



Harvesting and Eating Time

This has certainly been a challenging gardening season. With the coldest July and possibly August in history it was very difficult to keep the veggie garden going. Then the tomato blight hit. Talk about depressing! I have never in 30 years of gardening experienced that. I did have a good harvest in August enough to can my salsa but not enough to can my tomato sauce. I usually have so many tomatoes I'm rushing out to protect them from an early frost. This year I've ripped them out before we are even close to getting a frost. I will tell you a few things that may protect your plants from the diseases before they start for next

year. I promised myself I would actually follow my own advice for next year. I just never thought it would happen to me!!! I'll also mention whether you can use tomatoes from plants that had blight.

There were vegetables that did do well and I will include recipes customers and friends gave me from their good harvest.

Planting garlic in the fall will give you larger bulbs, I've included advice on this.



The Full Harvest Moon will not happen in October again until 2017

Full Harvest Moon

What is the Full Harvest Moon? This is when the full moon happens closest to the Autumnal (fall) Equinox. Usually the harvest moon comes in September, but not this year. Our Full Harvest Moon will be on Oct. 4th. The saying "Planting by the Light of the

Moon" comes in the spring but in the fall it's, "Harvesting by the Light of the Moon". Farmers can work long into the night with the moon being so bright. At this time we can harvest corn, pumpkins, squash, beans, potatoes and even wild rice.

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Plant garlic in the fall for harvesting larger bulbs next summer

They will be twice as big!



We have Spanish Roja!

Planting Garlic in the Fall

Fall is the perfect time to plant Garlic. There have been studies done that have shown garlic bulbs planted in the fall produce twice as much than bulbs in the spring. You need to plant garlic about 4-6 weeks before the ground freezes so it can set roots but not necessarily sends new shoots up. If you get some growth before winter arrives don't worry, your garlic plants will be fine.

Planting.

Put the cloves 5-6 inches apart in rows 12-15 inches from each other. Set them 2 inches deep.

Garlic grows best on crumbly, light soils that are high in organic matter, with a pH range of 6-7. Heavy clay soil creates misshapen bulbs and makes harvesting difficult. Add organic matter like, composted cow manure, worm castings, crushed leaves, mushroom compost, add grass clippings (untreated) to the soil on a yearly basis to keep it rich. You may need a soil test for your particular garden soil. Plant with a good organic slow release fertilizer and you can dust the bulbs with bonemeal.

Watering and Mulching

Garlic must be kept evenly moist, as dry soil will cause irregular-shaped bulbs. It doesn't have a very deep root system, so summer watering is a must.

Mulch garlic to preserve soil moisture. Do not divide the bulb into cloves until you are ready to plant, as you will lower yields. Mulching with straw will help in their survival. Snow cover is an excellent mulch if mother nature provides us with some this winter like she has the last two years in our area.

Harvest the garlic bulbs when the plants have three or four bottom leaves that are dead and five or six green leaves left on the top. Usually around July depending on the summer weather. Dig up a bulb or two to check the size before digging the entire crop to make sure they are ready. Loosen the soil, and then remove the garlic from the ground. Be careful not to bruise the garlic cloves when digging or handling the freshly dug bulbs. You must not leave the bulbs in strong sunlight for any length of time or the bulbs will sunburn.

Curing

takes about two weeks. Remove 1/4" of the roots, do not wash off with water. They need a well ventilated area on a drying rack or put in a mesh bag. You can tie some together for hanging. Keep out of direct sun during this time.



Crop Rotation *

Use Serenade for Disease Control contains (Bacillus Subtillis)

Crop rotation is a must with potatoes/tomatoes and is very important for next year because of the problems we had with late blight this year. Do not plant potatoes/tomatoes in the same area of the garden each year; the entire crop could be lost to disease and insect problems. Tomatoes, potatoes, peppers and eggplant are in the same nightshade family and tend to get the same disease and insect problems. Rotate with a crop of something other than those such as beans, squash or corn. This type of a rotation

will help control diseases.

Note: Late Blight needs a live tissue to continue so do not save potatoes for replanting next year if you think they may have had late blight.

It still is best to clean up all diseased debris this fall. Do not put it on your compost pile to be on the safe side.



Never plant Tomatoes and Potatoes in the same spot as the previous year

Zucchini Cookies

Submitted by Marilyn Meister

You can't actually taste the zucchini in these cookies, but it adds vitamins, fiber, and a nice moist texture.

- 1 c butter, room temp.
- 1 1/2 c sugar
- 2 large eggs
- 1 t vanilla extract
- 2 c grated zucchini
- 2 3/4 c all purpose flour
- 2 t baking powder
- 1 t ground cinnamon
- 1 t salt
- 1 c walnuts chopped
- 1 c chocolate chips
- 1/2 raisins
- 1 c sweetened flaked coconut



A Yummy Treat!

