THE OHIO STATE UNIVERSITY EXTENSION

Spring 2010

The Urban Agriculture Newsletter

Published by the Urban Agriculture Program of Ohio State University Extension, Cuyahoga County

Cultivating Our Community — Urban Agriculture

Welcome Jim and Randie

Jim Thompson is the new Summer Sprout Program Assistant. He is originally from Youngstown, Ohio and attended Kent State to focus on architecture. When he was at Kent his passion for cities grew and he became more interested in the different layers that come together to form cities. Jim decided to go to Ohio State and earned a degree in City and Regional Planning. While there he was able to work with others to create neighborhood plans as well as the visioning process for Columbus's bicentennial.

After graduation Jim spent time working in Cincinnati at both an urban planning firm and at the international airport. Now he's joined the team here at OSU Extension, Cuyahoga County and is excited to be working with the urban garden communities here in Cleveland. Jim is a big fan of the Browns, Indians, Cavs, Golden Flashes and most importantly the Buckeyes. When he's not working or following his teams he can usually be found in a book store or coffee shop if it's cold outside, or in a park either going for a jog or hanging out with friends if it's warm. Jim is happy to make Cleveland his new home and is looking forward to getting to know all of the gardeners this season.

Jim Thompson and Randie Kuhn

Food Policy Coalition Update: Cleveland Food Carts!

By Morgan Taggart

The City of Cleveland is starting a new pilot program to bring more mobile food vendors to busy neighborhoods in Cleveland. The City, along with Playhouse Square, Cleveland State University and Case Western Reserve University accepted proposals for new food cart operators at the end of February. The pilot program aims to provide the general public with more diverse culinary options, to promote small business growth, to increase the availability of healthy and local food choices, to promote local artists and create vibrant public spaces. Vendors will receive a $2500 grant to work in partnership with Cleveland Public Art to design colorful, attractive mobile carts. OSU Extension and the Food Policy Coalition collaborated with the city to help encourage vendors to include healthier and vegetarian options and locally produced foods in their menus. The new carts should debut just in time for summer.

Randie Marie Kuhn brings a wealth of knowledge and experience to the position of Program Coordinator for the Re-Imagining Cleveland Program. Her background includes former positions with the State of Ohio, Cuyahoga County, and as a private consultant. She has expertise in program planning, project management, grants management, and design/ construction management.

Randie completed her undergraduate degree from The Ohio State University majoring in Real Estate and Urban Analysis, and holds a Master's degree in Business Administration. She also has advanced educational designations from the United States Green Building Council as a LEED AP (Leadership in Energy and Environmental Design Accredited Professional), from the Building Owners and Managers Association as an RPA and FMA (Real Property Administrator and Facilities Management Administrator), and from the Construction Specifications Institute as a CDT (Construction Documents Technologist).

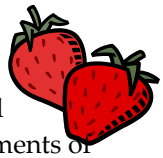
Ms. Kuhn resides in Bay Village where she lives with her boyfriend Jerry and their cat Garfield. She enjoys riding motorcycles, reading and traveling in her spare time.

Upcoming Worshops and Events

4/4/10, 5/3/10: Entrepreneurs for Sustainability: Local Food Cleveland Network Event

5:30 pm – 8:30 pm
Great Lakes Brewing Company Tasting Room
2701 Carroll Ave in Cleveland
To RSVP go to:
http://www.e4s.org/content/eventdetail.asp?id=499
Join the Local Food Cleveland Network on the first Monday of each month to explore how together we will build a sustainable local food economy in Northeast Ohio.

3/13/10 Growing Small Fruits*



10:00 am- 12:00 noon
Cleveland Botanical Garden's Urban Farm
Intersection of Fleet Ave. & E. 54th St. in Cleveland
This workshop will focus on the growing requirements of brambles and other small fruits including currants, gooseberries, and strawberries.

4/10/10 No-Till Gardening*

10:00 am- 12:00 noon
Kentucky Garden
Corner of W. 38th St. and Franklin Blvd. in Cleveland
Don't treat your soil like dirt! This workshop will share ideas and strategies for creating a garden that doesn't need to be tilled.

