

TIPS FROM THE GARDEN

STRAWBERRIES

Wild strawberries in a raised bed with a soaker hose snaked thru in a **S** formation. Fertilize in spring make nice size berries, not huge but good size. Remove runners, root them to replace die out or increase the numbers. My bed is 20 years old and still producing nicely.

SEED STARTING

Don't bother with so much "potting on" when starting your seeds. Use a mix or potting soil on the bottom of your 6 packs, and seedling mix on top. The seeds will germinate in the top and roots grow into the bottom where they can get some nutrients. I've done this for 15+ years, always works great with no die off.

VOLES

Find a 10 year old who wants to earn \$. Teach them how to set mousetraps, baited with peanut butter. Pay him/her \$1 per critter. You'll catch lots!!!

TOMATO

I grow my tomato plants in 5 gallon buckets. I put them on my garden cart and wheel them into my garage at night.

WIREWORMS

To rid soil of wire worms: After soil is tilled in spring, "plant" a bag of carrots throughout the affected area. Wait a week or two for the wireworms to find the carrots and bore into them. Remove carrot traps with the wireworms.

RECIPES FROM THE GARDEN

HERBAL TEAS

Lemon ballm, any mint, catnip, rosemary- all make delicious tea in the dead of winter. To dry them, clean the plants and dry on a towel. Put in brown paper lunch sack, store in fridge for 3-7 days. They'll dry nicely, without turning brown. Then just store whole leaves in jars or plastic bags. To use, crumble into a teal ball and steep in hot water 5-7 minutes. Taste of summer! Works better than hanging, oven-drying or using a food dryer.

ROASTED BROCCOLI AND GARLIC

It sounds weird- **roasted broccoli**-and it's not all that pretty either, but it sure tastes good! Just put broccoli florets and whole garlic cloves (lots) in a roasting pan, drizzle with olive oil and bake at 400 degrees for 8-15 minutes. They get a bit dark looking but are nutty and sweet. Can also be done with beans. YUM!

KALE PESTO

Got extra Kale? I make poor man (woman)'s pesto
KALE, GARLIC, SUNFLOWER SEEDS, OLIVE OIL, BASIL, SALT
First blend up in a food processor - Then put in clean canning jars, cover the top with olive oil and freeze. Defrost as needed.

PESTO

Make pesto and spread on tomato slices and broil briefly.

Pesto: in food processor, mix well:

2 1/2 C firmly packed fresh basil leaves

2 large garlic cloves

1/2 C walnuts or pecans or pine nuts

1/2 C freshly grated Parmesan cheese

Drizzle in : 1/2 C olive oil

Salt to taste

It is done when it's smooth.

RHUBARB COFFEE CAKE (from Kathy Pryor, FullaBeans Cafe, Slokan B.C.)

1 1/2 c brown sugar 2 1/2 C whole wheat flour

2/3 c veg oil 1 tsp salt

1 egg 1 tsp baking soda

1 tsp vanilla 1 C milk

1 1/2 c chopped rhubarb

Mix and pour into greased 9x13 pan, cook at 350 degrees for about 35 minutes.

You can also add your favorite nuts to batter and topping.

TOPPING: 1/2 c sugar, 1 tbsp butter, 1 tbsp cinnamon

This recipe came from "Beautiful B.C." magazine, it is on the internet.