

It seems like everybody is into gardening and their gardens are popping up in the strangest places. Grist.org recently featured a slide show about where people are planting gardens.

In Brooklyn, two friends turned a 1986 half-ton truck into a planter. In less than four months they had ripe tomatoes growing in their pickup bed. This mobile CSA (Community Supported Agriculture) calls their operation a "Truck Farm." They have twelve paying subscribers who share in the bumper crop of arugula, lettuce, broccoli, herbs, and habaneros. Interested neighbors pull weeds, add water, and only occasionally borrow parsley.

Another urbanite is growing vegetables in an old garden cart. One Vallejo gardener reused his blue recycling tubs as tomato planters. He put some on children's wagons to move the plants around the garden as the seasonal light changed.

Homegrown.org showed lettuce planted in gutters that were attached to a garage wall instead of under the eaves.

The new rage is vertical gardens with a variety of hanging planter pockets or walls for vegetables. The ultimate in vertical gardens are designed by Patrick Blanc. Check out www.verticalgardenpatrickblanc.com. I was blown away by the one I saw in Paris. I estimate that it was over five stories high and probably 75 feet wide.

Do you want to get out and experience working on an organic farm? Consider joining the World Wide Opportunities on Organic Farms USA (www.wwoofusa.org). WWOOF was started in the UK in 1971 and has become an international movement that is helping people share more sustainable ways of living.

WWOOF is an exchange. In return for volunteer help, they offer food, accommodation and opportunities to learn about organic lifestyles. WWOOF links people who want to volunteer on organic farms with people who are looking for volunteer help. There are several WWOOF farms in the central valley as well as all over the world.

The Farmer-Veteran Coalition (www.farmvetco.org) is mobilizing our farming community to create healthy and viable futures for America's veterans. They find employment, training, and places to heal on America's farms for returning veterans.

In Suisun Valley, Shooting Star CSA (www.shootingstarcsa.com) is co-owned by Matt Mccue who is an Iraq war veteran. Along with Lily

Schneider, they operate an organic farm that provides a weekly dropoff of produce in Fairfield.

Additional CSA farms in Solano County include the following:

Eat Well farm in Dixon (www.eatwell.com) has a weekly drop off in Vallejo.

Wild Boar Farms in Suisun (www.wildboarfarms.com) specializes in heritage tomatoes.

For more information about subscribing to local farm produce go to www.localharvest.org.

And don't forget to sign up for the monthly e-newsletter from www.suisunvalley.com.

Their site lists farmers, vintners, farm stands, and events in Suisun Valley.

The annual Vallejo Garden Tour is today from 10:00 a.m. to 4:00 p.m. Stop by the museum (734 Marin Street) or Zoey June Gift & Garden (1426 Tennessee Street) for tickets and a map to step into some beautiful backyards.

Got Dirt?

We just finished watching the PBS documentary called Dirt. Check it out online. It will give you another push to make your garden and lawn organic.

Maker Faire

Are you a crafty reuser? Consider taking a trip down to San Mateo next weekend for the Maker Faire Bay Area on May 22 and 23 at the San Mateo County Event Center. This event celebrates the Do-It-Yourself mind set. It is for creative and resourceful people who like to tinker and make things.

VALCORE Recycling Board Secretary Jane Bogner's "A Sorted Affair" is published every other week in the Times-Herald. For recycling information call VALCORE Recycling at 645-8258 or visit www.VALCORErecycling.org.

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