

How did they get that name?

Cole

- From Middle English cole, col, from Old English cawel, from Latin caulis ("cabbage").
- In Scotland, it is a stock of hay or bundle of straw

Cole Crops - Overview

- All cool-season crops that can be grown successfully in Texas
- Brussel sprouts and cauliflower hardest to grow
- Broccoli and cabbage easiest to grow
- Broccoli produces quickly and each plant can be harvested several times

Cole Crops – Site Selection

- Full sun
- Sandy loam soils with lots of organic matter
- Soil pH of 6 to 6.5
- Yield will be reduced if soil pH is below 6.0

Cole Crops – Soil Preparation

- Add a 3-inch layer of organic matter and turn it in to the garden soil a few weeks before planting
- If possible, incorporate organic matter 10 to 12 inches deep

Cole Crops - Fertilizing

- Soil test
- If no soil test, apply 1 to 2 pounds 10-20-10 for each 100 square feet
- Pull the soil into ridges to create good drainage
- Apply more fertilizer as the plants grow during the season

Cole Crops - Varieties

Broccoli

- Arcadia
- Bonanza
- Green Comet
- Green Magic
- Packman
- Premium Crop
- Southern Comet

Cabbage

- Early Jersey Wakefield
- Golden Acre
- Green Boy
- Market Prize
- Rio Verde
- Ruby Ball
- Savoy King

Cole Crops - Varieties

Brussel Sprouts

- Diablo
- Jade Cross
- Royal Marvel
- Tasty Nugget

Chinese Cabbage

- Brisk Green
- Jade Pagoda
- Michihili
- Monument

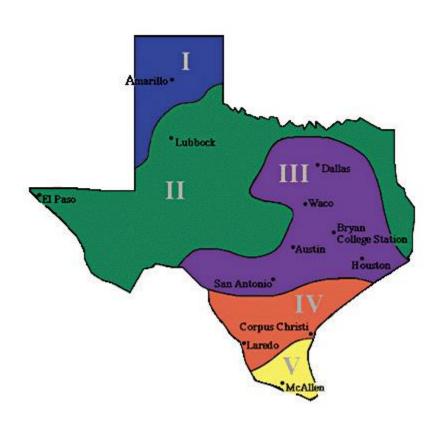
Cauliflower

- Alverda (Green)
- Brocuverde (Caul/Broc hybrid)
- Inperial
- Majestic
- Snow Crown
- Snowball Y Improved
- Violet Queen (Purple)

- 18 to 24 inches between plants, 36 inches between rows
- If spaced too close, can have small heads and fewer sprouts
- For Brussel Sprouts 14 to 18 inches between plants because they grow uprights

- Broccoli, cauliflower and cabbage can be planted in both spring and fall, but are more successful with a fall planting
- Brussel sprouts should be grown as a fall crop because they will not mature before summer temperatures get too hot
- Brussel sprouts are the most cold tolerant of the cole crops

- Start with good transplants
- If grow from seed, start about 3 to 4 weeks before the fall crop or 6 weeks before the spring crop is to be transplanted
- Broccoli and cauliflower will survive as low as 25 degrees F
- Plant transplants about same depth it was in the pot



| Region | Spring | Fall |
|--------|-------------------|-------------------|
| 1 | Mar. 1 – Apr. 7 | July 15 – Aug. 1 |
| II | Feb. 15 – Mar. 20 | Aug. 1 – Aug. 20 |
| III | Feb. 1 – Mar. 5 | Aug. 20 – Sep. 20 |
| IV | Jan. 15 – Feb. 20 | Oct. 1 – Oct. 20 |
| V | Jan. 1– Feb. 1 | Nov. 1– Nov. 20 |

Cole Crops – Care During Season

- Keep soil moist, not soaked
- Mulch with dark-colored plastic or compost in spring; white-colored plastic or dried grass clippings or leaves in fall
- Apply 1 pound of fertilizer for each 30 feet row about 4 weeks after transplanting
- Repeat fertilizer application about 4 weeks later

Cole Crops – Care During Season

- When cauliflower heads can be seen – gather the longest leaves together over the head and tie them with rubber band – Blanching
- If not blanched, cauliflower head will be yellowish green in color
- Head should be ready 8 to 10 days after blanching



Cole Crops - Insects



Aphids



Cabbage Looper



Harlequin bug



Imported Cabbage Worm

Cole Crops - Diseases

- Few diseases of concern
- Do not plant crops from same family in the same place more than once every 3 to 4 years
 rotate crops
- Leave plenty of space between plants

Cole Crops - Harvesting

Cauliflower

- Cut center heads when they are tight
- Overly mature heads become open and loose and flowers begin to open

Broccoli

- Cut center heads when the very first flower shows the slightest yellow color
- Leave side sprouts for later harvest

Cole Crops - Harvesting

Brussel Sprouts

- Cut off lower leaves and remove sprouts with your fingers or a knife when that are about 1 inch in diameter
- New sprouts will form higher on the stem as the plant grows

Cabbage

Harvest when head becomes firm

Cole Crops - Harvesting

- Broccoli, cauliflower, and Brussel sprouts must be harvested as soon as they are ready
- Delayed harvest results in tough, poor quality produce
- Cabbage holds longer in the garden after maturity

Cole Crops - Serving

- Good source of protein, minerals, and vitamins
- Broccoli, cauliflower, and Brussel sprouts can be served raw, cooked or steamed
- Cabbage is served cooked, raw, or processed into sauerkraut