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# Long Season Crop

## Cantaloupes

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Days to Germination	• 7 to 14
Days to Maturity	• 80 to 90
Soil	<ul><li>pH: 6.0 to 6.5</li><li>Well-drained sandy or silt loam soil</li></ul>
Spacing	<ul> <li>Between plants: 60 in.</li> <li>Between rows: 48 in. if cultivated by hand; 60 in. if field implements are used</li> </ul>
Harvest	<ul> <li>Cantaloupes are ripe when they separate easily from the vine and the skin takes on a slightly yellowish appearance.</li> <li>Cantaloupes that will be shipped long distances can be picked just prior to ripening.</li> </ul>
Postharvest	<ul> <li>Ripe cantaloupes can be held for 5 to 14 days at 32°F to 36°F.</li> <li>Cantaloupes are highly perishable.</li> </ul>
Production Concerns	• Cantaloupes are frequently planted in hills, but this is not necessary and may not be practical when growing large quantities.
Pests and Diseases	<ul> <li>Pests: aphids, cucumber beetles, squash bugs</li> <li>Diseases: Fusarium wilt, anthracnose, Alternaria leaf spot, bacterial wilt, powdery mildew, gummy stem blight, damping-off, root rot/vine decline, root knot</li> </ul>
Other Considerations	

Commercial Vegetable Production Guides. "Melons: Cantaloupe, Muskmelon, Honeydew, Crenshaw, Casaba, Etc." Oregon State University. <u>http://oregonstate.edu/dept/NWREC/melon.html#storage</u>.

The Gardener's Network. "Cantaloupes and Melons." <u>http://www.gardenersnet.com/vegetable/cantlope.htm</u>.

Jett, L. W. *Vegetable Planting and Planning Calendar*. University of Missouri Extension. <u>http://muextension.missouri.edu/explore/agguides/hort/g06201cantaloupe.htm</u>.

Motes, J., W. Roberts, J. Edelson, J. Damicone, and J. Duthie. *Cantaloupe Production*. Oklahoma Cooperative Extension Service. <u>http://pods.dasnr.okstate.edu/docushare/dsweb/Get/Document-1405/F-6237web.pdf</u>.

Reimer Seeds. "Cantaloupe and Melon Seeds." <u>http://www.reimerseeds.com/cantaloupes-melons\_442.aspx</u>.

Sources accessed November 28, 2005.



# Long Season Crop Gourds

Days to Germinations	• 10 to 15
Days to Maturity	• 100 to 180
Soil	<ul><li> pH: 6.5 to 6.8</li><li> Sunny, well-drained site</li></ul>
Spacing	<ul> <li>Between plants: 24 in.</li> <li>Between rows: 60 in.</li> <li>Hills: 48 in. to 60 in. apart with rows 84 in. apart</li> </ul>
Harvest	• Harvest gourds when the stems are dry and brown and before frost.
Postharvest	<ul> <li>Clean gourds with soap and water, dry, and apply rubbing alcohol to the surface.</li> <li>Curing Cucurbita and Lagenaria gourds is a two-step process. The first step, surface drying, takes approximately a week. This is followed by internal drying, which can take from 4 weeks to several months, depending on the variety.</li> <li>Luffa sponges are prepared by removing the seeds, soaking and removing the skin, and bleaching the sponge to achieve the desired appearance.</li> </ul>
Production Concerns	<ul> <li>Because of their long growing season, gourds should be started indoors 4 weeks before planting outdoors.</li> <li>Gourds are often grown on a trellis or arbor. Gourds vary greatly in weight and size. Be sure the structure will support the weight of the gourds.</li> </ul>
Pests and Diseases	<ul> <li>Pests: aphids, cucumber beetles, squash bugs, squash vine borers</li> <li>Diseases: angular leaf spot, bacterial wilt, mosaic viruses, powdery mildew</li> </ul>
Other Considerations	<ul> <li>There are three main types of gourds:</li> <li>Cucurbita: ornamental gourds</li> <li>Lagenaria: large, utilitarian gourds</li> <li>Luffa: vegetable sponges</li> </ul>

Grassbaugh, E., S. Metzger, and M. Riofrio. *Growing and Curing Gourds in the Home Garden*. Ohio State University Extension. <u>http://ohioline.osu.edu/hyg-fact/1000/1630.html</u>.

Schultheis, J. R. *Growing Gourds*. North Carolina Cooperative Extension Service. <u>http://www.ces.ncsu.edu/depts/hort/hil/hil-29.html</u>.

Yankee Gardener. http://www.yankeegardener.com/seeds/hartseed5.html.

Sources accessed November 28, 2005.



## Pumpkins

Days to Germination	• 6 to 10
Days to Maturity	• 95 to 120
Soil	<ul> <li>pH: 5.5 to 6.5</li> <li>Moderate potassium and phosphorus and high nitrogen content</li> </ul>
Spacing	<ul><li>Between plants: 12 in. to 18 in.</li><li>Between rows: 72 in.</li></ul>
Harvest	<ul> <li>Pumpkins are ready to harvest when they are a deep solid color and the vine has begun to shrivel.</li> <li>Harvest pumpkins before the first hard frost.</li> <li>Leave 3 in. to 4 in. of stem attached to the pumpkin.</li> </ul>
Postharvest	• Can be held for 2 to 3 months at 50°F to 55°F and 50% to 75% relative humidity
Production Concerns	<ul> <li>Water pumpkins regularly throughout growing season and keep plants evenly moist.</li> <li>Watering plants early in the day and keeping water off foliage helps prevent mildew.</li> </ul>
Pests and Diseases	<ul> <li>Pests: squash vine borers, cucumber beetles</li> <li>Diseases: bacterial wilt, anthracnose, downy mildew, powdery mildew</li> </ul>
Other Considerations	• Do not plant pumpkins until the danger of frost has passed and the soil has warmed.

