

# June 2011 Hort Hotline

HORTICULTURE

Cooperative Extension Service

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## Incredible Edible Flowers

## HOT SUMMER TIPS FOR GARDENERS

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Have you ever looked at your garden flowers and thought, "These look good enough to eat?" This isn't just a daydream. Edible flowers add color, taste and fragrance to even the most common of foods. From appetizers to desserts edible flowers add a unique quality to meals that will make everyone think you are quite a chef.

Doing a few simple things this summer can go a long way to help keep gardeners safe and healthy, as well as improve the environment.

### Protect Yourself from the Sun

Too much of the sun's ultraviolet (UV) radiation can cause immediate discomfort like sunburn as well as long-term consequences such as skin cancer and cataracts. Very high UV radiation levels can damage skin in less than 10 minutes.

Consider the following tips to help reduce your risk of negative health effects from the sun:

- Minimize exposure to the sun from 10 a.m. to 4 p.m.
- Use a sunscreen (SPF 15 or higher) on exposed areas.
- Apply sunscreen every two hours when gardening vigorously.
- Wear a wide-brimmed hat and tightly woven, full-length clothing.
- Use sunglasses with UV-protection.

Seek shade whenever possible.

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Hollyhock, *Althaea rosea*



Flower flavors can vary from sweet to bitter. Look for recipes to try before you start grazing through your flowerbed.

Also be sure you can positively identify a flower as edible. A few flowers that should not be eaten include iris, foxglove, hydrangea, morning glory and amaryllis.

Also be careful of common names. I had a client call once who casually told me she had made a spaghetti sauce using Russian sage. At first I'm thinking "ugh! Sage in spaghetti sauce?" then I thought, I'm not even sure if Russian sage is edible. It's culinary sage's "distant cousin who lives in another state". I asked her if her family was showing any signs of unusual behavior. She proceeded to tell me about her son's inability to eat foods unless they

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begin with the letter "S" so I figured all was right with the world.

Do not eat commercially available flowers from florists or garden centers unless you know they were grown for eating. Odds are these flowers were treated with pesticides not labeled for food crops. Beware of using roadside flowers. Grow edible flowers organically or only use pesticides with proper labeling and follow appropriate days between application and harvest.

Pick flowers in their prime. Store in refrigerator. Wash gently before use. Remove any interior pistils and stamens (the boy/girl parts). With flowers such as sunflowers or mums, just use the petals. As with any new foods, start out moderately. In other words don't sit down to a bowlful of daylilies the first time you try them.

Ok, enough of the fine print, on to the fun stuff.

A few flowers pretty enough to eat:

- Beebalm, *Monarda didyma* - minty
- Calendula, *Calendula officinalis* - spicy, peppery
- Daylily, *Hemerocallis spp.* - sweet
- Hollyhock, *Althaea rosea* - slightly bitter to bland
- Signet Marigold, *Tagetes tenuifolia* - spicy to bitter
- Petunia, *Petunia hybrida* - green leafy
- Nasturtium, *Tropaeolum majus* - peppery
- Rose, *Rosa spp.* - sweet
- Snapdragon, *Antirrhinum majus* - bland to bitter
- Sunflower, *Helianthus annuus* - green leafy



Many flowers such as nasturtiums and squash blossoms can be stuffed with chicken or tofu salad or flavored cream cheese. Here is

a recipe compliments of Donna Falconnier,

University of Illinois Extension nutrition educator.

*Calendula, Calendula officinalis*



## Turkey Calendula Roll-ups

- 8 ounces cream cheese, softened
- 2 tablespoons low fat or fat free mayonnaise
- 1-tablespoon horseradish
- 2-3 teaspoons lemon juice
- 2 tablespoons diced sweet pickle relish
- 1 tart apple, peeled cored and finely diced
- 1-cup calendula or marigold petals
- 4 twelve-inch tortillas
- 8 ounces wafer thin turkey or ham slices
- Lettuce leaves and calendula or marigold petals for garnish

