

# NRH COMMON GROUND

DEC '21/JAN '22 NEWSLETTER

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## TWO NEW RAISED BEDS!

The NRH Parks and Recreation department has built and filled two brand new plots for our community garden! They are beautiful and we are thrilled to be able to have more opportunities to spread the joy of gardening in our community. We are so grateful for the NRH Parks and Rec department's help and can't wait to welcome some new gardeners. The two new raised beds are on the North side of the garden, make sure to go check them out next time you're there!

Knowledge is  
knowing a tomato  
is a fruit; wisdom is  
not putting it in  
fruit salad.

# MONTHLY GARDEN TASKS



It's true – tomatoes and zinnias don't do well in winter. But that doesn't mean winter can't be a productive time for gardeners! Winter is the perfect time to rejuvenate after all the hard work of gardening in the summer/fall and prepare for the spring season that will be here before we know it!

## DECEMBER

- Clean and sanitize tools, seed starting equipment, and planting pots
- (Late Dec) start cabbage indoors for transplant in early/mid February

## JANUARY

- Plan the spring garden
- Start broccoli, cauliflower, brussel sprouts indoors for transplant in mid February
- (Late Jan) start eggplants and peppers indoors for transplant in April

**SAVE THE DATE!** Our informative **Spring Gardening Seminar** is back! Grab a notebook and a friend and come see us February 12, 2022 from 9am to noon at the NRH Library (9015 Grand Ave) to meet new gardening friends, build your knowledge, and maybe even win a prize!



# COOKING WITH THE SEASONS



## BUTTERNUT SQUASH SOUP

1 ½ tablespoons butter  
½ onion, sliced  
2 cloves garlic  
2 sprigs fresh thyme  
½ butternut squash – peeled, seeded, cut into 1-inch cubes  
4 cups chicken stock  
½ cube chicken bouillon  
1 pinch cumin  
1 pinch allspice  
salt and pepper to taste

Melt butter in large pot over medium heat. Add onion, garlic, thyme and cook until the onion has softened (about 5 minutes).

Add squash and chicken stock, bring to a simmer and cook until squash is tender (about 10-15 minutes). Crumble the bouillon into the soup, and add seasonings. Remove from heat.

Pour soup into a blender (don't fill more than halfway and make sure to hold the lid down), and puree until smooth. Alternatively, you could use a stick blender to puree the soup in the pot.



## KICKIN' COLLARD GREENS

1 tablespoon olive oil  
3 slices bacon  
1 large onion, chopped  
2 cloves garlic, minced  
3 cups chicken broth  
1 pound fresh collard greens, cut into 2-inch pieces  
salt, pepper, red pepper flakes to taste (about 1 tsp salt/pepper, and a pinch or two of pepper flakes)

Heat the olive oil in a large pot over medium-high heat. Add bacon and cook until crisp. Remove bacon from pan, crumble, and return to the pan.

Add onion and cook until tender (about 5 minutes). Add garlic and cook until just fragrant. Add collard greens and fry until they start to wilt.

Pour in chicken broth and seasonings. Reduce heat to low, cover the pot, and simmer until greens are tender (about 45 minutes).



# GARDENERS IN THE WILD



These lovely ladies are Rebecca and Julia! They are students at TWU, studying nutrition and dietetics. Check out the bulletin board on the west side of the shed to see information they've provided about the nutrition of vegetables you may be growing! They'll also be at the Spring Gardening Seminar, don't forget to stop by and give them a high five!



## Meet the Garden Council!

(left to right) Cindy Crowe – Secretary, Otto Witt – Garden Steward, Eric Hagedorn – Member at Large, Suzanne Gibbs – Treasurer, Rachel Howe – Garden Coordinator, Sarah Wilkinson – Newsletter/Website. Not pictured, but much appreciated is Sandy Guthrey – Assistant Coordinator.



Next time you're in the garden, you might see Lexi and her 2 young garden helpers! They joined Common Ground to have extra growing space and learn from other experienced gardeners. We are so glad to have them!



Welcome Dave! Dave moved here a year ago and loves to garden. He has many stories about his gardening experiences - from tomato seed selection at Del Monte to helping cultivate pussy willows in NJ for sale to florists. He is also a retired pediatrician, and judging by how fast he cleared out the plots on our workday task list, he's a very hard worker! Make sure to say hi and hear a good story next time you see Dave in the garden!

