

Welcome to the Arlington Heights Park District Community Garden Rental Plots

Turning from consumer to producer!



Bioeconomy development is made easy with a garden plot!

We are glad you have decided to rent a plot and to share the beauty of gardening whether it's tomatoes or flowers, beans or broccoli, urban gardening is food for the soul so enjoy the season! This booklet will outline what you can expect from the Park District and what we expect from our renters.



What YOU Can Expect

1. In Spring, a plot that is tilled, disced, and numbered with your reservation.
2. Water spigots with multi-hose attachments that easily attach to your hose.
3. A picnic table for sorting and gathering.
4. A portable bathroom during the season. Frontier "porto-let" is by the baseball field.
5. We will provide easy access to your garden by keeping the lawn around the area mowed.
6. Parking next to the gardens.
7. In Fall, plowing and tilling of the public gardens. Only biodegradable plant material can be left in your plot to be tilled back into the soil. This provides vital nutrients to the gardens for the following season.

What WE Expect

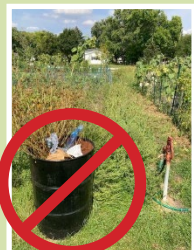
1. Abide by the rules as posted.
 2. Maintain your garden throughout the growing season. If you don't use the whole space you are still responsible for weeding to keep the space from becoming overgrown.
 3. Do not leave containers, supplies, hoses, shoes, etc. in the aisle or around the perimeter of the gardens. Mowing crews are not responsible for broken or torn personal items.
 4. Be a good neighbor to your fellow gardeners. Take all garbage out with you daily or store securely on your plot.
- Remember, there are no public garbage cans at the gardens.**
5. Remove all materials from your garden at end of season - leaving only roots, stems and biodegradable plants.
 6. Do not leave your hose hooked up to the water spigot when not in use.
 7. Let us know your comments and concerns.



This is YOUR garden. A happy garden shows pride and bears fruit! Take care of your garden and it will take care of YOU!

Tips

- Bring your containers home with you after use. These are light weight and may end up in your neighbor's garden.
- All buckets and water vessels should be turned upside down before you leave to prevent mosquito habitat.
- No public garbage cans are provided at the gardens.
- A garbage container in your garden plot is permitted during the season.
- Depositing garden waste in public garbage can is not allowed.
- Recycle brown lawn waste bags are recommended and need to be disposed of at home.
- Do not leave your tomato stakes, fencing, etc. at season end.
- Only biodegradable mesh made of paper or burlap is recommended. **NO POLY-BASED products allowed.**



The gardens are privately rented but remain in a public space. The Arlington Heights Park District cannot prevent theft but encourage you to get to know one another and foster good faith gardening.

Keep in Mind

In Spring, we will provide corner stakes and a plot number to identify your garden. If you want to add more fencing, you may do so but do not encroach on your neighbor's plot. And remember, what you put up, you take down and out with you at the end of the season. Some examples of creative fencing include:

A properly stored hose in your garden plot will reduce wear and tear and theft. Your hose should only be attached to the water spigot when in use. This not only lets your neighbor know the spigot is available for their use, but causes less strain on the spigot. Never leave your hose in the aisle.

Donate

Got extra produce? Here are some locations for food donations:

Journeys The Road Home
1140 E. Northwest Hwy., Palatine
847-963-9163 8:30 am - 1:00 pm M-F

Northwest Compass
1300 W. Northwest Hwy., Mt. Prospect
847-392-2344 9:00 am - 1:00 pm M-F

Elk Grove Food Pantry
700 Landmeier Rd., Elk Grove Village
224-265-6111 9:00 am - 4:00 pm M-F

Wheeling Township Food Pantry
1616 N. Arlington Heights Rd., Arlington Heights
847-259-7730 9:00 am - 4:00 pm M-F

Pesto Dip Recipe



- 1 c. fresh basil leaves- lightly packed
- 1/3 c. light olive oil
- 2-3 cloves fresh garlic
- 1/3 c. parmesan cheese
- 1/4 c. lightly roasted peanuts

Blend ingredients in food processor. Serve chilled or toss over angel hair noodles.

Share your tips for successful gardening and favorite recipes!
Email gardens@ahpd.org

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