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PLANNING FOR NEXT YEAR

By Bev Johnson, WOT Master Gardener

While you can still remember where you planted crops this year, document it. That is, get a notebook and make a rough map of your garden. You need to rotate your crops, and this map will remind you which plants were where.

These suggestions are not scientifically proven, but gardeners who use them say they work.

Plant your cabbage family where the onions were last year. This will thwart the parasites and pests that trouble cabbages. Follow squash, pumpkins and other vine crops with root vegetables like carrots. Vines have a tendency to smother weeds, especially if they have been mulched. This will make it easier for you to find your beets and parsnips. Till in the cabbage family and plant the nightshade family in that area next spring. The residue helps rid the soil of the pathogens that attack your tomatoes, potatoes, and eggplant. Plant the leafy crew - lettuce, spinach and other plants in that family - the year after root crops. Carrots and parsnips will loosen soil making it easier for this family to penetrate the soil. Corn should follow beans and peas. These 2 make their own nitrogen. Till them under when they are harvested. A caveat, vines are hard to till in as they like to wrap themselves around the tiller tines causing the tiler operator to warm the air with his vocalizations. Plant spuds after corn and you will have a heavier yield. Start saving your banana skins. Run them through the blender. Pour the thawed goop under your tomatoes when you plant them. Cover with soil first. This is supposed to be good for roses too. Can't hurt. Just be sure you label it for the garden. Hubby might think bananas on ice cream sounds pretty good. Banana skins,

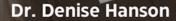
not so much.

Planting marigolds with the thought that their roots deter nematodes is an old wives tale. However. Do plant daisy type flowers in the garden, as they attract pests away from your vegetables. Dill will attract ladybugs. They will lay their eggs on their heads. The larvae will gobble many pests, especially aphids. A row of flowers, especially flatfaced ones in the garden, will attract bees and other pollinators and make the garden prettier at the same time.

Don't throw those leaves away. If you can't pile them somewhere, bag them up. They make perfect mulch in the garden. Mulch not only cuts down the weeds, but it also helps keep the soil cooler and helps keep the moisture from evaporating as rapidly. If we get heavy rains (please), mulch keeps them from packing the soil down. It keeps the gardener's feet clean, no dirt on the lettuce, no soil diseases splashed on your tomatoes to give them blight, and best of all, as they rot, they feed all the critters that live in the soil. If your soil is active, by July you will start to see bare spots in the mulch. Just add more.

To make your mulch even more successful. lay 4 to 6 sheets of damp newspaper or garden paper on the soil, then cover with leaves. Dry paper and a bit of wind may result in papering your neighbor's house. Choose a still day. This combination of paper and mulch is especially important for tomatoes. Any wound on your baby tomato that gets splashed with soil can lead to disease. Most of the plant diseases are in the soil just waiting for an opening to infect a plant. By fall, you will find that there is very little paper or leaves to till in. The soil 'ate' it all.

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Jalapeno Popper Bites

8 oz. Cream Cheese, softened 3 to 4 green onions thinly sliced

depending on preference) 8 slices bacon, cooked and crumbled 8 oz. Pepper Jack cheese, shredded 4 oz. Sharp Cheddar cheese, shredded

1. Preheat the oven to 350 degrees

jack and sharp cheddar cheeses.

Tortilla scoop chips



How to avoid dry turkey this Thanksgiving

The National Turkey Federation estimates approximately 46 million turkeys are consumed on Thanksgiving each year, followed by 22 million turkeys at Christmastime

Turkey makes a pleasing picture on the dinner table. However, some people insist that turkey is their least favorite component of the Thanksgiving meal. One of the biggest complaints is turkey tends to be dry.

There are many reasons why turkey can come out dry. Turkey is a lean meat, and Healthline reports that turkey has slightly less fat in its dark meat than chicken. Another reason why turkey may be dry is due to its poor breast-to-leg ratio. By the time one gets the leg meat to cook to temperature so it's safe for consumption, reaches the correct internal temperature. the breast meat often has dried out. Seeing how many people dive for the breast meat initially, they could dish up some dry bird.

There are many ways home cooks can prevent dry turkey

lurkey is the centerpiece of Thanksgiving dinners. this Thanksgiving. Consider these turkey-tending tips. · Brine your bird. According to ScienceBlogs, what causes a human to perceive a food as juicy may actually be his or her own saliva at work. Salty foods may stimulate the production of saliva in the mouth, helping the food to feel much more moist while on the palate. To adequately inject enough salt into the turkey meat, submerge it in a salt brine for a few days before cooking.

