

Riverside Nursery

Is making it easy for you this season with great veggie and herb tips. Here you will find great planting guidelines to ensure an abundance of fruits for all your labor.

Whether you're just starting out with a few containers or you're an avid farmer, there's something here for everyone. Feel free to speak with one of our associates about any of your garden to table questions. Get ready to start enjoying your bounty!



Veggies and Herbs in your
Garden

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Companion Plantings

Various combinations of plants are used together in order to deter pests or to attract pollinators to the main crop. One well known example is the use of marigolds around the garden's border or between rows to help deter soil-borne nematode pests.

Veggie Companions:

Asparagus WITH basil, calendula, parsley, tomato
Beans WITH brassicas, carrots, cucumber, eggplant, marigold, nasturtium, oregano, peas, potato, Swiss chard
Beets WITH beans, chives, garlic, lettuce, onion
Carrots WITH beans, chives, lettuce, onion, peas, pepper, rosemary, sage, thyme, tomato
Cucumber WITH beans, brassicas, lettuce, marigold, parsley, tomato
Eggplant WITH beans, marigold, pepper, thyme
Lettuce WITH beets, brassicas, carrots, chives, dill, garlic, onion
Melon WITH marigold, nasturtium, oregano, pumpkin, squash
Onion WITH beets, brassicas, carrots, chamomile, dill, lettuce, pepper, Swiss chard, tomato
Peas WITH beans, carrot, cucumber, mint
Pepper WITH basil, carrots, eggplant, onion, tomato
Potato WITH beans, brassicas, eggplant, marigold, peas
Spinach WITH brassicas
Squash WITH marigold, nasturtium, oregano
Tomato WITH asparagus, basil, beans, bee balm, calendula, carrots, chives, cucumber, mint, onion, parsley, peas, pepper, sage, thyme

Herb Companions:

Basil WITH peppers and tomatoes
Bee Balm WITH tomato
Chamomile WITH brassicas and onion
Chives WITH carrot, lettuce, tomato
Dill WITH brassicas, lettuce, onion
Garlic WITH beet, brassicas, lettuce
Marigold WITH beans, cucumber, eggplant, melon, potato, squash
Mint WITH brassicas, tomato
Oregano WITH beans
Parsley WITH asparagus, tomato
Rosemary WITH beans, brassicas
Sage WITH brassicas, carrots, tomatoes
Thyme WITH brassicas, carrots, eggplant, tomato

POOR Companions:

Beans WITH chives, garlic, leek, onion, shallot
Beet WITH pole beans
Brassicas WITH kohlrabi, nasturtium, pole bean, tomato
Carrot WITH dill
Cucumber WITH potato, sage
Peas WITH chives, garlic, leek, onion, shallot
Potato WITH cucumber, squash, tomato
Tomato WITH dill, kohlrabi, potato

Cool Weather Crops

| | | |
|-----------------|-----------------|----------|
| Arugula | Beets | Broccoli |
| Brussel Sprouts | Cabbage | Collards |
| Carrots | Cauliflower | Chard |
| Fennel | Kale | Kohlrabi |
| Lettuce | Onions | Bok Choy |
| Peas | Potatoes Radish | |
| Spinach | Cilantro | |

Warm Weather Crops

| | | |
|----------|----------|------------|
| Beans | Celery | Corn |
| Cucumber | Eggplant | Melon |
| Okra | Peppers | Pumpkin |
| Squash | Tomato | Watermelon |
| Zucchini | | |

Veggies and Herbs for Partial Shade

| | | |
|----------|----------|-----------------|
| Arugula | Bok Choy | Chard |
| Kale | Lettuce | Peas |
| Beans | Beets | Radish |
| Scallion | Spinach | Chives |
| Cilantro | Garlic | Lemon Balm |
| Mint | | Oregano Parsley |

Edible Flowers**

| | | |
|-----------------------------|-----------|------------|
| Bee Balm | Calendula | Daylily |
| Cucurbits (squash/cucumber) | | Dianthus |
| Hibiscus | Marigold | Nasturtium |
| Passionflower | Rose | Violet |

**Many "true" lilies are toxic and should never be eaten. Don't confuse them with daylilies. Always research any plant before consuming it!

Harvesting your Veggies and Herbs

Broccoli-Pick in morning, buds should be closed tightly. Cut 1/2 way down stalk to encourage side shoots.

Chard-Harvest outer leaves, be sure 4-6 leaves remain for continual growth.

Cucumber-Pick when grown to size. Bigger is NOT better. Pick often to increase production.

Eggplant-Harvest with knife when grown to size. Young plants are tastier.

Salad Greens-Micro greens can be picked as small as 2". Use the "cut and come again" method...wait till plants are 4-7" and cut across tops leaving 1-2" in soil for future harvest. Water and fertilize. Plant greens in succession for all season enjoyment.

Kale- Pick outer leaves when mature-leave 7-8 leaves on plant for future harvest.

Peppers-Allow to turn red/yellow/orange for sweetest flavor. Can be picked green and stored in cool place till ripe.

Summer Squash-Pick when smaller for better flavor.

Winter Squash-Wait until skin has hardened and cannot be pierced with finger nail. Cut a 2-3" stem and let cure in sun for 10 days. Store in cool dry place. Acorn squash should be eaten in fall while butternut squash will have an improved flavor with storage.

Spinach-Use the "cut and come again" method. Cut when plants are 5-6" tall and leave 1" remaining for re-growth. OR harvest outer leaves as soon as plants have 5 or 6 full sized leaves. Always leave 4-5 leaves on plant.

Tomatoes-Harvest when richly colored and no green remains. If weather is fluctuating between dry/wet and skin cracking is a concern, pick when blushed pink and ripen indoors (NO refrigeration).

Basil-Harvest the leaves as available. Leaves can also be dried* and stored for later use.

Oregano-Harvest before flower or while in flower. Leaves can also be dried for late use.

Parsley-Harvest as leaves become available. Can be dried* for later use.

Rosemary-Harvest the flowers and leaves as they become available. Flowers and leaves can be dried* for later use.

Thyme-Harvest leaves while flowering. Stem and leaves can be dried* and ground for later use.

*Dry your herbs by binding the stems together and hanging them in a low lit room with ample ventilation. Label before drying. Once dried, remove leaves and store in an air tight glass container. Light and heat are your dried herbs greatest enemy! They can also be stored in the freezer and used as needed. Fresh dried herbs should be replaced yearly. When harvesting annual herbs remove no more than 50% of the plant. When harvesting perennial herbs remove no more than 1/3 of the plant.