

Tomatoes and Tomatillos:

- Spacing: 2' apart
- Sun: full sun
- Water: minimal - water in thoroughly after transplant, then water only if soil is dry (tomatoes hate wet feet!); avoid watering foliage
- Harvest:
 - Tomatoes are ripe when fully colored and slightly soft if you press. Store "shoulders down" (upside down) on the counter and do not refrigerate!
 - Tomatillos are ripe when their husk splits open
- Other notes:
 - tomatoes are heavy feeders, they often benefit from a "snack" when they are about to set fruit (when they are flowering); use a balanced organic fertilizer or something slightly higher in Nitrogen (we love Neptune's Harvest Fish and Seaweed or Vegetable blend)
 - Trellising is highly recommended; tomatoes are vines and will grow along the ground if not trellised. Trellising also increases air flow and ease of harvest!

Sweet Peppers and Eggplant:

- Spacing: 18"
- Sun: full sun ideal
- Water: minimal - water in thoroughly after transplant, then water when soil is dry
- Harvest:
 - Peppers: good to eat both green and red, red is sweeter. Chopped peppers freeze great too!
 - Eggplant: ripe when it reaches the size you want it to be
 - Store on the counter and eat within a week or so
- Other notes:
 - Peppers and eggplants are heavy feeders, they often benefit from a "snack" when they are about to set fruit (when they are flowering); use a balanced organic fertilizer or something slightly higher in Nitrogen (we love Neptune's Harvest Fish and Seaweed or Vegetable blend)

Hot Peppers:

- Spacing: 12-18"
- Sun: full sun
- Water: minimal, water in thoroughly at planting and water when soil is dry
- Harvest:
 - Jalapeno: ripe when green and desired size
 - Habanada: ripe when orange
 - Cayenne and thai chile: ripe when red (ps these are very hot peppers, wash your hands after harvest and avoid touching your face) - both of these are great dried!
 - Poblano: harvest dark green for mild pepper or wait until red for hotter

- Peppers are heavy feeders, they often benefit from a “snack” when they are about to set fruit (when they are flowering); use a balanced organic fertilizer or something slightly higher in Nitrogen (we love Neptune’s Harvest Fish and Seaweed or Vegetable blend)

Zucchini and Cucumber:

- Spacing: 18”
- Sun: full sun - part shade
- Water: moderate, water in well at transplanting and keep soil moist
- Harvest:
 - Zucchini: ripe when fruit reaches desired size (the larger the fruit the more seeds)
 - **zucchini fruits grow VERY quickly. One day can make a huge difference in size and leave you with a garden full of baseball bats!
 - Cucumber: ripe when fruit reaches desired size
- Other notes:
 - Cucurbits are somewhat pest prone - if you notice little yellow and black bugs (cucumber beetles) munching, using a net or cloth barrier while plants are small can mitigate pest damage

Winter Squash:

- Spacing: 18”
- Sun: full sun to part shade
- Water: moderate - water in well at transplanting and keep soil moist
- Harvest: Harvest when fruits are colored and your nail doesn’t leave a dent in the fruit (typically early/mid august)
 - Winter squash gets better with age - “curing” the fruits increases sugar content, taste, and storability. Leave fruits in a warm spot with good airflow for up to 1 month to cure.
 - Delicatas can be eaten fresh out of the field

Kale and Dandelion:

- Spacing: 8”
- Sun: full sun to part shade
- Water: moderate - water in well at transplanting and keep soil moist
- Harvest:
 - Kale: wait until plants have grown considerably and harvest the biggest outer leaves (making sure to leave a good amount on the plant so it can continue photosynthesizing) every 1-2 weeks through the summer.
 - **kale doesn’t like the heat of summer very much - sometimes plants will stop growing in the heat but will start up again as weather cools into fall
 - Dandelion: wait until plants have grown considerably and cut outer ring of leaves (making sure to leave a good amount on the plant so it can continue photosynthesizing) every 1-2 weeks through the summer

Lettuce:

- Spacing: 4-6"
- Sun: not picky
- Water: keep soil moist
- Harvest:
 - Head lettuce: harvest when heads reach desired size and before they begin to bolt (aka send up a flower stalk - you can tell when this is about to happen if you poke the middle and is starting to feel very dense)
 - Cut and Come Again Lettuce: allow to grow to 4-6" across, then cut the outer ring of leaves (leaving the center to power regrowth) 2-3 times in summer

Herbs:

- Spacing: 4-6"
- Sun: full sun to part shade
- Water: keep soil moist
- Harvest:
 - Parsely, cilantro: snap or cut largest stems as needed throughout summer
 - ***cilantro will eventually bolt (go to flower), the plant is still delicious and if you let it go to seed you can harvest the seeds as green coriander!
 - ***What's that yellow, green and black caterpillar that loves my parsley? A Black swallowtail! These caterpillars (while they may eat some parsley) are harmless and turn into a beneficial insect - so if you're willing to share a little let them be!
 - Basil, tulsi: cut stems or leaves as needed through summer
 - Thyme: cut fresh branches through summer, then cut all of plant and hang to dry for winter use before first frost
 - Spilanthes: cut leaves for delicious addition to salads or pull flowers and chew for "poprocks" mouth cleaning experience (I think flowers are delicious, but not everyone likes them)

Flowers:

- Spacing: 6-12"
- Sun: full sun
- Water: keeps oil moist
- Harvest: harvest when flowers are not yet fully open for longest vase life, cut stems on an angle and strip foliage
- Other notes:
 - To encourage branching and longer stems, "pinch" flower buds (aka pull them off) when plants are still short (under 12" tall). This will put more energy into growth and branching before flowering begins, leading to more blooms and longer harvest window.

Peanuts:

- Spacing: 6-8" apart
- Sun: full sun a must!
- Water: keep soil moist but do not let peanuts sit in soggy soil
- Harvest: Pull entire plant with peanuts (which grow underground) before first frost
 - Cure peanuts in shells, roast and salt, or boil with beer for a delicious snack!
- Other notes:
 - Peanuts are originally from warmer climates - this variety was bred in the finger lakes region of NY for cold hardiness but it still benefits from as much heat as we can give it! Planting peanuts in the warmest part of your garden or covering with row cover to keep heat in will increase production.
 - It is important to keep peanut area well weeded - after peanut flowers are pollinated, they send out a shoot (called a peduncle) that goes underground and forms the peanut. Competition by weeds can obstruct the peduncle (lol)

Broccoli and Cauliflower:

- Spacing: 2' minimum (these plants get very large!)
- Sun: full sun ideal
- Water: keep soil moist
- Harvest: when heads are desired size and before flowers appear; broccoli will produce side branches for longer harvest after first large head is picked.
- Other notes:
 - These plants need plenty of good nutrition. If you are concerned about your soil's health or see yellow or purple discoloration on plants, feed with a balanced organic fertilizer (Neptune's harvest or Pro-gro work great) 2-3 times during summer.

Celery and Celeriac:

- Spacing: 6-8"
- Sun: full sun to part shade
- Water: keep soil moist
- Harvest:
 - Celery: harvest outer branches as needed or harvest the whole head and store in the crisper drawer for several weeks! If harvesting branches over the summer, keep an eye out for heart rot (browning of inner leaves) and harvest entire plant when you see this
 - Celeriac: allow to grow through entire season until September/October, harvest by pulling or cutting root mass out of ground. Trim away root and wash for fresh eating. Or leave dirty and store in cold storage (or crisper drawer) for several months