> Watch your cook time. It's important to avoid overcooking the turkey, which will turn it as dry as the Sahara. Some turkeys come equipped with pop-up timers to help cooks gauge when to take them out of the oven. However, a more accurate tool is a digital food thermometer that can be set to go off when the turkey

> · Cook the turkey parts separately. As previously noted, the breast meat will likely reach the desired temperature before the leg meat. To fix this, take the turkey out of the oven when it reaches five to 10 degrees

before safe temperature for the breast meat, around 165 F. (Remember, the meat will continue to cook while "resting.") Let guests "ooh and aah" over the picture-perfect turkey. Then cut off the legs and return them to the oven until they are done. Arrange the properly cooked breast and leg

6. Bake for 8 to 10 minutes or until filling is bubbly and cheese is melted.

5. Top with additional bacon and cheese if desired.

4. Spoon a rounded teaspoon of the filling into scoop chips.

2 jalapeños, seeded and diced (can use more

Turkey and Stuffing Roll Ups

8 slices good quality oven roasted turkey breast

1 package dry stuffing mix (turkey or cornbread flavored)

- 2 packets turkey gravy
- 1 10oz. can cream of chicken soup
- 2 cups water
- 1. Prepare stuffing mix according to package directions. Prepare gravy by dumping gravy mix into a medium-sized sauce pan. Mix in water and

cream of chicken soup. Stir well and bring to a boil. Reduce heat to low and let simmer for a couple of minutes until thickened.

3. In a bowl, stir together cream cheese, green onion, jalapeños, bacon, pepper

2. Preheat the oven to 350 degrees. Spoon 1/4 cup stuffing onto each turkey slice. Roll up and place seam side down in a greases 9x13 glass baking dish. Repeat with all turkey slices. Pour about 1 cup of gravy over the turkey rolls. Cover tightly with foil and bake for 30 minutes or until hot and bubbly.





Green Beans With Bacon and Pecans



soll 1. als



meat together on a serving platter

• Offer condiments. A moist dollop of stuffing, a drizzle of gravy or a scoop of cranberry sauce can add moisture to turkey. This approach does not prevent drying out, but it can make a turkey that has dried out a bit more satisfying.

Dry turkey can put off diners. However, some strategies can harness as much moisture as possible to enhance Thanksgiving dinners.

4 cups fresh green beans, rinsed and ends trimmed 2/3 cup bacon, chopped 1/2 cup pecan halves 1 red onion, sliced 2 cloves of garlic, chopped Kosher salt, to taste

Freshly ground black pepper, to taste

2 tablespoons butter

Makes 6 servings



- 1. Place green beans in boiling water and cook for about 5 minutes, until crisp and tender.
- 2. While the beans are cooking, brown the bacon, pecans, sliced onion, and garlic in a large skillet over medium heat.
- 3. Drain the green beans and add them to the skillet. Season with salt and pepper. Sauté together for 2 to 3 minutes on high, stirring frequently.
- 4. Transfer green bean mixture to a serving dish. Serve hot.

Celebrate Thanksgiving

November 24, 2024

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Why Supporting Local Small Businesses Matters



The holiday season is a time of year when shopping takes center stage. While online giants and big box retailers seem to be everywhere, offering an endless array of products with the convenience of low prices, small businesses provide a range of benefits that go far beyond the ease of a mouse click or mountains of merchandise. Shopping local retailers is more than just a transaction - it is crucial for maintaining the economic foundation of local communities. Let's take a look at the many ways it pays to shop small businesses during the holidays and all year long.

· Strengthen the local economy: A large percentage of the money spent at small businesses stays in the community. That's because these businesses often are owned and operated by local residents who are invested in the community themselves. Various studies indicate that for every \$100 spent at a small business, roughly \$70 stays in the community.

· Enhanced customer service: Owners and employees of small businesses have a keen interest in keeping customers happy. They often do so by providing superior customer service. Tailoring recommendations,

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exhibiting a willingness accommodate special requests, offering a more engaging shopping experience, and being more friendly and connected with regular customers sets many small businesses apart.

· Support the community: Small businesses serve the community through the products and services they offer, and many give back in other ways as well. Small, locally owned businesses often sponsor schools, sports teams and charities. This helps foster a sense of belonging in the community.

 Innovative offerings: Small businesses are not beholden to corporate policies or franchise restrictions, so they can more readily bring new life to existing ideas and trends. Small businesses can offer customers different options that larger retailers cannot match.

· Job creation: Small businesses employ a significant percentage of the workforce and frequently provide jobs that might not be available in larger corporate settings. The U.S. Small Business Administration Office of Advocacy says small businesses have generated 12.9 million net new jobs over the past 25 years, accounting for two out of every three jobs added to the U.S. economy. Keeping residents working helps strengthen local communities.

There are numerous benefits to shopping at small businesses this Small Business Saturday and throughout the year. Such firms help to establish a more resilient, diverse and bustling local community

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