# Victory Garden 101: Grow Your Own Salad Notes Page

What is a "Salad"? What salad greens do you use in salads?

## Salad Components

- Base Often Greens
- Secondary Flavors
- "Highlight" Flavors
- Toppings
- Garnish

## Salad Components

- Flavor
- Color
- Texture
- Leaf Size

#### Getting Started with Salads

- Consider Your Space
- Separate garden area
- In your landscape
- Indoors?
- What time of year do you want greens?

## Choosing Salad Greens

- How much?
- What size?
- How often?
- What colors and flavors?

## Considerations for Variety Selection

- Days to maturity
- Cold hardiness
- Heat tolerance
- Bolt resistance
- Disease resistance
- Flavor
- Type of lettuce, spinach, kale, etc. MANY choices!

## Microgreens

- Very young seedlings
- Takes a lot of seed
- Easy to grow

## Leafy Greens - Cool Season

- Lettuces
- Spinach
- Chicories
- Arugula
- Brassicas / Asian greens

- Sorrels
- Swiss Chard
- Corn Salad

#### Leafy Greens - Warm Season

- Amaranth
- Goosefoot
- New Zealand Spinach
- Orach
- Malabar Spinach

## Growing Cool Season Greens

- Planting Time
  - o Late March to mid-April
  - Mid-August to mid-September
- Succession Plantings
- Transplant for earlier harvests

## Plan continuous plantings

- Once per week
- Once every 2 weeks
- One time only

## Seeding Depth and Spacing

- Microgreens plant thickly
- Medium sized greens 2-4"
- "Baby" size greens 6-8"
- Full sized greens >8"
- Plant thicker and thin the planting

## Soil & Fertility

- Well-drained
- Neither too sandy nor too heavy
- Balanced soil fertility
- Low-analysis fertilizer
- Add compost

#### Water Needs

- 1 1.5" per week
- Water thoroughly rather than lightly
- Wilt quickly but can recover

## IT BOLTED!!! Now what?

- Eat the blooms in salad or stir-fry
- Pull it up, and replant later.
- Slow-bolting varieties

## Cool Greens in a Hot Summer

- Find heat or bolt resistant types
- Swiss Chard
- Arugula
- Kale

- Light Shade
- Plenty of Water

## Growing Warm Season Greens

- Planting Time
  - o After soil is warm
- Soil & Fertility
- Water Needs
- Seeding Depth and Spacing

## Insect Challenges

- Aphids
- Spider Mites
- Chewing Insects
- Population/damage level
  - o Soaps & oils
  - Wash them off

## Disease Challenges

- Leaf Spots
- Fixed coppers
- Read and follow label

## Tipburn

- Too hot!
- Adequate watering will help

#### Harvest Time

- What size?
- Whole plant or just the leaves?

## Storage and Food Safety

- Wash
- Dry
- Cool quickly
- Store in a bag

#### Lettuces

- Sweet & bitter types
- Many colors
- Main types:
  - o Crisphead
  - o Romaine
  - o Bibb/Butterhead
  - o Leaf
  - o Oakleaf

#### Spinach

- Traditional spinach
- Smooth or savoyed leaves
- Look for slow-bolting

- "Mess of greens"
- Hot and spicy or mild and sweet
- Reds and greens
- Flat, curled, or lobed leaves

#### Mizuna

- Toothed leaves reminiscent of oak leaves
- Sweet with a mild mustard taste
- Common in mixes

#### **Bok Choy**

- AKA Pac Choi, Pak Choi, etc.
- Very popular Chinese green
- Dark green leaves w/white stems
- Red leaves with green stems

## Cabbage & Kale

- Many colors, shapes
- Best for salads when young and tender
- Sharp, strong flavor
- Very hardy

#### Beet Greens & Swiss Chard

- Dark green leaves with colored veins
- Earthy and sweet beet flavor
- Best for salad when smaller

## Arugula

- AKA Rocket, Rucola
- Strongly flavored
- Rich and peppery
- Slightly to deeply lobed leaves
- Used at all sizes

#### Radish

- Heart-shaped cotyledon leaves
- Lobed full-size leaves
- Colored stems
- Spicy radish flavor
- Use any radish seed for microgreens
- Leaf Radish varieties

#### Peas

- Tendrils and leaves
- Fresh pea taste
- Grow quickly
- Best used when 4-6"

#### Frisee & Other Chicories

- Highly curled and frilled green leaves
- Sometimes the centers are blanched
- Bitter greens
- Chicory, Puntarelle, Radicchio, Endive, Escarole

#### Mesclun Mixes

- Available from various seed companies
- Lettuce blends
- Spicy blends
- Mild blends

#### Warm Season Greens

#### Amaranth

- Great source of vitamins and minerals
- Spinachy taste
- Various colors
- St. Joseph's coat
- Burgundy

#### Goosefoot

- Green and purple varieties
- Looks like Lamb's Quarter

#### Orach – Red Orach

- Green or purple leaves, serrate margins
- Highly ornamental when mature
- Spinach taste

## New Zealand Spinach

- Native to the Southern Hemisphere
- Thick, fleshy leaves
- Spinach taste

## Malabar Spinach

- Vigorous vine
- Succulent and juicy
- Highly heat tolerant

## A Few Saladish Root Veggies

#### Carrots

## Carrot Variety Considerations

- Earliness/Days to Maturity
- Cold Tolerance & Overwintering
- Flavor
- Root Shape (soil type)
- Color
- Vigor & Strength of Tops
- Bolting in Heat

#### Tips & Tricks for Carrots

- Consistent Soil Moisture for Germination & Growth
- Radishes to Mark Rows?
- Thin to Ideal Spacing
- Grow Short Carrots in Clay Soils
- Add Organic Matter
- Mulch

#### Beets

## **Beet Variety Considerations**

- Monogerm Seed?
- Color
- Shape
- Germination/Seedling Vigor
- Storage Characteristics
- Quality of Greens

## Tips & Tricks for Beets

- Thin to Appropriate Spacing
- Eat the Thinnings!
- Mulch
- Keep Weeds Out
- Don't Disturb Roots
- Plenty of Phosphorus
- Boron?

