

Earthworks E-Newsletter

"It's Not a Cult But It's Close"

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In the Works

The Robins came back to Earthworks on Wednesday and we got 8" of snow on Thursday night -- they're probably thinking: "If it wasn't for bad luck, we'd have no luck at all!". But their arrival is a sure sign of Spring being just around the corner. Nick and Denny will be starting up the annual greenhouse the first week in March, another sure sign of Winter's end. If they have better luck than the Robins, the heater will fire right up and there will be no plumbing leaks to fix.

In mid-February we sent out our 2009 Tomato Availability list in an email and we have been receiving a surprising amount of customers ready to let us start their transplants. There is a fabulous selection of heirlooms this year reasonably priced at \$3.99 each.

Our garden plans are bigger than ever this season, with additions to the quantity and variety of vegetables we will offer. We are going with the motto "Gardens Rule" in 2009. Seed potatoes, onions and



Our new "Kitchen Garden" display.

pumpkins are just a few of the things we are looking forward to growing this year. Look for upcoming emails on vegetable availability in March. For more info visit us at: www.earthworkslandscaping.com

Hot Topics

Earlier last month, Denny and Nick attended Belgard University to learn about the brick paving products that this innovative company is putting on the market. We think Belgard has some of the most appealing pavers in the industry.



Pictured above, the new Belgard Subterra pavers.

With an ever changing marketplace, Belgard seems to understand what the customers want. We're excited to get onboard with Belgard in 2009 to offer this great product to you. For more info on Belgard Pavers visit: www.belgard.biz

Earthly Delights

"thoughts on plants, food and design"

If you like food and travel writers, check out the books of Elizabeth David, a prolific English writer who between 1950 and 1994 published nine books. They're cheap (used) on Amazon.com.

We recently made a ragù recipe from "South, Wind Through the Kitchen" and it's easy and very tasty. Originally from Trattoria Nerina in Bologna, Italy. A ragù is usually made by adding meat to a soffritto (a partially-fried mixture of chopped onions, celery, carrots, seasonings, etc.) and then simmering it for a long time with a bit of tomato sauce. For this recipe and many more, visit our website at: www.earthworkslandscaping.com/PFDs/MenuPDFs/Ragu.pdf

Written by: Sam Bucas, Head Gardener

"Making your garden dreams a reality since 1976"