





# Vegetable Gardening III

#### Maintaining the Garden

Presented by Harriet Carter, Amye Foelsch, Ellen King, Thomas Bolles

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### Housekeeping Recap

- Evaluations
- Presentations & Handouts
  - <u>www.mgpw.org/index.php/gardening-information/sustainable-vegetable-garden-series-class-notes</u>
- Videos
  - www.mgpw.org/index.php/gardening-information/resources
- Companion Planting: Basic Concepts & Resources (ATTRA)
  - <a href="https://doi.org/attra-pub/summaries/summary.php?pub=72">attra.ncat.org/attra-pub/summaries/summary.php?pub=72</a>

### Questions from Vegetable Gardening II

#### How do you deal with pests like deer and bear?

Harriet will be speaking to dealing with mammalian pests later in the program.

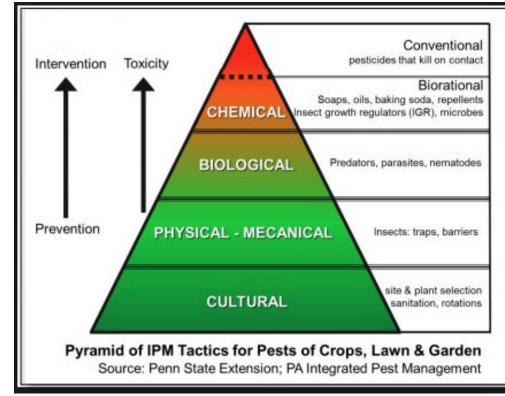
#### Is there class on blueberries?

Generally, we haven't had enough interest. If you are interested in growing any of the small fruits see me after class.

### **IPM: Integrated Pest Management**

Ecosystem-based strategy that focuses on long-term prevention of pests or their damage and minimizes risks to human health, beneficial and non-target organisms and the environment.

- Use cultural practices that encourage healthy plants
- Monitor for problems
- ID pest/cause
- Determine if treatment is really needed
- Select control strategy starting with controls that minimize health and environmental risks



### **Managing Insects**

Goal: Encourage the good bugs, control the bad ones, without the use of harmful insecticides.

Before planting, gain an understanding of the pest (bad bug), and the beneficial organism (good bug) associated with crop:

- 1. Correctly identify adult pests and beneficial insects
- 2. Correctly identify immature life stages such as eggs, nymphs & larvae
- 3. Learn and look for the signs and symptoms

Remember, pests are more effectively controlled when their numbers are low.

### **Recognizing Insect Damage**

# Plants are damaged by insect's mouth parts:

- Chewing mouth part
- Sucking mouth part (beak)

#### Which leave behind signs & symptoms:

- Chewed leaves
- Discoloration
- Distortion
- Dieback
- Insect products





What insect pests can I expect, based on what crops I'm planting?

What do the offensive bugs look like?

**Mature insects?** 

Nymph stage, Larvae?

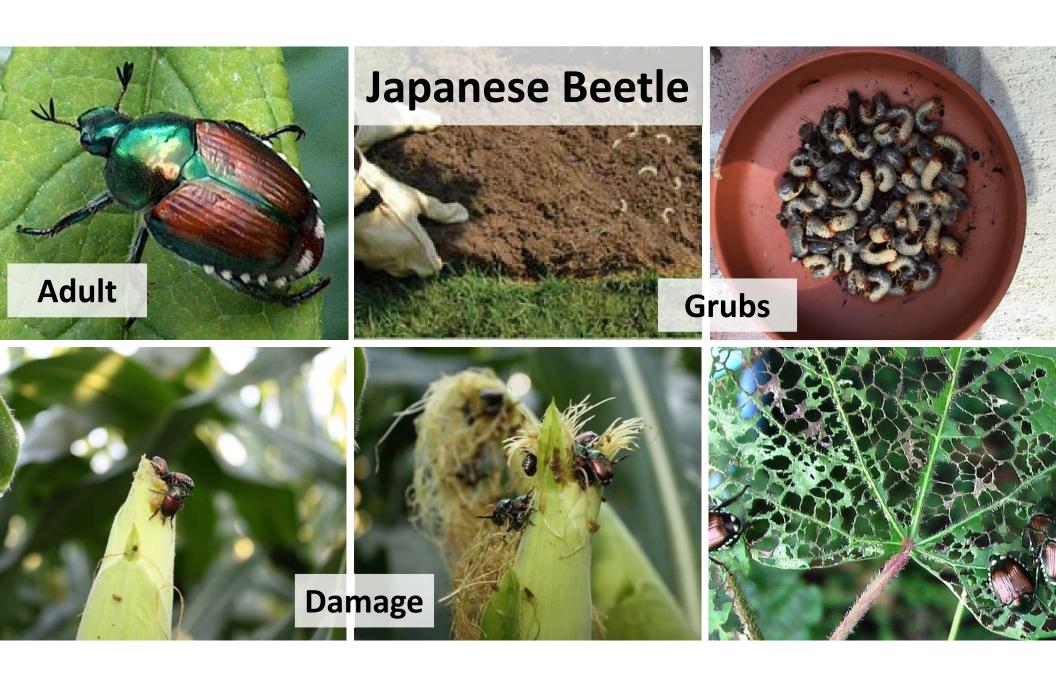
Eggs?

What does the damage to your plants look like?

What is the least toxic method to deal with the situation?

### **Unwelcome Garden Guests**



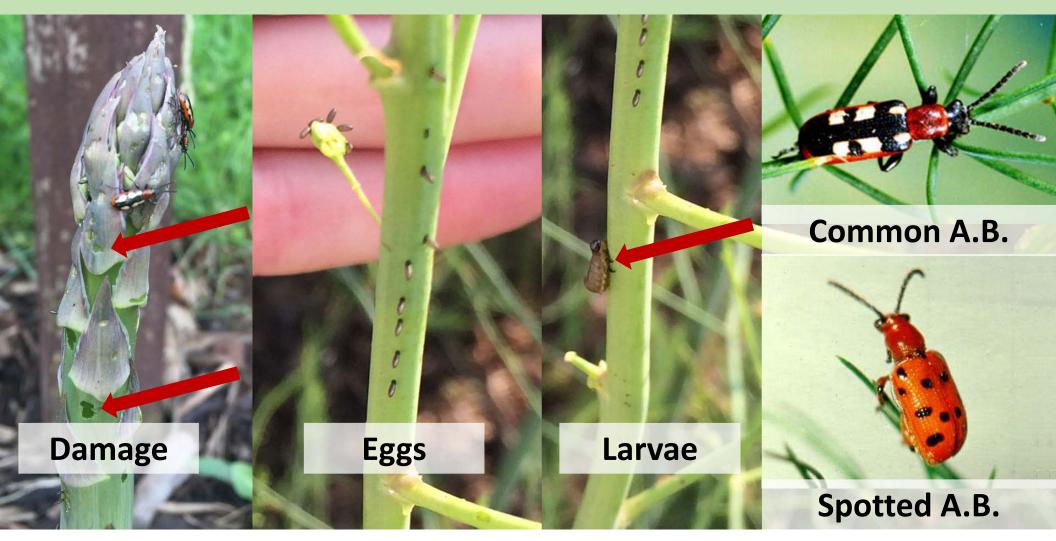


### **Bad Bug Swimming Pool**





## **Asparagus Beetle**







### Top Slug Predators





Harvestman (Daddy Longlegs)

