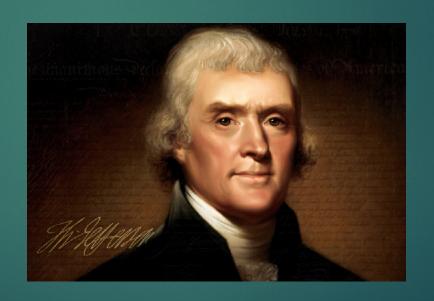


#### **SPRING PLANTING OF ASPARAGUS**

Making Asparagus a part of your Edible Landscape



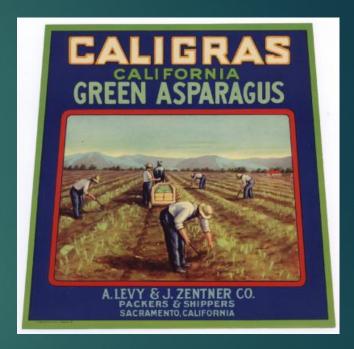


University of California
Agriculture and Natural Resources

**Co-operative Extension Tahoe Basin Master Gardeners** 

#### Topics covered:

- 1. Project overview
- 2. Phenology
- 3. Taxonomy and anatomy
- 4. Planting and care
- 5. History and culinary aspects
- 6. Varieties being evaluated
- 7. Distribution of plant materials



California produces about 50% of the US production



#### **SPRING PLANTING OF ASPARAGUS**

#### Why Me?

Master Gardeners are <u>community members</u> who have been trained under the direction of the University of California (Davis) Cooperative Extension. 50 hours of formal classroom training



We assist the UC Cooperative Extension by providing practical, scientific gardening information to the home gardeners in the Lake Tahoe Basin.

### The Lake Tahoe Master Gardeners <u>offer research-based</u> <u>information</u> by:

Answering questions via email hotlines, farmers markets and at community events.

Offering workshops and classes



#### **SPRING PLANTING OF ASPARAGUS**



**Work with Community Gardens** 

#### **Work with School Gardens**





Do workshops

#### **SPRING PLANTING OF ASPARAGUS**

Answer Basic
Gardening
questions at
Farmers' Markets

Most common answer to any question:
It depends



Plant Sales

#### Phenology

Phenology looks at growth and development differences between plant varieties that are due to weather and climate.

Varietal Comparative Phenology (VCP) looks at growth and development differences between plant varieties that are due to <u>weather and</u> <u>climate</u>

Merriam-Webster on-line Dictionary





Why Asparagus in My Garden?

Interesting looking plant - long lived perennial Can be part of edible landscape
One of the earliest plants to harvest from a Tahoe/Truckee garden
Fresh asparagus more tender and flavorful than store bought
(Conversion of sugars to lignins less advanced when freshly cut)
Excellent source of fiber, Very high in vitamin K, B, C and E and Folate
Low calories (values affected by cooking time and method)

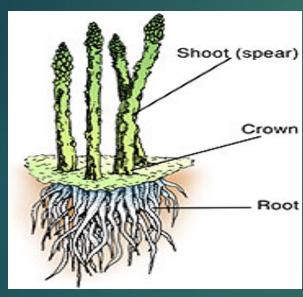


Image - Simply Recipes

**Co-operative Extension Tahoe Basin Master Gardeners** 

#### **SPRING PLANTING OF ASPARAGUS**

#### **Anatomy of Asparagus Plant**



University of Missouri Extension Image



Grow-eat-it blog photo





Jersey Supreme Burpee Photo

Asparagus, is a low maintenance (after getting established) perennial that can provide a delicious seasonal treat from the garden for 10 -15 years! If you do consider adding this interesting plant to your garden, select the site as carefully as you would for a tree, since once established the root crowns will send up edible shoots, or when not harvested, fern like fronds for years.



The Basics for Site Selection

Select site very carefully as plants may produce for a decade or more.

Lots of sunlight

Sandy, light textured soils

Moist, well drained soil

Good moisture holding capacity

pH of soil 6.5 – 7.5 (a bit high for Tahoe/Truckee)

Area Free of weeds.

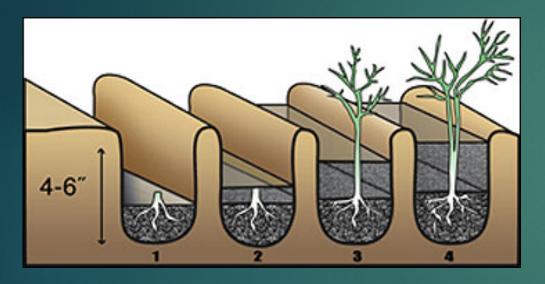


Simply Recipe image



#### **SPRING PLANTING OF ASPARAGUS**

#### **Planting Asparagus Crowns**



Town and Country Gardens image

Crowns spaced 12- 18 inches on center Purple varieties more closely spaced

Trench or planting hole 6-10 inches in depth

Amend planting hole with phosphorus containing fertilizer - Bone meal

Spread roots in hole

Cover with 3-4 inches soil

Fill in hole as plant emerges

#### Care, Maintenance and Harvesting

Keep weeds out of the asparagus bed
Fertilize each spring (about 2 pounds 10-10-10 per 100 sq. ft.) as new growth emerges
In fall lightly side dress with compost or manure
Remove all stems, shoots and berries after first hard freeze
No harvest 1st year
A single taste 2nd year
Light harvest 3rd year
Normal harvest thereafter (until shoot are pencil size diameters)



#### **Diseases and pests**

Asparagus grown in the Tahoe/Truckee area relatively free from most pests, and when watered properly asparagus is usually disease free.