4/24/10 From Garden to Table

9:30 am-3:00 pm
Cuyahoga Valley National Park, Happy Days Lodge-Peninsula, OH
Master Gardeners of Cuyahoga County and The Ohio State University Extension would like to invite you to the Annual *From Garden to Table* Spring Seminar. Learn about small space gardening, soil improvements, the garden calendar, all the tricks to growing tomatoes, a herb & potting demo, enjoy the delicious cooking demonstration by a local chef and much more! Registration is required. To register or for more information visit: http://cuyahoga.osu.edu/topics/master-gardener-volunteer-program or call Nancy Whisler at (216) 429-3148.

ANSWER FROM BACK PAGE

Because they keep their eyes peeled.

4/22/10: Veggie Gardening 101*

6:00 pm – 8:00 pm
St. Andrew's Episcopal Church
2171 E. 49th St. in Cleveland
Whether you are a new gardener or just need to brush up, this workshop will teach the basics for growing vegetables.

5/8/10: Growing Herbs*

10:00 am- 12:00 noon
Ben Franklin Community Garden
1905 Spring Rd. in Cleveland
Spice up your garden with a few herbs! Take this opportunity to learn how to grow herbs that will add fresh flavor to your cooking.

Everything You Need to Know to Start a Vegetable Garden

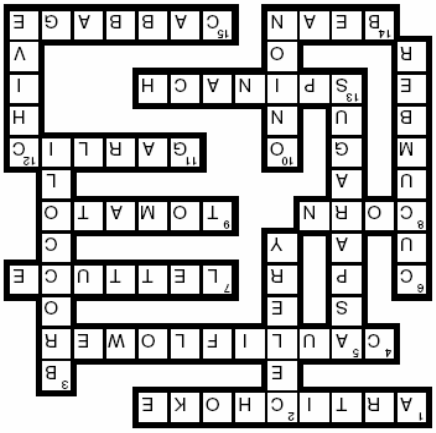
Basic vegetable gardening talks are being held by Master Gardeners of Cuyahoga County at several public libraries throughout Cuyahoga County. The presentation will outline everything you need to know about starting a vegetable garden. For more information on workshop locations and dates go to: http://cuyahoga.osu.edu/events/collections/county-events/events.html

10/13/10 –10/15/10: Reclaiming Vacant Properties Conference

Cleveland, Ohio
Help your community realize its potential by participating in the Reclaiming Vacant Properties conference!
http://reclaimingvacantproperties.org

*OSU Extension Urban Agriculture Program Workshop: RSVP to Michelle Key at key.46@cfaes.osu.edu or (216) 429-8200 ext. 224.

CROSSWORD SOLUTION
FROM PAGE 6



Winter Squash…Springs into Action

Winter squash is a group of a vegetables that are still plentiful in the grocery stores in early spring. It includes all the "hard-sided squash" like pumpkin, butternut, acorn and spaghetti squash. Squash has been a part of traditional diets for over 10,000 years and kept our ancestors healthy through the winter. You may have some tucked away in your freezer from last fall's harvest. What is the nutritional value of winter squash?

One cup of cooked winter squash is...

- An excellent source of vitamin A, most in the form of beta carotene. Vitamin A is vital for healthy vision and the antioxidant beta carotene helps fight cancer-causing free radicals.
- An excellent source of vitamin C and a good source of potassium.
- An excellent source of fiber.

Recipe—Stuffed Acorn Squash

Prep time: 15 minutes. Total cook time: 50 minutes
Makes: 4 (½ stuffed squash) servings

Ingredients:

2 acorn squash, cut in half lengthwise, seeds removed
2 teaspoons canola oil
1 small onion, chopped
1 rib celery, chopped
2 cloves garlic, chopped
2 medium tomatoes, chopped and seeds removed
1 cup frozen broccoli florets, thawed
¼ cup chopped fresh parsley and thyme
Salt and pepper to taste
1½ cups cooked whole wheat couscous or brown rice
½ cup vegetable broth
2 ounces part skim mozzarella cheese, shredded

Directions:

1. Preheat oven to 400°F. Place the squash, cut side up, on a baking sheet. Coat the cut sides lightly with nonstick spray. Bake for 30 minutes, or until fork-tender.
2. Meanwhile, warm the oil in a medium nonstick skillet set over medium heat. Add the onion, celery, and garlic. Cook for 2 minutes. Add the tomatoes, broccoli and parsley and thyme. Cook for 3 to 4 minutes more.
3. Remove from heat. Add the cooked couscous or brown rice to the mixture and season with salt and pepper to taste, stir until combined.
4. Return skillet to medium heat and add the broth, cook until stuffing begins to bind together, about 5 minutes.
5. Reduce the oven temperature to 350°F. Spoon the stuffing into the squash halves, top each squash half with one-half ounce cheese. Bake for 8 to 10 minutes or until cheese is bubbly.

