

# SEPTEMBER 2024

# GARDENING TO DO'S

## Harvest, Prep, Prosper!



As summer transitions into fall, it's time to wrap up the growing season while preparing your garden for winter. Here's what you can do this month:

### Oktoberfest at the Marquee

Sunday, September 22  
10:00-3:00 PM

Visit our table for free swag,  
seeds and library info!

- 1. Harvest Remaining Crops:** Collect the last of your summer vegetables before the first frost and preserve them by canning or freezing. Remember to Save Your Seeds (SYS)!
- 2. Plant Fall Crops and Bulbs:** Plant cool-season vegetables like spinach and lettuce, garlic, shallots, and onions. Start planting spring-blooming bulbs like allium, crocus, daffodils and tulips.
- 3. Clean Up Garden Beds:** Remove spent plants and compost healthy material to prepare your garden for winter.
- 4. Lawn Care - Aerate and Fertilize:** Aerate compacted soil, overseed bare spots, and apply a slow-release fertilizer to strengthen your lawn.
- 5. Prepare for Frost:** Cover tender plants and transition houseplants indoors as temperatures drop.
- 6. Plan Next Year's Garden:** Reflect on this year's results and plan for next season. For your 2025 growing season, you may want to include Michigan-specific fruits like apples, cherries, elderberries, Saskatoon serviceberries, and pawpaws. Fall is the perfect time to plant cherry and serviceberry trees as well as elderberry shrubs. These should be planted six weeks before the first frost (October 9).



## MORE INFO

For more information on seed saving visit:

[www.seedsavers.org](http://www.seedsavers.org)

For more information on our Seed Library,  
please visit [rtdl.org/seed-library](http://rtdl.org/seed-library)

Redford Township  
**RTDI**  
District Library

# HARVEST RECIPES

## The Pear-fect Harvest

### Upside Down Brown Butter Pear Cake

#### Ingredients

- 1/2 cup + 3 tbsp unsalted butter, softened
- 1/4 cup packed brown sugar
- 1/2 tsp + pinch kosher salt
- 2 pears, halved, cored and sliced into 1/8-inch pieces
- 1/2 cup white sugar
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/2 cup + 3 tbsp buttermilk
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp ground ginger



#### Instructions

1. Preheat the oven to 350 degrees. Butter an 8- or 9-inch round cake pan very well. Cut a circle of parchment big enough to fit in the bottom of the pan. Nestle the paper in the pan and then butter the parchment paper. Add flour to the pan. Evenly coat the butter in flour, shaking out any excess flour.
2. Add seven tablespoons of the softened butter to a large sauté pan. Heat to medium-high. Swirl the pan until the butter starts to brown on the edges. Continue to swirl the pan until the butter turns a deep golden brown and smells nutty. Remove from the heat. Use a wooden spoon or spatula to get all the brown bits off of the bottom of the pan. Transfer all but two tablespoons of the butter to a small bowl. Transfer the bowl of melted brown butter to the freezer. Stir every three or four minutes until the butter has solidified again and is in a softened state. You want it to have the same texture as the softened butter, so make sure you don't freeze it until it's hard. Stirring every few minutes is key!
3. While the butter solidifies, add brown sugar to the two tablespoons of brown butter in the sauté pan. Turn the heat on medium and cook until the brown sugar has melted. Add pears and toss in the sauce. Cook the pears 2-3 minutes until slightly softened. Turn the heat off. Season with a pinch of salt. Set aside.
4. Add flour, baking soda, baking powder, salt, ginger, and cinnamon to a medium bowl. Whisk to combine. Set aside.
5. Once the butter has come to a softened state, add it, along with the remaining 4 tablespoons softened butter and sugar, to the bottom of a stand mixer. Beat on medium speed until it's light and fluffy, about 2-3 minutes.
6. Reduce the speed to low and eggs, one at a time, until each is incorporated. Add vanilla and mix until combined.
7. Add 1/3 of the flour mixture to the butter and sugar. Mix on low just until the flour has been combined. Add half the buttermilk. Again, mix on low, just until the buttermilk is combined. Add another 1/3 of the flour, and mix on low just until combined. Pour in the remaining buttermilk and mix until combined. Finally, add the remaining 1/3 of the flour and mix on low just until combined.
8. Arrange the pears in the prepared pan. Pour any remaining caramel sauce on top. Working carefully, dollop the batter over the pear mixture and spread the batter evenly over the pears, making sure to not move the pears. Bake for 25-30 minutes or until a wooden skewer or toothpick comes out with just a few crumbs attached.
9. Let the cake rest for 1 minute. Use a knife to loosen all the edges. Place a large plate or platter on top of the pan. Flip and use a knife or spoon to tap the top so the cake releases. Remove the pan. Gently remove parchment paper. Cut into wedges. Sprinkle with powdered sugar and serve with vanilla ice cream if desired.