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Garden Happenings

The Summer Harvest

Welcome and I hope you all had a fabulous summer. The kids are back in school, and I hope you have had some time to stroll around the garden (with a glass of wine!)

If you have a veggie garden, you are now harvesting the last of summer's offerings. For those that visit our many local farmer's markets, there are a variety of interesting and delicious end of summer veggies like Tomatoes, Squash, Cucumbers, Peppers, Eggplant... etc. ready to pick at their peak.

Gardeners, remember that the more you harvest, the more these plants will produce for you, until they come to the end of their natural life cycle. This is usually when the weather turns quite a bit cooler, and so, for us here in Northern

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September Garden Tips From Your Garden Coach

- ✿ Keep annuals well fed and well watered to maintain health and blooms.
- ✿ Don't let your herbs flower. Pinch off any blooms to encourage fresh growth in the foliage, which is the part you want to harvest!
- ✿ If your gardeners have blown most of your mulch away, you may want to renew a 2"-3" layer over your soil this month. This keeps soil cool around the roots, prevents weeds and is good for the long term health of the soil when it does break down. Just remember to keep the mulch from piling up around the crown or trunk of the plants, they need to breathe just like we do!
- ✿ Sow seeds now for a winter harvest. Try Collards, Kale or Swiss Chard for something different, other

California, our recent hot spell has kept the bounty coming. So be sure to enjoy all that hard work you did earlier in the year to prepare your garden beds and nurture your seedlings.

Here's a great recipe for whatever you've yet to pick in your garden or what looks good at the market.

Toasted Israeli Couscous with Grilled Vegetables



Ingredients

- 1/2 cup balsamic vinegar
- 1 teaspoon Dijon mustard
- 2 cloves garlic, coarsely chopped
- 1 cup olive oil
- Salt and freshly ground pepper
- 2 green zucchini, quartered lengthwise
- 2 yellow zucchini, quartered lengthwise
- 6 spears asparagus, trimmed
- 12 cherry tomatoes
- 1 red bell pepper, quartered and seeded
- 1 yellow bell pepper, quartered and seeded
- 1/4 cup basil chiffonade (stack leaves, roll in a cigar shape and cut crosswise into thin strips)
- 1/4 cup coarsely chopped flat-leaf parsley
- 2 tablespoons olive oil
- 1 pound Israeli couscous
- Vegetable stock, heated

choices are Radishes, Carrots, Broccoli, Cauliflower or many varieties of Lettuce are available in seeds. Get the kids involved!

☀️ Feed Azalea's/Rhododendrons and Camellia's w/a 0-10-10 fertilizer for larger blooms in spring.

☀️ Divide Bearded Iris. Dig up old clumps and divide the rhizomes with a sharp knife. Discard woody centers, trim leaves to 6" and replant in a spot with new amended soil.

☀️ Prune out dead, diseased or damaged limbs from trees and shrubs before winter winds.

☀️ Feed your citrus now to strengthen for cold winter days ahead.

☀️ Cleanup and harvest fruit and vegetable crops.

SEPTEMBER VIDEO TIP

You can have a great summer harvest in a small garden.

My Youtube

Channel: [lyndayourgardencoach](https://www.youtube.com/channel/UC...)



- Hot water, to cover

Directions

In a small bowl, whisk together the vinegar, mustard and garlic, slowly add the olive oil and whisk until combined. Season with salt and pepper. Pour 1/2 the marinade over the vegetables and let sit at room temperature for 15 minutes. Preheat the grill. Remove the vegetables from the marinade and grill the vegetables until just cooked through. Cut the zucchini and peppers into 1/2-inch pieces, cut the tomatoes in half. Heat the olive oil over medium-high heat, add the couscous and toast until lightly golden brown. Cover the couscous with the hot stock and hot water and bring to a boil, cook until al dente and drain well. Place in a large serving bowl, add the grilled vegetables and herbs and toss with the remaining vinaigrette. Serve at room temperature.

[Recipe to download](#)

And remember when you do your cleanup at the end of summer in your veggie beds, you can plant another whole round of winter season crops. Be sure to add some bags of really good soil amendments before you do, to feed the soil, then begin again with seeds or seedlings from the nursery.

Happy gardening!!

Don't forget to email me your gardening questions. I will be answering them on facebook.

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