

# Free Workshops

---

Did you know? KCCG offers 40+ free gardening and cooking workshops each year. With topics ranging from an introduction to vegetable gardening to tips and tricks for pest management and cooking demonstrations with fresh garden produce, we welcome everyone from beginner gardeners to seasoned pros.

**See the schedule and register at:**  
[kccg.org/workshops](http://kccg.org/workshops)

---

# Online Resources

KCCG's website offers guide sheets on a wealth of gardening topics, including watering, fertilizing, pest management and more!

**Find them at**  
[kccg.org/gardening-guidesheets](http://kccg.org/gardening-guidesheets)

Our vast library of online videos can help you with most anything including planting, maintenance, harvesting, and cooking.

**Find them at**  
[kccg.org/how-to-videos](http://kccg.org/how-to-videos)

---

# Together We Grow

---

KCCG provides seeds, plants, resources and education that help more than 42,000 households to grow more than 1.5 million pounds of healthy food each year.

---



**@KansasCityCommunityGardens**



**@kccommunitygardens**



**www.kccg.org**



**816.931.3877**



**contact@kccg.org**



**6917 Kensington Ave  
Kansas City, MO 64132**

---

# Volunteer

---

Volunteers help to fill seed packs, start transplants, build raised garden beds, and more! We have opportunities for everyone.

To join the fun, visit  
[www.kccg.org/volunteer](http://www.kccg.org/volunteer)

---

# Growing Great Collards

---



**KCCCG**  
KANSAS CITY COMMUNITY GARDENS

# KCCG's Varieties

**Georgia** - 70 days - The old standard. Large plants spread 36", cabbage-like blue-green, slightly crumpled leaves, heat and poor soil tolerant, slow to bolt.

**Top Bunch** - 50 days - Earliest to harvest. Tall productive plant produces medium green slightly blistered leaves. A Georgia-type hybrid with crinkled leaves.

## **Nutritional Facts:**

Collards have high amounts of phytonutrients which help prevent various common forms of cancer. Collard greens become more nutritious once they are cooked. Collards can grow up to 4 feet tall and both the leaves and the stalks are edible.

## **Planting:**

Plant 3/15-4/10 or 7/25-8/20

(Guidelines for planting in raised beds)

Seeds: Sow 3 to 4 seeds 15-18" apart in rows spaced 12-15" apart. Cover with 1/2 inch of dirt.

Plants: Plant 12-15" apart in rows spaced 12-15" apart.

## **Care:**

Young Seedlings: After germination, thin the seedlings so that only one plant remains in each group.

Plants: Water when the top one inch of soil dries out. Mulch the plants with cotton burr compost or straw to keep the soil moist and to prevent weeds from growing. To prevent cabbage loopers from eating the leaves, apply organic Dipel Dust.

## **Harvest:**

Harvest collard leaves when they reach 5-6" in diameter and 6-7" in length.

Harvest the leaves by cutting off the bottom layer first, where the larger leaves are found.

## **Storage:**

Use a sharp knife to cut. Store collards in the refrigerator for up to a week in a plastic bag.

They become bitter more than five days after harvest.

Do not wash the greens until right before you are going to prepare them.