In a bowl blend the cream cheese with mayonnaise, horseradish, lemon juice and pickle relish. Gently stir in apple and flower petals. With a spatula spread the mixture evenly over each tortilla. Cover spread with a single layer of turkey or ham. Roll filled tortilla, jellyroll style. Cut immediately or wrap tightly in plastic wrap to chill. To serve, cut to desired thickness and arrange on a serving platter over a bed of lettuce. Sprinkle with additional flower petals. ☀





# Fact sheet

## Grape Growing in the Home Garden Pest Control

*Joseph A. Fiola, Ph.D., Former Specialist in Small Fruit; Peter W. Shearer, Ph.D., Specialist in Tree Fruit Entomology; and Norman Lalancette, Ph.D., Specialist in Tree Fruit Pathology*

This fact sheet contains the information necessary to control pests in grape planting in the home garden. Consult additional Fact Sheets in the series on *Grape Growing in the Home Garden* for variety, planting, pruning, training and maintenance information.

TIME	PEST	AMOUNT OF MATERIAL TO MAKE ONE GALLON OF SPRAY <sup>1</sup>
Bud swell and when new shoot growth is 2-4" long	Flea beetle	(7) <sup>2</sup> Sevin 50% WP - 4Tbs
	Black rot	(0) Captan 50% WP - 2 Tbs
Shoots 12-18" long	Black rot	(0) Captan 50% WP - 2 Tbs
Post-bloom (after blossom fall)	Black rot Downy Mildew	(0) Captan 50% WP - 2 Tbs
	Grape Berry Moth Leaf Hopper	(7) Sevin 50% WP - 4 Tbs
Cover Sprays (repeat 10 days after post-bloom through harvest)	Black rot Downy Mildew	(0) Captan 50% WP - 2 Tbs
July Spray (as needed)	Japanese beetle	(7) Sevin 50% WP - 4Tbs
Before harvest (as needed)	Wasps Hornets	(7) Sevin 50% WP - 4 Tbs



## Notes:

All-purpose spray mixtures for grape pest control are available in small packages at garden supply stores. When using these mixtures, follow label directions.

Clean cultivation will reduce flea beetle populations and make cutworm infestations unlikely. If a mulch is used or ground is covered with trash, an earlier spray to prevent damage from cutworms may be necessary when new shoots are ½ inch long. Avoid destruction of bees: do not apply insecticides while grapes are in blossom and bees are active.

Black rot and other fruit rotting diseases are difficult to control when plant foliage becomes dense. For successful chemical control, the vines must be pruned properly to permit good spray coverage.

## WEED CONTROL FOR GRAPES

Commercial growers of small fruits have at their disposal several herbicides to control weeds that are not

available to the homeowner. The following are some good weed practices for small fruits.

## Mechanical Control:

This includes handweeding and hoeing, as well as cultivation. Remember that timeliness is the key to successful weed control. Small weeds come out easier and die faster than large weeds with well established root systems. Remove as much of the root growth as possible and be sure the weeds are not lying on the ground in such a way that re-rooting can occur. The homeowner should keep a close watch on the grape planting, and as soon as young weeds appear, they should be removed.

Black plastic or other forms of mulch can also be used to prevent germination of weed seeds, but problems such as slugs or rodents may occur. If an organic mulch (leaves, grass, etc.) is used, care should be taken to **keep the mulch at least 6 inches away from the trunk of the plant.** Woven polypropylene covers work well and avoid the slug problem.

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Hot Summer Tips for Gardeners ... (Continued from Page 1)

## Avoid the Heat

Hot weather can be more than just uncomfortable; it can be deadly. Heat cramps, heat exhaustion and heat stroke can occur. The National Weather Service initiates alert procedures with a Heat Index, based on temperature and humidity, when potentially dangerous conditions exist.

When a heat wave occurs, think about these safety tips:

- Slow down. Reduce, eliminate or reschedule strenuous activities.
- Take frequent breaks in the shade or in an air-conditioned building.
- Drink plenty of water or other non-alcoholic fluids to maintain hydration (consult your physician if you are on a fluid-restricted diet).
- Avoid sunburn; it makes heat dissipation more difficult.
- Dress for summer. Wear lightweight clothing.
- Avoid overeating foods such as proteins that increase metabolic heat production; they also increase water loss.
- Avoid drinking beverages with alcohol or caffeine that speed fluid loss.
- Do not take salt tablets unless specified by a physician.

