



School Garden Leadership Training

Florida School Garden Planner

Greetings Garden Champions!

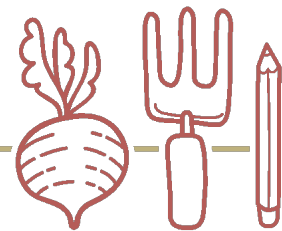
A school garden champion is anyone who takes action to facilitate and support a garden program at your school for improved healthy eating and physical activity choices. Garden champions are leaders who advocate for, create appeal, or improve access to nutrition and physical activity.

A garden program can include engaging students in any kind of gardening activity, such as growing plants indoors in your classroom, outdoors in containers, raised beds, hydroponics, and more! You can scale your garden program according to your experience level and the time you want to dedicate to gardening activities. To increase the scale of your garden program, you could work with other teachers, community members, or staff in your school.

Welcome to the School Garden Planner!

This resource is designed to help you create a seasonal plan for your school garden program step-by-step. Gather your garden leadership team or dedicate time for a solo planning session to clarify your goals and develop a blueprint for achieving them throughout the school year. The planner is organized, so each section builds upon the last, but you can skip around if that suits you. We recommend completing the planner on an annual or seasonal basis to guide your school garden program.

This resource was created to accompany the School Garden Leadership Training Series (SGLT). We recommend participating in at least one SGLT session, although this can be used as a stand-alone guide to organize your school garden.



Background: Three Spheres of Sustainability

This resource originated from the Florida School Garden Leadership Training series, co-hosted by UF/IFAS Extension Family Nutrition Program and Florida Agriculture in the Classroom starting in 2020. In 2021, the training framework began to incorporate *Three Spheres of School Garden Sustainability* for school gardens, which consist of gardening knowledge, curricula connections, and leadership skills.

This framework integrates three core components for school garden success and longevity beyond the standard horticultural pieces often emphasized in school garden programming and professional development. A short description of each sphere follows.

Gardening Knowledge: Horticultural expertise to manage a garden and grow crops

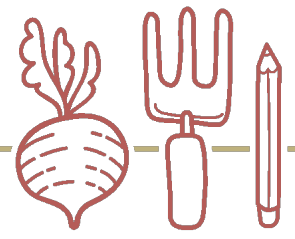
Examples: seasonal planting, plant selection, site selection, soil management, and more.

Leadership Skills: social competence to engage students and the school community in the garden program, the ability to lead a team, involve different groups in the garden

Examples: planning, facilitating, or organizing an event in the garden, collaborating with another teacher at your school on a garden activity

Curricula Connections: connecting the garden to teaching, learning, and academics

Examples: harvest parties, tastings, incorporating state standards lessons, nutrition lessons, and more.



The Florida School Garden Planner integrates the Three Spheres of School Garden Sustainability to support an integrated school garden planning process.



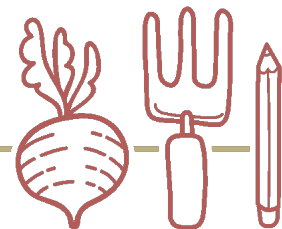
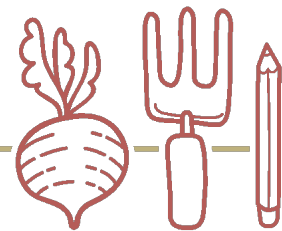


Table of Contents

Create a Vision for Your School Garden.....	5
Build Your Garden Team	7
Set Seasonally Appropriate SMART Goals	8
Create an Action Plan	10
Outline Curricula Connections.....	11
Outline Participation.....	12
Select Your Garden Crops	13
Plan and Map Your Garden.....	15
Maintain Your Garden	16
Harvesting Your Garden Crops & Food Safety.....	19
Celebrate with A Garden Party or Tasting Event	24
Plan Your Tasting Event!	26
Reflect on the Growing Season	29
Appendix	33



Create a Vision for Your School Garden

Why is it essential to create a vision statement? A successful garden starts with a thoughtful vision. Even if you are leading the program independently, thinking through all the details involved before time and money are invested helps ensure a successful garden. If you are working with a team, thinking through these details together ensures everyone is on board and has a collaborative vision. A formal vision statement will make it easier to apply for outside funding. Having a clear vision makes inviting and engaging community members to participate in supporting your garden program easier. Now, it is time to put those thoughts onto paper. Use the prompts below¹ to craft a vision statement for your garden's unique purpose and context. To assist in this vision, gather other members of your core team, or you can create this independently.

"For every minute spent in organizing, an hour is earned" –Benjamin Franklin.

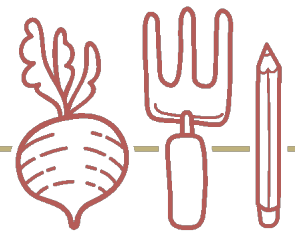
Who will be your gardeners? (Examples, grade level(s), classes, teachers, parents, etc.)

Where is the garden located on the school premises?

When will the garden remain in operation? (Is the garden project time-bound in any way? Examples: during the school year, spring, fall)

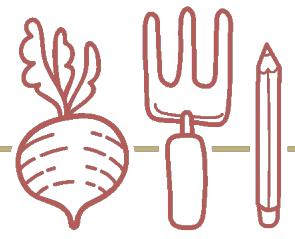
Who is the food being grown for? (Will students take produce home? Will the produce be served in classroom taste tests? Will the produce be served in the school cafeteria?)

¹ Adapted from Joy, L. (2017). *Start a community food garden: The essential handbook*. Timber Press.



What will the garden accomplish? (What are the outcomes you hope for? For example, students will have more awareness of where food comes from, be more willing to try new foods, have a greater appreciation for the natural world, and improve knowledge and skills through cross-curricular integration in topics associated with gardening)

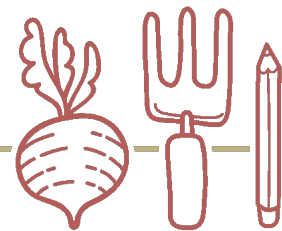
Thread your answers together to craft a vision statement for your garden.



Build Your Garden Team

Use the chart below to brainstorm your garden team's potential support roles and members. Everyone has gifts and skills to contribute, so consider the strengths and passions of adults and students in your community. Utilize the blank spaces below to brainstorm other team members with skills not listed.

EDUCATION TEAM	COMMUNICATIONS TEAM	FINANCE TEAM	VOLUNTEER TEAM	AGRICULTURE TEAM
Science _____	Newsletter _____	Grant Writer _____	Recruitment _____	Compost _____
Art _____	Social Media _____	Bookkeeper _____	In-take _____	Irrigation _____
Math _____	Special Events _____	Fundraising _____	Training _____	Pest Spotter _____
Language Arts _____	Photographer _____	Donations _____	Appreciation _____	Equipment _____
_____ _____	_____ _____	_____ _____	_____ _____	_____ _____
_____ _____	_____ _____	_____ _____	_____ _____	_____ _____



Set Seasonally Appropriate SMART Goals

Create SMART goals to guide your school garden program throughout the season².

Specific. Ensure your goal is clear enough to know when you've achieved it. To set a particular goal, try to answer the six "W" questions: *Who, What, When, Where, Why and How*.

Measurable. Being able to measure your progress will help you stay on track. Attach values or amounts to your goals as much as possible.

Achievable. Set realistic goals for yourself and your students. Small wins will encourage you to strive for bigger goals next time, so set goals within reach.

Relevant. How does your goal advance your garden's mission? What is important to you and your students?

Timebound. Classroom projects have a natural timeline dictated by the school year. This will help you when defining your objectives for the garden project. What do you want to have accomplished by the time June rolls around?

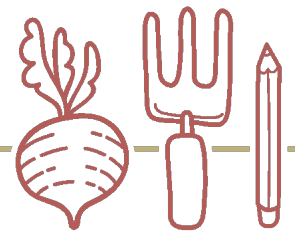
Consider aligning your goals to the three spheres of sustainability: gardening knowledge, curricula connections, and leadership skills.

