



FARMER'S MARKET



Pearland Farm and Garden Newsletter

Your Resource for the Pearland Community Garden,
 Pearland Old Townsite Farmer's Market, Gardening Tips and Homesteading

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First Work Day in Pearland Community Gardens a Success!



On Saturday, January 23, 2010, Pearland Community Gardens hosted it's first Work Day. Volunteers started working around 10:00am to remove concrete from the ground leftover from a previous construction project, marked out beds and the tilling began. At the end of the workday we had tilled a 40 foot diameter herb bed, 2 large production beds and a run-over beds with room for flowers. A workday was scheduled for February 6th, but due to the rain had to be postponed until the garden area dries out. We are currently in planning mode and hope to be able to start building the beds soon.

We are still looking for bed building materials, such as, compost, cinderblocks, and pavers. Hopefully, we will be able to locate all of the materials needed before the next work-day so we can be ready to plant as soon as Spring arrives. We have applied for several grants and are waiting patiently for good news. Also, we are able to accept tax-deductible donations through our partnership with the Vic Coppinger YMCA in Pearland.

An Event to Visit:

Sat. Feb. 27, 2010

9:00am—1:00pm

Houston County Master Gardeners
 Fruit and Plant Sale

Pasadena Fairgrounds

tropical fruit and fruit trees,
 tomatoes, peppers, berries, grapes,
 and much more...



Pearland Community Gardens

Meeting and Work-day Schedules

Please join us for our Monthly Community Garden Volunteer Meeting. You do not “have” to attend in order to participate each month, but we would sure love to see you there.

Monthly Volunteer Meeting

Monday, February 8, 2010 6:30pm New Volunteers, 7:00pm General Meeting

Meetings held at the Vic Coppinger YMCA in Pearland (2700 YMCA Drive, Pearland, 77581)

Scheduled Work-days

Saturday, February 13, 2010 10:00am Bed-Building and Preparation Work-day Originally scheduled for February 6, 2010 but had to move to weather conditions.

Planting:

We hope to plant the last weekend in February or the first weekend in March. Since planting will be determined by the weather, please check the Pearland Community Garden www.Meetup.com page or the community garden page on www.BayAreaHomesteading.com for more information.

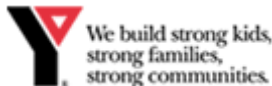
How to become a Volunteer!

Due to the expense of Liability Insurance and the cost of utilities we are asking interested residents who would like to participate in the Community garden to please get a YMCA Garden Membership. This can be obtained at the Vic Coppinger YMCA in Pearland for \$20.00 annually. The fee will be split, with half going to the YMCA to help cover the insurance and utilities and the YMCA is donating the other half to construct the gardens.

Please help us in making Pearland a better place.

You can visit www.BayAreaHomesteading.com for more information or Join the Pearland Community Garden Group on Meetup.com

A Community Garden Page has been built and placed on the Bay Area Homesteading website. At any time you can go online and check to see the latest updates, scheduled meetings or workdays. We will also be posting what heirloom varieties are being planted, their yields and how well they are growing in our climate.



Current Garden Needs:

- Compost
- Cinder Blocks (we need over 1,000 of them) or other edging
- Trellis, tomato cages, etc.
- Weed cloth
- Mulch
- Tree Removal Service to remove the 20+ Chinese Tallow Trees on the Property
- 30 2x6x12 Untreated Lumber
- Lathe Strips
- Vermiculite
- Peat Moss
- Garden Hoses
- Wheel Barrows
- Rakes
- Shovels
- Hoes
- Bird Netting

Pearland Community Gardens

Pearland
Community
Gardens



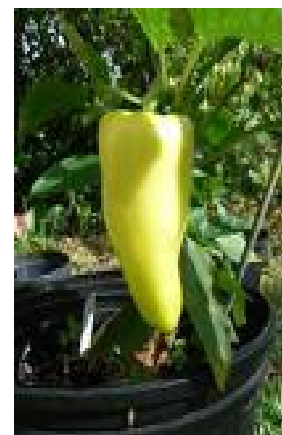
List of Transplant Varieties for the Gardens:

Pepper Transplants Started

- | | |
|-----------------------------------|-------------------------------|
| 17 Black Beauty Bell Peppers | 24 Yellow Bell Peppers |
| 30 California Wonder Bell Peppers | 18 Cubanelle Peppers |
| 18 Long Cayenne Peppers | 19 Sweet Banana Peppers |
| 18 Jalapeno's | 3 Ancho San Martin F1 Peppers |
| 3 NuMex Joe E. Parker Peppers | 3 Blushing Beauty Peppers |
| 3 Early Sensation Peppers | 3 Socrates X3R Peppers |

