



Sustainable Resilient LONGMONT

Home Gardening Resource Guide

James Lissy: info@grasstoveggies.com

grasstoveggies.com: a free guide on how to grow your own food plus more

[James Lissy's Get Growing column](#) in The Longmont Leader - also a free resource!

Tim Villard, Food Project Manager: tim@growinggardens.org

Growing Gardens Classes and Events:

- [Full List of Online Community Classes](#)
- [Full List of Growing Gardens Events and Plant Sales](#)
- [Growing Gardens Food Project](#)

Food Project Farm: 950 Lashley Street, Longmont - behind the YMCA

A partnership between YMCA of Northern Colorado and Growing Gardens which promotes health and self-sufficiency throughout Boulder County by increasing access to fresh food, seeds, plant starts, and gardening education & resources for low-income community members.

Sign-up to Participate at the Food Project Farm in Longmont:

- [Free Seeds and Seedlings Sign-ups](#) (Open to low-income families/individuals)
- [Inscripción por Semillas y Plantas Sin Costo](#) (Abierta para familias y individuales de bajo ingreso)
- [Work-Trade Sign-ups](#) (Open to low-income individuals)
- [Solicitud del Programa de Trabajo Intercambio Agrícola](#) (Abierta para individuales de bajo ingreso)

Additional Resources:

- [Longmont Free Seed Library](#) at the Longmont Library
- freeseedproject.org: free seeds for people who would not otherwise have access to seeds, first time gardeners, and people who grow food to share it with others
- [Gardening Success! Growing Veggies](#) webinar with Boulder County Master Gardeners
- [Xeriscaping & Native Plant Use in Landscaping](#) webinar on April 21 from 12:00-1:00 PM
- Subscribe to the [Big Green at Home](#) Newsletter to get first access to themed recipes, demos, lessons, and tips for growing at home - all designed for families
- [Quick Crops for a Coronavirus Garden](#)
- [Gardening Resources](#) from CSU's Master Gardener program
- [CSU Soil Testing](#)
- [SRL's Food Waste and the Climate Connection webinar](#) - includes info about composting

Grow A Row for [Longmont Food Rescue!](#)

- Download the [Fresh Food Connect App](#)
- Email info@longmontfoodrescue.org to get more involved with food rescue



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L O N G M O N T

Community Agriculture Resource Guide

Aspen Moon Farm

- [Homepage](#) lists **farm stand hours** on a week by week basis
- **Starter plant/seed info** on the [“what we grow” page](#) of their website
- **Online store** - [aspenmoonfarm.square.site](https://www.aspenmoonfarm.square.site) (also linked on homepage)

Email info@aspenmoonfarm.com to join their mailing list and stay updated on farm stand hours, seasonal offerings, and other farm news

CSA signup - [harvie.farm/farm/aspen-moon-farm/signup](https://www.harvie.farm/farm/aspen-moon-farm/signup)

SMALL(\$25/week), REGULAR(\$35/week), or LARGE(\$45/week)

- The 22-week Summer share will be the weeks of May 18th-Oct 26th
- The 18-week Summer share will be the weeks of June 15th-Oct 26th
- You may choose between a weekly or bi-weekly share
- No shares week of July 12th & 19th

Pickup location options:

- At the Farm Tues/Weds 2pm-6pm
- At the Farm Thurs/Fri 2pm-6pm
- Boulder Pastificio (2438 30th St) Weds 2pm-6pm
- Denver Potager Tues 4pm-6pm

*The flower add-on(\$15/week) is currently available for signup

*The bread has regular or GF options and is currently available for signup

*Fall share will be a weekly share from the week of 11/3 to the week of 12/14 for \$35/week (1 size only for Fall share)

Boulder County Farmers Markets

- [Saturday Longmont Farmers Market](#): April 3, 2021 – November 20, 2021
8am-1pm at the Boulder County Fairgrounds, 9595 Nelson Rd, Longmont, CO 80501
- [Online Local Food Marketplace](#) for year-round curbside pick-up



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L O N G M O N T

Recipes for Homegrown and Local Produce

James' Spring Harvest Recipe:

Ingredients:

- Fresh Spinach
- Fresh Radishes
- Fresh Mushrooms (oyster, lions mane, shiitake, whatever's local farms have available)
- Fresh Onions
- Fresh Garlic
- Olive Oil
- Dash of Salt

Directions:

- Add olive oil to pan, heat on low to medium
- Slice radishes – add to pan
- Chop onions and garlic – add to pan and stir
- Chop Mushrooms – add to pan and stir
- Chop Spinach – add to pan and stir
- Add dash of salt - stir

-Saute for another 3 or 4 minutes to let the spinach cook down. The radishes and mushrooms should be soft when you poke them with a fork.

-Put on a plate and eat as is or add to eggs or noodles or rice or quinoa or couscous. This is a really good and versatile base that can be enjoyed by itself or tweaked a million different ways!

Tim's Favorite Dressing for Spring Salads:

[Your basic vinaigrette from scratch](#)

Sonya's Best Sauteed Spinach:

<https://www.crunchycreamysweet.com/best-sauteed-spinach/>

Brian's BCFM Savory Asparagus Custard, Radish and Pea Shoot Salad:

[https://bcfm.org/savory-asparagus-custard](https://bcfm.org/savory-asparagus-custard-radish-and-pea-shoot-salad/)

[-radish-and-pea-shoot-salad/](#)