Example of SMART Goals:

Annual Objective: *Plant at least one garden crop this fall for a classroom taste test in December.*

1. **Gardening Goal:** *Apply square-foot gardening techniques to plant one raised bed with kale in October.*
2. **Leadership Goal:** *Take photos of the school garden once every two weeks to post on a bulletin board in the hallway and the parent newsletter. Work with others to plan a harvest party.*
3. **Curricula Goal:** *Connect at least one lesson per week to the school garden with indoor or outdoor activities.*

² SMART Goal descriptions from Green Bronx Machine. (n.d.). *Setting your goals*. Grow Your Classroom (Garden)! Retrieved October 17, 2022, from <https://guides.co/g/how-to-grow-a-classroom-garden%20/50625>



Annual Objective



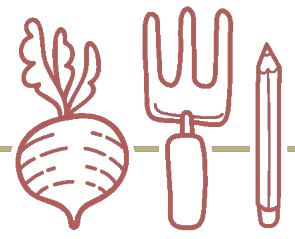
Gardening Goal



Leadership Goal



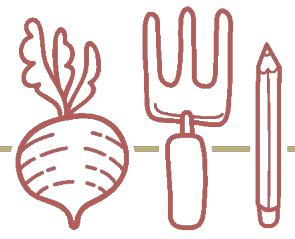
Curricula Goal



Create an Action Plan

Use this template to outline the specific steps needed to accomplish each of your goals created on the previous page. Complete one page per goal.

Goal:	
Action Steps: <i>What needs to be done?</i>	
Deadline: <i>When should this step be completed?</i>	
Resources Needed: <i>What resources can you use to complete this step?</i>	
Potential Challenges: What might impede completion?	
Potential Challenges: What might impede completion?	
Potential Support: Who can support you to complete this step, and how?	
Result: Was this step completed? Were any new steps identified in the process?	



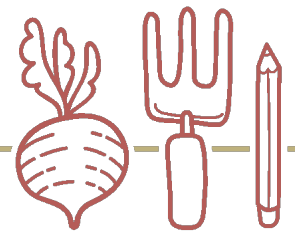
Outline Curricula Connections

Connecting your school garden program to standards-based and other lessons is a great way to enhance student learning. Complete the prompts below to incorporate the garden into your lesson plans.

Grade Level:

Subject:

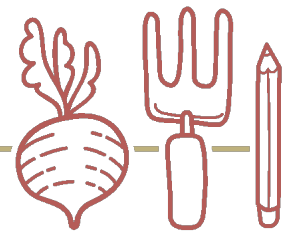
Lesson & Resource Provider: <i>Ex. Garden in a Glove from FAITC</i>	
Topic: <i>Ex. Parts of a plant, how plants respond to stimuli, soil classification</i>	
Related Garden Task: <i>Ex. Planting (direct seeding or transplanting), identifying parts of the garden plant, taking a soil sample</i>	
Teaching Location & Notes: <i>Ex. Indoor/Classroom; teach lessons during the same week as planting with leftover seeds</i>	



Outline Participation

Students and community members can play a meaningful part in all aspects of your school garden program. Brainstorm how they can engage in each of the areas below. Include leadership skills and actionable steps.

Materials purchasing and acquisition	
Communications and promotion	
Garden installation	
Planting	
Seasonal Maintenance	
Harvest	
Event Planning	



Select Your Garden Crops

A resource that can be used is the *UF/IFAS Edibles to Plant by Month Infographics* to help you select the crops you would like to plant in your garden. Consider the timing of planting and harvest, your region, and the capacity you have for crop management. <https://gardeningsolutions.ifas.ufl.edu/plants/plant-of-the-month/monthly-infographic.html>

If you are newer to gardening, starting with a few garden crops is best, and gradually adding more each season as you gain experience. There is so much to learn about each plant species that selecting 1-3 types of crops can provide a wealth of learning opportunities!

When selecting crops, consider the space available in the garden. Choose fewer crops for a smaller area; think container planters or a few 4'x4' raised beds, or if the crops you want to grow are large, like pumpkins and watermelon that sprawl or tomatoes and okra that can get tall and bushy. Below, list the crops you wish to plant for the season.

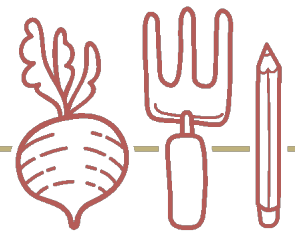
Scheduling your expected planting and harvest dates early in your planning process helps ensure you can harvest your garden crops.

To determine planting and harvest dates, you must know the expected days to maturity for each of your selected garden crops. Maturity refers to the number of days a crop requires to mature and become ready for harvest after being planted from seed. This information can be found on seed packets, plant labels, or researched online.

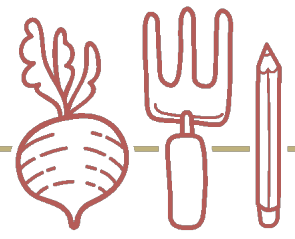
UF/IFAS Florida Vegetable Gardening Guide <https://edis.ifas.ufl.edu/publication/VH021>

***Note:** Although using days to maturity allows us to calculate expected harvest dates, conditions can vary, and your crop may become ready slightly earlier or later than expected. You can use days to maturity to estimate timing; however, you will also need to look for visual cues to identify when your garden crops are ready to be harvested.

After writing your garden crop(s) in the table below and referencing their days to maturity, use this information to calculate your dates. If hosting a December harvest party is your priority, indicate your preferred date in that column, then count backward using the days to maturity to calculate the appropriate planting date. If the planting date is more important, count forward to estimate the harvest date and mark your calendar to know when to watch for maturing veggies.



Garden Crop	Direct Seed or Transplant	# Plants/ft ²	Planting Date	Days to Maturity	Harvest Date <i>(plus optional taste test date)</i>



Plan and Map Your Garden

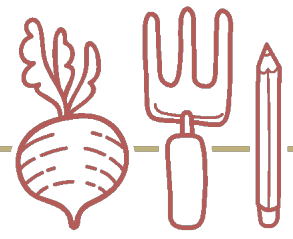
There are many things other than plants that you need to think about when planning and mapping your garden.

Things to think about when planning your garden:

- Will you plant container gardens, raised beds, in-ground rows, or hydroponics?
- Will you utilize outdoor or indoor space?
- How many plants can you plant per square foot?
- Which plants are complementary to each other? (tall vs. small, so plants are not shaded out and have the same nutritional and water needs)
- Which plants are companion plants?
- Is there water? If yes, where is it located? How will you use this water to irrigate?
- Is there electric, if needed?
- Will you need tables or space for educational activities? If so, what size?
- Will you have a tool shed or storage?
- Will there be a compost pile?
- What is your emergency plan – hose to flush eyes, bug stings, etc.?

Using a blank piece of paper, draw a map of your school and identify the area where the garden will be placed, determining the size of the area. Once you have determined your space and what will need to go into your garden, take a piece of graph paper and map out your garden space. Add any of the items above and your crops from the table on the previous page.

Additional Resource: <https://faitc.org/lessons/square-foot-gardening/>



Maintain Your Garden

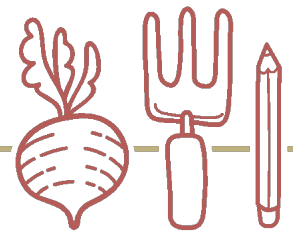
After planting, careful garden maintenance is necessary for your crops to reach maturity. Use the table below for weekly surveys of the garden to assess its overall status and prioritize the tasks needed to ensure crop vitality. You can do this yourself and/or delegate this task to volunteers with horticultural knowledge, like Master Gardener volunteers with your local UF/IFAS County Extension.

Maintenance activities are an excellent way for students to engage with the garden. Print the *Student Garden Observation* page below, attach them to clipboards, and give them to students to conduct structured garden observations.

Photo Tip: You or your students can take a picture of each garden crop once a week to track growth progress over the season. You can create a colorful poster for the classroom, as shown in this example below from the USDA's *The Great Garden Detective Adventure* curriculum, or post your pictures each week on social media, etc. Have fun being creative!

<https://www.fns.usda.gov/tn/great-garden-detective-adventure>

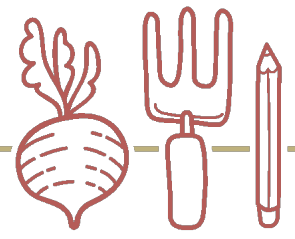
 Be A Garden Detective! 		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
Lettuce											
Swiss Chard											
Spinach											
Carrots											
Beets											
Strawberries											
Blackberries/ Raspberries											
 											



Garden Maintenance Task List

Utilize this list to assign students to specific garden maintenance.

