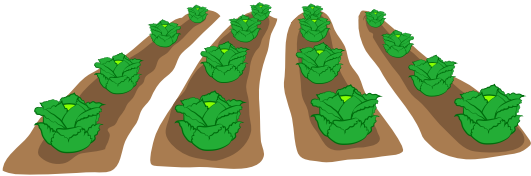


JUNE 2024

GARDENING TO DO'S

You can find me in the garden!



1. Transition to Warm-Weather Crops:

- **Planting:** Now is the perfect time to plant tomatoes, peppers, cucumbers, squash, and beans. Ensure they are well-watered and mulched to retain moisture.
- **Support:** Use stakes, cages, or trellises to support growing plants like tomatoes and beans.

2. Maintenance & Care:

- **Weeding:** Keep up with regular weeding to prevent competition for nutrients and water.
- **Mulching:** Add a layer of mulch around plants to conserve moisture and reduce weed growth.
- **Watering:** As temperatures rise, make sure to water deeply and consistently, preferably in the early morning or late evening.

3. Fertilization:

- **Feeding:** Apply a balanced, slow-release fertilizer to encourage healthy growth. Be mindful of not over-fertilizing, especially with nitrogen, to avoid lush foliage with little fruit.

4. Pest & Disease Management:

- **Monitoring:** Regularly check plants for signs of pests or diseases. Early detection is key to effective management.
- **Natural Solutions:** Use organic pest control methods, such as neem oil, insecticidal soap, and introducing beneficial insects like ladybugs and predatory wasps.

Meet us at the Market!

The library will have a table at the Marquee this summer. We will have calendars, summer reading sign-up, card registration, and our traveling seed library! Come say hi on the following dates in June:



- June 9
- June 23
- June 30

Special
Library
Storytime

Seed Saver Alert: If your herbs or cool weather crops bolt (flowering to seeding stage) in the heat, let them fully mature and save the seeds. We are happy to accept your seeds to share with our community of growers! 😊

DID YOU KNOW?

Calling all flower lovers! Did you know Redford boasts three free flower-cutting gardens? Residents are invited to visit and cut fresh flowers for their home. The gardens are located at:

- Claude Allison Park
- The Marquee
- Handy Park



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

Harvest Time

Cool Weather Crops:

- Ready to Harvest: Lettuce, spinach, radishes, peas, and early broccoli. Harvest these crops early in the morning when they are most crisp.

First Fruits:

- Strawberries: June is prime strawberry season! Enjoy fresh berries or preserve them as jams and jellies.

Herbs:

- Fresh Flavors: Harvest herbs like basil, cilantro, parsley, and thyme. Regular harvesting encourages new growth and keeps plants productive.

Unleash the Flavor: Strawberry Recipes for Your Homegrown Harvest

Strawberry Shortcake



Ingredients

Strawberries + Whipped Cream

- 6-7 cups quartered strawberries
- 1/4 cup + 2 Tablespoons granulated sugar, divided
- 1 teaspoon pure vanilla extract
- 1 cup heavy cream

Biscuits

- 2 and 3/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt

- 3/4 cup cold unsalted butter, cubed
- 1 cup cold buttermilk
- 2 Tablespoons heavy cream or buttermilk
- coarse sugar, for sprinkling

Instructions

1. Start with the strawberries: Stir the strawberries and 1/4 cup granulated sugar together in a large bowl. Cover and set in the refrigerator until ready to use.
2. Make the biscuits: Preheat oven to 400°F. Mix the flour, granulated sugar, baking powder, baking soda, and salt together in a large bowl or in a large food processor. Whisk or pulse until combined. Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor. Pulse until coarse crumbs form. If you used a food processor, pour the mixture into a large bowl.
3. Pour buttermilk on top. Fold everything together. Do not overwork the dough. The dough will be shaggy and crumbly with some wet spots. Pour the dough and any dough crumbles onto a floured work surface and gently bring together with generously floured hands. Have extra flour nearby and use it often to flour your hands and work surface in this step. Using floured hands or a floured rolling pin, flatten into a 3/4 inch thick rectangle as best you can. Fold one side into the center, then the other side. Turn the dough horizontally. Gently flatten into a 3/4 inch thick rectangle again. Repeat the folding again. Turn the dough horizontally one more time. Gently flatten into a 3/4 inch thick rectangle. Repeat the folding one last time. Flatten into the final 3/4 inch thick rectangle.
4. Cut into 2.75 or 3-inch circles with a biscuit cutter. Re-roll/flatten any scraps and cut more circles until you have around 10-12 biscuits.
5. Arrange in a 10-inch cast iron skillet or close together on a parchment paper or silicone baking mat lined baking sheet. Make sure the biscuits are touching.
6. Brush the tops with 2 Tablespoons heavy cream or buttermilk and sprinkle with coarse sugar. Bake for 18-22 minutes or until biscuits are golden brown on top. Remove from the oven, then cool in the pan for at least 10 minutes before assembling.
7. Make the whipped cream: Using a hand mixer or a stand mixer fitted with a whisk attachment, beat the heavy cream, 2 Tablespoons granulated sugar, and vanilla on medium-high speed until soft-medium peaks form, about 3 minutes.
8. Slice the biscuits in half and layer with strawberries and whipped cream. Serve immediately.