



Kevin Milaeger

# Milaeger's

## Next Month is Spring!

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**I like the sound of that.** In the greenhouses at Milaeger's, spring is well under way. This will be the third year for our "Greens to Grow" program. This program is a way for you to get fresh greens early in the season, because we have started them early for you. This year's expanded list includes fourteen kinds of lettuce, three each of kale and spinach, and a smattering of other interesting greens such as chard, mustard, arugula, cress, and others for a total of 30 kinds. All these greens are what we call "cut and come again" varieties. After harvesting, they will come back at least two more times, for an extended harvest season (just don't cut them too short!) A few weeks after planting, you might want to plant another crop, so the season is extended that much more. [Here is a link](#) to a spreadsheet listing this year's varieties and other information.



The early greens we are growing are all rather cold tolerant. They will be available around April 1st. They can be planted out around that time. You



could just leave them in the packs for a week or two, taking them in and out depending on the weather, and planting a little later. My preference is to wait until a period of mild



weather is forecast, and then go ahead and put them in the ground so that the plants can get a decent start in the moderate weather. Later, when the weather turns bad for a few days (which it always does), cover the plants with row covers. They grow surprisingly fast. You'll be eating fresh greens in no time.



For those of you who have no garden space, we have some of the greens planted up in shallow bowls---we call them "edibowls." Since these greens like cool weather, you should leave the edibowls outdoors as much as possible. You can bring them in for harvesting or for weather protection, if we have a cold snap. The edibowls will be available planted with mixed gourmet lettuce, mixed kale, or mixed greens---chard, spinach, arugula and tatsoi. In late March, we'll have the edibowls in our stores and at Milaege's Great Lakes Farmer's Market (open Sundays at the Racine store.) Incidentally, the edibowls make a great hostess gift---much more memorable than a bottle of wine.

Over the years, I've tried to grow a few tomato plants in the greenhouses during the cold months. I've always been disappointed in the results. Not much flavor. I always blamed the lack of sunshine. This year we have some new high intensity lights in some of our greenhouses. We've been growing lettuce and microgreens under them and the results are promising. The flavor has improved, and the crop time has shortened. Also, the texture is crisper and the colors are more intense. So I am



anxious to try the tomatoes under the lights to see if I can't grow a better tasting tomato. I'll let you know---we've only just started them, so it will be a while. Now that I have you thinking of tomatoes, [here is a link](#) to the blind taste test results, by category, from Tomatomania 2014, to help you in planning your garden.

Please email me ([kevin@milaegers.com](mailto:kevin@milaegers.com)) if you have any questions or comments.