Task:	Student Assigned:	Observations:
Watering/irrigation		
Weeds		
Mulch application		
Pests and disease		
Fertility and nutrient needs		
Plant spacing and support (e.g., thinning, pruning, staking, trellising)		
Harvest readiness		
Seasonal transition: remove spent plants and plant new crops		
Harvest readiness		
Seasonal transition: remove spent plants and plant new crops		
Other timely considerations		



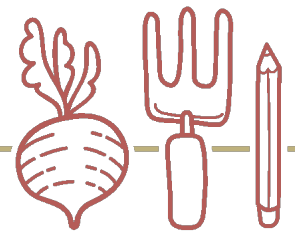
Student Garden Observations

What was your task? Explain how you completed your task.

After observing our garden, do you see any areas that require further maintenance or extra care?

Submit images of your observations.

- Younger students: Draw an observation made in the garden while completing this worksheet below.
- Older students and adult volunteers: Take photos and upload them to a shared online location.



Harvesting Your Garden Crops & Food Safety

Pay attention to Days to Maturity.

Remember, you can use days to maturity to anticipate the date your crops should be ready to harvest. However, due to the variability in nature, your crop may become ready slightly earlier or later than expected. Look for visual cues such as color changes or fruit size to identify when your garden crops are ready to be harvested.

When it looks recognizable, pick it.

If your garden plants are at a stage where the crop looks like the vegetable you are familiar with eating or seeing at the store, harvest it.

Harvest promptly to reduce pest damage.

The longer your plants stay in the garden, the longer other organisms can eat or interact with your crops before you do.

Discard any diseased or insect-damaged produce or plant material you harvest.

Discarding disease or infested plant material will help prevent the other plants from becoming infected with the disease or infested with insects. Do not compost diseased plants.

Not sure it's ready? Pick one and taste it!

If you aren't sure whether one of your crops is ready for harvesting, don't be afraid to pick one or two samples of that garden crop to inspect and test whether it is ready for harvesting.

For crop-specific harvesting instructions, you can use these resources for additional details:

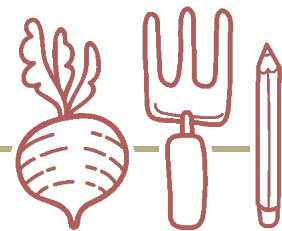
- UF/IFAS Grow to Learn Guide (pages 21-27 of the Appendix)
 - <https://sfyl.ifas.ufl.edu/sarasota-docs/hortres/GrowtoLearnSchoolGardeningGuide.pdf>

Food Safety Best Practices

Food safety is critical when planting, maintaining, and harvesting from the garden, especially in school settings.

General food safety practices when harvesting from the garden include the following:

- Wash hands for 30 seconds with soap and warm water before and after harvesting.
- Before and during harvest, use clean and sanitized tools, gloves, harvest containers, and work surfaces.
- To sanitize tools and containers, use pure white vinegar or diluted bleach (1 teaspoon in 4 cups of water) in a spray bottle.



- Be aware of what hands and tools have touched before moving to another task that involves edible plants, especially picking, and wash hands or sanitize tools as appropriate between tasks.

Additional information on harvesting safely from the garden can be found in *USDA's Food Safety Tips for School Gardens* (https://fns-prod.azureedge.us/sites/default/files/foodsafety_schoolgardens.pdf), which provides safety guidance on growing and harvesting produce, as well as on page 55 of the *UF/IFAS Grow to Learn Guide* (<https://sfyl.ifas.ufl.edu/sarasota-docs/hortres/GrowtoLearnSchoolGardeningGuide.pdf>)

Food Storage and Preservation in the Classroom

Congratulations on the successful harvest from your school garden! It's time to ensure that the hard work and fresh produce are not wasted. This section of the school garden planner will guide educators on the best ways to store and preserve the harvest in the classroom. By following these strategies, you can maximize the benefits of the school garden, promote sustainability, and provide valuable learning opportunities for your students.

Designated Storage Area:

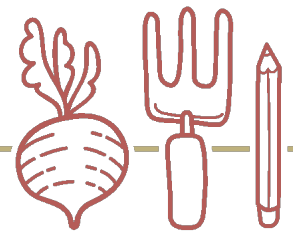
- To maintain the freshness and quality of harvested produce, it's crucial to establish a designated storage area within the classroom. Consider the following tips:
- Choose a location that is cool, dry, and well-ventilated. Excessive heat and humidity can accelerate spoilage.
- If possible, allocate a pantry, a dedicated shelf, or a small refrigerator for storage.
- Ensure that the storage area is protected from direct sunlight and pests.

Proper Storage Containers:

- Using appropriate storage containers is essential for preserving the harvested produce's quality, organization, and longevity. Here are some guidelines:
- Choose containers that are clean, sturdy, and food-safe. Clear containers allow easy visibility, reducing the need to open them frequently.
- Consider using baskets, bins, or labeled containers to store different types of produce separately. This helps with easy identification and retrieval.
- Containers with lids or seals help maintain freshness by minimizing air circulation. Vacuum-sealed bags are handy for specific fruits and vegetables.

Regular Inspection and Maintenance:

- Regularly inspecting the stored produce is vital to identify and remove spoiled items promptly. Implement the following practices:
- Set a schedule for inspecting the storage area and checking the condition of the produce.
- Dispose of any spoiled, damaged, or overripe items to prevent the spread of spoilage to other produce.



- Encourage students to participate in the inspection process, teaching them to identify signs of spoilage and understand the importance of maintaining a clean storage environment.

Preservation Techniques:

- In addition to proper storage, employing preservation techniques can extend the usability of harvested produce. Introduce students to these methods:

Canning:

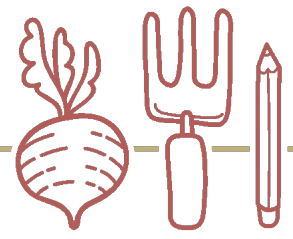
- Canning is a versatile preservation technique that allows fruits and vegetables to be safely stored for extended periods. It involves sealing produce in jars or cans, typically in the form of jams, jellies, sauces, or even whole fruits. Here's how you can incorporate canning in the classroom:
- Teach students the basics of canning, including proper sterilization of jars, selecting the right produce, and following recipes to ensure food safety.
- Guide them through making homemade jams or jellies using fruits from the school garden. This activity provides an opportunity to learn about flavors, natural pectin, and the art of preserving sweetness.
- Encourage students to explore canning whole or sliced fruits, such as peaches or tomatoes, allowing them to enjoy the vibrant flavors of the garden throughout the year.

Freezing:

- Freezing is a convenient and straightforward preservation method that helps maintain produce quality, texture, and nutritional value. Here's how you can introduce freezing techniques in the classroom:
- Teach students the importance of blanching, which involves briefly boiling vegetables before freezing to preserve color, texture, and nutrients.
- Guide them in properly packaging and labeling the frozen produce, ensuring easy identification and minimizing freezer burn.
- Encourage students to create frozen fruit mixes or vegetable medleys using the school garden's produce. These can be used for smoothies, stir-fries, soups, or standalone side dishes.

Drying:

- Drying is an ancient preservation technique that removes moisture from fruits, vegetables, and herbs, extending their shelf life and intensifying their flavors. Here's how you can introduce drying techniques in the classroom:
- Teach students different drying methods, such as air drying, using a food dehydrator, or utilizing the sun's warmth for specific produce.
- Guide them in preparing fruits like apples, bananas, or berries for drying, and demonstrate how to create delicious, dried fruit snacks.



- Explore drying herbs from the school garden and teach students how to store them properly in airtight containers for future culinary use.

Curing and Smoking:

- Curing and smoking are preservation techniques commonly used for meats, but they can also be applied to certain vegetables and herbs. Here's how you can introduce curing and smoking in the classroom:
- Teach students about curing, which involves applying salt, sugar, or other preservatives to draw out moisture and enhance flavor. Demonstrate how to cure items like onions or garlic.
- Explore smoking techniques using a smoker or a stovetop smoking setup. Show students how to smoke vegetables like eggplants or tomatoes, imparting the produce with a rich and smoky flavor.

