



# Grow Your Own Vegetables ~ It's Worth It!

## WEB SITES

### California Master Gardeners

<http://camastergardeners.ucdavis.edu/>

### UC Vegetable Research and Information Center – Home Vegetable Gardening

<http://vric.ucdavis.edu/selectnewtopic.garden.htm>

### UC Statewide Integrated Pest Management Program - Pests in Gardens and Landscapes - Vegetables and Melons

<http://ucipm.ucdavis.edu/PMG/GARDEN/veggies.html>

## PUBLICATIONS/BROCHURES

### *California Master Gardener Handbook* – UC ANR Publication 3382

<http://anrcatalog.ucdavis.edu/InOrder/Shop/ItemDetails.aspx?ItemNo=3382>

### *Cantaloupe: Safe Methods to Store, Preserve, and Enjoy* – UC ANR Publication 8095

<http://anrcatalog.ucdavis.edu/FoodSafetyPreservation/8095.aspx>

### *Drip Irrigation in the Home Landscape* – UC ANR Publication 21579

<http://anrcatalog.ucdavis.edu/GrowingVegetablesFruitsNuts/21579.aspx>

### *Garlic: Safe Methods to Store, Preserve, & Enjoy* – UC ANR Publication 7231

<http://anrcatalog.ucdavis.edu/HomeVegetableGardening/7231.aspx>

### *Growing Tomatoes in the Home Garden* – UC ANR Publication 8159

<http://anrcatalog.ucdavis.edu/HomeVegetableGardening/8159.aspx>

### *Home Vegetable Gardening* – UC ANR Publication 21444

<http://anrcatalog.ucdavis.edu/GrowingVegetablesFruitsNuts/21444.aspx>

### *Key Points of Control and Management for Microbial Food Safety: Edible Landscape* – UC ANR Publication 8101

<http://anrcatalog.ucdavis.edu/HomeVegetableGardening/8101.aspx>

### *Peppers: Safe Methods to Store, Preserve, & Enjoy* – UC ANR Publication 8004

<http://anrcatalog.ucdavis.edu/FoodSafetyPreservation/8004.aspx>

### *Pests of the Garden and Small Farm* – UC ANR Publication 3332

<http://anrcatalog.ucdavis.edu/SmallFarms/3332.aspx>

**Safe Methods of Canning Vegetables** – UC ANR Publication 8072  
<http://anrcatalog.ucdavis.edu/FoodSafetyPreservation/8072.aspx>

**Soil Solarization: A Nonpesticidal Method for Controlling Diseases, Nematodes, and Weeds** – UC ANR Publication 21377  
<http://anrcatalog.ucdavis.edu/PestsDiseases/21377.aspx>

**Specialty and Minor Crops Handbook** – UC ANR Publication 3346  
<http://anrcatalog.ucdavis.edu/SmallFarms/3346.aspx>

**Tomatoes: Safe Methods to Store, Preserve, and Enjoy** – UC ANR Publication 8116  
<http://anrcatalog.ucdavis.edu/FoodSafetyPreservation/8116.aspx>

**Vegetable Garden Basics** – UC ANR Publication 8059  
<http://anrcatalog.ucdavis.edu/HomeVegetableGardening/8059.aspx>



Please contact your local master gardener for more information <http://camastergardeners.ucdavis.edu>  
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**WARNING ON THE USE OF CHEMICALS**

- Pesticides are poisonous. Always read and carefully follow all precautions and safety recommendations given on the container label. Store all chemicals in their original labeled containers in a locked cabinet or shed, away from foods or feeds, and out of the reach of children, unauthorized persons, pets, and livestock.
- Confine pesticides to the property being treated. Avoid drift onto neighboring properties or gardens containing fruits and/or vegetables ready to be picked.
- Dispose of empty containers carefully. Follow label instructions for disposal. Never reuse the containers. Make sure empty containers are not accessible to children or animals. Never dispose of containers where they may contaminate water supplies or natural waterways. Do not pour down sink or toilet. Consult your county agricultural commissioner for correct ways of disposing of excess pesticides. **Never burn pesticide containers.**
- PHYTOTOXICITY: Certain chemicals may cause plant injury if used at the wrong stage of plant development or when temperatures are too high. Injury may also result from excessive amounts or the wrong formulation or from mixing incompatible materials. Inert ingredients, such as wetters, spreaders, emulsifiers, diluents, and solvents, can cause plant injury. Since formulations are often changed by manufacturers, it is possible that plant injury may occur, even though no injury was noted in previous seasons.

