COOPERATIVE EXTENSION SERVICE MICHIGAN STATE UNIVERSITY

> Vegetable Garden series

EXTENSION BULLETIN E-824 (10)

Salad Stuff

and J. Lee Taylor. Dept of Horticulture



GREAT FOR THAT WAISTLINE!

Salads are made from all kinds of stuff, but most start with lettuce or other crisp, leafy vegetables. Leafy vegetables are usually low in calories, refreshing, and so good for you!

RECOMMENDED VARIETIES

CRISPHEAD LETTUCE

Ithaca Great Lakes

BUTTERHEAD LETTUCE

Summer Bibb Buttercrunch

LEAF LETTUCE

Ruby (red) Salad Bowl ENDIVE (curly leaves)
Salad King
Green Curled

ESCAROLE

Full Heart Batavian Florida Deep Heart

CELERY CABBAGE (chinese cabbage)

Michihli Early Hybrid G

COS or ROMAINE LETTUCE
Parris Island Cos

SPINACH America Vikina

KEEP COOL!

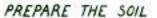
Most salad stuff grows best in cool weather. Plant it as soon as you can dig the soil in spring. For fall salads, plant some in partial shade in late July. In hot, summer sun, lettuce wilts, gets bitter, and worse — it produces tall seed stalks instead of crisp leaves.

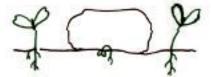
READY TO PLANT



HOW MUCH LETTUCE CAN YOU EAT AT ONCE?

Once you pick it, salad stuff wilts. If you don't pick it. it gets bitter. So, in the spring, plant as much as your family can use in 10 days. Then every 10 days until the end of May, plant that much again. Plant more in late July for fall use.





Lettuce, spinach, and other leafy vegetables have tiny seeds - too tiny to grow under big lumps of soil. Rake the soil smooth! (See *2 in this series: Start with Soil)

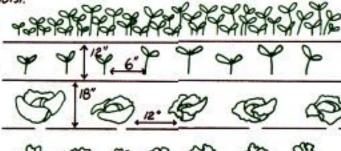
KINDS OF

SALAD STUFF

Make rows 12-18 inches apart. Barely cover seeds with soil. After seeds come up, plants need room to grow. Pull out weak plants so the ones you leave are b inches apart. Head lettuce needs more room - about 12 inches. Eat what you thin.

"Lettuce roots are shallow. You can hurt them with a hoe. Organic mulches like grass clippings, straw or leaves will help control weeds (See #4 in this series: Keep 'em Growing) Solad crops need plenty of water. Mulches keep the

soil moist before

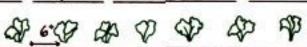


HEAD LETTUCE

thinning

after thinning

LEAF LETTUCE



SPINACH

Often served cooked

Young, fresh-picked

leaves make a super

salad. Remove the coarse

stems. Fresh spinach has

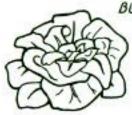
a slightly sharp flavor.

CRISPHEAD LETTUCE



The kind you usually find at the store. It is sweet and mild with round, firm heads, but a little hard to grow, as it dislikes intense heat.

BUTTERHEAD LETTUCE

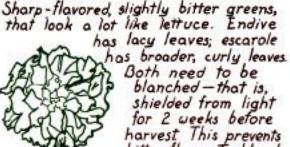


Makes loose, bunchy heads. Outer leaves are dark green but the best eating leaves are the butter-colored ones inside.

CELERY CABBAGE or CHINESE CABBAGE

Tall, oval plant with pale leaves. Leaves are crisp and spicy. Use it like lettuce, or shred it for cole slaw. or steam for a cooked vegetable.

ENDIVE and ESCAROLE



a bitter flavor To blanch. tie outer leaves together at top of plant.

LEAF LETTUCE





A tall, coarse kind of lettuce. It's sweet, but has a stronger flavor than most.





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Issued in furtherance of cooperative extension work in agriculture and home economics, acts of May 8, and June 30,

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