

Whatley Farm

TOPSHAM, MAINE

Planting Guide

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Onions

Transplant 4-6" apart. Water as needed to achieve 1"/week & keep weeded. Necks soften when ripe. Cure until fully dry at stem for storage.

Sierra Blanca

110 days. Sweet, mild white onion. Use fresh. Make great onion rings!



Red Long of Tropea

90 days. Sweet Mediterranean red for fresh eating and bunching. They do not store well!

Talon

105 days. Long storing yellow onion up to 4".



Red Carpet

115 days. Can grow to nearly 8 oz. Great storage.



Shallots

Conservor

105 days. Traditional sturdy storage. Mild flavor with coppery skin.

Leeks

Tadorna

85 days. Transplant 6" apart in rows 12" apart. Hill soil to leaf base as needed to blanch.



Scallions

Nabechan

60 days. Sweet, upright Japanese style scallions. Plant out in clusters and harvest at pencil width for use as traditional scallions or plant 1" apart and hill for Japanese Negi style thick onions.

Fennel



Perfection

50 days baby, 80 full size. Large bulbs of classically sweet fennel. Gently transplant 6" apart. Requires plenty of moisture, preferably directly from the soil.

Celery

Tango

80 days. Tender variety for stalk production, or hill/collar for whole plant harvest. Keep soil consistently moist, preferably from the bottom.



Cucumbers

- plant 12" apart in rows 5-6' apart in full sun
- roots are very delicate! do not disturb!
- transplant when soil is warm, at least 50 degrees, cover if nighttime temperatures drop below 40
- very thirsty plants, keep soil consistently watered & fertilize at transplant with diluted seaweed or fish emulsion
- plants will climb trellises for straighter fruits that are easier to find, interplant with sunflowers or corn for a natural trellis
- planting marigolds, nasturtiums, oregano or dill nearby discourages beetles

Melons

- transplant about 18" apart in rows 5-6' apart in full sun
- also very fragile roots!
- have same temperature & moisture requirements as cucumbers
- place straw or cardboard under growing fruit to protect from rot
- harvest indicators depend on type

Slicing Cucumbers

A summer salad staple!



Diva

58 days. Smooth-skinned and nearly seedless. 5-7" but sweetest when harvested small. Disease resistant.



Marketmore

58 days. The standard for slicers! Long bearing 8-9". Scab & mildew resistant.



Silver Slicer

54 days. Taste test winner! Mild flavor, thin skinned 5-6". Crisp & refreshing heirloom, powdery mildew resistance extends season into early fall..



Suyo Long

61 days. Fruits up to 15" long. Keeps well in the fridge, great for fresh eating and pickling. Very popular in Sichuan cuisine, perfect for smashed cucumber salad!

Pickling Cucumbers



Little Leaf

57 days. Disease resistant, stress tolerant. Compact vines. Also good fresh. 3-5"

Cool Customer

55 days. Rugged pickler with excellent crunch and flavor, holds up to late season disease pressure for a longer harvest.



Salt and Pepper

49 days. Good flavor & disease resistance. Thin white skin; a "little sister" to Silver Slicer. 3-5"

Specialty Cucumbers



Mexican Sour Gherkin

67 days. 1" cukes that look like tiny watermelons, taste like cucumber with lime. Great for trellising and children's gardens. AKA "cucamelon."

Lemon

65 days. Heirloom from 1800s. Fairly late, yellow blush when ripe. No bitterness, single serving size, good raw or pickled. Ideal around 2" but larger fruits still make great relish!



Melons

Watermelons are ripe when the tendril nearest the fruit withers and the spot where the melon touches the ground turns yellow.



Mini Love

70 days. Productive with minimal seeds. 3-5 lb, 2-4 fruits per plant



Sugar Baby

76 days. Classic cookout melon. Crack resistant skin. Flavorful 8-10lb melons.



