

Starting a Summer Victory Garden

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Tips for getting started

Location

Choose a space that is mostly sunny and level. You want it to be well-drained so water doesn't collect. If planting on a hillside, place rows across the hill, not up and down.

Size

A 15' x 10' is a good starter size for 1 - 2 people. A 20' x 30' or even a 25' x 50' is a good size for a family with children. If you are new to gardening, don't start with too large a size.

Soil

Good fertile soil is the key to gardening success. Garden soil and some composted manure will give you a good start.

Water

Most vegetables need an inch of rainfall or water every 7 - 10 days.





Insects

To attract good insects and deter the bad ones, consider adding flowers throughout your garden or around the perimeter.

Petunias and marigolds are good choices.

How much to grow

Don't grow what you won't eat. Don't plant more than you need; overplanting uses time and energy.

VEGETABLE	# PER PERSON	FERTILIZER	PLANT
Beans	5-10plants	Once when planting	Seeds
Cabbage	6-12 plants (1 plant = 1 head)	Once when planting	Plants
Lettuce & Greens	8-10 plants	After second cutting	Seeds
Broccoli	6-12 plants (1 plant = 1 head)	2x, planting & heads form	Plants
Cucumber	2-3 vines	2x, planting & blossom time	Seeds
Cauliflower	6-12 plants (1 plant = 1 head)	2x, planting & heads form	Plants
Peppers	2 - 3 plants	2x, planting & blossom time	Plants
Squash & Zucchini	1 - 2 plants	2x, planting & blossom time	Seeds
Tomatoes	2 plants	3x, planting, blossom, 2nd crop	Plants
Corn	12 - 20 (1 stalk = @2 ears)	2x, planting & tassels appear	Seeds

Harvesting

Harvesting when ripe gives you the best tasting and most nutritious produce. Here are some estimates:

VEGETABLE	# DAYS	WHEN TO HARVEST
Beans	60	When the pods are at least 3" long and snap easily
Cabbage	65-90	When the heads are full and heavy
Lettuce & Greens	35-55	When tender, start with outer leaves
Broccoli	50-65	Before the flowers/heads have yellow
Cucumber	55-65	When 1-2" in diameter and around 5" long
Cauliflower	55-75	Before the heads loosen or loses its white color
Peppers	75-95	When full size and firm. (if left on plant will turn red or orange)
Squash & Zucchini	60	When it is at least 2" in diameter and the skin is tender
Tomatoes	80-90	After fruit has turned mostly red but still firm
Corn	75-95	When the silk begins to dry and the kernels are full

Growing Herbs

Just like vegetables, herbs taste better fresh from the garden.

- Can grow well in pots or containers
- Needs a sunny location like a windowsill or your front steps
- Very cost efficient
- Can grow more than one type of herb in the same pot



Herbs

NAME	WATER	USE
Cilantro	water well	Popular in Mexican dishes and paired with avocado
Thyme	water lightly	Use for seasoning beef, lamb, or fish
Basil	water medium	Great in sauces and soups, pairs well with tomatoes, makes pesto
Parsley	water well	Use in casseroles and omelets
Chives	water lightly	Use in place of onions in salads, spread, or dips
Mint	water medium	Great for making tea or jelly, pairs well with fruit
Oregano	water lightly	Works well in pasta and with red meat

Herbs

Harvesting Herbs

When the plants are a few months old, you can begin harvesting some of the leaves and stem. Try to take no more than 25% - 50% at a time or the plant will die.

Drying Herbs

Place herbs on a cookie sheet in a 170 degree oven for 2 hours. Make sure herbs are completely dry and store in a sealed plastic or glass container.





Resources

A spade or shovel is good for digging holes or and planting

- [Fiskars Transplanting Spade](#)
- [Fiskars Garden Trowel](#)

A hoe is good for weeding

- [2-sided Cultivating Hoe](#)

TOOLS

A tine or manure fork is good to break up soil and aerate.

- [4 tine Digging Fork](#)

A wheelbarrow makes it easier to move and spread soil, compost, and fertilizer



Resources

GARDENING INFORMATION

Harvest to Table is a wonderful growing resource

SEEDS

Here are some of our favorite places to buy seeds.

Mlgardener

Botanical Interests

Park Seed



BeingtheRoberts.com