Wolf spiders



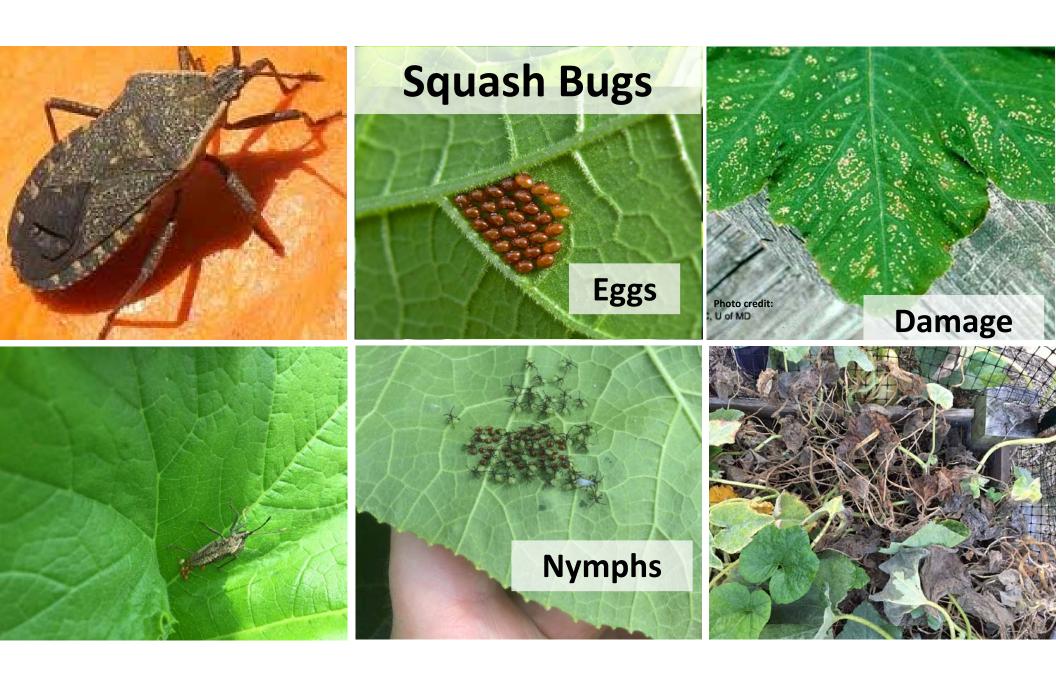


Rove beetles - think earwig w/o the pincers

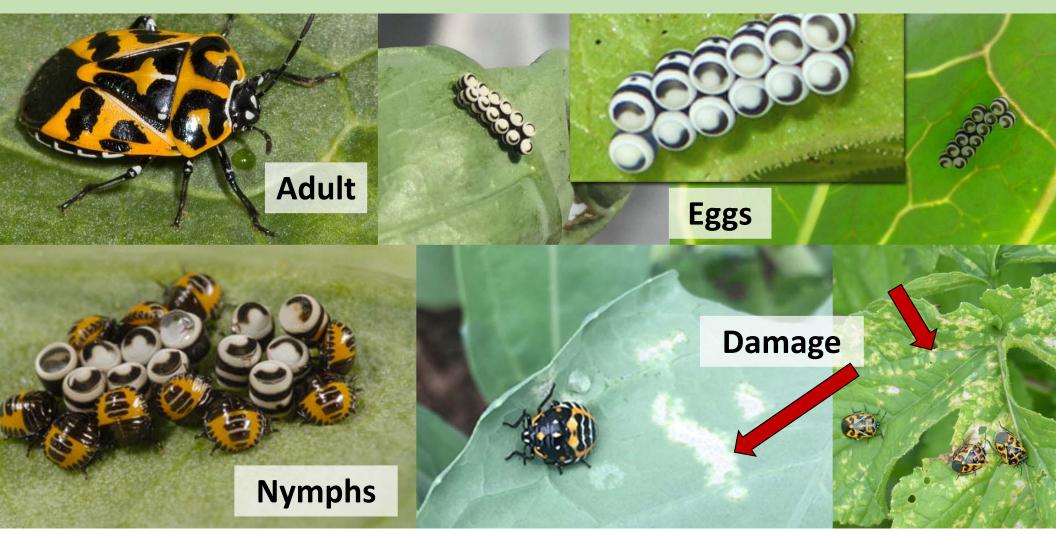
Black ground beetle

Firefly larvae (multiple species)