Sarah's Choice

76 days. High flavor in small package. Fusarium & mildew resistant. 3-5lb, ripe when fruit slips easily off vine

Golden Giant
60 days. Korean melon tolerant of cooler summers. Not as sweet or musky as cantaloupe, great in fruit salad with plenty of sweet herbs. 2 lb fruit 9-10" long, harvest when fully golden.



Tomatoes

- plant 14-20" apart for most staked varieties, determinate bush types may be planted 12-24" apart in rows 4-6' apart
- determinate plants ripen all at once, indeterminate will produce over longer time period (most plants are indeterminate, requiring staking/trellising and pruning over growing season)
- transplant 3-8" deep, covering the cotyledons
- providing high phosphate fertilizer (liquid fish with kelp) at transplant prevents shock and encourages early high yield
- water consistently to prevent blossom end rot (calcium deficiency)
- interplant with borage to discourage tomato hornworm and encourage pollinators
- avoid handling plants after smoking or handling tobacco to avoid exposure to tobacco mosaic virus

Cherry

Easy to grow in a container or garden bed.

Perfect for a quick summer snack. High yields all season.



Black Cherry

64 days. Heirloom-like flavor, cherry size



Esterina

60 days. True yellow! Disease & crack resistant. Cherry size



Matt's Wild Cherry

55 days. Wild from Hidalgo (eastern Mexico). Late blight resistant. Very small, soft, but big on tomato flavor.

Cherry Bomb

64 days. Prolific, late blight resistant, uniform classic red cherry



Jasper



60 days. Late blight resistant, great vigor & height. Small cherry

Cherry

Sungold
57 days. Sweet sweet sweet!
Vigorous, early, splits easily.
Cherry size



Sungreen
58 days. Ripe golden sheen.
Shockingly fruity & sweet,
large cherry size.

Sunpeach

60 days. Productive, sweet pink cherry.
Crack resistant. Large cherry size.



White Cherry

59 days. Mild, low acid, medium
cherry size.



Grape

Valentine
55 days. High-yielding early grape with rich
flavor and good blight resistance. Good for fans
of "Juliet."



Slicer: Hybrid

High yielding, disease resistant plants. Fruits have longer shelf life. Perfect for fresh eating or canning.



Big Beef

73 days. Classic tomato shape & flavor. Broadly disease resistant. 10-12 oz

Marmalade Skies

75 days. Low acid, highly productive orange tomatoes averaging 8 oz



Slicer: Determinate

Does not require pruning or staking. (bush type). Fruit will all ripen within short window.



Defiant

65 days. Late blight resistant. 6-8 oz, uniformly red throughout.

Slicer: Heirloom

Rich flavors with lots of juice & size potential. Best for fresh eating.

German Johnson

75 days. Brandywine type with standard leaves, earlier & more uniform. 8-16 oz



Brandywine

78 days. Potato-leaf, needs support. Pink with excellent almost spicy flavor. Up to 24 oz



