

Vegetable families include:

- *Alliaceae* (chives, garlic, leeks and onions).
- *Apiaceae* (carrots).
- *Asteraceae* (*lettuce*).
- *Brassicaceae* (broccoli, Brussels sprouts, cabbage, cauliflower, collards, mustard, radishes, rutabagas and turnips).
- *Chenopodiaceae* (spinach)
- *Cucurbitaceae* (cantaloupes, cucumbers, honeydew melons, pumpkins, squash and watermelons).
- *Fabaceae* (all beans, English peas and Southern peas).
- *Malvaceae* (okra).
- *Poaceae* (corn).
- *Solanaceae* (eggplant, peppers, potatoes and tomatoes).

Pole Beans

Kentucky Wonder 191

The most popular fresh market pole bean grown in Georgia, Kentucky Wonder 191 produces pods 6 to 10 inches long. The pods are slightly rough, and fairly thick and wide. The seed are white.

65 days

Kwintus 43 days

Kentucky Blue

58 days to harvest

Sweet Corn

Recommended Varieties of Sweet Corn

for the Georgia Gardener

Variety	Days to Maturity	Gene Type
Yellow		
Bodacious	75	se
Honey Select	79	Triple Sweet Hybrid
Mirai 131	69	Triple Sweet Hybrid
Seneca	64	su
Golden Queen	92	su
White		
Silver Queen	92	su
Silver King	80	se
How Sweet It Is	87	sh ₂
Avalon	82	Triple Sweet
Seneca Sensation	70	se
Silver Princess	74	se
Bi-Color		
Butter & Sugar	75	su
Ambrosia	75	se
Serendipity	82	Triple Sweet Hybrid
Honey 'n Pearl	76	se
Sweet Breed Chorus	67	Multi Gene Variety
Mirai 301	76	Triple Sweet
Peaches & Cream	83	se

Cucumber Cultivars

Some cultivars to try in Georgia are:

Fresh Slicing (Bush)

- ✓ Salad Bush Hybrid – 57 days to maturity
- ✓ Bush crop – 55 days to maturity

- ✓ Fanfare – 63 days to maturity

Fresh Slicing (Vine)

- ✓ Burpless hybrid – 62 days to maturity
- ✓ Straight Eight – 58 days to maturity
- ✓ Sweet Success – 54 days to maturity
- ✓ Sweet Slice – 63 days to maturity
- ✓ Diva – 58 days to maturity
- ✓ Marketmore 76 – 68 days to maturity

Pickling

- ✓ Bush Pickle – 48 days to maturity
- ✓ Calypso
- ✓ County Fair – 52 days to maturity

Gynoecious

- ✓ General Lee – 66 days to maturity (mostly female blooms)
- ✓ Calypso – 52 days to maturity (pickling)

Today cucumbers are grown all over the world for pickling (picklers) and fresh markets (slicers). *Cucumis sativus* Common slicing and pickling cucumber. They are the same species, used differently, yet the flavor and texture are very similar.

Cucumis anguria are the Gherkin type that originated from West India

Common Cultivars There are three major cucumber cultivar types produced today: processing (pickling), fresh market (slicing), and greenhouse (slicing). Cucumbers have become popular due to wide variety of fruit types and the use of these types in our diet.

Okra Varieties

Annie Oakley II (H)

Cajun Delight (H)

Clemson Spineless 80

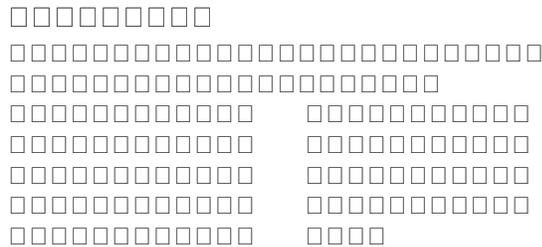
Spike (H)

Clemson Spineless

North and South (H)

Plant in Camden Mar-June

Sweet Onion



Variety Selection and Characteristics

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As mentioned earlier, the type of onion grown in South Georgia is a short-day onion that bulbs during the short days of winter (11 hours daylength). Although no research has been done in this area, it may be possible to grow intermediate-day onions in North Georgia; they would not be as mild, however, as the south Georgia Vidalia onions.

The Vidalia onion industry is controlled by a Federal marketing order administered by the Vidalia Onion Committee and the Georgia Department of Agriculture. This market order defines what type of onions can be grown and marketed as Vidalia onions. A Vidalia onion must be a yellow Granex type. These onions should be slightly flattened, broader at the distal end (top) and tapering to the proximal end (bottom) [Figure 1].

