

September 2019

# EB COMMUNITY GARDEN NEWSLETTER

## Welcome to our community garden newsletter

The purpose of this newsletter is to provide garden members with few tips, suggestions and couple of pictures from the garden plots.

### A plea from the Board

**Please be respectful and do not pick Vegetables and Fruits from other Gardener's plots. Of recent there have been several complaints from plot owners that their Vegetables and Fruits have been picked and taken.**

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### End of Summer clean up and Fall tips



- \* Many of you may not be planting anything for the fall, so it is important to start with the clean up.
- \* Please pull out dead plants, bushes, weeds, etc., and empty it in the compost pile.
- \* Remove all weed block and any pins you may have used to hold it down.
- \* You may consider tilling the soil.
- \* Fertilizer is not the answer to growing the best plants; soil quality is. Add organic amendments such as compost and well-aged manure to your soil. The best soil structure is crumbly, easy to dig, accepts water easily, and offers oxygen for plant roots. If you choose fertilizer, a recommendation, is to use an organic one to add nitrogen, phosphate and potash.

## Tomato Chutney Recipe –Niru Gupta



**About Tomato Chutney:** Chutneys are nice accompaniment with meals. Here is a easy and quick tomato chutney recipe, made in 20 minutes.

### Ingredients:

2.2 lbs. tomatoes (chopped), blanched

1 cup onions, chopped

2 tbsp oil

2 tsp ginger-garlic paste

1 lb. sugar

1 tsp salt

1 tsp chili powder

1 tsp garam masala

2 tbsp vinegar

### Method:

1. Heat oil, add onions, stir till brown. Add ginger-garlic paste and cook 15-20 seconds.
2. Add tomatoes, sugar, salt, chili powder and garam masala and cook to a thick consistency
3. Add vinegar and simmer for about 5 minutes.
4. When cool, pack in an airtight clean jar and store.



Pictures from the garden

