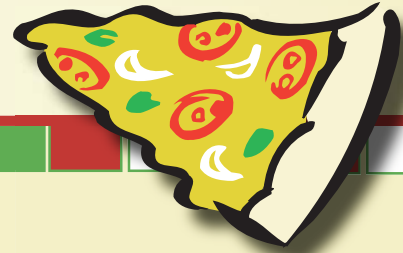




Pizza Gardens



Grow Your Own Slice of Pizza Pie!

Steps to Planning a Theme Garden

1. Determine what type of theme garden you would like. In this case we want an Italian-Style Pizza Garden.
2. Determine the location and size of your garden. Select an area that receives at least six hours of full sunlight every day and is close to a water source.
3. Take a soil sample and send it to be analyzed with the help of your county Extension agent.
4. The shape of your garden may be a large circle with triangle sections to look like a pizza or whatever shape fits your landscape!
5. Amend the soil according to soil test results. Using a tiller, work in a 3-inch layer of organic matter (peat moss, manure, rotted compost, etc.) to improve soil structure.
6. Select plants from a list of recommended varieties.
7. Plant warm-season vegetables, such as tomatoes, peppers, eggplant and most herbs after April 25th, to avoid frost or freeze damage.

8. Water, weed, fertilize and harvest on a weekly basis throughout the growing season.

9. Enjoy your abundance of fresh vegetable and herbs.

Recommended Plants

Tomatoes:

Celebrity, Better Boy, Early Girl, Roma, Sweet Million (Cherry)

Tip: Plant 24 inches apart; stake or cage with heavy wire cages for support.

Peppers:

Sweet Bell: California Wonder, Big Bertha, Sweet Banana, Golden Summer

Tip: Use small tomato cages to support peppers during the growing season.

Eggplant:

Black Beauty, Ichiban, Dusky, Millionaire

Sweet Basil:

“To be fragrant.” Many varieties are available; grow from seed or select plants from your local garden center.

Chives & Onions:

Plant early and harvest mid-June to July.

Marjoram:

Many varieties are available; grow from seed or select plants from your local garden center.

Oregano:

Has a stronger flavor than marjoram, adding much flavor to Italian dishes.

Garlic:

Plant bulbs in the fall to late winter for harvest in late June.

Harvest, Storage & Preparation of Fresh Vegetables

Tomatoes: Harvest when fully colored, yet still firm. May be frozen and stored before canning or processing. Blanch tomatoes in boiling water for 30 seconds to remove skins before storing.

Peppers: Hot or sweet. Harvest frequently to promote reproduction throughout growing season. May be frozen or strung and dried.

Onions & Garlic: Harvest when 80 percent of the tops have fallen over or died down. May be field-cured or cured in mesh bags or tray, braided and strung. Fall-planted garlic is usually ready to harvest mid-June.

Herbs: Harvest throughout growing season. For best flavor, gather herbs early in the morning. Most herbs may be dried or frozen for future use.

Pizza Sauce Recipe:

- 1 gallon prepared tomatoes
- 1 can tomato paste
- 1 whole onion
- 1 clove garlic
- 1 cup sweet bell pepper
- ½ cup sugar
- ½ cup vinegar
- Herbs, salt, pepper to taste

Place all ingredients in large crockpot and let cook 6-8 hours. Frequently drain off excess juice & save for canning.

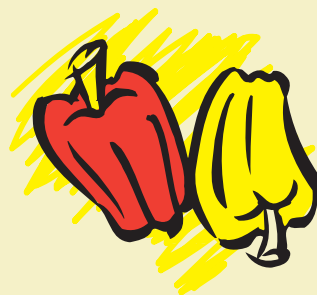
More information:

A large number of gardening resource materials are available at no charge on the UT Extension Website, with more materials added all the time. Visit www.utextension.utk.edu/publications/default.htm

Some Extension gardening and foods publications include:

PB724	Canning Foods
PB725	Preserving Foods
PB774	Food Storage Guide
PB901	Growing Vegetables in Home Gardens
PB 1215	Disease Control in the Home Vegetable Garden
PB1228	Gardening for Nutrition
PB 1391	Organic Vegetable Gardening
SP 291-A	Growing Vegetable Transplants
SP 291-B	Growing Vegetables from Seed
SP 291-C	Soil Preparation for Vegetable Gardens
SP 291-D	Care of the Vegetable Garden
SP 291-G	Fall Vegetable Gardens
SP 291-I	Weed Control in Home Gardens
SP 291-L	Fresh Vegetable Storage for the Homeowner
SP 291-N	Raised Bed Gardening
SP 291-O	Guide to Spring-planted, Cool-season Vegetables
SP 291-P	Guide to Warm-season Vegetables
SP 325-D	Canning Vegetables
SP 425-A	Healthy Tennesseans Eat More Fruits and Vegetables

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Visit the Agricultural Extension Web Site at: <http://www.utextension.utk.edu/>

04-0227 W038

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The University of Tennessee Institute of Agriculture, U.S. Department of Agriculture,
and county governments cooperating in furtherance of Acts of May 8 and June 30, 1914.
Agricultural Extension Service, Charles L. Norman, Dean