## Consider Air Quality

Air pollution not only affects the environment, but can also affect your health.

Four pollutants are measured to determine air quality: carbon monoxide, sulfur dioxide, fine particulates and ozone. It is not uncommon for air quality to be considered "unhealthy for sensitive groups" of people.

Follow the daily EPA Air Quality Index (AQI) to determine if and when it is important to protect yourself from unhealthy air. Then plan your outdoor activities accordingly. High ozone levels can limit the ability to take a deep breath, and it can cause coughing, throat irritation and breathing discomfort.

Things that you can do as a gardener to reduce ozone, especially on ozone action days, include the following:

- Mow your lawn after 6 p.m.
  - Do not fill gas tanks until after dusk.
  - Avoid spilling fuel when filling engines, and tighten gas caps securely.
  - Keep engines tuned up, and limit engine idling.
  - Use garden chemicals in ways that keep evaporation to a minimum.
- Use water-based rather than oil-based paints and solvents. ☀



# Calendar of Things To Do!

## In and Around Frankfort

**July 7, 2011 Farm-City Field Day**—9:00 a.m.—2:00 p.m. Tours from 9:00—11:00 Lunch around noon. Join the staff of the Franklin County Cooperative Extension Service for the 53rd Annual Farm-City Field Day at the Benson Creek Farm Distillery and the High Bridge Hampshires farms on Crab Orchard Road in Grafenburg, KY. For more information on Farm-City Field Day, go to our webpage <http://ces.ca.uky.edu/Franklin> or call (502) 695-9035. Tickets are FREE and can be picked up at the Farm Bureau Offices.

**Second Saturday, Monthly Low-Impact Funrides**—2nd Saturday of every month, 10:00 a.m., Riverview Park. Join young and well-aged, happy or sad, experienced or novice bikers as the Folkbike reCyclery hosts monthly funrides. Dates are June 11, July 9, August 13 featuring the Metafours as they headline a concert ride, September 10 and October 8. Rides depart along different routes starting around ten minutes after the hour.

## Frankfort Parks & Recreation – Cove Spring Park/Nature Preserve

Saturday, June 11, “Yoga in the Park” (Meet at Wetlands Parking Lot, across US 127) 10:00—11:15 a.m.

Sunday, July 10, “Dragonfly or Damselfly” (Meet at Wetlands Parking Lot, across US 127) 2:00—3:30 p.m.

Saturday, August 13, “Full Moon Hike”, 9:00—10:30 p.m.

Saturday, August 27, “Our Starlit Sky”, Stories and Myths under the stars, 8:30—10:00 p.m.

## Salato Wildlife Education Center—Frankfort

For additional information on events at the Salato Center, contact Kristy Stroud at (502) 564-7863 or go online at [fw.ky.gov](http://fw.ky.gov) and click on “Upcoming Events” to search for activities.

**BROWN BAG LUNCH SERIES: Turtle Turtle!**—Wednesday, June 8, Noon-1:00 p.m. FREE. All ages are welcome. Do you know which turtle you can find in your backyard or which one you can spot in your neighboring creek? Bring your lunch and join Salato Center’s Jamie Cook for a close up look at Kentucky’s amazing turtles and to learn more about their habitats. No registration required.

**Trek the Pea Ridge Trail**—Saturday, June 18, 10:00 a.m.—1:00 p.m. FREE, Limit 20. Participants: Ages 12 and up. Getting outside and exploring the natural world is one of the best ways to get connected to wildlife and the great outdoors. Join the Salato staff for a guided hike along our Pea Ridge Loop Trail. We will explore for signs of wildlife, learn about native trees, and the local history of the land. Be sure to wear appropriate shoes, bring water, and pack a snack if you like. The Pea Ridge Trail is NOT Stroller accessible due to rugged terrain and is approximately 3 1/2 miles in length. Program may be cancelled due to bad weather. REGISTRATION REQUIRED.

