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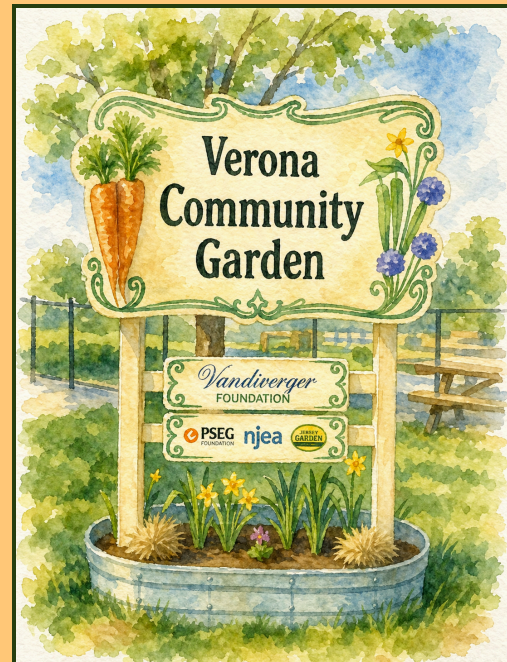
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VERONA COMMUNITY GARDEN

May 8, 2026
Newsletter #6

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💡 Reminders & Tips

- 🍅 **Tomatoes:** Indeterminate tomatoes must be staked, not just caged. Bush tomatoes may be caged. Install supports at planting time to avoid


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significant shade, so plan placement thoughtfully.


 **Cucumbers & Zucchini Squash:** Please read the shared articles regarding the best planting times for cucumbers and zucchini squash. A little patience pays off! Both crops perform very well when direct seeded. Try vertical growing for zucchini, and be sure cucumbers have proper trellising support.


 **Coordinate with adjoining neighbors** regarding planting plans and shared space considerations. Please refer to the May 5 email for details.


 **Please be sure to close and lock all garden gates behind you.**

 **Hoses & Nozzles:** Turn hoses off when finished watering. Please flush any remaining water from the nozzle and lock the nozzle when done.

 **Report Issues:** Please report any hose problems, pests, diseases, or rabbit damage to: veronanjcommunitygarden@gmail.com

 **Visit the Native Plant Garden:** Located next to the greenhouse, the Native Plant Garden is undergoing dramatic changes daily — stop by weekly to enjoy its progress and seasonal blooms!

 **Master Gardener Plant Sale:**
Essex County Environmental Center, Roseland
Saturday, May 9: 9:00 a.m. - 3:00 p.m.

 **Roots & Reads (K-4 Workshop Series)**
May 18 at 4:00 p.m.

Opening Day Success

Opening day was a huge success! Thanks to everyone who came out to help, and a big shoutout to our committee and new gardeners for joining the crew. Can't wait to see the garden in full bloom soon. Cheers to a bountiful season ahead! -Jim

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What's Up in the Vegetable Garden

The Gardener's Dilemma- Always Thinking Ahead

A few months ago, as snow was piling up outside, I was skimming through gardening catalogues and articles about cold crops and deciding what to plant. I started tomato seeds in March and excitedly picked out fun seeds to try out for other crops. Now I have fine lettuce ready for picking and arugula, Swiss chard, kale, onions, and chives thriving. I should relax and be content, no? Is that even possible? No. I am already thinking of warm season crops; I can taste luxurious tomatoes and succulent fresh squash. How do I prepare for the best healthiest harvest? Research and reading last year's journals are at the top of my list. I thought I would share some ideas for my quick summer planting guide for squash and cucumbers.

Squash (zucchini and yellow) Plant in mid- June or late summer if maturity date is around 50 days.

Rationale- Squash bugs lay eggs in late spring to early summer; nymphs hatch in 1-2 weeks. Nymphs and adults feed in large groups when vines are small and vines wilt. This is the first wave. Second wave happens in late summer or fall. Adults will feed on the fruit.

Squash bugs are gray brown and flat. They suck the sap causing yellow spots in leaves which turn brown and die.

