

	<h1>Lower Columbia School Gardens - Monthly Planting Guide</h1>					<b>USDA Hardiness ZONE 8b</b>		Estimated Last Frost: April 30 Estimated First Frost: Oct 31
	<h2>JUNE</h2>					<b>FROM SEED TO HARVEST</b>	<b>NOTES</b>	
CROP	SOIL TEMP.	PLANTING DATE	SPACING	DEPTH	METHOD			
Cover Crop	varies	1 <sup>st</sup>	Scatter	½ - ¾"	Seed	Sow buckwheat and/or phacelia to enrich soil for fall + winter crops. Chop up and mix cover crop into soil a week or two before transplanting Fall + Winter crops.		
Transplant to garden early June/late May	Basil, collards, cucumbers, eggplant, gourds, ground cherries, melons, peppers, pumpkins, summer + winter squash, tomatillos, tomatoes					<b>Harden off</b> all plants before transplanting to garden. Take several days to acclimate them to the unprotected outdoors; don't rush the process of moving them from a protected environment into garden beds.		
Sow directly in garden throughout June	Amaranth, Asian greens, cilantro, cucumbers, dill, leeks, lettuce, orach, scallions, snap beans (bush + pole varieties), summer squash							
Fall + Winter Veg sow in pots and/or outdoors late June	Broccoli, Brussels sprouts, cabbage, cauliflower, celery, bulb fennel, kale kohlrabi, mustard, scallions					Fall + Winter veggies need soil beds full of nutrients to grow properly during hot summer weather, so plant cover crop this month in whatever area of the garden will be their eventual home and then turn the cover crops in to the soil a week or so before transplanting.		
Fall + Winter Veg sow directly in garden late June/early July	Beets, carrots, rutabagas, snap + snow peas, turnips					Whether you plant in pots or directly in the garden, be sure to <b>start all Fall + Winter veggies in a shaded, cool location and water consistently.</b>		

- **Don't forget:** the School Garden Produce Sale begins this month - every Wednesday at the Northlake School Garden until the end of September. Email [info@lcschoolgardens.org](mailto:info@lcschoolgardens.org) for more info.
- **Spring Garden Programs end this month and Summer Programs begin!** Visit <http://www.lcschoolgardens.org> or email [info@lcschoolgardens.org](mailto:info@lcschoolgardens.org) for more information or to find out how you can volunteer.
- **Thinning:** 6-inch tall beets to 4 - 6" apart, 6-inch tall carrots + parsnips to 2 - 4" apart, 8-inch tall chard/collards/kale/lettuce/mustard to 8 - 12" apart.
- **"Be the Bee/Pollinator" activity can be done mid-month when lots of pollen is in the garden:** have students mimic pollinators by using q-tips or feathers to collect pollen and move it from one blossom to another to help pollinate plants - tomatoes, squash, calendula, zinnia, phacelia, sunflowers, etc. <http://eatthinkgrow.org/wp-content/uploads/2012/04/1S31.pdf>
- **To check soil moisture:** stick a finger *a few inches down into the soil*, near the root of the plant(s) that you are going to water. If the soil still feels moist, the area doesn't need watering just yet, so move on to another plant or another bed. It's also important to use your finger to gauge when the soil has started to absorb the water and the moisture is soaking past the surface and down toward plant roots. *Check for this regularly while watering!*
- **Have a Harvest Party to celebrate the abundance of the garden:** before school is out for the summer see about scheduling a simple meal with students, families, volunteers, and staff in the garden, using some of the produce that is abundant.
- **Encourage students to take home plants like tomatoes, peppers, eggplant and basil** to plant and grow for their family during the summer. (This is a great option for students unable to participate in Summer Garden Programs).
- **Continue to turn and care for compost regularly.**
- **Harvest time:** artichokes, borage, broccoli, cabbage, calendula, cherries, chervil, chives, collards, currants, fava beans + leaves, fennel, garlic scapes, kale, lettuce, mint, nasturtiums, parsley, snap + snow peas, radishes, raspberries, rhubarb, rosemary, sage, scallions, sorrel, spinach, strawberries, Swiss chard, and thyme.

