



Simply Salad[®]

GrowerFacts Extra

Additional Culture Research

from

PanAmerican Seed[®]

Simply Salad

Culture Research from Sowing to Sale, published 2010



HANDPICKED VEGETABLES & HERBS



Wonder Wok
Mixture



City Garden Mixture



Global Gourmet
Mixture



Alfresco Mixture



Summer Picnic
Mixture

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Germination Research, published 2010



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INTRODUCTION

Test for best cover in pots, bowls and seed trays.

CONCLUSION

Cover lightly with coarse vermiculite to retain moisture, as well as allowing light in to improve germination. Cover with medium or no-cover could cause non-uniform germination. Can be germinated directly on the bench (chamber not required).



Vermiculite Cover

Medium Cover

No Cover

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Sowing Culture Research, published 2010



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INTRODUCTION

Determine if direct sow or liners are better.

CONCLUSION

Grows faster in larger containers than in liner.

Direct Sown



105 liner

4" pot, 4 weeks from sowing



105 liner transplant

Direct Sown

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Sowing Culture Research, published 2010



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105 liner transplant

Direct Sown



10" color bowl 5ppp, 4 weeks from sowing



105 liner transplant

Direct Sown

RESULTS CONTINUED

Grows faster in larger containers than in liner.

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Temperature Effects , published 2010



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INTRODUCTION

Test for temperature effects on crop time and coloration. Plants were transplanted from a 105 liner and grown under different temps for two weeks.

CONCLUSION

The warmer the temperature, the faster the growth. Cold temperatures make bronze and purple foliage more intense in color but significantly delay crop time if average daily temp is below 50F.



47F

56F

71F

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Temperature Effects, published 2010



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RESULTS CONTINUED

Foliage colors were more intense when exposed to 4 days of cold (45-55F) than those grown continuously in moderate temperatures. To achieve faster production and good foliage color, we recommend growing in moderate to warm temperatures (55 – 70F) and then finishing with 3-5 days at low temperatures (45-55F). Toned, hardened plants will withstand light frosts, making the product well suited for very early spring or late fall production.



4 days cold exposure

Moderate temperature

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Temperature Effects, published 2010



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CROP TIME (weeks)

Container size	Plugs/ pellets per pot	Sowing method	Average Daily Temperature (F)			
			50-55	55-60	60-65	65-70
105 liner	1				3	2
4" pot	1	directly sow	6-7	5	4	3
		transplanted	7-9	6	5	4
10" color bowl	4-5	directly sow	6-7	5	4	4
		transplanted	7-9	6-7	5	5
12" color bowl	5-6	directly sow	6-7	5	4	4
		transplanted	7-9	6-7	5	5

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Storage Temperature, published 2010



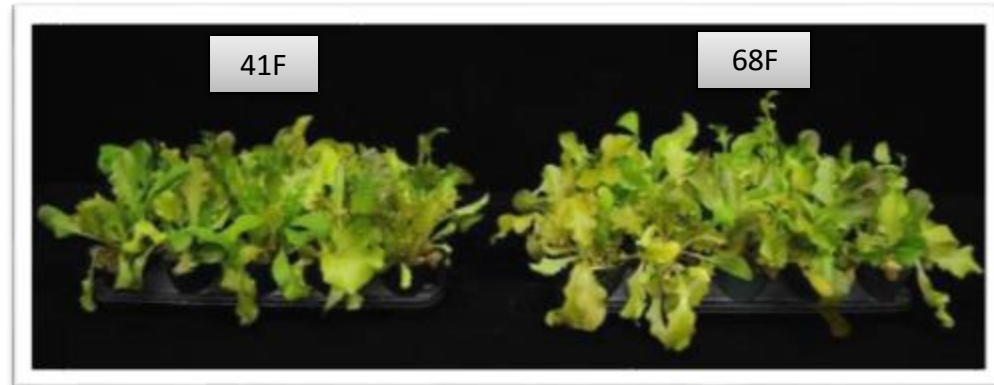
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INTRODUCTION

To determine the best temperature for storage and shipping.

CONCLUSION

Plants stayed almost the same shape after 5 days in 41F.
Plants were a little stretched and lost some vigor in 68F storage temperature.



After 5 days
stored in a
sealed box at
41F.

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Storage Temperature, published 2010



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INTRODUCTION

To determine the best harvesting suggestions.

CONCLUSION

Cut 2-3 inches above soil line for re-growing. Do not cut too short. Plants can be re-harvested 2 -3 weeks later.

