

Funky Fresh Catalogue

The December 2006 Garden Market Monitor report identified the strongest growth since 2002 in greenlife sales in garden centres through the first part of Spring 2006. "The bedding plants and colour category recovered from a long period of decline increased by 5.7%. Sales of vegetables boosted this performance..."

There is serious interest in produce, grow your own, slow food, the environment and let's face it, vegetable and herb gardening has become trendy again. Jamie Oliver and Kylie Kwong are driving a revolution in cooking and inspiring a new generation of gardeners.

How can we as a grower and you as a retailer make the most of this opportunity? Well how about a range of culinary produce, no arbitrary differentiation between vegetables and herbs, presented with style and just a bit of fun. Think about what is driving cooks to the garden: young, fresh presenters with a sense of the art they create and a gentle humour.

Funky Fresh Kitchen. Bright, light, fun and very fresh. We are not reinventing the wheel, just making sure that when the consumer comes into your garden centre we have a product that jumps out and says: Pick Me, I'm just what you are looking for.

My Vegie Garden

Vegetable gardening is not just the latest trend. Droughts and floods, yes both together, have put pressure on supermarket prices which will attract even more consumers to growing their own vegetables this Spring and Summer. Of course, single advanced plants in pots are not the ideal for all gardeners and our My Vegie Garden range of punnets vegetable seedlings remains a core element of our product range.

The My Vegie Garden range is clearly aimed at traditional gardeners who plan their rows of Beans and Tomatoes every year and then proudly share their produce with neighbours and visitors. Once again we have bright point of sale posters in a range of sizes that clearly says to consumers "Get your fresh vegies here".

This is the first time we have published a catalogue dedicated to vegetables, we hope the format is practical and useful. You will find all our vegetable varieties listed with cultural and culinary information along with product codes and botanical names. We have included a quick reference guide to varieties available in each product range and we have started to document some of our accumulated cultural knowledge on pests and diseases, fertilizers and other general gardening tips in the last section. This really is a work in progress, we hope you find it valuable and please feel free to offer any tips or comments.

A KITCHEN GARDEN REVIVAL

Over the past 5 years, despite dry conditions and consequently strict water restrictions in most Australian cities, garden centres have found that demand for home grown vegetables and herbs has increased. Not just a minor increase either mind you, growers are reporting sales increases of 50% from one year to the next. We know there has always been a dedicated core of vegie gardeners, but there must be something happening in our society to bring about a 'kitchen garden revival'.

Let take an historical perspective. The domestication and production of food crops is one of the critical developments of civilization. Growing fruits and vegetables at home has been part of city culture at least as far back as Roman times. Kitchen gardening survived the dark ages in isolated walled monasteries, which were for the most part self sufficient with the monks and nuns growing their own food, herbs for medicinal purposes, and flowers to decorate the altar. 14th century literature describes French potagers or kitchen gardens where crops were produced to maintain the household.

Urbanization however has brought about changes to the rhythm of life. American research from 2005 reveals that 1/3 of all vegetables and herbs produced in the US in 1894 were grown at home. This figure had reduced to 1/4 by 1924 and 1/5 by 1944. By 2005 only 1.26% of produce was grown at home. As society has become more affluent the need to produce fruit and vegetables at home became less and less.

Mass produced fruit and vegetables have flooded the market place. Crops are no longer seasonal, we can eat cherries in July, or thin asparagus spears year round. In fact most young people these days are completely unaware of the seasonality of fresh foods. Mass production for the supermarket chains has made a significant impact on seed breeding. Where the market gardener once collected seed from the best of his crop, seed is now hybridized to meet the new demands of shelf life, mechanized harvesting, cosmetic appearance and disease resistance. Take the tomato as an example, where once flavour and freshness were a priority, now the tomato is picked with the first flush of colour and then gassed with ethylene to ripen the fruit. Gassing with ethylene is quite safe and harvested this way ensures the fruit is firm and easy to handle, it looks terrific and lasts well in the supermarket, sadly it tastes like cardboard.

