

NRH COMMON GROUND AUG/SEPT '22 NEWSLETTER

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A LITTLE ENCOURAGEMENT

Each gardening season brings growth and beauty along with its fair share of challenges and opportunities to learn. From pests and diseases, to storms and heat waves – every year provides a unique classroom to teach us how to grow better and work with mother nature.

The exceptional drought we are in and the intense heat that started long before the typical heat waves of late summer, combined this year to create a set of conditions that challenged even the most experienced growers and gardeners. If you are struggling to keep your soil moist and your leaves shaded – you aren't alone! Take this time to learn how your garden reacts to extended heat levels, to experiment with shading techniques and watering schedules, or even to just regroup and plan next season's garden.

Whether the only green in your garden this summer is the grasshoppers, or you have a bumper crop of heat-loving vegetables, I hope that you will use this season as a learning experience and grow even better next season! If you have questions about what you can do to help your garden through this intense season, please reach out to one of our many Master Gardeners or call the hotline at 817-884-1944.

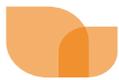
Me trying to talk to people



MONTHLY GARDEN TASKS



Things are looking pretty crispy out there, thank goodness our long growing season allows us to plant a second round of most summer crops. And don't forget that all vegetables listed in the monthly task list will now be linked to their corresponding info booklet written by the Texas A&M Agrilife Extension so that you don't have to search for them! If you have questions about a vegetable not listed below, or you want to read the PDFs in Spanish, or you want to see what other fliers are available – check out <https://aggie-horticulture.tamu.edu/vegetable/easy-gardening-series/> for a wealth of information!



AUGUST

- Direct sow [beans \(pole and bush\)](#), [chard](#), [corn](#), [cucumber](#), [kale](#), [mustard greens](#), [potatoes](#), [squash](#), and various early-variety [melons](#).
- Transplant [broccoli](#), [brussel sprouts](#), [cabbage](#), and [cauliflower](#),
- Make sure your soil is properly mulched and your sensitive plants are shaded during the hottest parts of the afternoon.



SEPTEMBER

- Direct sow arugula, [beets](#), [carrots](#), leeks, lettuce, [peas](#), [radishes](#), [spinach](#), and [turnips](#).

COOKING WITH THE SEASONS



CUCUMBER-STUFFED CHERRY TOMATOES

24 cherry tomatoes
3 oz cream cheese, softened
2 Tbsp mayonnaise
¼ cup finely chopped peeled cucumber
1 Tbsp finely chopped green onion
2 tsp minced dill

Cut a thin slice off the top and bottom of each tomato. Scoop out and add pulp to compost; invert tomatoes onto paper towels to drain.

In a small bowl, combine cream cheese and mayonnaise until smooth; stir in cucumber, onion, and dill. Spoon mixture into tomatoes and serve.

“Eating With the Seasons”, or eating food that is currently in-season, is a great way to give your wallet a break (more supply means lower prices) while making sure you get the freshest and healthiest produce possible (more nutrients and better flavor when grown in the proper season)!



TOMATO CHEESE TART

7 sheets phyllo dough (14" x 9")
1/3 cup olive oil
7 Tbsp crumbled goat cheese
1 cup sweet onion, thinly sliced
1 cup shredded fontina cheese
4 plum tomatoes, thinly sliced
2 Tbsp minced chives
1 Tbsp minced fresh basil
salt and pepper

Preheat oven to 375 degrees. Place one sheet of phyllo dough on a parchment-lined baking sheet. Brush with oil and sprinkle with 1 Tbsp goat cheese. Repeat layers, brushing oil all the way to edges.

Sprinkle onion over top to within 1" of edges; sprinkle with fontina cheese. Arrange tomato slices in a slightly overlapping pattern over fontina cheese. Sprinkle with chives, basil, salt, and pepper. Bring up edges of tart over filling.

Bake until crust is golden brown, about half an hour.



