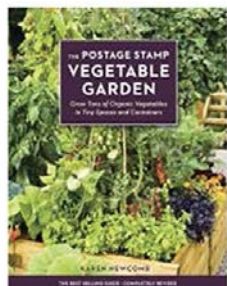


Work Bee 5-29-15

KIRTLAND Community Garden Library

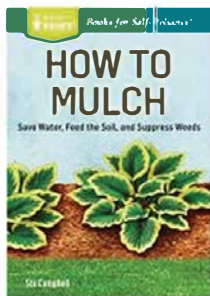


SB 321 .N49 2015

Learn how to use ecologically friendly, intensive biodynamic methods to produce large amounts of vegetables in very tiny spaces.

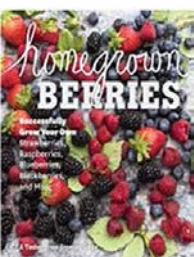
Table of Contents: Planning your postage stamp vegetable garden -- The postage stamp soil mix -- Getting your ground ready -- When and how to plant -- Watering your postage stamp vegetable garden -- Heirloom vegetables and herbs you'll love to grow -- Plants that like each other -- Controlling pests, diseases, and critters.

Mulch protects your soil, minimizes weeds, contributes to overall plant health, and reduces the need to water. Campbell and Kujawski answer all your mulching questions, and help you make the best choices for your favorite plants.



S 661.5 .C36 2015

Table of Contents: The why and whats of mulching -- The benefits of mulching -- Some drawbacks to mulching -- A few definitions -- Types of mulch -- Bark and wood products -- Other plant products -- Paper mulches -- Inorganic mulches -- How to choose a mulch -- Here's how to mulch -- Mulching 101 -- Mulching ornamentals -- Mulching vegetables -- Mulching fruits.



SB 381 .H66 2014

This title shows you how to grow your own berries. The chapters cover berry basics, berries in your yard, strawberries, blueberries, specialty berries, and much more.

Table of Contents: Berry basics -- Berries in your yard -- Strawberries -- Raspberries and blackberries -- Blueberries -- Specialty berries.

Balsamic Pork Tenderloin

Author: Jen Nikolaus

Garden Recipes

The pork tenderloin is marinated in a mixture of balsamic vinegar and rosemary then brushed with a balsamic glaze for this simple low calorie recipe.

Ingredients

- 1 1 pound pork tenderloin
- 1/4 cup balsamic vinegar
- 2 tablespoons olive oil
- 1 tablespoon snipped fresh rosemary
- 2 cloves garlic, minced
- 3/4 teaspoon ground black pepper
- 1/8 teaspoon salt
- 1 recipe Balsamic Glaze



Balsamic Glaze - 1/2 cup balsamic vinegar

Directions

1. Place tenderloin in large resealable plastic bag set in a shallow dish. In a small bowl, combine balsamic vinegar, oil, rosemary, garlic, pepper, and salt. Pour over tenderloin. Seal bag; turn to coat tenderloin. Marinate in the refrigerator for 1 hour.
2. Remove tenderloin from marinade, discarding marinade. Prepare grill for indirect grilling. Test for medium heat above drip pan. Place tenderloin on grill rack over drip pan. Cover and grill about 40 minutes or until an instant-read thermometer inserted into the center of the tenderloin registers 155 degrees F.
3. Brush tenderloin on all sides with Balsamic Glaze. Grill for 1 minute more. Remove from grill. Cover with foil and let stand for 15 minutes (the meat's temperature will rise 5 degrees F during standing time). Slice to serve. Makes 6 (2 ounces cooked meat) servings.

Balsamic Glaze

1. In a small saucepan, bring balsamic vinegar to boiling. Reduce heat; boil gently for 5 minutes. Makes about 1/4 cup.



Before weeding

After Weeding



Before weeding

After Weeding



New raised beds

Buckwheat cover



Barley taking off

Planting the side rows

It's not too late to get a garden plot in the



Large planting

THE SCOOP

Master Gardener Program - Iosco County

August 31, 2015 - December 7, 2015
Monday classes from 6:00 pm - 10:00 pm
MSU Extension Office
420 West Lake St. Tawas City, MI 48763

The cost of the 14-week program is \$300, which includes the 1,000-page training manual.

Gain Access to World Class Gardening Knowledge. The 14-session curriculum will provide horticulture training based on university research. This training consists of approximately 45 hours of training with classes on plant science, soil science, integrated pest management, diagnostics, annuals and perennials, woody ornamentals, lawns, vegetables, small fruits, tree fruits, household and nuisance pests and gardening practices to protect water quality.

Have An Opportunity to Serve. After completing the training, Master Gardener Certification is achieved with completion of 40 hours of horticulture-related volunteer service. Examples of volunteer projects and service may include.

- ♦ Working with students to design an elementary school garden
- ♦ Helping a neighborhood association create an urban garden.
- ♦ Staffing plant clinics.
- ♦ Designing and caring for gardens at senior centers, parks and other public sites.
- ♦ Teaching others how to garden.
- ♦ Establishing vegetable gardens to meet local nutritional needs.
- ♦ Sharing environmentally-friendly gardening practices at community events.
- ♦ Beautifying community sites for special events or community activities that attract local residents and tourists.

Registration To enroll in the Master Gardening training, please complete the registration and agreement forms online at <http://events.anr.msu.edu/mgptawas/>

The last day to register online is August 21, 2015. Contact Information For information contact: Cindy Anderson at 989-362-3449 or ande1172@anr.msu.edu

Note - 30 participants must sign up or the class will be canceled.



Composting!

We are still in the process of putting together a composting center, by reusing old coffee grounds, kitchen scraps, leaves, lawn clippings, manure - anything that can be broken down into compost.

There are some exceptions though, citrus & onions don't work so well, along with leaves or grass clippings that have been taken from lawns that have been treated with herbicides and or pesticides.

We welcome drop offs at our composting site at the garden, call Terry @ ext. 272 for details

KIRTLAND Community Garden

Growing Together

June 2015



Straw Bales are ready for planting

Community Members bring new ideas to the Kirtland Garden



Back from last year



Well being drilled 6-9-2015

Manure Donation

Garden is off to a Great Start!

Things are starting to shape up with the help of new members and first time gardeners pitching in. Seeds and plants are being planted daily with quite a few new varieties and garden plot variations to add to the mix.

We also picked up a generous donation of manure for our corn, squash and pumpkin patches. This should kick start the heavy feeders and help them grow rapidly.

Our well should be operational in the coming week, so we can start planning our irrigation system. None of this would have been possible without the help of our Foundation! Thank You!!