Then there is the issue of chemicals. Choice Magazine reviewed chemical use on fresh produce in March 2006. Their article raised a number of questions about the safe levels of pesticide residue on fruits and vegetables, whether low levels of pesticide may be carcinogenic or not and the effectiveness of our government authorities' policing of the 'Food Standards Code'. While Choice was careful not to be too critical of the current regulations, they noted that lettuce and strawberries have been tested with the highest levels of pesticide residue and their final point was to "Go organic". Perhaps more revealing is Michael Pollan's writing on potato production in USA where Idaho potato growers who produce heavily pesticide treated crops grow a separate organic crop for their own family's consumption.

These factors can be linked, the desire for natural products with wholesome natural flavour and the appeal of clean and green for our health's sake. Currently most Australians are conscious of obesity and the government led campaigns encouraging healthy diet (especially fresh fruit and vegetables, pulses and grains) and more exercise.

Food Fashion. If we acknowledge the desire to eat fresh natural food our interest in food and its preparation have also increased significantly. No doubt we have our multicultural

A KITCHEN GARDEN REVIVAL Cont'd

society to thank for the plethora of different cuisines that are now familiar, a far cry from the stayed often uninspiring food of only a generation ago. Perhaps most importantly cooking, like gardening is a skill (art form even) that is being re-discovered with an emphasis on fresh, home grown ingredients.

Most aspiring cooks, and food lovers are interested in both the product and the process, and if you have the time and space to grow your own product all the better. In this case the love of food is part of a cycle that includes not only the finished product on the plate, but the soil, the planting and nurturing of the growing plant, the awareness of the weather, the rhythm of the seasons. In other words it is completely a natural harmonious cycle.

It is inspiring to see one of our best known cooks Stephanie Alexander establish "The Kitchen Garden Program". Started in July 2001 primary aged children are introduced to the intrinsic link between the garden, the kitchen and the food we eat. The children work in small groups together with a supervisor and teacher in an extensive vegetable garden established within their school grounds, learning organic gardening principles and then they move into the kitchen and experience hands on food preparation, and then are able to enjoy the fruits of their labour. The emphasis is on learning about vegetable production about food its preparation and its consumption. The beauty of the program is that no part can exist without the other

And what about water? The irony of the water conservation measures being employed by our governments is that they are aimed at changing the habits of our most environmentally conscious citizens. All gardeners are Greenies by nature. All gardeners believe that they are working with nature, even if the range of attitudes towards what is best for the environment is enormous. Rightly or wrongly many gardeners feel guilty about using water in their gardens, this has clearly been part of the water conservation strategy. The simple answer has been low maintenance, dry climate gardening using tough drought tolerant plants. This of course is a very effective response, but for the gardener with a passion for tending and nurturing their plants, talking to the cacti just doesn't have much appeal. Vegetables and herbs are "gardener's plants", needing care and attention and if they do require more water than some, well at least we produce a valuable, healthy and tasty crop.

As the children participating in the Stephanie Alexander Kitchen Garden Program are discovering the joys of the kitchen garden, so too are many, many older gardeners continuing or renewing their love affair with gardening. Can we link all these factors together, the diversity of our community, the desire for wholesome natural food grown in a clean and green environment., the enjoyment gained from honest toil to produce a tangible product? Gardening has always been a healthy and truly rewarding activity, in today's society it takes on new significance, linking us to the simplicity of our rural past in a world that becomes more and more complex, even frightening by the minute. So get out there in the fresh air, expend some energy, nurture your tomatoes, beans and basil, and immerse yourself in the joy of your productivity. It nourishes the soul.

Doeg Investments Pty Ltd
 A B N 48 693 178 039
 As Trustee for the **Wood Family Trust**
 Trading as

SCOTSBURN NURSERIES

300 PERRY ROAD KEYSBOROUGH VIC 3173

Telephone 03 9798 7066

Facsimile 03 9798 63121

Email sales@scotsburn.biz

Web Address www.scotsburn.biz

At Scotsburn we Value:

