



Kevin Milaeger

Milaeger's

Vegetable Garden Tour - Coming Soon

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When one vegetable gardener meets another, a long discussion is likely to follow. There is much to talk about. Gardeners like to share and compare their successes and failures. Competition is fierce among gardeners; fierce, but friendly. Shared knowledge and competition are traditions among gardeners, and this genuine gardening spirit is the impetus behind Racine's first [Vegetable Garden Tour](#), sponsored by [Eat Right Racine](#), a local group concerned with food and nutrition, and [Milaeger's](#).

This first year tour showcases eight private gardens and two shared public gardens. The public gardens are tended by individuals who pay a fee to rent a portion of the garden. They are then responsible for everything in their garden plot. This includes determining what to grow, planting, watering, weeding, insect and disease monitoring, and of course, harvesting. Some renter-gardeners even decorate their gardens, often with interesting results. The private gardens also demonstrate a wide range of gardening techniques, crops, and methodology. If you visit all the gardens, you will see a variety of growing preferences---growing directly in the soil, raised beds, containers, and more. A broad spectrum of vegetable plants can also be seen, including the following: tomatoes, peppers, squash, onions, garlic, beans, okra, rhubarb, carrots, potatoes, peas, corn, eggplant, chard, melons, asparagus, cabbage, beets, cucumbers, and more. Several of the gardens have fruit and berry producing plants such as grapes, strawberries, and raspberries. And there are fruit bearing trees including apple, pear, plum, peach, and others. At a few of the gardens, you will even see livestock! Lots to see---much to learn. At each of the private gardens, a garden owner will be on hand to answer questions. At the two public gardens, there will be a person to answer general questions.

Here's how the tour works. You [buy your ticket](#), either before the tour date, or at any one of the tour sites on the day of the tour. You then attend the tour---visit as many gardens as you like, and you can do them in any order. All gardens are open from 11:00 am to 3:00 pm. The optional reception that follows the tour is at Milaeger's Douglas Avenue location and there is an extra charge for this part of the event. The reception includes a tour and talk in Milaeger's tomato and pepper growing area, cooking demonstrations by local restaurants, samplings of local cheeses, salads, and salsas, beer tasting by Esser's Beer, Wisconsin wines, and live music. This is an opportunity to meet with all the event attendees and discuss gardening ideas and enjoy the camaraderie. The cost for the [garden tours is \\$15.00](#), the cost for the [tours and the reception is \\$25.00](#). All proceeds go to Eat Right Racine. With your ticket, you get a general description of each garden, a list of the garden addresses, and a map. [Here is a Facebook link to the tours](#).



Experienced gardeners know that by midsummer some vegetable crops have already been harvested, so there is some room in the garden. For the first time, this year Milaeger's is offering a crop of summer vegetables. These are young, fresh plants---meant for summer planting, planning for an autumn harvest. We are growing a great selection---Chiogga beets, broccoli, cabbage (early and Chinese), carrots, cauliflower, celery, collards, kohlrabi, lettuce (3), mesclun (tangy and mild), bunching onions, and spinach. We also have a new fresh crop of herb plants---arugula, basil, cilantro, and parsley. Most of these are available now, and the rest will be ready shortly.