Tomatoes." "Only two things that money can't buy," he sings, "that's true love and homegrown tomatoes." Spoken like a true gardener.



(The Singing Potato, continued on page 2)

The MISSION of the Duluth Community Garden Program is to strengthen our community and foster self-sufficiency among the people of the Duluth area by providing education, tools, facilities for food production and preservation, and promoting sustainable gardening practices

When we speak about the need for healthy farm organisms, we think first of our food supply and then we think of the farm as part of our natural world, shaping the environment in positive or negative ways. Rarely do we have in mind the great contribution that living on farms and working in nature gives to our inner soul development and to the shaping of our social faculties. Yet all these considerations are essential elements of agriculture, and of the farms of tomorrow.

- Trauger Groh

While talking about music and gardening, Kate and Daniel matter-of-factly mention what music their vegetables prefer. When working at their farm, they would often put speakers in the house windows overlooking the garden so they could listen to music. That's how they discovered that potatoes and other root vegetables thrive on Gregorian chant, while corn has a fondness for "heavy-handed Russian composers," according to Daniel. Even on a still day, he says, "I have seen the corn plants move in time to Tchaikovsky."

Whatever effect music might have on gardens, gardens certainly have an effect on musicians. Anyone who likes to grow things knows about that profound connection to the land that's hard to put into words. It's only natural that musicians would be inspired by that feeling. Karen Savoca's song "In the Dirt," from her 2006 album by the same name, sums it up beautifully: "Gonna dig down in the dirt/ Where all the good things grow/ Gonna have a talk with mother earth/ She knows how to soothe my soul."

How to Find the Best Local Food

Try these suggestions from the Mother Earth News for finding fresh, locally grown food this season.

1. Start somewhere. Try to find some locally grown food each week.
2. Do it now. With farmer's markets and gardens in full swing, enjoy local food while it is in season.
3. Phase in gradually. Try to replace some foods in your diet that are provided by a big, faraway company with locally grown foods.
4. Pick your own. Look for strawberries, raspberries, blueberries, apples and other fruits at local fruit farms. Save money and enjoy the pick-your-own experience. Check out your Sustainable Farming Association Farm Products Directory to find information about where to find local pick-your own farms.
5. Connect with a community garden. Looking for a space to garden? Check out your local Duluth Community Garden Program. Plant-a-lot!
6. Enlarge your own garden. It doesn't get any more local than your own backyard. Grow your own!
7. Join a CSA (Community Supported Agriculture). A CSA is a member supported farm where members provide seed money for the farm and then receive shares of produce throughout the season. Check the SFA Farm Products Directory to find local CSA

farms.

8. Think like a squirrel. Stock up on foods while they are in season and preserve foods by canning, dehydrating, freezing, fermenting, etc.

9. Explore new foods and rediscover old treasures. Try vegetables that you haven't tried before, and experience the joys of cooking with them. Also, look for heirloom varieties and enjoy the tastes that our grandparents tasted.

Share the local food journey with friends and family. Enjoy the season!

Sources for finding local food:

www.duluthcommunitygarden.org

www.lakesuperiorfarming.org

www.localharvest.org

www.foodsecurity.org/links.html

www.csacenter.org

www.eatwild.com

www.slowfoodusa.org

Resource for article:
Mother Earth News,
Aug/Sept 2007 Issue



Organic Fall Lawn Care:

By Carrie Slater Duffy

Helpful tips for those of us who are kind of lazy

Fall is upon us, which brings a gradual winding down period and less yard work. But there are a few things that can be done in the next couple of months that will help create a healthier lawn next spring and safeguard your own health along with that of your family, your neighbors, and the environment.

CLOVER

Until the 1950's, clover was a standard ingredient in lawn seed mixes. Its deep green color, soft texture and its ability to fix nitrogen to the soil made it quite popular. When chemical companies developed broadleaf herbicides that killed clover, they encouraged the American public to see it as a weed.

Their marketing campaign was largely successful, despite the fact that clover is drought and pest resistant and stays green all season long. Those of you who feel the bulk of your free time this summer was spent mowing the lawn, take note: clover requires far less mowing than grass. An all-clover lawn is practically maintenance free. It also stands up to a lot of wear and tear and doesn't turn brown when urinated upon by a dog.

