



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

How To Grow: Cabbage, Broccoli and Cauliflower

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Assumptions

- You have a garden spot in mind
- You have taken a soil test and will adjust the nutrients accordingly

Where to Plant







Containers?



Yes!

When to Plant

Earliest:

Cabbage – March 25

Broccoli and Cauliflower – April 5

Latest:

Cabbage – July 15

Broccoli – Aug 1

Cauliflower – July 20



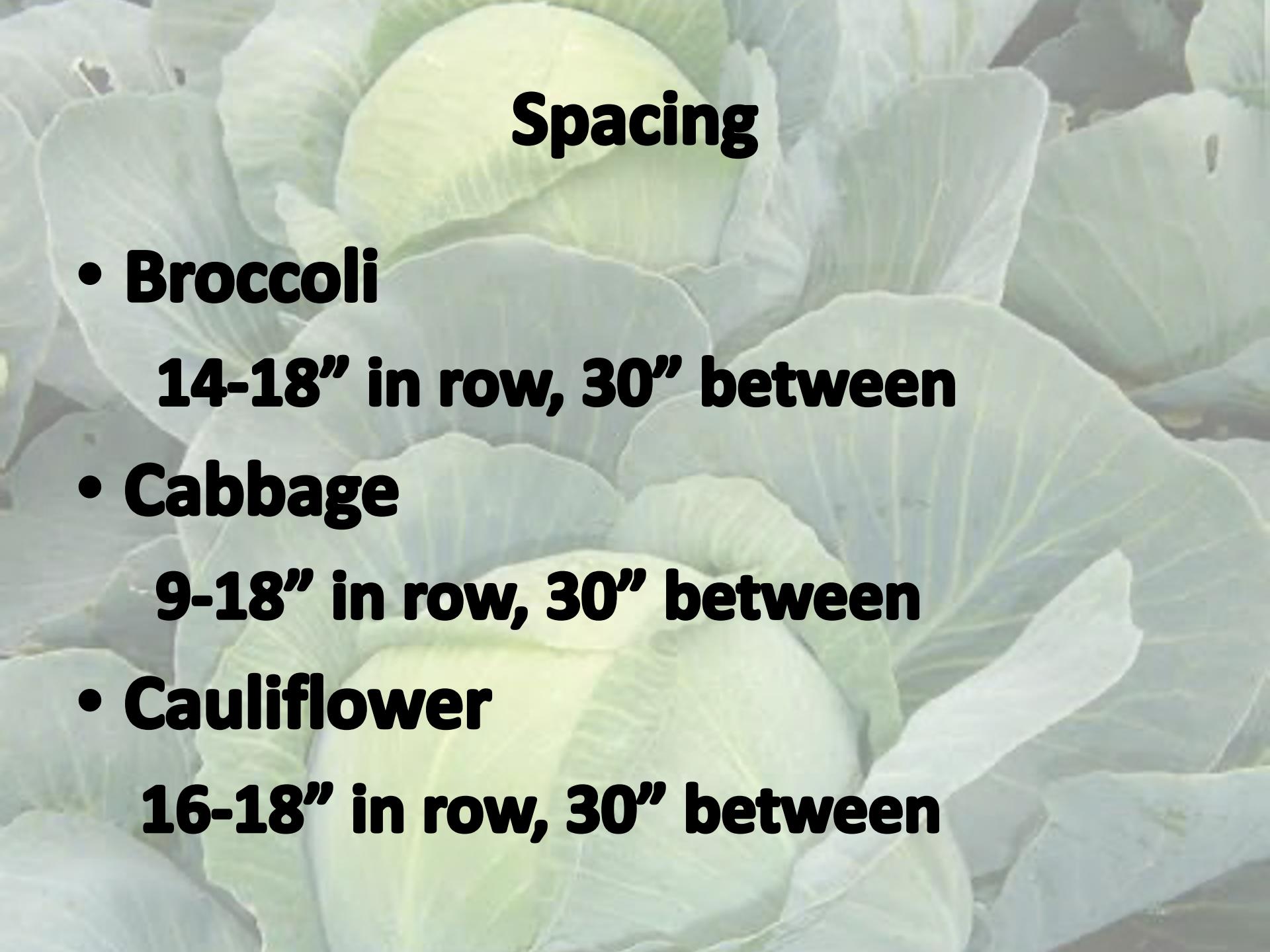
Starting Transplants

- Start seeds about July 1
- 5-7 weeks from transplanting
- Soil temp- 80° F
- 4-6 days to germination
- Grow @ 65° F day temp



