Garden with Lisa Newsletter January 2023

Greetings and Happy New Year! Welcome to my first newsletter of 2023! January is a guiet, chilly month in the garden yet there are many things we can do to get started – think of this as the pre-function before the real fun begins!

2023 Speaking and Educational Events

I am currently booking speaking events for 2023. I would be delighted to speak to your group either in person or virtually! Contact me at gardenwithlisa@gmail.com.

I hope to see you at one of these events!

Date	topic	location
January 10	Growing Under Cover	Mill Creek
January 10	Fabulous Fifteen	Cascade V
February 8	Mason Bees are Cool	Shoreline
February 23	Worms at Work	Richmond
March 8	Worms at Work	Lake Fore
March 14	Indoor growing	Cascade V
March 22	Worms at Work	Shoreline

location	time
Mill Creek Garden Club	11am
Cascade Water Alliance	7pm zoom
Shoreline Library	3pm
Richmond Beach Library	3pm
Lake Forest Park Library	3pm
Cascade Water Alliance	7pm zoom
Shoreline Library	3pm

January in the Garden

Outside

Observe microclimates Protect tender plants with mulch and floating row cover Harvest hardy greens and herbs

Inside

Order seed catalogs Reflect upon last season and plan for 2023 Start some allium family seeds inside under lights

Right on time. Sign up for my monthly Edible Garden Companion to learn when to plant your garden. https://www.gardenwithlisa.com/store/c11/ediblegardencompanion

The Fabulous Fifteen

Here is my list of 15 beautiful and tasty vegetables, herbs and flowers to grow this season. I picked these wonderful plants using these criteria.

- Grows well in our climate. Hardy, short season. •
- Produces reliably and abundantly. Yield matches space, time, inputs. •
- Tastes great, versatile in the kitchen and pantry. .
- Heirloom, open pollinated. Available, easy to find. •
- Easy to grow. •
- Pest and disease resistant.
- Grows well in small spaces. Containers, vertically. •
- Bonus points for perennial.

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Cool Season Vegetables

- Sow indoors in February and March, then transplant in April/May.
- Transplant kale and lettuce to garden 4 to 6 weeks after sowing.
- Transplant onions mid-March through April
- These cool season vegetables can be sown again starting in late June to mid-July for a fall and winter harvest.
- To overwinter many of these varieties, sow early to mid-September so plants are tiny as they go through the winter.

1. Lettuce

Flashy Trout's Back -speckled romaine Australian Yellow -leaf Marshall -dark romaine

2. Kale

Dazzling Blue Kale Sprouting Broccoli

3. Onions

Bunching Onions -- Evergreen, Heshiko, Evergreen White Nebuka, Ishikura Improved Welsh Onion

4. Greens

Mache (Corn Salad) Ruby Streaks Mustard

Warm Season Vegetables

- Sow indoors to transplant from late February through late March.
- Transplant under cloche late May to early June.

5. Tomatoes

Chadwick's Cherry (ind) Gill's All-purpose (sd) or Burbank (sd) Glacier (d)

6. Tomatillo

Ground Cherries -- Aunt Molly's, Pineapple

7. Cucumbers

Mouse Melon or Mexican Sour Gherkin Double Yield, pickling

8. Summer Squash

Tromboncino



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9. Beans

Malibu Pole, snap Runner Beans – Scarlet, Painted Lady, Magic

<u>Herbs</u>

- These perennial herbs are hardy, long-lasting and delicious.
- These are typically grown from starts purchased at a garden store or nursery.

10. Sweet Bay Laurel Laurus nobilis

Not English or Cherry Laurel Prunus laurocerasus

11. Mediterranean favorites

Sage, Rosemary, Thyme, Oregano and Parsley

12. Salad Burnet Sanguisorba minor

Edible Flowers

- Beautiful and delicious, these three are beloved by people and pollinators.
- Half-hardy fruit sages can overwinter during a mild year.
- Self-sowing annual flowers are dependable and easy to control.
- **13. Fruit Sage** *Salvia elegans* Tangerine, Pineapple
- **14. Nigella or Love-in-a-Mist** *Nigella damascene*

15. Calendula Calendula officinalis



Ready to grow your own year-round edible garden? Learn essential skills in The Great Edible Year series. <u>https://www.gardenwithlisa.com/store/c14/thegreatedibleyear</u>

Family Garden Fun – Sprout Farming!

