



The Garden Buzz...



Down Home Garden Center & General Store
Newsletter

June 2014



Tips for Growing the BEST Tomatoes

One of the joys of summer is making a fresh tomato sandwich with a tomato you picked right out of your garden or patio container that is still warm from the sun's rays. Below are tips to help you grow delicious tomatoes:

Know the line-up? Start the rotation. Like baseball, except this part: don't plant tomatoes over and over in the same spot. It tends to promote plant diseases.

Bright is right. Don't skimp on the sun—you won't have it made in the shade. Tomatoes need sun all day.

Start with a healthy appreciation. Buy plants that are healthy. Not ones that are slightly yellow, partially withered, overgrown or stunted. Things typically get worse, not better.

Plant in succession. Unless you like getting buried with ripe tomatoes all at once. Plant at three week intervals in the Spring. You'll get a longer, more controlled harvest.

Pinch off those little suckers. Get rid of useless little shoots at the base of the plant that won't flower or produce. They just sap the plant.

Feed 'em right. Some chemical fertilizers blast your tomatoes with super doses of nitrogen. This will produce overgrown, spindly plants with fewer fruit. Use a safe, slow-release, organic plant food with the right blend of essential nutrients to promote growth and resistance, such as [Espoma Tomato-tone®](#).

Be O.K. with an occasional drink. Directly and fully soak the soil when you water—not the foliage. And not at night, which can foster disease. Don't water every day if the soil is staying too wet or mushy.

Raise the stakes. Support is good. It keeps stems and vines from kinking or collapsing, lets air circulate and provides better access to fruit. Put stakes or cages in early when it's easier and safer for the plant.

Pick when it's just ripe. Not too green and not beyond fully red. That's the key to real flavor.

Enjoy!

Upcoming Events

Salad Day

Saturday, June 7, 2014

12:00 – 2:00 pm.

It's the time of year for salad! Join us for lunch and try out our delicious salad dressings! It's not too late to plant peppers, cucumbers and tomatoes to enjoy with your salad at home!



Register for our Fairy Garden Workshop

Do you want a fun activity to do with your children or grandchildren? Or maybe you just need a creative outlet for yourself. Try a Fairy Garden. A Fairy Garden is a miniature garden complete with structures and actual living plants. It is designed to give your green thumb a place to tend year-round and to bring fairies, and good luck, to your home. It's a tiny space created and tended with love. The design and components are limited only by your imagination. If fairies aren't your thing, you can create a "dinosaur" garden or create a "Pizza Planter" with tomato plant and herbs. (Everything to put on a pizza). During our Workshop, you will create your own Garden, which you will take home.

June 21, 2014 10:00 am - 11:00 am

Cost: \$30 – includes container, potting soil, fertilizer, plant material, gravel for walkway, moss and one accessory.

*Class size is limited . Please register online, www.downhomegarden.com or by telephone (919-563-0360).



Grow for Life

It's never too early to have your child involved in gardening. There are many activities that parents as well as grandparents can do with children to instill a lifelong love of gardening. This summer, we will have fun activities for children, such as a nature scavenger hunt, and other nature crafts. Check our website for more details.



THIS MONTH'S RECIPE:

June is blueberry month! We have Blue Suede Blueberries, Brazzleberry Blueberries and Pink Lemonade Blueberries. The bushes are loaded with plump, delicious berries. Try this recipe; it's quick, easy and delicious!

Blueberry Cake

Cake:

¼ cup butter
1 cup sugar
1 egg
1½ cup of flour
2 teaspoons baking powder
½ cup of milk
1 teaspoon vanilla extract
1 cup blueberries
½ cup walnuts/pecans (optional)

Topping:

½ teaspoon
cinnamon
2 tablespoons sugar
2 tablespoons melted
butter

Cream butter and sugar; add egg and mix well. Mix flour and baking powder together. Mix milk and vanilla together, then begin alternating adding flour and milk to the creamed mixture. Beat until smooth. Fold in blueberries and nuts. Pour into a greased 8-inch x 8-inch x 2-inch pan. Mix together the cinnamon, sugar, and melted butter and drizzle over the cake. Bake at 350° for 30 minutes or until done.

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Down Home Garden Center & General Store

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Got Deer? Don't let deer destroy your beautiful plants and all your hard work. Try I Must Garden Deer Repellent. It's easy to use, effective all year round, and has a pleasant scent.



Coupon

This month – save \$1.00 on all I Must Garden Products, which includes Snake, Deer, Mosquito Tick & Flea, Mole & Vole Repellent.

Expires 6/30/2014