



How to Grow Beans

Snap and pole type beans are a great and easy way to add some flavor to your garden this year! They can either be eaten with the pod, or dried for the seed inside.

Beans prefer:

Light:	Full sun
Soil:	Well drained, deep sandy loam
Fertility:	Medium-rich
pH of:	6.0-6.8
Temperature:	relatively warm – 65-85 degrees, except fava beans, which prefer 60-65
Moisture:	Average
Fertilizer:	Medium feeders; sidedress after a heavy bloom, when pods set. Use 1 ½ oz. or 3 tbsp. of 10-10-10- fertilizer per 10 ft. row
Yields:	50 lbs. per 100 ft. row

Snap beans are the most common type, as the bush snap bean does not need to be trellised. There are many different varieties, including the yellow wax bean, which has a slightly different taste than regular green snaps, and purple pod beans, which will turn green when cooked. Flat-pod green snap beans have a different flavor and texture than round varieties, and are the variety most commonly grown in home gardens.

Bush snap beans should be planted in spring after your location's frost free date, as warmer soils will speed up the germination time and not give the seeds time to rot. Several crops should be planted 2-3 weeks apart to allow you to continuously harvest them throughout the season

Pole beans bear longer than the above bush type bean. They require trellising, which may be more work, but will allow the plants to yield more in a smaller space. The best way to trellis is to use a tripod support made of 3 wooden poles or branches in a teepee form. Trellises should be 6-8 ft. tall, and strong enough to hold up to wind and rain. Some varieties of pole beans can be grown in containers, such as the scarlet runner bean. This is a popular way to grow a few plants outside of the garden.

5-6 seeds should be planted around the tripod, 6-8" from each pole. They will tolerate dry soils, but do best if they are watered once a week. They should be harvested just before you can feel the beans inside the pods. Harvest by pinching off the beans, not pulling at the plant, and to prevent fungal diseases, only harvest them when the plants are dry.

Pole beans are highly productive, and will need to be harvested 3 times a week. This will give you the freshest beans, and continuous harvesting will also encourage the plant to keep producing. Both pole and snap beans taste best when they are fresh, but will keep well in your refrigerator for 7-10 days.

