

Spring Is Here, It's Time To Get Busy!

There is so much to do—in our plots and around the garden. All the much needed rain does have a few drawback for us —grass and weeds are growing in abundance. Along with our need to prep our garden plots as direct seed planting is upon us, soon to be followed by plants.

Here's a Short List of Priorities to Get Us Started

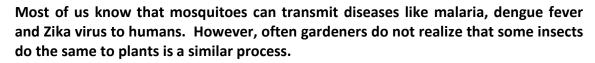
For Our Plots

- Pull out any dead plants and weeds.
- **\$** Clean up your tools and sharpen as necessary.
- Add some compost to soil, and remember you need only to add it 1.5 to 2 inches deep.
- \$\frac{1}{3}\$ If you did not work on it over winter, plan your garden design.
- \$\frac{1}{2}\$ Start seeds indoors to get a few weeks jump start. Great task for a cold or rainy day.

For Our Community Garden

- Pull out any dead plants and weeds around the common areas and aisles.
- Check with the CCG Board for any vacant plots that need clean up.
- Wheelbarrows need repairs.

Insects Do More Than Eat Your Plants — They Carry Disease





Plant bacteria and viruses can be transmitted by insects that inject them into plant tissues as they eat. Fungal diseases like downy mildew and cucurbit scab can live on plants and cause visible symptoms. They spread most often via water, wind, and insects.

Examples shown on next page.

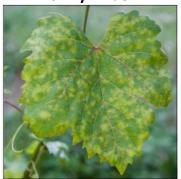


These photos show some of the diseases that can be spread by bugs.

Cucumber Mosaic Virus



Downy Mildew



Powdery Mildew



Tomato Spotted Wilt Virus



Tomato Spotted Wilt Virus



Tomato Spotted Wilt Virus



Bacterial Wilt



Cucurbit Scab



Early Blight



The Importance of Crop Rotation

Growing the same vegetables, in the same area repeatedly depletes the soil and increase disease and pests.

Use of crop rotation can lead to a healthier, more productive garden.

- Crop rotation can help you manage or prevent pest infestations
- It can prevent plant diseases
- ➤ It can keep your soil healthy

Not sure what it's all about?

Crop rotation is the practice of <u>changing or moving</u> the crops that are grown in a particular location in the garden bed, to another spot every season.

When there is no rotation of crops occurring -

Crops grown in the same area each year, can easily lead to soil nutrient depletion or imbalance.

Production decreases.

Pests and diseases thrive better in a permanent home as their preferred food source is guaranteed.

Crop Rotation is Easy, and has Many Benefits!

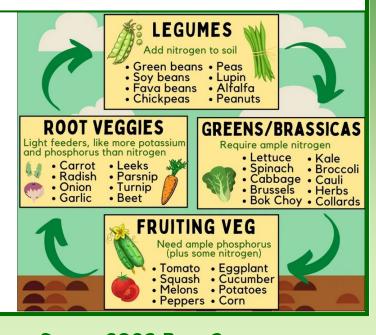
- Naturally enhances soil fertility and balance, reducing the demand for fertilizer.
- Breaks the cycle of pests, thereby decreasing the frequency for control applications.
- Assists the good microorganisms and other members of the soil improving the crops' food source.
- Helps prevent destructive outbreaks of insect pests.
- Improves conditions for beneficial insects and pollinators.
- Reduces plant diseases.

Crop Rotation Chart

- FRUITING VEG ARE HEAVY FEEDERS.
- LEGUMES ARE GIVERS.
- ROOTS AND GREENS ARE LIGHT FEEDERS

Use of crop rotation can lead to a healthier, more productive garden.

Try to rotate your crops around over the course of 3 to 4 years if possible.



Tired of Your Tomato Cages Being Too Small?

Check Out These DIY Sites and Make Your Own—Bigger and Better!

FROM GROW BETTER VEGGIES - FOR COMPLETE INSTRUCTIONS VISIT:

https://www.growbetterveggies.com/growbetterveggies/2011/05/small-conical-tomato-cages-dont-work-for-most-heirloom-tomato-plants-the-cages-typically-seen-at-most-nurseries-simply-don.html



Tomato Cages From Concrete Reinforcing Wire.

The cages typically seen at most nurseries simply don't do the trick.... We make our cages out of concrete reinforcing wire, also known as concrete mesh.

Concrete Reinforcing Wire can be found in rolls and pre-cut panels.





