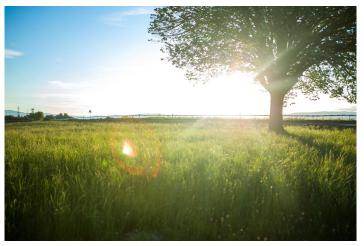
Warm Season Oregon Plants!

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Plants can be picky!

Just like you and me, just like animals, bugs, and fungi, some plants prefer different times of the year! Some plants need to have to warmer weather in order to survive! This is why during different seasons you see different vegetables at the grocery stores and Farmers markets!





What I didn't know!

I knew that some plants liked the warmer seasons more than others, but I didn't know which ones! I found this cool website called "Seasonal Food Guide." Here you can type in where you live and what season you're looking for and it will tell you what veggies are in season!



What I found!

My favorite seasons are spring and summer! I was so excited to find what vegetables grow then in Oregon! Here are screenshots from my searches for "Late March, Early May, and Early August"

Produce Av	ailable in Oregon i	n Late March
Apples	Chives	Fennel
Worldwide, there are more than 7,500 known varieties, 100 of which are grown commercially in the US. They all differ in shape, size, color, texture, aroma and flavor.	For both Chinese and European chives, you're looking for pert green blades without signs of yellowing, moisture or mildew.	Fennel bulbs should be whitish-green, firm and heavy for their size, with no brown or mushy spots. If the feathery green fronds are still attached, they should have no signs of wilting or dryness.
Seasonality	Seasonality	Seasonality
Garlic	Green Onions	Leeks

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Cauliflower	Chard	Chicories
Look for an even color and a tightly packed head. Apart from its standard white, cauliflower also comes in purple, orange and green varieties.	Also known as Swiss chard or rainbow chard, you can eat both the leaves and stems. You want crisp, perky and glossy leaves, with firm and healthy stems.	This includes radicchii endive, frisee and esc — bitter, leafy veggies come in a rainbow of colors.
Seasonality	Seasonality	Seasonality
Chives	Cilantro	Collard Greens

Apples	Apricots	Arugula
Worldwide, there are more than 7,500 known varieties, 100 of which are grown commercially in the US. They all differ in shape, size, color, texture, aroma and flavor.	Apricots only ripen on the tree. Once picked, they become softer but not more flavorful. Look for fruit that is bright with no green tinge.	Like most tender greens, arugula is perishable and needs to be used within a few days of purchase. Look for crisp leaves without mushiness.
Seasonality	Seasonality	Seasonality
Asian Pears	Basil	Beets
These rough-skinned fruits are crisp and juicy, and	For all varieties, choose fresh basil leaves that are	Beet roots, stems and leaves are all edible. Beets

But that's not all!

The last slide didn't even begin to cover all the the delicious and wonderful vegetables that we have in Oregon during the warm season!

Some more examples of warm season plants are Tomatoes, Peppers, Pumpkins, Squash, Sweet potato, Corn, Peas, and Eggplant

What are your favorite warm season foods from Oregon?!