Teamwork	“We’re a happy team at Scotsburn”. Sporting analogies can be over done, but there is little more inspiring than blending of the strengths and talents of individuals in a great team. Great teams stick together cohesive and work toward a mutual goal.
Respect, Trust and Reliability.	“Just a little bit”. Great teams are built on respect for, trust in and reliance on each other.
Honesty	“Honesty is the best policy”. Not everything goes to plan, especially not when we work with nature. Honesty in victory and defeat binds teams together and makes them stronger.
Responsibility and Commitment	Every member of a great team is committed to and responsible for the success of their own role and looks to support their team mates wherever possible.
Communication	Where are we going, why are we going and when will we get there?
Quality	“There is no substitute” OK, stole that one, but it is very true. We value quality in everything we do, we might produce premium and budget products but we will always use the best materials, tools and practices. If it’s worth doing, it’s worth doing properly.
Community	Our business is part of the community and will only prosper if our community is healthy and vibrant. Wherever possible we support community projects and requests for assistance.
Environment	We believe that our plants improve the environment, so our practices and principals must do the same. Not everyone will agree with our decisions, but we always remember our environmental responsibility.
Gardening	Often we get wrapped up in the process of ‘manufacturing’ plants. We value gardens, gardening and gardeners because they are such an important part of the identity of our society.
Fun	Gardening might be good for you, it may be good for the environment, it may even have artistic merit, but nobody will garden if they don’t have some fun.

INDEX TO CATALOGUE

Introduction.	1
A Kitchen Garden Revival.	2
Index to Catalogue.	5
List of Funky Fresh Kitchen varieties.	6
List of My Vegie Garden varieties.	7
Pricing Information.	8
Key to Symbols etc.	8
Orders and Deliveries.	9
Trading Terms.	9
Disclaimer	9
Propagation, Pests and Diseases.	37
Simple Suggestions / Basic Strategies	41
Effective Organic Sprays	41
References	41

SCOTSBURN VEGETABLE AND HERB VARIETIES.

	Page		Page
BASIL	10	ONION	24
BEAN	11	OREGANO	25
BEETROOT	11	PARSLEY	26
BOK CHOI	12	PARSNIP	26
BRASSICA NOTES	12	PEA	27
BRASSICA ORIENTAL COMBO	12	PUMPKIN	27
BROCCOLI	13	RHUBARB	28
BRUSSELS SPROUTS	13	ROSEMARY	28
CABBAGE	13	SAGE	29
CAPSICUM	14	SHALLOT	29
CARROT	16	SILVERBEET	29
CAULIFLOWER	16	SNAKE BEAN	30
CELERY LEAF	17	SNAP PEA	30
CHILLI	17	SNOW PEA BIKINI	30
CHINESE BROCCOLI	18	SPEARMINT	30
CHINESE CABBAGE (WONG BOK)	18	SPINACH	30
CHIVES	18	STRAWBERRY	31
CORIANDER	19	SWEDE	31
CORN	19	SWEET CORN	31
CUCUMBER	19	TATSOI	31
DILL	20	THYME	32
EGGPLANT	20	TOMATO	32
GARLIC	21	VIETNAMESE MINT	35
LEEK	21	WHEATGRASS	35
LETTUCE	22	WINTER SALAD	35
MINT	23	ZUCCHINI	36
MIZUNA MUSTARD GREEN	24		

