



# Horticulture Highlights

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Sevier County Extension Service

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Cooperative Extension Service University of Arkansas United States Department of Agriculture, and County Governments Cooperating

## Home Garden Planting Guide

### August

Basil  
Lettuce  
Kale  
Mustard  
Parsnips  
Carrots  
Beets  
Chinese Cabbage  
Cauliflower  
Broccoli  
Cabbage  
Cucumbers  
Collards  
Squash  
Snap Beans  
Southern Peas

### September

Bok Choi  
Pak Choi  
Parsnips  
Carrots  
Swiss Chard  
Beets  
Spinach  
Kohlrabi  
Cauliflower  
Cabbage  
Broccoli  
Collards  
Kale  
Mustard  
Turnips  
Radish, Lettuce

The closer to the bottom of the box a vegetable is listed, the closer to the end of the month it should be planted. This planting guide was prepared for central Arkansas zones B and C. Adjust planting dates depending on your zone. Northern Sevier County = zone C, southern Sevier County = zone B.

## Garlic

Garlic, a member of the onion family, may be grown successfully in most Arkansas home gardens. Garlic is started by planting small cloves, divisions of the large bulb. Each bulb contains a dozen or more cloves; each clove is planted separately. The larger the clove, the larger the size of the mature bulb at harvest. Do not divide the bulb until you are ready to plant: early separation results in decreased yields. Select large, smooth, fresh "seed bulbs" that are free of disease.



The garlic bulb is the entire bottom of the garlic plant. It is made up of individual cloves with a whitish, papery covering.

## Garlic

### Cultural Practices

Garlic grows best on friable loam soils that are fertile and high in organic matter. Gardeners who grow good onion crops can grow garlic. Garlic does well at high fertilizer levels. Apply 1 pound of 10-20-10 fertilizer per 100 square feet three times during the growing season—once in the fall when planting and twice more in the spring as the plants grow. Bulbs will be small if the soil is excessively dry and irregular in shape if the soil becomes compacted.

### Planting Time

Plant cloves in the fall to allow enough time for the plants to mature by the next summer. The latest garlic can be planted in Arkansas is mid-January to permit formation of daughter cloves to produce a new bulb. Cloves planted later will produce a “round,” one large clove but no daughter cloves.

### Spacing and Depth of Planting

Fall preparation of the soil and planting is desirable. Plant the cloves 3 to 5 inches apart in an upright position (to ensure a straight neck) and cover to a depth of 1 inch. Allow 18 to 30 inches between rows. Garlic plants are quite hardy and will grow throughout the winter.

### Harvesting and Storage

During the winter when the garlic plants have six or more leaves, you can take the oldest leaves from a few plants and use them like scallions. In the spring as the plants begin their rapid growth phase, you can harvest a few and use them as “green garlic.” You can continue to do this until the bulbs mature. They do not store well but are

very usable. As the flower stalk, or scape, emerges on hardneck cultivars, break it off and use as scallions in stir fry or as a pesto.

Bulbs may be harvested when the tops start to dry, usually in July. Place the bulbs on trays with screens or slatted bottoms and remove the tops when dry. Mature bulbs are best stored under cool, dry conditions. Store the bulbs as you would dry onions—72 degrees F or above, dry conditions and with good air circulation. If you grow only a few plants, braid the tops together with twine and hang the bulbs to dry.

### Garlic Glossary

**Bulb**—Collection of cloves joined at the basal plate.

**Clove**—The individual unit that is planted or used.

**Leaves**—Leaves that arise from the growing point in the clove.

**Scape**—Flower stalk that is sent up from the bulb.

**Bulbils**—Small bulbs produced on the scape that can be planted.

**Basal plate**—Structure that joins cloves together.

**Round**—A large clove planted too late to form daughter bulbs.

**Green garlic**—Immature garlic in the spring before bulbs have matured.

**Hardneck**—Type of garlic that produces a stiff flower stalk.

**Softneck**—Type of garlic that has a soft flower stalk that can be braided.

## Basil

Reaching a height of 2 feet at maturity, both sweet basil and purple basil grace the herb garden with a clove-like fragrance which will intensify if its leaves are bunched. The satiny leaves of both basil are used in cooking and are about 2 inches long. Sweet basil bears white flower spikes at maturity; dark opal basil bears lavender spikes. Snip off flower spikes as they appear on both plants. By removing the flower spikes (which are quick to set seed), new leaves continue to grow and the plant's vigor and oil-producing capabilities

are increased. Since only the leaves are used for flavoring, there is no reason to allow flowers to set.