Fermenting:

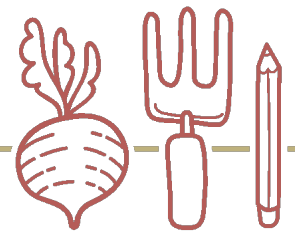
- Fermentation is a natural preservation process involving transforming sugars and carbohydrates in food by beneficial bacteria or yeasts. Here's how you can introduce fermenting techniques in the classroom:
- Teach students about the science behind fermentation and the health benefits of fermented foods.
- Guide them in fermenting vegetables like cucumbers for pickles or cabbage for sauerkraut. This hands-on activity allows students to explore flavors and observe the transformation of food through fermentation.

Pickling:

- Pickling is a popular preservation technique that uses an acidic solution to preserve fruits or vegetables. Here's how you can incorporate pickling in the classroom:
- Teach students the basics of pickling, including preparing the brine and understanding the balance between acidity, salt, and spices.
- Guide them in pickling cucumbers, carrots, radishes, or other vegetables from the school garden. This activity offers an opportunity to explore different flavor profiles and experiment with spices and herbs.

Making Jams or Jellies:

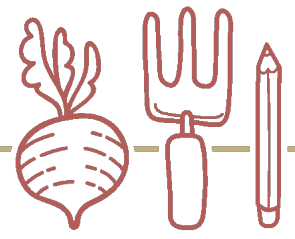
- Making jams or jellies is a delightful way to preserve the sweetness and flavor of fruits. Here's how you can introduce jam and jelly-making in the classroom:
- Teach students how to make jams or jellies, including selecting ripe fruits, using pectin, and understanding the role of sugar and acid.
- Guide them in creating homemade spreads using fruits from the school garden. This activity allows for creativity and exploring different combinations of fruits and flavors.



By incorporating these preservation techniques into your classroom activities, you can empower students to make the most of the produce harvested from the school garden. Encourage students to experiment, be creative, and savor the flavors of the school garden throughout the year. Let's embark on a preservation journey that showcases the diverse and delicious potential of the harvest!

Educators can ensure that the produce harvested from school gardens remains fresh, nutritious, and accessible throughout the year by using these storage and preservation techniques in the classroom. Effective storage methods, regular inspection, and preservation techniques contribute to reducing food waste, promoting sustainability, and providing valuable learning experiences for students. Remember to involve your students in the process, empowering them with knowledge and skills that extend beyond the classroom. Together, let's make the most of your school garden's harvest!

Additional information on Food Preservation and Storage can be found on the *National Center for Home Food Preservation's* website (<https://nchfp.uga.edu/#gsc.tab=0>) and the *USDA's Complete Guide for Home Canning* (<https://www.nal.usda.gov/exhibits/ipd/canning/items/show/101>).



Celebrate with A Garden Party or Tasting Event

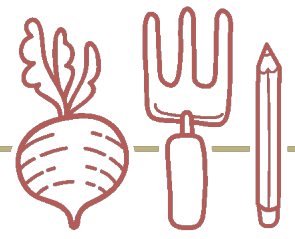
At the end of the garden season, it's great to get everyone together to celebrate everything accomplished. Whether you have 30 minutes in your classroom or an hour to share with more guests, you can take some time to enjoy and highlight the activities and moments shared and the things grown in the garden the past season. Here are some ideas to celebrate.

Garden Party Theme Ideas:

- **Recipe theme:** Pickling Party, Pesto Party, Salsa Party, Salad Party, Garden lasagna Party, Smoothie Smash, etc.
- **Tea party theme:** Make tea, iced tea, or lemonade with mint, basil, hibiscus, lemongrass, rosemary, or flavored waters with fruit.
- **Holiday Party theme:** Integrate your garden party into traditional holiday celebrations, such as hosting it during the week before the holidays, and include decorations, crafts, or activities related to holiday celebrations, such as a Thanksgiving Garden gratitude party, a garden Christmas party using herbs to make a bouquet garnish, a spring garden celebration, Valentine's day, easter, or mother's day.

Plan your Garden Party Activities! Below are some ideas you can include:

- **Share Your Garden story:** Invite classrooms, student clubs, parents, and community members involved in the garden activities to share the garden story. Take a tour of the garden together, present a slide show of pictures from the garden season, invite students to share one moment they loved or thing they learned about in the garden, or plan for students to present thank you cards to garden donors or supporters,
- **Make or Taste A Recipe:** Feature items grown in the garden in a recipe either prepared before the event for everyone to taste or make a recipe together with everyone during the event
- **Host A Contest:** Host a recipe contest inviting guests to bring a dish to share featuring an item grown in the garden, or host a contest to discover which classroom or person grew the biggest, heaviest, or the most of a selected garden crop this year.
- **Feature A Tasting Item:** Instead of combining multiple ingredients into a recipe, taste an item grown in the garden, such as a carrot, tomato, pepper, radish, potato, sweet potato, etc. Discuss being good tasters and using all our senses to celebrate the tasting item (what it smells, feels, sounds, tastes, looks like, etc.).
- **Contest:** The biggest cabbage, pumpkin, or watermelon? The most potatoes or green beans? This year's Zucchini recipe winner?
- **Feature A Tasting Item:** carrot, tomato, pepper, radish, potato, sweet potato, etc.



Make a list of Materials You May Need, such as:

- Seating arrangements such as desks, chairs, tables, blankets,
- Bowls, plates, cups, utensils, napkins
- Serve ware: large salad bowl, serving spoons, pitchers,
- Recipe-making supplies: cutting boards, knives, measuring cups, measuring spoons, mixing bowls, bakeware, blender, oven, portable hotplate,
- Garbage can, garbage bags, paper towels,
- Decorations: tablecloth, banners, posters
- Laptop, projector, microphone
- Award ceremony certificates or thank you notes or cards to present

Sample Garden Party Event Agenda

Time: 1 Hour

Theme: Salad party!

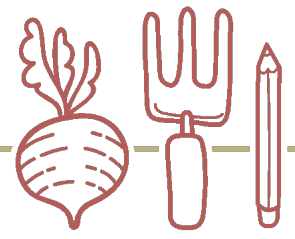
Location: School Library

Guests:

- Classrooms participating in garden
- Community members who supported the garden
- School principal

Activities:

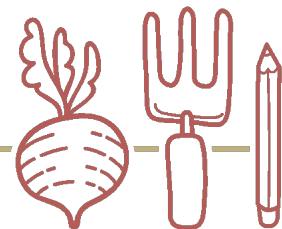
- **Share garden story (20 minutes):** Students recount past season garden activities and what was grown, and each student presents a worksheet sharing a moment they loved or one thing they learned in the garden.
- **Salad Tasting (20 minutes):** Community partners present salad (pre-made) featuring produce grown in the garden, pass out salad samples with dressing, and everyone tastes the salad
- **Thank community partners (10 minutes):** Teachers present cards made by students to community partners who donated and supported the garden program
- **Group photo in the garden (10 minutes):** Everyone goes out to the garden to take a group photo together



Plan Your Tasting Event!

Invite

Invite a farmer, chef, parents, caregivers, or a local community group to attend and celebrate the garden season and harvest! Create your guest list below.



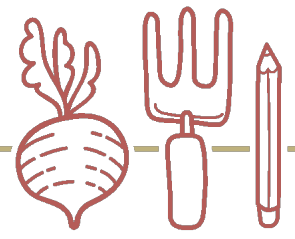
Educate

A tasting event is a great way to continue garden-based learning. Students can identify the part of the plant they eat, creatively describe their sensory experience, and even prepare a recipe from a specific culture or era. Think about how to connect your lessons to the tasting event.

Topic	Featured Crop	Lesson & Resource Provider	Teaching Location & Notes
<i>Ex. Plant families; nutrition</i>	<i>Ex. Kale</i>	<i>Ex. A Rainbow of Nutrition lesson from FAITC</i>	<i>Ex. Indoor: Use kale from the school garden and supplement other vegetables with photos or models</i>

If your event involves the wider school community or other visitors, you can let the students become the teachers! Plan for students to share presentations (pictures, stories, and reports) about what they learned. Students can provide garden tours for parents, community, and media visitors. Brainstorm what to include in your “student showcase” below.

Student Name(s)	Student “Showcase” Task



Taste

Prepare a recipe or station of freshly harvested fruits and vegetables from the garden for tasting. Remember to practice food safety protocols!

