



# Gardening Resources

## GARDENING

### **Seeds & Plants**

- <https://www.stclareseeds.com/garden-help/>
- <https://www.fedcoseeds.com/>
- <https://www.southernexposure.com/>
- <https://www.superseeds.com/>
- <https://nicholsgardennursery.com/>
- <https://www.ufseeds.com/>
- <https://victoryseeds.com/>
- <https://www.adaptiveseeds.com/>
- <https://www.rareseeds.com/>
- <http://www.seedtreasures.com>

### **Garden Ideas for Regions** – *what will grow, when*

- <https://homesteadersofamerica.com/what-to-plant-october-vegetable-garden/>  
This blog covers each month with the current month highlighted.
- <https://gardenseason.com/four-season-vegetable-garden/>

### **Pest Control Ideas** – *insects, voles, moles, gophers*

- <https://www.youtube.com/watch?v=yVLSGDMrCcM>
- <https://www.youtube.com/watch?v=KiVLUWr7foc>

### **Cold Weather Garden**

- <https://www.youtube.com/watch?v=GcqwAjKYgCw>
- <https://www.youtube.com/watch?v=k-oLSbcuy7o>

### **Hanging Baskets & Other Containers**

- <https://www.youtube.com/watch?v=zrCxLnDcvG0>
- <https://www.youtube.com/watch?v=LQIPSnABjQ>

### **Vetables for Highest Nutrients**

- <https://www.youtube.com/watch?v=ysKFLtixxlc>
- <https://www.youtube.com/watch?v=LQIPSnABjQ>

### **Sprouting of Untreated Seeds**

- <https://www.youtube.com/watch?v=qynti1u9ywE>
- <https://www.youtube.com/watch?v=dtvuMNVLIso>

## Gardening Resources *(continued)*

### ***Sprouting of Untreated Seeds***

- <https://www.youtube.com/user/GrowVeg>
- <https://www.gardeningknowhow.com/edible/vegetables/>
- Gardening when It Counts, by Steve Solomon, 2006, Amazon
- The Resilient Gardener, by Carol Deppe, 2010, Chelsea Green Publishing
- Seed to Seed, by Suzanne Ashworth, 2002, Amazon
- Joy of Gardening, Dick Raymond, 1983, Amazon
- Square Foot Gardening, Mel Bartolomew, 2018, Amazon

### ***Tools*** - All found at <https://www.easydigging.com/>

- I suggest the 6-inch grub hoe rather than the 4-inch.  
<https://www.easydigging.com/garden-hoes/grub-hoe.html>
- Italian grape hoe.  
<https://www.easydigging.com/garden-hoes/italian-grape-hoe.html>
- Metal files for keeping the tools sharp.  
<https://www.easydigging.com/gardening/farmers-sharpening-file.html>

### **COOKING, CANNING, DEHYDRATING & STORING**

- <https://www.youtube.com/channel/UCHyogJwpG0scirn6PNu510w>  
The bottom-lit updraft stove that can burn twigs, pine needles, pine cones, etc.
- <https://survivalblog.com/pats-product-review-silver-fire-rocket-stove/>
- There is another stove called the EcoZoom Versa, Amazon
- <https://dontwastethecrumbs.com/>
- <https://www.youtube.com/watch?v=SenEZV1j9nE>
- Rounded lid Dutch oven Outdoor Cooking Adventures With Knynmanrog, Baked Bread In a Dutch Oven - <https://www.youtube.com/watch?v=QDz3hWeLd0o>
- Flat lid Dutch oven Baking Artisan Bread in a Dutch Oven Super Easy Recipe  
<https://www.youtube.com/watch?v=bc5wQlo3S4E>
- On a wood stove. Dutch oven bread - [https://www.youtube.com/watch?v=\\_6vbiVYIIG0](https://www.youtube.com/watch?v=_6vbiVYIIG0)
- No yeast Dutch oven bread on a coal grill SURVIVAL BREAD NO YEAST VERSION IN THE DUTCH OVEN - <https://www.youtube.com/watch?v=fGsTpIMqphA>
- DIY Baking Soda 5 Acres & A Dream: Baking With Wood Ash? (Part 3: The Results!)  
<https://www.5acresandadream.com/2016/01/baking-with-wood-ash-part-3-results.html>  
<https://www.5acresandadream.com/>
- Prepper's Canning Guide, 2017, Amazon
- Root Cellaring, by Mike and Nancy Bubel, 1991, Amazon or Abebooks.com
- Ball Blue Book Ace Hardware
- Growing and Canning Your Own Food, Jackie Clay, 2012, AmazonSmile: Books
- Preserving Food without Freezing or Canning, by the gardeners and farmers of Terre Vivante, 2007 Chelsea Green Publishers
- Preserving food through fermentation, Holly Howe,  
[https://www.makesauerkraut.com/?ck\\_subscriber\\_id=1268376565](https://www.makesauerkraut.com/?ck_subscriber_id=1268376565)



## Gardening Resources *(continued)*

- National Center for Food Preservation  
[https://nchfp.uga.edu/questions/FAQ\\_canning.html](https://nchfp.uga.edu/questions/FAQ_canning.html)
- To order prepackaged, prepared food or bulk foods:
  - Serves the Midwest  
<https://www.clnf.org/>
  - Ships to the lower 48 USA.  
<https://beprepared.com>
  - Ships throughout the USA and Canada.  
<https://4patriots.com/collections/food>

### ***What to do if you lose power and have 3 freezers full of meat***

- Have on hand multiple food-grade 5-gallon buckets with lids, as many as you think you will need and then add extras!
- Non-iodized salt (Redmond's Earth Salt, or pickling salt, or any non-iodized food-grade salt that you can buy in 25- to 50-lb bags), more than you think you will need.
- Brine as much meat as you are able.
- For detailed directions, see "Back to Basics, How to Learn and Enjoy Traditional American Skills", Readers Digest, 1981, p224
- If you have any means of cooking such as a propane canning stove (e.g. Simply Canning - Outdoor stove, OR Amazon-Outdoor propane canning stove) pressure-can as much meat as you are able.
- Build the smoker now and practice using it now. Luckybelly-21 Homemade Smoker Plans
- Give away any thawed meat that will otherwise go to waste.

### Other Methods

- <https://www.askaprepper.com/how-to-make-potted-meat/>
- [https://www.youtube.com/watch?v=povvINECyb0&ab\\_channel=SmokeTrailsBBQSmokeTrailsBBQ](https://www.youtube.com/watch?v=povvINECyb0&ab_channel=SmokeTrailsBBQSmokeTrailsBBQ)
- [https://www.youtube.com/watch?v=tXh\\_VT5ygOY](https://www.youtube.com/watch?v=tXh_VT5ygOY)
- [https://www.youtube.com/watch?v=SdKzWQOVET4&ab\\_channel=Townsend TownsendVerified](https://www.youtube.com/watch?v=SdKzWQOVET4&ab_channel=Townsend TownsendVerified)
- <https://www.youtube.com/watch?v=ZdmPlpQZPRg>  
This uses a hot brine.
- <https://www.youtube.com/watch?v=90bhL8B0ha8>  
This uses regular brine.
- <https://www.youtube.com/watch?v=g7QcWXSUU8>