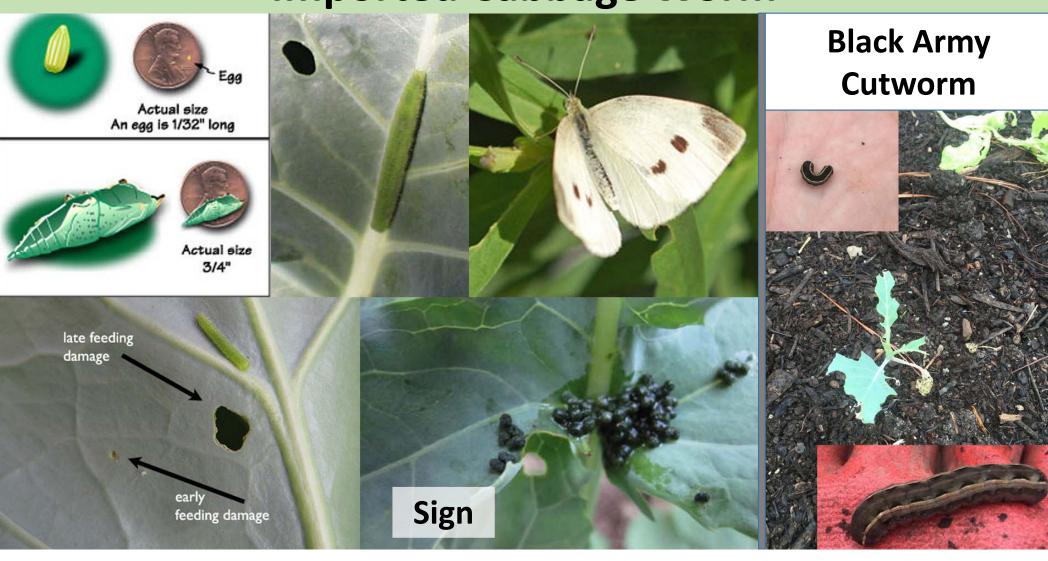


# **Harlequin Bug**

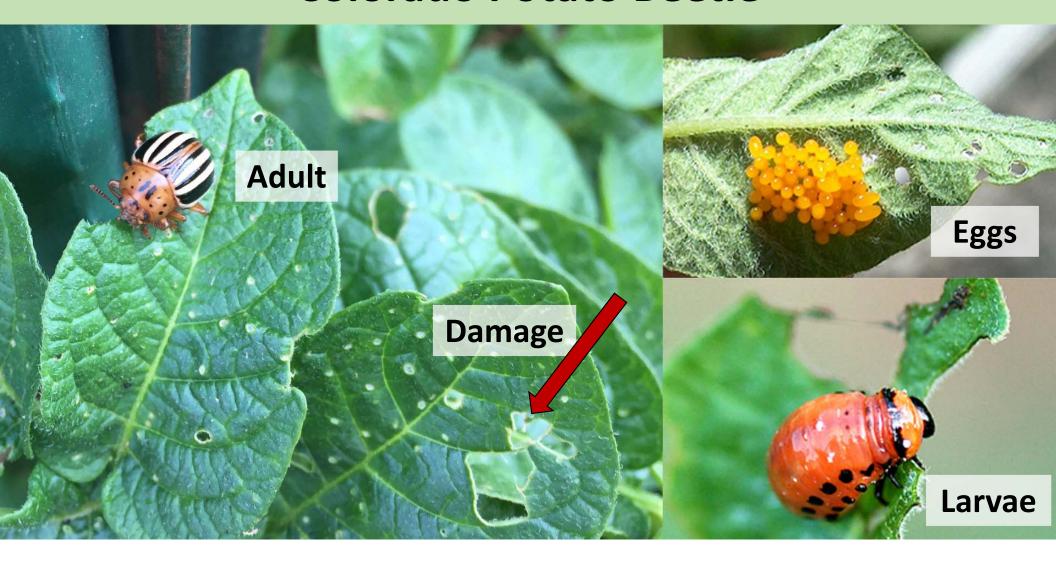




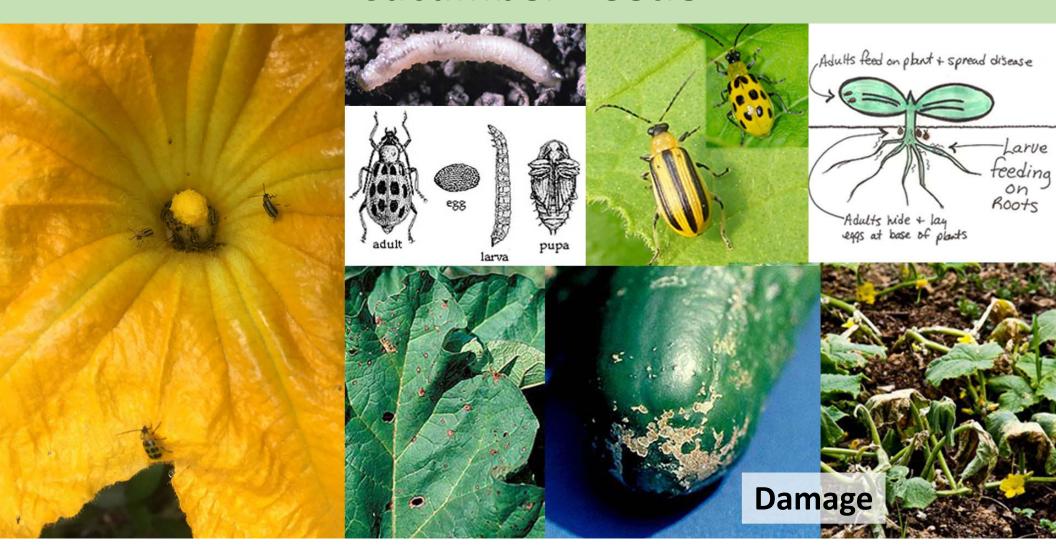
### **Imported Cabbage Worm**



### **Colorado Potato Beetle**



### **Cucumber Beetle**





It's just as important to know what to leave alone in your vegetable garden.

Encourage beneficial predators who hunt, attack, and kill the bad bugs. This means less bad bugs for you to deal with!