Aphids can be a problem on the fern-like fronds as can grasshoppers and occasionally the asparagus beetle. Control by encouraging predators or hand removal is effective as is field sanitation to minimize over wintering populations.

Avoid over watering or inconsistent watering regimes to prevent disease initiation. The selected cultivars are resistant to most common diseases.





Clemson University Photo

#### **Asparagus Beetles**

Other insect pests of asparagus can be cutworms, grasshoppers and aphids (foliage).





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#### **Asparagus Trivia**



Burpee Image

Native to the Mediterranean region
First record as food from Egypt ~ 3000 BC
Domesticated as a specific crop ~ Macedonia 200 BC
Once in the Lily family, botanically now in the
Asparagacea family that includes asparagus ferns and lace ferns

The word asparagus is Latin but taken from the Greek aspharagos (throat)

Corrupted versions of asparagus are used regionally including: sperach, sperage, sparagus and sparrowgrass

#### Did you know

An asparagus farm is referred to as a plantation
California produces about 50% of US asparagus
Michigan and Washington are 2<sup>nd</sup> and 3<sup>rd</sup> in production
Only Florida and Mississippi did not grow
asparagus commercially in 2007
China grows 6x more than the next 9 countries combined
White asparagus is regular asparagus prevented from
getting sunlight









Both Greeks and Romans would freeze or dry asparagus for later use on feast days. Augustus had a fleet of ships built specifically for the transport of asparagus to Rome from different parts of the empire.





Lincoln Cathedral, England

Asparagus has a long and storied history as an aphrodisiac. It did not help that a common held view under the Doctrine of Signatures was that asparagus improved a man's "vigor", while ladies who ate too much asparagus could succumb to advances.



Madame Pompadour was the official mistress of Louis XV

### **SPRING PLANTING OF ASPARAGUS**

White asparagus with béarnaise sauce

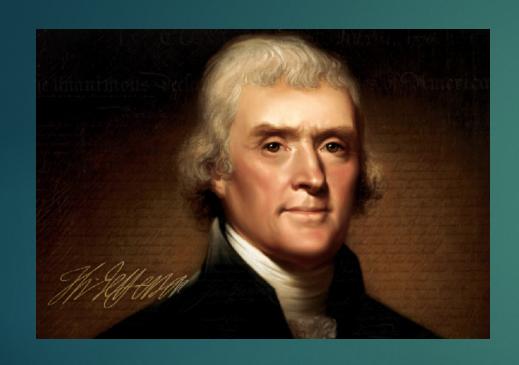




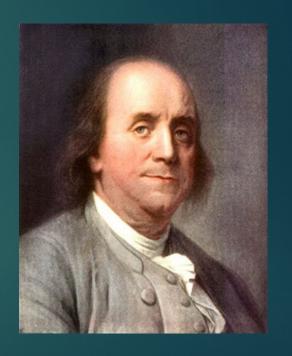
Points d' amore

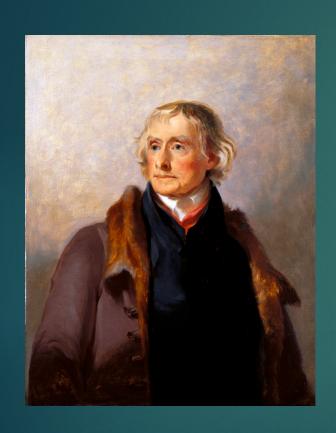
Asparagus a la Pompadour A specialty dish around 1750

**Co-operative Extension Tahoe Basin Master Gardeners** 



Both Jefferson and Franklin became acquainted with asparagus while in France, and indulged the delicacy.





Jefferson had asparagus plants shipped to Monticello where we grew it for many years. One of his favorite dish was asparagus on toast with melted butter.

Franklin proposed to the French Academy of Science of the need to "cure" the cause of the odorous urine after eating asparagus (also ways to generally inhibit flatulence)



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#### **SPRING PLANTING OF ASPARAGUS**



Purple Passion Nourse Farms Photo

Asparagus production languished in the United States until the late 1860s when production, especially in New Jersey and Delaware grew rapidly





Jersey Supreme Johnny's Selected Seeds Photo

### **SPRING PLANTING OF ASPARAGUS**

One of the newest asparagus release from Rutgers University. Supreme has very high yields. The spear size is more uniform than the other Jersey hybrids. Supreme is quite early, cold tolerant and is adaptable cool climates. This hybrid is best suited to light to medium sandy soils. Supreme has demonstrated very good rust resistance and selected for its tolerance to fusarium.

