DCNS GARDEN LOG – Late September to Early October 2026



Valley Weather Update

(N. California Valley, Zone 9b)

When we returned home from a trip to Michigan at the end of September, it felt as though someone had turned on the heat full blast. While we were in the East, it was sticky, hot and humid, but the temperature at home hovered around the 90's and 100 degrees and although not as humid, it was still a major adjustment. The usual evening delta breeze was nowhere to be found by our second morning at home, and the morning temperature quickly rose to the high 70's and 80s. Now, each morning, there is a rush among the community gardeners to get to the garden before it becomes too hot to water.

Clearing and Planting:

Since it is so hot, and because the colorful plot is a hit with everyone, we are not fighting nature, and we are letting the flowers take over and shade the vegetables that have not gone to seed. The vegetable survivors so far, are the bell pepper, kale, strawberries, tomatoes, snow peas, carrots, and collard greens and it's enough for now.

We continue planting carrots, green onions, and lettuce to replace those that we harvest. Unfortunately, we had to pull the chards and collards because they were beginning to bolt and have also begun to attract aphids, slugs and beetles.

The slugs and snails we remove by hand and apply neem oil as a spray and diatomaceous earth carefully around dirt and leaves of the plants but avoiding the flowers to protect any beneficial pollinators. We have found that it is also imperative to keep the plants healthy to avoid attracting pests, so we use organic fertilizers like fish emulsion and the water from soaked banana peels to add to the soil.

Harvesting: This year, our Mid-to-Late Summer & Early Fall Vegetable Harvests included:

Kale	Strawberries	Onions (green & white bulb)	Green beans
Hot Red Peppers	Basil	Acorn Squash	Tomatoes
Carrots	Green & Red Bell Peppers	Dandelion Greens	Cantaloupe
Swiss Chard & Collard Greens	Garlic (hard neck)	Corn	Celery