**BROWN BAG LUNCH SERIES: Wildflower Folklore**—Wednesday, July 13, Noon—1:00 p.m. FREE. All ages are welcome. Do you know which wildflowers were used as medicine by Native Americans? Join us for lunch as Tavia Cathcart, co-author of Wildflowers of Tennessee, The Ohio Valley and The Southern Appalachians, explores the myths and folklore of our native wildflowers. Participants will get a chance to take home their own native wildflower with their free raffle ticket. No registration required.

**Herpetology House 2011**—Saturday, July 16, 10:00 a.m.—4:00 p.m. FREE. All ages are welcome. Kentucky’s native reptiles and amphibians are crawling in from damp and dark places for you to view and enjoy at the 10th Annual Herpetology House. More than 100 species of reptiles and amphibians live in Kentucky. Last year, more than 60 species were represented! Guest speakers from Kentucky Fish and Wildlife and other organizations will offer presentations about Kentucky “herps” that we’re sure you will find both educational and entertaining. No registration required.

**Safari Saturdays (for ages 3-6)** - June 11, July 9, and August 13. 10:00 a.m.—11:00 a.m. Pre-registrations required. Bring your little ones to the Salato Center on the second Saturday of every month for a fun-filled morning of activities. This program is designed to foster within your child a connection to wildlife and the outdoors. Every month will have a different theme to promote nature awareness. Parents or chaperones must remain with their children during the program.

## The Arboretum—Lexington

Lexington, Ky. Contact (859) 257-6955, <http://www.ca.uky.edu/arboretum/index.php> for more information.

**June 4th, Saturday, 10am, Plants to Go.** Join Jesse to learn how to plant & maintain your containers, then design one of your own. Please bring your own container (max. 3 gallon pot). We will provide plants and potting soil. Cost \$20 (Friends \$18). Call 859-257-6955 to **pre-register**.

**June 8th, Wednesday, 10am, The Language of Color.** Walk through the Home Demonstration Garden with UK Floriculturist Sharon Bale. Using the plants in your gardens, you will participate in a lively discussion about how color can move you through a garden. Cost \$5 (Friends \$4) Call 859-257-6955 to **pre-register**.

**June 13-17, 9am-2pm, Junior Master Gardener: Summer Camp (Ages 8-12), Mon-Fri.** JMG will develop a life-long enthusiasm for environmental stewardship. They will learn practical gardening skills, identify native species, delve into horticulture & much more. **Bring a sack lunch daily.** Cost \$100 (Friends \$90). **Must pre-register** at 859-257-6955.



# Tomato Times Special Edition

*Tomato Times is reprinted from the Woodford County Cooperative Extension Service Horticulture Program Newsletter  
Patti Meads, Horticulture Agent*



If I added up all the vegetable questions I get, I would have to say that the majority are about tomatoes. Is anything better than that first BLT?



How many times have you paced up and down the row just waiting for that prized first tomato to be ripe enough to eat! So as we begin the "tomato" season, I have compiled some information that I hope will yield you your best crop ever!

Tomatoes can grow under a wide range of conditions. They really require relatively little space and can be grown in a full-scale garden or a 5 gallon pickle bucket next to your patio. Each tomato plant, if properly cared for, can be expected to yield 10 to 15 pounds of luscious shirt-staining fruit.

Tomatoes are warm-season plants and shouldn't be set out until danger of frost is past. For us, that is typically about May 10<sup>th</sup>. Now I realize for you early birds it is difficult to resist getting that first plant out earlier. Just be warned that a frost will get it.

Tomato fruit vary from cherry size to baseball size and come in a wide range of colors from greenish white, yellow, pink, orange and red. Growth habits also vary. Some tomatoes are determinate which means that they grow to a particular height, stop growing and set their fruit which ripens all at the same time. Determinate tomatoes are usually grown by gardener's who want a quantity of fruit at one time to can or process.



Indeterminate varieties continue to grow all season long and usually require staking. Indeterminate tomatoes produce fruit over a long period of time and are desirable for those gardeners that want just a few fruit ripe at a time.



