

Community Gardener's Companion

THE NEWSLETTER OF THE DULUTH COMMUNITY GARDEN PROGRAM



The MISSION of the Duluth Community Garden Program is to strengthen the Duluth area community and foster self-sufficiency by providing access for all to food production and preservation resources and promoting sustainable gardening practices.

Preparing for the 2011 Gardening Season

by Joel Rosen

If your garden soil is locked up tight for the winter, there's a good chance you're already thinking about what you will do in 2011. Good execution starts with good planning, and good planning is made possible by careful record-keeping and assessment of those records. If you haven't already done so for the 2010 season, here are some categories to record for every seed variety you plant, especially those you're planting for the first time:

- Variety name
- Source
- Date of seed germination test or packing (printed on seed packet)
- Date of direct seeding or seeding in flats
- Date of potting up seedlings
- Date of transplanting or emergence/germination
- Date of cultivation or other treatment
- Date of first picking or thinning for culinary use
- Date majority of crop matures
- Date of last harvest
- Notes on production and table qualities

These notes should include information about

- Appearance
- Size
- Productivity
- Resistance to disease and pests (or lack thereof)

- Table quality (including texture, sugar content, and other flavor components)
- Storage qualities

Once you've got this information at your fingertips, you're well positioned to make some decisions about variety selection:

- How many and what kind of seedlings you will raise
- What (if anything) besides seeds you will purchase
- When you will start the various phases of your 2011 garden

For me, the best approach is to start with desired planting and transplanting dates and work backwards. Make a few quick calculations based on your expected last frost date and timing of soil temperature at a few critical levels.

For the hardiest vegetables (lettuce, spinach, and broccoli and other cole crops) figure on making your first direct seeding anytime between April 25 and May 10. For transplanting these, push forward to May 1-15. As a general rule of thumb for these earliest plantings, soil temperature should be at least 45 F° for direct seeding, and seedlings to be transplanted should be set out when your location looks to remain above 20 F° for the remainder of spring.

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plant•a•lot



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**Community
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Program Coordinator:
Jahn Hibbs

Board of Directors:
Dan Kislinger,
president; Sharon
Rogers, vice
president; Gloria
Piche, secretary;
Stacy LaVres, Marian
Syrjamaki-Kuchta,
Francois Medion, Loni
Coppin.

206 West Fourth Street
Duluth, MN 55806
218.722.4583
duluthcommgarden@
yahoo.com

www.duluthcommunity
garden.org

DCGP Updates

by Jahn Hibbs

The deep midwinter approaches, and it is time once again to reflect upon the past year and the gardens' growing season. Indeed, it was a season of abundant growth in many ways. We grew physically, expanding from 16 to 17 garden sites with the addition of our newest garden – the Motorpool Rooftop Gardens atop the St. Louis County Motorpool building. The rooftop garden was developed in partnership with St. Louis County, UMD student interns, and the Northeast Minnesota Sustainable Development Partnership (NMSDP.) The garden features 15 raised beds, and we had a long waiting list before construction was even completed. It has been an exciting project for us on one of the newer edges of urban food production for Duluth, and we look forward to working with NMSDP on similar projects in the future.

The addition of that new site brings our number of garden plots up to 206. This year we had 136 gardeners growing food from those plots (some work multiple plots.) Plots are contracted on a sliding fee scale; 50% of 2010 gardeners were low income, 40% were middle income, and 10% were higher income.

The combination of increased interest in local foods, and food budgets strapped tight by the recession, resulted in a lot of interest shown by new gardeners. With this increased interest we anticipate continued development of new garden sites, especially in neighborhoods where there is the most need. One of our challenges moving into 2011 is to provide workshops and mentoring to bridge the gap between interest and ability for new gardeners, especially those constrained by very low income.

We have also been busy assessing our current sites to make infrastructure improvements such as rainwater catchment systems, contoured beds to capture the benefits of hillside gardening, comprehensive fencing, better site accessibility, and the addition or maintenance of fruiting trees and shrubs that can be enjoyed by all. We were fortunate to have enthusiastic assistance from Karis Jones, an intern who explored ways in which permaculture design principles may be applied to these site plans. We wish Karis luck in his new job with the Conservation Corps in Washington State.

