

GROW YOUR OWN

PIZZA GARDEN

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Many ingredients in pizza come from the garden. Tomatoes, basil, oregano, sweet bell peppers and onions are just a few of the vegetables that you might find on your slice of pizza. These are vegetables commonly used to make pizza and spaghetti sauce. Other vegetables such as spinach and hot peppers are sometimes added as toppings. It can be fun to grow your own ingredients to make a fresh, homemade pizza. You and your family will enjoy tasting the fresh ingredients that you were able to raise for yourself. You will not believe how good it tastes!

GETTING STARTED

1. Select a container that will hold all of the plants that you will be growing. Make sure that is deep enough to let all of the roots grow. A clean recycled 5-gallon bucket or foam cooler works well. Make sure that the container is clean before you begin.
2. Make sure that your container has holes in the bottom. If it is a recycled container, you will need an adult to drill or cut drainage holes in the bottom of the container.
3. Make sure to moisten the potting soil with a little water to make it easier once it is in the pot.
4. Fill the container with enough soil to reach to about 1 inch below the top of the container.

WHAT YOU WILL NEED

- 🌱 A large pot, bucket or any other recycled container with holes drilled in the bottom.
- 🌱 Enough potting soil to fill the container
- 🌱 A few of your favorite plants from the following:
 - 🌱 Tomato
 - 🌱 Bell Pepper
 - 🌱 Basil
 - 🌱 Oregano
 - 🌱 Onions (from sets or seeds)
- 🌱 A sunny location for your potted pizza garden when you are finished



FRESH TOMATO PIZZA SAUCE

This sauce will take a little while to make, but the results are delicious. This make enough for your family to freeze or preserve some for future use.

1/3 c. olive oil
2 c. finely chopped onions
8 c. peeled, seeded, coarsely chopped tomatoes (put through blender, if desired)
2 (6 oz.) cans tomato paste
2 tbsp. oregano, crumbled
2 tsp. basil, crumbled
1 bay leaf
2 tbsp. sugar
1 tbsp. salt
1/2 tsp. pepper
2 tbsp. finely chopped garlic

Heat oil in large stainless steel pan, 6 to 8 quarts. Add onions and cook over medium heat for 6 to 8 minutes until transparent. Add garlic and cook another minute. Stir in tomatoes, paste, oregano, basil, bay leaf, salt, pepper and bring to a boil. Then simmer, uncovered for an hour or until thick. Stir occasionally. When finished the sauce should be thin and fairly smooth. Remove bay leaf. Taste and season. May be canned or frozen. 5 to 6 pints.
From: <http://www.cooks.com>



PLANTING THE GARDEN

1. Carefully remove the plants from their individual containers.
2. Make a hole in the potting soil big enough for the root and soil to fit in and be covered by the potting soil.
3. Plant tomatoes and peppers in the middle of the container. If you are planting both, keep them at least 8 inches apart.
4. Plant the basil, oregano and onions around the tomato and pepper plants about 3 inches from the edge of the container.
5. Water the plants well to make sure they feel welcomed in their new homes.

CARING FOR THE GARDEN

1. Keep the garden in a location that receives between 6 and 8 hours of full sun each day.
2. Make sure that the garden is watered. The soil should dry out slightly at the top before you water again. Check the soil every day. You will probably need to water a few times per week.
3. Keep an eye out for insects and other problems. If insects start eating your plants, you can remove them. Remove parts as they turn brown or yellow.

HARVESTING YOUR INGREDIENTS

1. Pull tomatoes and peppers off of the plant firmly. Wash and use.
2. Remove only the leaves of the basil and oregano. They may need to be washed if they look dirty.
3. Pull onions up from the soil. The longer they stay in the soil, the bigger they get. Wash the onion bulbs and slice as needed. You can also use the green parts when the onions are young.