

Vegetable Transplant Production



Why grow transplants?

- Shorten crop field time, which allows production of longer season crops in northern areas;
 - more time for cover crops and SOM;
- Provide quick rotations and replanting for multiple harvests;
- More reliable harvest and predictable harvest dates throughout the season;
- Provide a very uniform plant density which helps provide more predictable yields;
- Provide uniform coverage and faster ground cover thereby reducing the impact of weeds;
- Allow efficient use of seed resources;



Why grow transplants?

- Important for Organic Certification*
- Assure you have the wide diversity of transplant crops need for direct markets
- Obtain desired varieties
- Achieve desired timing related to season extension and year-round local food
- Potential crop to sell off farm
 - Wholesale to other farmers or retailers
 - Retail at markets



Transplants planted on Aug 15 vs seed sown same day in a high tunnel. (green onions)



Uniform Spacing and Production

No room for weeds; reduced evaporation



What makes a good transplant?



What makes a good transplant?

- Large enough to handle easily and quickly without damaging the shoot or roots
- Strong, short stem (hypocotyl); ability to survive field conditions – wind, light, heat
- Actively growing roots and shoot – not nutrient or drought stressed
- Shoot to root ratio near 1 to 1
- Root medium full of roots – easy to remove from container (not needed for soil blocks)
- Color of leaves (green) and roots (white)
- Flower buds or open flowers not present
- Free of insect pests or diseases



Seed Selection, Storage, and Handling

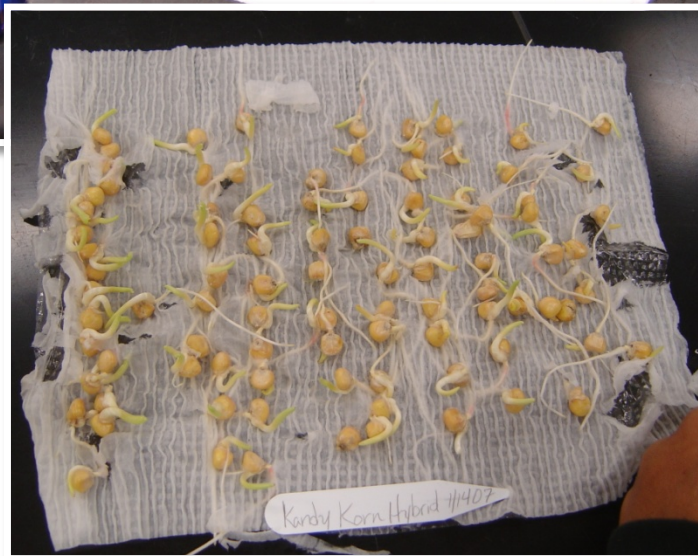


Seed Quality Issues

- Open pollinated (OP) or hybrid
- Purity (seed and non seed material)
- Age
- Size
- Uniformity
- Germination percentage
- Viability – yes or no germination
- Vigor – how well it germinates
 - Vigor is lost before viability



Estimating Germination Percentage



Seed Treatment

(Done by seed company)

- Refining – cleaning and selection
- Sizing - uniformity
- Detail, defuzz or dewing (trim)
 - easier handling with sowing equipment
- Coating – enlarges the seed, easier to handle, or provide some additive
- Pelleting – change shape to make it easier to handle



Catalog Information and Technical Support are Very Valuable

absolute freedom from disease. **NOTE:** A disease-free test result does not guarantee a seed lot to be disease-free, only that in the sample tested, the pathogen targeted was not found. **HARVEST AND STORAGE:** Pick the first peppers promptly when they reach full size to encourage further fruit set. Wash and hold at 45°F (7°C) and 95% humidity. **DAYS TO MATURITY:** Approximate days from transplanting outdoors to first pickings of full size fruit. **AVG. SEEDING RATE:** 1/3 oz. (1,250 seeds at 80% germ.) per 1,000 plants; 4.6 oz. (18,150 seeds at 80% germ.) per acre of transplants (avg. 14,520 plants), 12" between plants in rows 36" apart. **TRANSPLANTS:** Avg. 3,000 plants/oz., 45,000 plants/lb. **SEED SPECS:** SEEDS/OZ.: 3,400-4,900 (avg. 4,000). **MINI:** 0.2 gm., unless otherwise noted, (avg. 30 seeds).

