

FEBRUARY 2024

GARDENING TO DO'S

"The month of love, where hearts thaw like the frost on the cusp of spring."



Know Your Zone: Redford is in Michigan Plant Hardiness Zone 6b (-5°F to 0°F)

February can still be chilly, but it's the perfect time to start dreaming of spring and getting your garden prepped for the explosion of growth to come. Here are some tips to make the most of this month:

Indoor Tasks:

- Start seeds: Keep in mind that many flowers and vegetables require indoor sowing 6-8 weeks prior to the last spring frost (May 8). Popular choices for February include tomatoes, peppers, eggplants, onions, broccoli, cauliflower, lettuce, and various herbs (available in our Seed Library).



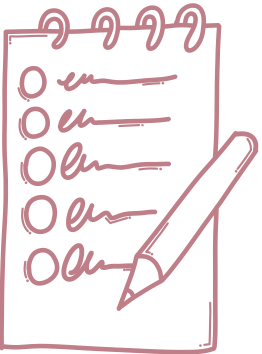
- Use grow lights: Provide adequate lighting for your seedlings with artificial grow lights if natural light is limited. Aim for 16-18 hours of light per day.

Outdoor Tasks:

- Plan your garden: This is a great time to map out your garden layout, choosing where to plant different vegetables and flowers. Consider factors like sunlight, soil type, and plant spacing.
- Prepare your beds: If the soil isn't frozen, you can start prepping your garden beds. Remove any debris or weeds, loosen the soil, and add compost.
- Protect against early snow: If snow is forecast, cover vulnerable plants like pansies or early spring bulbs with a light covering of frost protection fabric.

Other things to do...

- Plan a trip to the library: Get inspired by checking out books about gardening and pick up a few seed packets!
- Clean and repair tools: Get your gardening tools ready for the season by cleaning them, sharpening blades, and replacing any broken parts.
- Start composting: Turn kitchen scraps and yard waste into valuable compost for your garden.



For more info and Redford's Planting Calendar, visit almanac.com



For more information on our Seed Library, please visit rtdl.org/seed-library

FEBRUARY RECIPE

Garden harvests can contribute to making the most delicious recipes!

Root Vegetable Au Gratin

Ingredients

- 2-3 large sweet potatoes, peeled and cut into 1-inch wedges
- 2 parsnips, peeled and cut into 1-inch wedges
- 2 large carrots, peeled and cut into 1-inch wedges
- 1 bulb fennel, trimmed and cut into wedges
- 1 celery root, peeled and cut into 1-inch wedges
- 2 cloves garlic, minced
- 4 tablespoons olive oil
- 1 cup heavy cream
- 1 cup vegetable or chicken broth
- 1/2 cup grated Gruyere cheese
- 1/4 cup grated Parmesan cheese
- 1 tablespoon fresh thyme leaves
- Salt and pepper to taste



Directions

1. Preheat oven to 400°F (200°C).
2. Toss root vegetables with olive oil, garlic, salt, and pepper. Arrange in a single layer in a large ovenproof dish.
3. In a separate bowl, whisk together heavy cream, broth, Gruyere cheese, Parmesan cheese, and thyme. Pour over the vegetables, ensuring they are submerged as much as possible.
4. Cover the dish with foil and bake for 45 minutes, then remove foil and bake for another 30-45 minutes, or until vegetables are tender when pierced with a fork and the top is golden brown and bubbly.
5. Let cool slightly before serving.