Banse, G. *Growing Pumpkins*. Farm and Garden. <u>http://www.farm-garden.com/growing-vegetables/pumpkins</u>.

Commercial Vegetable Production Guides. "Pumpkin and Winter Squash." Oregon State University. <u>http://oregonstate.edu/Dept/NWREC/pumpkin.html</u>.

Jett, L. W. *Vegetable Planting and Planning Guide*. University of Missouri Extension. <u>http://muextension.missouri.edu/explore/agguides/hort/g06201pumpkin.htm</u>.

Urban Programs Resource Network. "Growing Pumpkins." University of Illinois Extension. <u>http://www.urbanext.uiuc.edu/pumpkins/growing.html</u>.

Sources accessed November 16, 2005.



### Watermelons

Days to Germination	• 7 to 14
Days to Maturity	• 85 to 95
Soil	<ul><li> pH: 5.0 to 8.0</li><li> Well-drained sandy or sandy loam soil</li></ul>
Spacing	<ul> <li>Between plants: 96 in.</li> <li>Between rows: 96 in. if hand cultivated; 120 in. if field implements are used</li> </ul>
Harvest	<ul> <li>Timing is important because sweetness does not increase after harvest. Indications of ripeness include the following:</li> <li>Ground spot (the portion of the melon in contact with the soil) turns from white to yellow</li> <li>Tendrils near the fruit become brown and dry</li> <li>Rind has a shiny appearance</li> <li>Thumping produces a hollow sound—less effective on varieties with firmer flesh</li> </ul>
Postharvest	<ul> <li>Can be stored for 2 weeks at 52°F to 60°F and 85% to 90% relative humidity</li> <li>Not suited for long storage</li> <li>Will lose flavor and color if stored below 50°F</li> </ul>
Production Concerns	• Adequate water early in the season improves vine growth and yield.
Pests and Diseases	<ul> <li>Pests: aphids, cucumber beetles</li> <li>Diseases: Alternaria leaf spot, anthracnose, downy mildew, Fusarium wilt</li> </ul>
Other Considerations	• Fruit disorders: misshapen melons, blossom-end rot, bursting, white heart, hollow heart, sunburn, rind necrosis

Heirloom Seeds. "Seed Germination Soil Temperatures." <u>http://www.heirloomseeds.com/germination.html</u>.

Jett, L. W. *Frequently Asked Vegetable Questions*. University of Missouri Extension. <u>http://muextension.missouri.edu/explore/agguides/hort/g06400.htm#Watermelon</u>.

Jett, L. W. *Vegetable Planting and Planning Calendar*. University of Missouri Extension. <u>http://muextension.missouri.edu/explore/agguides/hort/g06201watermelon.htm</u>.

Marr, C. W., and N. Tisserat. *Commercial Vegetable Production: Watermelon*. Kansas State University. http://agebb.missouri.edu/mac/links/linkview3.asp?catnum=240&linknum=4131.

Roberts, W., J. Motes, J. Damicone, J. Duthie, and J. Edelson. *Watermelon Production*. Oklahoma Cooperative Extension Service. <u>http://agebb.missouri.edu/mac/links/linkview3.asp?catnum=240&linknum=5834</u>.

Sources accessed November 17, 2005.



Winter Squash

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Days to Germination	• 6 to 10
Days to Maturity	• 80 to 120
Soil	<ul><li>pH: 5.5 to 6.5</li><li>Fertile, well-drained soil</li></ul>
Spacing	<ul> <li>Between plants: 60 in.</li> <li>Between rows: 48 in. if cultivated by hand; 60 in. if field implements are used</li> </ul>
Harvest	<ul> <li>Winter squash are ready to harvest when their stems begin to shrivel.</li> <li>Cut squash off the plant and leave 2 in. of stem attached to the fruit.</li> </ul>
Postharvest	<ul> <li>Curing is often recommended for many types of winter squash to harden the skin and extend storage life. To cure, store squash for 10 to 20 days at 75°F to 80°F.</li> <li>Fully cured squash can be held 84 to 150 days at 50°F to 55°F and 50% to 70% relative humidity.</li> <li>Do not cure acorn squash. Acorn squash can be held 5 to 8 weeks at 50°F.</li> </ul>
Production Concerns	<ul> <li>Keep squash evenly moist throughout the growing season.</li> <li>Monthly application of a complete organic fertilizer is recommended to improve plant health and yield.</li> </ul>
Pests and Diseases	<ul> <li>Pests: aphids, cucumber beetles, squash vine borers, squash bugs</li> <li>Diseases: bacterial wilt, anthracnose, downy mildew, powdery mildew</li> </ul>
Other Considerations	• Squash plants are not hardy and are susceptible to frost in the spring and fall.

Banse, G. *Growing Winter Squash*. Farm and Garden. <u>http://www.farm-garden.com/growing-vegetables/wintersquash</u>.

Boyhan, G. E., D. M. Granberry, and W. T. Kelley. *Squash*. University of Georgia Cooperative Extension Service. <u>http://pubs.caes.uga.edu/caespubs/pubcd/C527.htm</u>.

Commercial Vegetable Production Guides. "Pumpkin and Winter Squash." Oregon State University. <u>http://oregonstate.edu/Dept/NWREC/pumpkin.html</u>.

The Gardener's Network. "How to Grow Squash." <u>http://www.gardenersnet.com/vegetable/squash.htm</u>.

Jett. L. W. *Vegetable Planting and Planning Calendar*. University of Missouri Extension. <u>http://muextension.missouri.edu/explore/agguides/hort/g06201squash.htm</u>.

Sources accessed November 16, 2005.

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