



News

COMMUNITY GARDENERS
OF MANITOWISH WATERS

September, 2019 Vol. 11

!

FREE GARDENING EVENT

*SOIL – Your Garden's
Best Friend*
*How to amend now
for next season*

Thursday, September 26th
6:30pm – MW Koller Library

Join us as we welcome back our favorite garden guru, Cheryl Pytlarz. Cheryl will be giving us detailed information on how to *show our soil some love* before we put our garden plots to bed for the winter. Please join us!

IN THIS ISSUE:

- Save the Date! pg. 1
- Our Garden turn 3 months old! pg. 2
- 2020 Plot Registration - *NOW* pg. 3
- Plot Cleanup Days pg. 4
- Irrigation System Shut-Off pg. 4
- Mykos' "Famous" Carrot Cake pg. 5



Photo taken August 27, 2019



CONTACT INFORMATION:

GROW! Community Gardeners of
Manitowish Waters, Inc.
P.O. Box 333
Manitowish Waters, WI 54545

mwgarden18@gmail.com

Website: www.mwgrow.org

A non-profit, 501(c)3 organization.

AUGUST . . . The garden turns 3 MONTHS OLD!



The garden shed slab is poured . . .



Scott Smith's "Beer Garden" thrives . . .



. . . and Tom Freeman brings his own toilet following removal of the Town outhouse.

It's time to start thinking about 2020 Garden Plot Registration!

RETURNING GARDENERS: We are now accepting plot reservations for next year. If you'd like to garden with us again in 2020, please print and complete the Registration Form found online and send it along with your check made payable to: GROW! Community Gardeners of MW.

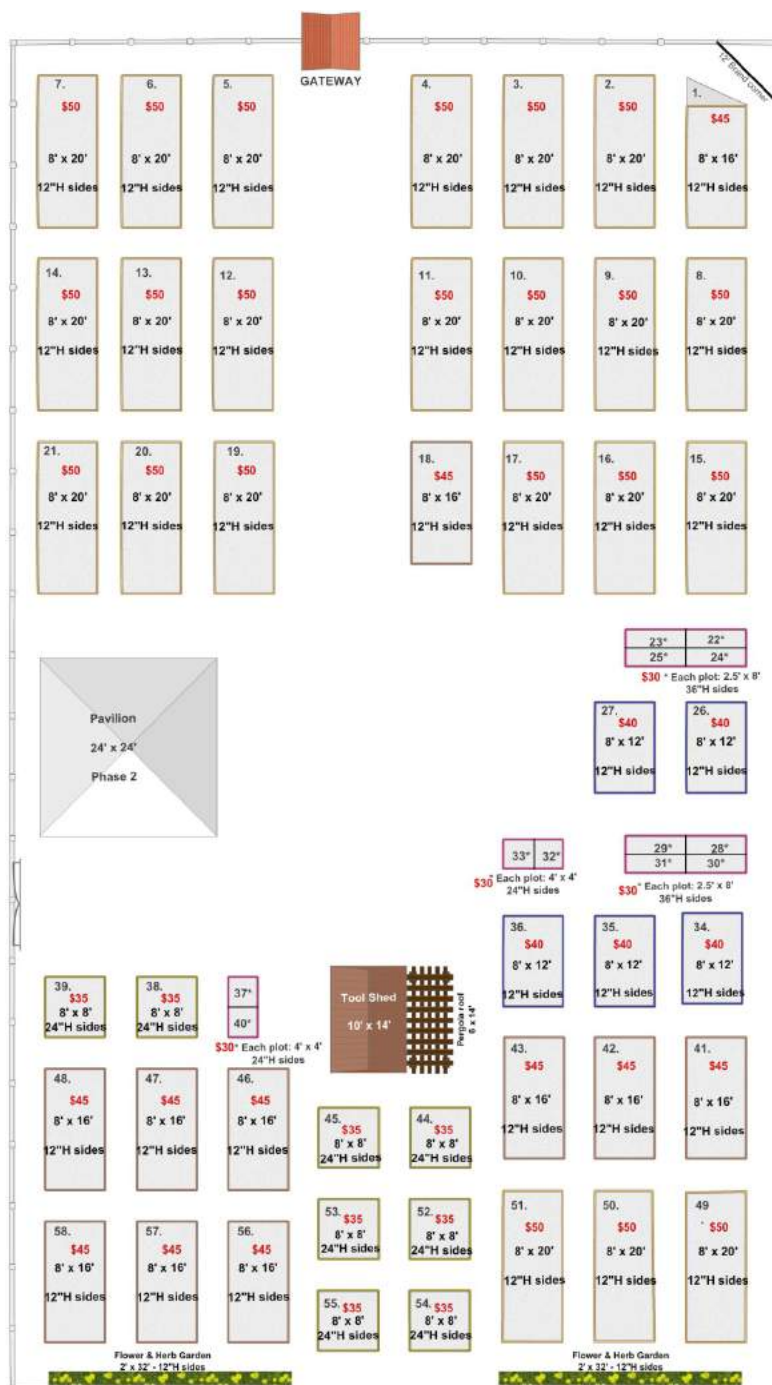
The **deadline** for submitting your application and payment is **November 15th**. Please see the growmw.org website, under the FOR GARDENERS tab, for the 2020 form.

