

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 Solanaceae
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)	Solanaceae - tomato
Wed	Sep 10	(JN)	Solanaceae - tomato
Fri	Sept 12	(JN&IG)	Lab - Tomato diversity and tomato paste- <i>Babcock</i>
Mon	Sept 15	(JN)	Solanaceae
Wed	Sept 17	(JN)	Solanaceae (<i>Capsicum spp.</i>)
Fri	Sept 19	(JN&IG)	Lab – Capsicum and salsa - <i>Babcock</i>
Mon	Sept 22	(JN)	Tomato Processing Industry
Wed	Sept 24	(JN)	Solanaceae (tomatillo, eggplant)
Fri	Sept 26	(IG&JN)	Exam #1 followed by – vegetable pigments
Mon	Sep 29	(JN)	Fabaceae – snap beans
Wed	Oct 1	(JN)	Fabaceae – Lima beans
Fri	Oct 3	(JN)	Chili relleno demonstration (Babcock)
Mon	Oct 6	(JN)	Fabaceae - peas
Wed	Oct 8	(JN)	Meet at Madison Farmer’s Market on King Street
Fri	Oct 10	(JN&IG)	Lab – Chazen Art Museum – Vegetables and Art

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 Reaction (Babcock)
Mon	Oct 20	(IG)	Cucurbitaceae (Cucurbita)
Wed	Oct 22	(IG)	Cucurbitaceae (Cucumis)
Fri	Oct 24	(IG&JN)	Lab- Cucurbit diversity and pumpkin pie (Babcock)
Mon	Oct 27	(JN)	Apiaceae
Wed	Oct 29	(JN)	Apiaceae
Fri	Oct 31	(JN&IG)	Lab – Apiaceae volatiles and pickling (Babcock)
Mon	Nov 3	(IG)	Lecture - Cucurbitaceae (melons and watermelons)
Wed	Nov 5	(JN)	Brassicaceae (Brassica oleracea)
Fri	Nov 7	(JN&IG)	Discussion of organic agriculture with chicory and beignets (Babcock)
Mon	Nov 10	(JN)	Brassicaceae (Brassica rapa, <i>Raphanus</i> spp.)
Wed	Nov 12	(JN)	Vegetables in human cultural celebrations
Fri	Nov 14	(JN&IG)	Exam #3, followed by Brassica diversity lab (Babcock)
Mon	Nov 17	(JN)	Asteraceae
Wed	Nov 19	(JN)	Asteraceae
Fri	Nov 21	(JN&IG)	
Mon	Nov 24	(IG)	Amaranthaceae
Wed	Nov 26	(IG)	Amaranthaceae

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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- Shelley Jansky Lab
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

Food Applications Lab, located in the basement of Babcock Hall

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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.