Nutrition Facts: 168mg Sodium, 67g Carbohydrate, 21g Fiber, 12g Protein

For more information on the health benefits of fruits and vegetables and additional recipes visit: www.fruitsandveggiesmorematters.org

Growing Tips: Winter Squash

General Recommendations:

- Squash are a tropical plant, so they require full sun, and warm weather. Starting winter squash indoors before the frost-free date will extend your growing season.
- Mulching with black plastic is highly recommended before planting. It will suppress weeds, and warm the soil for transplant.
- Plant cucurbits in hills to keep the soil warm and well drained.
- Use floating row covers to protect plants from pests.
- Cucurbits produce male and female flowers. The male flowers will come first, and will die without producing fruit. Male flowers will pollinate the female flowers a few weeks later.
- Sow direct or transplant at least 2 weeks after the last frost. Soil temperature must be at least 65 degrees.

Winter Squash Varieties to Try:

Acorn: Table King (bush), Table Ace (semi-bush), Table Queen (ebony strain), Cream of the Crop (bush)
Butternut: Zenith, Ultra Butternut, Ponca (semi-bush), Puritan, Waltham Butternut
Vegetable Spaghetti: Tivoli (bush)
Buttercup: Burgess Strain, Sweet Mama
Hubbard: Golden Hubbard (red-orange), Green Warted Hubbard (blackish-green), Blue Hubbard (light blue-gray)

Soil Needs**:** Warm, fertile, well-drained soil. pH should be between 5.8 and 6.8.

Sowing Seeds: Begin inside 1 to 2 weeks before last frost. Bury seeds 1 to 2 inches deep.

Transplant or Direct Seed: 2 -3 weeks after last frost.

Moisture: Supply at least 1 inch of water per week, especially when blooming and fruit are being set.

Fertilizing: Squash are heavy feeders, especially winter varieties. Fertilize every 2-3 weeks with compost tea or seaweed extract.

Harvest: Harvest winter squash when the stem begins to shrivel. At least 85 days.

Storage: Leave a short piece of the vine on to prolong freshness. Keep in a cool, dry location.

Common Pests: aphids, cucumber beetles, leafhoppers, and squash bugs.

Common Diseases: powdery and downy mildew, anthracnose, bacterial wilt, mosaic, and scab.

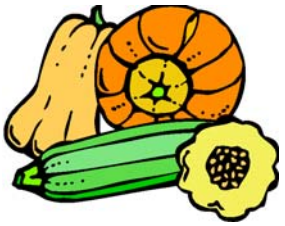
Seed Saving: Seed is viable for 6 years. Store seed in dark, cool, airtight containers.

For additional reading, see *Growing Squash and Pumpkins in the Home Garden*, Ted W. Gastier, Ohio State University Extension Fact Sheet, HYG-1620-93.

Plan Now, Harvest All Season

By Nicole Wright

Succession planting is the practice of sowing seeds of the same vegetable more than once in a growing season OR following one type of vegetable with another. For example, sowing lettuce seeds in 2 week intervals OR following an early spring planted crop of spinach with squash in late spring. This takes some planning, but planting in succession means you always have something to harvest and your entire garden is in production all season long.



You can use a chart like this one to help you plan:

Crop and Variety	# of Plantings per Season	Seed or Transplant	Quantity Needed	Planting Date/Time Period	Harvest Date/Time Period	Planting Location

Other handy items include a calendar, a seed catalog or seed packets, and a drawing of your garden plot. If you kept notes last season or took a soil test in the fall, this information is also helpful.