LIST OF FUNKY FRESH KITCHEN VARIETIES

Code		Page	Code		Page
50515	BASIL COMBO	10	50127	LETTUCE SALAD MIX	23
50516	BASIL GREEK	10	50561	MINT CHOCOLATE	23
50511	BASIL LIMELIGHT	10	50560	MINT COMMON	23
50510	BASIL SWEET SCENTED	10	50562	MINT SPEARMINT	23
50517	BASIL THAI	10	50564	MINT VARIEGATED APPLE	23
50101	BEAN BUTTER	11	50570	MINT VIETNAMESE	24
50102	BEAN GREEN	11	50122	MIZUNA MUSTARD GREENS	24
50136	BEAN MEXICAN CHILLI	11	50566	ONION SALAD	25
50103	BEAN SNAKE	11	50567	ONION SPRING	25
50105	BEETROOT CHIOGGIA	11	50580	OREGANO	25
50110	BEETROOT DETROIT	12	50590	PARSLEY CURLED	26
50109	BOK CHOI	12	50600	PARSLEY ITALIAN	26
50121	BROCCOLI CHINESE KAILAAN	13	50128	PARSNIP	26
50104	BROCCOLI MARATHON	13	50129	PEA GREEN MASSEY GEM	27
50123	CABBAGE CHINESE WONG BOK	14	50131	PEA SNAP HONEY POD	27
50106	CABBAGE GREEN CORONETTE	14	50132	PEA SNOW BIKINI	27
50142	CAPSICUM BELL YELLOW	14	50114	PUMPKIN JAP	28
50137	CAPSICUM COURTYARD	15	50116	RHUBARB VICTORIA	28
50117	CAPSICUM SWEET MAMA	15	50615	ROSEMARY BLUE	28
50113	CARROT GOLF BALL	16	50620	SAGE BROAD LEAFED	29
50111	CARROT LITTLE FINGERS	16	50568	SHALLOT	29
50107	CAULIFLOWER PEGASUS	16	50118	SILVERBEET FORDHOOK	29
50108	CELERY LEAF	17	50103	SNAKE BEANS	30
30708	CHILLI BIRDSEYE (THAI)	17	50131	SNAP PEA HONEY POD	30
30705	CHILLI HABANERO	17	50132	SNOW PEA BIKINI	30
30701	CHILLI JALAPENO	18	50562	SPEARMINT	30
50121	CHINESE BROCCOLI KAILAAN	18	50119	SPINACH IRONMAN	30
50123	CHINESE CABBAGE (WONG BOK)	18	50125	STRAWBERRY TEMPTATION	31
50520	CHIVES	18	50565	SWEDE	31
50525	CHIVES GARLIC	18	50133	TATSOI SALAD GREENS	31
50530	CORIANDER	19	50640	THYME COMMON/GARDEN	32
50138	CUCUMBER LEBANESE	20	50641	TOMATO BLACK RUSSIAN	32
50115	CUCUMBER LONG GREEN BURPLESS	20	50642	TOMATO GREEN ZEBRA	33
50540	DILL	20	50643	TOMATO MORTGAGE LIFTER	33
50120	EGGPLANT BONICA	21	50646	TOMATO PATIO ROMA	33
50143	EGGPLANT LEBANESE	21	50644	TOMATO PRINCIPE BORGHESE	34
50545	GARLIC	21	50645	TOMATO TOMMY TOE	35
50139	LEEK LONGINA	21	50570	VIETNAMESE MINT	35
50141	LETTUCE BABY COMBO	22	50569	WHEATGRASS	35
50124	LETTUCE COS	22	50150	ZUCCHINI BLACK JACK	36
50126	LETTUCE GREEN CORAL	22	50155	ZUCCHINI GOLD RUSH	36
50127	LETTUCE RED OAKLEAF	23			