Preheat oven to 350*. In a large bowl cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. Stir in zucchini. In a medium bowl whisk together flour, baking powder, cinnamon, and salt. Add to zucchini mixture. Stir in nuts, chocolate chips, raisins, and coconut. Drop by the tablespoonfuls on to greased cookie sheet. Bake until lightly browned, 15 to 20 mins. Transfer to cooling rack.

Makes 5 dozen

Prep and cook time: 1 hour

Thank you Marilyn!

Zucchini Pickles

Adapted by Joyce Symberski from COOKS.COM recipe

- 8 med. Zucchini (no bigger than 12 inches long)
- 1/2 c pickling salt or kosher salt
- 6 c 5% vinegar
- 2 c water
- 4 c sugar
- 4 t mustard seed
- 4 t celery seed
- 8 cloves garlic
- 8 dill heads
- Small slice hot pepper for each jar (optional)

- 1 grape leaf for each jar (optional)

Cut zucchini in bite-size chunks. Add salt and cover with water. Let stand 2 hours. Drain well. (You can rinse in very cold water if on a salt free diet)

In a stainless steel or enamelware pan, mix vinegar, water, sugar, mustard seed, and celery seed. Bring to boil, cut down heat and simmer for 5 mins.

Put garlic, dill heads, and hot pepper in bottom of pint jars. Pack zucchini into the jars. If using grape leaves, lay a grape leaf on top of zucchini. Pour hot liquid in, leaving 1/2 inch head space. Seal and process for 15 mins. In hot water bath.

Thank you Joyce– They are good!

Pumpkin Torte

submitted by Me - my Mom's (Paula Bulka) recipe

- 3 eggs
- 1 c sugar
- 1 t salt
- 2 t cinnamon
- 1 pkg yellow cake mix
- 1 1/2 sticks melted butter or oleo
- 1 large can of Libby 100% natural pumpkin

- 1 c evaporated milk
- Chopped nuts– your favorite

Beat eggs with sugar, add pumpkin, salt, cinnamon and evaporated milk. Mix well. Pour into 9x13 greased pan. Hand sprinkle yellow cake mix over the top. Then drizzle with melted butter/oleo. Sprinkle with chopped nuts (opt) Bake at 350* for 1 hour. Served with whipped cream.



This is delicious!



Patty's Plants

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One of the most asked Tomato Late Blight questions:

Are Tomatoes safe to eat from Late Blight infected plants? Yes and no. You can remove all the bad spots and eat the good areas. They may not taste as good as a tomato without the disease. As far as canning goes, I probably wouldn't use them if the tomato itself has signs of the disease. It could cause the PH of the sauce to be higher which could create bacteria growth. When canning you want the PH to be acidic to prevent bacteria and other nasty stuff from growing.

New at Patty's Plants

Herbal Products

by Wind Ridge Herb Farm

Herbal Cold and Flu Tea with Blackberry leaf, raspberry leaf, lemon balm, rose hips, elderberries, peppermint and ginger.

Antioxidant Tea with green tea, lemon balm and peppermint

Pumpkin Pie Spice, Pumpkin dip

Mulling Spices

*Dried Herbal Dips— Just add sour cream and mayo—
Garlic Lovers, Spinach, and Tomato Basil*

And many more herbal delights!



Pruning/Harvesting/Storing Herbs

In spring you prune to tidy up and shape your herbs. Anytime you want to use your herbs prune them slightly. Harvest herbs in the morning just after the dew has dried. This is when they have the most flavor. The more you prune and use your herbs the thicker and fuller they will be. You can make 2 or 3 harvests during the growing season. In the fall, prune perennial herbs 6-8 inches or to last years growth as long as there's still some growth or shoots below this level. If you don't have time to dry and hang your herbs, use the cuttings on the grill or fire pit. It will add flavor to your cooking, plus it's great aromatherapy.

Drying , Freezing & Storing Herbs

Drying herbs is one of the easiest ways to save your herbs. Make small bundles and take off the bottom leaves. Tie twine around the stems or I find using a rubber band is easier to use. Hang the bundles in a warm dry area and check them frequently to make sure they are drying out properly. You can

also microwave them. Take a few leaves and place on a paper towel. Cover with another paper towel. Put on high for 1 minute. Check to see how they are drying for 30 seconds more until they are dry. For herbs with seeds, like dill or fennel put them upside down in a paper bags to dry. Cut holes in the sides of the bags for ventilation. Some herbs don't dry well, so freezing would be better for them. Basil and chives freeze very well. Cut them in small pieces and put them in ice cube trays. Once frozen take out and put into freezer bags. To store dried herbs use tight fitting glass containers. Place in a dark area. I use blue & clear canning jars to store mine.

For a list of homemade natural insecticides and fungicides, go to:

www.pattysplants.com

or

e-mail: patty@pattysplants.com
for any questions.