In short, if you want a green lawn in both color and sensibility, then clover is a great way to go. Dutch White Clover seed is available at seed and feed stores. Overseeding (adding seed to an existing lawn) is best done in the spring or fall. Prepare the soil by using a metal rake to stir up the surface. For even distribution, mix the seed with sand or, better yet, finely screened compost. Water the lawn and keep the soil moist until germination. Use two ounces of seed per 1,000 square feet for a moderate amount of clover and as much as eight ounces if you'd like thick coverage.

FERTILIZER

If you prefer a grass lawn, overseeding with a hardy northern mix of grasses (Kentucky bluegrass, perennial ryegrass, red fescue) is also best done when the weather turns cooler. The thicker the grass, the less room there will be for weeds next spring. During the fall, all the energy of the grass goes into the root growth, rather than leaf growth. This means if you are going to fertilize your lawn again, now is the time. Longer roots will hold more moisture, thus reducing runoff and creating a healthier lawn that needs less watering. Keep in mind, however, your lawn will probably do just fine if you choose to sit quietly in your chair. Over-fertilizing can cause much more harm than good.

Synthetic fertilizers are like high-calorie junk food that give your lawn a rush, causing the lawn to "crash" soon after, leaving it weaker and craving more fertilizer. They also are water soluble and are very likely to be washed away in a

rain, ending up in streams, rivers, and lakes. An organic, slow release fertilizer, on the other hand, is like a nutritious meal that provides energy over a longer period and promotes general good health. "Organic" in this sense means made of naturally occurring plant, animal, and mineral material, not synthetic or petroleum derived.

In the fall, you use a plant derived low-nitrogen fertilizer. Well-aged compost made from leaves or other yard waste provides nutrients and beneficial microorganisms for your soil, helps prevent compaction, and retains moisture. Spread a quarter inch of compost on your lawn by hand or spreader. The tops of the leaf blades should poke out after a gentle raking with a leaf rake.

Many homeowners are fans of corn gluten meal, a safe, non-toxic, natural weed and feed. Corn gluten meal does not kill already existing weeds, but it prevents seeds from dandelions and crabgrass from germinating. It is also a fertilizer. It can be used in the spring and the fall. Keep in mind, though, that if you are overseeding you must wait four to six weeks after applying corn gluten meal, as it will prevent grass seed from germinating. In other words, apply corn gluten meal in August and overseed in September. Corn gluten meal is available at garden centers and feed and seed stores.

It is important to remember that even with organic fertilizer, more is not necessarily better. Always follow the instructions for application; and use the recommended amount or less.

The simplest, most effective lawn care technique is **not to mow the lawn too short!** Set your mower blades to three inches, and mow when the grass is about 4 ½ inches tall. A longer blade of grass will shade the ground beneath it, which will help retain moisture plus prevent the sun from germinating seeds. Leave the clippings; they will decompose quickly and provide fertilizer.

A moderately healthy, established lawn will thrive under minimal care. This bears repeating. **If you do only one thing, mow at the correct height.** The length of a blade of grass corresponds to the length of its roots. Grass with deeper roots needs less water.

And speaking of water, if you feel you must, water infrequently and deeply, an inch at a time, only if your lawn hasn't received water for a week. Water in the morning or late afternoon. Remember, it is natural for grass to go dormant in hot weather. It will revive in the fall.

There is no such thing as a perfect, weed free lawn. But there is such a thing as a safe lawn. If you are lazy, embrace it. If you are busy, accept it. Mow your lawn at the right height and let nature do the rest.

More Resources for Organic Lawn Care

Eagle has received funding from the Minnesota Pollution Control Agency to work with the Duluth Community Garden Program on a Safe Lawn & Garden Campaign. For more information call EAGLE at 218-726-1828, email carrie@eagle-ecosource.org or visit the Great Lakes Directory (www.greatlakesdirectory.org). Door hangers and fact-sheets are available at the EAGLE office.

