



“Autumn is a second spring
where every leaf is a flower”
Alfred Camus



Spanish Gazpacho Anyone ?

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| Ingredients: | - 2 teaspoons of sherry vinegar |
| - 2lbs very ripe tomatoes (preferably heirloom) | - Salt to taste |
| - 1 sweet pepper | - ½ cup of extra virgin olive oil |
| - 1 8” peeled and seeded cucumber | - 1 slice of soft fresh white bread (not sourdough, sandwich bread), crust removed. |
| - 1 clove garlic | |

Directions:

- Break up bread into chunks and soak with one tablespoon of the sherry vinegar in a bowl.
- Cut all veggies into rough chunks and place in a blender or food processor. Add soaked bread.
- Blend one minute until smooth, scraping sides as you go, then slowly drizzle in ½ cups of olive oil while blending on low, until it emulsifies.
- Add salt (start with ½ tbs).
- Blend for an additional minute.
- Add sherry vinegar and/or salt to taste.
- Pass through a strainer to press out liquid and discard the solids.

pro tip Season as you go during blending and after staining. Our taste buds salt receptors tend to respond best between 85-95 degrees, so you may have to season more in very hot or cold foods.

You will be amazed if you leave this overnight in the fridge and then taste the next day how much more delicious it becomes! Also, a great option for a party as it can be done a day ahead.



MONARCH MAJESTY

This year has been a huge payoff for our members who lovingly tend the Monarch waystation and pollinator areas. We have had the most caterpillars ever over 100 and been able to follow the life cycle from egg laying to butterfly emergence. The count so far this year has been 15 chrysalises and 7 butterflies. We hope to begin offering annual education events to our local community. Our test run we held August 2nd and 3rd was very successful. If you find yourself up in the garden alone, take a moment to savor the quiet and watch the beauty of these butterflies as they sail through the garden—it's breathtaking!

MEMBER HIGHLIGHT

Bob at E6,C10 is our hard-working garden manager and an avid tomato aficionado.

Q: Do you grow almost all of your plants from seed?

A: 95% of what I grow is from seeds, the rest I pick up here and there.

Q: Where do you buy the seeds

A: I buy seeds year-round when I find something interesting, usually online.

Q: When do you start your seeds, and what is your timeline?

A: I start them inside on January 1st with a heat mat and grow light planning to plant April 15th.

Q: What is the most important step in the growing process?

A: Good soil.

Q: What is your all-time favorite tomato and why?

A: Hard to choose. Top contenders: thornbergs terracotta, carbon, boxcar willie, and cherokee purple. These all have a very strong flavor which is what I prefer.

Q: Top tip for growing tomatoes.

A: Spacing for airflow, use of a good liquid organic fertilizer at half-strength every two weeks, and bone meal in the hole when planting.