Memphis, Tennessee

SEASONAL GROWING GUIDE



GARDEN KEY:



Days until maturity



Seed spacing



Seed depth

Follow this guide to help plant and grow your seeds and seedlings throughout the year!

Quick Tips:

- Plant seedlings before seeds to prevent planting over each other.
- Water your garden gently and frequently for about 2 weeks after you plant. The top of the soil needs to stay moist for seeds to sprout.
- Herbs (like basil), will flower or "bolt," creating seeds as the weather gets warm. Keep basil well-trimmed to prevent bolting.
 - Pro Tip: Save the seeds as the flowers dry up in late summer to plant again next year.

Gardening Definitions:

- Sow Planting seeds in the ground.
- Thin Once seeds start to sprout, thin them by gently removing some sprouts. This gives
 individual plants more space to grow.
- Perennial Plants that only need to be planted once and will regenerate many times (for years even!)

Fertilizer:

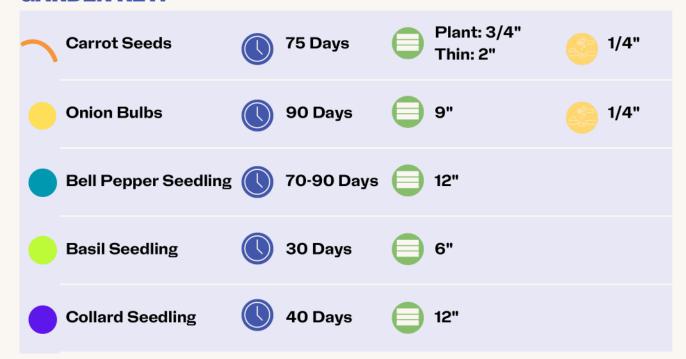
- We recommend you fertilize every 30 days by sprinkling 3 tablespoons of organic fertilizer at the base of the plants (do not sprinkle on leaves and stems). Water fertilizer into the soil.
- Store in a cool, dry location, out of direct sunlight. Protect from extreme temperatures.



SPRING SEASON

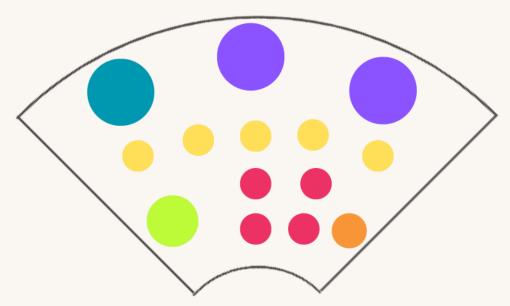


GARDEN KEY:





SUMMER SEASON

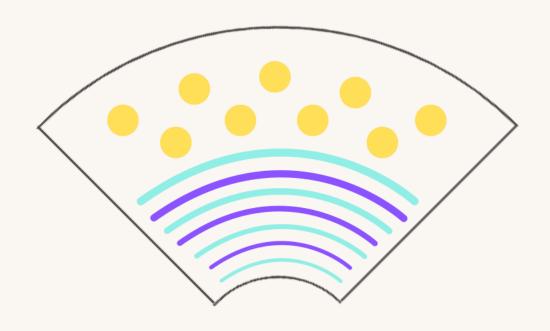


GARDEN KEY:





WINTER SEASON



GARDEN KEY:





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Harvest window dates are estimates and may vary due to your local environmental factors (cold, heat, light, water) and the health and care of your plants.

Carrots

- From early spring to midsummer plant seed 3/4" apart, 1/4-1/2" deep.
- Seeds may take 1-3 weeks to sprout. Carrots may be harvested by pulling the roots any time after they reach the desired size.

Onion Bulbs

- Harvest 90 days.
- Plant approximately 1" deep with the base of the bulb (the rounded root-end portion of the bulb) facing down, 4" apart.
- Onion sets should be planted as soon as possible ideally within one week of receiving them. If you cannot plant immediately, store in a cool, dry, and dark place with good ventilation.
- Harvest once small bulbs have developed or once full-size onions. When mature the necks
 will become soft and tops will begin to fall over, at this point, watering should be
 discontinued.
- When approximately 50% of the tops have fallen over, pull the onions out of the ground and let dry in the sun for 2-7 days. When foliage and necks are completely dry, clip roots and cut back tops to 1."



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Basil

- · Space plants 4-8" apart.
- Basil enjoys drier soil but is not drought tolerant and can be damaged by heat stress. Regular
 moisture throughout the growing season helps to ensure a good crop.
- Begin light harvesting after plants have become established. It is best done in the early
 morning when the temperature is cooler and the leaves are less likely to wilt.
- A full harvest should be completed just before the plants start to flower. Cut the entire plant 4-6" above the ground to promote a second growth. Leaves are easily bruised when picking, so handle carefully.

Bell Pepper

- · Space plants 12" apart.
- Abundant water, phosphorus and calcium is needed for the best results.

Collard

- Plant outdoors 12" apart.
- Collards prefer cool growing temperatures, between 55-75°F but also produce good crops under warmer, summer conditions.
- Harvest by clipping individual leaves.

Sunflower

- Plant outdoors 18" apart.
- Sunflowers prefer light, well-drained soil. Excessive nitrogen may cause plants to grow too
 vigorously with abnormal flower shapes.
- Flowers can be harvested tight, when color first shows, or when almost completely open, depending on your preference.



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Zinnia

- · Plant outdoors 9" apart.
- · Zinnia prefer fertile soil rich in organic matter.

Garlic

- · Plant outdoors 6" apart.
- Garlic prefers well-drained soil and full sun. Plant individual cloves approximately 6" apart
 with 6" spacing in and between rows. Push cloves, root end (rounded end) down, about 2 3"
 into the soil. Cover with 3 4" of mulch from grass clippings.
- The color, flavor, and size of garlic heads can be variable depending on location, fertility, and weather. Stiffneck garlic requires exposure to cold temperatures. Southern growers who do not experience winter temperatures consistently below 40-50°F (4-10°C) may need to apply a cold treatment: place garlic in a paper bag and refrigerate for 10-12 weeks prior to planting.
- Harvest in summer, when the bottom 3 4 lower leaves turn brown, which should be in June through August, depending on your location. Dig garlic with a spading fork or undercutter, being careful not to bruise the bulbs. Brush off the soil before curing and storing the bulbs.
- Cure in a warm, shady place with good air circulation (gentle air flow is important; do not
 point a fan directly at the curing bulbs). To avoid potential damage to curing bulbs, avoid high
 heat and direct sun. Hang in bundles or spread as a single layer on screens or drying racks.
 Allow to cure until the neck is dry and outer skin is papery, approximately 2 3 weeks.
- Store by braiding or tying several heads together and hanging up, or store by cutting tops off and placing bulbs in a mesh bag or open container. Keep in a cool, dry, well-ventilated place at 45 - 55°F (7 - 13°C) and 50 - 60% relative humidity. Garlic stored in the refrigerator is likely to sprout.

Peas & Oats

Broadcast seed as a cover crop at 2" spacing.