The DCGP experienced a lot of structural growth this year around a common theme: building stronger community. A short list of accomplishments includes :

The new Spring Fling plot sign-up and seed sale provided a celebratory opening to the gardening season, giving gardeners their first chance to become acquainted with each other and the garden program. The Spring Fling joins the annual Fall Harvest Dinner as community building events that now bookend the growing season. The 2011 Spring Fling is scheduled for Saturday, March 19

The Get on the Map Website feature (http://duluthcommunitygarden.org/prog_commgardens.html) provides a new tool for community gardeners and would-be community gardeners to learn more about our sites. Get on the Map pulls up a GIS map of each garden site with an overlay of the plot boundaries, a list of who gardens there, and optional information provided

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..DCGP Updates continued from page 2

by each gardener about their interests and gardening experience. Many thanks to Pat Farrell of UMD's geography department, Andrea Duca, and their helpers for graciously creating this exciting new feature for our Website!

Site coordinators at each and every garden site fill a vital role as liaisons between gardeners and the Land Stewardship Committee to ensure that gardeners are provided the resources to cooperatively address needs at their sites. The site coordinator role is a work in progress, and we can't stress enough how grateful we are to each of these volunteers for taking on this important work. To Anastasia Bamford, John Siebenand, Aaron Anderson, Sarah Nelson, Cher Pao Xiong, Melanie Lahr, George Palo, Matt Neshangel, Jolane Sundstrom, Dan Kislinger, Pam Oliver, Lisa Lopez, Steve Robinson, and Kerry Donars—thank you!

As you can see, we have had a busy year, full of changes, as we strove to meet the needs of our community joyfully and effectively in a new financial landscape. The recession has been in many ways the proverbial blessing in disguise as it reawakened our awareness that we—the members, volunteers, and local supporters of this community garden program—are our greatest strength. The Duluth Community Garden Program is proud to have its roots growing deep in a caring community.

My Dad Loves the Land

His hands
have touched horses
combines and tractors
baby chicks and milk cows
and green beans

His eyes
have plowed acres and acres
of good soil
rocky soil
clay soil

His eyes went to sea
Ears tuned to the depths —
a messenger
a protector
He came back to the land
and married a city gal
her head full of books
her heart full of adventure

Traveling the country
raising the crops and kids
singing the old songs
and show tunes and hymns

And even after we left the farm
Always a garden
and eyes on the land
Always working
hard
his eyes on that crop of kids
working to keep us growing
and strong

My dad loves the land
and so do I
when he comes to my farm
I feel the sense of seasons
and as planted
and protected
as a beloved garden

S. Rovig 1/20/96

**We have bags
of WLSSD
compost for
your fall garden
needs. \$4 a
bag—the best
deal in town
as a service to
our member-
gardeners &
friends.**



*...Preparing for 2011 Gardening Season
continued from page 1*

The next wave of somewhat cold hardy, vigorous seeds like peas, carrots, onions, beets, etc., can usually be planted a week to ten days later than the earliest seeds. (Only peas might rot, but the others will take forever to germinate if soil temps are still below 50 F°.)

Warm-weather, direct seeding of things like beans and corn is best made after soil temps have risen above 60 F° (especially if you're using untreated seed)—generally May 20–June 10, but don't forget to count back seven days from your last expected spring frost date for these. I generally plant beans and sweet corn sometime between June 1 and June 10 depending on the weather.

For warm weather transplants like tomatoes, peppers, squash, etc., soil temperature guidelines are about the same, but be more conservative about your last expected frost date, as even a very light frost can kill off these transplanted seedlings when they haven't established a good root system yet. Treat basil, melons, and cucumbers as the most frost sensitive seedlings.