The Ultimate Tomato Cage in 5 Simple Steps

FROM JOE LAMP'L AT GROWING A GREENER WORLD

FOR COMPLETE INSTRUCTIONS VISIT:

HTTPS://WWW.GROWINGAGREENERWORLD.COM/ULTIMATE-TOMATO-CAGE/



Looking for Tomato Cages Made of Galvanized Metal?

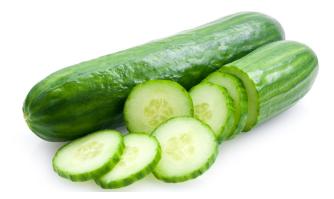
Use the incredibly versatile livestock panels.

You can find livestock panels at the farm and tractor supply stores, 16 feet long and just over 4 feet wide. Made of galvanized metal and super sturdy. . . these panels are large enough to adapt to almost any size you prefer.





Cultivating Facts on Cucumbers-Revisited



- The term "cool as a cucumber" is actually derived from the cucumber's ability to cool the temperature of the blood. Plus, it can be 20 degrees cooler in the inside the cuke from that of the outside temperature.
- Take a slice and press it to the roof of your mouth with your tongue for 30 seconds to eliminate bad breath. The phytochemicals will kill the bacteria that are responsible for causing bad breath.
- Cucumbers really are a source of so many things. They contain Vitamin B1, B2, B3, B5 and B6, Folic Acid, Vitamin C, Iron, Calcium, Zinc, Magnesium, Phosphorus and Potassium, whilst also being around 95 % water.
- World record cucumber measured 3 ft 6 in and weighed 17 lb. Grown by Sebastian Suski from Southhampton. Enough fruit to make 400 cucumber sandwiches! However, David Thomas from the UK grew the world's heaviest cucumber. Weighing in at 23 lb 7 oz on September 26, 2015
- Cucumbers were first domestically grown in ancient India around the 2nd-3rd millennia BC.
- Michigan ranks 1st in the nation for production of pickling cucumbers and 4th in the nation for fresh cucumbers.



Where do cucumbers go for a date?

The salad bar.



Crispy Chickpea and Cucumber Salad

Ingredients

4 Tbsp. vegetable oil, divided
4 garlic cloves, thinly sliced

	1	tsp.	cumin	seed	15
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- Juice of 1 lime
- 2 tsp. sugar
- ☐ 3 tsp. Diamond Crystal or 1¾ tsp. Morton kosher salt, divided
- 2 English hothouse cucumbers (about 1½ lb. total), trimmed
- ☐ 115-oz. can rinsed chickpeas, patted dry
- ☐ ½ tsp. ground turmeric
- 4 oz. feta, cut into thin slabs
- ☐ Seeded crackers and basil leaves (for serving)

Directions

Step 1—Heat 2 Tbsp. vegetable oil in a medium skillet over medium. Cook 4 garlic cloves, thinly sliced, and 1 tsp. cumin seeds, stirring, until garlic is golden brown and seeds are fragrant, 1–2 minutes. Transfer to a small bowl and let cool slightly; reserve skillet. Add juice of 1 lime, 2 tsp. sugar, and 2 tsp. Diamond Crystal or 1½ tsp. Morton kosher salt to bowl and whisk dressing until sugar and salt are dissolved.

Step 2—Slice 2 English hothouse cucumbers (about 1½ lb. total), trimmed, on a deep diagonal into long ovals ¼" thick, then slice each oval into ½"-thick sticks. Place in a medium bowl and drizzle half of dressing over; toss to coat. Set cucumbers and remaining dressing aside.

Step 3—Heat remaining 2 Tbsp. vegetable oil in reserved skillet over medium. Add one 15-oz. can chickpeas, rinsed, patted dry (be careful as oil might spatter). Add ½ tsp. ground turmeric and remaining 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt and cook, tossing occasionally, until chickpeas are golden brown and crisp, 7–9 minutes.

Step 4—Transfer cucumbers to a platter, letting excess dressing drip back into bowl; discard dressing. Tuck 4 oz. feta, cut into thin slabs, around cucumbers, then break seeded crackers into smaller pieces and tuck around. Spoon chickpeas over, drizzle with reserved dressing, and top with some basil leaves.

Recipe courtesy of Bon Appetit

Thai Cucumber Salad

Tossed in a sweet, tangy vinaigrette with just a hint of heat.