Encourage students to be “Good Tasters” when trying new foods. Guide them to use positive, descriptive language when sharing their opinions. Praise students for trying the food even if they didn’t like it. If a student does not like what they taste, they can say, “No, thank you,” or “I will try it again someday.” Just because they didn’t like the food, they don’t need to yuck someone else’s yum!³

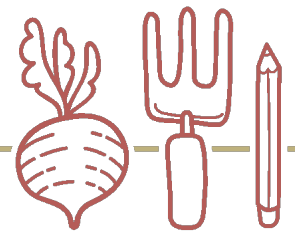
Gather student feedback on what they tasted. One easy way to do this is to create a poster like the sample chart shown below and give each student a sticker to place on the poster to indicate whether they “Tried it,” “Liked it,” or “Loved it.” For more tasting tips and guidance for facilitating an event, refer to the Florida Crunch Event Toolkit) <https://familynutritionprogram.org/improve-community-health/#resources>

TRIED IT	★ ★ ★ ★ ★ ★ ★
LIKED IT	★ ★ ★ ★ ★ ★ ★ ★
LOVED IT	★ ★ ★ ★ ★ ★ ★

Share

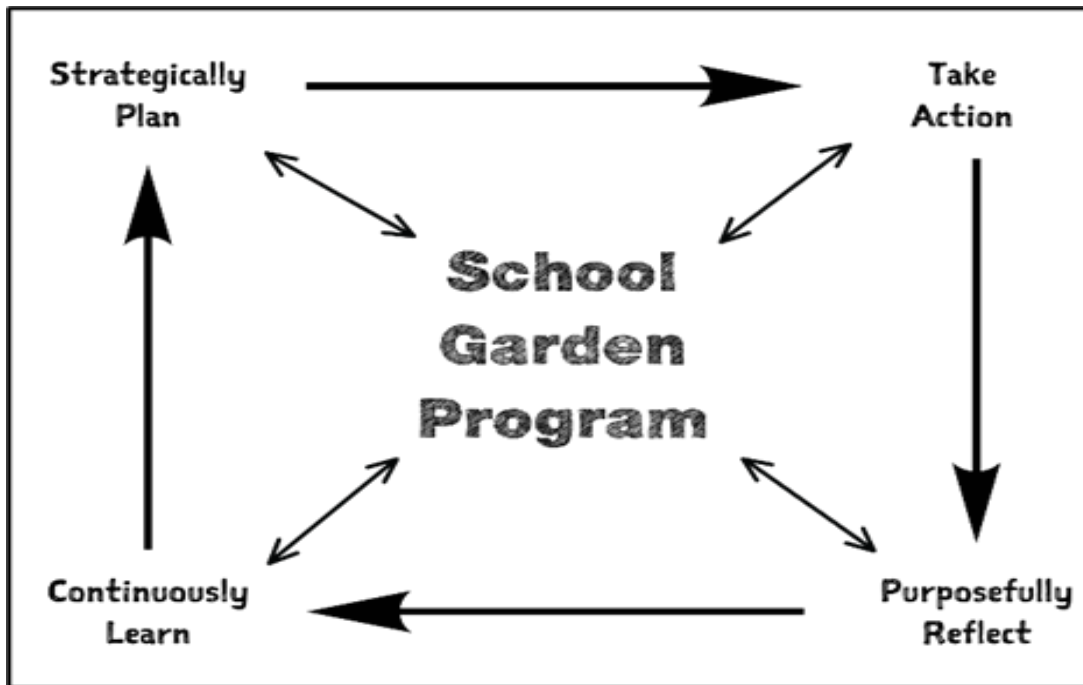
Plan to designate a photographer or take one or two group pictures.

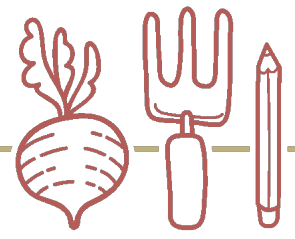
³ UF/IFAS Extension Family Nutrition Program. (n.d.). *Florida Crunch Event Toolkit*.



Reflect on the Growing Season

We started this journey by **Strategically Planning** our vision, goals, and team. Then, we followed that with **Take Action**. We planted, we maintained, we harvested, and we processed. So now it is time to stop and **Purposefully Reflect**. We want to reflect throughout the year and the garden education process, which will help us **Continuously Learn** from our actions and integrate insights into our future strategic plans. Set aside time quarterly or annually to consider these questions about your school garden program.



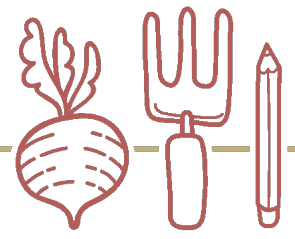


Purposefully Reflect (How did the program go?)

1. What lessons, events, or other things went well? What goals were achieved?
2. What things didn't go well? Why? What goals weren't achieved?
3. What were the most significant challenges throughout the school year?
4. What approach was used to overcome those challenges (s)?
5. What things helped the program?
6. What other barriers impacted your ability to implement the program successfully?

Continuously Learn (What lessons were learned?)

1. What new knowledge or insights did you gain during this process?
2. What would you have done differently now that you are prepped with new knowledge?
3. What guidance or knowledge do you still need for the future?



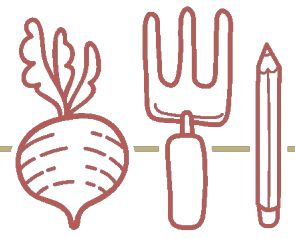
4. How could you incorporate sustainability into your garden program?

Strategically Plan (What will we do next?)

1. How will the school garden program change or progress next year?
2. What will the changes do for the school garden program?
3. How will you build this new knowledge or new insights into your practices or program?
4. What mistakes were made last year, and how can they be avoided next year?
5. What things are you going to do differently? How will those things affect the garden program?

Take Action (What happened?)

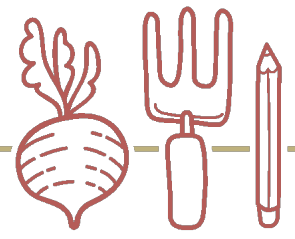
1. What new goals do you have for your school garden program?
2. What significant events in your school garden program this year deserve a celebration?



3. Who was involved with the garden program this year, and what did they do?
4. Whom could you ask to be involved in the garden program next year, and what skill or benefit could they bring to the team?

What's the Next Step?

Use this document as a starting point for setting your goals and planning for the next garden season. Incorporate lessons learned as you develop your future strategic plan. When you are ready to put your vision and goals on paper, return to the initial sections of this workbook to put your vision, goals, and action plan on paper for the next season.



Appendix

Discover more ideas for celebrating your school garden here:

<https://docs.google.com/document/d/1p8dOvxMy1Svw4BwTIC83pFdNIRiIERT2/edit>

Links for the appendix from the Food Storage and Preservation Section:

National Center for Home Food Preservation

<https://nchfp.uga.edu/#gsc.tab=0>

Put It Up! Curriculum

<https://newt.fcs.uga.edu/nchfp/putitup/>

Book for Canning

<https://www.fcs.uga.edu/extension/so-easy-to-preserve>

Canning 101 Guide

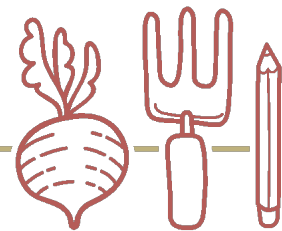
https://nchfp.uga.edu/publications/usda/GUIDE01_HomeCan_rev0715.pdf

Oklahoma Ag in the Classroom Food Keeps Lesson Plan

https://cdn.agclassroom.org/ok/lessons/intermed/food_keeps.pdf

Harvesting and Storing Vegetables

<https://gardeningolutions.ifas.ufl.edu/plants/edibles/vegetables/harvesting-and-storing-vegetables.html>



Recipes

When celebrating the garden harvest with a tasting event, garden crops can be featured in a recipe along with store-bought foods to complete the recipe ingredients, or the garden crops can be tasted and celebrated on their own without being incorporated into a recipe. Below are some ideas.

Pesto Party

Pesto is a versatile option to include many green garden crops in a tasting recipe, requiring only a blender for equipment. Students can help wash and add items to the blender. Below are some ideas for garden crops that can be incorporated into pesto:

- Herbs: parsley, cilantro, basil
- Greens: spinach, kale
- Veggie Tops: beet, radish, carrot

Salad Party

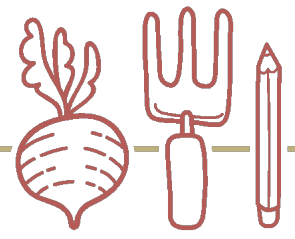
Salad is another versatile dish that can incorporate many ingredients from the garden. Herbs can be blended into a dressing or used as garnish. Almost any fruit or vegetable can be added to your salad and taste delicious with a great dressing!