Other resources: Organic Gardening: www.organicgardening.com

National Coalition of Pesticide Free Lawn

www.pesticidefreelawns.org.



Sheet Mulching

By Katie Schmidt

My least favorite job as a gardener is breaking sod for a new bed. Sure, it's fun jumping on your digging spade like a pogo stick until it sinks into the soil, but I don't get a lot of give in my hard clay soils - it kind of gives me a headache. And then there's the picking up of the sod clumps, shaking off the soil, and throwing the rest on the compost pile. No matter how thorough you try to be, you always miss some sod clumps and have small patches of grass growing in the middle of your bed - I hate that! And if organic gardening is supposed be more true to the natural cycles of the Earth, doesn't all of that work poking and prodding seem a little contrary? When is nature ever that disruptive and manipulative? There's got to be a better way!

This spring I tried something new - sheet mulching. When I first heard about sheet mulching it sounded too good to be true. It requires no digging or breaking up of sod, it prevents weeds, and builds up the soil with organic matter, providing nutrients and attracting earthworms. On top of that, it's a good way to usefully dispose of newspapers, old phone books, paper bags, cardboard, wood shavings, wood chips, and even carpet and old clothes!

The concept was inspired by the functioning of a forest floor. Stick your hand in the dirt in the forest and you'll notice it's much fluffier than the dirt that your grass is growing in. It gets that way from all of the dried leaves and debris that accumulate on the forest floor. And as the leaves and debris decompose, they add organic matter and nutrients to the soil,

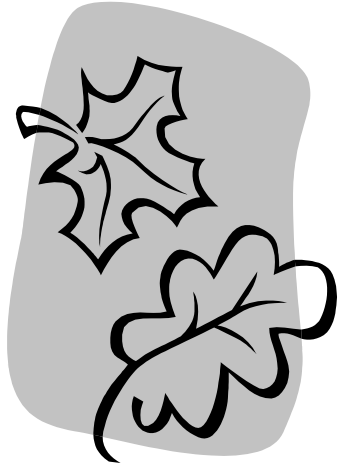
making it light and fluffy - just like the soil you'd want in your garden. Maybe that's what the settlers were thinking when they cut down all of the trees. The problem is that when they cut down all the trees, they destroyed their automatic composting system which dropped nutrient-rich, dried organic matter (leaves) on the forest floor every fall. Without that amendment of organic matter every fall, the soil lost structure, water retention, and nutrients.

Sheet mulching is a lot like composting except that you accumulate all of the materials at once and spread them on the ground in layers. Just like composting in your compost bin, the layers slowly merge together to form an extremely fertile, nutrient-rich garden bed with great soil structure, making a perfect home for the beneficial insects, worms, and microorganisms necessary for a healthy organic garden.

This is how it works: first mow or cut down all vegetation. This is your first sheet of mulch. Next take a spade or a pitch fork and poke the ground to aerate the area. This is the perfect opportunity to sprinkle any amendments that you know your soil is lacking. Make sure every layer you put down is wet; this speeds decomposition. Next add a thin layer of a high-nitrogen material like manure, produce scraps, bonemeal or fresh grass clippings. This layer will attract worms and bugs that will aerate the soil. And then comes the most important layer: a weed barrier. That can be newspaper, cardboard, even non-synthetic carpeting or old clothing. Anything that will eventually decompose will work. Don't use shiny print from newspapers or magazines because the ink contains metal pigments. Make sure there are no gaps in this layer because weeds *will* find them and grow up through them. Next you can get creative. Look around and use what you have easy access to. Put down a layer of wood shavings, pine needles, manure, food scraps, and/or straw. The more layers, the more active the soil life will be because of the diverse mix of nutrients, but using straw alone will work too. Hay isn't the best because it has a lot of weed seeds in it. A layer of compost on the top is nice so you can plant seeds. However many different layers you have, you want an end product that's about 8 to 12 inches thick. To plant in your bed, just make a hole through the layers and place the plant. It's best to sheet mulch in the fall, but it does work to sheet mulch in the spring and plant after it has settled for at least a couple of weeks.