**Nourse Farms** 



### **SPRING PLANTING OF ASPARAGUS**



Professor Howard Ellison of the Rutgers University asparagus breeding project is credited with finding the first fertile hermaphroditic asparagus plant in the 1960's.

The Hermaphrodite was first cloned then self pollenated to produce a "super male plant, whose offspring are always male!

### **SPRING PLANTING OF ASPARAGUS**



Pacific Purple Nourse Farms Photo

Pacific Purple is an F1 hybrid but not an all-male cultivar. Development in New Zealand by Dr. Peter Falloon and his wife Linda from their company. Park Seeds however states that the variety in of English origin. The cultivar retains the majority of its color after cooking and has a slightly higher sugar content and lower fiber content than many asparagus varieties. The spears are larger in diameter than similarly aged plants, which permits plantings to be more crowded than other varieties. The sugar/fiber combination also make this an attractive variety for growing white asparagus.





Aspara Pacific Photo

Peter Falloon, Managing
Director of Aspara Pacific, New
Zealand's premier breeder of
asparagus and potatoes in
New Zealand. Dr. Falloon is the
developer of Pacific Purple
asparagus. Linda Falloon
manages the facility's tissue
culture operation



Aspara Pacific Photo



Millennium Nourse Farms Photo

Guelph Millennium (root crown) An all-male hybrid that was developed by the University of Guelph in Ontario Canada. Selection of progeny were for cold tolerance and disease resistance. One unintended consequence has been good production rates over a wide range of soil types. Released as the name implies around 2000 it has become the go to cultivar in much of Canada and colder northern portions of the United States.

**Nourse Farms** 





University of Guelph photo

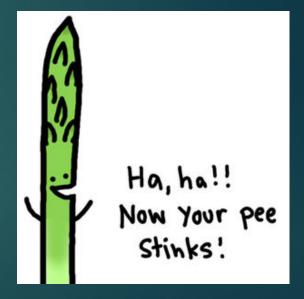
David Wolyn - Credited with leading the team to create and commercialize the Millennium hybrid asparagus. Undergraduate work at Rutgers. Other projects include breeding and genetics of the Russian dandelion with potential for production of natural rubber.

You cannot escape a discussion of asparagus without talking about its effect on the odor of your urine within minutes after it has been eaten.



Asparagus contains the low volatile organosulfur compound asperagusic acid (only found in plants of the Asparagaceae family), which is rapidly metabolized (as when eating asparagus) and breaks down into highly volatile compounds with volatilization occurring at room temperatures.

Turpentine is claimed to sweeten the odor – in the chamber pot





Why some people cannot smell this effect, or claimed not to able to smell the asparagus effect was resolved around 2010 when a genetic sequencing firm undertook a study of 10,000 clients, where they asked about urine odors after eating asparagus. Those who reported having no noticeable change in urine odors had a specific genetic mutation that coded for olfactory receptors, and as a consequence really were unable to smell the sulfur compounds.





Nate, Tim and Mary Nourse

#### **SPRING PLANTING OF ASPARAGUS**

The Nourse Farm was established in 1722 and is the 10<sup>th</sup> oldest continuously operated family farm in the US.

#### **Suppliers**

Joel Nourse invented the Nourse Eagle Plow in 1842 that allowed for even tilling in difficult soils. One is in the Smithsonian

Benjamin who farmed in later half of the 1800's kept detailed notes on the farm that are of value to climate researchers today.

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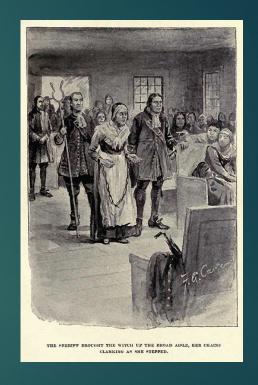
Rebecca Towne married Francis Nurse in 1640 when Rebecca was 18 Raising 8 children on a farm in Salem

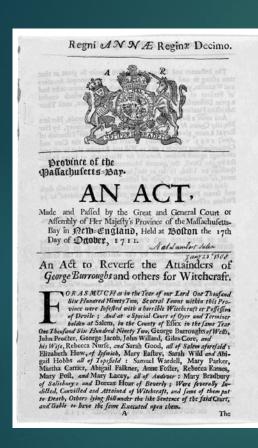
In 1692 at the age of 71 Rebecca was accused of being a witch

At her trial in June 1692 she was found innocent

At the announcement of the verdict the accusing girls began having fits

And at a second proceeding was found guilty and was hung on July 19, 1692





In 1711 an act was passed that recanted the conviction and provided the family some compensation

Ebenezer and William Nurse (Rebecca's grandchildren) in 1722, having moved about 40 miles west of Salem established the farm in what is now Westborough.