Germination Guide	
Soil Temp: °C	5 10 15 20 25 30 35
	5 10 15 20 25 30 35

Variety	
574 Ace	
2309 X3R Red Knight	
2038 King Arthur	
693 Mini Apple	
2751 Snapper	
2359G Orion CG	
566 Yankee Bell	
566G Yankee Bell CG	
54 Flavorburst	
2648 Gourmet	
2704 Bianca	
591 Islander	

5M @ \$117.94/M; 25M @ \$109.95/M

Germination Guide	
Soil Temp: °C	5 10 15 20 25 30 35
°F	41 50 59 68 77 86 95
Optimum Range:	

Organic **AAS Winner** * Exceptionally Cold Tolerant **Exceptionally Heat Tolerant**
PVP Plant variety protected

GROWING INFORMATION
Capsicum annuum (unless otherwise noted)

CULTURE: Well-drained, fertile soil with phosphorus and calcium is best. **GROWING SEEDLINGS:** Sow seed in shallow flats, 4 weeks prior to transplanting outdoors. Sow seeds germinate very slowly at 70-80°F. Peppers maintain soil temperatures 80-90°F. Peppers germinate very slowly at 70-80°F. Peppers maintain soil temperatures 80-90°F. Peppers germinate very slowly at 70-80°F. Peppers maintain soil temperatures 80-90°F.

693 MINI APPLE (F1): 60 days green, 80 days red ripe. Thick-walled miniature bell pepper. Small fruit, avg. 2 1/2" x 2 1/2" and are mostly three lobed with few that have 4 lobes or have a slight cone shape. Sturdy, thick-walled fruits are excellent for stuffing and baking.

2751 SNAPPER (F1): 62 days green, 82 days red ripe. (PMAV, TMV, TV, BLS 1-3) **Phytophthora resistance!** Big, sturdy plants produce heavy yields of large, uniform 3-4 lobed fruits. Widely adapted. Snapper has performed well from the Northeast and Midwest to Florida.

2359G ORION (F1): 65 days green, 85 days red ripe. (BLS) **Jumbo-sized hybrid bell from organic seed.** Widely adapted to warm locations in the North, and in Florida for fall and spring plantings. Bountiful, smooth, thick-walled fruits on a plant with good cover.

Open Pollinated
YANKEE BELL: 60 days green, 80 days red ripe. **Open pollinated bell for Northern growers.** Blocky 3-4 lobed fruits are medium sized and a bit smaller than our hybrids. Better quality and uniformity than most OP's. **Choose organic or nonorganic seeds.**
NEW! 566G Organic CG 566 Nonorganic

Colored Bells

54 FLAVORBURST (F1): 67 days green, 87 days yellow ripe. **New last year! Vibrant yellow.** Initial color is lime green, turning to yellow when ripe. Excellent, sweet flavor. Medium-large fruits are mostly 3-lobed and slightly elongated.

2648 GOURMET (F1): 65 days green, 85 days orange ripe. (TMV) **Early orange bell has thick juicy walls and fruity sweet taste.** Medium-large, very blocky fruits are bigger than Corona and easier to grow under a wider variety of conditions.

2704 BIANCA (F1): 65 days white, 85 days red ripe. (TMV) **Add another color to your pepper basket.** These ivory-colored peppers are medium-large, 4-lobed, and blocky. The fruits have a mild taste and ripen to scarlet red. Sturdy plants yield well; good leaf cover protects the fruit from sun scald.

591 ISLANDER (F1): 56 days lavender, 81 days red ripe. (TMV) **Light lavender skin, pale yellow flesh.** 3-lobed, medium-size, thick-fleshed peppers with a mild, lightly sweet taste. Fruits ripen through a showy stage of violet, yellow and orange streaks, eventually turning a rich, very dark red. Strong, medium-tall plants yield well.