Everyone tells me, although I have no evidence of my own yet, that next spring I'll be able to dig my spade deep into my garden bed where once compacted life-less, clay soil dwelled. What will have taken its place is the soft, fluffy, nutrient-rich, water-retaining, dynamic and lively soil of a forest floor. It *does* seem too good to be true - I'll let you know next spring.

September 2007



Notes

Fall Garden Tasks

Plant Garlic

Cut out old raspberry canes
Remove old strawberry plants to
make room for new ones.

Plant cover crops (see page 3)

Clean up garden

Protect sensitive plants with row cover
or plastic on frosty nights

Average date of first frost
Airport: September 22
Harbor: October 20

Duluth Community
Garden Program
206 West Fourth St.
Duluth, MN 55806
218-722-4583

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 LABOR DAY	4	5	6	7	8 9AM-4PM* HARVEST FESTIVAL AT BAYFRONT
9	10	11 NEW MOON	12	13 ROSH HASHANAH	14	15 2-5pm URBAN FARM TOUR
16	17	18	19	20	21	22 Average date of first frost in higher elevations YOM KIPPUR
23 AUTUMN EQUINOX	24	25	26 FULL MOON	27	28	29
30	*Please see page 9 for more information on these events.					

October 2007



Notes

Average date of first frost
 Airport: September 22
 Harbor: October 20

Duluth Community
 Garden Program
 206 West Fourth St.
 Duluth, MN 55806
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Mon	Tue	Wed	Thu	Fri	Sat	Sun
	1	2	3	4	5	6
7	8	9	10	11	12	13
				● NEW MOON		
14	15	16	17	18	19	20
						<i>Average date of first frost in lower elevations</i>
21	22	23	24	25	26	27
					○ NEW MOON	
28	29	30	31			
			HALLOWEEN			

Harvest: Food for Winter

by Mary Dragich

It's harvest time once again, that glorious time of year when every trip to the garden yields armloads or basketloads of produce. Here are some reminders about harvesting and basic food preservation methods.

Harvesting. Many vegetables have been ready for harvest since June or July. These are best harvested later in the season:

Carrots can be harvested until late fall or covered with a thick layer of straw for winter or spring harvest. Kale can be cut during the season, with the final harvest occurring after the first snow but before a heavy freeze. Onions should be harvested when they are 1 1/2" in diameter or before a heavy frost. Pumpkins and winter squash should be left on the vines to mature and form a hard skin, but harvested before a heavy frost. Leave at least 2" of stem attached to the fruit. Rutabagas and turnips can be harvested after exposure to frost but before a heavy freeze. Tomatoes should be harvested when the fruits are a uniform red color.

Storing. Different vegetables need to be stored in different ways. Temperature and humidity must be considered when choosing storage locations. Pumpkins and winter squash need to be stored in warm, dry areas. Cure them in a well-ventilated area at 75-80° for two weeks, then store them in a room that is 40-50° with 50-70% humidity. Upstairs storage rooms work well as warm, dry storage areas. Cool, dry storage areas should range between 25 and 36° and between 65 and 75% humidity. Peas, beans, and onions require cool, dry storage. Attics, closets, or other unheated rooms are suitable. Carrots, beets, parsnips, turnips, and rutabagas wilt easily and should be stored at 32-40° and 90% humidity. Potatoes, once cured, should be stored at 40-45° and 90-95% humidity. Cabbages and apples store well at 36-40° and 80-90% humidity. Most homes do not have areas readily suited to cool, moist storage but an area can be created in the basement by insulating against frost on the outside and against heat on the inside. Ventilate the area to let cool air in and warm air out.

Freezing. As with any storage or preservation method, freeze only the freshest produce to maintain the foods' natural colors, fresh flavors, and nutritive qualities. Follow blanching instructions found in many cookbooks (*Joy of Cooking*, for example). Foods not properly wrapped or sealed are subject to freezer burn.