To start, ask yourself "What do I want to grow/eat this year?" Once you've made your list, group the vegetables by the weather they prefer to grow in. Cool season crops grow in the spring and fall, and require cool soil and air temperatures if they are to germinate, grow and mature with maximum yield and quality. They are shallow-rooted and thus are susceptible to drought. They are usually grown for their leaves or roots.

Warm-season vegetables are planted <u>after</u> danger of frost because they require warm soil and air temperatures if they are to germinate, grow and mature properly. They are deep-rooted and generally quite resistant to drought. They are frequently grown for their fruit or seed. Don't rush! In Cuyahoga County, our approximate last frost date is mid to late May. Vegetables planted too early may fail to establish well and may take longer to begin producing and have smaller total yields than those planted after soil and air temperatures have warmed.

Here are some commonly grown vegetables and the category they fall in:

Cool Season			Warm Season		
Beets	Carrots	Peas	Beans	Okra	Sweet Potatoes
Broccoli	Cauliflower	Radishes	Eggplant	Peppers	Tomatoes
Cabbage	Lettuces	Spinach	Melons	Squash	

To begin filling in your planning chart, check out your favorite seed catalog to select what varieties of vegetables you want to grow. Some things to consider when choosing include how much space you have, taste preferences, disease resistance, how you plan to use the produce, and expected yields. The description in the catalog or on the back of a seed packet will contain the information you need to fill in the rest of the chart.

Whether you prepare your soil in the fall versus the spring and whether you use season extension techniques to warm the soil and air around your plants will affect the length of your growing season. These factors, combined with variations in the climate depending on where you are in Northeast Ohio, mean that your growing season can range from 120 to 180 days on average. This is important information for you to know. In order to plan one crop to follow another, you need to make sure that the subsequent crop will have enough time to mature. You can determine this by adding together the "Days to Maturity" estimated for each vegetable. Examples of summer-into-fall plantings:

- Pull out old pea vines and plant carrot seeds in their place
- Yank bolted broccoli and replace with a crop of lettuce and salad greens
- Harvest the rest of the beets and sow a crop of kale
- Replace tomatoes or spent summer squash with an over-wintering cover crop to protect and build the soil
- Compost bitter lettuce and replace with a batch of scallions, leeks or radishes.

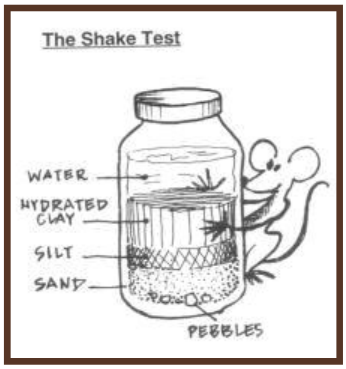
One simple way to apply both succession planting and also set up a crop rotation plan is to plant cool-season vegetables in one section of the garden and warm-season vegetables in the other. The cool-season section will be harvested by mid-summer and can be replanted for a fall garden. Alternate the warm- and cool-season sections each year to reduce plant disease.

SEE **PLAN NOW** PAGE 8

Youth Gardening Activity

Soil Shake!

By Jim Thompson



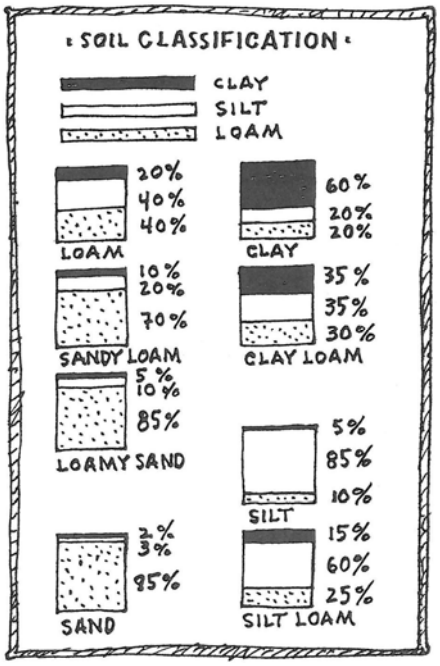
What you Need:

- Soil Sample
- Clear Quart Jars with Tight Fitting Lids
- Ruler

Takes about 20 minutes preparation, 24 hours for observation

Directions:

1. Get two cups of soil from home. If working with a friend, compare and discuss how the soil samples are different. They may have different colors, textures and appearance. Soil is composed of many different materials with different particle sizes.
2. Next get a clear quart sized jar. (Maybe a Mason jar for canning which can be purchased rather cheaply in most grocery stores.)
3. Fill the quart jar 2/3 full of water.
4. Add soil to jar until it is almost full (leave a small amount of space at top).
5. Screw the lid on tightly.
6. Shake the jar for 1-2 minutes until the contents of the jar look like a chocolate shake.
7. Set the jar on a level surface and do not disturb for 24 hours (one whole day!).
8. Come back the next day and look at the different layers in the jar.
9. The bottom layer is sand, also known as loam. The middle layer is silt and the top layer is clay. Sand (loam) has the largest particles and settled at the bottom of the jar. Silt particles are smaller than sand and settled on top of the sand. Clay particles are the smallest and settled at the top of the jar.
10. Measure the height of the soil in the jar and then measure the separate heights of each layer.
11. Next divide each layer by the total height (if the total height is 6 inches and the sand layer is 2.5 inches then divide 2.5 by 6 and you'll get 0.4166667.)
12. Take that number and multiply by 100, which will give you the percentage. (0.41667 x 100 = 41.667%. So the sand amount in the example would be about 41.7%).
13. Figure out each percentage using that simple formula. They should add up to 100%



Activity and picture source: Smith, Cat Bowman. Project Seasons, Shelburne Farms. Shelburne:1995.

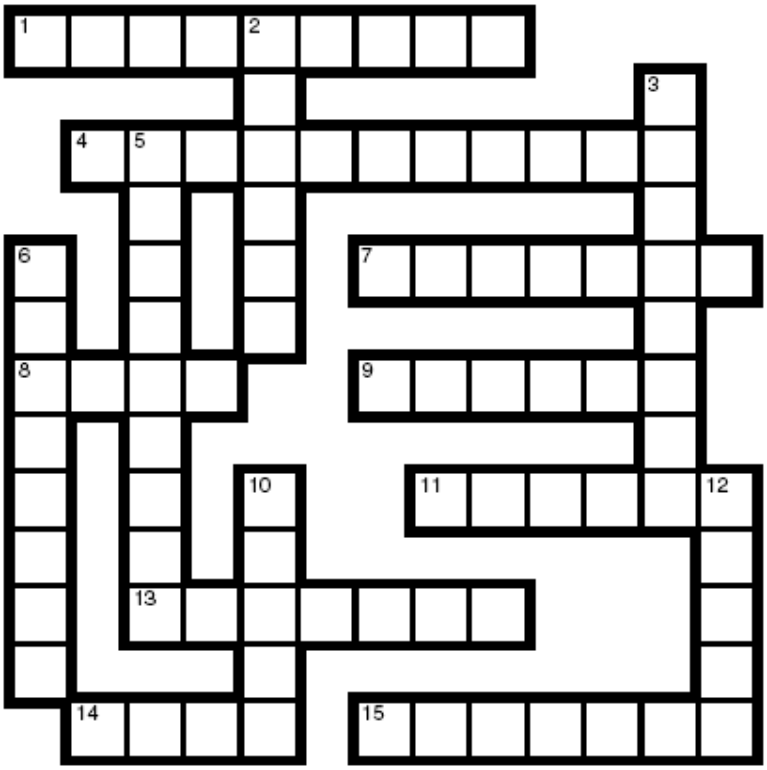
Fill in the numbers in the chart to the right.

Now look at the soil classification chart below to figure out what kind of soil you have. You will probably have to estimate the type of soil. Soils with a lot of clay do not drain well because the particles are small and compact easily. Soils with a lot of sand cannot hold onto water because it flows through them easily (think of the desert). What soil type do you think is best for growing plants? If you have an even concentration of all three (all three are between 20% - 40%) then you have ideal soil for growing vegetables. Continue with research on your soil type at school or at the library to learn more about your soil.

