



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!

Pumpkin

The best time to plant your pumpkin(s) is in the summertime. Be sure that they are planted at least 2 feet from one another. The soil used when planting pumpkins should be combined with an aged compost. While in the stages of growing, the pumpkin craves an abundant amount of water, so be sure to water daily with some sort of water source. When watering try to avoid getting the leaves of the pumpkin wet. As the pumpkin itself begins to sprout, elevate the plant off of the ground. This prevents rotting, and will ensure that the pumpkins shape is rounded. You will know that your pumpkin is ready for harvest when the overall color of the plant is orange. By this time the stems will have already started to decay.

No Bake Pumpkin Pie:

Ingredients:

1 cup pumpkin puree
1 (3.4 oz) box instant vanilla pudding
 $\frac{1}{4}$ cup milk
2 teaspoons pumpkin pie spice
8 oz Cool Whip
1 (9-inch) graham cracker crust *store bought or homemade*

Directions: Stir together pumpkin puree, pudding mix, milk, and pumpkin pie spice. Stir until no lumps remain. Carefully fold in Cool Whip. Spread pumpkin mixture in pressed crust. Chill at least 3 hours or until it sets enough to slice. Serve with whipped cream for extra flavor!

Pumpkin Alfredo:

Ingredients:

1 lb fettuccine cooked pasta
1 cup reserved pasta water
6 tablespoons butter
2 garlic cloves, minced
1 cup pumpkin puree (not pie filling)
 $\frac{1}{8}$ teaspoon nutmeg
 $\frac{2}{3}$ cup half & half
 $\frac{1}{2}$ cup freshly grated parmesan cheese

Directions: Cook pasta to desired firmness, set aside 1 cup of pasta water and drain the rest. Melt butter over medium-low heat. Stir in garlic and cook for about 1 minute, being careful not to let it burn. Stir in half & half, parmesan, pumpkin and nutmeg. Stir until sauce is heated through and cheese is melted. Stir in the reserved pasta water, about a $\frac{1}{4}$ cup at a time, until sauce reaches desired consistency. For a thinner sauce, use more water. Add pasta and cook over medium-high heat until sauce is smooth and pasta is well coated; about 1-2 minutes. Divide into bowls and serve warm.*Optional- serve with fresh chopped parsley and parmesan

Companion Crop:

Lavender is a good companion crop for pumpkins.