LIST OF MY VEGIE GARDEN VARIETIES

Code		Page	Code		Page
20115	BASIL COMBO	10	30680	LETTUCE SALAD MIX	23
20111	BASIL LIMELIGHT	10	20180	ONION CREAM GOLD	24
20113	BASIL SWEET SCENTED	10	30700	ONION RED SKIN	25
20118	BEAN BUTTER	11	20160	ONION SPRING	25
20177	BEAN GREEN	11	20170	ONION WHITE GLOBE	25
30590	BEETROOT DETROIT	12	20186	OREGANO	25
30650	BOK CHOI	12	20190	PARSLEY CURLED	26
30610	BRASSICA ORIENTAL COMBO	12	20195	PARSLEY ITALIAN	26
30600	BROCCOLI MARATHON	13	20223	PEA GREEN MASSEY GEM	27
30620	BRUSSELS SPROUTS TAVERNOS	13	20222	PEA SNAP HONEY POD	27
30630	CABBAGE CANNON BALL MINI	13	20220	PEA SNOW BIKINI	27
30660	CABBAGE GREEN CORONETTE	14	20205	PUMPKIN BUTTERNUT	27
30640	CABBAGE SAVOY KING	14	20203	PUMPKIN JAP	28
20120	CAPSICUM CALIFORNIAN WONDER	15	20200	PUMPKIN QUEENSLAND BLUE	28
20122	CAPSICUM COURTYARD	15	20208	RHUBARB VICTORIA	28
20124	CAPSICUM LONG SWEET GREEN	15	20209	SAGE BROAD LEAFED	29
20125	CAPSICUM LONG SWEET YELLOW	15	20210	SILVERBEET FORDHOOK	29
20123	CAPSICUM SWEET MIX	15	20212	SILVERBEET RAINBOW CHARD	30
20131	CARROT LITTLE FINGERS	16	20215	SILVERBEET RUBY CHARD	30
30665	CAULIFLOWER PEGASUS	16	20222	SNAP PEA HONEY POD	30
30666	CAULIFLOWER BABY WHITE	16	20220	SNOW PEA BIKINI	30
20127	CHILLI HOT STUFF	17	20225	SPINACH IRONMAN	30
20121	CHILLI HUNGARIAN HOT YELLOW	18	20227	STRAWBERRY TEMPTATION	31
20126	CHILLI WILDFIRE	18	20130	SWEET CORN	31
20128	CHIVES	18	20224	THYME COMMON/GARDEN	32
20129	CORIANDER	19	20251	TOMATO CHERRY MIX	32
20130	CORN HONEY SWEET	19	20240	TOMATO GROSSE LISSE	33
20285	CUCUMBER CRYSTAL APPLE	20	20245	TOMATO OXHEART	33
20280	CUCUMBER LEBANESE	20	20241	TOMATO PATIO ROMA	33
20140	CUCUMBER LONG GREEN BURPLESS	20	20261	TOMATO ROMA	34
20290	EGGPLANT BONICA	21	20263	TOMATO ROUGE DE MARMANDE	34
20295	EGGPLANT LEBANESE	21	20250	TOMATO SWEET BITE	34
30690	LEEK LONGINA	21	20242	TOMATO TINY TIM	34
20156	LETTUCE BABY COMBO	22	20265	WINTER SALAD	35
30680	LETTUCE BUTTERHEAD	22	20270	ZUCCHINI BLACK JACK	36
20151	LETTUCE COS	22	20272	ZUCCHINI GOLD RUSH	36
20150	LETTUCE ICEBERG	22			

KEY TO CATALOGUE SYMBOLS:

MVG	My Vegie Garden	Metric vegetables seedlings.
FFK	Funky Fresh Kitchen	100mm Square Pot.

- Note 1 The five-digit number alongside our range name is our Stock Code.
Note 2 “Maturity”: relates to green seedlings primarily. Advanced plants in our Funky Fresh Kitchen range will generally mature more quickly.

POINT-OF-SALE INFORMATION

We have a range of point-of-sale promotional material available to support retail sales. Please call the office or speak to our sales representative if you require copies.

CULTURAL INFORMATION

Leaflets are available for Basil, Brassica vegetables, Capsicum, Onions, Tomatoes and others. Please call us if you require copies, or any advice on holding and growing vegetable and herb seedlings. Alternatively, please check our website at www.scotsburn.biz

ORDERS AND DELIVERIES

Any queries regarding stock can be addressed to our sales people who have more than seven years experience in the field, and are happy to advise on selection and display of your stock. Production staff at the nursery is also qualified and experienced and have access to an extensive range of material on cultural queries regarding any of our products.

Seedling and bloomer availability sheets are prepared each Monday morning or more frequently as required. For general order delivery we ask you to fax or telephone your requirements through by **12.00 noon the day prior to delivery**. We believe it is imperative for the retailer to replenish stock frequently, and consequently, we offer two regular calls per week. If, however, you need stock between your regular calls please contact us and we will do our very best to deliver within 24 hours. Wherever possible forward ordering for large quantities is appreciated.

Should you have any further queries please do not hesitate to contact

**Kaye or Peter by 'phone on 03 9798 7066, fax us on 03 9798 3121
or Email us at: sales@scotsburn.biz**

TRADING TERMS

Minimum Order \$200.00

Settlement discount:

3% off the nett amount of invoices paid by the end the month following delivery.