How to Plant



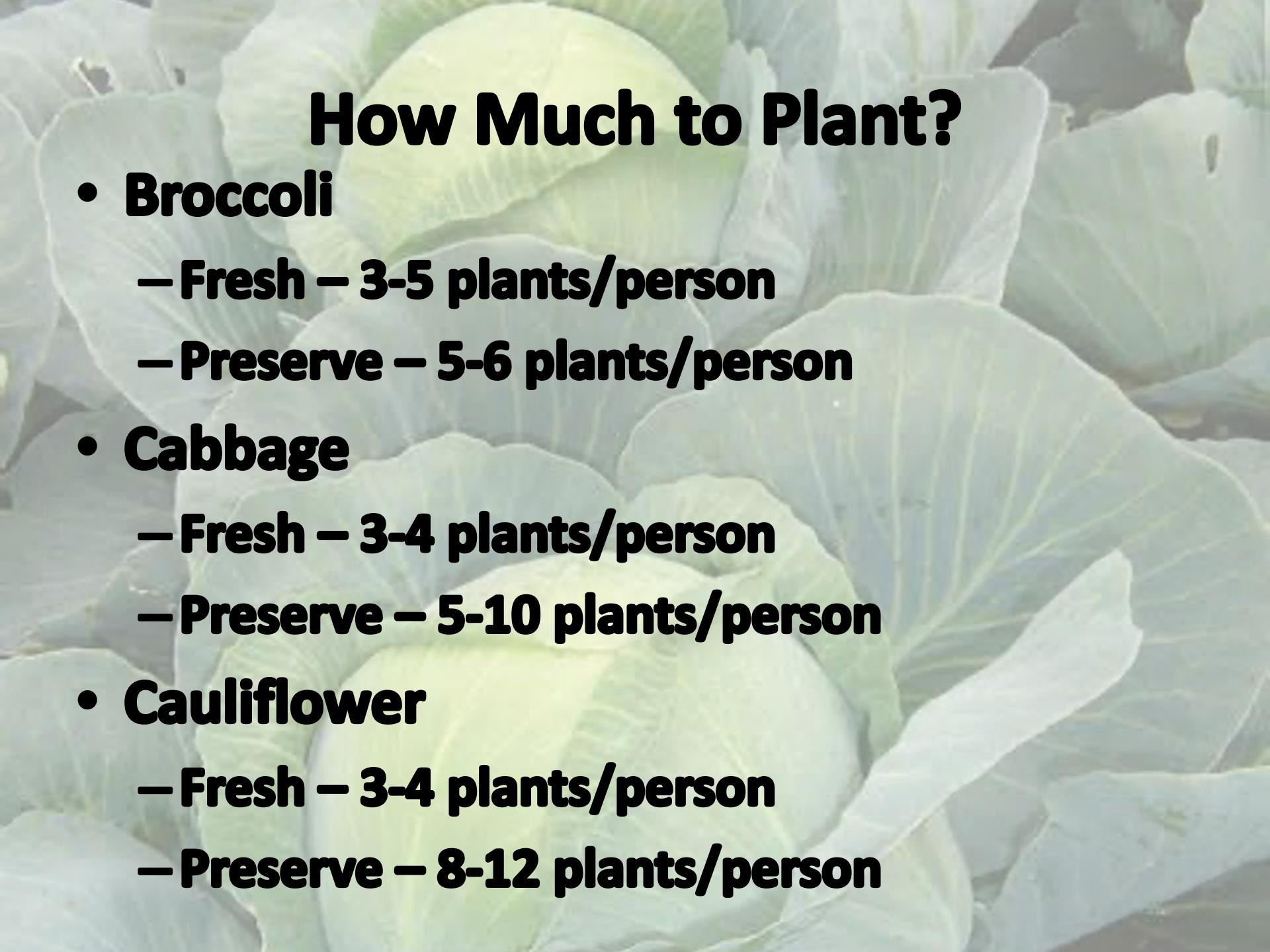


Spacing

- **Broccoli**
14-18" in row, 30" between
- **Cabbage**
9-18" in row, 30" between
- **Cauliflower**
16-18" in row, 30" between

Yield per 100 ft. of row

- **Broccoli – 100 lbs.**
- **Cabbage – 150 lbs.**
- **Cauliflower – 100 lbs.**



How Much to Plant?

