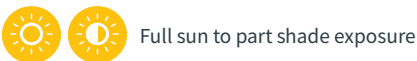


Best of Summer Veggie Garden

Designed by Resource Central

Be your own farmer and grow delicious delights right in your backyard! The Best of Summer Veggie Garden will provide your favorite summer crops for fresh, tasty, and ultra-local meals all summer long. This garden includes 32 locally grown, organic starter plants in 2-inch pots, which will fill at least 36 square feet and up to about 48 square feet. You'll receive primarily warm-season crops like squash, peppers, and tomatoes, and just a few cool-season crops. We encourage you to supplement with seeds for those vegetables that do best with direct seeding.

For best results, consider planting the cool-season crops (hardy or semi hardy crops #1- #6) in **early** May. Wait to plant the warm-season crops (tender or very tender crops #7-#21) until **late** May, after the threat of spring frost has passed.



Full sun to part shade exposure



Medium water needs



Optimal planting times vary based on crop. Refer to plant hardiness for planting time suggestions. We referenced CSU Extension's guide for hardiness ratings at: <https://cmg.extension.colostate.edu/Gardennotes/720.pdf>

RED ONION

Allium cepa



Red onions have a strong pungent flavor and store well. These are great for salsas or pickled for taco toppings.



Hardy: Can plant 2-4 weeks before avg last spring frost. Tolerates min daytime temps of 40° F.



Days to harvest: 60-80



Full sun



CARE AND HARVEST: You will want to gently tease apart the pot of onion starts and plant just one seedling in each hole. Bury about 1" deep and space 4" to 6" apart. If you plant the whole clump, they will not bulb up into large onions. Onions tend to want more water at the beginning but less once the bulb has formed. Don't overwater. Weed by hand to minimize competition.

When the tops begin to flop over and leaf tips turn brown, it's time to harvest the onion by pulling at the base of the plant. Shake off soil but do not wash the onion or remove the skins. Cure onion by leaving in cool, dry, shaded area for several days. Clip the roots and leaves off, leaving about 2" on top before storage in a cool, dry place.

YELLOW SWEET SPANISH ONION

Allium cepa



A large, golden-skinned onion with long-lasting sweet flavor. It's a quick-growing onion comparatively.



Hardy: Can plant 2-4 weeks before avg last spring frost. Tolerates min daytime temps of 40° F.



Days to harvest: 60-80



Full sun



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GARLIC CHIVES

Allium tuberosum



This very pretty herb can be used fresh or dried. It has skinny flat stems and white flowers that attract pollinators and deter pests!



Semihardy: Can plant 0-2 weeks before avg last spring frost. Tolerates min daytime temps as low as 40°- 50° F.



Days to harvest: 60



Full sun

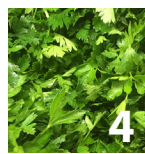


CARE: You will want to gently tease apart the pot of chive starts and plant just one seedling in each hole. Bury about 1" deep and space 4" to 8" apart. These will spread a bit but you can easily divide plants every few years to keep their size at bay. If the plant looks wilted, water it; it prefers evenly moist soil but not soggy.

Harvest leaves before flowering begins. Snip a few stems at the base of the plant. You can use fresh or dried. The flower is also edible and can be used as garnish.

GIANT OF ITALY PARSLEY

Petroselinum crispum 'Giant of Italy'



Italian parsley is grown worldwide for its aromatic, edible leaves (and stems). This variety features very large, flat leaves with a strong flavor.



Semihardy: Can plant 0-2 weeks before avg last spring frost. Tolerates min daytime temps as low as 40°- 50° F.



Days to harvest: 60-75



Full sun to part shade



CARE AND HARVEST: Parsley is very easy to grow, but be sure to provide an even supply of water all summer. This plant prefers average, moist, well-drained soil in full sun to part shade. Can fertilize once or twice during the growing season. You can harvest until the temperatures drop below 20° F.

To harvest, cut an entire stem from the outer edge of the plant as needed. At the season's end, you can cut the entire plant to dry for storage. If the temps stay above 0° F, it's possible for this plant to come back the following year. To dry parsley, tie stems together and hang in a warm, well-ventilated area out of direct sunlight.

GREEN CURLY KALE

Brassica oleracea Winterbor



This is your standard kale with ruffled blue-green leaves. Would be attractive among the flower beds!