Squash vine borer is a white grub like insect that bores into the vascular system of the mainstem and the entire plant wilts and dies.

Use row covers to protect plants until the flowers emerge. Then uncover so pollination can occur. Exam leaves every few days and inkle food grade diatomaceous earth

Cucumbers- Plant in mid-June- mid July

Cucumber beetles overwinter and emerge as adults. They lay eggs in the soil which hatch in 5-9 days. The larvae feed on the roots, pupate, and emerge as adults 2 weeks later. The striped cucumber beetles attack young seedlings in mid-May-Mid-June. The spotted cucumber beetles are most active in late summer and fall.

There are two main cucumber beetles, spotted and striped. Both are yellow. One has black spots and the other black stripes.

Make sure soil is 70 degrees for planting. Use row covers until flowers appear. Use trellises to keep vertical and prevent powdery mildew from soil. Burpless varieties have lower levels of cucurbitacin which attracts cucumber beetles. One can also use reflective mulch and surround with marigolds, dill, nasturtium, and radishes. Planting blue Hubbard squash on the periphery can act as a decoy plant for beetles.

Why do I prepare in advance? First, it is fun! But mostly it is because there is nothing that can compare to homegrown vegetables and fruit. The growing seasons are short lived so I need to squeeze out every flavor I can. So outside I go to pick up salad greens.

Kim Shafer
VCG Member



The Best Cucumber Companion Plants (And a Few You Should Never Grow Nearby)

Cucumber Plants Love a Good Companion

If your cucumbers have been struggling with sad harvests and aphids throwing a house party on your vines, it might be time to consider giving your cucumbers some helpful companions.



Companion planting is one of the oldest tricks in the gardening book, and for good reason: the right plant neighbors can protect your cucumbers from pests, attract pollinators, improve the soil, and even make your cucumbers taste better. The wrong ones? Well. We'll get to that.

Here's everything you need to know about cucumber companion plants.

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Companion planting isn't magic — it's ecology. Plants interact with each other through their root systems, the chemicals they release, the insects they attract, and the shade or support they provide.

For cucumbers specifically, companion planting addresses a few key challenges:

Pest Control: Aphids, cucumber beetles, and spider mites love cucumbers as much as we do.

Soil Improvement: Cucumbers are heavy feeders and benefit from nitrogen-fixing neighbors.

Attract Pollinators: They rely on pollinators, so anything that attracts bees is a win.

Prevent Disease: Cucumbers are susceptible to fungal disease — good airflow and certain aromatic plants help keep that in check.

The good news? A little strategic planning at planting time does most of the heavy lifting for the whole season.

The Best Cucumber Companion Plants

Let's get into the good stuff — the plants that will genuinely help your cucumbers thrive.

1. Nasturtiums — The Ultimate Sacrificial Plant

Nasturtiums are arguably the single best companion plant for cucumbers. They act as a trap crop — aphids are so attracted to them that they'll flock to the nasturtiums and leave your cucumbers alone. Think of them as the appetizer that keeps pests busy while your main crop is the real feast.



Beyond pest control, nasturtiums attract predatory insects like lacewings and hoverflies that eat aphids. They're also edible (the flowers have a peppery kick), so they're pulling double duty in any kitchen garden.

Plant type: Annual flowering

Benefit: Trap crop for aphids, attracts beneficial insects

Placement: Around the perimeter of your cucumber bed

2. Dill — The Pollinator Magnet (with a Caveat)

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Dill is a fantastic companion for cucumbers when it's young. Its flowers attract a huge

range of pollinators and beneficial insects, including parasitic wasps that target cucumber beetles — the bane of every cucumber grower's existence.

The caveat: don't let your dill bolt and go to seed near your cucumbers. Mature dill can actually inhibit cucumber growth. Plant it nearby, enjoy the flower stage, then move it along before it matures fully.