Delivery is free throughout the Melbourne Metropolitan and Geelong areas. Deliveries via Van Berkel's Plant Transport for country customers are free of charge but we must insist on \$300.00 minimum orders, otherwise a \$35.00 Delivery fee will be charged.

Deliveries to Southern New South Wales and Eastern South Australia are also catered for on a FOB basis. Our specialist carrier to these areas offers very competitive rates.

Details of Van Berkel's country delivery schedules are available on our website www.scotsburn.biz

Errors and Claims: please notify us within seven days of any invoicing errors or claims for replacement of stock so they can be dealt with immediately to our mutual satisfaction.

DISCLAIMER

All our plants and seedlings are offered and sold subject to the following conditions of sale. The label photograph and description under which our plants and seedlings are sold signifies, no more than we believe they have been selected from reliable stocks and in no case does the description signify that the resultant crop will grow true to our description. We give no warranty expressed or implied, as to the description, growth, quality, purity or productiveness of the seedlings or other goods and will not be responsible for the resultant crop. We endeavour to maintain supplies of all the seedling varieties listed in this catalogue throughout the season; however, we feel we must warn customers that there are times when this is just not possible.

BASIL

Ocimum basilicum	LAMIACEAE
<i>Maturity 6 – 8 weeks from transplanting</i>	<i>Spacing 20 -25 cm</i>
<i>Full sun</i>	<i>Available Nov – Feb</i>

There are several types of Basil differing in size, shape, colour and odour of leaves. Basil prefers night temperatures above 15° Celsius and high levels of light, so do not be tempted to plant too early. Please note, due to the erratic nature of Spring temperatures, Basil is not consistently available until November and can be planted with good results until the end of February. Basil makes an excellent container specimen.

A cultural information leaflet is available on request.

BASIL COMBO		Ocimum basilicum	
Funky Fresh Kitchen	50515	My Vegie Garden	20115

Basil Combo offers both a series of taste and decorative sensations. Three basil varieties are included in the mix; Sweet Basil, Purple Basil, and Limelight Basil. Basil needs night temperatures above 15 degrees Celsius and high levels of light, so do not be tempted to plant too early.

BASIL GREEK		Ocimum basilicum	
Funky Fresh Kitchen	50516		

Greek Basil is a more robust (basil) annual with small green aromatic oval leaves. Suitable for garden borders or containers, Greek Basil does best in a sunny sheltered position or on a sunny windowsill. Planted in November it will happily produce until May

BASIL LIMELIGHT		Ocimum basilicum	
Funky Fresh Kitchen	50511	My Vegie Garden	20111

Lighter in both colour and flavour than Sweet Basil, Limelight basil has distinctive serrated leaves and makes a strikingly attractive plant. It is quite compact and is ideal for borders and containers.

BASIL SWEET SCENTED		Ocimum basilicum	
Funky Fresh Kitchen	50510	My Vegie Garden	20113

Sweet Basil is one of the most favourite Summer herbs. Best grown between November and February, as it is averse to cold nights. It should also be protected from strong winds. Allow Basil plants to dry out between irrigations; this will help to prevent “damping off”. Young leaves can be harvested at any time once the plant is established, and can be used fresh, frozen or dried. Basil has many uses; culinary, medicinal, cosmetic and as an insect repellent.

BASIL THAI		Ocimum basilicum var. thyrsoiflorum	
Funky Fresh Kitchen	50517		

Although classified as a tender annual, Thai Basil is one of the easiest Basils to grow in a temperate climate. Thai Basil has a dark purple/brown stem and olive green to purple oval pointed leaves that are highly aromatic. Pick back to keep compact. Use in all manner of Asian cuisine.

CABBAGE Cont'd

CABBAGE GREEN CORONETTE	<i>Brassica oleracea var. capitata</i>		
Funky Fresh Kitchen	50106	My Vegie Garden	30660

A popular and easily grown home garden vegetable that forms a large leafy compact head. Plants require fertile well drained soil, and additions of liquid fertiliser during growing period. A versatile vegetable eaten either raw or cooked. Refer to Pests and Diseases and Brassica Notes.