Semihardy: Can plant 0-2 weeks before avg last spring frost. Tolerates min daytime temps as low as 40°- 50° F.



Days to harvest: 45-50



Full sun



CARE AND HARVEST: Plant this one early! As a member of the Brassica family, this is pretty cold-hardy and performs well in cool, moderate climates. Might be best to plant on the north or northeast side of some taller plants to allow a bit of shade. Flavor becomes bitter in high daytime temperatures. If there are several plants in one pot, be sure to gently tease apart plants and roots and plant one every 8-12" for best result.

It can be harvested once the leaves are about 8-12" long. To maintain a steady supply of kale, regularly harvest only the largest outer leaves. Leave at least 4-5 younger medium-sized, inner leaves when harvesting to allow enough foliage to maintain the plants' health.

JEWEL MIX NASTURTIUM

Tropaeolum majus 'Jewel Mix'



This produces light yellow, orange, and deep red 2-3" double blooms all season long, bringing color, pollinators, and spice to your kitchen garden.



Semihardy: Can plant 0-2 weeks before avg last spring frost. Tolerates min daytime temps of 40°- 50° F.



Days to harvest: 35-50



Full sun to part shade



CARE AND HARVEST: This edible flower needs little care and will flower from July to the first fall frost. By trimming off seed heads and providing adequate water, this Nasturtium will provide many 2" blooms all season long. The Nasturtium will tolerate most soils but prefers not to be fertilized! Overfertilization will produce lovely foliage, but few to no flowers.

The leaves, flower, and seeds are all edible. The leaves make for a great peppery kick in salads and the more delicately flavored blooms make for an elegant garnish on any meal. Nasturtium seeds can be pickled while still green.

RED RUSSIAN KALE

Brassica oleracea var. *viridis*



A grey-green kale with purple stems and large-lobed leaves. Tender and sweet leaves can withstand frost. Pretty enough to plant in the flower beds!



Semihardy: Can plant 0-2 weeks before avg last spring frost. Tolerates min daytime temps of 40°- 50° F.



Days to harvest: 50



Full sun



CARE AND HARVEST: Plant this one early! As a member of the Brassica family, this is pretty cold-hardy and performs well in cool, moderate climates. Might be best to plant on the north to northeast side of some taller plants to allow a bit of shade. Flavor becomes bitter in high daytime temperatures. If there are several plants in one pot, be sure to gently tease apart plants and roots and plant one every 8-12" for best result.

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COCOZELLE ZUCCHINI

Cucurbita pepo 'Cocozelle'



This early compact, bush-forming variety sets fruit early and abundantly throughout the season. The fruit of this variety is ribbed with pale green and dark green stripes.



Tender: Can plant after any chance of spring frost. Intolerant of frosts. Prefers daytime temps over 55° F.



Days to harvest: 45-55



Full sun



CARE AND HARVEST: Use caution when transplanting. Try not to disturb the soil of the root ball.

Amend soil with compost or organic matter before planting and fertilize with compost tea once or twice throughout the season for vigorous growth. Try to avoid watering from overhead as the large leaves are susceptible to powdery mildew.

For the best flavor and texture, harvest when no more than 2" thick and 8" long when skin is glossy. Harvest frequently (every other day) to keep your plant healthy and productive.

HOT AND SPICY OREGANO

Origanum 'Hot and Spicy'



This oregano is a staple in many Mexican dishes like salsas and chili dishes. It has a bolder and more pungent flavor than Italian oregano.



Tender: Can plant after any chance of spring frost. Intolerant of frosts. Prefers daytime temps over 55° F.



Days to harvest: 80-90



Full sun to part shade



CARE AND HARVEST: Use pruners to harvest regularly which will result in fuller growth and a better harvest. Harvest entire stems about 2" from base of plant. This is a perennial plant so at the end of the season you can prune it way back and see it come back in the spring.

Harvest in morning when leaves are dry. Harvest before flower buds form and often to keep bushes productive. Can be used in cooking fresh or dried, but dried has more flavor. To dry, hang a bundle in a dry place out of the sun, or lay stems in a window screen or drying rack out of the sun. You can also freeze in a Ziploc or in oil in an ice tray.

ITALIAN OREGANO

Origanum vulgare



The Italian variety has large leaves that stay sweet and hearty through prolonged cooking.