- **Broccoli**
 - Fresh – 3-5 plants/person
 - Preserve – 5-6 plants/person
- **Cabbage**
 - Fresh – 3-4 plants/person
 - Preserve – 5-10 plants/person
- **Cauliflower**
 - Fresh – 3-4 plants/person
 - Preserve – 8-12 plants/person

Weed Control





Varieties

Broccoli 'Packman'



Cabbage 'Flat Dutch'



Cabbage 'Bonnie's Hybrid'

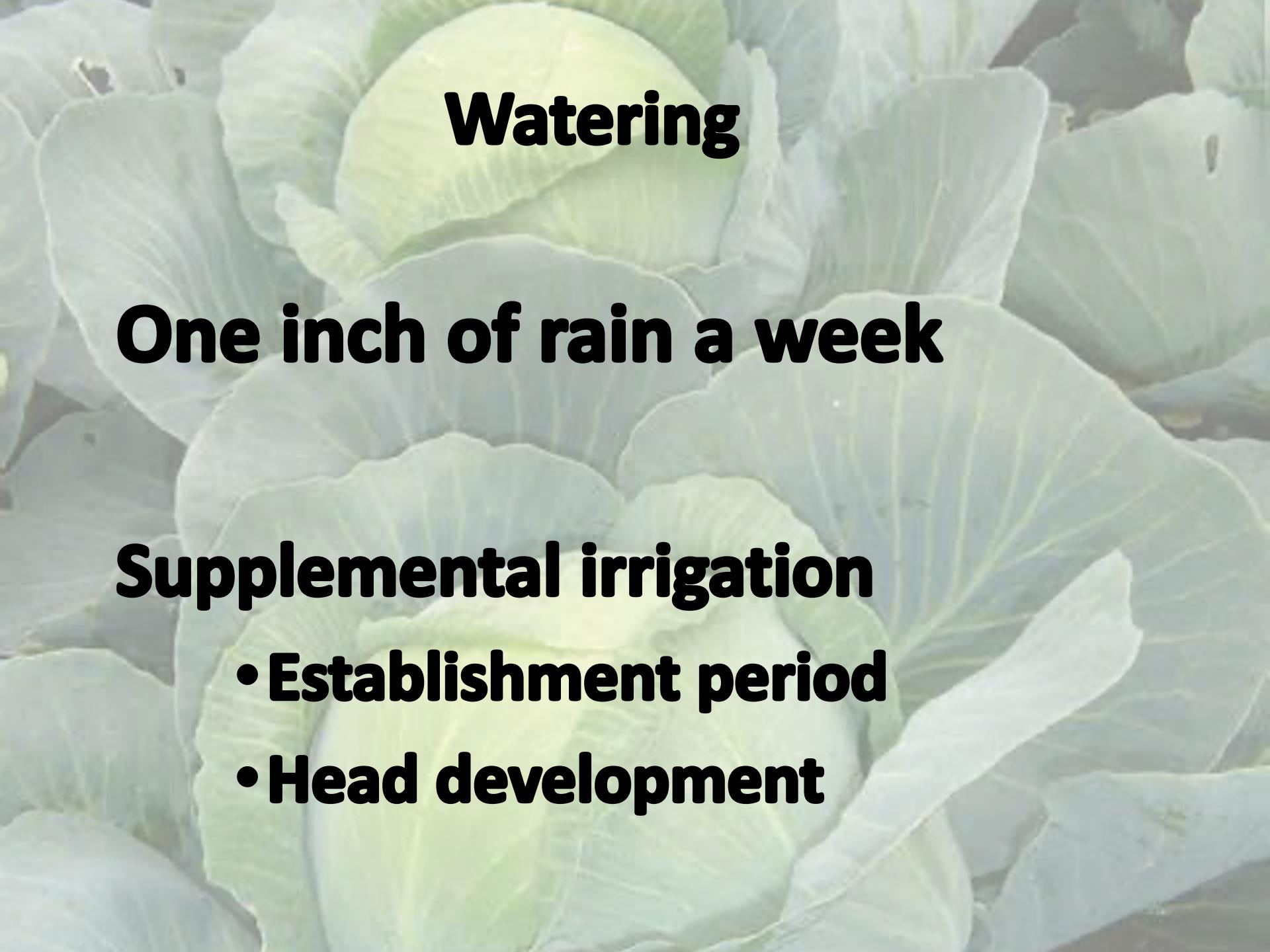


Chinese Cabbage



Cauliflower 'White Cloud'