Striped German

78 days. Beautiful, fruity marbled flesh in flat, ribbed fruit. 12+ oz

Cherokee Purple

72 days. 1800s heirloom from Cherokee Nation. Rich & meaty. Up to 16 oz

Slicer: Heirloom

Moskvich

60 days. Early, rich red globes, cold tolerant. 4-6 oz



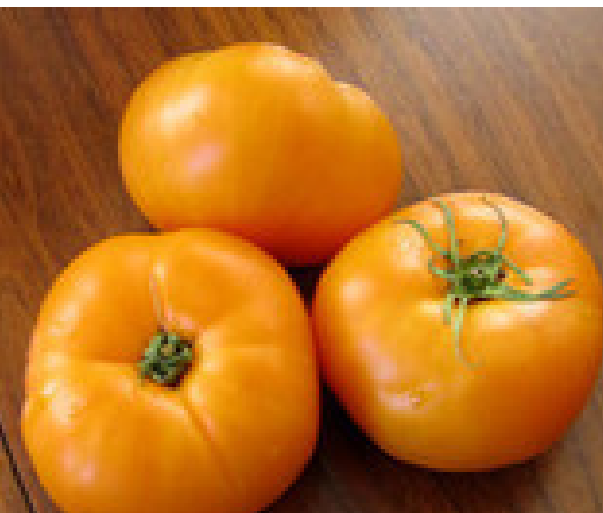
Green Zebra

72 days. Tangy salad tomato. Ripe at yellow blush. 3-4 oz



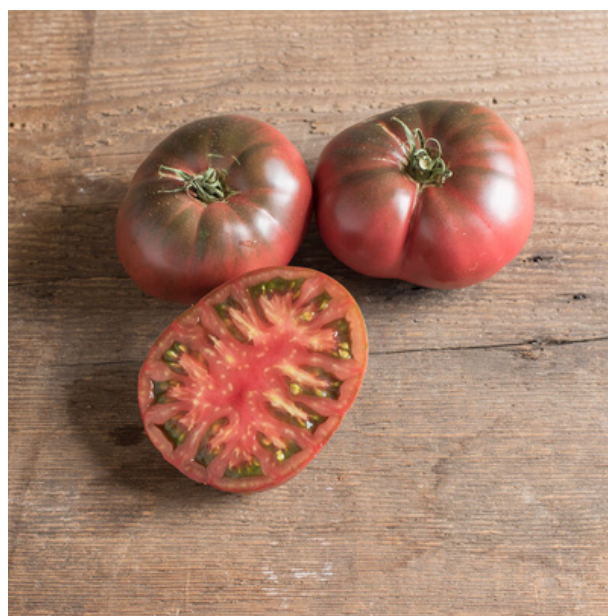
Rose de Berne

80 days. Swiss cousin to Brandywine. Some disease & crack resistance. 4-8 oz



Valencia

76 days. Spanish, brought to ME as family heirloom. Great flavor, few seeds. 8-10 oz



Black Krim

80 days. Distinctive smoky flavor, heirloom from Crimea region. Color darkens with sunlight exposure. 8-16 oz

Paste

Best for fresh cooking, sauces and salsas.

More meat, less juice.

Less cooking time for your favorite canning recipes.

Granadero
75 days. Disease resistant, high yielding with thick walls, 4-5 oz



Amish Paste

85 days. Heirloom on the Ark of Taste, great for sauces but also for eating fresh. 8-12 oz

San Marzano
78 days. Classic Italian paste tomato, easy peeling & quick cooking for sauce. 4-6 oz



Speckled Roman

85 days, prolific, great flavor cooked or fresh, 6-8 oz, bigger in good soil

Inciardi

80 days. Big, meaty, with few seeds and great yields. Ask us about our efforts to save this rare family heirloom!



Juliet

60 days. Crack resistant small paste for salads, salsa and sauce. 1.5-2 oz

Paisano

68 days, 4-5 oz. Determinate bush San Marzano type. Great container plant for a little homemade sauce.



Tomatillos

Same growing requirements as tomatoes, but allow them to grow bushy and full. Harvest when fruits are still firm and green but burst through papery husk and watch out for three lined potato beetles! Roast for salsa verde, cook into unique jams, pickle, make into tangy sauces...



Super Verde

60 days. Extra large, early tomatillo with sweet flavor.



De Milpa

70 days. Hardy Mexican heirloom, traditionally left in the field and harvested right before market. Nice purple blush, low moisture content makes them ideal for storage.

Husk Cherries

Similar growth habit to tomatillos, husk turns completely dry and fruit drops when ripe. Sweet fruit is good fresh, dried or cooked into jam or baked goods.



Goldie

75 days. Makes a great pie, jam, chutney, etc, or just snack on fresh. Store in the husk until ready to eat.