Ingredients

- ☐ 3 large cucumbers, peeled, halved lengthwise, seeded, and cut into 1/4-inch slices
- ☐ 1 tablespoon salt
- ☐ ½ cup white sugar
- ☐ ½ cup rice wine vinegar
- 2 medium jalapeno peppers, seeded and chopped
- ☐ ¼ cup chopped cilantro
- ☐ ½ cup chopped peanuts

Directions

Step 1—Toss cucumbers with salt in a colander; leave in the sink to drain for 30 minutes. Rinse with cold water, then drain and pat dry with paper towels.

Step 2—Whisk sugar and vinegar together in a mixing bowl until sugar has dissolved. Add cucumbers, jalapeños, and cilantro; toss to combine. Sprinkle chopped peanuts on top just before serving.

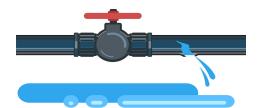


Change Up Your Sandwiches — Replace the lettuce with cucumber slices.









IF YOU FIND A WATER LEAK — PLEASE DO THIS!!

CALIMESA COMMUNITY GARDEN — EMERGENCY WATER SHUT-OFF

IF MAJOR LEAK

- Find the key in the front shed to Un-Lock the valve cover outside the front gate.
- There are TWO VALVES, turn the one closest to the fence—clock wise. This shuts off all water to the garden.
- Notify a board member immediately......Be sure you make contact.

Seth Wiafe: 909-855-1217

Angie Cloud: 909-556-2856

Debra Grzeskowiak: 909-917-5552

THESE NUMBERS ARE POSTED ON THE SHED.

Be A Good Neighbor — Waste Management provides their service to the CCG for — free. We do not want to be fined, or to lose this valuable donation.

"Fellow gardener's please find the attached photos.

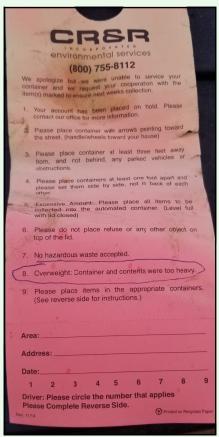
When cleaning your plot all dirt should be knocked off debris before putting in green waste bins.

If the bin is too heavy for you TO move, it will be too heavy for machine to lift.

So now someone else has to clean up after you. Please be considerate when putting waste in bins."

Your CCG BOARD OF DIRECTORS



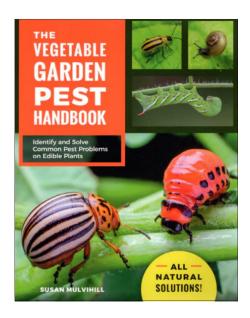




A Gardener's Bookshelf



A good gardening library can be one of your best tools. This space is for sharing books to consider on gardening and plants.



Frustrated by garden pests? Help has arrived!

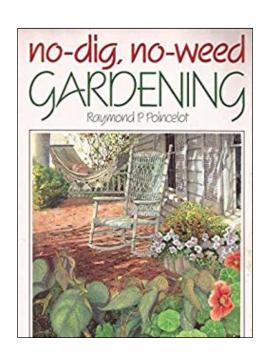
There are few things more upsetting to a gardener than hornworms snacking on their tomatoes, root maggots destroying their carrot crop, and bean beetles wreaking havoc on their harvest. Let's face is: Pests are a challenge no one wants to face but very few gardeners manage to escape. Instead of turning to an arsenal of synthetic chemical sprays, baits, and dusts, let *The Vegetable Garden Pest Handbook* show you how to handle even your worst pest woes naturally.

Learn how to identify common vegetable garden pests based on both the damage they cause and their physical appearance. Then, discover the most effective organic pest-control products to minimize damage while still preserving pollinators and other beneficial insects. Step-bystep DIY pest-control projects round out the strategies available to gardeners inside these pages.

Grow beautiful vegetables, herbs, and flowers - the easy way! Layer Your Way to Healthy Soil-Eliminate tilling ... garden naturally-Reduce weeding and watering.

A lush, productive vegetable, herb, and flower garden doesn't have to require endless hours of time and unlimited energy. No-dig gardening methods let you keep the rototiller in the shed and focus on what you like best—planting and harvesting!

With the step-by-step instructions in The Complete Guide to No-Dig Gardening, you'll discover how to build healthy, easy-to-plant garden soil by adding layers of organic matter using one of several different no-dig techniques.