Tender: Can plant after any chance of spring frost. Intolerant of frosts. Prefers daytime temps over 55° F.



Days to harvest: 35-50



Full sun to part shade



CARE AND HARVEST: Use pruners to harvest regularly which will result in fuller growth and a better harvest. Harvest entire stems about 2" from base of plant. This is a perennial plant so at the end of the season you can prune it way back and see it come back in the spring.

Harvest in morning when leaves are dry. Harvest before flower buds form and often to keep bushes productive. Can be used in cooking fresh or dried but dried has more flavor. To dry, hang a bundle in a dry place out of the sun, or lay stems in a window screen or drying rack out of the sun. You can also freeze in a Ziploc or in oil in an ice tray.

LEMON CUCUMBER

Cucumis sativus



The heirloom Lemon Cucumber is sweet and flavorful without the bitter skin and round! Good raw or pickled.



Tender: Can plant after any chance of spring frost. Intolerant of frosts. Prefers daytime temps over 55° F.



Days to harvest: 45-55



Full sun



CARE AND HARVEST: Use caution when transplanting. Try not to disturb the soil of the root ball.

Cucumbers are very sensitive to cold. Cucumbers are heavy feeders so fertilize with compost or compost tea at least once or twice throughout the growing season to help maintain a vigorous plant. Sidedressing is recommended one week after blossoming and again 3 weeks later, especially if there are signs of deficiency. Nitrogen deficiencies cause yellowing, and bronze leaves are a sign of potassium deficiency. Consistent, adequate irrigation is needed to produce an abundant crop. Try to avoid watering from overhead as the large leaves are susceptible to powdery mildew.

Harvest with pruners when 1.5-2.5" in diameter and white/very pale yellow. Harvest frequently (every other day) to keep your plant healthy and productive.

CAYENNE PEPPER

Capsicum annuum



These mildly hot peppers tend to curl and twist and are great for drying. Once dried you can crush into flakes or grind into powder for cooking.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
75-90



Full sun



CARE AND HARVEST: This warm-season crop prefers air temperatures of 70° - 90° F. Amend soil with compost or organic matter before planting to improve drainage. Peppers are sun-loving so be sure they have a warm spot and plenty of room around the plant. Water regularly but don't let soils get waterlogged.

Harvest using pruners as soon as they ripen - when mature fruit reach about 5" in length or turn evenly bright red. Keep fruits picked to ensure continuous production. You can harvest early when green but the flavor won't be as strong.

CARMEN ITALIAN SWEET PEPPER

Capsicum annuum



This is a sweet pepper with a horn shape rather than a bell shape. These peppers are sweet even while still green but redden to maturity.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
75-80



Full sun



CARE AND HARVEST: This warm-season crop prefers air temperatures of 70° - 90° F. Amend soil with compost or organic matter before planting to improve drainage. Peppers are sun-loving so be sure they have a warm spot and plenty of room around the plant. Water regularly but don't let soils get waterlogged.

Harvest using pruners as soon as they ripen - when mature fruit reach about 4" in length or turn evenly bright red. Keep fruits picked to ensure continuous production. You can harvest early when green but the flavor won't be as strong.

CHEROKEE PURPLE TOMATO

Solanum lycopersicum



This favorite heirloom beefsteak variety ranks high in taste tests! Dark purple-pink on the outside and deep red on the inside, these baseball-sized tomatoes will win you over.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
65



Full sun



CARE AND HARVEST: Amend soil with compost or organic matter before planting and fertilize with compost tea once or twice throughout the season for vigorous growth. When planting, bury about half of the stem. Hairs on tomato stems become roots that provide much needed support for the plant later. Use a sturdy metal tomato cage or stakes to keep upright, allowing plenty of sunlight and air circulation. Prune suckers to help the plant focusing its energy onto the larger, healthy stems.

Harvest when firm with consistent color about 12-16 oz, or about the size of an orange. Pick fruit regularly when ripe to keep the plant producing. Ripe tomatoes are firm with consistent coloring. At the end of the season, before the first frost, harvest all fruit and place in paper bag with a banana to ripen.

