## Digging Deep with Goddess Gardener, Cynthia Brian

## **Animal plants**

Here is a partial list of the excitement to come with animal plants:

Lambsquarter Cats Ear Chickweed Coyote Bush **Buzzard Breath Duck Salad** Cockle Bur Deer fern Fleabane Henbit Goosefoot Turkey Mullein Horseweed Pigweed **Prickly Oxtongue** Goose Grass **Foxtails** Cattails **Swinecress** Birdseve Pearlwort Goosefoot Fat hen

Dogwood **Elephant Ears** Catnip Deerweed Wolfsbane

Dogbane Foxglove Henbane Horse Chestnut Leopard's Bane Bee Balm **Monkey Grass** Donkey Tail **Butterfly Bush** Locust Tree Cockscomb Gopher Plant Hen and Chicks Pussywillow Skunk Plant Snake plant Starfish Flower Zebra plant Lambs Ears Bear's Breeches Trout Lily

Pigsqueak (Bergenia) Cardinal Flower

Deer tongue Dragon lily Snapdragon Catchfly Foxtrot Horsetail Lion's Tail Lobster Claws Mouse plant Ox-eye daisy Panda wild ginger

Pig butt

Rabbit's foot fern Porcupine Agave

Tickseed Toad lily Wormwood

Lion's Ear

Cranesbill geranium

Turtlehead Spider plant Crabgrass Scorpions tail Flamingo flower Kangaroo paw **Bunny Tails** Butterfly weed Partridge Berry Fishtail palm Leopard's bane Zebra grass Spiderwort Squirrel cup Wake robin Dinosaur tree Hedgehog echinacea

Treat your animal plants with care.

Amuse yourself, your family, and your friends with your garden barnyard!

Happy Gardening and Happy Growing!

## Cynthia Brian's Mid-Month Gardening Tips

- **SPREAD** a blanket on the lawn and look toward the heavens to see animal shapes in the clouds.
- **DRY** herbs by hanging bunches upside down in a dry place, like a garage or shed. Dry lavender, sage, thyme, rosemary, and oregano. Store the dried leaves in a jar.
- **DOUSE** weeds with a concoction of white vinegar and liquid dish soap. To a gallon of the vinegar, add a capful of dish soap, shake in a spray bottle, and use proactively.
- **GATHER** the seeds of fennel and cilantro after the flowers are spent. Dry the seeds on a cooking sheet. Cilantro seeds are called coriander. Both add flavor and texture to both sweet and savory recipes.
- **PRESERVE** flat-leaf parsley, basil, and chives by freezing them in ice cube trays. Put a spoonful of the chopped leaves in each cell, add water, and freeze. When you want a dash of fresh flavor, pop an ice cube.
- **PLANT** edamame and sweet potatoes, both warm-weather crops. The soil needs to be warmer than 60 degrees. Plan on harvesting edamame in 90-100 days when the pods are plump but still green for a heart healthy omega 3 boost. To make potassium-rich sweet potatoes sweeter, store at 90 degrees for two weeks after harvesting.
- **DEADHEAD** roses, annuals, and perennials as blooms fade to keep them coming through frost.
- **GROW** celery by rooting the base of your store-bought vegetable. Put the stub in a glass jar filled with water in a sunny location, then transplant the root to a container or garden.
- HARVEST cucumbers and make an easy spicy summer snack as well as a soothing eye pack. Peel, slice, add red onions, rice vinegar, and marinate for one hour in the refrigerator. Save the peels to place on your eyes to eliminate puffiness after swimming.
- **WATCH** butterflies pollinate your flowers as they flutter from blossom to blossom on monarda, tithonia, sunflowers, zinnias, butterfly bush, cosmos, alyssum, marigolds, thyme, oregano, and marjoram.
- **EXTEND** your garden's production with a second season planting of beets, scallions, kohlrabi, chard, broccoli, lettuce, peas, and carrots to carry your fresh offerings into late fall.
- **TOSS** a salad comprised of edible herbs, tender leaves, and fruit from your garden including basil, sage, thyme, lovage, fennel, arugula, spinach, chives, chard, tarragon, kale, beet tops, lettuce, cilantro, parsley, sorrel, apples, and plums dressed with lemon juice and olive oil for a tasty jolt of mineral rich nutrition.
- SHARE your excess vegetable and fruit harvest with the neighborhood and take the extras to the local food bank for those in need to savor.

**CORRECTION**: In my June 22 column regarding California native trees, a reader, M. T. asked me to clarify that several of the trees listed are not true California natives. While many are not endemic to California, all are well-adapted to California gardens and grow well. My error for not being more precise. Thank you for caring.