

# GALLATIN GRUBBER

August 2020

## Meeting Alternatives

Hope Lutheran Church will be limiting in-person meetings to no more than 10 people during the Covid 19 crisis, so we will not be able to resume our regular meetings there in the foreseeable future. So, we are exploring some creative alternatives:

**September:** This will be a virtual meeting featuring Tim Siepel, Extension Weed Specialist at MSU. We will be sending out details of how to participate in this meeting remotely in the near future.

**October:** Our October meeting will still be "what worked and what didn't work" in our gardens in 2020 but will also be conducted using a different format. We will provide more details in the September newsletter.



*Beautiful garlic braided for the market by Kim Kotur*

## Market & Garden Report

Our market garden is looking better all the time. We have the best pea crop ever and are picking both the sugar snap types and the shelling type. Broccoli is awesome as well. We are starting to see carrots and beets that are nearing harvest. Gladiolas and sunflowers may be our best sellers this year and are doing well. Our tomato and pepper crop may be the best ever with the cherry types now getting ripe and the "big red ones" not too far off. One of our best crops has been the Japanese salad turnips. They have grown well in our raised beds and sell very well. The same is true for our Romaine-style head lettuce.



*Don Mathre with a 12 lb. monster cabbage!*

We tried something new to replace the market the weekend of July 18 while the 4-H Fair was utilizing the County Fairgrounds. Thanks to the generosity of Tom Rechlin, we set up our booth in front of the the Gallatin Valley Garden Center on west Main near the Dollar Store. We advertised this temporary move on Craig's List and Facebook, and much to our surprise had an excellent turnout and sold nearly everything that we had for sale, taking in over \$600. Many thanks to Tom for accommodating us. Back at the Fairgrounds, the July 25th market was the best of the season to date with receipts topping \$1100. We sold out of everything except broccoli and shelling peas and one monster cabbage that weighed in at over 12 pounds from one of our member's gardens sold to a customer who is going to make sauerkraut out of it.

Other markets for our crops include the Community Food Coop kitchen, which buys peppers and cauliflower and then in September red onions to the Town and Country Market on South 11th Ave. and shallots to Heeb's Grocery.

We still need a few hands to help staff our booth on Saturdays. Volunteers are required to follow Covid-19 safety protocols, including wearing facemasks. If you are interested, contact Don Mathre at donmathre2@gmail.com.