DUSKY EGGPLANT

Solanum melongena



This is an early variety eggplant with a classic oval shape and dark, glossy skin.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
65



Full sun



CARE AND HARVEST: This warm-season crop prefers air temperatures of 70° - 90° F. Amend soil with compost or organic matter before planting to improve drainage. To encourage earlier fruits, prune the bottom 3 or 4 suckers that form between the main stem and existing branches about 4 weeks after transplanting. Keep fruits picked to ensure continuous production.

Harvest with pruners when 6-7" fruits have glossy black skin.

GENOVESE SWEET BASIL

Ocimum basilicum



Sweet Genovese Basil is an aromatic, bushy annual plant with shiny green leaves and white flowers.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
50-65



Full sun to part shade



CARE AND HARVEST: Every time a branch has six to eight leaves, prune back from top to the second set of leaves. This encourages bushy growth and keeps the flowering at bay. You will need to pick the basil regularly to encourage growth throughout the season.

Be sure to harvest leaves in the morning when the leaves are completely dry to avoid browning. Do not let basil flower until you are done harvesting for the season. If you let it flower and set seed this can disrupt the flavor of its leaves and shortens the life of the plant. When temperatures begin dropping in the fall, harvest and process all the leaves as basil dies at first cool overnight temps.

ORANGE LUNCHBOX PEPPER

Capsicum annuum



These mini-sized sweet peppers are perfect for snacking, pickling, or cooking. These tall bush peppers will go from green to orange as they mature, increasing their sweetness.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest:
65-75



Full sun



CARE AND HARVEST: This warm-season crop prefers air temperatures of 70° - 90° F. Amend soil with compost or organic matter before planting. Water with one inch of water a week. Don't let the soil get dry while blooming otherwise the blossoms will drop and become less productive. To avoid wind damage, you may want to place a tomato cage around this plant. Sunscald is caused by inadequate foliage and can cause blemishes on the pepper's skin. These parts can just be cut out and the pepper is still edible.

Harvest with pruners when 2-3" long by 1.5" wide and firm.

POBLANO CHILI PEPPER

Capsicum annuum



These moderately hot green peppers are the star of the famous chile rellenos as they are wide and easy to stuff.

18



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest: 65



Full sun



CARE AND HARVEST: This crop prefers soil temperatures of 70° F. Amend soil with compost or organic matter before planting. Sunscald is caused by inadequate foliage and can cause blemishes on the pepper's skin. These parts can just be cut out and the pepper is still edible.

Harvest with pruners when 5" long with firm shoulders. Harvest when deep forest green. Peppers will go from green to red as they mature. Pick fruit regularly when ripe to keep the plant producing. Can be used fresh or dried in a cool dry place out of direct sun.

ROMA TOMATO

Solanum lycopersicum



19

These oblong tomatoes are perfect for tomato sauces and pastes. They have a dense and thick flesh and grow to about 3" when mature.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest: 65



Full sun



CARE AND HARVEST: Amend soil with compost or organic matter before planting and fertilize with compost tea once or twice throughout the season for vigorous growth. When planting, bury about half of the stem. Hairs on tomato stems become roots that provide much needed support for the plant later. Use a sturdy metal tomato cage or stakes to keep upright, allowing plenty of sunlight and air circulation. Prune suckers to help the plant focus its energy onto the larger, healthy stems.

Harvest when firm, consistently red colored, and roll easily off vine. Pick fruit regularly when ripe to keep the plant producing. At the end of the season, before the first frost, harvest all fruit and place in paper bag with a banana to ripen.

SERRANO CHILI PEPPER

Capsicum annuum



20

These slender firm green peppers are very hot, perfect for salsas!



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest: 57-77



Full sun

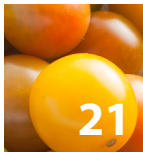


CARE AND HARVEST: This crop prefers soil temperatures of 70° F. Amend soil with compost or organic matter before planting. Sunscald is caused by inadequate foliage and can cause blemishes on the pepper's skin. These parts can just be cut out and the pepper is still edible.

Harvest with pruners when about 3-4" long and firm, dark green. Harvest when bright green. Peppers will go from green to red as they mature - increasing in sweetness and flavor. Pick fruit regularly when ripe to keep the plant producing. Can be used fresh or dried in a cool dry place out of direct sun.