Growing your own sprouts is fun and easy. It is a wonderful winter gardening activity and a great way to eat home grown vegetables all year.



You will need: A clear glass or plastic jar – 1 quart size is ideal Tulle netting or nylon pantyhose or cheesecloth Rubber band Seeds to sprout Water Sprouting Station Warm spot 70 degrees F Out or direct sunlight Close to water/sink for frequent rinsing

Lisa Taylor © 2023 All rights reserved Garden with Lisa Newsletter January gardenwithlisa.com gardenwithlisa@gmail.com For small seeds such as alfalfa, radish and clover:

Use 1 teaspoon of seeds in a quart jar.

For larger seeds such as mung beans, sunflower, wheat and other grains: Use 1 tablespoon of seeds in a quart jar.



Let's Get Sprouting!

Add seeds to jar then cover with tulle, nylon pantyhose or cheesecloth and secure with a rubber band. Add water to a depth of about 1/2 inch. Let seeds soak overnight and up to one day, then rinse seeds pouring out most of the water before laying the jar on its side. Put jar on a counter near water and out of direct sunlight. Rinse seeds 2 to 3 times each day so they don't dry out and so the water they sit in stays fresh. Sprouts should be ready in 3 to 6 days. Enjoy sprouts straight from the jar or rinse well then put in the fridge for eating within 2 to 3 days.

Sprouts in the spice cabinet

There are seeds that may sprout with your spices. Look for Mustard, Fennel, Caraway, Sesame, Celery or Coriander and setup a test area to see if any of these will sprout. Sprouts will taste like a milder, fresher version of the adult plant.

Small seeds to sprout

Alfalfa Radish Clover Mustard – brown, black, yellow Fennel Caraway Lettuce Small grains – Quinoa, Millet

Larger seeds to sprout

Tree nuts – almond, pecan, Mung beans Dry peas and beans (cook before eating) Sunflower Wheat, Rye, Barley, Oats Whole grain Brown Rice Pumpkin (hulled) Corn (dry)

Want more family fun and kid's garden crafts? Sign up for the Young Gardeners' League and get a year of great hands-on gardening fun! https://www.gardenwithlisa.com/store/c3/younggardenersleague







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Learn with Me!

If you have enjoyed this newsletter and want to learn more about growing your own edible garden, check out Garden with Lisa online classes <u>https://www.gardenwithlisa.com/learnwithlisa.html</u>

Handy Resources – Seed Houses and More!

The Garden Hotline (206) 633-0224 http://gardenhotline.org/question/

<u>Books</u>

Maritime Northwest Garden Guide, 2nd Ed. by Lisa Taylor, 2014. Your Farm in the City, An Urban Dwellers Guide to Growing Food and Raising Animals by Lisa Taylor, 2011. Growing Vegetables West of the Cascades by Steve Solomon, 2007. Living with Wildlife in the Pacific Northwest by Russell Link, 2004. Winter Gardening in the Maritime Northwest by Binda Colebrook, 2013.

Cool Season Gardener by Bill Thorness, 2013.

Seed Houses That Offer Heirloom Varieties

Adaptive Seeds adaptiveseeds.com Deep Harvest Seeds deepharvestfarm.com Fedco Seeds fedcoseeds.com Johnny's Selected Seeds johnnyseeds.com Kitazawa Seed Co. kitazawaseed.com Peace Seeds peaceseedslive.blogspot.com Seed Savers Exchange seedsavers.org Territorial Seed Company territorialseed.com Uprising Seeds uprisingorganics.com



Supplies

A. M. Leonard, Horticulture Tool Supply Co., Piqua, OH, <u>www.amleo.com</u>
Grower's Supply Co., Iowa & Connecticut (800) 457-8887, <u>www.growerssupply.com</u>
Charlie's Greenhouse and Garden, Mt Vernon, WA, (800) 322-4707, <u>www.charleysgh.com</u>
Lee Valley Tools, (800) 871-8158, <u>www.leevalley.com</u>
OBC Northwest Inc., Greenhouse and Garden Supplies, Canby OR, (800) 477-4744 <u>www.obcnw.com</u>
Peaceful Valley Farm Supply, Grass Valley, CA, (888) 784-1722, <u>www.GrowOrganic.com</u>
Walt's Organic Fertilizer, Seattle, WA, (206) 297-9092, <u>www.waltsorganic.com</u>
Cedar Grove Compost, Seattle area (877) 764- 5748 <u>https://cedar-grove.com/</u>