

THIS MONTH AT THE FAMILY ROOM...

Be on the look out for upcoming workshops on food canning and preservation, medicinal herbs, and fitness!

Would you like to share some knowledge or a skill you have with the Family Room? We would love to learn from you!

See Sarah for more information, or if you're interested in sharing!

What's Cookin'...

PESTO!

You'll need:

A bunch of basil

A handful of nuts or seeds (sunflower seeds, walnuts, pumpkin seeds, pecans)

A couple cloves of garlic

A big glug of olive oil

A handful of grated parmesan or other hard, salty cheese

Blend all ingredients in a food processor or blender. Serve on pasta, pizza, spread on sandwiches, on veggies, or as a dip.

In the Garden:

The garden is going wild! We have beans, kale, squashes, zucchini, eggplant, cucumbers, lettuce, garlic, basil, tomatoes, dill, and big, beautiful sunflowers.... Come down and play in the shady grape house or check out our wonderful new shade structure –it's the perfect place for a picnic!

Ask Ellen, Sarah, or the Master Gardeners about how to deal with pests such as cucumber beetles, potato beetles, or Japanese beetles if you notice your plants are getting munched. Also watch your tomato plants for signs of late blight (withered, brown leaves and rotting tomatoes.) We have tomato disease spray that might help, as well as ideas about how to best protect your plants.

