Urban Gulayan NEWSLETTER

APRIL 2022 ISSUE | SERIES #04

Urban Gulayan is a partnership program of TSPI with the Department of Agriculture - Bureau of Plant Industry (DA-BPI) and TSPI Mutual Benefit Associations, Inc. (TSPI-MBA).) It aims to promote household food security, particularly in urban areas. Clients and employees are encouraged to maximize free spaces of home to grow vegetables for their own consumption, for selling, and for sharing in the neighborhood.



Vegetables are like taking care of children

1 kg of Garlic
1 kg

Aside from her urban gulayan at home. Ariene is the designated caretaker of TSPI Valenzuela Branch urban gulayan garden. The branch staff always look forward to the horvest filme. They cook the harvested vegetable and schedule a lunch together at the branch office. It becomes one of their bonding mamments. Like other Ka-Urban Gulayan, she realized that challenges are part of maintaining a good vegetable garden. In her case, she usually finds a way to deal with pests through natural way to avoid use of chemicals. Since they consume the harvests, she appreciated organic ways of farming all the more. She learned miking minced child with a first of water as pest control solution, which she sprays directly on infested leaves and stems.

Step 3. Add Sugar

After the initial 3-day waiting period, fill the ceramic cup with water up to 2/3 and add 200 grams sugar.

Mix well until the sugar dissolves.

Note with a rubber band or string to prevent insects. Seep the container athight.

Step 4. Storage

Label as "OHN mixture". The mixture ca be use as long as there's no foul odor.

Note: The aroma should not sweet nor sour, it might be strong but not purgent.

"Ang vegetable garden ay parang mga bata din, kailangan mong alagaan mabuti, kailangan bigyan ng attention upang balang araw ay yumabong na maganda at maging kapaki-pakinabang."





Organikong Pataba: Sagot sa Pagkasira ng Sustansya sa Lupa

By: Yen Apolinario Source: sproutingfam.com

Organic fertilizer is derived from organic matter such as molasses, animal manure, food scraps, and other materials that are naturally available as minieral sources in the soil. As fermentation occus, it helps improve the soil structure through soil microbes that act as catalyzes. Organic fertilizer contains essential nutrients for plant growth, However, its applications should be incorporated during the land preparation to prevent ineffectiveness.

The liquid organic fertilizer, also known as fermented bio-liquid, is a common ready-to-use organic fertilizer. Fermented Plant Julice [FF] is one of the best hypos of organic fertilizer made from local plant residues and brown sugar, in addition to Organic farming liquid organic perticles or insecticles controls the spread of common pests in the garden as an alternative to the use of chemicals. Sustainable and healthy farming only requires time, effort and basic materials that are available in the household. A fermented Liquid Herb Hormone - Orient Herbal Nutrients (ONN) is a combination of edible, aromatic herb extracts, such as ginger and gartic. The primary purpose of ONN is to put away the growth of anaerobic bacteria, that can cause infections in plants.

Materials needed – This will depend on amount of OHN you need and the size of your container:

- 1 kg of Garlic
 1 kg of Ginger or turmeric
 750 ml bottle of any available beer (regular alcoholic drink)
 200 grams of Muscovado or 1 liter of Molasses
 22 liters of top water

- Step 3. Add Sugar

 After the initial 3-day waliting period, fill the ceramic cup with water up to 2/3 and add 200 grams sugar.

 Mix well until the sugar dissolves.

 Cover with a breathable cloth or plain manila paper and fie tightly with a rubber bond or string to prevent insects.

 Keep the container airtight.

Note: The aroma should not sweet nor sour, it might be strong but not pungent.

How to use OHN:

ow to use OHN:
Dilute 2 tablespoon of mixture to 1,000 ml water.
Double the dosage of OHN in severe cases as needed.
Mix well and spray into your plants every week or a few times
per month to keep them strong and help them flight off
potential diseases and invader insects.



TSPI URBAN GULAYAN CURRENTLY COVERED AREA:

- North Central 1B
 Gopan Branch
 Palayan Branch
 Cabanatuon Branch
 Apalit Branch
 San Fernando

- Central Region

 SJDM Branch

 Sta Maria Branch

 Balluag Branch

 Balagtos Branch

 Malolos Branch

- Central Region
 Corporate Center
 Taguig Branch
 Las Piñas Branch
 Parañague Branch
 Tondo Branch
 Vatenzuela Branch
 Malabon Branch
 Antipolo Branch

Abangan ang **Urban Gulayan** sa inyong lugar!

-Marilau Endektor, 1911- APG -Marian Collienze, ISPI AMU -Marian Collienze, ISPI FAMU -Berganni Rutkio, BM Badayon Kranch -Aferie Frestova, SAO Vateraueta Branc -ISPI Nagaration Client Group hom Santovyonihon Cook Fest ("Kakelerang Nanays")

Tulay sa Pag-Unlad, Inc. (TSPI) 2363 Antipolo St. Guadalupe Nuevo www.tspl.org partners@tspl.org FB Page : Tulay sa Pag-unlad Inc TCCS No.: 0917 830 5017

PRODUCTION TEAM:

SAMBAY NIHON

Sambayanihan Longga Bongga Recipe "Menudong Gubat"

By: TSPI Nagcarlan Client Group from Sambayanihan Cook Fest ("Raketerang Nanays")

- Ingredients:

 Hold-holong Gilday: 100g (diced) Sayote, Carots, Patatas, Jaguilo beans

 Marsi: 100g

 Evaporated milit: 1 can (450ml)

 Atsule for coloning

 Garlic togganata: 1 kild minisadl

 Garlic, Onion, Salt and Pepper

- How to cook:

 Souté crition and garlic, add an minced longa garlic until slightly cook.

 Add the vegetables and soute for a minute.

 Add on the evaporated milk and bring to boil.

 Add some water with abusele for coloring.

 Add sold and peopper to loan peopper and people milk and bring to boil.

MAGTANIM AY...



Ms. Marian M. Gutierrez Sr. Manager, TSPI FAMU



Benjamin Rubio BM, Balayan Branch



ANNOUNCEMENTS!

SAMBAY NIHAN **Urban Gulayan** WEBINAR







May 12, 2022 | Wednesday 3:00-4:30 PM | via Zoom

Speaker: MR. AFRIEL N. MABAAN

ALWAYS BE HEALTHY!



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PECHAY

is one of the easiest green leafy is one of the easiest green leary vegetable to grow in the Philippines, it will only require little space. In fact, if you have space for one of more 6- inch pot, you can grow pechay. This vegetable needs thirty (30) days before you can sta harvesting.