Please note: The annual prices for all plots have increased by \$10. Our 2019 "first year" pricing reflected the fact that we knew we would have a shortened growing season and construction of the garden would still be occurring throughout the summer – thank you for your patience and understanding.

If you would like a different plot, please indicate the garden bed **size** you are interested in for 2020. We will fulfill all change requests on a first-come basis and as plots become available.

We will begin assigning unclaimed/available plots on **December 1st**. Please note that we have a waiting list of eager gardeners. If we don't have your Registration Form and payment by the deadline of November 15th; or you have not contacted us to make other arrangements, your plot *will* be reassigned.

We expect to get into the garden as soon as weather permits in 2020. We hope to see you again next year!



Plot Cleanup Days

We're working to arrange to have a mini-dumpster at the Garden for **3 days** sometime in **mid-October**.

This will be a great opportunity for you to dispose of any organic matter in and around your garden bed that you do not want to mulch into the soil this Fall (i.e. weeds, diseased plants, etc.)



Some of you have cool-weather crops that will remain in your garden until after the first frost – which could be well into November. The garden will be open until November 23rd, after which date the gates will be locked for the season. Please make sure you cleanup your bed for the Fall and pack out all remaining trash. *Stay tuned for an Email update.*

IRRIGATION SYSTEM SHUT OFF?

☀ Our irrigation contractor, MBIS, will be shutting off the irrigation system in the coming weeks. At that time, they will blow all the water out of our 6-Zone system to ensure no pipes freeze/break over the winter. *Stay tuned for an Email update.*

☀ **CURRENTLY**, the irrigation system has been turned OFF. Even though our system has an auto-shutoff “rain sensor”, with all the rain we’ve been receiving – and that remains in the forecast – we wanted to make sure our garden beds did not become saturated.

WATER TO ALL HOSE NOZZLES IS ON.



MYKOS' "FAMOUS" CARROT CAKE



If you attended the VOLUNTEER & GARDENER APPRECIATION PARTY on August 17th, I hope you got to the dessert section early enough to nab a slice of Mykos' "Famous" Carrot Cake. It was *heavenly!*

If you were late selecting your dessert and found the tray empty, or were even more unfortunate to miss the event, now is your chance to recreate this delicacy in your own kitchen. After convincing Mykos that all of our Newsletter readers would keep his SECRET Recipe safely tucked in their recipe boxes, he agreed to share his instructions for creating this divine concoction:



"21 CARAT" CAKE WITH CREAM CHEESE FROSTING

- 2 cups sifted white flour
 - 2 tsp baking powder
 - 1 ½ tsp baking soda
 - 1 ½ tsp salt
 - 2 tsp cinnamon
 - 2 cups granulated sugar
 - 1 ½ cups canola oil
 - 4 eggs, room temperature
 - 2 + cups finely grated raw carrots
 - 1 -8 ½ oz can crushed pineapple – drained
 - ½ cup walnuts – finely chopped
 - 3 ½ oz flaked coconut (optional)
 - cream cheese frosting
1. Preheat oven to 350°
 2. Butter and lightly flour three 9" layer cake (or spring form) pans
 3. Sift together flour, baking powder, baking soda, salt and cinnamon
 4. In an electric mixer at medium speed, beat eggs and sugar together, then add canola oil, continuing to mix
 5. Add grated carrots, crushed pineapple, ground walnuts and flaked coconut and continue to mix until well blended
 6. Slowly add dry ingredients at low speed. Scrape down sides of bowl, and mix just until all ingredients are mixed
 7. Pour ingredients into prepared cake pans, evenly distributing between the 3 pans
 8. Bake in a preheated 350° oven for 35-40 minutes (until toothpick inserted into center of cake comes out clean)
 9. Remove from oven and cool for just 5 minutes in pans
 10. Invert cakes onto wire rack, remove pans, and let cakes cool thoroughly
 11. Frost cake with cream cheese frosting