Select carefully when choosing tomato transplants to avoid plants infested with bacterial spot disease. You should never purchase plants, which have small, yellow-green spots or brown spots on the leaves. This is a very difficult disease to control.

Select stocky plants, which are about 6 to 10 inches tall. Look for letters on the tags designating resistance. For example, "V" and "F" denote resistance to 2 serious wilt problems, verticillium and fusarium wilt. Plants with a "N" on the tag are

resistant to nematodes. Using resistant varieties is a great disease control method. Plant them a little deeper than the pot they were grown in. Tomatoes like a starter fertilizer when they are first planted to get up and going. After you have watered them in to settle them, apply 1 cup of a water soluble fertilizer such as Miracle-Gro.

Tomato plants benefit from additional fertilizer after fruit has set. This is known as sidedressing because the fertilizer is placed alongside the plant so the roots have easy access. When first fruits reach golf ball size, scatter 1 Tbsp of ammonium nitrate in a 6 to 10 inch circle around each plant. Water thoroughly and repeat about every two weeks.

For those of you with long rows of tomatoes, apply 1 pound of ammonium nitrate (33-0-0) per 100 foot row at each of the following times:

- 1-2 weeks after first fruits are set,
- 2 weeks after picking first ripe fruit, and
- 6 weeks after picking first ripe fruit.

Staking makes it easier to care for your plants and reduces the amount of fruit loss from rotting since the tomatoes don't lay on the ground. Be sure to stake your plants soon after transplanting so the roots aren't damaged later on. Be sure to set your stakes about a foot deep to support the weight of the plants as they grow. By using wooden stakes 6 feet long and 1 ½ to 2 inches wide you have a sturdy stake to support growth. You will use twine to tie them up about every 10 inches so keep the ties there and loosely tie your plants up as you need to. You can also use a fence for staking, too.



If your tomatoes are indeterminate varieties and are staked, they need to be pruned to either one or two main stems. We do this through a process called de-suckering. Suckers are shoots of the plant that grow in at all of the branch junctions.

If these suckers are left on the plant, the plant will produce lots of vegetative or leafy growth with fewer tomatoes. Removing the suckers encourages your plants to produce larger, higher-quality fruit. Home gardeners can harvest more fruit over a longer period by allowing one sucker to grow from near the base of the plant to form a two-stemmed plant and then later removing the rest of the suckers on both stems.



# Tomato Times Special Edition continued...



If caught early, the suckers can be removed simply by pinching out the newly emerging foliage at the places where leaves attach to the main stem.

You have to be careful not to over or heavily prune as you don't leave enough foliage to protect and shade the fruit against sunscald.

In some cases, early fruit production and later sun protection can be achieved by removing the suckers on the bottom 18 inches of stem and then let the plant bush out with the branches at the top tied to a support.

Large-vined tomatoes benefit from being grown in wire cages. The tomatoes show fewer cracks and sunburn, ripen more uniformly, show fewer "green shoulders" (the shoulders are the area right around the area where the stem attaches) and fewer culled or poor quality fruits. Be sure to cage your plants early so you don't damage the plants trying to put the cage on.

- **Blossom-end Rot** appears as a black leathery scar on the blossom end of the fruit. This is the end opposite where the tomato attaches to the vine. The most common cause of blossom-end rot is an inconsistency in soil moisture that leads to a calcium deficiency in the developing fruit. This is often times seen when we go from periods of really wet weather to periods of hot, dry weather. Correct by maintaining uniform soil moisture through mulching and irrigating. Mulching helps to retain moisture within the soil, it cools the soil and reduces the competition for water with weeds. A simple irrigation system such as a trickle or soaker hose under mulch works great.



If you haven't had a soil test done in a while, bring me a sample. We can test for the presence of calcium in your soil and make a recommendation as needed. We need a 2-cup sample and the cost is \$3.00 each.

- **Poor fruit color** can occur during periods of really high temperatures which prevent the development of fruit color. Red pigments within the plant cannot develop in temperatures over 86 degrees which may be the reason that during really hot summers, your tomatoes just seem to sit there. While the reds won't develop yellow pigment continues to develop. Thus, tomatoes which ripen during hot weather are often yellowish-orange.