Soil Particle Type	Percentage
Clay (top layer)	
Silt (middle layer)	
Sand/Loam (bottom layer)	

Veggie Crossword Puzzle





Across

1. A thistle-like flower head with edible fleshy leaves and heart. Often served with melted butter.

4. A plant having a large edible head of crowded white flower buds. Can be served cooked or raw. Broccoli's cousin.

7. Often used in salads. Comes in many varieties including iceberg and romaine.

8. Tall cereal grass bearing kernels on large ears. Widely cultivated in America in many varieties.

9. Mildly acid red or yellow pulpy fruit eaten as a vegetable. A main ingredient in salsa, ketchup and marinara sauce.

11. Bulbous herb that breaks into separate strong-flavored cloves.

13. Dark green leaves and eaten cooked or raw. This veggie makes you strong.

14. Leguminous plant with many varieties. A key ingredient in chili and enchiladas.

15. Often found in coleslaw and sauerkraut.

Down

2. Stalks eaten raw or cooked. Sometimes eaten with peanut.

3. Plant with dense clusters of tight green flower buds. Some kids don't like to eat these.

5. Plant whose succulent young shoots are cooked and eaten as a vegetable.

6. Cylindrical green fruit with thin green rind and white flesh eaten as a vegetable. Related to melons and can also become pickles.

10. An aromatic flavorful bulb. It can bring tears to your eyes.

12. Perennial having hollow cylindrical leaves used for seasoning. Sometimes used as a baked potato topping.

SEE CROSSWORD SOLUTION PAGE 2

Taming your Sprawling Garden: Installing Trellises

By Amanda Block

Trellising Basics

One of the challenges of urban agriculture is limited space. Trellising is an extremely valuable way of utilizing your vertical space rather than allowing your plants to sprawl into the aisles and other beds. Trellising vegetable plants helps to keep crops off the ground. This keeps the produce cleaner and less susceptible to disease and insects and makes harvesting easier.

Fruit and vegetable plants that are commonly trellised include squash, pumpkins, cucumbers, melons, gourds, beans, peas, raspberries, grapes, tomatoes, and sometimes peppers and eggplants. Gardeners also often use trellises for flowering vines or for ivy plants.

Below are some basic recommendations on how to trellis common fruits and vegetables in your garden. By all means, do not limit yourself to these options; explore what works best for your space. Refer to the picture key on page 8 to see an example of each type of trellis.

Trellising for Legumes

Peas—Peas are a wonderful early spring crop, but these little tendrils need something to latch onto to grow. There are a few commonly used trellises that work well for peas: the A-frame, the staked row with wide-meshed wire, or the simple branch or stake trellis.

- A-Frame Trellis**:** Lean two wooden 4 by 5 ft. frames covered with wide-meshed wire or plastic mesh to make the letter "A" when viewed from the side. Fasten the frames at the top with wire or hinges to stabilize the structure. Then simply sow your peas along the bottom of each frame at the desired depth and spacing.
- Staked Row/Wide-Meshed Trellis: Sink 5 ft. tall stakes or poles into the ground at a depth of a 1-2 ft. and spaced every 3 ft. Pull tight and fasten the "sheet" of mesh at each stake/pole using a staple gun or wire for the length of the bed. Sow peas directly underneath and on both sides of the meshed trellis.
- Branch: One of the simplest trellis structures for your peas is the discarded branch. Find branches that have 2 in. diameters and that twig out from the main limb after about 1 ½ ft.—sinking the limb into the soil at a depth of 1-2 ft. Sow peas at the base of the branch.

Beans—There are several popular ways to trellis pole beans: the teepee trellis, the single stake trellis, the A-frame trellis, and the wooden frame/vertical wire trellis. Pole bean trellises will require 8 ft. tall poles, stakes or frames. Otherwise their construction will be similar to those mentioned in the "Peas" section. Pole beans especially like simple vertical wires or poles to climb with no horizontal lines to interrupt their path. Be sure to set up the trellis before you sow your beans--after the average last frost date. Sow several seeds around each pole or stake and thin down to three when seedlings start to get larger.

