

AUGUST 2026

GARDENING TO DO'S

Save Seeds Today for Tomorrow's Garden

August is harvest season, but it's also the perfect time to start planning next year's garden. Instead of removing every finished flower or vegetable, let a few of your healthiest plants produce seeds. Saving seeds is an easy way to preserve varieties that thrive in your garden and reduce gardening costs next season.

Flowers like zinnias, marigolds, cosmos, and sunflowers, along with vegetables and herbs such as beans, peas, lettuce, basil, dill, tomatoes, and peppers, all produce seeds that can be saved.

For best results, choose heirloom or open-pollinated varieties.



Need help getting started? Pick up our Seed Saving Chart at the Seed Library to learn when to harvest seeds, the best collection methods, and how long they'll stay viable.

Seed Library Spotlight

Every seed tells a story. By saving seeds from your favorite flowers and vegetables, you're preserving varieties that thrive in our local gardens while helping the community grow.

If you have extra seeds to share this fall, we'd love to add them to the RTDL Seed Library. Your donations help ensure that more gardeners can enjoy fresh flowers, herbs, and vegetables for seasons to come.

Let's Get COOKING

August Gardening Tips

- Harvest vegetables often to encourage continued production.
- Water deeply during dry weather to encourage strong root growth.
- Start planting cool-season crops like lettuce, spinach, kale, and radishes for a fall harvest..



Saving Our Seeds : The Practice & Philosophy, by Bevin Cohen

There's still time to plan the perfect garden! This book will help you decide which gardening methods are right for you and your living situation. From container gardening and raised beds to hydroponics and indoor growing, Kevin Espiritu provides step-by-step guides on how to get your garden started.

Garden Fresh Pasta Salad

Ingredients

- 3 cups cooked pasta
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1 bell pepper, chopped
- 1/2 cup blanched green beans
- Fresh basil

- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced
- Salt and pepper to taste



Toss everything together, chill for 30 minutes, and enjoy a refreshing meal featuring the best flavors of the season.

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

Redford Township
RTDL
District Library