Now that you've got those dates figured out, calculate when you will need to start various seeds indoors or in a greenhouse to be ready for transplanting. You'll probably find you need to start some of these seeds in February and many more in March. If you've got good light and balanced potting soil, figure

- 3–4 weeks for basil, melons, and cukes
- 4–5 weeks for lettuce, broccoli, and other coles
- 8 weeks for tomato seedlings
- 10 weeks for peppers and eggplant
- 12 weeks for leeks, big sweet onions, celery, and parsley
- 12–16 weeks for slow growing herbs and flowers (mostly perennials) like rosemary, oregano, or delphinium

You should allow at least two weeks for any seed orders to arrive; the cold, dark days of December and January are the time you should be reviewing your records, making seed selection decisions, and getting those orders out. Ordering early also makes it less likely that you'll get a notice that your favorite seed variety has been sold out.

Part of the seed selection process includes doing an inventory of old seed and deciding if it's still viable. This also applies if you're saving your own seed; the assumption below is that you have good seed storage (cool and dry). There are a few general rules you can follow:

- Onion and leek seed is usually only good for one year.
- Parsnip and pepper seeds for two-to-three.
- Lettuce and cole seed for five or more years.

With some seeds you'll notice that germination still occurs, but the vigor is reduced and resulting seedlings will take longer to germinate and grow more slowly than the same variety of fresher seed. This is quite common with tomato and pepper seed, as well as with some of the coles. Most seed is cheap; so when in doubt, use fresh. If even the smallest seed packets are too big, consider sharing with friends.

You can do your own germination tests, putting questionable seeds between two damp paper towels and leaving in a location with suitable temperature: 60–75 F° for cool weather types and 75–85 F° for their tropical cousins. Remember to do these tests before you order seeds rather than when you want to start them in late winter or spring. When you evaluate seed vigor, take into account that some seeds naturally germinate at lower

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percentages: 60% would be very good for rosemary but unacceptable for lettuce or basil.

It's probably too late to work anything into the ground. If you have potting soil mix, peat, or other bulky items you will need in February or March, store them in a basement, or some other place where they won't freeze. Once a bag is covered with two feet of snow, it can be hard to find, and when you do manage to excavate it, it may take up to a week to thaw. Do it now.

You can hasten the snow melt and resultant thawing in spring by spreading some wood ash on the snow. Most soils in our area are on the acidic side and will benefit from a light application of ash. If you decide to do this, be sure your wood ash doesn't contain any undesirable contaminants, and don't spread ash in the same place more than a few years (risk of creating soil imbalances). Best time to do this is late winter/early spring. You'll get the full benefit of the frost protection offered by snow cover, and still get the quick melting that allows spring sun to warm the exposed, dark soil instead of a pure white surface. If your soil is too heavy, a thin layer of peat will also be helpful and have the same melting effect as ash.

Many New on DCGP Board

The Duluth Community Garden Program board of directors added members and elected new officers at their November 6 board meeting.

Alberta Marana (new)

Anastasia Bamford (new)

Dan Kislinger, treasurer

Francois Medion

Rest for the Garden

Compost is hauled, dug in and raked

Hoses are drained and stored in barn trusses

Hoes are hung, blades balanced on nails next to them rakes. Spades, piles of pails

Bean poles are bundled in sheaves of six

Greenhouse becomes storage of all necessary

Leaves lie thick on rhubarb and raspberry

Bee hives stand robed in black

Garden blankets folded and stacked

Plum trees are watered and wrapped from mice

The pond unnoticed, quietly formed ice

Molly Tillotson

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TO YOU AND AN
EASY WAY TO
DONATE!

The Duluth
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Program can earn
a donation every
time you search the
Internet or shop
online!!!

Follow these easy
directions:

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box "who do you
goodsearch for?" or
"who do you goodshop
for?"
3. Click on "Verify",
then start searching or
shopping and they'll
donate a penny (and
even more when you
buy) to the DCGP
each time you use the
site!



Loni Coppin, secretary

Marian Syrjamaki-Kuchta

Paul Treuer, vice president (returning)

Sarah Nelson, president (new)

Stacy LaVres

2011 Fruit Tree and Shrub Sale

Order fruit trees and shrubs early for next year!

