



## STARTING YOUR FALL GARDEN

We know you love your tomatoes, but have you considered fresh vegetables in fall & winter? Late planted crops mean fewer insects, less perspiration, and an extended harvest season in milder climates. Some fall-planted crops will be ready to adorn your Thanksgiving table.



Some will grow slowly through the winter without bolting and be ready to harvest in spring. Plus, some veggies (like broccoli, brussels sprouts, and kale) are sweeter when touched by frost!

- Start from transplants to get a jump on the season. Buy short-season varieties, which are sold this time of year. The key is to let them reach their full maturity before the killing frost.
- Water regularly and mulch with compost or a good, rich organic amendment such as *Bumper Crop*. Planting veggies in a raised bed will improve drainage and reduce rot.
- Hot weather encourages broccoli and spinach to bolt (flower). If you must, cool them down with row covers, sheer white fabric, or even an umbrella during a hot spell.
- Control slugs and snails in August and September, especially if you mulch your plants.
- Try using a cold frame to extend the harvest in colder climates.

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|--------------------|--------------------------------|----------------------------|
| • Beets            | • Collards                     | • Leeks                    |
| • Broccoli         | • Kale                         | • Mustard greens           |
| • Brussels sprouts | • Kohlrabi                     | • Parsnips                 |
| • Cabbage          | • Lettuce & other salad greens | • Rhubarb                  |
| • Carrots          | • Asian Greens                 | • Scallions (young onions) |
| • Cauliflower      |                                | • Spinach                  |
| • Chard            |                                |                            |

Here are some good veggies to try:

Grow cool-season aromatic herbs, too! In addition to the "Scarborough Fair herbs" (parsley, sage, rosemary & thyme), try dill, garlic chives, chervil, arugula, and fennel.