HOW TO GROW PEANUTS IN THE GARDEN

IDEAL CLIMATE

Peanuts thrive in moderate temperatures with consistent moisture. Aim for a long, warm, and moist growing season followed by a dry harvest period. In NC this means typically planting in May.

SOIL SELECTION

Opt for light-colored, well-drained sandy loam soil, ensuring the subsoil is deep and well-drained. Depending on your location you may want to create a **raised bed.**

SEED SELECTION

Use raw peanut kernels with intact redskins for planting, preferably shelled for faster germination. Plan for 5 plants per foot of row. You can purchase peanut seeds from peanut companies, local seed dealers, and even online (ex: Amazon.com).

SOIL PREPARATION & FERTILIZATION

Work the soil until it's loose and form rows spaced 24 to 36 inches apart. If the area hasn't been fertilized in the last 12 months, consider applying 10 pounds of 0-10-20 fertilizer per 1,000 square feet.

PLANTING

Ensure the soil is moist and at least 65°F at seed depth (2 to 4 inches). Space seeds 4 to 6 inches apart, cover with soil, and keep the area weed-free.

FURTHER FERTILIZATION

When you see blossoms, it's time to apply **Gypsum** (used to increase calcium and sulfur content in soil to promote plant growth) to support peanut kernel formation. You can find **Gypsum** in a granular, powdered, or pellet form at most home-garden stores.

GROWTH AND DEVELOPMENT

Watch for yellow blossoms, indicating peanut growth. Mature plants may reach 36 inches in diameter and 18 inches tall, producing between 40-50 peanuts per plant. The fruiting period is about two months.

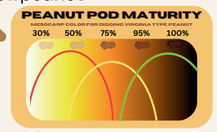
DIGGING

Harvest when veins of the hull are prominent (usually 140 days from the start of growth) and the inside hull has turned dark. Dig when about 2/3 of pods on a plant are mature.

POD BLASTING

If unsure when to harvest, you can use the pod blasting or hull scrape method to strip away the outer pod layer (exocarp) and expose the coloring underneath. Your peanuts will be ready to harvest when 70 percent of your sample pods have a dark brown to black color in the scraped or blasted-off area. For more information on checking maturity, visit: https://tinyurl.com/growpeanut

A peanut maturity board helps with this process.



DRYING (OR CURING)

Cure plants in full sun for 4-7 days or in a well-ventilated area for 2-4 weeks to reduce moisture levels.

STORAGE

Store peanuts in a cool, dry place. They keep fresh indefinitely when stored in a tightly closed container in the freezer.

COOKING

Raw peanuts can be prepared in a variety of ways (roast & season, boil, make peanut butter, etc...) **Scan here for recipes!**