- Teepee: Place three poles together like a teepee and tie them together at the top with stout twine or wire. The poles should be at least 8 ft. tall.
- Single Stake: Drive a 9 ft. stake or pole into the soil 1-2 ft. deep and sow bean seeds directly underneath. The beans will wind naturally around the pole so no additional twine should be needed to hold the plant up.
- A-Frame: Follow the same design as the pea A-frame trellis using the dimensions of 4 ft. wide and 8 ft. tall.
- Frame and Wire: Follow the directions for the bean A-Frame trellis above but make only one frame. Attach each side to 9 ft. stakes, posts or poles that are sunken into the bed 1-2 ft.

Trellising for Tomatoes

Most gardeners trellis their tomatoes. It's less common to see peppers and eggplant trellised but these tactics can be helpful for these crops too. Many types of trellises will work for your tomatoes.

- The Tomato Cage: The most common tomato trellis is the cage variety with openings large enough to harvest through. Sinking two or three additional stakes on the inside of a cage will reinforce them to the extent that a tomato laden with fruit will be held sturdily. If making your own cage bend a 6′ by 5′ concrete reinforcement wire mesh to make a circular cage. A variant of the wire tomato cage is the wooden box cage that is essentially the same design except square instead of circular and constructed with wood instead of wire. Be sure to avoid wood treated with toxic chemicals.
- Post and Mesh or String: Another popular trellis for tomatoes planted in rows utilizes single 5 ft. tall 2 in. diameter posts sunken 1-2 ft. into the ground with sheets of plastic or wire mesh (trellis netting) fastened (stapled or tied with wire or

SEE TRELLISES PAGE 6

TRELLISES CONTINUED FROM PAGE 7

twine) to each post and spaced 4 to 5 ft. apart down the row. Make sure the mesh has large openings to make harvesting easy. If you don't have plastic mesh you can tightly loop lines of twine around each post down the row in horizontal fashion every 6-12 inches up the post. When using one row of posts and mesh/twine, you may want to gently tie main vines to the trellis with a soft twine for extra support. If you're planting 2 rows of tomatoes down a single bed they can be sandwiched together in between two rows of posts and mesh/twine.

- Basic Stake: If growing tomatoes up a single vertical stake (2 inch in diameter), prune the plants to one main stem and clip off the suckers that grow between leaf stems and the main stem. If using stakes you'll need to tie the main tomato vines with soft but stout twine to the stakes using a loose knot to avoid damaging the stems. Each 6 ft. tall, 2 in. diameter stake should be placed 2 ft. apart and sunken 1 to 2 ft.

Trellising for Cucurbits— Melons, Squash, Gourds, Pumpkins and Cucumbers

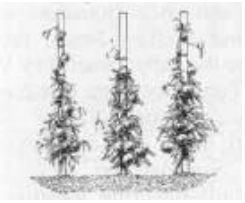
Most melons, squash, gourds, cucumbers and pumpkins take up a lot of space, as they tend to vine and sprawl out vigorously in the garden. Therefore, most cucurbits can be trellised. For any hanging melon, squash, gourd or cucumber larger than a hefty slicing tomato, you may want to tie a sling to the trellis and wrap it around the fruit to hold it secure. Panty hose or old rags work well for this. Teepees, A-Frames, and fences do well for cucurbits; however, most trellis designs will accommodate these opportunistic plants.

Adapted from Trellising, by Wasatch Community Gardens

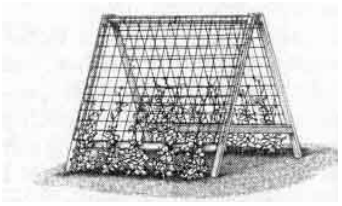
Resources

The Garden Primer, by Barbara Damrosch, Workman Publishing 1988.
Rodale's Illustrated Gardening and Landscaping Technique, Ed. Bradley and Ellis, Rodale Press 1990.
Rodale's All-New Encyclopedia of Organic Gardening, Ed. Barbara Ellis, Rodale Press 1997.