Plant type: Annual herb

Benefit: Attracts pollinators, repels cucumber beetles

Caveat: Remove before it fully matures and goes to seed

3. Marigolds — The Garden's All-Purpose Bodyguard

Marigolds belong in every vegetable garden, and cucumbers are no exception. Their scent confuses and deters aphids, whiteflies, and even nematodes in the soil. French marigolds (*Tagetes patula*) are particularly effective — they secrete a compound from their roots called alpha-terthienyl, which suppresses root-knot nematodes.



They're also just cheerful. Your cucumber bed will look great, and your cucumbers will thank you.

Plant type: Annual flowering

Benefit: Deters aphids, whiteflies, and soil nematodes

Best variety: French marigolds (*Tagetes patula*)



4. Beans — The Nitrogen Fixers

Cucumbers are heavy nitrogen feeders. Beans, particularly pole beans, fix atmospheric nitrogen into the soil, essentially fertilizing the bed for free. This is one of those pairings where both plants are pulling their weight — cucumbers benefit from the improved soil, and beans don't mind sharing space with a vining neighbor.

Plant pole beans on the north side of your cucumber trellis so they don't shade out your cucumbers, and let them do their quiet, nitrogen-fixing thing all season.

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Plant type: Annual vegetable

Benefit: Fixes nitrogen in the soil, improves fertility**Tip:** Plant on the north side to avoid shading

5. Radishes — The Cucumber Beetle Deterrent

Radishes have a long history as companion plants, and with cucumbers, they earn their keep twice over. First, they help deter cucumber beetles — one of the most destructive cucumber pests. Second, they're fast-maturing, so you can harvest them before they compete with your cucumbers for space.



Some gardeners also use radishes as a trap crop for flea beetles. They're doing a lot of heavy lifting for a small, humble root vegetable.

Plant type: Annual vegetable**Benefit:** Deters cucumber beetles, fast-maturing**Bonus:** You get radishes to eat!

6. Sunflowers — The Trellis and the Pollinator Hotel

Tall sunflowers can serve as a natural trellis for cucumber vines if planted correctly, and their large open flowers are absolute bee magnets. More bees mean better pollination, which directly translates to more cucumbers.

Just be mindful of spacing — sunflowers are tall and can block significant sunlight if planted on the south side of your bed. Plant them to the north or east and let your cucumbers bask.

Plant type: Annual flowering**Benefit:** Attracts pollinators, can provide natural trellis support**Watch out for:** Shading — plant thoughtfully

Cucumber Companion Plants to Avoid (Keep These Far Away)

Just as important as knowing what to plant with cucumbers is knowing what not to plant with them. These plants are bad neighbors — they compete, inhibit, or invite trouble.

Sage

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sage is allelopathic — it releases compounds that inhibit the germination and growth of nearby plants. Cucumbers are particularly sensitive to it. Despite sage being a generally useful garden herb, keep it well away from your cucumber bed.

Melons and Squash



Melons and squash are cucumbers' close relatives, and they share the same pests and diseases. Planting them together is essentially concentrating a target for cucumber beetles and powdery mildew. They also compete aggressively for the same nutrients. Give these groups their own separate garden real estate.



Potatoes

Potatoes and cucumbers are a bad match because they compete for nutrients and potatoes are prone to blight — a disease that can spread to cucumbers. Keep these two well separated.



Fennel



Fennel is famously allelopathic and makes a bad neighbor for almost everything in the vegetable garden — cucumbers included. It's best given its own isolated container or corner of the yard where it can't do damage.

How to Plan Your Cucumber Companion Planting

Layout

You don't need to overthink the layout, but a little forethought goes a long way. Here are a few practical tips:

Border plantings: Ring your cucumber bed with nasturtiums and marigolds as a first line of pest defense.

Intercropping: Tuck radishes between cucumber plants early in the season — they'll be harvested before the cucumbers need the space.

North side: Plant sunflowers and pole beans to the north so they don't shade your cucumbers.

Rotate annually: Move your cucumber bed each year to prevent soil-borne diseases from building up, and let your companion plant arrangement follow.

Frequently Asked Questions About Cucumber Companion Plants

What is the best companion plant for cucumbers?