- Herbs: Any herbs can be chopped into a salad or used to make dressing
- Greens: Lettuce, arugula, baby greens
- Veggies: Beans, carrots, beets, radishes, tomatoes, peppers, cucumbers, cooked potatoes, and more!

Salsa Party!

Many garden vegetable ingredients can be incorporated into salsa. Make sure to add onions, garlic, crunchy fruits and/or vegetables, citrus, and salt, and be creative!

- Herbs: cilantro, chives, onions, garlic
- Veggies: peppers, cucumbers, tomatoes, radishes
- Fruits: mangoes, strawberries, peaches
- Citrus: lemons, limes, oranges



Recipe for _____



Garden Crop

Directions

Ingredients



Radish



WHY WE LOVE RADISHES!

- FUN, EASY CROP FOR KIDS AND BEGINNER GARDENERS
- RADISHES GERMINATE QUICKLY, REACHING HARVESTABLE SIZE WITHIN WEEKS
- RADISHES COME IN MANY FLAVORS, SHAPES, SIZES, AND COLORS

WHEN TO PLANT IN FLORIDA

RADISHES PREFER COOLER TEMPERATURES, AND MOST VARIETIES CAN SURVIVE A FREEZE. IN WARMER TEMPERATURES, RADISHES CAN DEVELOP A BITTER, PEPPERY FLAVOR.

IN FLORIDA, THE BEST TIME TO GROW RADISHES IS SEPTEMBER THROUGH MARCH.

- NORTH FLORIDA: SEP-MAR
- CENTRAL FLORIDA: SEP-MAR
- SOUTH FLORIDA: OCT-MAR

SEED OR TRANSPLANT

- DIRECT SEED
- SOW SEEDS IN ROWS DIRECTLY INTO THE SOIL, TRANSPLANTING RADISHES IS NOT RECOMMENDED AS IT DISTURBS THE GROWING ROOT.

PLANT SPACING

- DEPTH: $\frac{1}{4}$ INCH DEEP ** SOW SHALLOWLY
- PLANTS: 1 INCH APART
- ROWS: 6 INCHES APART

GARDEN DESIGN

- CONTAINERS - YES
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - NO

DAYS TO HARVEST

- QUICK GROWING
- 20-30 DAYS DEPENDING ON VARIETY
- LONGER FOR DAIKON VARIETIES

FLORIDA VARIETIES

- CHERRY BELLE
- SPARKLER
- WHITE ICICLE
- CHAMPION

**FOR HIGH PRODUCTION, CHOOSE DAIKON OR CHINESE RADISH VARIETIES

MAINTENANCE

- SOIL & FERTILIZER: RADISHES GROW BEST IN LOOSE, PH-NEUTRAL SOIL, HOWEVER THEY ARE GENERALLY FORGIVING OF A WIDE RANGE OF SOIL
- THINNING & WEEDING: ONCE SEEDLINGS APPEAR, THIN RADISHES TO APPROPRIATE SPACING TO PREVENT CROWDING
- IRRIGATION: GROW BEST WHEN EVENLY WATERED, ENSURING THE SOIL IS MOIST, BUT NOT SOAKING WET. DRY SOIL WILL CAUSE A MORE HARSH BITTER FLAVOR.
- PEST AND DISEASE: RADISHES ARE VULNERABLE TO MANY OF THE SAME PESTS AND DISEASES AS OTHER MEMBERS OF THE CABBAGE FAMILY. WHITEFLIES, APHIDS, MITES, CATERPILLARS, NEMATODES, AND ROOT ROT OCCUR OCCASIONALLY. CHECK FOR PESTS EACH TIME YOU WATER. REMOVE INFESTED LEAVES AND PLANTS AND YOU'LL STAY AHEAD OF THESE EASILY.

HARVESTING & TASTING

- HARVEST RADISHES ON THE YOUNGER SIDE, 20-30 DAYS AFTER SOWING.
- LARGER VARIETIES MAY TAKE LONGER TO DEVELOP.
- DAIKON RADISHES SHOULD BE HARVESTED AFTER SEVEN WEEKS IN SPRING OR AFTER TEN WEEKS IN FALL
- DON'T ALLOW YOUR RADISHES TO OVER-RIPEN; THEY WILL BECOME TOUGH AND BITTER.
- ROOTS START TO LIFT OUT OF THE GROUND AS THEY DEVELOP. ONCE YOU CAN SEE THE ROOTS, HARVEST ONE TO CHECK IN THE DESIRED SIZE HAS BEEN REACHED. IF YES, HARVEST THE REST OF THE CROP.
- PULL RADISHES OUT OF THE GROUND WHOLE OR LOOSEN THE SOIL AROUND THEM FIRST WITH A DIGGING FORK.
- FUN CLASSROOM TASTING TIPS: ENJOY RAW RADISH SLICES ALONGSIDE A FUN DIP, OR IN SALADS, OR MAKE PICKLED RADISHES, AS A FUN PROJECT. PESTO WITH RADISH TOP LEAVES!





KALE



WHY WE LOVE KALE!

- RICH IN VITAMINS AND MINERALS, OFTEN REFERRED TO AS A "SUPERFOOD"
- LEAVES CAN BE HARVESTED AS NEEDED, PROVIDING A STEADY SUPPLY OF GREENS.
- VERSATILE CULINARY USES - USE IN SOUPS, LASAGNA, EGGS, STIR Frys, SAUTES,
- AND KALE CHIPS, OR ADD RAW TO SMOOTHIES, SALADS, PESTOS

WHEN TO PLANT IN FLORIDA

KALE CAN BE GROWN DURING THE WINTER MONTHS IN FLORIDA. IN A SUNNY SPOT AND WATERED REGULARLY.

- NORTH: AUG-FEB
- CENTRAL: SEP-FEB
- SOUTH: SEP-FEB

SEED OR TRANSPLANT

- EASILY SURVIVES TRANSPLANTING
- KALE CAN BE STARTED FROM SEED ANYTIME FROM SEPTEMBER THROUGH JANUARY OR FEBRUARY.

PLANT SPACING

- DEPTH: $\frac{1}{4}$ - $\frac{1}{2}$ INCH DEEP
- ROWS: 18 INCHES APART (1.5 FEET)
- PLANTS: 8-12 INCHES INCH APART (1FOOT)

GARDEN DESIGN

- CONTAINERS - YES
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - YES

DAYS TO HARVEST

- 50-70
- 55 DAYS WHEN STARTING WITH TRANSPLANTS
- 70-80 DAYS FROM SEED

FLORIDA VARIETIES

- VATES DWARF BLUE CURLED
- TUSCAN (LACINATO)
- WINTERBOR
- REDBOR
- ** ORNAMENTAL TYPES ARE EDIBLE, BUT NOT VERY TASTY.

MAINTENANCE

- SOIL & FERTILIZER: KALE IS NOT A PARTICULAR PLANT AND THRIVES IN A WIDE RANGE OF SOILS
- THINNING & WEEDING: ONCE SEEDLINGS APPEAR, THIN TO APPROPRIATE SPACING TO PREVENT CROWDING
- IRRIGATION: WATER REGULARLY AS LEAVES THAT DRY OUT WILL BECOME TOUGH AND BITTER
- PEST AND DISEASE: TO ENSURE SUCCESS, PICK FLORIDA-FRIENDLY VARIETIES. SCOUT REGULARLY, AND WASH INSECT PESTS OFF OF LEAVES WITH A STEADY STREAM OF WATER, OR REMOVE INFESTED LEAVES AND PLANTS.

HARVESTING & TASTING

- WHEN LEAVES ARE PICKED INDIVIDUALLY AS THEY BECOME READY, KALE CAN BE ENJOYED FROM FALL THROUGH SPRING AS A 'CUT-AND-COME-AGAIN' VEGGIE, BY REGULARLY HARVESTING LOWER LEAVES, BUT NO MORE THAN 1/3 OF THE PLANT AT ONE TIME.
- FUN CLASSROOM TASTING TIPS: ENJOY IN PESTOS, SMOOTHIES, SALADS, PASTA, SOUP, EGGS, SAUTE, OR BAKE INTO KALE CHIPS!





COLLARD



WHY WE LOVE COLLARDS!