Look for the 2011 Fruit Tree and Shrub Sale order forms at the DCGP booth in the exhibitors' tent at the Lake Superior Harvest Festival and Energy Fair, September 18, Bayfront Festival Park, from 8 am to 4 pm. The forms will also be on our web pages at www.duluthcommunitygarden.org soon, and we will print the form in the winter newsletter.

Saint Louis County Motor Pool Rooftop Gardens

What are they?

In 2008, Saint Louis County property manager Tony Mancuso had a vision for his old, leaky, combined motorpool garage and parking structure located near the government complex in downtown Duluth. The vision had two parts: an energy component and a social component.

The energy component was perhaps the most straightforward. The concrete structure was so cold that moisture condensed on the underside of the roof and rained down inside the building. Tony thought there was a better way for this building to behave. He hired an architect and started to explore ways to make the motor pool more energy efficient. One of the fixes to prevent rainstorms inside the building was to reduce heat loss through the roof. Insulation on the interior and green plants on the exterior of the roof were some elements of the design.

Tony divided the roof in half. The eastern half was to be a conventional green roof with a continuous thin soil bed planted with drought-resistant ground cover and sedum. The other half was to be the social component of the experiment. Why not put garden beds on the western half for people in the downtown area? Why not create a refuge from the concrete and asphalt? Why not create a space for people to mix in a garden context?

Tony built garden bed curbs on the west half of the roof, filled the beds with soil, and had compost delivered to the rooftop. He contacted the Northeast Minnesota Sustainable Development Partnership (NMSDP) and the Duluth Community Garden Program (DCGP) to help make the social experiment a reality. NMSDP provided help with funding and labor

contacts. The DCGP provided the structure to connect gardeners with the rooftop, and also worked with two university students during April and May 2010 to distribute compost, weed the beds, and build a three-compartment compost structure and a season extender hoop house.

The DCGP organized and populated the rooftop with gardeners from offices in the surrounding government buildings, from Wren and Thunderbird houses, and a neighbor across the alley from the motor pool.

The DCGP schedules two events around the spring and fall equinoxes to begin and end the growing season. At the opening event, called the Spring Fling, the rooftop gardeners were connected to the rooftop gardens. At the end of the season, the gardeners had a cleanup on the third Saturday of October.

Some facts

The rooftop garden has a rainwater collection system alongside the garden beds, with roof drains connected to two 500-gallon tanks interior to the building. This is one of the first such systems in the Duluth area in a commercial context.

The rooftop has 15 garden beds, each averaging about 250 square feet. Wood curbs, with soil about 12 inches deep, define the beds.

The rooftop garden is the home of unusual garden art and gargoyles.

The walking paths for the garden beds have rubber pavers, and the roof membrane is protected beneath each garden bed.

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A downtown rooftop garden bed with Brussels sprouts on a sunny October day.

Gardeners must use care and avoid using sharp shovels and other tools that might cut the underlying roof membrane. They must also avoid stakes for trellis and fence throughout the beds.

The rooftop has a unique microclimate where warm season crops such as tomatoes and squash thrive. It also works well for late season plants.

Dear Friends,

We offer our heartfelt appreciation to everyone who participated in GiveMN's November 16 'Give to the Max Day.' The Duluth Community Garden Program was able to raise \$1460 through this online charitable giving drive. The best part is, this money was raised with very little time and administrative expense on our part; that means more of your donation goes toward our work strengthening the Duluth area community by helping people grow and preserve their own food. Thank you for your support!

Jahn Hibbs, Program Coordinator

Here is the giveMN.org website to make a donation to the Duluth Community Garden Program.

<http://givemn.razoo.com/story/Duluth-Plant-A-Lot-Community-Garden-Program>

The St. Louis County Extension website

Tune in to KDAL 610 radio on Tuesday mornings at 8:00 am to hear Bob Olen of Extension talk about what you need to know to make your garden successful. Listeners are encouraged to call in with their questions. (from St. Louis County extension website).

