



Planning for a fall & winter garden.

One of the best things about gardening in Zone 10a is the ability to grow produce year-round. Now is the time to plan and sow the seeds of what you want to harvest in our “cool” season.

Alliums: Garlic, planted now for harvest in 2026. Soft neck tends to work best in our zone. California Late is a good variety.

Onions – use sets over seed. Try Walla Walla a short-day variety onion.

Brassicas: Such as broccoli, brussel sprouts, cabbage, kale

Leafy greens: Such as swiss chard, bok choy, italian parsley, lettuces

Roots: Such as radishes, carrots, beets

Check out www.gardeninginLA.com for more ideas and get inspired!

Contact Bob, the garden manger about space in the greenhouse if you wish to start seeds at the garden. 805-509-5555

* remember if you choose to let your parcel go fallow after the summer season it needs to be kept neat and weed-free at all times.



Please extend a warm welcome to our two new members Nicole I1 and Gaia K1 when you see them at the garden!

PRESIDENT'S MESSAGE

Greetings summer gardeners!

I hope that your crops have been abundant, and your gardening has been successful this summer season.

Your board members have been busy behind the scenes planning upgrades and garden improvements that we hope you will enjoy. We ask for your patience and attention to pathway obstructions while we lay waterlines to the greenhouse and monarch way station and begin construction of the two gazebos in the central communal areas.

We owe a big “thank you” to our team of member volunteers who are making these upgrades happen; especially Jeff V, Vince, and Bob whose experience, energy & knowledge are greatly appreciated!

Please congratulate our new board secretary, Lekshmi Nair, who will be filling the absence that was created by Madrona’s move to Oregon. Thank you, Lekshmi.

We look forward to fall planting & seeing you at our next member meeting in September!

Board Members

President : Bill Colangelo

Vice President Julie Christiano

Treasurer : Alison Batten

Secretary Lekshmi Nair

Garden Manager : Bob Kieling

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How does our garden work?



Parcel buildouts

Take that Mr. Squirrel!

Since 2020, the ability to fully cover your parcel has exponentially increased gardener joy, success and harvests.

All members have access to detailed build out suggestions and guidelines that offer several solutions from individual cages to full parcel covering to protect crops.

A parcel improvement form must be submitted before buying supplies or doing any work on a major rebuild or total parcel enclosure. Board approval is required before work begins. All buildouts must meet height, design and materials requirements per park district specifications.

Completing these renovations in a timely manner is an essential requirement of your membership. New members should begin work in their parcel within 3 weeks of signup and are on probation for 4 months.

The board is always available to answer questions. Your success is the gardens success.

Important dates

- September 18, 7:00pm at Mae Boyer Park: General Meeting
- Community workday September 20
- 9am – 12pm



“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.