### Culture

Seeds should be sown in the spring when all danger of frost has passed. Plant the seeds 1/4 inch deep in a well-drained soil (pH 5.5 to 6.5). If needed, add compost or manure to the garden soil. Thin the seedlings to stand 12 inches apart. For an early harvest, start

## Basil

basil plants indoors in early March, transplanting them outside when all frost has passed. As the plants reach a height of 6 inches, snip off the tops to encourage more foliage to develop.

Basil may be harvested at any time. To dry basil leaves, cut the stalks 6 inches above the ground. Strip the foliage and place it on a screen to dry in a warm, dark, well-ventilated room. Store the leaves in an airtight container. Basil leaves can also be preserved by placing the leaves in olive oil. The leaves will turn black but retain their essence. They can also be frozen; this will help them retain their green color.

### Varieties

Sweet basil is a sweet, pungent herb with broad leaves. Purple Ruffles Basil is an attractive ornamental herb, similar to sweet basil, with large, very deep purple, heavily ruffled leaves. Lemon-scented basil has a pleasing citrus aroma. It is an excellent herb for vinegars and use in fish dishes. Genovese basil is an Italian strain of Sweet Basil that is uniform, tall and relatively slow to bolt.

## Sunflowers

Have you ever wanted to grow sunflowers in your garden? Not only are they bright, cheery, beautiful flowers but they also provide food for birds. They're a great flower to plant if you like to sit on the porch in the early morning or at dusk and watch the birds.

If you feed birds in your yard, you will notice that commercial Black Oil Sunflower Seed that's used in bird feeders often grow into flowers when the birds drop them on the ground. Instead of buying seeds, you can save the seeds from this year's crop to plant next year. Each sunflower will produce an abundance of seed.

Sunflowers are easily damaged by waterlogged soil. Therefore avoid planting on poorly drained soils, especially when planting early in the season.

Sunflowers come in different shapes, sizes, and colors. I've planted both red and yellow sunflowers. You will also find them with one flower at the top of the stem like the picture (at right) and some will produce several small flowers on a single plant.



Either way you go, sunflowers are fairly easy to grow and will have your neighbors admiring your landscaping.

## Summer Squash

If you didn't get a good crop of summer squash this year you might want to try a second planting for fall harvest. If so, now is the time to plant: mid-July to mid-August.

Any well-drained garden soil produces excellent yields of summer squash. Squash plants are shallow-rooted and require ample soil

moisture at all stages of growth. For best yields, incorporate compost or well-rotted manure before planting. Fertilize the

garden by broadcasting 2 pounds of 10-10-10 fertilizer per 100 square feet of garden and incorporate into the soil. If transplants are used, apply a transplant fertilizer starter at the time of planting. Mix one tablespoon of a soluble fertilizer high in phosphorus (i.e., 10-20-10) into a gallon of water, and apply one cup of solution per plant.

After harvesting for three or four weeks, side-dress with additional fertilizer; 1 pound of a complete fertilizer per 100 square feet is adequate. This is about 1 or 2 tablespoons of fertilizer per plant. Squash responds to mulching with soil-warming plastics in early spring or organic materials in summer.



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## Winter Squash

Winter squash will share the same care as summer squash. The open blooms on both are edible and are a delicacy when dipped in batter and fried.

Spaghetti squash is ready to harvest when the outside of the rind has turned a light tan to golden yellow. The surface will then be difficult to pierce with a thumbnail, and the fruit will weigh from 2 to 5 pounds. Cut the stem 1 to 2 inches from the fruit. Harvest all mature fruits before a hard frost and store in a dry location at temperatures between 55 and 60 degrees F. Fruits stored under these conditions will keep for several months.



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