DCGP Volunteer Profile: Dan Kislinger

by Loni Coppin and Jahn Hibbs

As the Duluth Community Garden Program program coordinator, I am always keenly aware of how much this organization owes to our board of directors, committee members, and other committed volunteers who help shoulder the work that we seek to do as your community garden program. There's no way I could ever say thank you enough to each of you. We would like to take the opportunity through our newsletter to recognize the efforts and experience of one of our wonderful volunteers in each issue. It's only fitting that we introduce this column with a profile of long-time volunteer extraordinaire and outgoing board president, Dan Kislinger. Dan has had a steady hand on the tiller navigating this organization through rough waters to a more community focused and sustainable program. He's done so with wisdom, grace, humor and an unspeakable amount of time. Thank you, Dan.

Interview with Dan Kislinger

DCGP: How old are you and what has been your occupation?

DK: I am 60 years old and was an architect for 35 years. I am presently a freelance architect in retirement, trying to balance all my interests without being overwhelmed by any one of them.

How long have you been a gardener?

I have been gardening for over 30 years. I first gardened a little when I was a teenager and learned by observing my grandparents. When I bought my house in 1980, one criterion was to have space for a garden. In 2004, I got my first DCGP plot at Cook Home because I wanted a separate place in which to garden with my son and one of my

daughters. I am philosophically resistant to using a gas-fueled car to haul water, so in 2005 I offered to renovate a plot at St. Scholastica and have been there ever since.

Are you inspired by any special "style" of gardening?

I didn't know there were different styles until I became a DCGP gardener. I like John Jeavons' books, but I don't follow one particular method or philosophy. I organize my gardens in relationship to accessibility. My pickling gardens and hot weather crops are at home. My style is called "unbridled enthusiasm."

How did you get involved at the program level as a DCGP volunteer?

I am interested in energy issues. In 2005, I became really concerned about the future of our society as oil supplies diminish. I wanted to be involved with an organization that had land for gardening and that helped people take responsibility for some of their basic needs in a sustainable way.

What draws you to gardening?

I like being in touch with the seasons, the larger processes of photosynthesis, and have a keen sense of the cycles of sunlight and darkness. I delight in discovery, in the simple act of putting a seed in the ground. The whole process is one of discovery. I like to taste new varieties and experiment with different uses, such as, how do you cook it, how do you preserve it. Gardening brings a general curiosity of plants that extends into discovering edibles in the wild.

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Dan Kislinger tills garden plots in Spring

What other interests do you have?

I have played the banjo, been a water colorist and a photographer. I enjoy hunting for mushrooms and other wild foods. I am interested in "appropriate technology," taking simple materials and making useful devices such as a solar oven or a water filtration system for rain water harvesting.

What different hats have you worn as a DCGP volunteer?

I was involved with various committees before officially joining the board, including the Land Stewardship Committee and the Seed and Plant Committee. I've helped with the newsletter, tree sale, and the seed and transplant sale. I have been on the board since 2006, serving as president for the last two years and as current chair of the Land Stewardship Committee. My recent contributions include strategic planning, Governance Committee, board development, and steering the DCGP through transition and restructuring.

How has the DCGP enriched your life?

DCGP has given me the opportunity to work on common problems in a social setting. It is fun to talk with others about their style of gardening, and share in the enthusiasm of gardening. I have enjoyed meeting people I wouldn't normally have met and widening my circle of contacts.

What is your hope for the future?

I would like to see a groundswell of awakening and enthusiasm throughout the city for vegetable gardening. I would love to walk down the street and see gardens flourishing in the yards. I believe gardening makes for a more secure society in that people take more responsibility for growing their own food and for their nutrition. I am hoping DCGP can act as a catalyst, be a reservoir of knowledge, and serve as a base to help facilitate increased gardening in the city with access to seeds, tools, and food preservation.