Other Methods. Dehydrating food has the advantage of reducing storage space needs. The Cannery has dehydrators

available for use and has information about dehydration methods including solar dehydrating. Dehydrated vegetables are great additions to soups and stews. Canning and dehydrating both have the advantage of not requiring energy use during storage. Canning must be done carefully to avoid growth of organisms in unfinished foods. Call the office for specific canning instructions and to use equipment. Fruits like rhubarb and apples make delicious sauces when processed in the Mehu Maija, a Finnish steamer. Carrots and other vegetables can be processed in juicers for canning, and storage. Fermenting has long been a popular, and purportedly very healthful, method for preserving foods, and nearly anything that grows can be preserved by pickling. Choosing appropriate methods and locations keeps healthy, home-grown food on the table well into the winter.

This article wouldn't be complete without a bit of preaching about the importance of preserving the Garden Program. Most of us begin the gardening season with an idea of what we want to have grown by the end of the summer. The DCGP board has begun strategically planning the organization's future. Soon two half-time employees will enable the DCGP to address the issues of accessibility to garden land and care of that land, improving education programs for its gardeners and for the community, and increasing the effectiveness of the organization as a whole. Your continued support of the Garden Program is key to its preservation. Volunteers do every kind of work imaginable, from gardening with kids, answering the phone, and sorting jars to creating artwork and more. Members' financial support provides general operating money and convinces grantors that the program has strong grassroots support. Members and volunteers comprise a community of people who care about healthy food. Do your part to help us keep growing!



Notes from a Newbie Gardener

by Tim Larson

“It’s always a good day whenever you put your hands in the earth.”

So I was told by my neighbor, Jim, in the summer of 1972, when I was fourteen. Jim was a conscientious objector to the Vietnam War. He lived in a tepee in his parents’ backyard in our Minneapolis suburb and grew an organic garden where he cultivated vegetables as well as some impressive sumac-like marijuana. He had frankly told army psychiatrists what he truly believed about that war and had been declared unfit for duty.

Jim encouraged me to grow my own garden. With a garden spade, I dug up a section in a far corner of my family’s lawn and had some small success with growing green beans, zucchini, pumpkins, and a wide assortment of weeds.

Later in my teens I pursued other interests, and my garden plot was taken over by weeds and eventually reclaimed by the lawn. I did not grow a vegetable garden again for over thirty years.

My first Duluth vegetable garden

For the first time in over thirty years, I grew a vegetable garden in the summer of 2006. My friend, Nancy Nelson, had a gig teaching in Scotland, and she offered to let me use her plot in the Chester Park community gardens. I agreed to give it a try, though I knew no more about gardening than I did in the summer of 1972 when I was fourteen.

On the early June day last year when I set to planting my garden, I remembered the words of my former neighbor Jim as I discovered the challenge of working Duluth’s clay soil. The soil in the plot I inherited actually varied greatly, from loamy at the front, to sandy gravel in the middle, and intractable lumpy clay at the far side. Taking the *laissez faire* approach to gardening that I had as a teenager, I used either my finger or a garden trowel to plant my seeds, doing the minimum necessary in terms of working the soil. I planted some flower seeds interspersed with the vegetables. In addition to seeds, I planted some small pepper, broccoli, and celery plants that had already been started.

At times during the course of the summer, I felt as if I were a character in a novel about Midwestern pioneers who depended on their gardens for sustenance and cried to the skies, “*How come garden no grow!?*” Considering my ignorance, however, the garden proved to be a great success. Regular watering was essential during the dry summer of 2006, and I was thankful for the water tank that Kathy Hermes kept filled on the site. Zucchini, yellow squash, and pumpkins thrived so that I had a surplus to give to friends and neighbors. I ate food from my garden every day. At the end of summer I had

a physical exam, and my blood pressure was twenty points lower than it had ever been. I attributed this largely to eating from the garden.

I also grew flowers interspersed with the vegetables. Drought-resistant species such as sunflowers, morning glories, cosmos, and coreopsis thrived, adding color to my garden.

Some of my vegetables, however, were less successful. Broccoli did less well; it grew slowly and was ravaged by cabbage butterfly larvae. The two main pests in my garden were caterpillars and slugs. The slugs, I learned, emerged at night from cracks in the clay. They could be found just after sunset and just at dawn before they disappeared into hiding for the day. Pepper plants remained small and stunted, probably because I had failed to work the soil before planting. But hot cayenne peppers thrived. These I dried and used for seasoning the following winter. On the other hand, my celery did not fare well at all, producing pencil-thin stalks which were as stringy and tough as reinforced packaging tape.

