

# Schedule and To Do

## WEEKLY SCHEDULE

Day	To Do:
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday/Sunday	

### This week:

#### Training and preparation

- Start working on your project. Since you and others have sporadic weeks off, make sure that you and your coworkers know what your project is about and how to support it even on a day or week you may not be around!

#### Maintenance

- Weeding bed #1 and raised beds
- Fertilizing cucurbits (cucumbers, squashes, zucchinis)
- Mowing outside of beds - do not let any grasses go to seed next to the garden!
- Pruning and trellising - tomatoes
- Harvesting - brassicas (lettuce, kale, radishes, broccoli), and Cucurbits (squash/zucchini, cucumber)



## Intern Syllabus: Week 8

### What's cultivating?

- Harvesting
- Weeding, maintenance, and preparing
- Community Engagement Coordination

# In the Community

## Community Action Mentorship

### Public Media

- Write a facebook post on COFGA's facebook about your progress thus far!

### Community Action

- Food bank and gleaning:
  - Stop by the farmer's market at 5:30 before closing and glean, then bring to food bank
  - Visit a third farm if you haven't already!

### Mentorship

Check in with the following advisors:

- Set up a time to meet Alice Eliot (master gardener): [aelliott@colby.edu](mailto:aelliott@colby.edu) - invite her to the garden
- Check in with Joe Jacques: [jjacques@colby.edu](mailto:jjacques@colby.edu) - invite him to meet you at the garden



# In the Spotlight

## Harvesting Squash and Cucumbers

An arbitrary size: The size of squashes and zucchinis you see in the grocery store are usually larger than farmer's market size - why and what you will pick/provide can be found below!:

### The difference in sizes::

- Wholesale: Wholesale squashes and zucchinis can be quite seed-y. In the grocery store, they can be as long as a 10-14 inches.
- Market:: It is customary in farmers markets to provide smaller zucchinis and squashes: the smaller they are, the more meat and less seed they have. In the farmer's market, they are usually between 6-10 inches.

Why is there a difference? The clientele at farmers markets are looking for higher-quality produce (smaller), and grocery stores might be looking for more bang for their buck (bigger).

What should you do? -- If selling the squashes in market, pick the smaller ones and sell them. If giving to the food bank, either size would work. If giving to the dining hall, either size would work, but consult Jim, the chef manager, about what he expects. They're probably more used to working with the larger wholesale size.

What should you not do? DO NOT leave the squashes on the plant for too long. Squashes and zucchinis should get no larger than 14 inches before being picked. If they do get larger (which may happen, sometimes you miss one or two here and there), it will cause the plant to go dormant and stop producing.

How often should I pick squashes and zucchinis? For the garden's purposes, picking squashes and zucchinis every day or every other day may be the best way to get the produce at their proper size without getting too big: the fruits on cucurbits can grow very fast when the plants are mature.