## PLANNING TO GROW \& PRESERVE FOR ONE YEAR

Planning is a vital part of growing enough food to feed your family. Preparing for the unexpected like food shortages, rising prices, and supply chain issues will ensure that even in the worst of times, you have what you need to thrive. While a lot of gardeners prefer to eat their crops fresh, preserving either a portion or the entire harvest for long term storage is what we recommend to feel secure in knowing that food insecurity won't be an issue.

## A FEW THINGS TO CONSIDER WHEN PLANNING ON WHAT TO GROW IN YOUR GARDEN

## - Diversity of the plant

How many different uses can you get out of one crop? For example, corn can not only be eaten on or off the cob, but can be ground into cornmeal, used as animal feed, or sold at market for extra income.

## - How much space do you have to grow?

While there is a lot of information out there that tells you how much space you need in your garden to feed a person, there are many variables involved like the space requirements for plants, how much each family consumes, just to name a few. This is where planning comes into play. Choose the crops you want to grow, determine the space requirements and the yield for those crops and make sure that you get enough harvest to feed the number of people in your family using the charts, calculators, and planners below.

## - How many people do you plan to feed?

Obviously taking into account the people in your household, you also need to factor in those outside of your family. Are you planning on using these crops in a recipe during a dinner party? Do you plan on giving away some of your preserved food away as gifts to neighbors? If so, you may need to plan on planting some extra crops to account for those factors.

## - Do you have anything left over from last year's harvest?

Having a bountiful garden is surely a great feeling but not having the space to store the crops you've grown is the quickest path to food waste. As a good rule of thumb, it's a good idea to keep records of everything that you have in the freezer and pantry so that you can have a better idea of what you should be planting.

## YEARLY FOOD ESTIMATOR

List the foods that your family enjoys eating throughout the year. From there, you can estimate how many times per week you plan on eating those foods. To get the average serving amount per person, refer to the chart on the next pages and simply plug the numbers in and do the math to get your yearly needs for that particular vegetable.

PLANTING SEASON: $\qquad$
YEAR: $\qquad$

| Crop | Family Serving Size Per Meal | Week 1 | Week 2 | Week 3 | Week 4 | Weekly Average | total yearly AMOUNT |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Ex: 3 adults eat 1 cup each. 1 toddler eats $1 / 2$ cup. | Serving Size x Expected Meals | Serving Size $x$ Expected Meals | Serving Size $x$ Expected Meals | Serving Size $x$ Expected Meals | Total Servings Divided By 4 Weeks | Weekly Average $x$ 52 Weeks = Total |
| CARROTS | $31 / 2$ CUPS | $\begin{aligned} & 31 / 2 \times 2= \\ & 7 \text { CUPS } \end{aligned}$ | $1 / 2 \times 2=$ <br> I CUP | $1 / 2 \times 2=$ <br> I CUP | $31 / 2 \times 2=$ <br> 7 CUPS | $16 / 4=$ 4 CUPS | $\begin{gathered} 4 \times 52= \\ 208 \text { CUPS } \end{gathered}$ |
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## YEARLY FOOD ESTIMATOR

PLANTING SEASON: $\qquad$
YEAR: $\qquad$

| Crop | Family Serving Size Per Meal | Week 1 | Week 2 | Week 3 | Week 4 | Weekly Average | total yearly AMOUNT |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Ex: 3 adults eat 1 cup each. 1 toddler eats $1 / 2$ cup. | Serving Size x Expected Meals | Serving Size $x$ Expected Meals | Serving Size $x$ Expected Meals | Serving Size $x$ Expected Meals | Total Servings Divided By 4 Weeks | Weekly Average $x$ 52 Weeks = Total |
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## AVERAGE VEGETABLE YIELDS BY PLANT

These numbers are only averages and can vary from person to person.

There are several factors like your zone, weather, soil health, variety that can have an effect on your overall yields. Be sure and do research on your chosen varieties and how they will grow in your zone.