Rita Bergstedt Recipes Continued from Fall Newsletter

Green Chile & Pork Stew with Black Beans & Sweet Potatoes*

10 to 12 Servings

3 lbs. pork tenderloin tips or pork roast, cut in 1 ½ inch pieces
 3 cups diced onion
 3 lbs. tomatillos, husks removed, washed, chopped in food processor**
 3 lbs. yams, peeled and cut into 1 ½ inch pieces
 2 cups roasted, peeled, chopped mild green chiles (or use canned)
 1 bunch cilantro, chopped
 ¼ cup minced fresh garlic
 1 qt. Pacific Brand Mushroom Broth
 25 oz. can organic black beans
 ¼ cup canola or olive oil
 2 T. ground cumin
 1 T. dried Mexican oregano
 1 cup golden raisins
 1 T. salt (or to taste)
 2 fresh limes squeezed into juice
 Sour cream for garnish

1. Heat oil in large pot over high heat and brown meat in batches, remove and set aside.
2. In same oil, sauté the onions until golden, add garlic and sauté for 1 minute.
3. Add tomatillos, mushroom broth, cumin, oregano and ½ of the salt. Bring to a low simmer for 10 minutes.
4. Bring a pot of water to a boil, add sweet potatoes, and cook for approx. 5 minutes until firm-tender. Drain in colander.
5. Add meat with juices, black beans and green chiles, gently stir, add sweet potatoes.
6. Adjust salt, add lime juice and ½ of the fresh cilantro. (Alternate: cut limes and allow people to put juice on their own portion, plus extra cilantro to be sprinkled on top of portions).

*This stew can be made well ahead of time, cooled, reheated... or prepare early in day, place in ovenproof casserole and baked to

bubbly right before serving. Leftovers are great reheated for use as a burrito filling.

**If you cannot find fresh tomatillos, they can be purchased canned. Just drain and chop in food processor and add, they are already cooked. Another alternate is to cut back on the chili's, and add several cans of mild green enchilada sauce.

Curried Winter Squash Soup

Serves 4, can easily be doubled

Note: You may use Butternut, Buttercup, or an orange Kabocha-type Squash, you'll need enough pureed squash to make approximately 4 cups

Bake squash in oven or microwave, or peel, cut into chunks and boil.

Using either a food processor, a blender or a stick blender, puree soup, adding water to make a smooth puree.

Add 1 can coconut milk and 1 or 2 tablespoons of Patak's mild red curry paste, Blend together.

Add salt to taste, this soup may be done ahead and carefully reheated before serving.

Zucchini Walnut Bread

Two 5"x9" bread pan

3 1/2 cups all-purpose flour (I prefer to use Gold N White Whole Wheat Flour)
 1 Tablespoon baking powder
 1 tsp. soda
 2 tsp. salt
 ¾ cup sugar
 1 cup canola oil
 ½ cup sour cream
 4 eggs
 1 ¼ cups coarsely chopped walnuts
 1 Tablespoon. vanilla
 4 cups shredded zucchini

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Spring Fling and 2011 Garden Assignment

The second annual Spring Fling will be held on Saturday, March 19th, 2011, from 10:00 a.m.–3:00 p.m. in the Peace Church Fellowship Hall. The Spring Fling gives our gardeners an opportunity to socialize with each other while taking care of important garden program business. Gardeners will sign up for their plot(s) and pay their fees, meet their site coordinator, sign up for their minimum three-hour volunteer commitment to a garden program event or task of their choice, and have a chance to buy 2011 seeds. Also, gardeners will be informed of program and gardener expectations and have the opportunity to voice concerns.

Attending the Spring Fling is the first commitment of the season required for our gardeners, so mark your calendars for Saturday, March 19th, 2011 and look for more information in the spring newsletter.

Rita Bergstedt recipes continued

1. Preheat oven to 350°; grease loaf pan with solid shortening
2. Mix all dry ingredients together with whisk in medium sized bowl
3. In another bowl, whisk eggs, oil, sour cream and vanilla
4. Pour wet ingredients into dry, including bananas and walnuts, stir gently until well mixed (note, if mixture is too dry, add a small amount of milk until it mixes into a thick batter)
5. Turn batter into the greased pans, bake for 50 minutes, or until skewer inserted into center comes out clean; remove from oven and flip out of pan onto cooling rack

Announcements

Volunteering

One of our most frequently asked questions this time of year is, What do you do in the winter? Well, as all gardeners know, there is plenty to do in the winter! Gardeners who have not yet fulfilled their three-hour minimum volunteer commitment can expect a call soon to choose from a number of winter projects and activities, such as helping with classes, preparing for the spring seed order, maintaining our tools, and doing graphic design and office support.