- COLLARDS ARE EASY TO GROW, AND A NUTRITIOUS MEMBER OF THE CABBAGE FAMILY
- LARGE COLLARD LEAVES ARE GREAT FUN FOR CHILDREN TO SEE GROWING IN THE GARDEN!

WHEN TO PLANT IN FLORIDA

IN FLORIDA, COLLARDS CAN BE GROWN THROUGHOUT THE YEAR, THRIVING OVER A WIDE RANGE OF GROWING CONDITIONS AS THEY ARE BOTH COLD AND HEAT TOLERANT. COLLARDS GROW BEST DURING COOLER MONTHS OF THE YEAR, HOWEVER, AND PRODUCE THEIR BEST QUALITY WHEN PLANTED IN THE FALL AND HARVESTED IN EARLY WINTER.

- NORTH FLORIDA: AUG-FEB
- CENTRAL FLORIDA: SEP-FEB
- SOUTH FLORIDA: SEP-JAN

SEED OR TRANSPLANT

- EASILY SURVIVES TRANSPLANTING
- CAN BE STARTED FROM SEED ANYTIME FROM SEPTEMBER THROUGH JANUARY OR FEBRUARY

PLANT SPACING

- DEPTH: 1/4 INCH - 1/2 INCH DEEP
- ROWS: 24-36 INCHES APART (2-3 FEET)
- PLANTS: 6-18 INCHES APART (.5 - 1.5 FEET)

GARDEN DESIGN

- CONTAINERS - YES
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - YES

DAYS TO HARVEST

- 60-70
- GREENS ARE READY FOR USE 2 MONTHS AFTER PLANTING.

FLORIDA VARIETIES

- GEORGIA
- GEORGIA SOUTHERN
- TOP BUNCH
- VATES

MAINTENANCE

- SOIL & FERTILIZER: RESPONDS WELL TO FERTILE SOIL CONDITIONS, AND NITROGEN FERTILIZER. LIBERAL AMOUNTS OF COMPOST WORKED INTO EACH ROW 2 OR 3 WEEKS BEFORE PLANTING WILL GREATLY BENEFIT COLLARDS.
- THINNING & WEEDING: ONCE SEEDLINGS APPEAR, THIN TO APPROPRIATE SPACING TO PREVENT CROWDING
- IRRIGATION: DURING FLORIDA'S SUMMER RAINY MONTHS, AVOID EXCESS WATERING AS THE GROWING POINT OF THE PLANT WILL BECOME MUSHY AND THE PLANT WILL DIE.
- PEST AND DISEASE: SOME COLLARD PESTS INCLUDE THE CABBAGE LOOPER THAT CHEWS LARGE AND SMALL HOLES IN THE LEAVES. OTHER CATERPILLARS SUCH AS THE IMPORTED CABBAGE WORM, DAMP-OFF DISEASE AND NEMATODE PROBLEMS ARE BEST CONTROLLED BY SOIL FUMIGATION PRIOR TO PLANTING.

HARVESTING & TASTING

- HARVEST LOWER LEAVES, NEVER REMOVE MORE THAN 1/3 OF THE PLANT AT ONE TIME.
- FUN CLASSROOM TASTING TIPS: ENJOY IN PESTOS, USE COLLARD GREENS AS A FUN WRAP INSTEAD OF A TORTILLA, OR SAUTE IN YOUR FAVORITE COLLARD GREEN RECIPE.





LETTUCE



WHY WE LOVE LETTUCE!

- COMES IN MANY FUN VARIETIES OF LEAF SHAPES AND COLORS
- PAIRS DELICIOUSLY WITH ALMOST ANYTHING IN A SALAD
- GREAT FOR CLASSROOM TASTINGS, REQUIRING MINIMAL EQUIPMENT

WHEN TO PLANT IN FLORIDA

LETTUCE IS A COOL SEASON VEGETABLE AND GROWS BEST IN FLORIDA WHEN PLANTED FROM SEPTEMBER THROUGH MARCH. WARM TEMPERATURES CAN CAUSE BOLTING AND BITTERNESS.

- NORTH: JAN-FEB; SEP-OCT
- CENTRAL: SEP-FEB
- SOUTH: SEP-FEB

SEED OR TRANSPLANT

- EASILY SURVIVES TRANSPLANTING
- START LETTUCE DIRECTLY IN THE GARDEN USING SEEDS, OR USE TRANSPLANTS. IF PLANTING LATER IN THE GROWING SEASON, BEGIN WITH LETTUCE TRANSPLANTS INSTEAD OF SEEDS.

PLANT SPACING

- DEPTH: ¼ INCH DEEP ** SOW SHALLOWLY BECAUSE SEEDS NEED LIGHT TO GERMINATE.
- ROWS: 18 INCHES APART (1.5 FEET)
- PLANTS: 8-12 INCHES APART (1 FOOT)

GARDEN DESIGN

- CONTAINERS - YES
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - YES

DAYS TO HARVEST

60-80

FLORIDA VARIETIES

- LOOSE LEAF: SIMPSON TYPES, SALAD BOWL, RED SAILS, NEW RED FIRE, OAK LEAF, ROYAL OAK
- ROMAINE: PARRIS ISLAND COS, OUTREDDGEUS
- CRISPHEAD: GREAT LAKES
- BUTTERHEAD: ERMOSA, BIBB, TOM THUMB, BUTTERCRUNCH

MAINTENANCE

- SOIL & FERTILIZER: SEVERAL WEEKS BEFORE SOWING LETTUCE SEEDS, ORGANIC SOIL AMENDMENTS CAN BE ADDED TO THE GARDEN SOIL, ALLOWING TIME FOR DECOMPOSITION BEFORE SEEDING TO AVOID BURNING DELICATE BABY LETTUCE ROOTS. ONCE LETTUCE SEEDLINGS GROW 3 INCHES TALL, THEY CAN BE SIDE-DRESSED BY ADDING SOIL AMENDMENTS 4-6 INCHES AWAY FROM THE LETTUCE PLANTS, THEN GENTLY WATERING THE NUTRIENTS INTO THE SOIL, TO AVOID BURNING LETTUCE ROOTS WITH NUTRIENTS APPLIED TOO DIRECTLY. IF GARDEN SOIL IS ALREADY NUTRIENT RICH, APPLYING ADDITIONAL FERTILIZER IS NOT REQUIRED FOR LETTUCE.
- THINNING & WEEDING: IF SEEDS WERE PLANTED, ONCE SEEDLINGS REACH 3 INCHES IN HEIGHT, THIN TO PROPER SPACING TO PREVENT CROWDING. REMOVE WEEDS AS SOON AS THEY APPEAR TO HELP REDUCE COMPETITION, PESTS AND DISEASES.
- IRRIGATION: CONSISTENT MOISTURE LEVELS ARE CRITICAL FOR LETTUCE. WATER IN THE MORNING SO PLANTS DRY BEFORE NIGHTTIME TO DISCOURAGE MOISTURE-RELATED DISEASE AND PESTS.
- PEST & DISEASE: HARVESTING LETTUCE LEAVES YOUNGER AND AS SOON AS POSSIBLE ALLOWS LESS TIME FOR PESTS AND DISEASES TO ATTACK FIRST.

HARVESTING & TASTING

- GATHER MULTIPLE HARVESTS FROM EACH LETTUCE PLANT DURING THE SEASON BY HARVESTING ONLY THE OUTER LAYERS OF LEAVES, STARTING FROM THE BOTTOM OF THE PLANT, AND WORKING YOUR WAY UP OVER TIME, ALLOWING THE CENTER LEAVES TO CONTINUE GROWING FOR THE NEXT HARVEST. HARVEST INDIVIDUAL LEAVES BY BREAKING THEM OFF WITH YOUR HANDS OR CUTTING WITH SCISSORS 1 INCH AWAY FROM THE BASE. ALTERNATIVELY, YOU CAN CUT THE WHOLE PLANT AT THE BASE, HOWEVER IT WILL NOT REGROW ONCE THE GROWING TIP IS CUT.
- FUN CLASSROOM TASTING TIPS: ENJOY LETTUCE IN A SALAD WITH A DELICIOUS DRESSING AND ANY FRUITS, VEGGIES, HERBS, OR PROTEIN!



BEANS



WHY WE LOVE BEANS!