Figure 1. Bulb Shapes -- 1. flattened globe; 2. globe; 3. high globe; 4. spindle; 5. Spanish; 6. flat; 7. thick flat; 8. Granex; 9. top. (Courtesy Texas A&M University)

Recently, additional rules have given the Georgia Department of Agriculture control to determine acceptable varieties for the Vidalia industry. Under these rules, the University of Georgia has been mandated to test all onion varieties for three years before making recommendations to the Georgia Commissioner of Agriculture. The Georgia Department of Agriculture has already excluded three varieties: 'Sugar Queen,' 'Spring Express' and 'Sweet Dixie.' These rule changes have been precipitated by the introduction of a new type of short-day onion called a Japanese overwintering onion. These varieties are extremely early and disease resistant, but many feel they have an objectionable taste. Varieties that the Georgia Department of Agriculture has recommended to be grown as Vidalia onions are listed in Table 2. Currently, however, growers can grow any varieties that meet one of three criteria: they are the Granex hybrid variety, have Granex parentage, or are of a similar type.

Onion varieties grown in Southeast Georgia fall into three broad maturity categories; early, mid-season, or late. There can, however, be considerable overlap in these categories and not all varieties will perform the same as to their maturity from one year to the next.

Along with maturity, varieties will perform differently on a wide range of quality parameters, as well as yield. Varieties can differ for pungency, sugar content, disease resistance, seed stem formation, double centers, bulb shape, and bulb size. Growers should consider all of these parameters when making decisions on variety selection. A selection of varieties that covers the entire harvest season, have reasonable disease resistance, and meet the criteria for quality mild onions should only be considered. Growers wishing to try new varieties should consult University of Georgia variety trial results. Examine trial results over several years to get a true picture of a variety's potential. Even after evaluating trial data, growers considering new varieties should grow them on limited acreage to get a feel for their performance potential under their growing conditions. In addition, growers wishing to grow Vidalia onions should check with the Georgia Department of Agriculture for current allowed varieties (currently there are no restrictions).

Table 2. List of current legal Vidalia onion varieties.

Variety	Source	Season	Variety	Source	Season
Adonis*	Harris Moran		Savannah Sweet	Petoseed	Late
Cyclops (XP 6995)	Asgrow	Late	Southern Honey	D. Palmer	Mid-

Dessex*	Sunseed		Southern Belle	D. Palmer	Mid-
Granex 33	Asgrow	Mid-	Sweet Melissa (Sunex 1519)	Sunseed	Mid-
Sunseed Improved Granex F ₁	Sunseed	Mid-	Sweet Melody	Sunseed	Mid-
Mr. Max*	Sunseed		Sweet Success	Sunseed	Late
Pegasus	Asgrow	Late	Sweet Vidalia	Sunseed	Mid-
Rio Bravo*	Sunseed				

* Discontinued varieties

Many other states grow their own “sweet” onions. Since Florida’s production is not enough to compete with Georgia’s “Big Onion Machine”, Vidalia onions now get more consumer’s dollars than other sweet onion crops.

Local gardeners can produce their own sweet onions. Those who wish to grow a sweet bulbing onion should select a Granex-type short day variety. For home gardeners, seed of Granex 33 will probably be the easiest to find. Seed should be planted in a properly fertilized plot in the fall (no later than mid-December) for best results. Be sure to obtain fresh seed; even year-old seed may yield poor results.

Since sulfur contributes to the pungency of onions, gardeners should avoid the application of sulfur or sulfur containing materials to the soil or plants. Note that certain fertilizers may contain sulfur.

Potatoes

To answer variety questions, most garden and farm supply stores stock the old standby varieties: ‘White Kennec’ and ‘Red Pontiac’ (Fig. 1). Commercial varieties recommended by the University of Florida include white-skinned ones like ‘LaChipper’, ‘Sebago’ and ‘Yukon Gold’. Recommended red-skinned commercial varieties include ‘Red LaSoda’ and ‘LaRouge’. These varieties are difficult to come by for the average home gardener. Homeowners may want to try a row or two of some of the blue, red, yellow and differently shaped tuber varieties available in seed catalogs as a trial in their garden and compare the yield to the old stands before planting entire gardens to the new varieties.

FEBRUARY IS POTATO-PLANTING SEASON FOR HOME GARDENERS IN NORTH AND NORTH-CENTRAL FLORIDA

As an agent, I’m asked some basic questions which some of you agents in rapidly urbanizing counties might be asked by retirees, homesteaders, and even experienced gardeners who have been “transplanted” from another part of the country or state who need guidance so they can enjoy the growing season of your county:

- Is it too late to lime?
- What to fertilize with in the absence of a soil test?