Peppers

- transplant after all chance of frost is past but before flowers begin to open, use row cover if temperature dips close to freezing
- plant 18" apart in rows 24-36" apart, or in a staggered 18" double-row
- water in with phosphorus (seaweed or fish emulsion) after transplanting to reduce shock
- keep well-drained and do not overwater to discourage bacterial growth
- harvest promptly to encourage further fruit set

Eggplants

- transplant only after threat of frost is gone
- use row cover to protect from pests only until flowers appear, if necessary
- plant 18" apart
- over fertilization may result in bushy growth & no fruit set

Sweet Peppers

Mild flavors in a variety of shapes and colors. Perfect for fresh eating, larger varieties can be cooked or baked. Versatile addition to many dishes.



Jimmy Nardello

80-90 days to full maturity. Bright red, 10" long sweet peppers great for drying, roasting or freezing. Popular with chefs!



Ace

50-70 days. Early, prolific, medium sized classic red bell.



Islander

56 lavender, 81 red ripe. Medium three-lobed bells with lavender skin and yellow flesh, ripening to red. Sweet, good producer.

Carmen

60 days green, 80 red. Very sweet, good for grilling, roasting or fresh. 6" long



Escamillo

60 days green, 80 ripe. Named for Carmen's love interest. 6"



Sweet Sunrise

65-85 days. Blocky, sweet, ripens early. Medium sized.

Sweet Peppers

Lunchbox

75-83 days. Mini snack peppers in orange, yellow and red varieties. Good yield. 2"



Cupid

75 days ripe. Mini red bell peppers, very sweet! Bushy plants help protect fruit from sunscald. Avg 2 x 1.75"

Eros

75 days ripe. Yellow companion to Cupid. Not as small as Lunchbox but just as snackable!



Shishito

60 days. Thin skinned w/good yield. Fry, grill, sear, top pizza, pickle or ripen & use raw. 3.5-4"

Hot Peppers

Scale: * to *****



Altiplano*****

Serrano, 57 days green, 77 red ripe. High yielding impressively sized 4.5-5" fruit, eaten green or red--dry both for a stunning "Christmas chile"

Jedi***

Jalapeno, 72 days green. Crack resistant, high yield, 4"+



Red Flame***

Cayenne, 80 days ripe. Sweet-hot 6" fruit dry quickly for homemade cayenne powder.



Flaming Flare***

Fresno, 67 days green, 77 red ripe. Sweet-hot flavor, great for stir frying or use in homegrown salsa! Avg. 4"

Capperino**

Cherry pepper, 60 days green, 85 red ripe. Sweet with a touch of heat and perfect for stuffing and pickling! Very popular in Italy. Avg. 1.5"



Hot Peppers

Helios*****

Habanero, 87 days ripe. Very hot yet sweet and fruity (Anna says they taste like sunshine), upright plants, vigorous producers, avg 2" fruit



Hot Paper Lantern*****

Habanero, 90 days red ripe. Vigorous plants with thin-walled fruits great for drying for making hot sauce. Sweeter & bigger than other habaneros at 3-4"



Thai Hot****

"Bird" pepper, 82 days ripe. 1" fruit. Prolific! Pull whole plants and hang to dry for winter use as chili flakes.



Bottle Rocket****

Thai style cayenne, 90 days ripe. Sourced from Hungary, 2" fruits are great for drying and making hot paprika.



Padron*

60 days. Classic for Spanish tapas, use similar to shishito but has more heat potential. Harvest while under 1 1/2" to keep heat low, they will intensify as they grow larger.



Bhut Jolokia*****

Ghost pepper, 100-120 days ripe. Thin-skinned peppers that dry easily and can reach one million Scovilles! Great for spicing up jellies and salsas or making a super hot flavored salt. May be necessary to ripen remaining fruit on windowsill at first frost due to our short growing season, but a little goes a long way!