PLANTING SEASON:
YEAR: $\qquad$

| Crop | Average Plants Needed Per Person For A Year Of Food | Average Pounds Per Plant | Average Cups Per Plant |
| :---: | :---: | :---: | :---: |
| Asparagus | 10-15 per person | 2-3 pounds per plant | 4-6 cups |
| Dry Beans | 15 plants per person | 1/4-1/2 pound per plant | 2 cups |
| Beets | 36-40 per person | 1/4 pound per beet | 1/2-3/4 cup |
| Bush Beans | 15-20 plants per person | 1/2 pound per plant | 2 cups |
| Pole Beans | 10-15 plants per person | 1/2 pound per plant | 3-4 cups |
| Broccoli | 3-5 plants per person | 1 pound per plant | 5-6 cups |
| Brussels Sprouts | 2-3 plants per person | 3/4-1 pound per plant | 4 cups |
| Cabbage | 3-5 plants per person | 2-4 pounds per plant | 8-16 cups |
| Cauliflower | 2-3 plants per person | 2 pounds per plant | 3-4 cups |
| Carrots | 30 per person | 1/4 pound per plant | 1/4 cup |
| Celery | 3-5 per person | 1/2 pound per plant | 2 cups |
| Sweet Corn | 15 plants per person | 2 ears per plant | 11/2 cups |
| Cucumbers (3-5" pickling cukes) | 2-4 plants per person | 3-5 pounds per plant | 8-15 cups (3-5 quarts whole) |
| Eggplant | 1-2 plants per person | 8-10 pounds per plant | 32-40 cups |
| Garlic | 15 bulbs per person |  |  |
| Kale | 5 plants per person | 1 pound per plant | 3-6 cups |
| Spinach | 15 per person | 1/4 pound per plant | 11/2 cups |
| Leeks | 12-15 plants per person | 1/4 pound per plant | 1/2 cup |
| Onions, storage | 15 bulbs per person | 1/2 pound | 1 cup |
| Okra | 6-8 plants per person | 1 pound per plant | 11/2 cups |
| Parsnip | 10-12 per person | 1/3 pound per plant | 2/3 cup |
| Field Peas | 30 per person | 1/8-1/4 pound per plant | 1/4 cup |
| Hot Peppers | 1-2 per person | 1-4 pounds per plant | 3-10 cups |
| Sweet Peppers | 3-4 per person | 1-4 pounds per plant | 3-10 cups |
| Potatoes | 10-15 per person | 2 pounds per plant | 4 cups |
| Pumpkins | 1-2 plants per person | 4-10 pounds per plant | 16-40 cups cubed |
| Rutabagas | 5-10 per person | 1-3 pounds per plant | 11/2-5 cups |
| Winter Squash | 1-2 per person | 10-15 pounds per plant | 10-15 cups |
| Summer Squash | 1-2 plants per person | 5-20 pounds per plant | 12-50 cups |
| Sweet Potatoes | 5 plants per person | 2 pounds per plant | 5 cups |
| Tomatoes | 5 plants per person | 5-15 pounds per plant | $71 / 2$ cups-22 1/2 cups |
| Turnips | 5-10 per person | 1/2 pound per plant | 2 cups |

## GARDEN PLAN SUMMARY

This is where all of the information you've gathered so far comes into one nice, neat plan. This helps to understand more about your space, when to start seeds

PLANTING SEASON: $\qquad$
YEAR: $\qquad$
\(\left.$$
\begin{array}{|c|c|c|}\hline \text { Crop } & \text { Yearly Food Estimation } & \begin{array}{c}\text { How Many Plants Needed For Your Household } \\
\text { (Average Plants Needed Per Person For A Year Of Food } x \neq \text { Of Family Members) }\end{array}
$$ <br>

\hline CARROTS \& 208 CUPS (52 QUARTS) \& I20 CARROT PLANTS (30 PLANTS PER PERSON)\end{array}\right]\)|  |
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## PRESERVING \& STORAGE PLAN

Below is a sample list from the HOSS Spring Garden and how we plan on preserving and storing each of the crops that we've grown during our season. Keeping this as as record is a good idea to reference for the future.

PLANTING SEASON: $\qquad$
YEAR: $\qquad$

| Crop | Preserving Method | Quantity | Size | Container | Intended Use |
| :---: | :---: | :---: | :---: | :---: | :---: |
| SWEET CORN | FREEZE | 52 | QUART | BAGS |  |
|  | FREEZE | 10 | QUART | BAGS | EXTRA FOR SOUP |
| TOMATOES | CAN | 25 | QUART | JARS | JUICE |
|  | CAN | 25 | QUART | JARS | STEWED |
|  | CAN | 10 | QUART | JARS | ITALIAN STEWED |
|  | CAN | 20 | PINTS | JARS | SALSA |
| GREEN BEANS | CAN | 50 | QUART | JARS | MIX 5 JARS WITH POTATOES |
| SUMMER SQUASH | CAN | 15 | QUART | JARS |  |
|  | CAN | 20 | PINT | JARS |  |
| WINTER SQUASH | CAN | 15 | QUART | JARS |  |
| CUCUMBERS | PICKLE | 20 | QUART | JARS | SWEET PICKLES |
|  |  | 10 | PINT | JARS | BREAD AND BUTTER PICKLES |
|  |  | 10 | PINT | JARS | DILL PICKLES |
| POTATOES | CAN | 15 | QUART | JARS | MIX 5 JARS WITH GREEN BEANS |
| OKRA | PICKLE | 5 | PINT | JARS |  |
|  | FREEZE | 5 | QUART | BAGS | EXTRA FOR SOUP |
| ONIONS | DRY STORE |  |  |  |  |
| GARLIC | DRY STORE |  |  |  |  |
| PEPPERS | CAN | 20 | PINT | JARS | SALSA |
|  | CAN | 15 | PINT | JARS | PEPPER JELLY |
|  | CAN | 15 | PINT | JARS | PEPPER SAUCE |
|  | FREEZE | 3 | QUART | BAGS | EXTRA FOR SOUP |



## PRESERVING \& STORAGE PLAN



PLANTING SEASON: $\qquad$
YEAR: $\qquad$

| Crop | Preserving Method | Quantity | Size | Container | Intended Use |
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PLANTING SEASON:
YEAR:

## GARDEN LAYOUT PLANNER

PLANTING SEASON:
WE HELP YOU GROW YOUR OWN FOOD
YEAR: $\qquad$