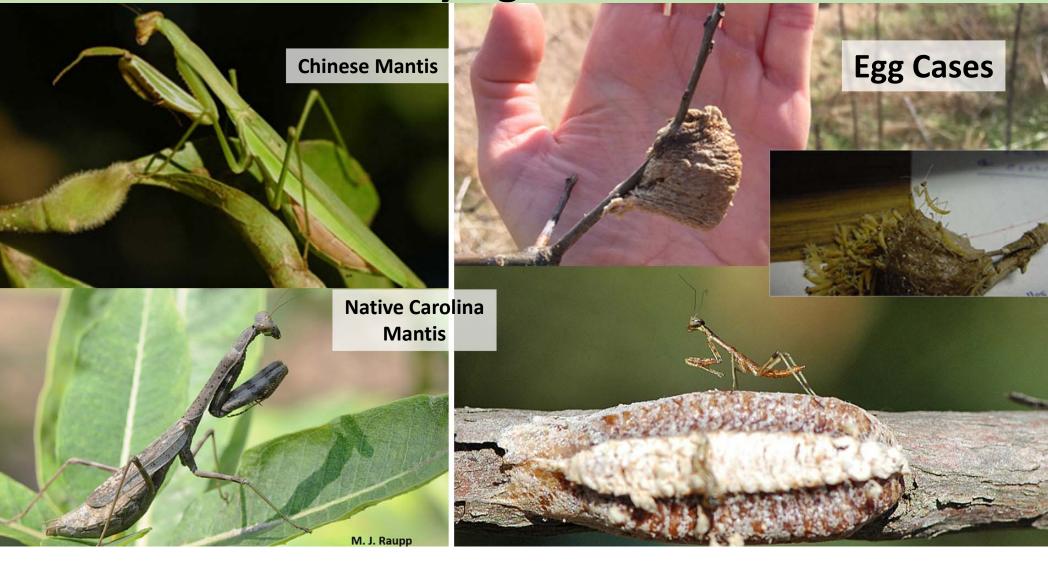
### **Welcome Garden Guests**



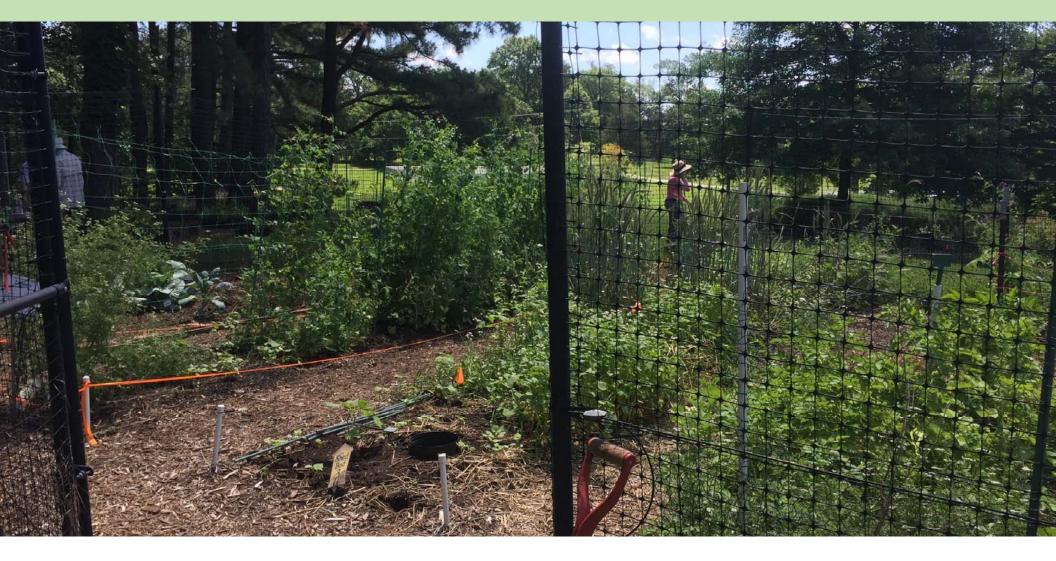
# **Green Lacewing**



**Praying Mantid** 



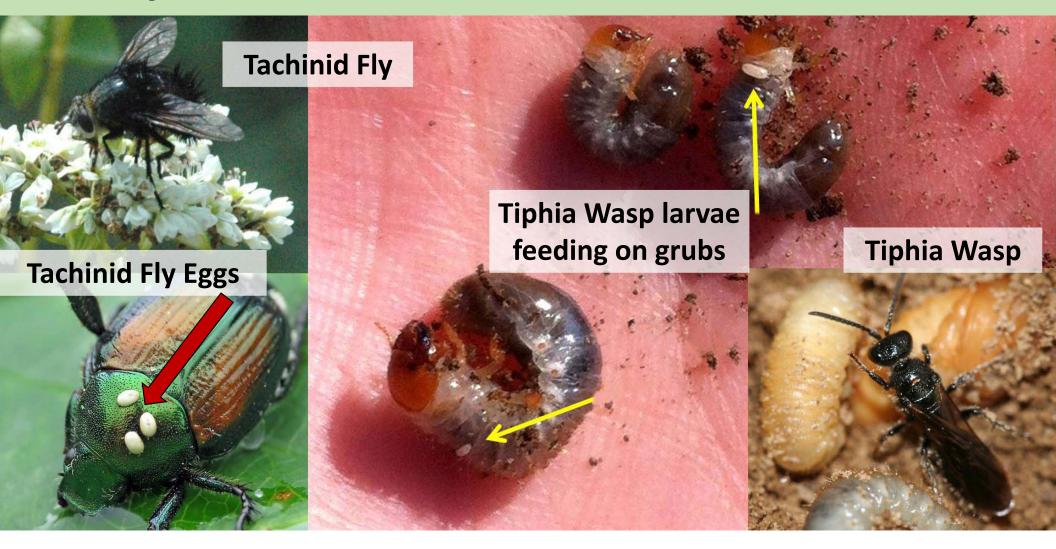
### A Reason to Welcome Both the Bad the Good



### **Braconid Wasp vs. Hornworm**



### Why We Don't Use Insecticides in the Garden



### **Practice Beneficial Insect Gardening**



### **Resources That Can Help**



http://www.ipm.ucdavis.edu/FAQ/natural-enemies-poster.pdf



https://rockingham.ext.vt.edu/content/dam/rockingham
ext vt edu/files/horticulture/ipminsectguide.pdf

### **Key Takeaways**

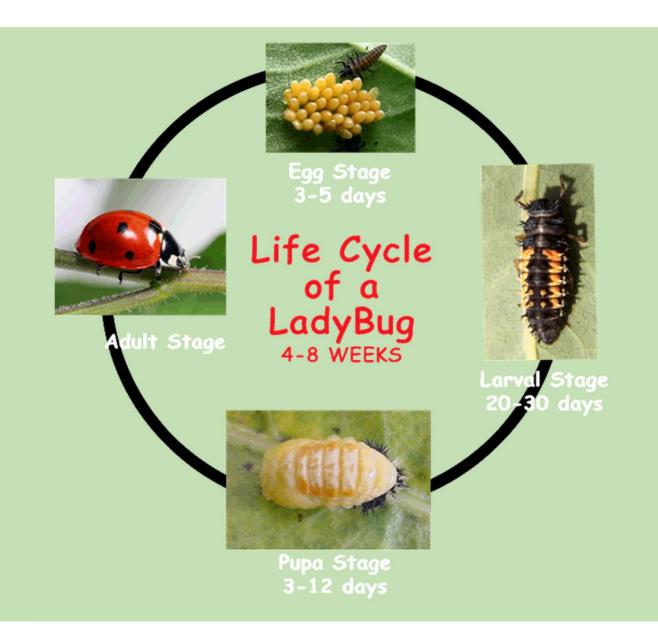
#### An observant gardener is the best deterrent

- Walk the garden everyday
- Take a close look for damaged leaves, egg masses, frass and bugs
- Research a bug's life cycle
- Remember pesticides do not discriminate and will kill the good bugs too
- Understand that no matter what there will be some damage... and that is okay!