- DUE TO THEIR LARGE SIZE, BEAN SEEDS ARE GREAT FOR PLANTING WITH KIDS!
- BEANS ARE EASY TO GROW, EVEN IN POOR SOIL
- BEANS ARE AMONG THE EASIEST SEEDS TO SAVE FOR REPLANTING NEXT SEASON



WHEN TO PLANT IN FLORIDA

IN FLORIDA, BEANS ARE A WARM SEASON CROP AND CAN BE PLANTED TWICE A YEAR

- NORTH FLORIDA: MAR-APR; AUG-SEP
- CENTRAL FLORIDA: FEB-APR; AUG-SEP
- SOUTH FLORIDA: SEP-APR

SEED OR TRANSPLANT

- DIRECT SEED
- BECAUSE BEAN PLANTS HAVE WEAK ROOT SYSTEMS, SOW YOUR POLE BEAN SEED DIRECTLY INTO YOUR GARDEN.

PLANT SPACING

- DEPTH: 1 - 1 1/2 INCHES DEEP
- PLANTS - BUSH BEANS: 2-4 INCHES
- PLANTS - POLE BEANS = 3-5 INCHES
- ROWS - BUSH BEANS: 18 INCHES (1.5 FEET)
- ROWS - POLE BEANS: 36 INCHES (3 FEET)

GARDEN DESIGN

- CONTAINERS - OK
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - NO

DAYS TO HARVEST

- BUSH BEANS: 45-60
- POLE BEANS: 50-70

FLORIDA VARIETIES

- BUSH SNAP: BUSH BLUE LAKE, CONTENDER, ROMA II, PROVIDER, CHEROKEE WAX
- BUSH SHELL: HORTICULTURAL, PINTO, RED KIDNEY, BLACK BEAN, NAVY, GARBANZO
- BEANS, POLE: MCCASLAN, KENTUCKY WONDER, BLUE LAKE

MAINTENANCE

- SOIL & FERTILIZER: FERTILIZE AT 1/2 THE RATE USED FOR OTHER VEGETABLES; TOO MUCH NITROGEN LIMITS PRODUCTION. AVOID APPLYING EXCESSIVE NITROGEN; THIS WILL INCREASE FOLIAGE BUT DECREASE YIELDS
- THINNING & WEEDING: BE ESPECIALLY CAREFUL NOT TO DISTURB THE SOIL DEEPLY WHEN YOU WEED.
- IRRIGATION: AS WITH ALL NEW PLANTS, IRRIGATION IS CRITICALLY IMPORTANT TO BEAN SEEDS. KEEP THE SOIL CONSISTENTLY MOIST UNTIL YOUR SEEDS SPROUT. AFTER THEY HAVE A SET OF TRUE LEAVES, WATER WHENEVER YOU NOTICE THE SOIL SURFACE HAS DRIED OUT.
- PEST AND DISEASE: PLANT RUST RESISTANT VARIETIES FOR BUSH AND POLE BEANS.
- NOTE: POLE BEANS REQUIRE TRELLISING TO SUPPORT VINES. BECAUSE BEAN PLANTS HAVE WEAK ROOT SYSTEMS, INSTALL THE TRELLIS OR SUPPORT STRUCTURE BEFORE YOU PLANT. BUSH BEANS MATURE EARLY AND DO NOT NEED STAKING.

HARVESTING & TASTING

- HOLD THE VINE WITH ONE HAND, WHILE SNIPPING THE ENTIRE POD OFF THE VINE WITH YOUR OTHER HAND.
- HARVEST MATURE BEANS REGULARLY TO KEEP YOUR PLANTS PRODUCING
- FUN CLASSROOM TASTING TIPS: ENJOY IN SALADS, WRAPS, SAUTES, PASTA DISHES, OR EAT BY ITSELF WITH A DELICIOUS DIP!



TOMATO

WHY WE LOVE TOMATOS!

- TOMATO PLANTS ADD HEIGHT AND BEAUTY TO A GARDEN LANDSCAPE
- TOMATOES COME IN MANY VARIETIES OF SHAPES, COLORS, AND FLAVORS DELICIOUS TO EAT ALL BY THEMSELVES, OR ADDED TO SALSAS, SALAD, SANDWICHES, WRAPS, PASTA, EGGS, STIRFRY

WHEN TO PLANT IN FLORIDA

TOMATOES ARE A WARM WEATHER CROP. AVOID PLANTING IN THE GROUND UNTIL DANGER OF FROST HAS PASSED.

- NORTH FLORIDA: FEB-APR; JUL-AUG
- CENTRAL FLORIDA: JAN-FEB; AUG-SEP
- SOUTH FLORIDA: AUG-FEB

SEED OR TRANSPLANT

- EASILY SURVIVES TRANSPLANTING
- TOMATOES CAN BE DIRECT SEEDING IN THE GARDEN, OR TRANSPLANTED AS SEEDLINGS

PLANT SPACING

- DEPTH: 1/4 INCH - 1/2 INCH DEEP
- ROWS: 48 INCHES APART (4 FEET)
- PLANTS: 18-30 INCHES APART (1.5 - 2.5 FEET)

GARDEN DESIGN

- CONTAINERS - YES
- IN GROUND - YES
- RAISED BED - YES
- HYDROPONIC - YES

DAYS TO HARVEST

- 60-100
- TOMATOES GENERALLY TAKE 2-3 MONTHS, OR LONGER, DEPENDING ON VARIETY

FLORIDA VARIETIES

- LARGE FRUIT: CELBRITY, HEAT WAVE II, BETTER BOY, FEEFMASTER, BHN444-SOUTHERN STAR, AMELIA, BHN 640, TASTILEE
- SMALL FRUIT: SWEET 100, JULIET, RED GRAPE, SUN GOLD, SUGAR SNACK, SWEET BABY GIRL
- HEIRLOOM: GREEN ZEBRA, CHEROKEE PURPLE, EVA PURPLE BALL, BRANDYWINE, MORTGAGE LIFTER, DELICIOUS

MAINTENANCE

- SOIL & FERTILIZER: PLANT TOMATOES INTO SOIL THAT HAS BEEN AMENDED WITH FERTILIZER
- THINNING & WEEDING: FOR INDETERMINATE VARIETIES, REMOVE THE FIRST FEW SIDE BRANCHES AS THEY APPEAR, LEAVING TWO TO THREE MAIN STEMS - THIS PROCESS IS KNOWN AS "SUCKERING."
- IRRIGATION: HEAVY SOAKING ONCE A WEEK IS PREFERRED TO SEVERAL LIGHTER SPRINKLINGS WITH THE HOSE. TOMATOES WILL NEED ABOUT ONE TO TWO INCHES OF WATER PER WEEK.
- PEST AND DISEASE: SERIOUS PROBLEMS INCLUDE BLOSSOM-END ROT, WILTS, WHITEFLY, AND LEAFMINERS. THE BEST WAY TO PREVENT SMALL PROBLEMS FROM BECOMING MAJOR PROBLEMS IS TO CHECK YOUR PLANTS REGULARLY FOR EARLY WARNING SIGNS OF INSECT INFESTION AND DISEASES AND REMOVE PESTS AND INFESTED PLANT PARTS.
- NOTES: STAKE YOUR TOMATO PLANTS TO KEEP THE FRUIT OFF THE GROUND AND HELP CONSERVE SPACE. AS THE PLANTS GROW, TIE THEM TO THE STAKES JUST BELOW FRUIT CLUSTERS ABOUT EVERY FOOT OR AS NEEDED TO SUPPORT THE VINES. YOU CAN ALSO USE LARGE TOMATO CAGES TO TRELLIS YOUR PLANTS.

HARVESTING & TASTING

- PICK TOMATOES AT FIRST BLUSH TO PREVENT PESTS EATING THEM BEFORE YOU HAVE A CHANCE TO HARVEST THEM.
- TOMATOES STOP PRODUCING FRUIT ONCE TEMPERATURES START WARMING UP TO 85F. ONCE PRODUCTION DECLINES, REMOVE TOMATO PLANTS FROM GARDEN TO AVOID PLANTS BECOMING DISEASED DURING SUMMER MONTHS.
- FUN CLASSROOM TASTING TIPS: ENJOY IN SALSA, SALAD, PIZZA, TOMATO SOUP, LASAGNA, MAKE A HOMEMADE PASTA SAUCE, OR EAT ALL BY ITSELF OR PAIRED WITH OLIVE OIL, SEASONING, OR A DIP!