

pH levels

Vegetables	
<u>Asparagus</u>	6.0-8.0
<u>Bean, pole</u>	6.0-7.5
<u>Beet</u>	6.0-7.5
<u>Broccoli</u>	6.0-7.0
<u>Brussels sprout</u>	6.0-7.5
<u>Cabbage</u>	6.0-7.0
<u>Carrot</u>	5.5-7.0
<u>Cauliflower</u>	5.5-7.5
<u>Celery</u>	5.8-7.0
<u>Chive</u>	6.0-7.0

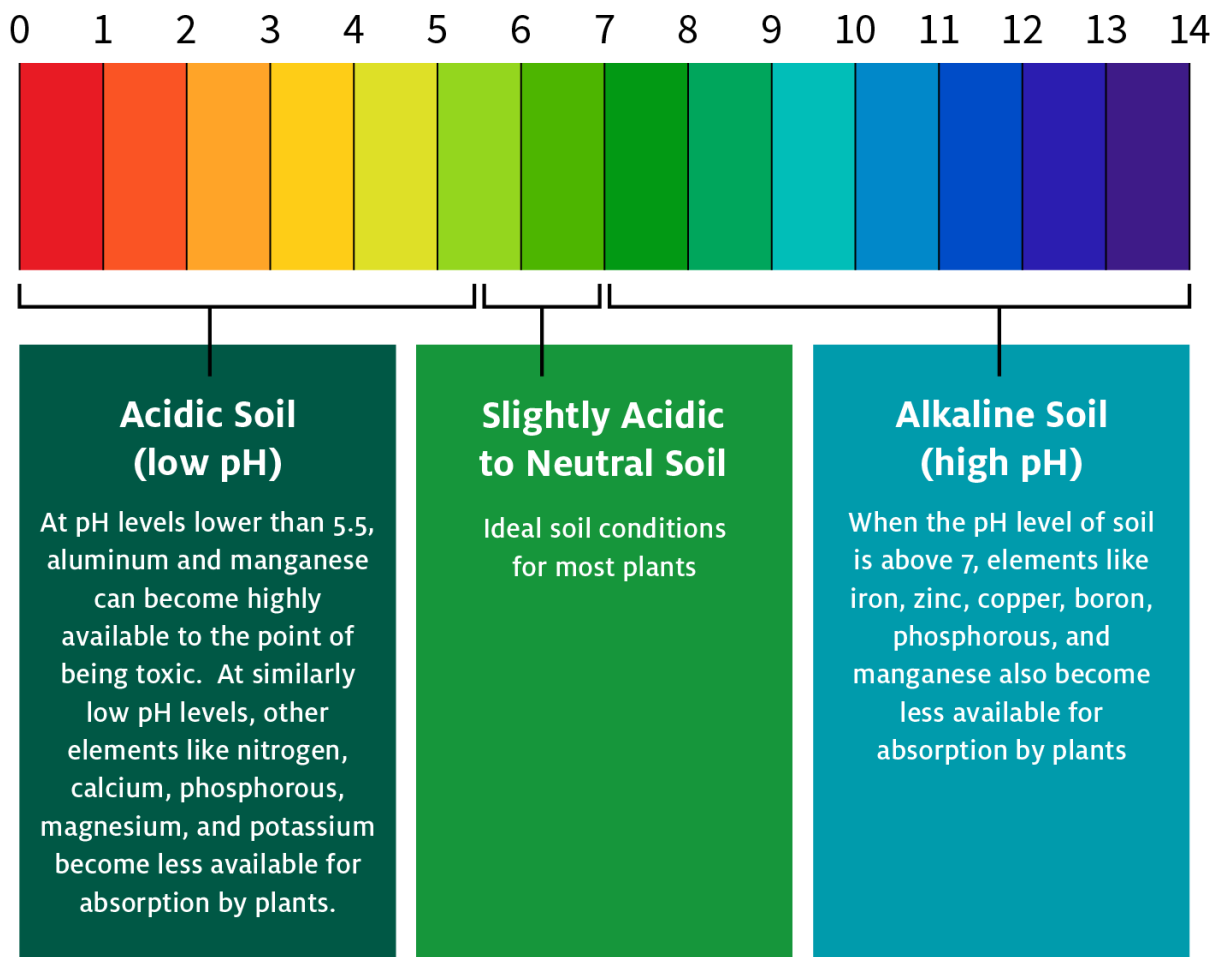
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<u>Cucumber</u>	5.5-7.0
<u>Garlic</u>	5.5-8.0
<u>Kale</u>	6.0-7.5
<u>Lettuce</u>	6.0-7.0
<u>Pea, sweet</u>	6.0-7.5
<u>Pepper, sweet</u>	5.5-7.0
<u>Potato</u>	4.8-6.5
<u>Pumpkin</u>	5.5-7.5
<u>Radish</u>	6.0-7.0
<u>Spinach</u>	6.0-7.5
<u>Squash, crookneck</u>	6.0-7.5

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<u>Squash, Hubbard</u>	5.5-7.0
<u>Tomato</u>	5.5-7.5

Soil pH (also known as **soil reaction**) is a 14-unit scale (0-14) which measures the relative acidity or basicity (alkalinity) of a soil. A pH of 7 is the neutral mark. All values below 7 are considered acidic or sour soil. All values above 7 are considered alkaline or sweet soil. Soil pH is one of many factors that affect the availability of certain minerals in soil for absorption by plants.



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Acidic (“sour”) soil is counteracted by applying finely ground limestone or wood ash, and alkaline (“sweet”) soil is typically treated with gypsum (calcium sulfate), ground sulfur, or compost.