Maturity 12 - 14 weeks
Full sun

Spacing 50cm
Available Feb – Jun

CABBAGE CHINESE WONG BOK	<i>Brassica oleracea var. pekinensis</i>		
Funky Fresh Kitchen	50123		

Chinese Cabbage is fast growing and produces light green, densely packed, barrel shaped heads up to 2kg. Wong Bok has a milder, sweeter flavour than regular cabbages and is ideal for salads and stir fry. Wong Bok has a habit of bolting in hot conditions and is consequently grown best in Autumn and Winter, Plants mature quickly, (less than 3 months) which is considerably less time than a European cabbage. Refer to Pests and Diseases and Brassica Notes.

Maturity 10 weeks
Full sun

Spacing 40cm
Available All Year

CABBAGE SAVOY KING	<i>Brassica oleracea var. capitata</i>		
		My Vegie Garden	30640

A very popular cabbage with grey-green finely crinkled leaves, and excellent flavour. Savoy King has vigorous growth habit and prefers well drained fertile soil with the addition of liquid fertiliser during the growing period. Good for salads or cooking. Refer to Pests and Diseases and Brassica Notes.

Maturity 12 - 14 weeks
Full sun

Spacing 50cm
Available Feb – Jun

CAPSICUM

<i>Capsicum annum</i>	SOLANACEAE		
-----------------------	------------	--	--

Maturity 11 – 14 weeks
Full sun

Spacing 30cm
Available Aug – Sep

Sweet peppers are popular and relatively easy to grow Summer crop, enjoying similar conditions to Tomatoes. Capsicums are gross feeders and require complete fertiliser prior to planting and as the fruit begins to swell. All varieties are frost tender. They require full sun and a regular watering regime.

CAPSICUM BELL YELLOW			
Funky Fresh Kitchen	50142		

Large block shaped hybrid sweet pepper, starting off a pale lemon colour and as it matures the yellow colour intensifies. All capsicums are frost tender, require full sun, a regular watering regime and plenty of complete fertiliser.

CAPSICUM Cont'd

CAPSICUM CALIFORNIAN WONDER	
	20120

My Vegie Garden

Large bell shaped fruit, dark shiny green maturing to red. A very popular variety. All capsicums are frost tender, require full sun, a regular watering regime and plenty of complete fertiliser.

CAPSICUM COURTYARD		<i>Capsicum annuum</i>
Funky Fresh Kitchen	50137	20122

My Vegie Garden

A dwarf variety bred especially for BPA, ideally suited to container growing. The fruit is a true pimento, in that rather than the traditional “bell” shaped pepper, it is heart shaped and hence looks decorative. Fruit matures to a deep red, but can be harvested at any stage of maturity, green or red. Constant harvesting encourages further fruit development.

CAPSICUM LONG SWEET GREEN	
	20124

My Vegie Garden

Long Sweet Green is a tapered, sweet flavoured pepper that as it matures turns orange-red. Capsicums are gross feeders and require complete fertiliser prior to planting and as the fruit begins to develop.

CAPSICUM LONG SWEET YELLOW	
	20125

My Vegie Garden

Long Sweet Yellow is a tapered, sweet flavoured pepper that starts lime green and as it matures turns yellow and finally red. They require full sun and a regular watering regime, together with complete fertiliser prior to planting and as the fruit begins to develop.

CAPSICUM SWEET MAMA	
Funky Fresh Kitchen	50117

An evergreen as far as popularity is concerned. A large block shaped hybrid sweet pepper. The fruit is red at maturity, but can be harvested green. Early picking encourages development of further fruit. Water regularly to help development of large fleshy fruit.

CAPSICUM SWEET MIX	
	20123

My Vegie Garden

A mix that combines both bell-shaped and tapered varieties. Fun to grow as well as rewarding. Capsicums are gross feeders and require complete fertiliser prior to planting and as fruit begins to develop. All varieties are frost tender.

