

APRIL 2025

GARDENING TO DO'S

April in Redford means longer days, warming soil, and the official kickoff of the outdoor gardening season. The ground is finally workable, and it's time to dive into planting, prepping, and planning for a beautiful, productive year ahead!



Fresh Seeds Have Arrived!

Our seed library is being restocked, and we're thrilled to offer this year's Michigan One Seed, One State selection: the Little Finger Carrot! These sweet, compact carrots are perfect for small spaces and early harvests. Supplies are available now –stop by and grab yours while they last!

Seed Starting & Direct Sowing: Still Time!

If you're growing from seed, you still have time to start warm-season crops like tomatoes, peppers, and herbs indoors.

- Pro Tip: Rotate seed trays daily or use a small fan to strengthen stems and prevent mold or damping-off disease.

At the same time, it's prime time to direct-sow cold-hardy crops outdoors:

- Use row covers or cut-out milk jugs to protect young seedlings from sudden cold snaps.

April Garden Bed Revival

Now's the time to clean and prepare your planting areas:

- Rake up winter debris - Clear away soggy leaves and dead stems.
- Top-dress with compost - Enrich your soil with compost, aged manure, or coffee grounds.
- Edge your beds - Define garden borders to help manage weeds and give beds a tidy look.



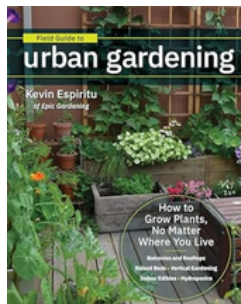
No till? No problem!

Preserve soil life by skipping the digging. Just layer compost and mulch right on top and let worms and microbes do the work!

Bonus Tip: Redford's Microclimate Matters

Every yard is unique—observe your space to make the most of it:

- South-facing walls warm up early—perfect for greens and herbs.
- Low spots may hold moisture—great for leafy veggies, but avoid planting root crops there.
- Windy areas can stress young plants—consider windbreaks or protective planting.



Book Suggestion: Field Guide to Urban Gardening by Kevin Espiritu

There's still time to plan the perfect garden! This book will help you decide which gardening methods are right for you and your living situation. From container gardening and raised beds to hydroponics and indoor growing, Kevin Espiritu provides step-by-step guides on how to get your garden started.

For more information on our Seed Library,
please visit rtdl.org/seed-library

Redford Township
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APRIL RECIPES

Roasted Halibut with Asparagus and Ramps is a fresh and flavorful spring dish. The fish is gently roasted with buttery ramps and asparagus, then topped with a bright, zesty mix of olives, herbs, and lemon. It's served with tender potatoes and lemon wedges for a light, delicious meal that's full of seasonal flavor.

Ingredients

- 2 bunches asparagus, trimmed and halved
- 6 Tbsp. unsalted butter
- 7 Tbsp. extra-virgin olive oil, divided
- 1 tsp. cayenne pepper
- 2 1/2 lb. skinless halibut, salmon, or arctic char fillet
- Kosher salt, freshly ground pepper
- 2 bunches ramps or scallions
- 3/4 cup green olives, pitted
- 1/4 cup finely chopped chives
- 1/4 cup fresh lemon juice
- 2 Tbsp. coarsely chopped tarragon
- Boiled small waxy potatoes & lemon wedges



Step 1

Preheat oven to 325°. Thinly slice one-quarter of asparagus into coins and place in a medium bowl; set aside.

Step 2

Heat butter and 2 Tbsp. oil in a small saucepan over medium. As soon as butter is melted, add cayenne pepper and remove from heat.

Step 3

Season fish with salt and pepper and place on a rimmed baking sheet. Add ramps and asparagus around the fish; season again. Pour butter mixture over everything and toss vegetables to coat. Roast until fish is just opaque and asparagus is tender, 15-25 minutes, depending on fillet thickness.

Step 4

Toss olives, chives, lemon juice, 2 Tbsp. tarragon, and remaining 5 Tbsp. oil with reserved asparagus; season with salt and black pepper.

Step 5

Transfer fish to a platter; top with ramps and asparagus. Spoon some olive mixture over, then scatter tarragon leaves over. Serve with potatoes, lemon wedges, and remaining olive mixture alongside.

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