**Fruit cracks** usually occur during hot rainy periods (above 90°F), especially when preceded by a long dry period. Fruits exposed to the sun are most susceptible. Radial cracking is most common, but concentric cracks also occur on some cultivars.

- **Sunscald** first appears as a yellow or white patch on the side of the fruit facing the sun. The spot may blister and dry, forming a paper-like surface. Poor foliage cover allows exposure to sun such as on pruned, staked tomatoes, sprawling plants, or unhealthy plants. Caging offers the best protection.



For all the joy and satisfaction that growing tomatoes can give a gardener, the frustration and aggravation can be equally as great! Several issues can plague the tomato grower. Here are a few:

- **Blossom Drop** can be the veritable undoing of a grower. The blossoms are out, right there just waiting to be pollinated but the big question is will it set fruit or drop off? When nighttime temperatures are below 55 degrees, the pollen germinates too slowly to fertilize the tomato. Consequently, the bloom falls off before fertilized. If that has been a problem for you, select early maturing varieties which pollinate at lower temperatures. Rain can hinder pollination and so can high humidity. Shaking the plant can encourage better fruit set by helping to release the pollen for pollination.





## Tomato Times Special Edition continued...



- **Blotchy ripening**, the uneven development of color, may be due to temperatures below 60°F, root stress from compacted or soggy soil, or low levels of potassium in the soil. The fruits can still be used, simply cut away the poorly-colored areas.
- **Early Blight fungus** is the most common foliage disease in Kentucky tomatoes. It mainly affects older foliage, working from the bottom causing dark brown, target-like spots and general blighting of the foliage. The foliage then shrivels and dies. It also causes stem cankers and fruit rotting. First, maintain proper fertility for optimal plant growth. Second, spray foliage with fungicide at the first sign of the disease and as needed (weekly during hot, humid weather) using chlorothalonil, maneb, mancozeb, or fixed copper. Good coverage of the foliage is needed. Use mulch under plants to keep rain from splattering on the plant. There are also early blight tolerant varieties on the market.



- **Verticillium Wilt** is also a fungal disease causing leaves to wilt, turn yellow and fall off, often on one side of the plant before the other. Plants may be stunted or killed and the inner vascular tissue lying just under the outer covering or "bark" is brown or may have dark discoloration that can be seen when the lower stem is cut open. Verticillium wilt is common under cool growing conditions. Control by planting resistant varieties designated by a "V" on their tags. Be sure to rotate with other crops.



- **Fusarium Wilt** is similar to Verticillium wilt but is common when warm. Once again, buy resistant varieties designated with an "F" on their tags.



Tomatoes tagged with VFN are resistant to these two wilts as well as root knot nematodes. Use these whenever possible, especially if you have had problems with these in the past.

- **Whiteflies** are tiny white fluttering insects that infest tomato plants. The immature stages resemble tiny green scales on leaf undersides. Infested plants lack vigor – leaves turn yellow, wilt, and are often covered with sooty mold (a black mold that grows on leaf surfaces in response to the syrupy excrement of the whiteflies).



If you see whiteflies in the transplants you are buying, resist the urge to purchase. If you find a sale you just can't refuse, treat suspicious plants with Malathion at the first sign of infestation. You may need to spray at weekly intervals for several weeks to get a serious infestation under control. Heavy infestations late in the season are almost impossible to control.

- **Hornworms** are green caterpillars up to 4 inches long with diagonal white lines on the sides and a prominent horn on the rear end. They defoliate tomato plants and can also damage fruit. Sprays that contain *Bacillus thuringiensis* are effective against hornworms. If you see a hornworm covered with small white cocoons, don't spray it. Hornworms are often victimized by parasitic wasps that lay their eggs inside the larva. The wasp larva eats the insides of the hornworm and spins a cocoon outside the hornworm. The hornworm is eventually killed.



- **Stink bug** feeding causes cloudy spots, irregular whitish spots just under the skin. Using Sevin will control the problem.