579G SWEET CHOCOLATE: 58 days green, 78 days brown ripe. **Rich chocolate-brown pepper.** Remarkable hardness, heavy set, and tolerant of cool nights. Smooth, medium-small, tapered, "snub nose" (blunt end) bells with long fruit stems. Very mild flavor, medium thick flesh. The flesh under the skin is brick red. Developed by the late E.M. Meader, Univ. of New Hampshire.

Sweet Bell Pepper Pricing

Variety	MINI	100	250	500	1,000	5M/M	25M/M
	Seeds	Seeds	Seeds	Seeds	Seeds	Seeds	Seeds
574 Ace	\$2.95	\$5.50	\$8.95	\$15.00	\$27.00	\$22.50	\$18.00
2309 X3R Red Knight	\$3.95	\$11.15	\$20.90	\$37.80	\$70.00	\$60.25	\$53.50
2038 King Arthur	\$3.95	\$11.55	\$20.90	\$37.80	\$70.00	\$60.25	\$53.80
693 Mini Apple	\$4.95	\$14.95	\$31.50	\$57.20	\$107.00	\$90.60	\$83.15
2751 Snapper	\$3.95	\$10.95	\$18.30	\$34.30	\$63.95	\$55.55	\$48.85
2359G Orion CG	\$3.95	\$12.95	\$24.95	\$44.00	\$82.00	\$73.00	\$64.35
566 Yankee Bell	\$2.95	\$4.94	\$8.00	\$13.50	\$24.00	\$20.25	\$16.25
566G Yankee Bell CG	\$3.95	\$6.75	\$9.75	\$16.20	\$31.00	\$9.90	\$7.00
54 Flavorburst	\$3.95	\$11.25	\$19.95	\$36.00	\$66.65	\$56.45	\$49.67
2648 Gourmet	\$3.95	\$10.95	\$18.30	\$34.30	\$63.95	\$55.00	\$48.85
2704 Bianca	\$4.95	\$14.95	\$31.50	\$57.20	\$107.00	\$90.60	\$83.15
591 Islander	\$4.95	\$14.95	\$31.50	\$57.20	\$107.00	\$90.60	\$83.15
579G Sweet Chocolate CG	\$3.95	\$7.00	\$9.00	\$15.00	\$29.40	\$25.20	\$18.00

Germination Guide
Soil Temp: °C 5 10 15 20 25 30 35
°F 41 50 59 68 77 86 95
Optimum Range:

Organic **AAS Winner** * Exceptionally Cold Tolerant **Exceptionally Heat Tolerant**
PVP Plant variety protected



Which Variety?

- Cultivars may have variations in
 - distinct growing characteristics
 - adaptations to certain geographical regions
 - fruit and leaf sizes, colors or flavors
 - tolerance or resistance to insects or diseases
 - production times (days to harvest)
 - other features.
- Cultivar selection can have a dramatic effect on success and profitability.



What Quantity of Seed?

- Seed company data on seeds per ounce or some unit of measure
- Seed company packaging methods
- Quantity discounts? – usually significant when going from the smallest sample or packet size to larger quantities
- Percent germination? – make adjustments for crops with lower germination rates
- Longevity in storage? – some only good for one year, others for many years if properly stored



Seed Storage

- Low, steady temperature and moisture
 - Less than 40F & 40% relative humidity
 - Temperature: 10F less can double life
 - Moisture: 1% less in seed can double life
 - Seeds have less than 5% moisture
- ****DO NOT KEEP SEED IN THE GREENHOUSE****
- With much \$ invested, protect the seeds