Located at:

371 W. Avenue L Calimesa, CA 92320

Visit us online at: www.calimesacommunitygarden.org

CCG Board of Directors

PLANTING CALENDAR—with notes

- This calendar is for use as a general guideline.
- Even the various garden books do not agree on all their recommended planting times.
- Bear in mind, are you planting an early bearing variety or a late one? Timing of planting and particular varieties are important factors, as well as, consider if you are planting seeds, seedlings, or bareroot.
- Even whether it is the first half or the second half of a given month can make a difference.

January

Asparagus, Asian Greens, Beets, Broccoli, Cabbage, Cauliflower, Celery, Swiss Chard, Endive, Escarole, Garlic, Kale, Kohlrobi, Leeks, Lettuce, Mustard, Bunching Onions, Short Day Onions, Parsley, Peas, Potatoes, Radishes, Rhubarb, Rutabagas, Spinach, Turnips

February

Asparagus, Asian Greens, Beets, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Swiss Chard, Endive, Escarole, Fava Bean, Garlic, Kale, Kohlrobi, Leeks, Lettuce, Mustard, Bunching Onions, Short Day Onions, Parsley, Peas, Potatoes, Radishes, Rhubarb, Rutabaga, Spinach, Corn, Cucumbers, Eggplant, Melons, Strawberries, Turnips

March

Artichoke, Asparagus, Asian Greens, Beets, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Swiss Chard, **Endive, Escarole, Fava Bean, Herbs,** Kale, Kohlrobi, Leeks, Lettuce, Mustard, Bunching Onions, Short Day Onions, Parsley, Peas, Potatoes, Radishes, Rutabagas, Spinach, Strawberries, Turnips

<u>April</u>

Beans - bush & pole, Beets, Carrots, Corn, Cucumbers, Eggplant, Fava Bean, Herbs, Lima Beans, Leeks, Lettuce, Melons, Okra, Onions, Parsley, Peas, Peppers, Potatoes, Radishes, Short Day Onions, Squashes, Strawberries, Swiss Chard, Tomatoes, Turnips

Beans - bush & pole, Beets, Carrots, Corn, Cucumbers, Eggplant, Herbs, Lima Beans, Leeks, Lettuce, Melons, Okra, Onions, Parsley, Peas, Peppers, **Pumpkins, Radishes, Short Day** Onions, Squashes, Swiss Chard, **Tomatoes, Turnips**

June

Beans - bush & pole, Beets, Carrots, Corn, Cucumbers, Eggplant, Herbs, Lima Beans, Leeks, Melons, Okra, Peppers, Pumpkins, Squashes, **Tomatoes, Turnips**

July

Beans - bush & pole, Beets, Carrots, Peppers, Squashes, Tomatoes

August

Asian Greens, Beans - bush type, **Broccoli, Brussels Sprouts,** Cabbage, Cucumber, Kale, Leeks, **Onions, Shallots, Summer Squash**



September

Asian Greens, Brussels Sprouts, Carrots, Cauliflower, Fennel, Garlic, Kale, Leeks, Lettuce, Onion sets, Peas, Potatoes, Radishes, Rutabagas, Spinach, Squashes, Swiss Chard, Rutabagas, Turnips

October

Asparagus, Asian Greens, Beets, Broccoli, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Swiss Chard, Endive, Escarole, Fava Bean, Fennel, Garlic, Kale, Kohlrobi, Leeks, Lettuce, Mustard, Bunching Onions, Onion sets, Short Day Onions, Parsley, Parsnips, Peas, Potatoes, Radishes, Rutabagas, Spinach, Swiss Chard, **Turnips**

November

Asparagus, Asian Greens, Beets, **Broccoli**, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Swiss Chard, Endive, Escarole, Fava Bean, Fennel, Garlic, Kale, Kohlrobi, Leeks, Lettuce, Mustard, Bunching Onions, **Short Day Onions, Parsley, Parsnips,** Peas, Potatoes, Radishes, Strawberries, Rhubarb, **Rutabagas, Turnips**

December

Asparagus, Asian Greens, Beets, Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Celery, Swiss Chard, **Endive, Escarole, Garlic, Kale,** Kohlrobi, Leeks, Lettuce, Mustard, **Bunching Onions, Short Day Onions,** Parsley, Peas, Potatoes, Radishes, Rhubarb, Rutabagas, Spinach, Strawberries, Turnips