Roasting Peppers

Krimzon Lee**

Paprika, 82 days ripe. Sweet & spicy for cooking & salsa, or dry and grind for homegrown spicing 6-8"



Sandia**

A slightly-hotter variety of New Mexican chile. Originally bred by NM State University in 1956, we have been saving the seed and selecting for good performance in Maine for a few years. 85 days ripe, or pick sooner for classic green chile taste. Fairly thick walls stand up to fire roasting. Up to 7" in length

Baron*

Ancho poblano, 65 days green, 85 red. 5x3" fruit. Use for chile rellenos or ripen & dry for ancho chilies



Charger*

Anaheim, 65 days green, 85 red ripe. Good leaf cover, wilt resistance. Thick walled for frying & stuffing! More mild than Sandia. 2 x 7"

Eggplant: Italian

Galine

65 days. Traditional Italian eggplant. Uniform, high yields. 6-7" long by 3-4" diameter



Aretussa

60 days. Spineless! Uniform, high yield. Thin-skin and great taste! 6-8" long



Annina

65 days. Spineless, high yields. 7-8" by 3-4" diameter.

Eggplant: Asian

Orient Express
58 days. Dependable,
early. Temperature hardy,
quick cooking. 8-10" long



Asian Delite
60 days. Strong plants, high
yields! Light purple fruit 8-10"
long. Replaces Orient Charm
(earlier, higher yield)

Eggplant: Mini

Fairytale
65 days. Compact plants, clustering
growth, mini fruit with no
bitterness. 2-4"



Patio Baby
50 days. Compact, spineless plants great for a
container or children's garden. Early producing
with a long season, harvest at 2-3" for no
bitterness. Perfect on the grill!

Summer Squash

- space 18-24" apart in rows 5-6' apart. the wider the spacing, the easier the harvest
- don't disturb the roots!
- first fruits may be malformed due to underpollination, which will resolve itself as more male flowers open
- harvest 3-5 times/week, handling w care to avoid scratching
- harvest male blossoms in morning for culinary use

Winter Squash

- space 18" apart for bush or small fruit 4-6' between rows, 24-36" for large fruit 6-12' between rows
- light frost may kill leaves and make harvest easier, but bring in before hard frost
- Ready to harvest when stem is dry and colors change from green

Summer Squash

Harvested in a tender, immature state. Fully edible skin and seeds. Check daily, they'll sneak up on you!



Dunja

47 days. Classic zucchini. Strong, disease resistant plants. 6-8"

Pantheon

50 days. Improvement on costata (Italian heirloom) Meaty texture, more upright, reduced spines. Sturdy male flowers for frying! 6-8"



Success

50 days. Prolific and tender. 6-7"



Zephyr

54 days. Vigorous, high yielding plant. Harvest fruit at 4-6" for nutty flavor & firm texture.

Summer Squash

Y-Star

50 days. Perfect for grilling, sauteing, or baking, and baby squash are lovely cut into wedges for crudite. Easy harvesting & high yields on bush type plant! 2-3"



Jaune et Verte

50 days. Heirloom patty pan. Plants tend to ramble a bit more than typical summer squash so give them lots of room or a tall raised bed to flow out of. Fully mature squash develop green stripes, great ornamental value!



Magda

48 days. Middle Eastern "Cousa" type squash also popular in Mexico, nutty and perfect for stuffing, stir-frying and pickling. Potentially high yielding over a long season. 3-4"



Winter Squash

Grown to full maturity.

Delicata

100 days. Tender & sweet, even right after harvest! 7-9", 5-7 fruit per plant



Tuffy

90 days. Up to 2 lb, sweet dry acorn. 5-6 fruit pp

Jester

95 days. Sweet, striped acorn. High yields, short vines. 5-7 fruit pp



Pinnacle

85 days. Small, uniform spaghetti. Semi-bush plants for tight spaces. 3 lb, 4-6 fruit pp

Sunshine

95 days. Super sweet & tender! Great for mashing, roasting, pies, etc. 3-5 lb, 3-4 fruit pp



Winter Squash: Long Storing

Require curing in a warm place with good air circulation post-harvest.



