



# Garden Club Newsletter

July / August 2024

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THIS ISSUE

**Articles:** What to Grow in Your Garden in August; Featured Herb

## What to Grow in Your Garden in August in Maricopa County

by Dave Rosenthal

### Well Fellow PebbleCreek Gardeners,

Here we are at the end of July, and man it is HOT. The spring plants have done their thing, and I am sure they performed admirably up to this point. I don't know how your gardens are faring, but I expect that just like my plants, yours are stressed! Too dry, too hot, and too much solar intensity. Next year, I hope to get some sunshades to give my plants a little protection from the sun. The fact that it doesn't cool off at night to let the plants transpire does not help either. So, what do we do now to prepare for the fall/winter growing season? On the next page is a handy-dandy table to give you some ideas.



## Officer Positions Opening

We hope you are enjoying your summer, whether staying or traveling in cooler areas or living the toasty-warm life here in PebbleCreek.

**Our meetings of the 2024-2025 season are October 8 and November 12.** At the October meeting we will address the openings of the two officer positions, vice president and treasurer. **Note:** officer descriptions can be found on our website at [pcgardenclub.org](http://pcgardenclub.org); click on the header page "Board/Member," then "Board" and scroll to Board, Roles, Responsibilities, Committees.

Names of nominees will be accepted until the time to vote at the November 12 meeting.

*Please feel free to contact any of the board members to ask questions and/or submit your name for one of these positions.*

Thank you.