SUN GOLD TOMATO

Solanum lycopersicum 'Sun Gold'



21

Sun golds produce pretty, orange cherry-sized tomatoes with an irresistibly sweet flavor! This is a very productive indeterminate type, producing fruit continuously from maturity to first frost.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest: 65



Full sun



CARE AND HARVEST: Amend soil with compost or organic matter before planting and fertilize with compost tea once or twice throughout the season for vigorous growth. When planting, bury about half of the stem. Hairs on tomato stems become roots that provide much needed support for the plant later. Use a sturdy metal tomato cage or stakes to keep upright, allowing plenty of sunlight and air circulation. Prune suckers to help the plant focus its energy onto the larger, healthy stems.

Harvest when firm, consistently golden colored, and roll easily off vine. Pick fruit regularly when ripe to keep the plant producing. At the end of the season, before the first frost, harvest all fruit and place in paper bag with a banana to ripen.

TOMA VERDE TOMATILLO

Solanum lycopersicum



22

This is an early green tomatillo used in salsas and chili verde. These firm green fruits are encased in husks that brown as they ripen.



Very tender: Can plant 2+ weeks after last spring frost. Intolerant of frost and cool winds. Prefers daytime temps over 60° F.



Days to harvest: 60-65



Full sun

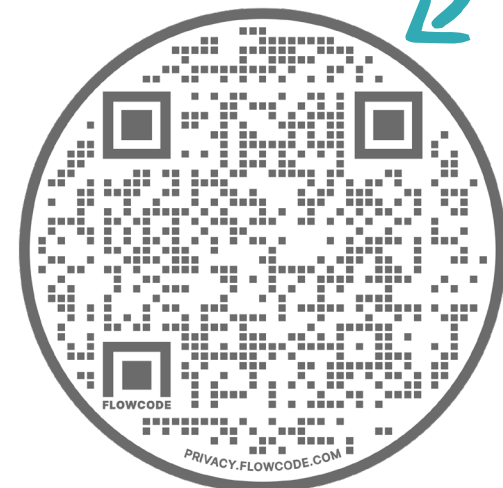


CARE AND HARVEST: Amend soil with compost or organic matter before planting and fertilize with compost tea once or twice throughout the season for vigorous growth. When planting, bury about half of the stem. Use a sturdy metal tomato cage or stakes to allow ease of harvesting.

Harvest when the papery husk browns and splits to reveal the firm green fruit beneath. Mature fruits should fill out the papery husk. At peak ripeness, fruits will fall to ground or easily release from the vine when handled. Fruits yellow when overly mature. Can be stored at room temperature or in the fridge to prolong freshness. Can also be frozen whole for later processing.

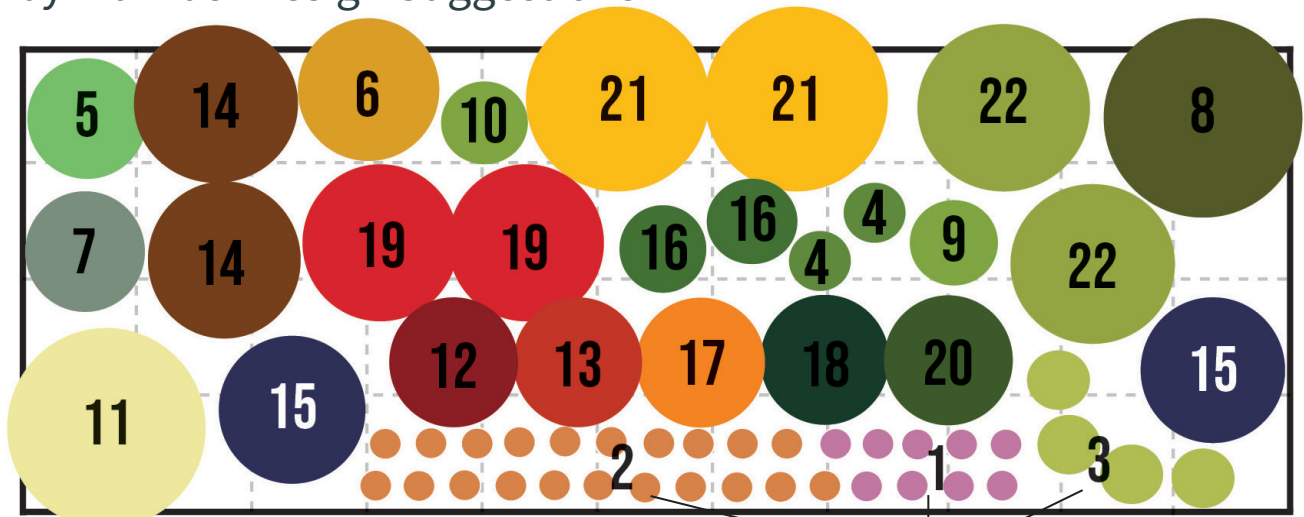
Before cooking, remove the husk and wash off the sticky residue. Roast for a sweeter flavor.