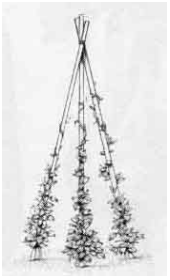
PICTURE KEY



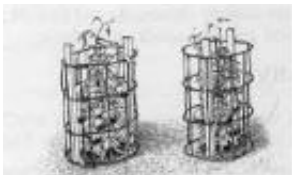
A—Basic Stake



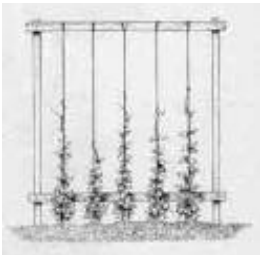
B—A-Frame



C—Teepee



D—Cages



E—Frame & Wire

F—Branch Trellis

PLAN NOW CONTINUED FROM PAGE 4

You can use a chart like the one below along with a drawing to keep track of information as you begin to plant your garden. Keeping notes on general weather conditions, pest and disease problems, and whether you liked or disliked something about growing or eating the vegetables you grew will also help you evaluate and make changes when you are ready to plan for next year.

Crop/Variety	Date Planted	Germination Date	Days to Maturity from Seed/Transplant	Amount Planted (row feet/square feet/# of plants)	Thin/Spacing	Estimated Date of Harvest

Sources:

"Extend vegetable growing with succession planting," Oregon State University, Extension & Experiment Station Communications, Oregon State University - All Rights Reserved. http://extension.oregonstate.edu/news/story.php?S_No=1093

"Planning the Vegetable Garden" SP291-M, David W. S. Sams, Professor Emeritus, Plant & Soil Science, University of Tennessee Extension

"Growing Warm-season Crops in Cool-season Areas," Oregon State Extension Service

Additional Resources:

Cleveland-area freeze/frost data: http://cdo.ncdc.noaa.gov/climatenormals/clim20supp1/states/OH.pdf
US freeze/frost map: http://www.ncdc.noaa.gov/oa/climate/freezefrost/frostfreemaps.html
USDA Hardiness Zone Finder http://www.garden.org/zipzone/

GARDEN LEADER CORNER

GARDEN LEADER **Vivian Walker**

GARDEN NAME: **Paradise of Peace**

GARDEN LOCATION: **E. 173rd Street off of Tarkington in Ward 1 of Cleveland**

What programs at OSUE are you involved with? The HEAL program in Ward 1 & Summer Sprout

How long have you been a Garden Leader? I have been the garden leader for one year

Why did you want to start a garden?
We thought it would be something we could do as neighbors and bring people together. Also, because I was involved with HEAL I became more aware of resources to help us grow our own veggies rather than going to the grocery store.

Vivian Walker, third from left

How long have you been gardening?
I have been gardening since I was a child. I started at school when I was in kindergarten, but my grandparents started me in the garden when I was 3-4. I loved it because I got to spend time with my grandmother and grandfather.

What is the biggest benefit your garden provides to the neighborhood and the gardeners?
It has helped us to revitalize our neighborhood by taking a negative looking area and make it beautiful. And it has really brought the neighbors together, renewing old friendships and gaining new ones.

What is the biggest challenge your garden faces?
Keeping ourselves together through the first year because of setbacks. But it has really strengthened us as group. It has really made us more determined to see what we could do.

Tell us something special or unique about your garden and its gardeners.
We have a couple of gardeners that had some medical problems and getting involved in the garden has given them the opportunity to get their minds off it. It has been therapeutic for them.

What do you keep in mind to be the best leader that you can be?
To try to always be open-minded and always hear everyone's voice. I let people know I am working with them and it is about them. I don't see myself as the leader but one of them, equals.

What is your favorite vegetable, and why?
I love tomatoes and I love watching them change from green to red. But I love to eat them both ways. I also love seeing them come in so many varieties. It amazes me how once they start growing they just grow so fast. I love the distinct flavor difference between ones I grow and the ones I buy.

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Why do potatoes make good detectives?

ANSWER ON BOTTOM OF PAGE 2

Do you have a question about our Urban Agriculture Program?
Call or email OSU Extension at:
(216) 429-8200
cuya@cfaes.osu.edu

Do you have a gardening question?
Call the Master Gardener Volunteer Hotline at (216) 429-8235 between 10:00 a.m. and 1:00 p.m. on Mondays and Thursdays
Or email your question to:
mgdiagnostics_cuya@ag.ohio-state.edu

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Mission Statement

The Urban Agriculture Program provides education and resources, helping communities to grow nutritious food, develop important life skills, and create a healthy environment.

THANK YOU for making the Urban Agriculture Program possible through your monetary contributions, time, and effort:

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