Tomato Transplants Started

- | | |
|--------------------------------------|--------------------------------|
| 24 Green Zebra Tomatoes | 24 Super Sweet Cherry Tomatoes |
| 24 Pink Brandywine Tomatoes | 24 Italian Roma Tomatoes |
| 24 Sugar Sweetie 100 Cherry Tomatoes | 5 Celebrity F1 Tomatoes |
| 3 Gardener's Delight Tomatoes | 10 Old German Tomatoes |
| 3 Mexico | 3 Sweet Million F1 Tomatoes |
| 3 Dr. Carolyn Tomatoes | 2 Big Raspberry Tomatoes |
| 2 Magnum Tomatoes | 3 Black from Tula Tomatoes |



Cantaloupe Started

- | | |
|----------------------------|---------------------------------|
| 24 Sierra Gold Cantaloupes | 24 Hale's Best Jumbo Cantaloupe |
|----------------------------|---------------------------------|

Squash

- 24 Early Prolific Straightened Summer Squash

Eggplant

- | | |
|---------------------------------------|--------------------------|
| 24 Organic Early Long Purple Eggplant | 10 Rosa Bianca Eggplants |
| 5 Antigua Eggplants | 4 Florida High Bush |



Tomatillo's

- 10 Verde Puebla

As you can see there is a large difference in the amount planted per variety. The smaller numbers are planted and tended at Kate's house and planted in lower amount due to her experience with transplants. The larger numbers are tended by me and since this is my first attempt at transplanting, I figured it was better to be safe than sorry. Any leftovers not used in the community garden, I will use in my own garden and trade with other growers to expand the varieties I am producing this year. Many of the varieties that are being planted are either staple tomato varieties for our area or recommended by an experienced gardener that has had success in our climate. However, we have thrown in a few species that none of us have experience with so we can learn something new. We plan on tracking the growth and the harvest amounts of the different varieties and making that information available to area gardeners.



Articles of Interest

Seed Saving by Kathy Anderson

For many gardeners, the garden actually begins in January when the first seed catalog arrives in the mailbox. While the cold wind howls outside, we retire to a cozy chair and leaf through the catalog, carefully noting which varieties of lettuce and tomatoes to try and wishing we had the space to plant each and every flower so artfully displayed on its pages.

But have you ever wondered where your great-grandparents acquired the seeds for their gardens, before there were seed catalogs and fancy garden centers?

They saved seeds for the next year from their own gardens!

Saving seeds from your own flowers or vegetables is a wonderful way to fully experience the cycle of plant growth. It's also much less expensive than buying seeds each spring, and seeds saved from your plants will be well suited to the peculiarities of your own garden's growing conditions. Not only that, it's also quite a simple process.

Save seeds only from vigorous, healthy plants. Some plant diseases may be harbored in the seed where it will then be passed on to the next generation of plants. So don't save seeds from a plant that is obviously diseased or has struggled all season. Collect seeds from the plants that have the characteristics you desire, such as height, hardiness, early or late ripening, flavor or vigor.

It is not recommended to save seeds from hybrid plants. Hybrids are the result of crossing two genetically different parent plants, both of which have been severely inbred to concentrate the desirable characteristics. The first generation, referred to as an F1 hybrid, is superior to the parents. But succeeding generations of plants grown from seed saved from an F1 plant tend to randomly revert to the characteristics of the original inbred ancestor plants.

Plants that are not hybrids are referred to as open pollinated. Many seed catalogs will identify which of their seeds are hybrids or open pollinated. If you intend to save your own seed, always start with open pollinated seeds. Some of these may also be identified as heirloom seeds. These heirloom varieties have been passed down for generations, often saved within one family for many years before becoming available to the general public.

Cross pollination is another concern for the seed-saving gardener. Cross pollination often results in seeds which have a different genetic makeup than that of the parent plant. Pumpkins, squash and small gourds may cross pollinate with each other, resulting in seeds that will grow to produce rather picturesque fruit. Sweet corn will cross pollinate with field corn or popcorn, and your 6-inch marigolds will cross with your neighbor's 18-inch pompon marigolds. However, crossing will only occur within a species. Cucumbers won't cross with squash, and cosmos won't cross with pansies.