NRH COMMON GROUND'S FALL GARDENING SEMINAR

Saturday, August 27th, 2022

9 am to Noon

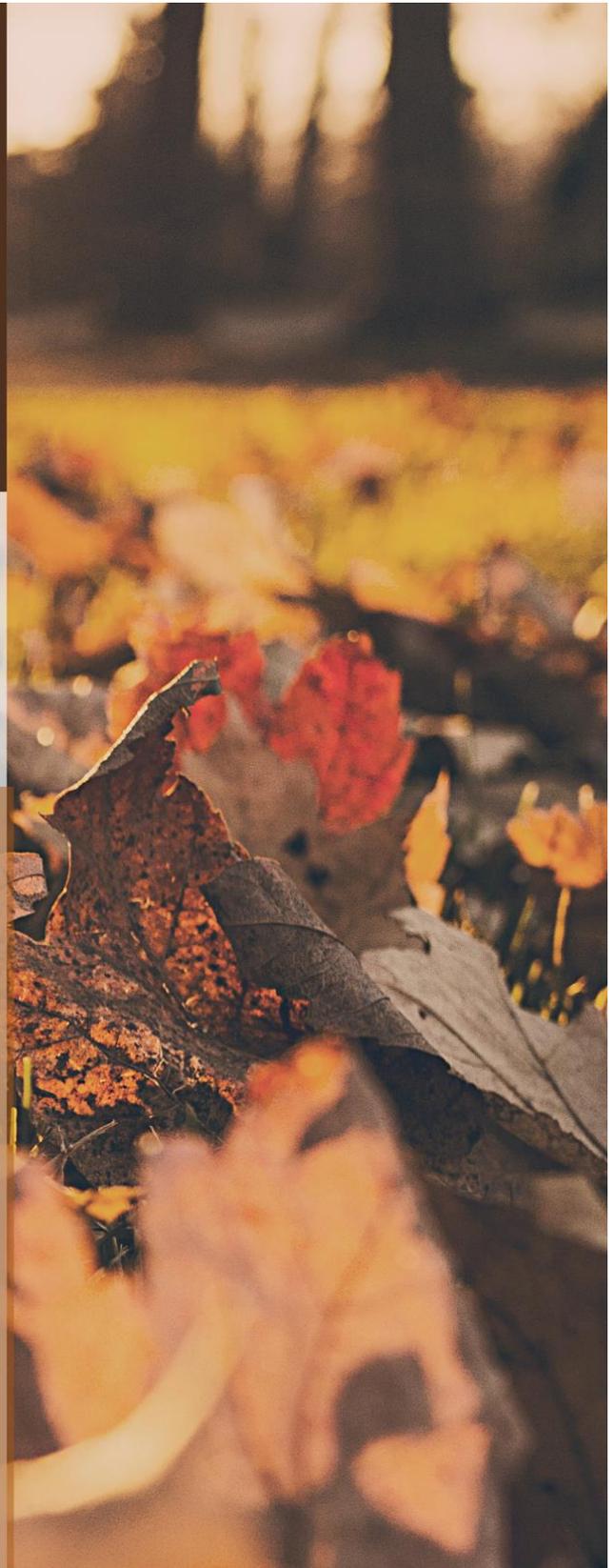
At the NRH Library - 9015 Grand Ave,
NRH 76180

FEATURING TARRANT COUNTY MASTER GARDENERS:

Wanda Stutsman - *Fall Color
for Texas Landscapes*

Teresa Day-Fickel -
*Preservation Methods for
Your Food Harvest*

Tedi Zonker - *Keeping
Pollinators in Mind*



This event is FREE, and everyone is invited! Light refreshments will be provided, Master Gardeners will be present to answer questions, and door prizes will be given away! Follow our social media pages (@commongroundnrh) for more information and to see sneak peeks, or email us at CommonGroundNRH@hotmail.com for any questions.

