

# Neither of us come from a farming background































• Added cows and pigs!

- Year two expanded the garden
- Finally had a well at this point
- No more hauling water from the creek. Yay!!!



### Choosing What to Grow Start with the end in mind







Look at your pantry and freezer – what are you still buying that you could grow?



## Take an Inventory

- Spaghetti sauce you need tomatoes, onions, garlic
- Šalsa- tomatoes, onions, jalapenos
  Pickles- Cucumbers,
- Pickles- Cucumbers, garlic, dill





List out all the vegetables you would need if you wanted to grow them yourself



### Options for smaller gardens:

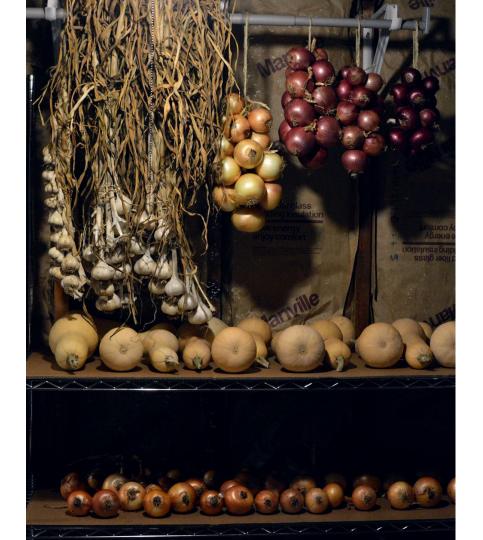
- Grow high dollar items
- Grow for better taste
- High yield, low space crops
- Succession planting



# If you are growing a years supply of food, it's more food than you think you would need!!



# Eliminating the Grocery Store













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Have plenty of storage vegetables for fall, winter, and early spring eating. Have fresh vegetables from the garden year round









- 1. Take and inventory of pantry and freezer, and current fresh produce you buy
- 2. List out all the vegetables you need to grow(herbs too!)
- 3. Figure out how much you need of each vegetable





National Center for Home Food Preservation



How do I? ...Can Tomatoes

#### Selecting, Preparing and Canning Tomatoes

#### Spaghetti Sauce without Meat

- 30 lbs tomatoes
- 1 cup chopped onions
- 5 cloves garlic, minced
- 1 cup chopped celery or green pepper
- 1 lb fresh mushrooms, sliced (optional)
- 4-1/2 tsp salt
- 2 tbsp oregano
- 4 tbsp minced parsley
- · 2 tsp black pepper
- 1/4 cup brown sugar
- 1/4 cup vegetable oil

Yield: About 9 pints

Please read <u>Using Pressure Canners</u> before beginning. If this is your first time canning, it is recommended that you read <u>Principles of Home Canning</u>.

**Procedure:** Caution: Do not increase the proportion of onions, peppers, or mushrooms. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water and slip off skins. Remove cores and quarter tomatoes. Boil 20 minutes, uncovered, in large saucepan. Put through food mill or sieve. Saute onions, garlic, celery or peppers, and mushrooms (if desired) in vegetable oil until



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#### How Much to Plant for a year's Supply of food

| Vegetable             | How Much to Plant Per Person                                                            |
|-----------------------|-----------------------------------------------------------------------------------------|
| Asparagus             | 25 Plants                                                                               |
| Broccoli              | 15 Plants                                                                               |
| Bush Green Beans      | 50 Plants                                                                               |
| Cabbage               | 10 Plants                                                                               |
| Carrots               | 120 Plants                                                                              |
| Celery                | 10 Plants                                                                               |
| Corn, Sweet           | 100 Row Feet                                                                            |
| Cucumbers             | 4 Plants                                                                                |
| Dried Beans           | 50 Plants                                                                               |
| Garlic                | 50 Plants                                                                               |
| Green Onions          | 15 Plants                                                                               |
| Kale                  | 40 Plants                                                                               |
| Lettuce/ Other Greens | 40 Plants                                                                               |
| Onion Bulbs           | 50 Plants                                                                               |
| Peppers               | 5-7 Plants                                                                              |
| Potatoes              | 50 Row Feet                                                                             |
| Shelling Peas         | 100 Row Feet                                                                            |
| Summer Squash         | 1-2 Plants                                                                              |
| Sweet Potatoes        | 8 Plants                                                                                |
| Tomatoes              | 10-12 Plants (plant at least half that number a paste tomato, i.e.<br>Roma, if canning) |
| Winter Squash         | 2-4 Plants Updated December 2023                                                        |



- 1. Take and inventory of pantry and freezer, and current fresh produce you buy
- 2. List out all the vegetables you need to grow(herbs too!)
- 3. Figure out how much you need of each vegetable
- 4. Decide what varieties to grow



Things to consider when choosing a variety



### 1. Purpose



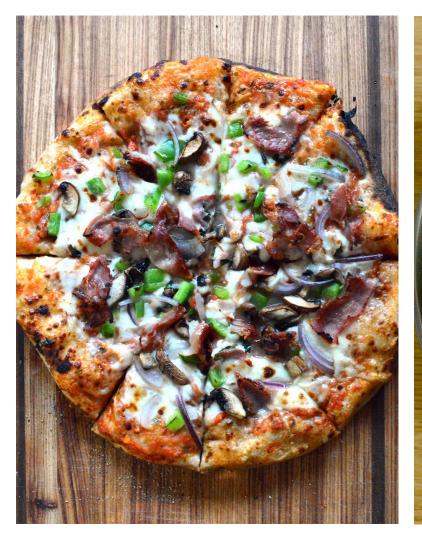
















# 2. Days to Maturity





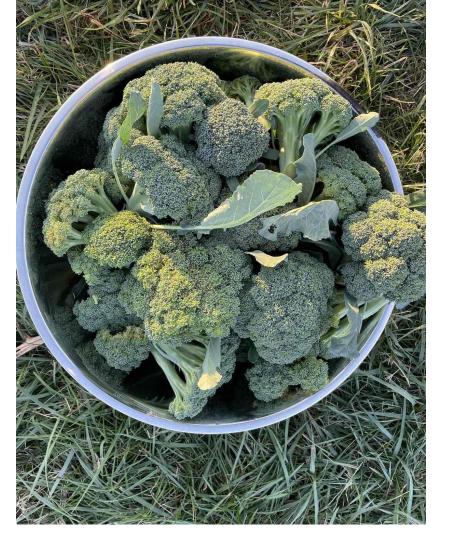


## 3. Open Pollination vs Hybrid

















#### 4. Disease Resistance







## 5. Right Variety, Right Season