Seed Storage

in a refrigerated display case



Seed Storage Options



Seed Germination



Four Stages of Production

Stage 1 – Germination

Stage 2 – Emergence

Stage 3 – Growth

Stage 4 - Hardening



Four Stages of Production

Stage 1 – Germination

- Sowing of seeds to radical (root) emergence



Radical



Four Stages of Production

Stage 2 – Emergence

- Root to hypocotyl (shoot) and cotyledon leaves



Hypocotyl



Four Stages of Production

Stage 3 – Growth

- Multiple true leaves, root development, increase in overall size



Four Stages of Production

Stage 4 – Hardening

- Reducing ambient temperature or limiting watering, introducing new stresses



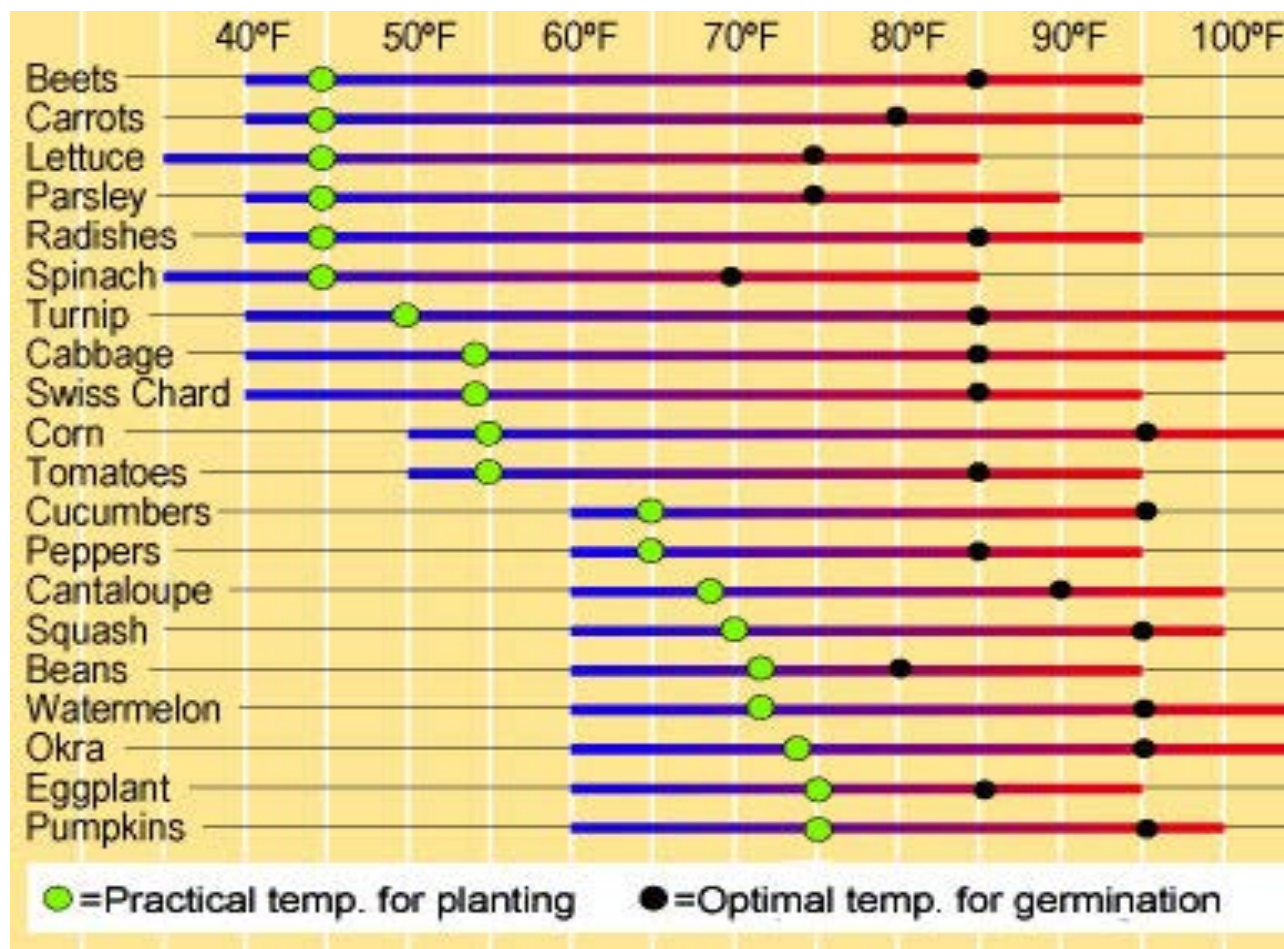
Optimum Germination

Temperature

Range vs. Optimum

Moisture

Light



Optimum Germination

Temperature

Moisture

Light

Maintaining ***consistent and uniform*** moisture:

