

Horticulture 370: World Vegetable Crops

Fall semester - 2014

Instructors:

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Wed	Sept 3	(JN &G)	Lecture in Room 351 Moore Hall. Introduction to course, Family <i>Solanaceae</i>
Fri	Sept 5	(JN)	Lab. F.H. King Sustainable Agriculture garden and tour of Eagle Heights gardens (take 80 bus or walk or bike to Eagle Heights)
Mon	Sept 8	(JN)	<i>Solanaceae</i> - tomato
Wed	Sep 10	(JN)	<i>Solanaceae</i> - tomato
Fri	Sept 12	(JN&IG)	Lab - Tomato diversity and tomato paste- <i>Babcock FAL</i>
Mon	Sept 15	(JN)	<i>Solanaceae</i>
Wed	Sept 17	(JN)	<i>Solanaceae</i> (<i>Capsicum spp.</i>)
Fri	Sept 19	(JN&IG)	Lab – <i>Capsicum</i> and salsa – <i>Babcock FAL</i>
Mon	Sept 22	(JN)	Tomato Processing Industry
Wed	Sept 24	(JN)	<i>Solanaceae</i> (tomatillo, eggplant)
Fri	Sept 26	(IG&JN)	Exam #1 followed by color demonstration
Mon	Sep 29	(JN)	Fabaceae – snap beans
Wed	Oct 1	(JN)	Fabaceae – Lima beans
Fri	Oct 3	(JN)	Lab – Chazen Art Museum – Vegetables and Art
Mon	Oct 6	(JN)	Fabaceae - peas
Wed	Oct 8	(JN)	Meet at Madison Farmer’s Market on King Street
Fri	Oct 10	(JN&IG)	Chile Relleno demonstration + Discussion of Culture and chilis– <i>Babcock FAL</i>

Vegetables - Works of art that you can eat

Mon	Oct 13	(IG)	Amarylidaceae
Wed	Oct 15	(IG)	Vegetable-based Medicines and the Amarylidaceae
Fri	Oct 17	(JN&IG)	Lab – Amarylidaceae diversity, ACSOs, and Maillard - Babcock FAL
Mon	Oct 20	(IG)	Apiaceae
Wed	Oct 22	(IG)	Apiaceae
Fri	Oct 24	(IG&JN)	Apiaceae volatiles - Babcock Pilot
Mon	Oct 27	(JN)	Brassicaceae (Brassica oleracea)
Wed	Oct 29	(JN)	Brassicaceae (Brassica rapa, Raphanus spp.)
Fri	Oct 31	(JN&IG)	Lab – Brassica lab + pickling- Babcock Pilot
Mon	Nov 3	(JN)	Cucurbitaceae (Cucurbita)
Wed	Nov 5	(JN)	Cucurbitaceae (cucumbers)
Fri	Nov 7	(JN&IG)	Lab- Cucurbit diversity and pumpkin pie - Babcock FAL- kitchen only
Mon	Nov 10	(JN)	Cucurbitaceae (melons and watermelons)
Wed	Nov 12	(IG)	Vegetables in human cultural celebrations
Fri	Nov 14	(JN&IG)	Exam #3, followed by Discussion of organic agriculture with chicory and beignets - Babcock FAL
Mon	Nov 17	(JN)	Asteraceae
Wed	Nov 19	(JN)	Asteraceae
Fri	Nov 21	(JN&IG)	Field trip to Whole Foods market (cancel Babcock FAL)
Mon	Nov 24	(IG)	Amaranthaceae

Vegetables - Works of art that you can eat

Wed	Nov 26	(IG)	Amaranthaceae
Fri	Nov 28		Thanksgiving Holiday
Mon	Dec 1	(JN)	Solanaceae (potato)
Wed	Dec 3	(JN)	Solanaceae (potato)
Fri	Dec 5	(JN&IG)	Lab – Potato chips and French fries- Room 351 Moore
Mon	Dec 8	(IG)	Poaceae
Wed	Dec 10	(JN)	Vegetables of Asia
Fri	Dec 12	(JN&IG)	Exam #4 – Room 351 Moore

All course materials covered in class will be posted on our Learn@UW site.

There is no final exam. Your letter grade will be based on the mean of the four semester exams. The first three exams will only cover material covered since the beginning of class or the prior exam. The 4th exam may include some comprehensive questions relating to vegetables discussed during the whole semester.

You may, and it is recommended, write a paper on a vegetable topic of interest to you and approved by Jim and Irwin. The paper will be graded and given a numeric score that may substitute for one exam. Papers are due in class on Friday, November 21. If papers are not turned in during class time on November 21, they will be assessed a late penalty that will increase with the amount of time the paper is late.

There are no makeup exams given in the course; thus you can miss one exam if you write a paper and use that grade to substitute for one of the exams. If you miss more than one exam, you will receive a zero for each exam missed.

We strongly recommend regular attendance in both the lecture and laboratory portions of the class. We also require that any work submitted for this course, including exams and papers, be solely your own work.

There is no required text; however, the book *World Vegetables* provides an excellent overview of vegetables. Rubatzky, V.E. and Mas Yamaguchi. 1997. *World Vegetables – Principles, Production and Nutritive Value* (2nd edition). Chapman and Hall (publishers).

Locations used by Horticulture 370:

Lecture room: Room 351 Moore Hall

FAL = Food Applications Lab, located in the basement of Babcock Hall

Vegetables - Works of art that you can eat

Pilot Plant = Babcock B120, located in the basement of Babcock Hall

F.H. King Garden and Eagle Heights Community Garden, located east of Eagle Heights
Apartments across Lake Mendota Drive

<http://www.lakeshorepreserve.wisc.edu/visit/eagleheightsgardens.htm> This garden is accessible by
bike, by foot, and by the campus #80 bus.

Chazen Museum of Art is located at 800 University Avenue. We will meet in a classroom on one of
the lower floors.