Lessons learned

- Working the soil better and adding compost would help in the future, I realized. I make my own compost; but **perhaps the best option is Garden Green compost sold by the Western Lake Superior Sanitary District (WLSSD)**. This compost is tested carefully and sold at many local garden stores. On my reading list for this winter is *Compost: The Natural Way to Make Food for Your Garden*, by Ken Thompson (DK Publishing).

Watering in the morning instead of at night discourages slugs. (Early morning is my favorite time in the garden, when birds are singing, flowering plants are fragrant, and leaves are perky and upraised in anticipation of the coming day.)

So far in 2007

This year I am gardening in a different plot, where the previous tenant took excellent care of the soil. With regular watering, my garden is generally thriving. As I write, the garden is producing more zucchini than I can use, leading me to speculate that the exclamation “Gad zukes!” probably came from gardeners who grew more zucchini than they could possibly use. Other plants are doing less well. Sweet basil sprouted and then withered and disappeared. Pumpkins were reluctant to sprout and have had to be coaxed with daily watering. Is it possible that the plants knew they were in for a dry summer?

NOTICES

Kitchen Gardeners International and *Mother Earth News* are co-sponsoring a light-hearted garden talent contest called the “Grow-Off Show-Off.” Think of it as a hybrid cross between PBS’ “The Victory Garden” and “American Idol.” The Grand Prize is \$500 and coverage in *Mother Earth News* in 2008. You can learn more about the contest and other prizes at <http://www.growoffshowoff.org>

Urban Farm Tour, an annual event presented by the DCGP and the Sustainable Farming Association, will take place on Saturday, September 15th, from 2pm to 5pm. The tour begins at the home of Marian Syrjamaki-Kuchta, 1938 Lawn Street. Maps for other tour locations are provided and will be available online at www.lakesuperiorfarming.org

Sustainable Farming Association’s 14th Annual Harvest Festival will be held at Bayfront Park on Saturday, September 8, from 9am until 4pm. At the festival, producers and consumers celebrate sustainable farming and promote local food production. The Lake Superior Energy Fair is held in conjunction with Harvest Fest, and local and regional musicians and educators, storytellers, and others provide information and entertainment.

Bulb Sale Fundraiser continues through September 14th. Choose among eight flower bulbs and three types of garlic. All bulbs are hardy to Zone 3. Information and order forms are available online at www.duluthcommunitygarden.org

Duluth Community Garden Program Board of Directors: Christine Dean, President; Dan Kislinger; Stacy Lavres; Dave Luckstein, Vice President; Michelle Mategko; Kate Nicoletti, Secretary; Carol Hill Perkins, Treasurer; Gloria Piche; Sharon Rogers; and Marian Syrjamaki Kuchta.

**Do you know of local events interesting to gardeners? Want to swap labor, supplies, tools, seeds or plants?
Call the Garden Program office at 722-4583 to place your item in the winter newsletter.**

Duluth Community Garden Program

RETURN SERVICE REQUESTED

plant•a•lot



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If the membership date on the label is expired, this is your last newsletter.
Please contact our office for renewal!

The Garden Program thanks its supporters:

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Damiano Center

Duluth-Superior Area Community Foundation

Minnesota Power

Northland Foundation

Sheltering Arms

United Way of Greater Duluth

Whole Foods Co-op



Special Feature

The DCGP will be the featured community garden in the Sept/Oct issue of *Northern Gardener*, the magazine of the Minnesota State Horticultural Society. The magazine is mailed to MSHS members and is available for purchase by others. The office will have a copy; stop by and take a look!



Special Thanks

Thanks to Minnesota Green, a program of the Minnesota State Horticultural Society. We received 75 packets of seeds that were distributed free of charge to community gardeners, and beautiful pumpkin, tomato, and green pepper transplants that found homes in the kids' gardens at Bertha's.