We will need many hands for processing and preparing fruit tree orders. We are returning to a pre-order system for our annual Fruit Tree and Shrub Sale, as many of you indicated that you liked the increased variety that is possible through pre-ordering. (See the variety list and order form elsewhere in this newsletter.) Pre-orders will be due no later than March 15 for May delivery. Contact plants, seeds and trees committee chair Marian Syrjamaki-Kuchta (724-4833) or the garden program office (722-4583) to get involved.

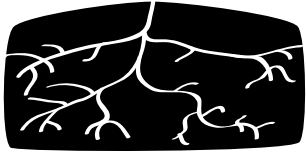
We will also need volunteers right away in January to help plan the 2011 Spring Fling. This is one of those events where the more volunteers we have, the merrier! Contact events committee chair Loni Coppin (728-4511), or the garden program office (722-4583) if you would like to be involved. Of course, we enjoy volunteers from all walks of life, not just our gardeners—all are welcome!

Winter Classes

We are fortunate to be able to offer our workshops and classes through Duluth Community Education. Winter quarter classes will be held January 24–April 1. We're planning an exciting schedule of gardening 101-style workshops and panel discussions on topics such as seed starting, garden planning, tool maintenance, and seed saving. Also look for cooking classes featuring our 2011 vegetable of the year—kale! Winter classes will be posted to our Website (www.duluthcommunitygarden.org) by December 1, and available for registration through the Duluth Community Education flyer or Website (www.duluthcommunityed.org), starting January 1.

Duluth Community Garden Program

plant•a•lot



206 West Fourth Street
Duluth, MN 55806
218.722.4583
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Positively Third Street Bakery

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Please support the Duluth Community Garden Program

The Duluth Community Garden Program (DCGP) has provided gardening opportunities to Duluth neighborhoods since 1980. There are 17 community gardens located throughout the city, developed and operated by volunteers and DCGP staff.

Become a member or renew your membership today.

The DCGP relies on members to put the *community* in the program. By becoming a member, or renewing your existing membership, you will not only support the mission of the DCGP, but receive the following benefits:

Quarterly newsletter - *Community Gardener's Companion*

Access to tool lending library and access to canning and food processing equipment at no cost

Notification of DCGP classes through community education

Invitations to DCGP special events

- Annual Individual/Family Membership \$25
If you are renting a plot, annual membership is included in your plot fee.
- Annual Business Membership \$100
- Lifetime Membership \$500

Make a Donation.

The DCGP relies on contributions from our community to help us meet our annual operating budget. Please consider an additional gift to the DCGP today.

- I am a DCGP member and would like to donate an additional amount \$ _____
- I am not a DCGP member, but I would like to make a donation of \$ _____

Sponsor a Garden.

- I want to sponsor improvements to a DCGP garden site with a donation of \$ _____

Name of garden site I want to sponsor _____

For tribute gifts, sponsorships, and bequests, please contact us at 218-722-4583.

Please send this completed form and contribution to: Duluth Community Garden Program
206 West 4th Street, Duluth MN 55806

Name		
Street address		
City	State	Zipcode
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- I prefer my Newsletter in print
- I will read my Newsletter online at http://www.duluthcommunitygarden.org/res_newsletter.html.

Thank you for supporting sustainable food production in our community
The Duluth Community Garden Program is a 501(c)3 non-profit corporation

Duluth Community Garden Program

Fruit Tree and Shrub Sale 2011

Descriptions

Apples that bloom early will pollinate early and mid-season bloomers.

Apples that bloom mid-season will pollinate early, mid, and late season bloomers.

Apples that bloom late will pollinate mid and late season bloomers.

