

If the email below does not display correctly, please [click here](#)



The Maitland Sprout Winter edition



Welcome to the Maitland Seed Library Newsletter THE MAITLAND SPROUT, a seasonal newsletter to keep you in tune with the season and with what's happening in your Seed Library.

We have had a wonderful response to our fledgling seed library and we want to make it a truly community effort. We'd love to hear stories about your growing experiences – there's always so much to learn from both old hands and newbies alike.

And just in case you haven't seen the beautiful [ABC Newcastle video](#) about our seed library, check it out.

[A wonderful partnership](#)



The Seed Library is a collaboration between Maitland Libraries and [Slow Food Hunter Valley](#).

Slow Food Hunter Valley collects the seeds from local gardeners and farmers, as well as supplying expert advice on planting and cultivating the seeds.

The Library accessions, stores and distributes the seeds, keeps information about seed sowing, cultivation and harvesting, and manages the packaging and borrowing of the seeds.

“If you have a garden and a library, you have everything you need.” — Cicero

[What to plant now](#)



There is still time to plant some cabbage, broad beans and peas for winter and spring crops as well as asparagus, rhubarb and winter lettuce.

Onion, Jerusalem artichoke, parsnip, beetroot and silverbeet can go in July. If you have a warm spot behind glass or a heat pad you can be starting tomato and eggplant seeds from July which gives you an earlier crop. Celery, kale, capsicum, carrots and choko are good to start in August.

Seeds available for borrowing



There is an exciting array of vegetable and flower seeds.

Pumpkin, snake beans, snow peas, squash, tomatoes and Giant Russian sunflower seeds are just some of the seeds on offer.

Garlic lovers will be excited to learn we have not one or two, but five varieties of garlic seed available, including Spanish Roja and Subtropical Pink. Head to the [**Seed Library**](#) for a full list of what's on offer and place your order.

Feature seed - Elephant Garlic



This lovely garlic can still be planted and is preferred by many for its slightly less pungent taste and large clove size making it easy to peel. This garlic was grown locally and is well suited to our conditions. Get it in soon!

Seed saving



We're trying hard to source all our seed from donations from Seed Library members and friends. Slow Food Hunter Valley can help you with collecting and processing seed from your patch. Just get in contact with [East Maitland Library](#) and we will do the rest.

Recently donated seed has come from members of [Slow Food Hunter Valley](#) and Telarah Public School's kitchen garden. The school children saved and packaged snake beans, yellow pear cocktail tomatoes, tromboncino and giant sunflowers. The tromboncino and snake beans were staples in the cooking classes during the first term and the yellow pear tomatoes are still producing in the school garden. You might be lucky enough to get one of the hand decorated seed packets from the school containing these locally harvested seeds.

Citrus, citrus, everywhere!



Maitland is famous for pumpkins but it is oranges, lemons, grapefruit and limes that are starring in our gardens at present. Here is a recipe for delicious Lemon Risotto with a few leaves of silverbeet thrown in at the end. Perfect for a cool winter evening.

Recipe - Lemon Risotto with Silverbeet

1.5 litres of chicken stock or water
200 ml verjuice or white wine
120 g unsalted butter
1 small onion, finely chopped
2 cups of Arborio rice
Salt and freshly ground black pepper
90g grated parmesan cheese
¼ cup finely chopped fresh parsley
Grated zest and juice of 1 lemon
4 silverbeet leaves, finely chopped

Heat the stock (water) and verjuice in a saucepan. In a large, heavy based saucepan melt half the butter over gentle heat and sauté the onion until softened and translucent.

Add the rice and raise the heat to moderate. Stir to ensure that the rice is coated with butter.

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

time until the liquid is absorbed, making sure the rice is always just covered. Adjust seasoning. After 15-20 minutes remove risotto from heat and taste the rice. It should be perfectly cooked.

Add silverbeet and stir until the silverbeet wilts. Add cheese, remaining butter, parsley and lemon juice and zest. Cover for 2 minutes then serve.

Winter edition June 2020

Connect with us



02 4933 6952



programmes@maitland.nsw.gov.au



<http://www.maitlandlibrary.com.au>

You can instantly [unsubscribe](#) from these emails by [clicking here](#)

The content of this newsletter is based on the best information available to Maitland City Library at the time of publication, and any information is subject to change.



Copyright © 2020 Maitland City Library. All rights reserved.