Scan this QR code or visit the URL for veggie gardening resources and recipe suggestions!

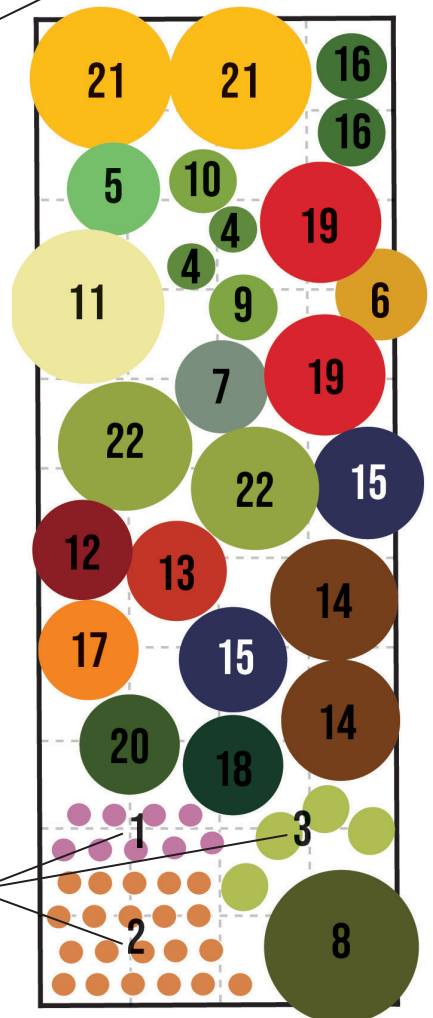


<https://www.flowcode.com/page/veggiegarden>

Plant-by-Number Design Suggestions



4'x11' rectangle
SOUTH SIDE OF GARDEN



11'x4' rectangle
SOUTH SIDE OF GARDEN

Key

- | | |
|-----------------------------------|-------------------------------------|
| 1. Red Onion (1) | 12. Cayenne Pepper (1) |
| 2. Yellow Sweet Spanish Onion (2) | 13. Carmen Italian Sweet Pepper (2) |
| 3. Garlic Chives (2) | 14. Cherokee Purple Tomato (2) |
| 4. Giant of Italy Parsley (2) | 15. Dusky Eggplant (2) |
| 5. Green Curly Kale (1) | 16. Genovese Sweet Basil (2) |
| 6. Jewel Mix Nasturtium (1) | 17. Orange Lunchbox Pepper (1) |
| 7. Red Russian Kale (1) | 18. Poblano Chili Pepper (1) |
| 8. Cocozelle Zucchini (1) | 19. Roma Tomato (2) |
| 9. Hot and Spicy Oregano (1) | 20. Serrano Chili Pepper (1) |
| 10. Italian Oregano (1) | 21. Sun Gold Tomato (2) |
| 11. Lemon Cucumber (1) | 22. Toma Verde Tomatillos (2) |

1 box = 1 square foot

Note: On both maps, the red and yellow bulb onions should be teased apart and planted individually — one plant per hole. Chives also can be teased into 3-6 clumps and planted accordingly.

Our veggie garden, though not considered a low-water garden, will provide you with fresh vegetables, fruits, and herbs grown right in your yard! Your watering guidelines will differ from our xeric gardens as suggested in the Plant & Care Guide. Generally speaking, deeper roots make a more drought-tolerant plant so **watering deeply 2-3 times weekly will serve your veggies far better than watering a little bit every day.** Also, using a straw mulch may help stretch out waterings.

Vegetables require 1 to 1.5 acre-inches of water per week. As a baseline, **start with about 50 minutes 2-3 times a week with 1/2 gallon per hour drip emitters on a drip irrigation system and adjust as needed.**