- What varieties are available to plant?
- How small to cut potato seed pieces?
- How deep and far apart should the potatoes be planted in the row

I'd like to share some of my experiences that might help other agents during this month as you work with clientele who like to garden.

FERTILIZATION AND LIMING QUESTIONS

It's probably too late to take a soil sample and get the results back in time to lime the garden site properly. However, potatoes grow best in a well-drained, slightly acidic soil (pH 5 to 6), so liming may not be such an issue if the area has been gardened the past season. Many of our soils have a native pH of 5 to 5.5. Liming may not be a major concern on new garden sites.

Without the benefit of a soil test and its recommendations, you may have to rely on experience based on many soil tests taken in the county. Yet, experience is no substitute for a soil test.

- **On New garden Sites: Pre-plant fertilization** with a complete, balanced fertilizer (such as a 10-10-10 analysis fertilizer for example at the rate of 7.5 pounds per 100 square feet of garden area) incorporated into soil may be helpful. Once plants emerge they should be **side-dressed every 3 weeks** at the same rate until flowers form. After the appearance of flowers, there is little advantage to fertilizing.
- **On Old garden Sites: Preplant fertilization** may require more nitrogen and potash than phosphorous (such as 6 pounds of a 13-4-13 analysis fertilizer per 100 square feet of garden area). Once plants emerge they should be **side-dressed every 3 weeks** at the same rate until flowers form. After the appearance of flowers, there is little advantage to fertilizing.

To answer variety questions, most garden and farm supply stores stock the old standby varieties: 'White Kennebec' and 'Red Pontiac' ([Fig. 1](#)). Commercial varieties recommended by the University of Florida include white-skinned ones like 'LaChipper', 'Sebago' and 'Yukon Gold'. Recommended red-skinned commercial varieties include 'Red LaSoda' and 'LaRouge'. These varieties are difficult to come by for the average home gardener. Homeowners may want to try a row or two of some of the blue, red, yellow and differently shaped tuber varieties available in seed catalogs as a trial in their garden and compare the yield to the old stands before planting entire gardens to the new varieties.

To answer on how small to cut seed pieces, many home gardeners tend to cut the pieces too small. Cut seed pieces should be about the size of an egg with at least one good "eye" on it ([Fig. 2](#)). Fifteen pounds of potatoes should plant about 100 linear feet of garden row. Store the seed pieces in a cool dark room for two days to callus the cut area before planting to reduce the chance of the seed pieces rotting in the ground.

Planting depth and population can affect late frost survival and yield.

Seed pieces should be planted 4 inches below the soil surface with the cut side facing down. On 36-inch distances between rows seed pieces should be planted 6 to 8 inches apart in the drill (in the row).

Hopefully this short recap of some potato questions has been helpful. You can always direct homeowner and gardening clientele to an excellent reference EDIS publication: <http://edis.ifas.ufl.edu/HS183>

Squash

Fruit. Winter squash has fruit with either a soft or a hard shell. It also ranges in color from dull to bright. The flesh of winter squash can be various shades of yellow and are finely grained. Summer squash ranges in size from small to large, color from uniform to variegated, and varies in shape. The lower surface of summer squash can be round to flat. The shell can be anywhere from hard to medium to soft and is usually dull in color. The flesh is white to dark yellow and has coarse grains. The fruit is borne on a woody, five sided, deeply grooved peduncle, and is smooth to deeply scalloped.

Seed. The seed of winter squash is plump, smooth, and white to pale brown. It is not easy to separate the seed from the pulp in winter squash. The seed has a smooth, obtuse margin and is sixteen to twenty-two millimeters in length. Summer squash has a flat seed that is dingy tan to white. It has a raised, smooth margin and is obtuse. This seed is ten to eighteen millimeters in length.



Spaghetti squash

Cultivars Winter squash cultivars usually take between 80 and 105 days before they are ready to be harvested. Two common cultivars are ‘Table Queen’ and ‘Waltham Butternut’. ‘Table Queen’ is harvested after 85 days and weights about 0.7 kilograms, or 1 1/2 pounds. It is heart shaped and dark green with ribbed skin. This is a good market type. ‘Waltham Butternut’ also takes about 85 days until harvest. It weighs 2 kilograms or 4 1/2 pounds. It is creamy tan in color and a straight cylinder in shape. This cultivar provides delicious flavor.