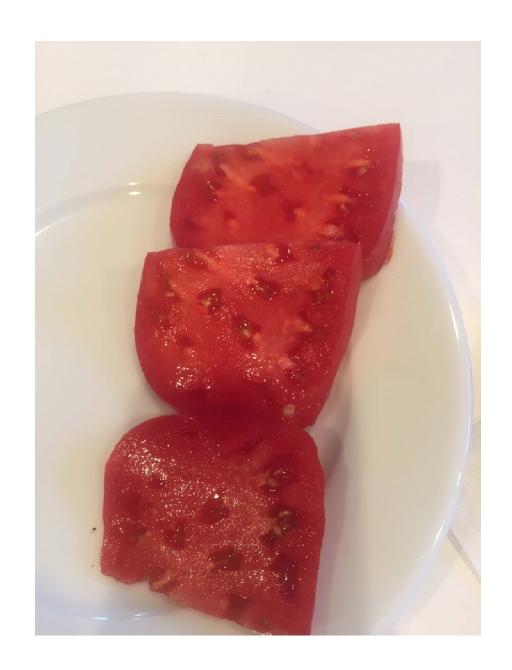


# The Importance of Learning a Bug's Life Cycle











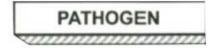
### **Disease**

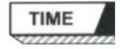


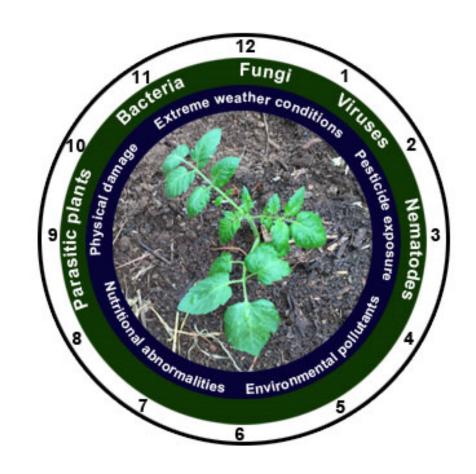
## **Components for Disease Development**





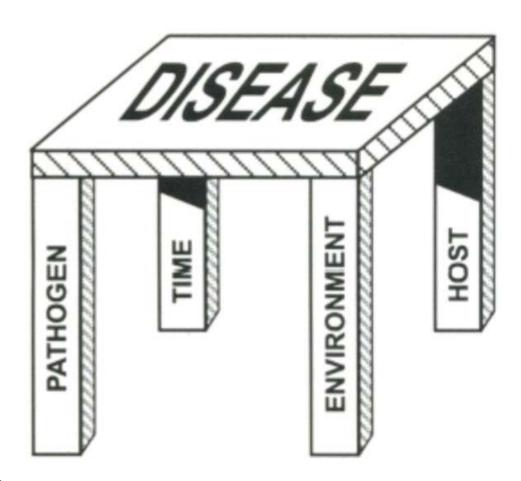






Credit: Fla. Dept. Agric. & Consumer Services/ Division of Plant Industry

## How to Build a Sturdy Table for Disease



Credit: Fla. Dept. Agric. & Consumer Services/ Division of Plant Industry

## **Defense Against Disease**



Good observational and detective skills

Location

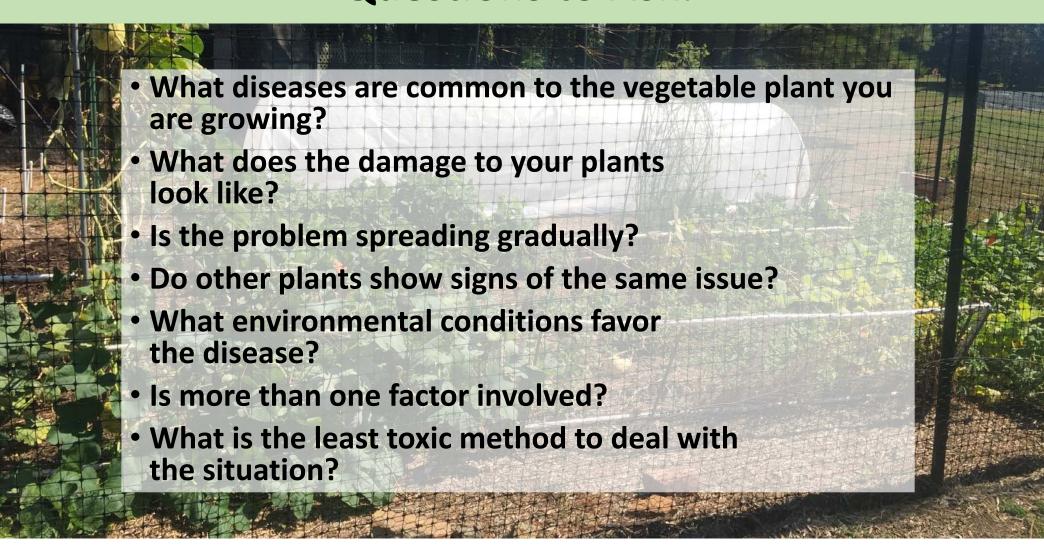
Grow the soil

**Choose resistant or tolerant plant varieties** 

**Good cultural practices** 

"An ounce of prevention is worth a pound of cure."

### **Questions to Ask:**



## **Early Blight**

### **Checklist approach:**

- □Close inspection of plant & surrounding area
  - Look for more than one factor
- ☐ Take pictures
- ☐ Research online:
  - Google "Common diseases on \_\_\_\_\_ plant:.edu"
- ☐ Make a match
- ☐ Learn & Compare:
  - Environmental conditions disease favors
  - How it spreads
  - Least toxic method to handle situation
- ☐ Take action, remain vigilant & observant