Most gardeners like to wait until their tomatoes are "vine ripe" before they pick them. Unfortunately, ripe tomatoes are more susceptible to sunscald and skin cracking, so it may be best to pick the fruits on the pink side and allow them to fully ripen off the plant. Place your harvest in a warm, shaded location or even in the dark to ripen them. Light is not necessary to further ripening. Ripe tomatoes should not be kept in the refrigerator for any length of time. You'll get the very best flavor if you store them in a cool place.

# PIZZA GARDEN

Try something different in the garden this year. Everyone in the family will enjoy growing a pizza garden.

This garden is even shaped like a pizza. In your garden area, mark off a circle by putting a stake upright in the ground. Attach a 3 and a half foot piece of string to the stake. Keeping the string tight, walk around in a circle and mark the ground to show the garden's border. Divide the circle into six equal wedges.

In your pizza garden plan to grow three vegetables and three herbs. In one wedge plant 2 or 3 oregano plants. **Oregano** is a perennial herb that gives pizza the characteristic taste and wonderful smell. It may be used fresh or dried.

**Parsley** is a biennial herb that reseeds itself. Plant 2 or 3 plants in its wedge.

There are several kinds of basil varieties, but I recommend sweet basil for your pizza garden. **Basil** is an annual herb and you can plant 2 to 3 plants in its wedge.

**Onions** can be planted from seeds or sets. Select red, white or yellow for your garden. You can plant up to 30 onion sets in your garden.

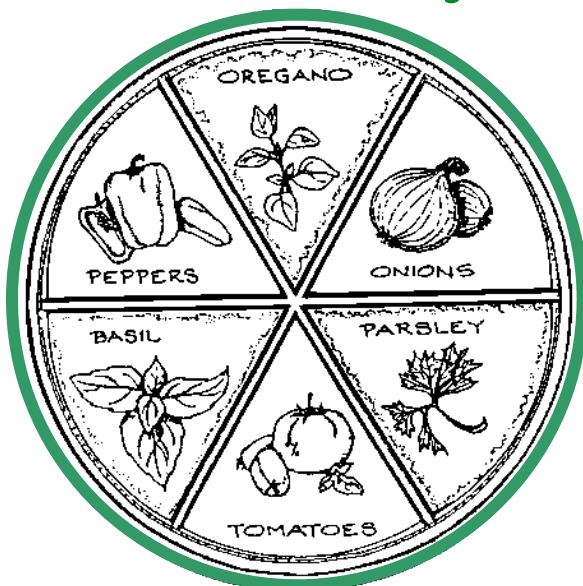
Plant 1 or 2 **pepper plants** in your garden. Plant any green, sweet, bell type of pepper. If you like hot, spicy pizza, plan to also grow a hot pepper variety.

The final wedge will be planted with one **tomato** plant. A paste tomato variety, such as Roma, is recommended for your pizza garden. Roma has small, oblong tomatoes with a thick meaty flesh.

The pizza garden could be a fun project for the whole family to get involved in.

Source: <http://lancaster.unl.edu/hort/youth/pizzagdn.shtml>

## Pizza Garden Layout:



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**WEBLINKS-**

<http://www.epa.gov/epahome/hi-summer.htm>

**EPA- Hot Tips for a Cool Summer- links and info for gardeners, families, and homeowners for keeping your summer safe and fun!**

<http://greenschools.ky.gov/>

**Ky Green & Healthy Schools- learn how to move your school to a more sustainable learning environment**

<http://www.uky.edu/Ag/ukturf/WeedID.htm>

**Identify your lawn weeds by clicking on this site from UK Turfgrass Extension!**

<http://www.kidsgardening.com/>

**Check out Kids Gardening for activities to keep everyone busy and happy outdoors all summer long.**

## NOTE FROM KIM

Summer is here and the temperatures are finally warming up! You still have time to get warm-season vegetables in the ground; start watching for insects and disease problems and treat early. Be sure to shop at the Farmers Market, or your favorite farm, or grow your own for the best veggies of the summer! Enjoy! Happy Gardening!

County Extension Agent for Horticulture  
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