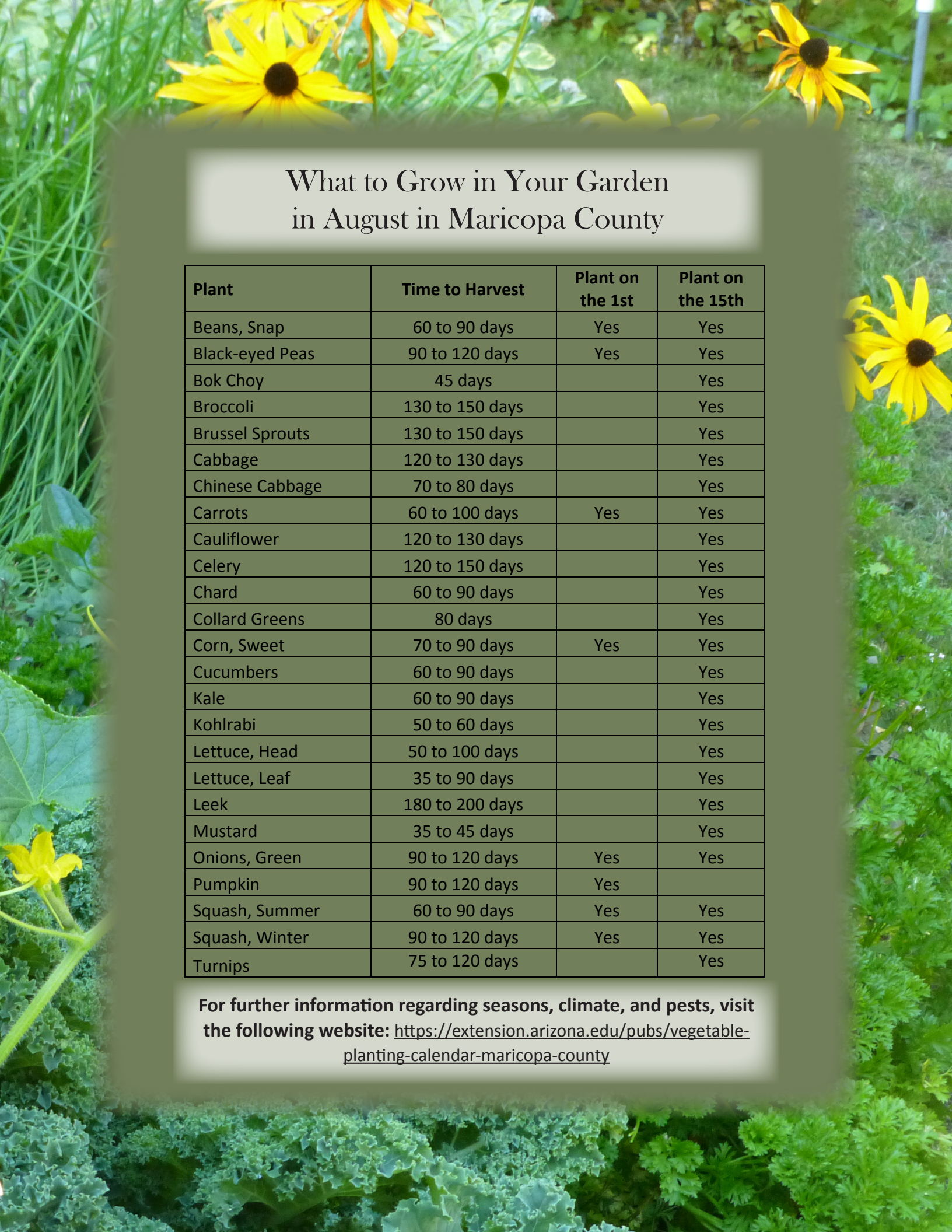
## Upcoming Meetings

October 8 1:00 - 2:30 p.m.  
Palm Room at Eagle's Nest

November 12 1:00 - 2:30 p.m.  
Palm Room at Eagle's Nest







## What to Grow in Your Garden in August in Maricopa County

Plant	Time to Harvest	Plant on the 1st	Plant on the 15th
Beans, Snap	60 to 90 days	Yes	Yes
Black-eyed Peas	90 to 120 days	Yes	Yes
Bok Choy	45 days		Yes
Broccoli	130 to 150 days		Yes
Brussel Sprouts	130 to 150 days		Yes
Cabbage	120 to 130 days		Yes
Chinese Cabbage	70 to 80 days		Yes
Carrots	60 to 100 days	Yes	Yes
Cauliflower	120 to 130 days		Yes
Celery	120 to 150 days		Yes
Chard	60 to 90 days		Yes
Collard Greens	80 days		Yes
Corn, Sweet	70 to 90 days	Yes	Yes
Cucumbers	60 to 90 days		Yes
Kale	60 to 90 days		Yes
Kohlrabi	50 to 60 days		Yes
Lettuce, Head	50 to 100 days		Yes
Lettuce, Leaf	35 to 90 days		Yes
Leek	180 to 200 days		Yes
Mustard	35 to 45 days		Yes
Onions, Green	90 to 120 days	Yes	Yes
Pumpkin	90 to 120 days	Yes	
Squash, Summer	60 to 90 days	Yes	Yes
Squash, Winter	90 to 120 days	Yes	Yes
Turnips	75 to 120 days		Yes

**For further information regarding seasons, climate, and pests, visit  
the following website:** <https://extension.arizona.edu/pubs/vegetable-planting-calendar-maricopa-county>



## Featured Herb



by MaryRose Gangle

You are most likely familiar with the taste of chives sprinkled atop a baked potato along with grated cheddar cheese and a dollop of sour cream. The flavor of this common herb is similar to but milder than the stalks of green onion. I love chives, so I planted a packet of seeds in my herb pots shortly after moving here. Excited to sample, I snipped a new green stalk and was shocked to taste the flavor of garlic. Garlic chive - I had no idea! Read on to learn more about common and garlic chives:

### Chives

Common chive, *Allium schoenoprasum*, is a species of flowering plant in the family *Amaryllidaceae*, which is native to both the New and Old Worlds. Close relatives include common onions, garlic, shallot, leek, scallion, and Chinese onion. *A. schoenoprasum* are commonly used in culinary dishes. They are also easily found in grocery stores in both the fresh herbs section and in

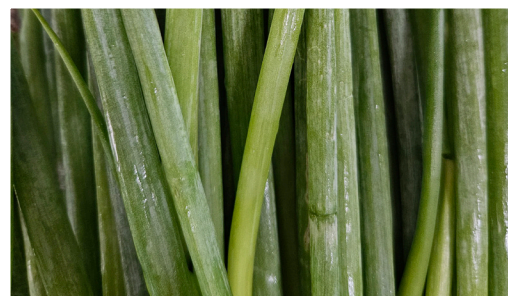
jars in the processed/dried section of spices and herbs.

Garlic chive, *Allium tuberosum*, is a species of plant native to the Chinese province of Shanxi and cultivated and naturalized elsewhere in Asia and around the world. Additional names include Oriental garlic, Asian chive, Chinese chive, Chinese leek. These chives are not as common and may be more difficult to find in grocery stores.