Nasturtiums are widely considered the best overall companion plant for cucumbers because they act as a trap crop for aphids, attract beneficial predatory insects, and are easy to grow. Marigolds are a close second for their broad pest-detering properties.

Can I plant tomatoes next to cucumbers?

Tomatoes and cucumbers are generally considered neutral companions — they don't actively help or hurt each other. They can coexist in the same bed, but they both have significant water and nutrient needs, so make sure your soil is rich and well-amended if planting them together.

Do cucumbers grow well with zucchini?

It's not ideal. Cucumbers and zucchini (a type of squash) share pests — particularly cucumber beetles — and both attract powdery mildew. Planting them together concentrates these problems. Give each crop its own space in the garden.

Can I plant basil with cucumbers?

Basil is a generally positive companion for many vegetables, and it's not harmful to cucumbers. It may help deter aphids and whiteflies with its aromatic oils. It won't cause the problems that sage or fennel would, so it's a reasonable addition if you have space.

How far apart should companion plants be from cucumbers?

For most companion plants used as a border or pest deterrent — like nasturtiums and marigolds — planting them 12 to 18 inches from the cucumber row is sufficient. For dill, which can inhibit cucumbers when mature, a distance of 3 to 5 feet is safer while still allowing beneficial insects to travel between plants.

Quick Reference for Cucumber Companion Plants

GOOD COMPANIONS

Nasturtiums — Trap crop for aphids, attracts beneficials

Marigolds — Deters aphids, whiteflies, nematodes

Dill (young) — Attracts pollinators and predatory wasps

Beans — Fixes nitrogen, improves soil fertility

Radishes — Deters cucumber beetles, quick harvest

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Sunflowers — Attracts pollinators, natural trellis support

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BAD COMPANIONS

Sage — Allelopathic, inhibits growth

Melons & Squash — Shared pests and disease, heavy competition

Potatoes — Disease risk, nutrient competition

Fennel — Allelopathic to most vegetables

Grow Smarter, Not Harder: Final Thoughts on Cucumber Companion Planting

Cucumber companion planting is about being intentional with what you put in the ground next to your cucumbers. The right neighbors, like nasturtiums, marigolds, and beans, do a surprising amount of work for you: deterring pests, feeding the soil, and pulling in pollinators. The wrong ones, like sage, fennel, and melons, quietly sabotage a harvest you've worked hard for. A little planning at the start of the season pays off every single time you reach into those vines and pull out a perfect cucumber..

Nicole Burke Published March 11, 2026, *Gadenary*

What's Up in the Herb Garden

How to Grow Dill: Planting, Growing, and Harvesting Guide

With its delicate fronds, tangy flavor, and natural pest-repelling powers, dill is the herb that does it all. Whether you're crafting crunchy pickles, tossing together a creamy potato salad, or looking to attract pollinators to your garden, this feathery favorite is a must-grow. Best of all? It lives up to its nickname "dill weed"—because it practically grows like one! Let's dig into how to plant, grow, and harvest dill with ease.

**About Dill**

Native to Eurasia and the Mediterranean, dill is most at home in warmer climates. It's an annual herb, so to create a permanent patch of dill, allow some of the plants to flower and go to seed each year—you'll have plenty of early dill to start the next growing season.

Dill attracts beneficial insects such as wasps and other predatory insects to your garden and is a host plant for the caterpillar of the black swallowtail butterfly.

Planting**Where to Plant Dill**

Dill plants grow best in full sun (6 to 8 hours of direct sunlight). Also, choose a location that is protected from strong winds, as dill's tall foliage can be blown over

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Choose a planting site with well-draining soil rich in organic matter. The soil's pH should ideally be between slightly acidic and neutral (6.5-7.0).

Plant dill near cabbage, brussels sprouts, broccoli, and other brassicas; dill is thought to improve their growth and protect them from pests. Keep it away from carrots, however, as it can decrease yields. Learn more about companion planting!

According to Jill MacKenzie and Shirley Mah Kooyman of the University of Minnesota Extension, "Growing dill indoors is possible, as long as you provide enough light."

