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Vegetable Gardening

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When the tops of onions break over at the neck naturally, the onion is mature and can be pulled for curing. After drying a few days in a well ventilated area, the dead tops can be cut off two to three inches above the neck. Continue curing the bulbs in crates or mesh bags for three to four weeks.

Don't be too hasty in harvesting beets and carrots for storage. They can endure several frosts without damage to the roots so wait until your storage room is cold before digging them.

Splitting of cabbage heads can be prevented by cutting off the roots on one side with a spade. This will prevent the absorption of moisture and will keep the heads in good condition longer.

Large green tomatoes can be harvested before frost and allowed to ripen in a warm room. These green fruits will ripen slowly at sixty degrees and provide quality tomatoes for one to six weeks.

Before harvesting pumpkins and squash, make sure they are mature. If the skin resists the thumb nail at the stem end of the fruit, they are mature. Cure in piles in the garden for two weeks after harvest. If frost danger threatens, cover the fruits for protection.

Dalapon, which is sold as "Ortho Grass Killer," can be applied to areas of the garden this fall where quackgrass is a problem. Follow directions on the container relative to rates of application. After all the produce is harvested, apply the Dalapon to the rapidly growing quack grass and wait at least three weeks before plowing or delay plowing until next spring. Next spring you can plant all vegetables again with no carryover effect and good quackgrass control. Remember that this chemical is non-selective and it will kill all vegetables except asparagus.

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yard/garden radio briefs

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