AUGUST MONTHLY TASKS

BGGC GARDEN RESEARCH 2019

PRUNE, CLEAN-UP & MULCH

[] TRIM HALF of NEW GROWTH of PINES to SHAPE, IF NECESSARY.

[] COLLECT SEEDS AND TAKE CUTTINGS.

[] START DIVIDING AND TRANSPLANTING DAYLILIES & HOSTAS, AFTER CUTTING BACK

PERRENIALS & FLOWERING PLANTS

[] START PLANTING FALL MUMS

[] GRADUALLY MOVE HOUSEPLANTS INTO A SHADIER SPOT TO ACCLIMATE THEM

TO A MOVE TO THE INDOORS SOON.

FRUIT & VEGETABLE GARDEN

[] HARVEST ELDERBERRIES. PERFECT FOR WINE, PIES & COBBLER

[] PLANT LATE CROPS of TURNIPS, CARROTS & BEETS

DIFFERENT WAYS to FREEZE HERBS

PESTO/ Puree herbs in a food processor and add olive oil. Freeze as cubes or in freezer bags. Good for chives, parsley, basil, oregano, cilantro, arugula and sage

ICE CUBES/ Preferable when an oil base doesn’t suit, such as for lemon balm or mints.

Wash herbs and remove stems. Chop or puree with a bit of water and freeze as cubes.

Store in freezer bags.

ROSEMARY & THYME/ Simply cut the twigs, place on a cookie sheet and freeze. After thoroughly frozen (week or more), unbag the twigs, strip foliage from stems and repack quickly. Or you can pick leaves from stems as needed.

PARSLEY/ Wash and pick leaves from stems. Pack leaves tightly in a small freezer bag

and roll. Secure with rubber bands. Frozen parsley “logs” can be sliced as needed.

CHIVES/ Wash, dry and chop chives. Place in small canning jars or freezer bags.

SOURCES/ [*www.daytonnursery.com*](http://www.daytonnursery.com) *and* [*www.awaytogarden.com*](http://www.awaytogarden.com)