Summer squash cultivars usually take between 40 and 50 days before they are ready for harvest. Two common cultivars of summer squash are ‘Seneca Prolific Hybrid’ and ‘Early Prolific Straightneck’. The ‘Seneca Prolific Hybrid’ is mature in 44 days and is 15 to 18 centimeters in length. The fruit is tapered and bright yellow. This is a uniform, attractive cultivar. ‘Early Prolific Straightneck’ matures in 46 days and is 13 to 18 centimeters in length. This fruit is a tapered cylinder that is lemon yellow in color. Many different cultivars make squash a popular vegetable for market and the garden.

Squash Varieties



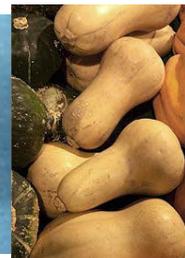
Butternut and acorn squash



Patty Pan squash



Waltham squash



Butternut squash



Various winter squash varieties

Tomato

Resistance

Because tomatoes are susceptible to diseases, viruses and insects, some varieties have been bred or hybridized to be resistant to certain pests. Resistance to these pests is usually listed on the plant label using the following abbreviations:

V = Verticillium Wilt
F = Fusarium Wilt
FF = Fusarium Wilt race 1 and 2
N = Nematode
T = Tobacco Mosaic Virus
A = Alternaria (Early Blight)
TSW = Tomato Spotted Wilt

Remember that resistance to these problems does not mean they are completely immune, and good cultural practices are still important.

Other abbreviations:

AAS = All-America Selection
OP = Open pollinated

Suggested Tomato Varieties

Determinate Varieties

Bush Celebrity VFFNTA Hybrid — A more compact version of the ever-popular Celebrity that takes less garden space while retaining the same fruit size and excellent flavor of the original variety. 67 days.

Bush Early Girl VFFNT Hybrid — “Little sister” to Early Girl, this variety is more compact and can produce large yields on much smaller plants. Compact – 54 days.

BHN 444 VFF₁TSW Hybrid — Sometimes marketed as Southern Star. Excellent quality and size in a perfectly smooth, globe-shaped red tomato. What is most significant to some gardeners is that this variety is resistant to Tomato Spotted Wilt Virus. Not as flavorful as older varieties. 75days.

BHN 640 VFFFTSW Hybrid — This variety takes all the good qualities of BHN 444 and adds tolerance to a third race of fusarium wilt while keeping the very important resistance to Tomato Spotted Wilt Virus. 75 days.

Celebrity VFFNTA Hybrid — A 1984 ALL-AMERICA SELECTIONS WINNER. Flavorful, firm 8 to 12 ounce fruit on strong vines with outstanding disease resistance. 70 days.

Mountain Fresh VF Hybrid — Unusually large and tasty tomatoes with a flavor that has been rated superior. 76 days.

Mountain Spring VFF Hybrid — Beautiful tomatoes are 8 to 10 ounces, bright red throughout, and resistant to cracking and blossom-end rot. 72 days.

Rutgers VFA — Terrific flavor and productivity. For many years, this was a favorite for canning because of its abundance, juiciness and deep red color through and through. Not as resistant as some newer varieties. 75 days.

Amelia Hybrid VF123NS_tTSW — Very resistant to major tomato problems including Tomato Spotted Wilt virus. Vigorous plant with good leaf canopy has yielded large to extra large fruit. Not as flavorsome as older varieties. 75 days.

Mountain Pride Hybrid to F₁F₂VASCSt — Disease-resistant. Medium to large deep red, oblate fruits average 7 ounces. 77 days.

Indeterminate Varieties

Early Girl VFF Hybrid — Comes in first as an early slicing tomato. Disease resistance is good, contributing to its excellent performance in almost any climate. 52 days.

Better Boy VFN Hybrid — Rugged vines produce large crops of bright red, 12 to 16 ounce smooth, flavorful fruit. 75 days.

Big Beef VFFNTA Hybrid — 1994 ALL-AMERICA SELECTIONS WINNER. One of the finest hybrids for home gardeners. 73 days.

Big Boy Hybrid — A long time favorite because of its very large, smooth scarlet fruit with meaty flesh and great flavor. 78 days.

Beefmaster VFN Hybrid — A favorite for the solid, meaty, flavorful red fruit that weighs up to 2 pounds. 80 days.

Cherry Varieties

Jolly Hybrid — ALL-AMERICA SELECTIONS WINNER for 2001. Abundant clusters of 1½ ounce pink fruit that is delicious, juicy, and sweet. 70 to 75 days.

Sweet Baby Girl Hybrid — Dark red fruit has great, sweet flavor and grows in long clusters. Resistant to tobacco mosaic virus. 65 days.

Super Sweet 100 Hybrid — Huge, multiple-branched clusters of ½ inch very sweet fruit with high vitamin C content. 65 days.