Black Futsu

105 days. Cure 1-2 weeks, until no green remains near stem & color is more orange than gray. Keeps 4-5 months. Thin, edible skin, great chestnut-like flavor, Japanese heirloom! 3-5 fruit pp

Metro Butternut

105 days. Cure 2 months. Long-storing, mildew resistant butternut. 3 lb median, 4-5 fruit pp



Honeynut

110 days. May have green tint at harvest, cure until bright orange. Single serving size, very sweet. Stores well. Up to 1 lb., up to 8 fruit pp

Bonbon Buttercup

95 days. . Cure 1 month. Very sweet, dense flesh ideal for steaming and curries. 4-5 lb, 4 fruit pp



Winter Sweet

95 days. Cure 6 weeks, stores for months! Dry, flaky & sweet. 4-5 lb, 2 fruit pp

Red Kuri

92 days. Cure 10 days. Sweet baby Hubbard type, smooth-fleshed and ideal for baking with edible skin. 3-5 lb, 2-3 fruit pp



Pumpkins

Characterized by roundness and orange color, pumpkins have been grown for at least 7,000 years in the Americas. Cure for 1-2 weeks post harvest.



New England Pie

105 days. Classic pumpkin for baked goods, mild & dry. 4-6 lb, 3-4 fruit pp

Racer

85 days. Bred for speedy ripening! Stress tolerant, short vines. 12-16 lb carving pumpkin, 3-4 fruit pp



Wee-B-Little

95 days. Baseball-sized, smooth, 8-12 oz, perfect for painting or stuffing! Semi-bush plants great for small gardens.

Long Pie Pumpkin

100 days. Local native variety, stores beautifully at 50 degrees. Stringless, prolific, ripe when orange on bottom, fully orange when cured, 5-8 lb fruit.



Gourds



Autumn Wings

95 days. Grow your own Thanksgiving decorations! Also a fun alternative to (and accessory for) traditional carved Jack o' lanterns. Cure until ready to display. 6-8" long, various colors.

Brassicas

- Family of plants includes cabbage, broccoli, cauliflower, brussels sprouts, collards, kale, turnips, radishes, rutabaga & kohlrabi
- Heavy feeders requiring fertile soil and consistent moisture - amend soil with compost before transplanting, add nitrogen in the form of organic fertilizer if soil is poor, and water in with seaweed or fish emulsion to reduce transplant shock
- Vulnerable to flea beetles, root maggots, and cabbage worms. Young plants can be covered with protective row cover and caterpillars causing significant damage can be controlled with Bt
- Transplant 12-24" apart. Space closer for mini heads of cabbage or broccoli, but don't crowd cauliflower or brussels sprouts.
- Relatively young, actively growing heads of cabbage are best for storage

Cabbage

Farao

65 days. Relatively small, early heads of tender spicy-sweet leaves for fresh eating. 3 lbs



Primero

72 days. Smallish, oval shaped heads with sweet, peppery flavor. Avg. 3 lbs



Bilko

54 days. Standard 12" napa variety. Good disease resistance & slow bolting.



Storage

Storage no. 4

75 days fresh, 90 storage. Superior flavor to supermarket green cabbages. Hardy & stress-resistant, reaching 4-8 lbs.



Ruby Perfection

85 days. Holds well in field and stores well for a red cabbage. 3-4 lbs



Kale

Winterbor

60 days full size. Classic curly green kale with excellent cold hardiness. Harvest lower leaves, leaving top to continue growing for a 3' tall kale "tree."



Red Russian

29 days baby, 50 full size. Very hardy and prolific with tender leaves that require only light cooking, or use in salads.

Lacinato

30 days baby, 60 days full. AKA Toscano, or "dinosaur kale." Great option for salads, as it's tender and easy to chiffonade.



Broccoli

Belstar
65 days. Hardy plants with good stress tolerance. Produces main head, then vigorous side shoot growth for extended harvest.