## **Resource That Can Help**



Publication 426-363

#### **Selected Vegetable Diseases**

R. Allen Straw, Extension Specialist, Horticulture, Southwest Virginia Agricultural Research and Extension Center

Disease or Other Cause	Vegetables	Symptoms	How to Control
Fungi		5. Saltenia	
Anthracnose	Beans Cucumbers Cantaloupes Watermelons Peppers Tomatoes	Check for reddish-brown or black sunken spots or blotches on leaves, stems, pods, and/or fruits.	Practice two-year or longer rotation. Avoid overcrowding and keep weeds removed. Destroy plant waste after harvest. Spray or dust with approved fungicides. Use certified seed. Spray with approved chemical controls.
Early Blight or Target Spot	Tomatoes Potatoes	Brown to black spots on leaves and stems. Spots are angular to round with concentric rings (targets). Spots may merge to kill portions of leaves and defoliate the plants, starting at the base. Tomato fruit may sunscald and show sunken leathery spots near the stem.	Practice crop rotation and destroy plant wastes after harvest. Use well-drained soil and keep weeds down. Space plants to allow good air circulation. Use resistant varieties. Spray or dust with approved chemical controls.
Late Blight	Potatoes Tomatoes	Develops during wet, humid season. Irregular, greenish-black, water- soaked spots develop on leaves, petioles, and stems. May resemble sunscald or frost damage in advanced stage. A sparse whitish mold appears on underleaf surface. Fruits and tubers also affected.	Same as for Early Blight. See above.
Septorial Leaf Blight	Tomato	Forms circular spots randomly scattered across leaflets. The centers are other gray and under favorable conditions, will have small black fruiting bodies. Lower leaves affected first. Spotted leaves become chlorotic and dry out quickly.	Treat seed with hot water. Control weeds, especially of solanaceous family. Pick off affected leaves and destroy. Spray with approved chemical controls.
Downy Mildew	Cucumbers Cantaloupes Pumpkins	Yellow to dark areas that may be vague or sharply defined, occurring on upper surface of older leaves. White to dark cottony mold on underside of leaves and on bean pods. Vines may be scorched and killed.	For cultural controls, same as Powdery Mildew. Consult Extension agent for approved chemical controls, as resistance has been known to develop.
Powdery Mildew	Squash Pumpkins Watermelons Cantaloupes Cucumbers	White or brown mealy growth on leaves and young stems, especially on upper surface and occasionally on the fruit. Plants may yellow and wither, while fruit sun-scalds or ripens prematurely.	Use resistant varieties. Practice rotation and good weed control. Space plants well. Destroy crop residues. Spray with approved chemical controls.

www.ext.vt.edu

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## **Provide a Sample**

#### How to collect and provide a sample:

- Call the office ahead of time
   (Monday and Tuesday's are the best days to bring in a sample, Hours 8 am – 5 pm)
- Obtain a fresh sample in the morning (Include disease area, but also the margin between healthy tissues and diseased tissue)
- Include as much of the plant as practical
- Place in a clean paper bag, left open, and bring to office ASAP (protect from crushing, freezing or heat)
- Label
   (Date of collection, variety, statement of problem, your name and contact information)

Providing your observations, background information on management practices, environmental conditions, and rate of disease development is a beneficial!



## **Key Takeaways**

### An observant gardener is the best defense

- Know the normal growth pattern of the plant
- Practice prevention
- Ask questions & document
  - Living factors: start in one area, progress over time, random, one plant species
  - Non-living factors: appear suddenly, no progression, different plant species
- Look for more than one cause
- Turn to resources that can help



# Wildlife in Your Garden How to Control Unwanted Critters





### IPM for Wildlife

- Identify species before you choose a control, look for signs
- Don't treat wild animals as pets or entertainment
- Keep wild animals wild, don't feed them around your home
- Make your property less hospitable to the offenders
- Use the least toxic or hazardous approach



## The Worst Offenders

- Rabbits
- Deer
- Groundhogs
- Squirrels
- Voles

















## Controlling Wildlife

#### Habitat Modification

Mow tall grass and remove brush piles

### Repellents

- Combination provides most effective repellent solution
- Most are sprayed on plants. Some sprays can't be used on edible crops or vegetable gardens.
- Read and follow all label restrictions.

#### Exclusion

- Fencing deer fencing, chicken wire, mesh
- Netting
- Cages for gardens or plants



### Nuisance Wildlife

- Under state law, nuisance species can be killed at anytime and in any manner that is legal under state and local laws
- It is NOT legal to trap live wildlife and move it to another location.
- Permit or hunting license is required to use lethal methods on other wildlife that becomes a nuisance.

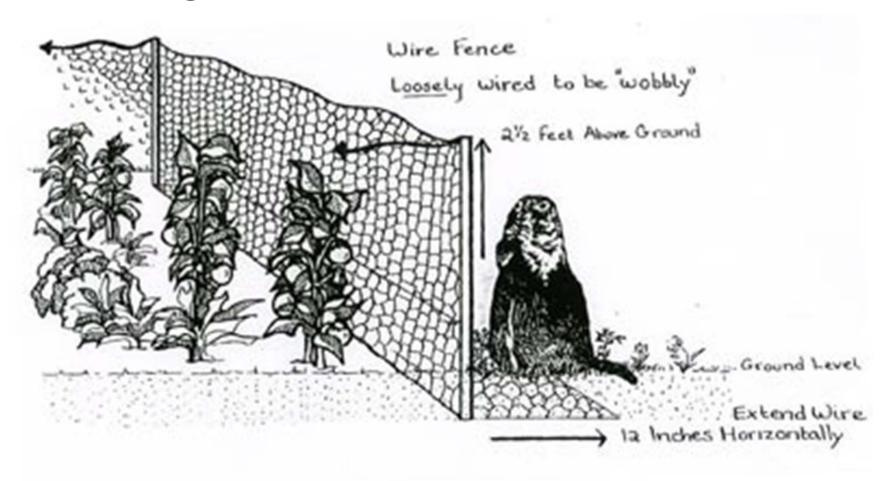


## Groundhogs

- Nuisance species...
- Favorite Hobbies
  - Digging many, many holes
  - Climbing *sturdy* fences
  - Eating Vegetables
  - Building a home under yours
- How to prevent damage?
  - Human activity is a deterrent
  - Groundhog fence



## Groundhog Fence



## Floppy Top to Deter Climbers



## **Groundhog Hotel**



Examples of Exclusion



### **Sweet Potato Protection**









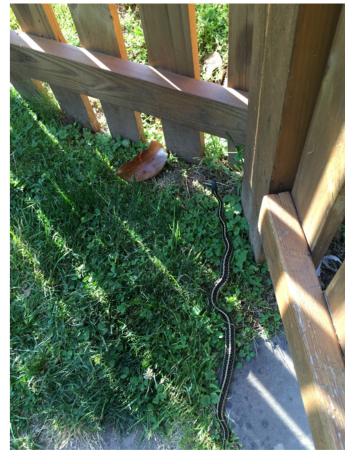
See MGPW video link for more info on this design

## Voles



Runways

## A few words about snakes (Reptiles)



**Garter Snake** 



Black Rat Snake

## Eastern Copperhead (venomous snake)





Eastern Copperhead

## Facts about Snakes in Virginia

- Snakes are generally shy
- They are beneficial because they eat mice, slugs, grubs, and insects.
- Given an opportunity they will go after baby birds or eggs
- They are food for other wildlife such as hawks
- Most species are harmless, however there are few venomous species that can be harmful to people and pets
- It is illegal to kill snakes in Virginia