To avoid cross pollination, keep two varieties of the same species separated by as much space as possible. Some species, such as corn, are wind-pollinated and the pollen can travel great distances. These plants must be pollinated by hand and kept isolated from other varieties of their species. This can be done with corn, for example, by tying a small paper bag over selected ears before the silk emerges, then once the silk has appeared it is hand pollinated with pollen from the same plant or its healthy neighbors.

Seeds should be collected on a dry, sunny day. Frost doesn't hurt most seed as long as the seed remains dry. Vegetables such as cucumbers, peppers and tomatoes should be allowed to become slightly overripe before their seeds are collected. Flower seeds and vegetable seed such as lettuce should be collected after the seed-heads have become dry, but don't wait too long, as many will shatter, meaning they'll be dropped from the seedpod or seed-head if they remain on the plant too long.

Articles of Interest

Seed Saving... *continued*

Cucumber, squash and tomato seeds need an additional step before they are ready for storage. First the seeds must be separated from the pulp, then dried. Scoop the seeds from these vegetables, pulp and all. Place the whole mess in a container of water and give it a good stir, then let it settle a bit. The pulp will rise to the top while the seeds will sink to the bottom. Carefully pour off the pulp, and repeat the process until most of the pulp has been poured off. Then strain out the seeds and set them on newspapers to dry.

Seeds should go into storage as dry as possible. Give all seed a post-harvest drying period of at least a week, just to be sure they're dry. Spread them out on a paper plate or newspapers in a warm area out of the sun while they dry.

It's very important to keep the seed dry during storage. Store your dry seeds in tightly sealed jars, metal film containers, or old vitamin bottles. To save space, smaller quantities of several varieties of seeds can be stored in separate envelopes inside a jar. A cool, but never freezing, garage, closed-off spare room or cool basement can all be good places for storing seeds. Or simply keep your sealed jars of seeds in the refrigerator. Temperatures between 32 and 41 degrees Fahrenheit are ideal.

Be sure to label your jars and envelopes so when spring comes around again you'll know which flower seeds and vegetable seeds you're planting, and include the date the seeds were collected. Some seeds will remain viable for several years, but most will grow best if planted right away the following spring.

Try saving some vegetable or flower seeds from your garden this year and grow them next season. This endless cycle can allow you to realize the endless joy of gardening through all the seasons and all the stages of a plant's life.

Upcoming Events in Our Area

Tuesday, February 9, 2010 6:30pm– 9:00pm Vegetable Gardening– Green Thumb Series *FREE*- Green Thumb Series by the Texas Agr. Ext. and Harris County Master Gardeners– Instructor: Carol Brouwer, Ph.D. Held at Bass Pro Shop in Pearland

Saturday, February 20, 2010 8:00am– Noon Brazoria County Master Gardeners Fruit Tree Sale
Held at the Brazoria Environmental Education Station- Hospital Drive & County Road 171, Angleton Phone: 979-864-1559 Ext. 112

Saturday, February 20, 2010 9:00am– 3:00pm Sausage-Making 101 in Santa Fe, Texas
Individuals: \$30.00 Couples: \$40.00 You can register at www.BayAreaHomesteading.com Class is filling up quick.

Saturday, February 27, 2010 9:00am– 1:00pm Harris County Precinct 2 Master Gardeners Fruit and Veggie Sale
Plant Sale Preview begins at 8:00am. Free Seminars begin at 10:00am Campbell Hall at the Pasadena Fairgrounds, 7600 Red Bluff

Saturday, March 13, 2010 9:00am– 1:00pm Opening Day for the Pearland Old Townsite Farmer's Market
Opening day for the market held in Zylinski Park on Grand Blvd. in the heart of Pearland



FARMER'S MARKET

Pearland Old Townsite Farmer's Market

Current Vendors for March

Fusion Beans

a award-winning local gourmet coffee roaster out of League City, Texas

Proverbs Farm

an Alvin, Tx goat dairy providing goat milk cheese, soaps and lotions

Rose of Sharon

Pearland residents bringing local raw honey and beeswax products

Two Whimsical Souls

two friends that specialize in recycled garden art, wind chimes, etc.

Peace of Parsley Herbal Sundries

Homemade herbal teas, bath sitz, salves, herbal oils, and more

Pearland Community Gardens

Fresh Produce grown and sold to help support the Pearland Community Garden Project.

Gardener's Corner

A booth open and available for local residents who have small amounts of produce to sell to be able to sale their harvest. Stop by Gardener's Corner for more information.

