

JUNE 2025

# GARDENING TO DO'S

## Events & Reminders



**Redford Farmers' Market:** Visit us there on June 22 for gardening resources, seeds, and library event information!

**Seed Donations:** If your cool-weather crops or herbs have gone to seed, save the seeds and donate them to our Seed Library! Just place them in a labeled envelope with details such as the plant name, variety, and harvest date.

## Book Suggestion:

### Composting for the Absolute Beginner by Dede Cummings



This book is a helpful guide for anyone who wants to start composting. It offers easy, step-by-step instructions to turn kitchen scraps into rich compost for your garden. Whether you're new to gardening or have some experience, this book will help you improve your soil and reduce waste.

## 1. Optimize Watering With Smart Scheduling

Watering in the early morning (before 9 AM) helps reduce evaporation loss during hot June days. Consider using a drip irrigation system or soaker hoses for consistent moisture without overwatering. If using sprinklers, set timers to avoid peak sun hours.



## 2. Prune for Productivity

June is a great time to prune early spring bloomers and spent blossoms from shrubs like lilacs and forsythias. Removing old flower heads (deadheading) encourages new growth and keeps plants shapely. Also, pinch back herbs like basil and mint regularly to delay bolting and keep flavors fresh.



## 3. Boost Beneficial Insects

Support pollinators and natural predators like ladybugs by planting native flowering plants such as bee balm, black-eyed Susan, and milkweed. Avoid pesticide use during bloom time. Place shallow water dishes with pebbles to attract and hydrate bees and butterflies.



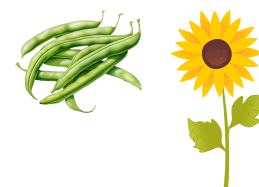
## 4. Tomato TLC: Mulch & Support

Tomatoes love June warmth—but they need protection. Add mulch (straw or shredded leaves) around the base to retain moisture and prevent soil-borne diseases. Support them early with cages or stakes to avoid broken stems during heavy fruiting.



## 5. Sow a Second Round

Take advantage of June's full sun to direct sow fast growers like green beans, squash, okra, cucumbers, and sunflowers. These thrive in warm soil and can still provide a robust mid-to-late summer harvest. Succession planting keeps your garden productive through August.



For more information on our Seed Library,  
please visit [rtdl.org/seed-library](http://rtdl.org/seed-library)

# JUNE RECIPES

These flavorful lamb burgers are packed with spices like cumin, coriander, and paprika, plus a little heat from serrano chile. They're easy to make and perfect for grilling or cooking in a skillet. Each burger is topped with a creamy tahini yogurt sauce, brightened with lemon, dill, and scallions. Serve them in warm pitas with fresh lettuce, tomato, red onion, and extra cilantro for a fresh, delicious meal. Great for a quick weeknight dinner or a weekend cookout!

## For the Burgers

- 1 pound ground lamb
- 1/2 cup roughly chopped cilantro, plus sprigs for assembly
- 2 tablespoons sweet paprika
- 2 tablespoons ground cumin
- 2 teaspoons kosher salt
- 1 teaspoon ground coriander

- 1 teaspoon ground fennel
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cayenne
- 2 large garlic cloves, finely grated
- 1 serrano chile, finely chopped
- Extra-virgin olive oil

## For Assembly

- Pitas, toasted
- Tomato slices
- Lettuce of your choice
- Red onion slices



## Basic Tahini Sauce

### Ingredients

- 2 teaspoons lemon zest plus 3 tablespoons juice (from 1 lemon)
- 1/2 teaspoon kosher salt
- 1 or 2 garlic cloves, finely grated
- 3 tablespoons tahini
- 1 cup plain yogurt (full-fat or low-fat)
- 1/2 cup thinly sliced green scallion tops
- 2 tablespoons roughly chopped dill



## Instructions

1. Make the burgers: Place the ground lamb in a large bowl. Add cilantro, paprika, cumin, salt, coriander, fennel, oregano, cinnamon, cayenne, garlic and serrano.
2. Knead mixture until the spices are well incorporated. Wrap the meat and refrigerate for an hour or up to 48 hours.
3. With wet hands, form into balls, then flatten balls into patties. Refrigerate until ready to cook. (Patties can be refrigerated for up to 3 days or frozen for up to a month.)
4. Meanwhile, make the tahini sauce: Put lemon zest and juice in a medium bowl. Add salt, garlic and tahini, and stir to dissolve. Whisk in yogurt, and stir in scallions and dill.
5. Cook the burgers: Heat a wide cast-iron pan over medium-high. Add 2 tablespoons olive oil to the pan. When oil is wavy, cook patties until lightly browned and to your desired temperature, medium is recommended. (Alternatively, cook over a hot grill)
6. To serve, cut each patty in half and tuck into a pita with a spoonful of tahini sauce, tomato, lettuce, cilantro and red onion

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