De Cicco

48 days. Italian heirloom producing mini heads, then vigorous side shoots. Long harvest window, non uniform shoot size.

Cauliflower

Bishop
65 days. Extremely vigorous with well-shaped heads. Self-blanching.



Song TJS-65

42 days. Sweet green stemmed variety. Harvest when heads begin to "open up" for best flavor.

Brussels Sprouts

Dagan
110 days. Heavy crops of solid, medium-sized sprouts, good cold tolerance. Remove top "head" of each stalk in early fall to encourage side growth.



Brassicas

Collards: Top Bunch

50 days. Early harvest! Tall & productive, savoy-type leaves.



Bok Choi: Mei Qing

45 days. Bolt resistant, tender & uniform. Plant 4-6" apart for mini, or 10-12" apart for full-size.

Chicory

Hardy, if properly hardened may be able to withstand temperatures down to 20 degrees. Same growing requirements as cabbage. Transplant 10-12" apart.



Radicchio: Indigo

65 days. Good bolt resistance, cool weather boosts color & flavor. Reliably 4-5"

Escarole: Eros

45 days. Very early, light bitterness perfect for both salads and cooking.



Frisee: Benefine

48 days. Heat tolerant. Self-blanches in center to produce tender, creamy white leaves for elegant summer salads.

Lettuce

- Transplant lettuces 8-10" apart (10-12" for romaine) or 6" for mini heads
- Salanova types can be harvested more than once by cutting leaves 1" from base of plant and allowing to regrow

Arugula

- Transplant densely, keep soil moist to delay bolting
- Flavor sharpens after flowering

Spinach

- Transplant 4-6" apart, or wider for full leaf
- Harvest leaves once palm-sized
- Keep well-irrigated in hot weather to slow bolting and regulate growth habit

Chard

- Transplant at least 8" apart
- Harvest individual leaves at baby size for salad or full for cooking
- Remove dying lower leaves to stimulate growth

Lettuce



Skyphos

47 days. Red butterhead, downy mildew resistant.



Vulcan

52 days. Ruffly red-tipped leaves with some heat tolerance.



Oscarde

45 days. Cherry-red oakleaves.

Nancy

52 days. Traditional leafy Boston butterhead. Good rot resistance.



Tropicana

52 days. Heat tolerant green leaf lettuce. Good for summer wraps!



Panisse

48 days. Large green oakleaves with long harvest window.



Muir

50 days. Heat tolerant summercrisp. Grow into large tasty heads!



Lettuce



Coastal Star
57 days. Crisp classic romaine, for full heads or just hearts.



Crispino

57 days. Homegrown iceberg is worlds away from the stuff in the grocery store. Perfect for BLT season!

Newham

52 days. Little gem lettuce, a cross between romaine and butterhead, makes lofty salads and perfect lettuce cups.



Cutting Mix

50 days. Cut small leaves for a lettuce mix and let them regrow! Downy mildew resistant.



Salad Greens

Arugula

21 days baby, 38 full size. Spicy, nutty greens to zest up a salad. Fantastic with juicy summer crops like tomato and watermelon. Edible flowers!



Spicy Mix

21 days baby, 35 full size. Our farm blend of green & red spicy mustard greens for salad & cooking.



Sorrel

Tender perennial. 40 days baby, 60 full size. Bright, lemony flavor. Excellent as part of a salad mix. Add to smoothies and juices for a kick, or use to season fish & other lemon-loving dishes. Cut back flowering stalks to stimulate regrowth in late summer/early fall.

Spinach: Kolibri

29 days. Semi-savoy, very fast regrowth for leaf harvest. High resistance to downy mildew. Our top pick for field planting!



Rainbow Chard: Bright Lights

28 days baby, 55 bunching. Multi-colored, consistent growth & slow bolting. Very long harvesting window! Remove “dead” leaves and fertilize halfway through season to continue harvest into fall.