Watering

One inch of rain a week

Supplemental irrigation

- Establishment period
- Head development



Fertilization

- **Sidedressing:**
 - Three weeks after transplanting
 - 5 Tbsp. of ammonium nitrate (34-0-0)
per 10 ft./row



Insects

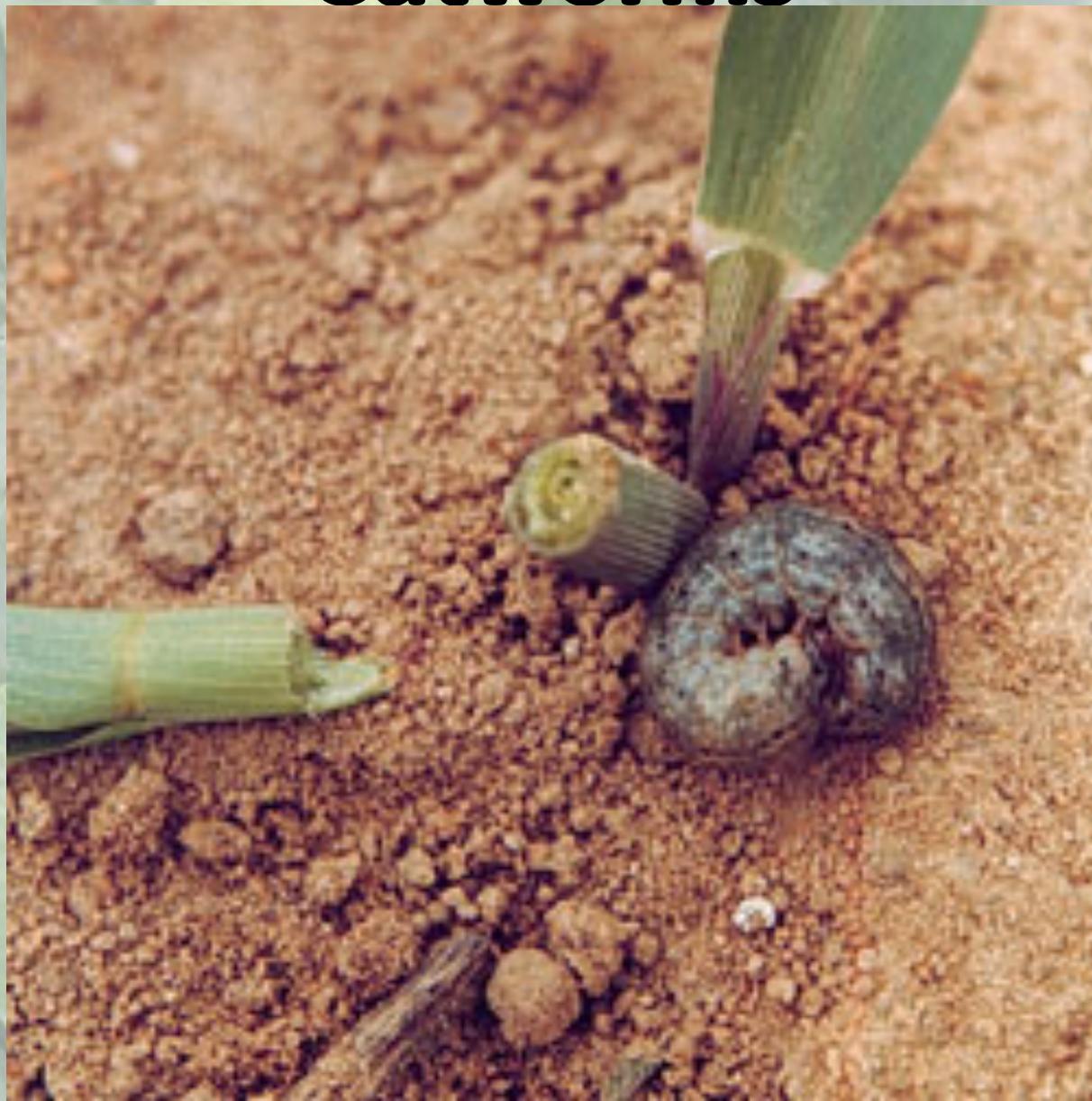
Aphids



Cabbage Loopers



Cutworms



Diamondback Moths



G161-28

Flea Beetles



Harlequin Bugs



UF

Imported Cabbageworm



Root Maggots



Sowbugs



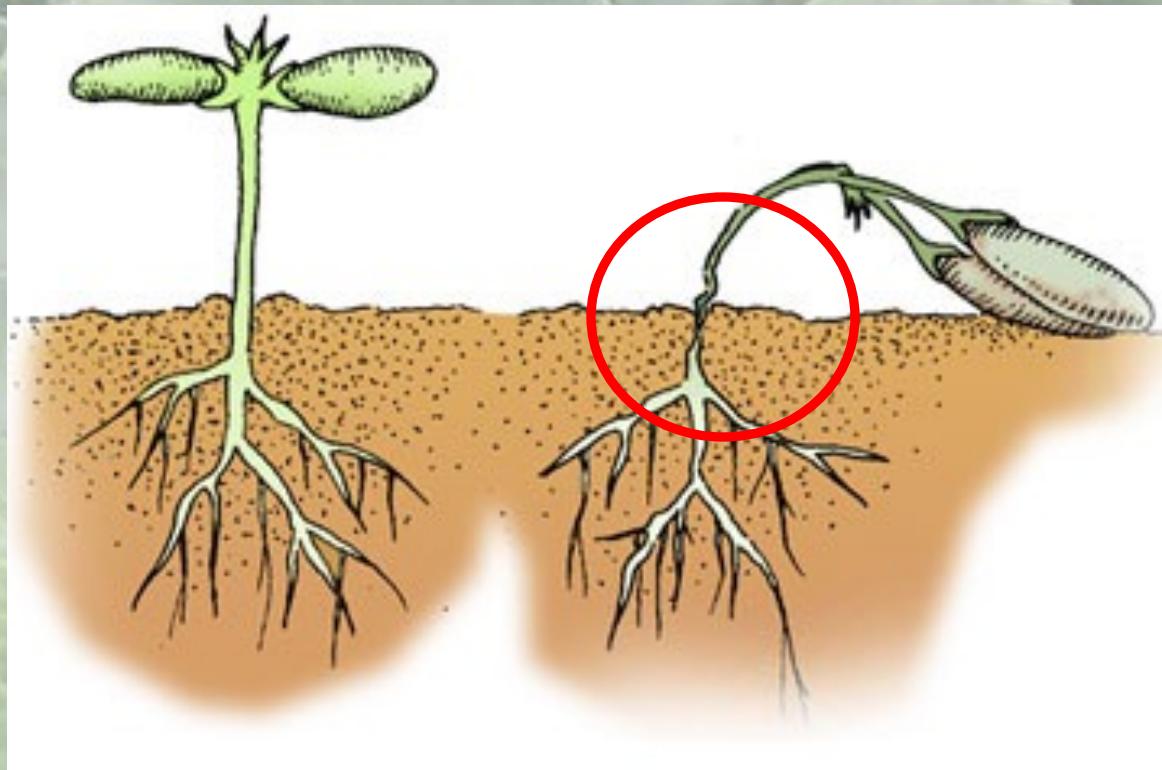


Diseases

Black Rot



Seed Rot/Damping Off



Harvest - Broccoli



Harvest - Broccoli



nweDIABLE.com

Harvest - Cabbage



Harvest - Cabbage



Harvest - Cauliflower





Storage

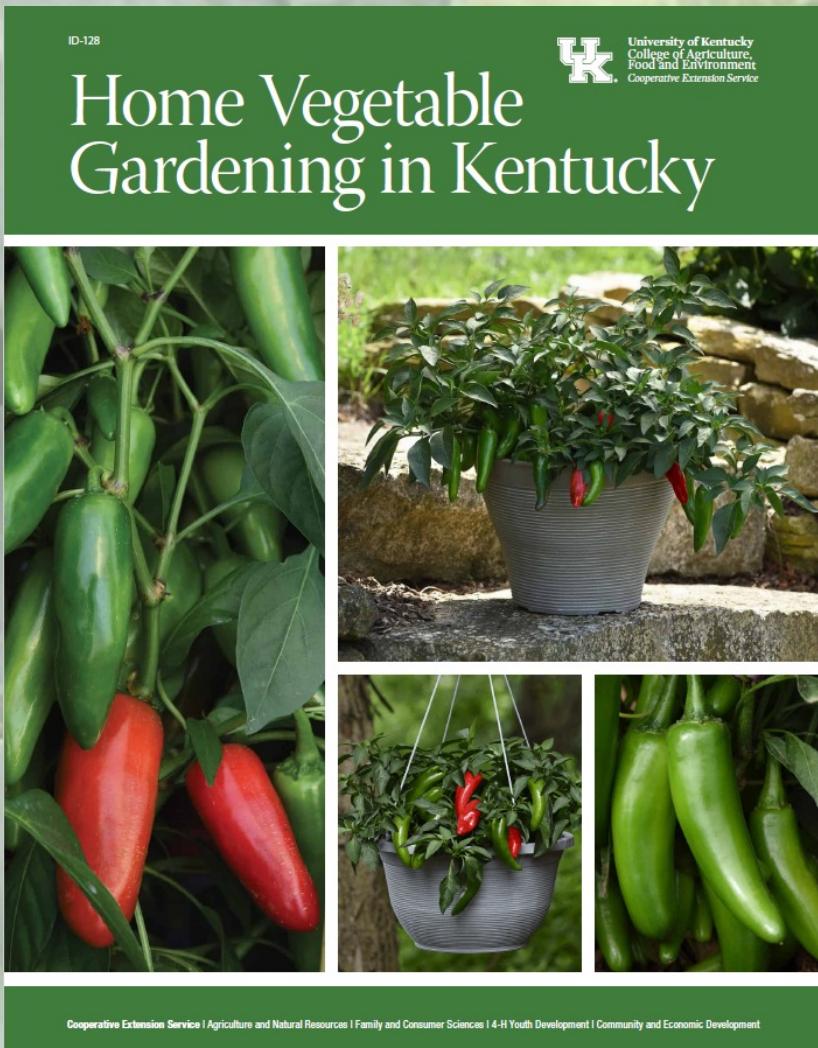


Resources

ID-128

Home Vegetable Gardening in Kentucky

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Cooperative Extension Service | Agriculture and Natural Resources | Family and Consumer Sciences | 4-H Youth Development | Community and Economic Development

<http://www.ca.uky.edu/agc/pubs/id/id128/id128.pdf>

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ID-133



Vegetable Cultivars for Kentucky Gardens—2013

