

		Lower Columbia School Gardens - Monthly Planting Guide	
		<b>JULY</b>	USDA Hardiness <b>ZONE 8b</b>
CROP		NOTES	
Flowers (in or out)	Columbine, Delphinium, Hollyhock, Lobelia, Mallow, Snapdragon, Wallflower	Late June to early July is the best time to sow biennial and perennial flowers and herbs - indoors or out. After a year or two they will be strong enough to transplant to a different area if so desired (best done in Fall).	
Herbs (in or out)	Agastache, Bee Balm, Catmint, Catnip, Chives, Fennel, Garden Sorrel, Garlic Chives, Hyssop, Lamb's Ear, Lemon Balm, Lovage, Oregano, Sage, Thyme, Winter Savory		
<i>Fall + Winter Veg</i> transplant to garden early July	Broccoli, Brussels sprouts, cabbage, cauliflower, celery, bulb fennel, kale, kohlrabi, mustard, scallions	<b>Harden off</b> all plants before transplanting to garden. Take several days to acclimate them to the unprotected outdoors; don't rush the process of moving them from a protected environment into garden beds.	
<i>Fall + Winter Veg</i> sow directly in garden early July	Asian greens, broccoli, cauliflower, collards, bulb fennel, kale, parsley, radishes + daikon radishes, rutabagas, turnips, scallions, snap + snow peas, Swiss chard	Whether you plant in pots or directly in the garden, be sure to <b>start all Fall + Winter veggies in a shaded, cool location and water consistently.</b>	
Sow directly in garden throughout July	Amaranth, Asian greens, lettuce, orach, snap beans (bush + pole varieties)	These summer vegetables will grow in the hot weather of July and August for an early September harvest. Keep them well-watered to help with germination and to prevent bolting.	
<i>Fall Veg</i> sow directly in garden late July	Asian greens, Chinese cabbage, collards, kale, kohlrabi, lettuce, daikon radish, spinach	These quicker-growing crops should do well in hot weather and be ready for a late Fall harvest. Planting into enriched soil will mean less water is needed to keep plants from bolting.	

- **Planting Fall + Winter Veg now** will prolong the garden harvest into September (and beyond) when students have started a new school year.
- **Don't forget to keep weeding regularly** - if you're careful with your watering and only water the areas where you are growing food you won't have to deal with as many weeds.
- **Continue to turn and care for compost regularly** - a compost pile is a living thing that needs air, water, volume, time, and the right mix of materials. For more information visit <http://www.seattletilth.org/learn/resources-1/compost/compost>
  - **OK for your compost pile:** grass clippings, deciduous leaves, garden plants, annual weeds w/o seeds, house plants, flowers, finger-sized twigs, straw w/o seeds, barnyard manure (chicken, horse, cow, goat, duck, rabbit, llama, sheep)
  - **Not OK for your compost pile:** meat, dairy, oil, evergreen needles and leaves, poisonous plants, noxious/invasive weeds (morning glory, ivy, buttercup, etc.), plants infested w/ pests, branches bigger than your thumb, weed seeds, feces (from dog, cat, rodent, exotic bird or humans)
- **Harvesting garlic and onions for storage:** late July and August are the time to harvest and cure garlic and storage onions. Garlic can be harvested when bottom leaves have turned brown and 4 – 5 green leaves are left on top. Visit <http://www.filareefarm.com/growing.html> and <http://www.rodalorganiclife.com/garden/onions-keeps> for more info.
- **Harvest time:** artichokes, arugula, Asian greens, basil, borage, snap beans, runner beans (4 - 6" long pods, but also allow some to fully mature), fava beans and leaves, beets, blackberries, blueberries, broccoli, calendula, carrots, cherries, cucumbers, currants, dill, bulb fennel, garlic, gooseberries, kale, kohlrabi, lettuce, nasturtiums, storage + sweet onions, parsley, snap + snow peas, radishes, raspberries, scallions, spinach, strawberries, summer squash, sunflowers, Swiss chard, cherry tomatoes, and turnips.