#### **Radishes**

- Spring
  - o 25-40 DTM
  - o Red, White, Pink, Purple, Yellow, Bicolor
  - Hotter with Heat/Stress
- Fall
  - o 50-60 DTM
  - o Daikon, Round types
  - o Good for Long Storage

## **Turnips**

- o Very Cold Hardy
- o Better Flavor in Colder Weather
- o Good for Long Storage
- o Thin to Desired Spacing
- o Soil Temp 40 degrees

## Kohlrabi

- Seed or Transplant
- Spring & Fall plantings
- o Usually eaten raw
- Waxy leaf like broccoli

#### Questions?

- For More Information:
  - Master Gardener Hotline
    - sgemghotline@gmail.com preferred
    - 316-660-0190
    - M-F, 9-12 and 1-4
    - Walk-In Clinic (not right now, but eventually)
  - Extension E-Newsletter
    - Text: EXTENSION to 42828
  - Horticulture Information Center:
    - http://hnr.k-state.edu/extension/info-center/
- Social Media
  - Facebook Page: <a href="http://facebook.com/sedgwickextension">http://facebook.com/sedgwickextension</a>
  - Instagram: @ksresedgwickco
  - The Demo Garden blog: <a href="http://thedemogarden.org">http://thedemogarden.org</a>

## **References & Resources for Additional Learning**

#### Find Your Local Extension Office & Resources:

Kansas: https://www.ksre.k-state.edu/about/stateandareamaps.html

**Other States:** Do an internet search for "your state extension" or "your county extension." It is usually affiliated with the land grant university in your state.

**Kansas Garden Guide:** <a href="https://bookstore.ksre.ksu.edu/pubs/s51.pdf">https://bookstore.ksre.ksu.edu/pubs/s51.pdf</a> (pages 6-8, 21-23, 30-32, 40-42, 43-48, 51-69, 75-76)

Vegetable Garden Planting Guide: <a href="https://bookstore.ksre.ksu.edu/pubs/mf315.pdf">https://bookstore.ksre.ksu.edu/pubs/mf315.pdf</a>

Recommended Vegetable Varieties: <a href="https://bookstore.ksre.ksu.edu/pubs/L41.pdf">https://bookstore.ksre.ksu.edu/pubs/L41.pdf</a>

**K-State Fact Sheets:** 

Beets & Chard: https://hnr.k-state.edu/doc/hort-tips/vegetables/Beets.pdf

Carrot: https://hnr.k-state.edu/doc/hort-tips/vegetables/Carrot.pdf

Chinese Cabbage: https://hnr.k-state.edu/doc/hort-tips/vegetables/Chinese%20Cabbage.pdf

Cold Sensitivity of Vegetables: <a href="https://hnr.k-state.edu/doc/hort-tips/vegetables/Cold%20Sensitivity%20of%20Vegetables.pdf">https://hnr.k-state.edu/doc/hort-tips/vegetables/Cold%20Sensitivity%20of%20Vegetables.pdf</a>

Lettuce: https://hnr.k-state.edu/doc/hort-tips/vegetables/Lettuce.pdf

Fall Vegetable Gardens: https://hnr.k-state.edu/doc/hort-tips/vegetables/Fall%20Vegetable%20Garden.pdf

Kale: <a href="https://hnr.k-state.edu/doc/hort-tips/vegetables/KALE.pdf">https://hnr.k-state.edu/doc/hort-tips/vegetables/KALE.pdf</a>

Kohlrabi: <a href="https://hnr.k-state.edu/doc/hort-tips/vegetables/Kohlrabi.pdf">https://hnr.k-state.edu/doc/hort-tips/vegetables/Kohlrabi.pdf</a>

Mustard Greens: https://hnr.k-state.edu/doc/hort-tips/vegetables/Mustard%20Greens.pdf

Spinach: <a href="https://hnr.k-state.edu/doc/hort-tips/vegetables/Spinach.pdf">https://hnr.k-state.edu/doc/hort-tips/vegetables/Spinach.pdf</a>

Turnip: <a href="https://hnr.k-state.edu/doc/hort-tips/vegetables/Turnip.pdf">https://hnr.k-state.edu/doc/hort-tips/vegetables/Turnip.pdf</a>

Growing Vegetables in Pots: https://bookstore.ksre.ksu.edu/pubs/MF2873.pdf

Videos:

Colorful Fall Veggies: <a href="https://kansashealthyyards.org/all-videos/video/colorful-fall-veggies">https://kansashealthyyards.org/all-videos/video/colorful-fall-veggies</a>

Grow Your Own Salad Mix: <a href="https://kansashealthyyards.org/all-videos/video/grow-your-own-salad-mix">https://kansashealthyyards.org/all-videos/video/grow-your-own-salad-mix</a>

Harvesting Lettuce: <a href="https://kansashealthyyards.org/all-videos/video/harvesting-lettuce">https://kansashealthyyards.org/all-videos/video/harvesting-lettuce</a>

Planting a Fall Garden: <a href="https://kansashealthyyards.org/all-videos/video/planting-a-fall-garden">https://kansashealthyyards.org/all-videos/video/planting-a-fall-garden</a>

Transplanting Lettuce to the Garden: <a href="https://kansashealthyyards.org/all-videos/video/transplanting-lettuce-to-the-garden">https://kansashealthyyards.org/all-videos/video/transplanting-lettuce-to-the-garden</a>