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M1159
no. 431
C.2

virginia home food production



PEANUTS

DEPARTMENT OF HORTICULTURE

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MH 431

ENVIRONMENTAL PREFERENCES

LIGHT: sunny

SOIL: well-drained

FERTILITY: medium-rich
pH: 5.0-6.0

TEMPERATURE: warm (50-80°F)

MOISTURE: average



CULTURE

PLANTING: plant shelled seed after danger of frost, 2" deep.

SPACING: Spanish peanuts
4-6" x 24"
Virginia peanuts
6-8" x 36"

HARDINESS: tender annual

FERTILIZER NEEDS: heavy feeder
(4 lbs. 5-10-10 per 100 square feet, work into soil before planting)

CULTURAL PRACTICES: Two peanut seeds may be planted in each location and thinned to one plant per hill. Stems, called pegs, grow

down from the plant and push into the soil. Nuts develop 1-3" under the ground. The pegs have a difficult time penetrating clay soils. Peanuts should be grown in a light sandy loam soil. The peanut peg can be mulched, this will cause less work when digging at harvest time.

Peanuts require warm temperatures to produce well filled nuts. Two principal types of peanuts are the Spanish and Virginia peanut. The Virginia peanut has large seeds with 1-2 seeds per pod. The Spanish peanut is smaller, sweeter, and less vigorous with 2-3 seeds per pod.

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COMMON PROBLEMS

DISEASES: Leaf spot, southern stem blight

INSECTS: Corn ear worm, cut worm, fall army worm.

HARVESTING AND STORAGE

DAYS TO MATURITY: Spanish peanuts
110 days
Virginia peanuts
120 days

HARVEST: when the foliage begins to yellow, loosen the soil around the plants with a spading fork and pull up the plants. Dry peanuts (still on the vine) in a warm, airy, shady place for 2 weeks to cure them.

APPROXIMATE YIELDS: (per 10 feet of row) 10 lbs.

STORAGE: store dry

PRESERVATION: roasting

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