Grape Varieties

Grape Tomato — Long, grape-like clusters of brilliant red elongated cherry tomatoes have earned this variety its name. 60 days.

Juliet Hybrid — ALL-AMERICA SELECTIONS WINNER for 1999. Long, beautiful clusters of elongated small tomatoes on vigorous vines. The 1-ounce fruit is about twice the size of a grape tomato, but is shaped like a grape or elongated plum with a different taste and texture. 60 days.

Pepper, Chili -- *Capsicum annuum* L. and *Capsicum frutescens* L.¹

James M. Stephens²

Early voyagers to the Americas, including Central America, Mexico, Peru, and Chile, found many forms of peppers, among them the hot ones. In Spain the hot peppers are called chili, meaning from Chile, and in India peppers in general are called chillies. In the United States, certain varieties of the hot peppers are called [chili peppers](#) .



chili peppers.

Most of the varieties of pepper referred to as chili peppers belong to *C. annuum* L. However, some varieties with "chili" included in their name are actually *C. frutescens* L. Precise categorization of this particular type of pepper is difficult because of the large number of varieties, and the constant creation of new ones by hybridization. Forms sold or grown by one name in certain areas of the country may not be the same elsewhere, even though the names are the same.

DESCRIPTION OF TYPES

Chili constitutes one of the three main commercial types of hot-fleshed (pungent) peppers. The other two are cayenne and tabasco. The most popular chili varieties range from 3-7 inches long and have a maximum diameter of 1-2 inches. Strains of Mexican chilis that have been grown in the southwestern United States for many years are gradually being replaced by somewhat milder varieties with large smooth fruits easily peeled for canning. Other varieties of chili peppers range from cherry size to conical forms.

Some of the more common varieties follow.

The 'Anaheim Chili' has fruits about 7 inches long, 1½ inches in diameter, slightly tapered, stem end usually without pronounced shoulder but often wrinkled or folded. Flavor is mildly pungent as compared with other chili varieties. Anaheims take about 115 days to green mature and 150 days to red ripe and are also called 'California Chili.' 'College No. 9 Chili,' also called 'New Mexico 9,' has fruits about 5 inches long, 1¾ inches in diameter, tapered and pointed, shoulders sloping and usually smooth. These are less pungent than 'Mexican Chili,' but slightly more pungent than 'Anaheim,' with about the same maturity period as for 'Anaheim.' Mexican, or "native" chili has fruits about 3 inches by 1½ inches, somewhat conical, tapering to a blunt point. Pods generally have a deep shoulder at the stem and are often furrowed and wrinkled. Mexican chilis are the most pungent of the large-fruited chilis and strains are widely grown in the Southwest, and in central and northern Mexico, where they are preferred for earliness.

'Chili No. 6' was released by the New Mexico A.E.S. in 1950. This variety is superior in yield and pod shape to the older native varieties.

'Red Chili' has 2½ inch long, ½-inch in diameter pods that are green, turning red at maturity.

Other varieties include 'Chili Chiltepin,' 'Chili Manzana,' and 'Chili Piquin.' Some *C. frutescens* chili varieties are 'Rat chili,' 'Common Chili,' and 'Christmas Bell.' The latter was introduced from the Netherlands. It is a tall, thick-canopied green plant bearing large bell-blossom-ended, fluted fruits that are green turning to red. 'Christmas Bell' is fairly mild in pungency. 'Habanero' is alleged to be the hottest.

Mild Peppers

Peppers range from mild to scorching in taste, or the “heat” factor, and that is what makes many salsa fans want to experiment with recipes. Mild pepper varieties include Anaheim, Ancho, College, Colorado and Hungarian Yellow Wax. If a recipe calls for “long green chiles,” choose a mild pepper. Jalapeño is a very popular hot pepper. Other hot varieties include Cayenne, Habanero, Serrano and Tabasco. Do not touch your face, particularly the area around your eyes, when you are handling hot chiles.

***Caution:* Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.**

Use only high quality peppers. You may substitute one type of pepper for another or bell peppers (mild) for some or all of chiles.

Do not increase the total amount (pounds or cups) of peppers in any recipe. Do not substitute the same number of whole peppers of a larger size for the number of peppers of a smaller size (e.g., do not use 3 bell peppers or long chiles in place of 3 jalapeños). This will result in changing the final acidity of the mixture and potentially unsafe canned salsa. Many recipes do not say to peel hot peppers, others do. Usually when peppers are finely chopped, they do not need to be peeled. The skin of long green chiles may be tough. If you are directed to peel peppers, or choose to, there are directions in the recipes for peeling methods.