HEIRLOOM FESTIVAL ATTRACTIONS
Seeds collected at the garden of open-pollinated varieties were given away, and displays featured varieties of heirloom flowers and vegetables. Information was presented on ways to preserve your harvest, sustainable gardening, buying locally-produced produce and recipes submitted by Dowling gardeners.

2006 FESTIVAL WILL FEATURE FLOWERS
Old-fashioned garden flowers will be the focus of next summer’s Heirloom Festival. Let us know of interesting varieties you are growing! Try growing heirloom varieties in your garden next season; come to the Seed Swap in January and trade heirloom seeds with other gardeners.

For downloadable PDF versions of recipes and descriptions of tomatoes presented at Heirloom Festival: http://www.dowlingcommunitygarden.org/dowling05/pages/heirloomFest05.htm

Other PDFs on a variety of sustainable gardening topics are available at www.DowlingCommunityGardening.org. Click on “Growing” and “Harvest”.

COLD SEASON Gardening
Temperatures at Dowling Garden are often colder than in our back yards, and frosts affect parts of the garden differently. Watch weather forecasts carefully to gauge when you will need to provide protection to your plants in case of frost.

SURVIVING A FROST
Some vegetables, like basil, are very sensitive to cold temperatures. Others may survive a light frost if protected by blankets, row cover or other barrier to keep air around your plant warmer than freezing. Cabbage family vegetables like broccoli, kale and Chinese cabbage will withstand light frosts and can be harvested into the fall. Leeks, spinach and radishes will also survive a light frost with no protection. The flavor of root crops like carrots, parsnips, and brussels sprouts will be sweeter after a frost. Harvest vegetables before temperatures are well below freezing, and remember that frost can occur with temperatures above 32 degrees.

FALL PLANTING
October 1-15 is the time to plant garlic, for harvest next July. Plant a cold-hardy variety, mulch well with

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Fall Garden Clean-up Day: October 15, 10am - Noon
Help clean up the garden before winter. We will be raking leaves, cleaning up along the fence, cleaning and storing water barrels, removing improperly dumped materials from the school compost and the woods, organizing the shed and other seasonal chores. Bring rakes, pruners, lawn mowers, trash bags, work gloves. Plan to attend if you haven’t fulfilled your service hours this year. Meet at the shed rain or shine.

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HARVEST POTLUCK October 15
Bring the 2005 gardening season to a close with great food, conversation and company. Join Dowling gardeners for a potluck dinner and share your harvest, stories and photos, maybe a prized recipe. RSVP to the Dowling voicemail, 651/255-6607 by October 13 if you will attend. Let us know if you can help set up before or clean up after the event (good way to get your service hours completed). Hope to see you there!

When: October 15, 6:30 – 8:30 PM
Where: Hiawatha School Park, East 42nd Street between 43rd and 44th Avenues. Park building entrance and parking lot is on 42nd Street.

Bring a dish to share and serving utensils. Beverages will be provided. We encourage you to bring plates and utensils to reduce waste, but paper plates will be available if you forget.

Tomatoes, More at Heirloom Festival
Gardeners, community members and attendees of the American Community Gardening Association national conference gathered on August 13 to learn about heirloom varieties of vegetables and flowers and sample more than 40 kinds of tomatoes. Some of the favored tomatoes were Brandywine, Black Cherry, Tennessee Surprise, Speckled Roman and Sara’s Galapagos.

THANKS TO SEWARD CO-OP for contributing to Heirloom Festival by offering four dishes for tasting. Produce donated by Dowling gardeners was delivered to the co-op the day before the event, and was used to create these signature dishes.

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Some of the more than 40 varieties of tomatoes available for tasting at Heirloom Festival
Chefs Billy and Ben from Seward Co-op
4-6” of leaves or straw and secure the mulch with chicken wire or tree branches to keep it in place over the winter.

**Clean Up Your Garden by NOVEMBER 6**

**WHAT CLEAN UP MEANS** Remove dead plants to school’s compost pile (located east of the orchard; place as far back on the pile as possible), take down seasonal plant supports, arrange any items (bags of leaves, stakes, tomato cages, etc.) you will leave in your garden over the winter neatly stacked and as unobtrusive as possible for the neighbors across the street. If you are still harvesting produce from living plants, or have planted crops to over-winter, it’s OK to leave them.

**Report SERVICE HOURS by November 30**

Make sure you get your 2005 service hours completed before the end of the garden season. Gardeners are required to work four hours of time each season, per plot. Contact your service coordinator prior to October 1 if you need to fulfill your hours.

All service hours must be reported to your coordinator by November 30. Let them know your name, activity performed and when, and time spent.

**GARDEN SWAP DAY October 15**

Recycle usable garden items by bringing them to the garden during Fall clean-up hours, 10am-noon. Items not claimed by noon must be removed from the garden. *Do not leave items next to the shed after clean-up is over, or at any other time of year.* Garden items may be recycled only on Spring and Fall clean-up days.

**THANK YOU TO:**

- Larry Elder for serving as Water coordinator
- Marilyn Terhaar for serving as Surplus Produce coordinator

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**September 23 is Last PRODUCE PICKUP**

Thanks to the gardeners who donated their extra produce to the food shelf. All of the vegetables grown in one raised bed was given away this year; next season we will permanently dedicate a garden plot to raise food for donation.

**Ginger Carrot Soup**

- 2 cloves garlic, minced
- 2 large yellow onions, minced
- 2 teaspoons olive oil
- 5 cups shredded carrots
- 2 cups grated potatoes
- 1 inch fresh ginger root, grated
- 1 teaspoon ground cumin
- 7 cups vegetable broth
- salt and freshly ground pepper to taste
- 1/2 cup yogurt, for garnish

In a large saucepan over medium heat, saute garlic and onions in olive oil until softened, 5-10 minutes. Add carrots, potatoes, ginger, cumin and broth. Cover and simmer 20 minutes or until tender. Puree half the mixture in a food processor or blender and return to pan. Add more broth if desired to adjust consistency. Taste and adjust seasonings. Serve hot, garnished with a dollop of yogurt.

*(found online at http://www.geocities.com/green_cache/carrot_recipes.html)*

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**GARDENING ANNOUNCEMENTS**

- **Andersen Horticultural Library Book Sale** September 30-October 2, 10am-4pm. Minnesota Landscape Arboretum, 3675 Arboretum Drive, Chaska, 952/443-1405.
- **Arboretum Apple House** September 1– end of October (weather permitting), Monday-Saturday 10am-6pm, Sunday 12-6pm. Taste, purchase apples and apple gifts. Proceeds benefit fruit and vegetable research programs. Located one mile west of the Arboretum on Hwy 5 and Rolling Acres Road, 952/443-1409.
- **Friends School Bulb Sale** October 1, 10am-4pm. 1365 Englewood Avenue, Saint Paul.
- **Seed Swap** Trade seeds and place joint orders for seeds with other Dowling gardeners. January 7, 2006, 2-5pm. Look for the Seed Swap postcard in late December.

**GO TO WWW.DOWLINGCOMMUNITYGARDEN.ORG FOR GARDEN NEWS UPDATES, HISTORY, GARDENING TIPS, RECIPES AND WEBSITE LINKS!**

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Dowling Community Garden
PO Box 6757
Minneapolis, MN 55406
www.dowlingcommunitygarden.org

Forward and Address Correction Requested

**Calendar of Events**

<table>
<thead>
<tr>
<th>DATE</th>
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