We are also expecting the paperwork to come in at any time for the following vendors:

Johnson Farms– Produce Vendor

The Grateful Bread– Smoked Cheese, Bacon, Sausage, homemade mustards and more

Old World Farm– Grass-fed Beef, Pork, and Poultry

2010 Market Season

March—November

2nd and 4th

Saturday of each month

9am-1pm

Zylinski Parks

Grande Blvd.

Pearland, Texas

How to become a Volunteer!

If you are interested in participating as a vendor, volunteer or would like to sponsor the market, Please contact Cassie Mitchel at 281-804-4211 or email info@bayareahomesteading.com

We have many opportunities available for you to participate and we hope to hear from you soon.

Bay Area Homesteading



Buyer's Club 2010 Season Update:

The Bay Area Homesteading Buyer's Club started last May, when I went in search of fresh vegetables and local products for my family. I started contacting farms and trying to buy good, local, healthy food. Over time I started buying for friends, then neighbors, then the pizza man and the Buyer's Club was born. At the time we did not have enough participation to have the farms let us have produce at bulk prices. So we last year we bought our produce from a local Organic Certified CSA. We appreciate all of their help, however our goal has always been to reach a point that we could buy local, organic or sustainably grown produce ourselves, straight from the farm. We have now reached a level of participation that enables us to buy from several different farms and have them give us bulk prices. Due to the freeze we are postponing the start of this season to mid-March so that farms have time to recoup from the weather. We should have a start date as soon as we know how the weather is going to affect the crops.

For more information, please contact Cassie Mitchel at 281-804-4211.

Class Schedules:

Saturday, February 20th, 2010 9:00am- 3:00pm Sausage Making Class

A local resident who has been producing his own sausage for years has agreed to share his knowledge of basic sausage production at his home in Santa Fe, Texas. The class will cover meat grinding, preparation of sausage casings, stuffing sausage and much more. This class is a hands-on class, please come dressed appropriately. (4-5 hour class)

Class Size: 12 Max. Cost: Individual: \$30.00 Couple: \$40.00

Classes currently being scheduled:

March:

Hydroponic Gardening Class and Farm Tour– Santa Fe, Texas

Sausage Making 101– Santa Fe, Texas

Herb Class– Pearland, Texas

April:

Goat Milk Soap Class– Pearland, Texas

Cobb Building Class– Pearland, Texas



To register and RSVP for classes, please visit the Bay Area Homesteading website–Class Schedule page at: www.BayAreaHomesteading.com If you have any questions, Please feel free to call Cassie Mitchel at (281) 804-4211



Owners and Organizers Contact Information:

Bay Area Homesteading

www.BayAreaHomesteading.com

An endeavor to bring healthy local foods and a sense of community to Pearland, Texas

Owned by: Cassie and Ron Mitchel Email: info@bayareahomesteading.com Phone: (281) 804-4211

Pearland Community Gardens

www.BayAreaHomesteading.com

A project organized by local volunteers in partnership with the Vic Coppinger YMCA

Organizer: Cassie Mitchel Email: info@bayareahomesteading.com Phone: (281) 804-4211

Organizer: Kate Wilzcek Email: kasiawilzcek@sbcglobal.net Phone: (281) 808-3115

Partner: Vic Coppinger YMCA Phone: (281) 485-6805

Pearland Old Townsite Farmer's Market

www.PearlandOldTownsiteFarmersMarket.com

A dream to bring local farmer's and local residents together to support our local families and encourage a sense of community and healthy living. The Pearland Parks and Recreation Department, The Pearland Old Townsite Business Coalition and the Pearland Economic Development Corp. have all come together to make this event happen.

Market Manager: Cassie Mitchel Email: cassie@bayareahomesteading.com Phone: (281) 804-4211

Parks and Recreation Event Coordinator: Angie Sanders Phone: (281) 652-1775

Our Supporters

We would like to thank the following organizations for their support.

Pearland Old Townsite Farmer's Market

The **Pearland Parks and Recreation Department** has partnered with us to make this a successful event.

The **Pearland Old Townsite Business Coalition** has donated the use of their logo to help brand the Old Townsite area.

The **Pearland Economic Development Corporation** is helping us to work with the City of Pearland and the community to make this project successful.

Pearland Community Gardens

The **Vic Coppinger YMCA in Pearland** has donated use of 1.5 acres adjacent to their facility for our use.

The **Pearland Parks and Recreation Department** has supported this project from the beginning.

The **Pearland Community Garden Volunteers** who have donated their time and money to support this project.

Thank you for you support!

Thank you for your time in interest!