### Climate

Common chive is a cool-season, cold-tolerant perennial herb consisting of clumps of slender bulbs that produce narrow, tubular, green stalks (scapes). The edible flowers are tight clusters of white, pink, red, or purple depending on the variety. They can be grown in USDA zones 3 to 9. Here in the valley of the sun, Phoenix, we are in a warmer zone USDA 9b to 10a. Common chive will grow nicely during our cooler months; however, once the temperature rises, chives will not survive.

Garlic chive looks like common chive, but their scapes are darker green, flatter, and wider with triangular bases. Plus, their white flowers are larger, looser clusters. Garlic chive, which has a distinct garlic flavor, is not cold hardy. In warmer areas, USDA zone 8 and warmer, garlic chive may remain green year-round. In cold areas, USDA zones 7 to 4b, stalks completely die back to the ground and resprout from roots or rhizomes in the spring.







## Planting

Chives grow best in the spring and fall in a full sun location with fertile, moist but well-draining soil. Before planting, work 4-6 inches of well-composted organic matter into the soil to a depth of 6-8 inches. You can start chive seeds indoors six to eight weeks prior to the last frost. When transplanting or sowing seeds in your garden or pots, the soil temperature should be between 60° and 70°F. Sow seeds about 2-inches apart and no more than ¼-inch deep. Cover with a thin layer of soil. Once seedlings emerge, thin them so that plants are spaced between four to six inches apart in all directions.

## Growing

Minimal care is needed for fully grown, established plants. Use mulch to conserve moisture and keep the weeds down. Moisten the soil thoroughly when watering. Though chives are drought tolerant, they require consistent watering throughout the growing season. In late spring or summer, if the soil is not already nutrient-rich, you may need to fertilize with nitrogen-heavy fertilizer. Every three to four years, divide the plants in the spring for a better production of plants. Divide into clumps of 10 small bulbs and allow divided plants to grow for several weeks before harvesting.

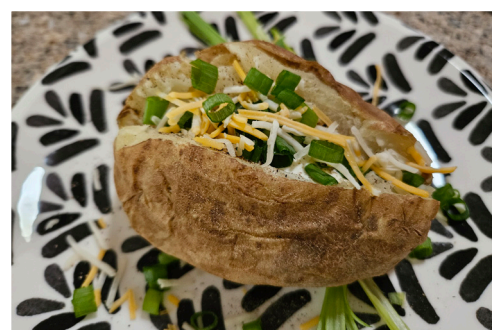
## Harvesting

Harvest chive leaves about 30 days after transplant or 60 days after seeding by cutting the leaves down to the base, within 1-2 inches of the soil. Harvest three to four times during the first year, then cut plants back monthly in subsequent years.

Chives flower in late spring or early summer. These edible flowers can be eaten prior to opening or fully opened. Use chives fresh or freeze it. To freeze chives: wash, pat dry the leaves, place in an airtight bag, and pop in the freezer. Frozen chives are best in soups or stews. Note that dried chives lose flavor.

## Uses

- Chives mild flavor is perfect in soups, dips, potatoes, fish, seafood dishes, and omelets. Add chives to hot dishes just before serving since its delicate flavor is lost when heated.
- The green stalks along with unopened, immature flower buds can be diced and used to flavor dishes, such as, omelets, fish, potatoes, and soups. The edible flowers can be used in salads.
- Chives have insect-repelling properties that can be used in gardens to control pests.
- You can substitute scallion (green onion), leek, shallot, and garlic for chive in a recipe. If you are substituting chives as a garnish, consider using scallions for a similar look and taste.





# Free Local Plant Exchange

**14076 W Cambridge Ave.,  
Goodyear, AZ 85395**

David Thomas's home is not in PebbleCreek... more toward the corners of N. Litchfield Rd. and W. Thomas Rd. in the neighborhood behind West Valley National Bank.

He maintains the Free Plant Stand on behalf of the West Valley Garden Club off of his private home's front porch...With the rules of **"Bring One, Take One."** Always identify the plant you leave behind with a label and don't forget to sign the register.

Stop by if you ever have something to share... you never know what you might walk away with.



## Local Exploration!



A beautiful view of our valley from the outlook at Victory At Verrado!

**Do you have a  
question or topic  
you'd like more  
information about?**

If your answer is yes, please email the question or topic to [gardenclubofpc@gmail.com](mailto:gardenclubofpc@gmail.com)

We will do our best to respond in one of our upcoming newsletters!

No question is too trivial!!



Garden Club of PebbleCreek

Website: [pcgardenclub.org](http://pcgardenclub.org) | Email: [gardenclubofpc@gmail.com](mailto:gardenclubofpc@gmail.com)