

MAY 2026

GARDENING TO DO'S

Ready, set...
GROW!



Meet us at the Market! Perennial Exchange - May 9

Join us at the Redford Township Farmers' Market to swap plants, share stories, and celebrate the start of the growing season.

The Turning Point of the Season

This is the moment gardeners wait for all spring!

Average Last Frost: May 8

What Your Garden Needs Right Now

- **Give your garden a strong, healthy start.**
 - Mix in compost or aged manure
 - Loosen compacted beds
 - Check drainage after spring rains
- **Design a space where plants—and pollinators—can thrive.**
 - Plant in clusters to attract pollinators
 - Use layers (groundcover, mid-height, tall plants)
 - Include native plants whenever possible
- **Set your garden up to stay happy and hydrated.**
 - Water deeply, not frequently
 - Water in the morning to reduce disease
 - Add 2-3 inches of mulch to retain moisture



In the Ground: What to Plant Now

- **Start sowing these seeds now to get a jump on summer growth:**
 - Beans, cucumbers, zucchini
 - Sweet corn
 - Carrots & lettuce (keep succession planting!)
- **Your warm-season favorites are ready to move outside.**
 - Tomatoes, peppers, eggplant
 - TIP: Plant tomatoes deep to encourage strong root systems.

Color That Works Overtime

- **Choose flowers that are both beautiful and beneficial.**
Plant these now to enjoy blooms all summer long:
 - Marigolds - help deter pests
 - Zinnias & cosmos - bring long-lasting color and pollinators
 - Nasturtiums - edible, easy to grow, and helpful for drawing aphids away from plants like tomatoes and beans

Summer Starts Now: Plant Your Bulbs

- **A little planning now leads to big summer color**
 - Dahlias, gladiolus, lilies, crocosmia

Tips for success:

- Wait until soil reaches about 60°F
- Plant in groups for impact
- Label planting spots so you remember what's where



Gardener Care = Garden Care

- **Take care while you garden—so you can enjoy every minute of it.**
 - Stretch before starting yard work
 - Lift with your legs, not your back
 - Take breaks and stay hydrated

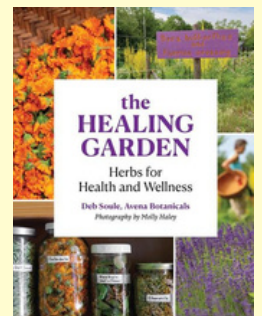


Book Suggestion

The Healing Garden: Herbs for Health and Wellness

By: Deb Soule

In *The Healing Garden*, Deb Soule offers an inspiring guide to herb gardening and crafting herbal remedies that promote wellness of spirit and body. Soule combines her passion for plants, gardens, and healing with her extensive experience working with medicinal herbs, flowers, roots, and berries.



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

MAY RECIPES

Sweet, tart, and straight from the garden.

This rhubarb crisp balances the natural tartness of rhubarb with a rich, buttery crumble, creating a warm and comforting dessert that's perfect for spring.

Rhubarb Crisp

Ingredients

- 6 tablespoons cold butter, cut into small pieces, plus more for greasing pan
- 2.5 to 3 pounds rhubarb, trimmed, tough strings removed, and cut into 1-inch pieces (about 5 to 6 cups)
- 1/4 cup white sugar
- 1 tablespoon orange or lemon juice
- 1 teaspoon orange or lemon zest
- 3/4 cup brown sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon cinnamon, or to taste
- Pinch salt
- 1/2 cup rolled oats
- 1/2 cup of pecans



Instructions

1. Heat oven to 375 degrees. Grease an 8- or 9-inch square baking or gratin dish with a little butter. Toss rhubarb with white sugar, orange or lemon juice and zest, and spread in your baking dish.
2. Put the 6 tablespoons of butter in a food processor along with brown sugar, flour, cinnamon and salt, and pulse for about 20 or 30 seconds, until it looks like small peas and just begins to clump together. Add oats and pecans and pulse just a few times to combine.
3. Crumble the topping over rhubarb and bake until golden and beginning to brown, 45 to 50 minutes.