When to Plant Dill

Dill seeds should be sown directly into the garden (dill puts down a taproot, so, like carrots, it doesn't transplant well) after the threat of frost has passed in the spring.

For the best germination results, the soil temperature should be between 60° and 70°F (15° and 21°C). Seedlings should appear in 10 to 14 days.

If you're planting dill for pickling, sow dill seeds every few weeks until midsummer to ensure a constant supply into fall.

How to Plant Dill

Sow dill seeds about $\frac{1}{4}$ inch deep.

Seedlings should appear after 10 to 14 days. Wait another 10 to 14 days, then thin the plants to about 10 to 12 inches apart (if they aren't already spaced well enough).

Growing

Water the plants freely during the growing season, ensuring that they don't dry out excessively.

In order to ensure a season-long fresh supply of dill, continue sowing seeds every few weeks. For an extended harvest of the leaves, do not allow flowers to grow on the plants.

If dill is allowed to go to seed and the soil isn't disturbed too much, more dill plants will likely appear next spring.

Harvesting

As soon as the plant has four to five leaves, you can start harvesting. Harvest older leaves first.

Pinch off the leaves or cut them off with scissors.

If you have a lot of plants, you can take entire stalks.

Types of Dill

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'Bouquet' is a larger variety that produces a lot of seeds.

'Mammoth' is another tall variety and is considered one of the best for pickling and other culinary uses, such as in potato salads, cucumber soup, and fish dishes.



Catherine Boeckmann
Almanac.com

🛍️ Gifts for the Gardener

If you're looking for a gift for yourself or another gardener in your life, here are some sweet and practical ideas to enjoy throughout the growing season: comfortable gardening gloves for women or men, a custom gardening apron for keeping tools close at hand, and a classic harvest basket for gathering flowers, herbs, and fresh vegetables from the garden. A mini flower press is a lovely way to preserve favorite blooms, while Crabtree & Evelyn Classic Gardeners Hand Therapy is perfect for soothing hardworking hands after a day outdoors. And of course, every gardener can always use a roll of sturdy garden twine for tying, training, and supporting plants all season long.

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Women



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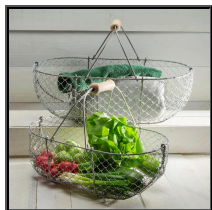
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Recipes

Sweet and Salty Grilled Steak with Cucumber Salad

Melissa Clark

The marinade on this steak is inspired by a classic Vietnamese dipping sauce called nuoc cham. Since it consists mostly of pantry staples - Asian fish sauce, brown sugar and garlic - all you need to pick up on the way home are some fresh limes and jalapeño. Nuoc cham works as a salad dressing, too. Here we drizzle it on crisp cucumbers and radishes, but sliced ripe tomatoes work just as well. You could serve it as it is with the salad on the side, or put everything on top of a bed of rice noodles or rice for a more substantial meal.



Total Time: 25 minutes, plus at least 30 minutes' marinating

Yield: 4-6 servings

INGREDIENTS

$\frac{1}{2}$ cup fish sauce

1 tablespoon packed lime zest

$\frac{1}{3}$ cup fresh lime juice (from about 3 limes)

2 tablespoons dark brown sugar

2 garlic cloves, grated or minced

1 large jalapeño, seeds and veins removed if desired, minced

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1 small seedless English cucumber, thinly sliced

1 large bunch of radishes, thinly sliced

4 scallions, thinly sliced

1 teaspoon vegetable, peanut or olive oil (optional)

Cooked rice noodles or rice, for serving (optional)

Sesame seeds or crushed roasted peanuts, for serving (optional)

Fresh mint leaves or cilantro, for serving (optional)

PREPARATION

Step 1

In a small bowl, combine the fish sauce, lime zest, lime juice, brown sugar, garlic and jalapeño. Pour $\frac{1}{2}$ of the mixture over the flank steak and let marinate at room temperature for at least 30 minutes (or refrigerate for up to 24 hours). Let meat come to room temperature before cooking if necessary.

