

# August-September Garden News 2025



## The Clock is Ticking! Harvest Those Veggies!

4 weeks left to harvest veg, snip flowers, and clear out the garden plots.

**Shut down is Sunday, October 19.**

All garden tools, hoses, fencing, plastic, cardboard, supplies, bags, chairs, ornaments, signs etc. must be removed by Sunday October 19. Vines, leaves and unpicked veg can remain and will provide vital nutrients for next year's soil.

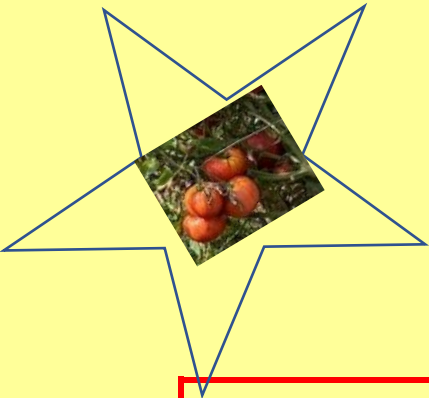
Do you want to keep your garden plot for next year? You'll get an email in February 2026 to reserve your plot again.

**This month's Star performance goes to tomatoes & sun flowers!**

It was a great summer for vegetables. Did you know Fried Green Tomatoes was not only a 1991 Oscar nominated movie, but they actually taste good too?

Make that famous southern fried dish or use them in other savory options like

chutney, pickles, sauces, and even sweet tarts and pies? According to famous Chef Gordon Ramsay, green tomatoes can also be used as a substitute for tomatillos in Mexican dishes like salsa or enchilada sauce. But if you are looking forward to a juicy, red tomato, ripen them in a brown paper bag with a banana or an apple.



### CLASSIC SALSA VERDE

Makes 2 cups and takes about 25 minutes to make 🕒

1 lb. green tomatoes

Salt to taste

1 jalapeno or serrano

1 Cup roughly chopped fresh cilantro leaves & stems

1 clove garlic (or more to taste)



1. Place toms in pan and cover with water and pinch of salt. Bring to a boil then reduce heat to medium for 4 minutes. **Drain but reserve the liquid.**

2. Add ½ C liquid to the blender and add pepper and pulse till smooth. Taste and add salt if necessary.

**All done! Store in the fridge for up to 3 days. Enjoy!**

Send your comments, gardening tips and recipes to: [gardens@ahpd.org](mailto:gardens@ahpd.org)