\$30 Honeycrisp Bud 118 rootstock—This crisp, juicy, sweet fruit from the U of Minnesota averages 3 inches and up, has a two week harvest window and stores well. Ripens mid-September. Outstanding winter hardiness. Blooms in mid-season. Zone 4.

\$30 Ginger Gold Apple, EMLA 111—Golden Delicious-type. Ripens in mid-August and can be stored for up to 3 months! Maintains crisp white flesh when cut and is great as a snack eaten out of hand. Blooms mid-season. Zone 4.

\$30 Snow Sweet TM EMLA 26—Another U of M variety, harvests about two weeks after Honeycrisp™. Bronze-red blush apple with a creamy white flesh. It has a crisp texture and excellent flavor. Cold hardy. Tree is an annual bearer with moderate vigor. Fruit will keep up to two months in common storage. Blooms mid-season. Ripens late September. Zone 4.

\$30 Zestar! EMLA 26—Early season U of M variety. Ripens late August in Minnesota. Crisp and juicy, has excellent dessert quality and will keep in common storage for six to eight weeks. The tree is non-vigorous, spreading and crops annually. Zestar! blooms in mid-season. Zone 4.

\$30 Liberty EMLA 26—A medium size, yellow fleshed dessert apple with 90% red over yellow background color. Tree is vigorous, spreading, and an annual bearer. Early bloomer. Liberty is resistant to apple scab, cedar apple rust, fire blight, and mildew. A good choice for the home gardener. Ripens mid to late September. Flavor improves after storage. Keeps well into February. Does well without spraying. Zone 4.

\$30 Haralred—Selection of Red Haralson. Earlier, redder, and sweeter, without the common russetting problem many Haralsons have. Juicy, tart, firm flesh. Good keeper! Zone 3.

\$30 Whitney Crab Apple—Fruit is yellow with red stripes. Good for eating and pickling. Hardy, vigorous, heavy bearing tree. Short storage life. Zone 3.

\$3 Purple Passion Asparagus—Tender spears are a beautiful deep burgundy in color. Vigorous. Produces spears ready for harvesting a year earlier than most varieties. Zone 3.

\$2 Mary Washington Asparagus—Produces long, thick spears in May and early June. Suitable for freezing. Zone 3.

\$24 St. Cloud Blueberry—Grows to about 4 feet tall and 3–4 feet in diameter. Requires another blueberry cultivar for pollination. Zone 4.

\$24 Polaris Blueberry—A very aromatic, firm berry with excellent flavor. Fruit will store up to 6-8 weeks. Height 30-40 inches. Requires another blueberry cultivar for pollination. Zone 4.

\$18 North Country Blueberry—A sibling of Northsky introduced in 1988 - plants larger and more productive than Northsky. Fruit 1/2" in diameter with an attractive sky blue color. Flavor sweet and mild. Mature plants 18-24" high, 30-40" in diameter. Fruits approximately 5 days earlier than Northblue and extends for 2-3 weeks. Partially self-fruitful. Zone 4.

\$24 Chippewa Blueberry—Introduced in 1996. Related to St. Cloud with fruit that ripens a week earlier than Northblue. A sweeter berry and more upright in growth habit than Northblue but with yields as high. A good plant for the home gardener with large dark blue fruit and good blueberry flavor. Glossy, dark green leaves turn bright red in the fall. Height 30-40". Zone 4.

\$24 Montmorency Cherry—Most popular sour cherry in America and it is the classic pie cherry tree. They have proven over the years to be outstanding for cooking and pie-making. The tree is extremely winter hardy and very heavy bearing. It ripens in early July. Zone 4.

\$35 Bali Cherry—A hardy cherry discovered in Edmonton, Alberta. The fruit buds are hardy to -43 degree F, the tree is hardy to -54 degrees F. Deep, dark red fruit 1" in diameter which ripens in August and is good for fresh eating but is not really considered a sweet cherry. Self-fertile. Zone 3.

\$27 North Star Cherry—Genetic dwarf introduced by the University of MN in 1950. Red fruit with a small stone. Very productive. A sour pie cherry. Blooms in early May. Zone 4.

