

## Home Production and Storage

### Gardening and Food Preservation Schedule

Month	Tasks
<b>January</b>	<p><b>Gardening:</b> Check supply of garden seeds; purchase seeds. Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys;</b> Avocados, bananas, cabbage, cauliflower, grapefruit, oranges, pears, potatoes, winter squash</p> <p><b>Food Preservation:</b> Meats and beans – canning and dehydrating. Refill mason jars with canned dry beans. Dehydrate citrus foods.</p>
<b>February</b>	<p><b>Gardening:</b> Plant tomatoes, peppers, cucumbers indoors for garden starts. Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys:</b> Avocados, bananas, broccoli, cabbage, cauliflower, mangos, pears, tangerines, winter squash</p> <p><b>Food Preservation:</b> Meats, beans</p>
<b>March</b>	<p><b>Gardening:</b> Prepare garden soil as weather permits – clean out dead organic material. Plant peas is possible. Prune grape vines, shrubs, and trees. Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys:</b> Artichokes, asparagus, avocados, bananas, broccoli, grapefruit. radishes, spinach</p> <p><b>Food preservation:</b> Meats, beans</p>
<b>April</b>	<p><b>Gardening:</b> Plant Artichokes, Asparagus, Broccoli, Cabbage, Kohlrabi, Onions, Peas, Radish, Rhubarb, Spinach, Turnips  <u>Plant end of April of Beginning of May:</u> Beet, Carrot, Cauliflower, Endive, Lettuce, Parsley, Parsnip, Potato, Salsify, Swiss Chard.            Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys:</b> Asparagus, bananas, cabbage, onions, pineapple, radishes, rhubarb, spinach, strawberries</p> <p><b>Food preservation:</b> Strawberry jam or fruit leather, dehydrated pineapple,</p>

<p><b>May</b></p>	<p><b>Gardening:</b> Plant remainder of garden. (Celery, Cucumber, Dry Bean, Snap Bean, Spinach, Summer Squash, Sweet Corn) Put indoor starts in garden after danger of frost is past. Sprout seeds indoors.</p> <p><u>Plant most tender seeds after soil is warm:</u> Cantaloupe, Eggplant, Lima Bean, Pepper, Pumpkin, Tomato, Watermelon, Winter Squash,</p> <p>Good buys: Asparagus, bananas, celery, papaya, peas, pineapple, potatoes, strawberries,</p> <p><b>Food Preservation:</b> Strawberry jam and leather, dehydrated pineapple</p>
<p><b>June</b></p>	<p><b>Gardening:</b> Care for garden. Begin harvesting peas</p> <p><b>Good buys:</b> Avocadoes, apricots, bananas, cantaloupe, cherries, cucumber, limes, mangos, nectarines, onions, peas, pineapple, summer squash</p> <p><b>Food Preservation:</b> Strawberry jam and leather, Sweet cherries – canned and dehydrated (late June)</p>
<p><b>July</b></p>	<p><b>Gardening:</b> Harvest beans, peas, tomatoes, spinach, zucchini, cucumbers, plums, apricots, pie cherries Plant beets, kale, spinach and turnips for Fall Harvest</p> <p><b>Good buys:</b> Apricots, bananas, blueberries, cabbage, cantaloupe, cherries, corn, cucumber, dill, green beans, nectarines, peppers, plums, prunes, watermelon</p> <p><b>Food Preservation:</b> Apricots – jam, dehydrated pieces and leather. Pie cherries – canned. Green beans – dehydrated and canned.</p>
<p><b>August</b></p>	<p><b>Gardening:</b> Harvest raspberries, green beans, tomatoes, corn, pears, peaches, nectarines, cucumbers, summer squash Plant onions for fall harvest.</p> <p><b>Good buys:</b> Apples, bananas, beets, berries, cabbage, carrots, corn, cucumbers, dill, melons, nectarines, peaches, pears, peppers, plums, potatoes, summer squash, tomatoes</p> <p><b>Food preservation:</b> Raspberries – jam and fruit leather, green beans – canned or dehydrated, Tomatoes – canned or dehydrated. Green beans – dehydrated or canned. Corn – frozen or dehydrated, Peaches – frozen, canned or dehydrated. Bartlett Pears (late August) – canned or dehydrated</p>

<p><b>September</b></p>	<p><b>Gardening:</b> Clean dead vines out of garden as necessary. Continue harvest until frost. Harvest and dry herbs before first frost. Harvest winter squash. – keep stems attached. (Winter squash is harvested 45-55 days after flowering)</p> <p><b>Good Buys:</b> Apples, bananas, broccoli, carrots, cauliflower, corn, cucumbers, dill, grapes, greens, melons, onions, pears, peppers, potatoes, summer squash, tomatoes, yams</p> <p><b>Food Preservation:</b> Peaches – canned, frozen, dehydrated, leather. Grapes – juice. Pears – canned, dehydrated, leather. Apples – applesauce, apple pie filling, dehydrated slices and leather. Store winter squash in cool dry place (50-55 F) and check monthly for softening and rot.</p>
<p><b>October</b></p>	<p><b>Gardening:</b> Harvest pumpkin and winter squash. Clean dead vines out of garden</p> <p><b>Good buys:</b> Apples, bananas, broccoli, grapes, peppers, pumpkin, yams</p> <p><b>Food Preservation:</b> Dried pumpkin seeds. Carrots – dehydrated. Onions – dehydrate. Potatoes – cure potatoes for 2-3 days after harvest at 55-60 F with high humidity. Store potatoes in cool location with good air circulation.</p>
<p><b>November</b></p>	<p><b>Gardening:</b> Rake leaves and put in compost pile. Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys:</b> Apples, bananas, broccoli, cabbage, cauliflower, cranberries, dates, pumpkin, sweet potatoes</p> <p><b>Food Preservation:</b> Turkey broth after Thanksgiving. Freeze left-over turkey. Meats and beans as food in canning jars are being used.</p>
<p><b>December</b></p>	<p><b>Gardening:</b> Sprout seeds indoors for fresh living foods.</p> <p><b>Good buys:</b> Apples, avocados, bananas, grapefruit, lemons, limes, oranges, pears, pineapple, tangerines</p> <p><b>Food Preservation:</b> Canned meats and beans. Dehydrated pineapple and citrus fruits.</p>