



Together Gardens

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

Lets Grow Together!

Summer Squash

Plant the squash in well-drained soil, preferably during the summer. Plant with compost, and a balanced organic fertilizer. Summer squash produces male and female flowers. Each appears on bare stems, and usually shows a tiny squash at the bottom of the stem. Summer squash can be harvested at any time, depending on your preference.

They can be picked when they are tiny as well as, when they are substantial in size. Keep in mind: the longer you wait to harvest summer squash, the tougher they get. However, the fruit should be picked at least two times a week to ensure that the plant does not become contaminated in the means of not being able to produce additional fruit.

Summer Squash Noodles:

Directions: Cut squash into long thin slices and then take a vegetable peeler and and cut thin strips that resemble the shape of noodles. Add strips to boiling water and let them sit for around 2 minutes. This can be served with a variety of different food items to complete the dish or eat plain as just noodles.

Parmesan Baked Summer Squash Rounds:

Ingredients:

Parmesan
garlic pepper
Salt
Pepper

summer squash cut into no more than $\frac{1}{4}$ inch thick slices

Directions: Preheat the oven to 400, place them on a baking sheet and sprinkle the salt, pepper, garlic pepper and parmesan on them and bake until soft and cheese is melted and bubbly.

Companion Crops:

Radishes, corn, peas, beans, and pumpkin. These crops provide the summer squash with nutrients that is beneficial to the growth process.