- Consistent monitoring
- Flood systems (base watering)
- Automated misting systems
- Covering with media
 - Vermiculite = good option
 - Depth = 2-3x seed diameter



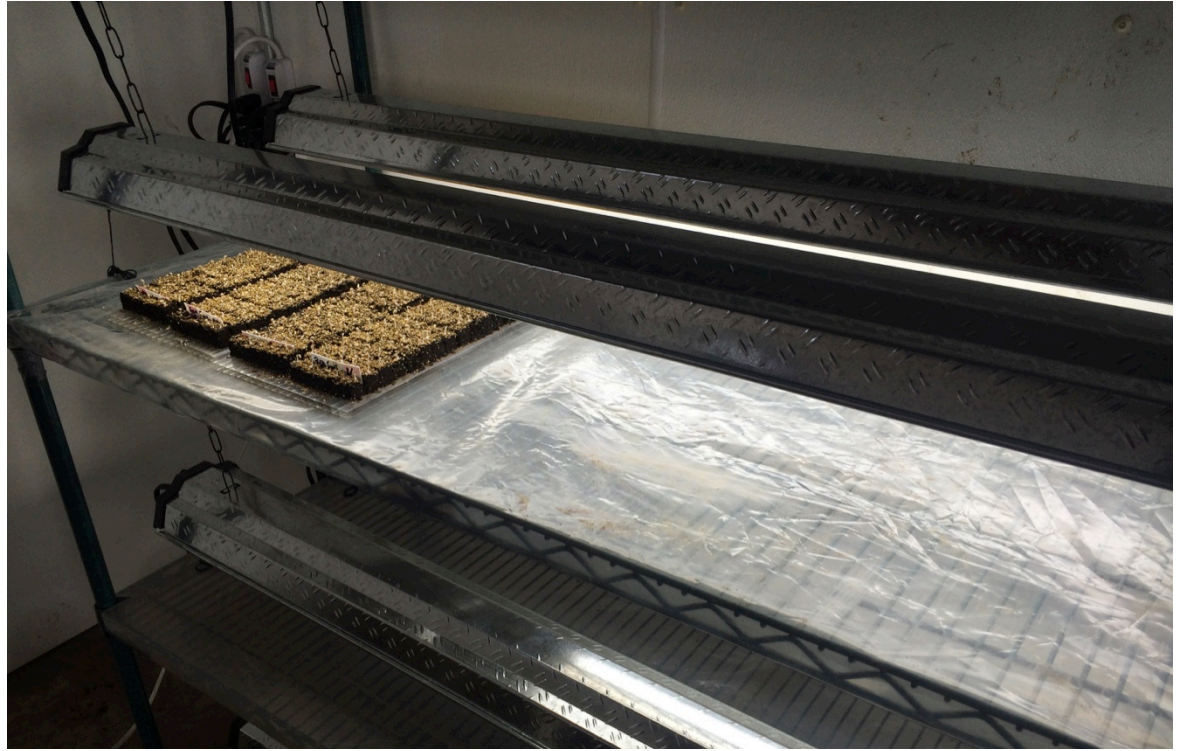
Optimum Germination

Temperature

Moisture

Light

Certain species require light for germination, but most do not.



Changes During Stages 1-4

Light

Increasing (darkness to sunlight)

Temperature

Decreasing (75-80F to 55-60F)

Moisture

Decreasing (near saturation to near wilt)



Questions?

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