- Virginia Wildlife information http://www.dgif.virginia.gov/wildlife/
- Nuisance Wildlife Control Operators—Virginia www.dgif.virginia.gov/wildlife/nuisance/trappers
- Wildlife Rehabilitators (injured)
   www.dgif.virginia.gov/wildlife/injured/rehabilitators
- State Endangered Species issues www.dgif.state.va.us.wildlife

### Additional Resources

- Center for Human-Wildlife Conflict Resolution (VT-DGIF-FWS)
   https://www.hmanwildlife.cmi.vt.edu
- Prevention and Control of Wildlife Damage Online handbook details ID, control and management of over 90 species of wildlife http://www.icwdm.org/handbook/index.asp
- Federal Endangered Species issues www.fws.gov/endangered
- Animal tracks and profiles <u>www.enature.com</u>



## Vegetable Spotlights

- Next slides highlight "most commonly" grown plants
- Amended soil
- Typically full sun
- Water source and water dependent on plant requirements
- Wind protection
- Newer gardeners consider buying plants rather than starting seeds indoors
  - (See planting calendar)
  - Mulch to control weeds and disease, soil temp, water retention

- Family Solanaceous
- Warm season crop (generally around Mothers' day)
- Planting Methods:
  - Indoor
    - Start 6-8 weeks before planting date
    - Harden off
    - Transplant outside
  - Outdoor
    - Plant in full sun (8+ hours)
    - Plant deeply to encourage strong roots
    - Trim off bottom leaves
    - Mulch to control weeds and disease, soil temp, water retention
    - Plant near a convenient water source and water regularly
      - Keep them at the limit of water/drought stress to enhance flavor

Space 18-36 inches by 36 inches if staked or caged Can be grown in containers

### **Tomatoes**





#### Growth Habits

- Vine vs. bush
- Cage
- Determinate vs. Indeterminate
- Heirlooms vs. hybrids
- Choose the variety best suited to your area

#### Common Pests

- Hornworm
- Stink bugs
- Japanese beetles

#### Harvesting

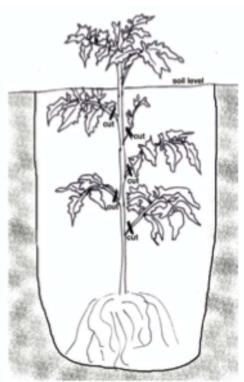
- First ready in approximately 60 days, variety dependent, up to 105 days
- Continue picking until frost
- Harvest mature green tomatoes fall before killing frost is expected

#### Companions

• Onions, asparagus, carrot, cucumber, marigolds, basil, parsley, garlic



### **Tomatoes**



- Family Solanaceous
- Warm season crop
- Planting Methods:
  - Indoor
    - Start 6-8 weeks before planting date
    - Harden off
    - Transplant outside
  - Outdoor
    - Plant in full sun
    - Space 18-24 inches apart in rows 30-26 inches apart
    - Mulch to control weeds, soil temp, water retention
    - Water regularly
    - Can be grown in containers
- Growth Habits
  - Typically grow upright use cages
  - Hot and banana are better performers in our area than sweet peppers



### Peppers



#### Common Pests

- Colorado potato beetles
- Flea beetles
- Leaf hoppers
- Note: these are more common to other plants

#### Harvesting

- 100-120 days from seed
  - Peppers start green and turn color
- 70-85 days from transplants
- Harvest sweet peppers when they reach desired size

### Companions

 Asparagus, basil, garlic, marigolds, parsley

### Peppers



- Family Cucurbit
- Warm season crop
- Planting Methods:
  - Indoor
    - Start 3-4 weeks before planting date
    - Harden off
    - Transplant outside
  - Outdoor
    - Plant in full sun
    - Heavy feeders
      - Need well amended soil and significant watering
    - Space 12-18 inches by 48-72 inches in rows, 24-36 inches by 48-72 inches in hills; closer if trellised
- Growth Habits
  - Generally vines, but some bush
  - Ideally trellised



### Cucumbers





- Common Pests
  - Cucumber beetles
  - Aphids
- Harvesting
  - 50-70 days
  - After at least 2 inches in length
    - Know mature length for variety
  - Before turning yellow
  - Yellow varieties pick before fruit turns gold
- Companions
  - Beans, cabbage family, corn, peas, radishes, sunflowers, nasturtiums, marigolds

#### Cucumbers







- Family Convolvulaceae
- Warm Season Crop
- Planting Methods
  - Indoor
    - Plants can be started from tuber
    - 4 weeks before planting date
    - Harden off
  - Outdoor
    - Plant slips in full sun 8+ hours/day
    - Slightly acidic soil (6.0-6.5 ph)
    - Prefers loamy or sandy soil
    - Space 3 feet apart

#### **Sweet Potatoes**



#### Growth Habits

- Tubers grow below soil level
- Leaves spread profusely above ground

#### Common Pests

- Wireworm and root-knot nematodes
- Harvesting
  - About 90-120 days after planting
  - Tops begin to die back as it gets close to harvest time
  - Should be harvested before the first frost
  - Air dry then move to storage
- Companions
  - Okra, peppers, sunflowers

# Sweet Potatoes





- Family Composite
- Cool season crop

#### Lettuce

- Planting Methods:
  - Lettuce seeds should be chilled in refrigerator for two weeks before planting
  - Indoor
    - Start 3 weeks before planting date
    - Harden off
    - Transplant outside
  - Outdoor
    - Sow seeds in early spring as soon as soil can be worked and in late summer
    - Plant in sun in cooler weather; shade in hot weather
      - Does not enjoy "full sun"
    - Space leaf lettuce 2-4 inches in rows 12-18 inches apart
    - Space Romaine or Butterhead: 4-10 inches in rows at least 12 inches apart; Crisphead:12-15 inches apart in rows at least 18 inches apart
    - Can be grown in containers





#### Growth Habits

- Head or leaf lettuce available
  - Leaf lettuce is easier to grow
- Cut and come again
- Bolts
- Common Pests
  - Slugs
  - Aphids



#### Lettuce



### Harvesting

- 40-80 days
- As soon as plants are 5-6 inches tall
- Harvest every other "head" of the largest plants to thin
- Companions
  - Carrots, cucumbers, onions, radishes, strawberries, garlic, chives



#### Lettuce



- Includes: Brussel sprouts, radish, broccoli, cabbage, kale, rutabagas, bok choy, turnips
- Cool season crops
- Planting Methods:
  - Indoor
    - Start 4-6 weeks before planting date
    - Harden off
    - Transplant outside
  - Outdoor
    - Best grown under row covers for insect protection
    - Most can be grown in both spring and fall
      - Brussel sprouts and turnips better suited to fall
    - Spacing varies among this group
    - Some can be grown in containers
- Growth Habits
  - Varies

