

Cabbage



Type of Plant

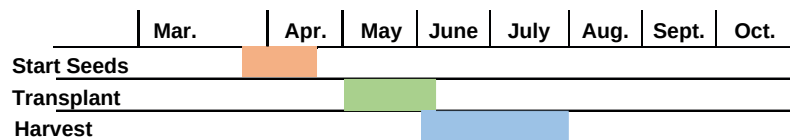
Cabbage is a leafy green vegetable that forms a dense head of leaves. It's a biennial plant but typically grown as an annual for its edible leaves.

Varieties Suitable for South Dakota Cabbage

prefers cool temperatures and can be grown as a spring or fall crop. Varieties like 'Green Express', 'Red Acre', 'Savoy King', and 'Late Flat Dutch' are popular choices.

When to Plant

Start seeds indoor 6-8 weeks before the last expected frost for spring planting. Sow seeds ½ inch deep, 1 inch apart.



Introduction

Cabbage is a hardy and nutritious vegetable rich in vitamins and minerals, cabbage is a versatile addition to any garden or farming operation. This fact sheet provides essential information for successfully growing cabbage in South Dakota.

Successive Plantings

Transplant seedlings when they have 4-6 true leaves, spacing them 12-18 inches apart. Directly sow seeds in late spring when the soil reaches 45 degrees.

Soil Nutrition and Fertilization

Producers can utilize synthetic fertilizers containing nitrogen, phosphorus, potassium, and micronutrients or natural fertilizers like compost, cover crops, and crop rotations to enhance soil fertility.



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Pruning Requirements

Doesn't require extensive pruning. Remove any damaged or yellowing leaves as the plant grows to promote air circulation and prevent disease.

Common Problems

Include cabbage worms, cabbage loopers, aphids, flea beetles, and clubroot disease. Susceptible to fungal diseases such as powdery mildew and downy mildew.

Ideal Growing Conditions

Cabbage thrives in full sun to partial shade and well-draining, fertile soil with a pH between 6.0 and 7.5. Provide consistent moisture and protect plants from extreme heat or cold to encourage healthy growth.



Pest and Disease Management

Use row covers, companion planting, or organic pesticides to manage infestations. Practice crop rotation to reduce the risk of soil-borne diseases such as clubroot. Adequate spacing between cabbage plants promotes air circulation, minimizing the risk of diseases like black rot. Remove and destroy any infected plant material promptly to prevent the spread of diseases.

Harvesting

Harvest cabbage when heads are firm and feel solid when squeezed. Early varieties mature in about 70-80 days, while late varieties may take 90-100 days. Use a sharp knife to cut heads at the base, leaving a few outer leaves intact for protection during transport and storage.

Storage

Store harvested cabbage heads in a cool, humid environment, ideally at temperatures around 32°F (0°C) with high humidity. Cabbage can be stored in a root cellar for extended periods, maintaining its quality for winter use.

Conclusion

Growing cabbage is a rewarding experience. Enjoy the benefits of this nutritious and resilient vegetable. Adjustments to specific local conditions and regular monitoring will contribute to a successful cabbage harvest.

Additional Resources

Scan the QR code for more information.



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