Compiled by R. Durham, T. Cookin, J. Strang and S. Wright, Horticulture, and K. Sebold, Plant Pathology

Gardening makes sense! Growing your own vegetables makes you feel self-sufficient and provides fresh, healthful food. Your surplus crop can be frozen, canned, or stored in cool, dry locations.

To assure gardening success, start by selecting suitable vegetable cultivars. Planting resistant or tolerant varieties is one of the most effective ways for the home gardener to avoid destructive vegetable diseases.

Resistance to Disease

Resistance generally refers to the plant's ability to grow in an environment favorable for disease development yet experience less disease. Resistant or tolerant varieties are not immune to disease.

Tolerance refers to the plant's ability to sustain the effects of disease without suffering serious loss. Many cultivars listed here carry resistance or tolerance to one

or more diseases. Many, but not all, of these diseases occur in Kentucky. Commercial seed catalogs generally provide information on resistance and tolerance; this information is included in the table of recommended vegetable cultivars in this publication. Be aware that disease resistance may be ineffective where local, unique strains of pathogens occur.

Today's gardener may choose vegetable cultivars with good taste, long harvest time, unique shape, and other desirable horticultural characteristics in addition to disease resistance.

University of Kentucky horticulturists test vegetable cultivars every year, and many of the varieties listed below were tested by UK and were found to produce high yields and high-quality produce. The vegetable cultivars listed in this publication are good ones, but they are not the only reliable ones.

Other interesting vegetables to try for variety:

Parsnips, peanuts (use Spanish and Valencia types—90 to 120 days maturity—rather than Virginia type), rutabaga. Annual herbs that are great for cooking: sweet basil, chervil (French parsley), dill (use leaves as well as seeds), sweet marjoram, parsley, summer savory, cilantro (Dillmo).

Special thanks:

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<http://www.ca.uky.edu/agc/pubs/id/id133/id133.pdf>

Questions?

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