# Crucifer Family





- Common Pests
  - Harlequin bugs
  - Cabbage worms
  - Cutworms
- Harvesting
  - Leaves can be harvested separately prior to fruit
    - Radishes, turnips, broccoli
- Companions
  - Beets, celery, corn, dill, nasturtiums, onions, sage, sunflowers









# Vegetable Visuals and Food Safety

Grocery Store Veg is Not Home Grown Veg

Can be picked before ripe

 Can be bred for ease of harvest, uniformity, harvest time, color, disease resistance, storage life, etc. [Usually at the expense of taste]

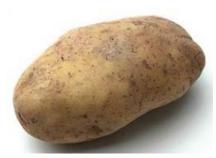
- Sorted by size, color and quality
- Less than perfect specimens are discarded or used in processed products







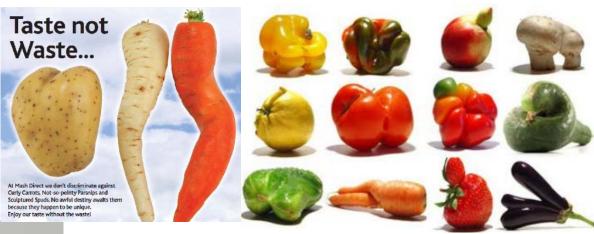




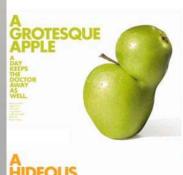


## Veg Isn't Always Pretty



















# Can You Still Eat These? Yes











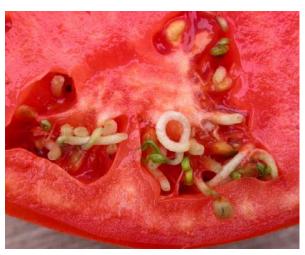






# Can You Still Eat These? Maybe

















# Can You Still Eat These? Maybe

















# Safe Handling of Fresh Produce

- Microorganisms are difficult to completely wash off produce
  - Keep pets/wildlife out of the garden
  - Minimize the risk of contamination by using clean equipment
  - Be careful to avoid damaging produce
  - Keep out of direct sunlight
  - Get produce to their storage temperature as soon as possible
  - Discard produce that has not been refrigerated within 4 hours of being cut, peeled or cooked
- If using damaged produce, cut out damage
  - Cut at least 1 inch away from damaged area
  - Clean knife after each cut

# Cleaning Fresh Produce

- Wait until you are going to use or process before rinsing
  - Excessive moisture during storage can increase microbial growth
- Use a clean brush to scrub the exterior of produce with hard/firm rinds
  - If there are pathogens on the exterior of a vegetable, your knife will pick that up when you cut into it
- Rinse with clean running water
  - Don't soak in water as it can cause cross contamination
  - Pat dry with paper towels
- Don't use soaps or other chemicals to wash produce
  - Produce can absorb these and give off flavors and smells
- CSU Extension's Washing Fresh Produce Videos
  - http://farmtotable.colostate.edu/videos.php

# Short Term Storage of Fresh Produce

Table Source:

pubs.ext.vt.edu/FST/FST-234/FST-234.html

Many fruits and vegetables that can be held at room temperature while whole, should be refrigerated once cut.

Table 1. Recommended storage temperature and shelf life of common produce items. The storage times listed in this chart are helpful guidelines, not set rules.

Storage location	Fruits	Shelf life	Vegetables, herbs, spices	Shelf life	Vegetables, herbs, spices	Shelf life
Store in refrigerator (set at 41 F or lower)	Apples	>7 days	Artichokes	1-2 weeks	Green onions	1-2 weeks
		,			Herbs	1 week
	Apricots	2-3 days	Asparagus	3-4 days		
	Blackberries	1-2 days	Beets	7-10 days	Leeks	1-2 weeks
	Blueberries	1-2 days	Broccoli	3-5 days	Lettuce	1 week
	Cherries	1-2 days	Cabbage	1-2 weeks	Lima beans	3-5 days
	Citrus fruits	1-2 weeks	Carrots	3 weeks	Mushrooms	2 days
	Cut fruits	2-4 days	Cauliflower	3-5 days	Peas	3-5 days
	Grapes	3-4 days	Celery	1-2 weeks	Peppers	4-5 days
	Mango	1 week	Cucumbers	4-5 days	Radishes	10-14 days
	Raspberries	1-2 days	Eggplant	3-4 days	Spinach	3-7 days
	Strawberries	1-2 days	Ginger	1-2 weeks	Summer squash	4-5 days
			Green beans	1 week	Sweet corn	1-2 days
Ripen, then store in refrigerator	Avocados	3-5 days				
	Kiwifruit	3-4 days				
	Nectarines	3-4 days				
	Peaches	3-4 days				
	Pears	3-4 days				
	Plums	3-4 days				
Store out of direct sunlight and at room temperature	Apples	<7 days	Basil	1 week	Sweet potatoes	2-3 weeks
	Bananas	Until ripe	Dry onions*	2-4 weeks	Winter squash	1 week
	Citrus fruit	10 days	Garlic*	1 month		
	Mangoes	3-5 days	Potatoes	1-2 months		
	Melons	1-2 days	Pumpkins	2-3 months		
	Pineapple	5-7 days	Tomatoes	Until ripe		

Sources: Kader et al. (2012); McCurdy, Peutz, and Wittman (2009).

<sup>\*</sup>Potatoes, onions, and garlic should be stored in a cool, well-ventilated location, such as a pantry.

# Long Term Food Storage

#### Use Modern Recipes From Reputable Sources

- Extension web sites
- Current Ball and Kerr publications
- National Center for Food Preservation (<u>nchfp.uga.edu</u>)

#### Some helpful resources

- USDA Complete Guide to Home Canning, 2015 revision <u>nchfp.uga.edu/publications/publications\_usda.html</u>
- Can It Safely pubs.ext.vt.edu/FST/FST-114/FST-114.html
- Pressure Canning pubs.ext.vt.edu/348/348-585/348-585.html
- Boiling Water Bath Canning <u>pubs.ext.vt.edu/348/348-594/348-594.html</u>

Freezing Fruits and Vegetables

pubs.ext.vt.edu/348/348-596/348-596.html





VCE Teaching Garden 9535 Linton Hall Road Bristow, VA 20136

#### 2019 Saturday in the Garden

9am-noon

13 April

11 May

8 June

13 July

10 August

7 September5 October

Garden Workdays
Tuesdays 9am-noon
starting in April