Step 2

Combine the cucumber, radishes and scallions. Pour in just enough of the marinade sauce to coat.

Step 3

Light the grill or heat the broiler to high. Pat steak dry with paper towels.

Step 4

If grilling, cook until done to taste, about 3 minutes per side for rare. If broiling, heat a 10-inch skillet over high heat for 5 minutes. Add oil to pan and sear the meat for 2 minutes. Flip meat and immediately transfer pan directly to top shelf of oven and broil for 2 to 3 minutes for rare, or longer for more well-done meat. Transfer steak to a cutting board and let rest for 10 minutes covered in foil.

Step 5

Thinly slice steak and serve over cooked rice noodles or rice if desired, and top with the cucumber salad. Garnish with sesame seeds and plenty of herbs if using and serve with remaining marinade as a sauce.



El Pepino
Liquor.com

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combination of tequila, lime juice, and a sweetener (typically triple sec or agave nectar). However, the Pepino cocktail has taken on a life of its own, a riff that countless professional and home bartenders have also experimented with, each adding elements to bring the drink beyond a simple muddled cucumber Margarita.



The History of the Pepino Cocktail

Like many iterations of classic cocktails, the Pepino has generations of fans and competing origin stories. In 2012, singer and actor Justin Timberlake launched the drink into the mainstream during an interview with *Bon Appétit* in which he said the Pepino was his favorite cocktail. His version was said to be based on a creation of noted bar professional Junior Merino, which utilizes pineapple in addition to cucumber, tequila, and lime juice, with *Grand Mariner* as a sweetening agent. Another claim to the origin of the drink goes to Las Vegas-based *Gaston Martinez*, whose version omits pineapple but includes cilantro for an herbal kick, as well as egg white for texture in the style of a traditional sour.

The truth of El Pepino's origins is probably much more mundane, and it's hard to definitively credit any single person with being the first to muddle cucumber slices into a Margarita. The recipe you'll find here leans toward a more classic profile by omitting the pineapple juice to maintain acidic balance while letting the other ingredients shine. It also utilizes agave nectar rather than orange liqueur, in the style of a *Tommy's Margarita*. Jalapeño adds an extra kick, and works to both complement and balance the cucumber.

Why the Pepino Cocktail Works

When compared to more oddball combinations of esoteric cocktail ingredients, it's not hard to see why the Pepino works well. The classic elements of a Margarita are all at play, balancing spirit, sweetness, and citrus. Using agave nectar, rather than the more processed and distilled sugar of triple sec, plays off the natural elements of tequila, an agave-based spirit.

Additionally, the interplay between fresh lime juice and agave nectar works to accentuate the two primary elements of tequila's profile—its citrus overtones as well as the spirit's earthier aspects. This strikes an interesting contrast to a standard Margarita's specifications, which simply dial up the citrus by adding orange liqueur on top of lime.

Meanwhile, cucumber is muddled alongside jalapeño pepper, leveraging the classic combination of cooling and spice, rather than leaning on a single note of either. The

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Finally, the spicy-salty rim acts to reawaken the taste buds with each sip, so the Pepino remains engaging through to the final sip, rather than fatiguing halfway through the glass.

Ingredients

2 1/4-inch wheels cucumber

2 1/4-inch wheels fresh jalapeño

1 1/2 ounces blanco tequila

3/4 ounce agave syrup

1 ounce lime juice, freshly squeezed

Garnish: Chili-salt rim (or Tajín) and cucumber slice

Instructions

Add cucumber, jalapeño, and tequila to a shaker.

Muddle for 10 seconds until fully pulverized.

Add agave syrup and lime juice, then fill shaker with ice and shake for 15-20 seconds until well-chilled.

Double-strain through a fine mesh strainer into Tajín-rimmed rocks glass filled with fresh ice.

Garnish with remaining cucumber slice.

Enjoy responsibly.



Poems & Humor

The Pickle's Journey to Becoming a Cucumber

Elaina Kolodzik

Once upon a time in a far away garden,
there lived a pickle named Pickle. Every
day, Pickle would look out at the other
vegetables in the garden with envy.

