Cornell Cooperative Extension | Putnam County

• The Environmental Horticulture & Natural Resources Program focuses on an array of gardening, agricultural, and community health topics. Our current priority areas are Climate Change and Food Systems.

• The 4-H Program is a youth-development initiative with a range of clubs and activities for kids from age 5-19.

Follow us on IG/FB/Twitter @CCEPutnam
Gardening questions? Email Mastergardener.Putnam@gmail.com
Summertime Tips for the Vegetable Gardener

Chris Bonura and Becca Ligrani
Outline

1. Managing pests and disease in your garden
2. Harvest & storage tips
3. What you can plant now and into the fall
Biological—Attracting a natural enemy
Mechanical—Barriers, trapping
Chemical—Repellents and toxicants
Cultural—Manipulating the environment
Common Pests

Spotted Cucumber Beetle  Japanese Beetle  Squash Bug Eggs/Nymphs  Cross Striped Cabbage Worm
Common Pests (cont’d)

- Flea Beetle
- Aphid
- 3-Lined Potato Beetle
- Tortoise Beetle Larva

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Beneficials

- Hoverfly
- Long-Legged Fly
- Ladybug
- Ladybug Larva

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Beneficials Cont’d

- Lacewing Larva
- Braconid Wasp
- Feather-Legged Fly
- ALL BEES/WASPS!
Letting Nature Create Balance

Feather-Legged Fly and a parasitized Squash Bug

Braconid Wasp and a parasitized Aphid (Aphid Mummy)
Common Diseases

Early Blight

Late Blight

Septoria

Photos: https://extension.umn.edu/diseases/
Common Diseases

Powdery Mildew

UC Statewide IPM Project © 2000 Regents, University of California
Low Residual Insecticides

Pesticides Should Be A Last Resort

Insecticidal Soap
Neem Oil
Pyrethrins
Spinosad
Btk

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Harvest Time Matters

- Induces more production
- Produce will be at peak quality for you
- Frees up space for you to plant more
Cut and Come Again Greens

Kale, Swiss Chard, Collards, etc.

Cut the lower, outer leaves so the plant keeps producing new leaves from the top.
Harvesting Summer Squash

Get them while they’re small. <12 inches is best

Use sharp knife or scissors so the stem doesn’t break off.
Tomatoes, Peppers, Eggplants, etc.

Picking stimulates more fruit production.

Tomatoes splitting? Harvest before entirely ripe.

Green peppers will turn into red peppers if you let them ripen.

Photo Quinn Dombrowski via Flickr
Harvesting Alliums

Young onions can be harvested as spring onions.

If waiting until plants are mature, harvest when tops fall over and begin to dry.

Loosen soil with garden fork and gently pull. Try not to damage bulbs.
Curing and Storing Alliums

Dry onions with tops on 3-4 days. Cut tops 1” above bulb, place in mesh bag and cure 2-3 weeks until outer layer becomes papery.

Dry garlic with tops on 3-4 weeks. Hang or lay on screen. Then cut if desired.
The Infinitely Useful Potato!

Photo: Jaysin Travino via Flickr

Photo: xrayspx via Flickr

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Potatoes

Harvest after flowering for small potatoes.

Harvest when tops start to die for larger potatoes.

Use digging fork to loosen soil 12-18” from base of plant, then start the treasure hunt.

Oct. 1940. School didn’t start in Caribou, Maine until after the potato harvest!
Curing and Storing Potatoes

Brush clean and cure 7-10 days
Dark, humid, moderate temps.

After curing, store at 45-50 degrees

Don’t eat the green parts!
Herbs

Soft herbs like basil, cilantro, and parsley:

Pinch off the top of a stem down to a set of leaves.

Woody herbs like rosemary and oregano, cut back the top of the stems.
Produce Storage

Room Temperature

Refrigerator

POP QUIZ!!!
<table>
<thead>
<tr>
<th>Produce Storage</th>
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</thead>
<tbody>
<tr>
<td>Room Temperature</td>
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<tr>
<td>Cucumbers</td>
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<tr>
<td>Peppers</td>
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<td>Winter Squash</td>
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<td>Melons</td>
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<td>Eggplant</td>
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<td>Tomatoes</td>
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<tr>
<td>Basil</td>
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<td>Refrigerator</td>
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<tr>
<td>Berries</td>
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<tr>
<td>Green beans</td>
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<tr>
<td>Beets</td>
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<td>Greens</td>
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<tr>
<td>Corn</td>
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<tr>
<td>Summer Squash</td>
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<td>Most herbs</td>
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</tbody>
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Ethylene Gas

Don’t store those that emit next to those that are sensitive, either in the fridge or on the counter.

<table>
<thead>
<tr>
<th>Emits</th>
<th>Sensitive</th>
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<tbody>
<tr>
<td>Pears</td>
<td>Broccoli</td>
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<tr>
<td>Mangoes</td>
<td>Carrots</td>
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<td>Bananas</td>
<td>Eggplants</td>
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<td>Tomatoes</td>
<td>Lettuce</td>
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<td>Avocados</td>
<td>Cucumbers</td>
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<td>Kiwis</td>
<td>Potatoes</td>
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<tr>
<td>Stone fruits</td>
<td>Green beans</td>
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</tbody>
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What to Plant Now until Fall

- carrots
- beets
- radish
- lettuce
- kale
- garlic***
- cauliflower
- broccoli
- cabbage
- and more!

There are appropriate times to plant these vegetables based on temperatures and day length.

Check Johnny’s Selected Seeds for a great fall harvest excel spreadsheet (See Resources page)
What to Plant Now until Fall (cont’d)

• Know when your average FIRST FROST DATE is (10/15 here)

• Plants grown for a fall crop will have a longer DTM (Days To Maturity) than the same crop grown in the Spring.

• With the right structures or barriers, some fall crops can be carried into and even through winter.
Ways to Extend The Season

• Heavy mulching
• Row covers
• Cold frames
• High tunnels
• Greenhouses
Resources

Vegetable Storage Guidelines
http://chemung.cce.cornell.edu/resources/storage-guidelines-for-fruits-vegetables

Vegetable Harvest and Storage

Common Insect Pests

Fall-Harvest Planting Calculator
https://www.johnnyseeds.com/growers-library/online-tools-calculators.html