

FEBRUARY 2025

# GARDENING TO DO'S

Bringing Life to Your Garden, Even in Winter!



Know Your Zone: Redford is in Michigan Plant Hardiness Zone 6b (-5°F to 0°F)

As the days gradually grow longer, February is the perfect time to prepare for the active gardening months ahead. Here are some essential tasks, tips, and ideas to get you started this month.

## Soil Preparation for Spring

Healthy soil is the foundation of a thriving garden. Now's the time to get your soil ready for planting:

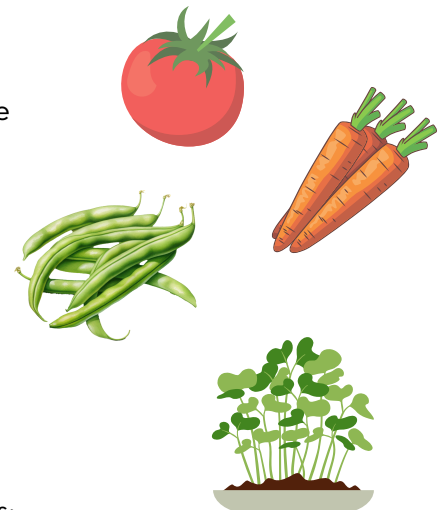
- Test Your Soil: Use an at-home soil test kit or send a sample to your local extension service to determine pH and nutrient levels.
- Amend Accordingly: Add compost, manure, or other organic matter to improve soil structure and fertility.

Want to know what's in your soil? Borrow a Soil Test Kit for FREE from our Library of Things!

## Companion Planting for Success

Strategically pairing plants can help you deter pests, boost yields, and encourage healthy growth. Start planning your companion planting now!

- Tomatoes: Pair with basil or marigolds to repel pests.
- Carrots: Grow alongside onions or chives to deter carrot flies.
- Beans: Match with corn or cucumbers for mutual support and shade.



## Indoor Gardening Projects

Indoor Gardening Projects

While it's too cold to grow outdoors, February is ideal for indoor gardening experiments:

- Grow Microgreens: Quick and nutrient-packed, microgreens can be harvested in as little as 7-14 days (available in our Seed Library!)
- Start a Kitchen Herb Garden: Plant basil, cilantro, and parsley in sunny windows for fresh herbs at your fingertips.
- Experiment with Aerogardens: These compact systems make indoor gardening fun and foolproof.

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

# FEBRUARY RECIPES

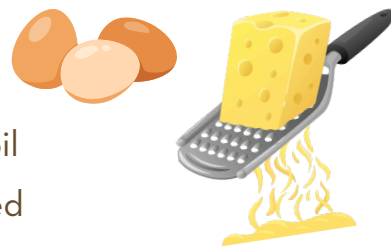


This easy and versatile mushroom frittata is a nutritious and flavorful way to use seasonal ingredients. It's perfect for a chilly February day and feeds 8.

## Mushroom, and Sausage Frittata

### Ingredients

- 12 large eggs
- 1/2 cup whole milk
- 3/4 cup grated cheddar, divided
- Kosher salt and coarsely ground black peppers
- 2 tablespoons vegetable oil
- 1/2 medium onion, chopped
- 1/2 pounds fresh mild or hot Italian sausage
- 1 bunch rapini, coarsely chopped
- 8 oz sliced mushroom



### **Step 1**

Preheat broiler. Whisk eggs and milk in a medium bowl. Mix in 1/2 cup cheddar; season with salt and pepper and set aside.

### **Step 2**

Heat oil in a large skillet, preferably cast-iron, over medium heat. Add onion and chorizo and cook, stirring occasionally, until onion is softened and chorizo is brown, 6-8 minutes. Add rapini and mushrooms; season with salt and pepper and cook, stirring occasionally, until tender, 8-10 minutes longer.

### **Step 3**

Reduce heat to low and pour reserved egg mixture over vegetables. Cook, shaking pan occasionally, until edges are just set, 10-12 minutes. Top frittata with remaining 1/4 cup cheddar; broil until top is golden brown and center is set, about 4 minutes longer.

### **Step 4**

Cut frittata into wedges and serve warm or room temperature.

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