In the far away garden, Pickle the
lonely pickle gazed out at the vibrant,

Funny Cucumber Puns To Freshen Your Day

Life's better when you stay cool as a
cucumber.

He's not sour, he's just a little pickled.

Don't be salty—be a sweet gherkin.

She's got that fresh-sliced confidence.

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"Why must I be a pickle?" he often thought to himself sadly. He had heard that cucumbers were much more popular with the humans that harvested the garden, and he dreamed of being one himself.

"Oh, if only I could be a cucumber!" he exclaimed one day while wistfully watching his neighbor Cucumber bask in the sunshine.

But alas, Pickle was stuck as a pickle forever, or so he thought... until one day he noticed something shiny sitting on the windowsill of his tiny cucumber house: a magical talking wand!

He tentatively picked it up and immediately heard an unfamiliar voice calling out to him from inside the wand saying: "Pickle my friend! You can have your wish granted if you only believe."

Pickle's eyes widened with excitement and he wished with all his heart to become a cucumber, but nothing seemed to happen at first...

Suddenly, an enormous light burst forth from the wand enveloping Pickle's entire body! When the light vanished, Pickle had been transformed into a full grown cucumber - just as he had wished! He couldn't believe it!

Overjoyed with his newfound transformation, Pickle jumped around

When in doubt, just add more crunch.

That joke was kind of a big dill.

He's not corny—he's just a little cuke-y.

Feeling down? Just stay green and clean.

I relish the thought of more pickled humor.

I'm totally in a pickle over you.

You've got me feeling crisp and alive.

Let's stay fresh forever.

Why did the cucumber get invited to the party? It was such a big dill.

How did the salad break the ice? With a cucumber joke.

Why was the cucumber so calm? It knew how to stay chill.

What do cucumbers say at parties? Let's turnip the fun.

Why did the cucumber dance? It felt cool in the spotlight.

What's a cucumber's favorite drink? Green tea, obviously.

How do cucumbers make new friends? By staying fresh.

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Just then Cucumber came by and saw what had happened: "Why hello there my fellow cuke!" Cucumber said with surprise as she saw Pickle in his new form!

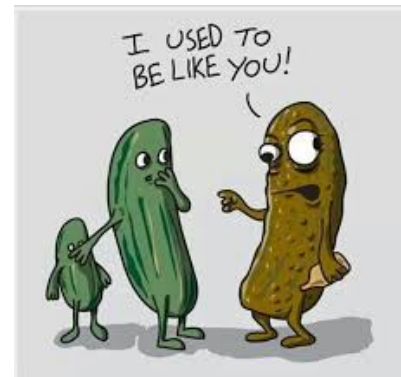
The two talked for days about their respective vegetable lives and soon became fast friends; enjoying each others company every day in the garden together as cucumbers should!

To this day they are still best friends living happily ever after among the other vegetables in their garden home - never forgetting their magical origin story of how once upon a time Pickle became part of the cuke family.

What do you call a funny cucumber? A stand-up pickle.

Why did the cucumber start singing? It couldn't keep it bottled up.

How do cucumbers compliment others? You're looking fresh today.



Building Legacy One Brick at a Time

[Verona Community Garden and That's My Brick!®](#) have joined forces to raise money for our project! The Verona Community Garden is located near HBW Middle School.

The goal of this space has been to create a multi-use community centerpiece. The garden has given community members an opportunity to learn, connect and grow together.

This cherished spot has grown over the last 4 years and is fully funded by grants and donations. As the demand for the garden has grown we need a walkway in our public section of the garden. We are asking for your support through an engraved brick fundraiser.

Help us create a legacy for the community by showing your support with this fundraiser.



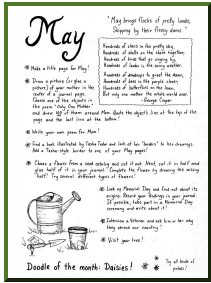
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[VCG WhatsApp Group](#)

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