

# NEWSLETTER

September Vol V 2024

Community x Gardens = Lifelong Friendships

## My, How Thyme Flies

Happy Fall Y'all! September marks the one year anniversary of the Douden Community Garden Thymes Newsletter and the Beautification Initiative. The committee is very pleased with the progress over the last year. Looking back at the gardens a year ago, many will agree, the garden pathways are in much better shape. They appear more inviting and navigable. However, as many gardeners well know, keeping the garden pathways clear is an ongoing task. With the cooler fall weather we have once again enlisted the help of JV Probation to help out during the fall months. The following dates are community clean up days for 2024,



**September 21, October 26, November 23, and December 21 from 8-11am.** Please consider joining us in the ongoing process of keeping our gardens beautiful!

## What's Growing On?

**"Autumn shows us how beautiful it is to let things go"**

~Unknown

Garden Committee: Do you want to get involved? We have several local committee volunteers working toward sustaining the gardens. The committee meets monthly to discuss the various topics impacting the gardens. Interested? Contact us at [gardenspots@PIPOA.net](mailto:gardenspots@PIPOA.net).

Fundraising Ideas: Do you have a creative idea for raising funds for much needed weed barrier and mulch? The committee is looking for fundraising ideas from our gardeners. No idea is too simple. Please respond to our email.

Reminder: We want to remind gardeners to keep their beds and pathways for the fall season clear. Covering the bed is recommended for beds not in use for the growing season.

## Seminole Pumpkins

By: *Katie Walker* Photos: *Kyle Walker*

We discovered Seminole pumpkin this summer while we were on the hunt for any plants that might survive the heat, humidity, pests, and disease prevalent in Coastal Bend summer gardens. The Seminole pumpkin is a variety native



to Southern Florida. Seminole pumpkin loves to climb, so Native Americans in the region planted these pumpkins underneath trees

resulting in the lore of the "pumpkin hanging place." They even show up in historical battles in the area, when a Chieftain was offended by soldiers cutting down the pumpkin crop, among other plants.

Seminole pumpkins require trellising. Their characteristic climbing ability results in improved ventilation, which allows the plants to manage high humidity. We opted for hog panel arches secured by nylon rope as pictured above. We have discovered that much like sweet potatoes, these pumpkins are so prolific that you have to keep weaving them back into the trellis or they will try to grow into your neighbor's bed. They like

**The male flowers can be used in a wide variety of recipes from fried squash blossoms to squash blossom tacos & more**

6-8 hours of sun and can be planted from August -March. We opted in June, when we had a spring garden bed open up and should give us plenty of time to harvest before our first frost. These plants are frost sensitive.

While these plants are comparatively low maintenance, we've found that in the harshest summer conditions we need to water approximately every other day. We have experienced no problems with disease or pests so far, but the [UF/IFAS Extension](#) warns that they can be susceptible to gummy stem blight. They recommend keeping mulch away from the base of the plant and scheduling watering for mornings. Full maturity results in a sweet flesh comparable to butternut squash. A versatile plant indeed.

## Recipe:

### Pumpkin Taquitos

8-10 tortillas (ready-to-cook corn tortillas preferred)  
3-4 lb pumpkin (sweet such as sugar, Jarrahdale, Seminole)  
½-1 lb Mexican chorizo  
Ground cumin  
Brown sugar  
Salt  
Olive oil  
Cotija cheese, grated (the pre-crumbled does not melt well)

Recipe from *Katie Walker*

## Steps:

Preheat oven to 400°

Cut pumpkin into wedges, remove seeds. Toss in olive oil. Sprinkle with seasonings.

Roast pumpkin 40-60 minutes, flipping every 15 minutes. Allow to cool completely.

Meanwhile, cook tortillas. Keep warm  
Grease a 9x13 baking dish.

Brown chorizo in a small pan and drain.  
Remove skin from cooled pumpkin, place flesh in a large bowl. Stir in chorizo.

Add 1 tbsp of mixture per tortilla, sprinkle with cheese, roll and place seam side down in baking dish. Repeat until dish is full, snuggling the taquitos in close to one another. Spray with cooking spray.

Cook taquitos 20-25 minutes until browned. Remove from oven.

Top with more cheese and cilantro.

Serve with sour cream or crema for dipping.