CARROT

<i>Daucus carota</i>	APIACEAE
----------------------	----------

Maturity 6 -8 weeks

Spacing 5 - 10cm

Full sun

Available All year

Actually a biennial herb, of the parsley family (Umbelliferae) as are parsnip and celery. Originally introduced to Europe from North Africa, when the carrot was a purple root vegetable that was refined by the Dutch to the orange carrot we know today. Always an important root crop and a reliable home garden stand by, that can be grown for most of the year. Most literature will state that carrots resent transplanting and advise choosing seed over seedlings. We have trialled carrot seedlings and to date have had good results. Plant in an open sunny position and establish a regular watering regime to ensure a sweet juicy crop.

CARROT GOLF BALL	
Funky Fresh Kitchen	50113

An interesting, bright orange carrot that matures to the size of a golf ball. Crisp and sweet flavoured. Plant in well drained soil and keep moist but not wet. Ideal eaten either, raw or cooked. Matures early. Pick small drop them whole into stews and casseroles.

CARROT LITTLE FINGERS	
Funky Fresh Kitchen	50111

A prolific small variety with plenty of flavour, harvest at around 10cm. Carrots requires plenty of water to ensure a sweet juicy crop. Carrots can be grown throughout the year.

CAULIFLOWER

<i>Brassica oleracea var. botrytis</i>	BRASSICAEAE
--	-------------

Cauliflowers do best in cool conditions. Refer to Pests and Diseases and Brassica Notes.

CAULIFLOWER PEGASUS	
Funky Fresh Kitchen	50107

Pegasus is a late maturing variety with large curds. As curds develop bend large outer leaves over the curds to protect them from frosts and or sunburn. Cut curds while still firm and tightly packed.

Maturity 13 - 17 weeks

Spacing 40 - 45cm

Full sun

Available Jan – Jun

CAULIFLOWER BABY WHITE	
	My Vegie Garden

A small framed plant, producing miniature white heads, 10cm - 15cm in diameter. Cauliflowers do best in cool conditions and prefer well drained soil with near neutral pH.

Maturity 10 - 12 weeks

Spacing 30 - 40cm

Full sun

Available Jan – Jun

CELERY LEAF

CELERY LEAF	<i>Apium graveolens var. secalinum</i>
Fresh Celery Flavour	APIACEAE
Funky Fresh Kitchen	50108

Celery Leaf or Cutting Celery looks more like Parsley than traditional white stemmed celery, and is much easier and quicker to grow. Use as a herb garnish or in savory stuffings, etc for a distinct Celery flavour. Start picking once plants are established, say four weeks. In ideal conditions plants will last up to 18 months.

Maturity 4 weeks
Full sun

Spacing 20cm
Available Aug May

CHILLI

<i>Capsicum annuum</i>	SOLANACEAE
<i>Maturity 8- 10 weeks</i>	<i>Spacing 30cm</i>
<i>Full sun</i>	<i>Available Sep - Dec</i>

Hot peppers, like sweet peppers, are popular and relatively easy to grow Summer crop. Chilli and Capsicum are gross feeders and require complete fertiliser prior to planting and as the fruit begins to swell. All varieties are frost tender. They require full sun and a regular watering regime.

A cultural information leaflet is available on request.

CHILLI BIRDSEYE (THAI)	
Funky Fresh Kitchen	30708

All capsicum and chillies are gross feeders and require complete fertilizer prior to planting and as the fruit begins to swell. Birdseye or Asian Chillies have small elongated fruit that are red when mature and have a hot (Rating 9) flavour. Fruit can be harvested either red or green (the intensity of the heat is not affected). They are frost tender; require full sun and a regular watering regime.

CHILLI HABANERO	
Funky Fresh Kitchen	30705

Chilli Habanero is a popular chilli, with a tapered lantern shape that grows to 50mm and is deep orange in colour when mature. Habanero is the **hottest** home grown garden chilli. They are relatively easy to grow, requiring similar conditions to tomatoes. That is; full sun, fertile soil, additional liquid fertiliser and a regular watering regime. Ideal for containers.

CHILLI HOT STUFF MIX	
	My Vegie Garden 20127

Great for Chilli lovers, a mix of five varieties, including; Anaheim, DeArbol (Birdseye), Habanero, Hungarian Hot and Serrano.

CHILLI Cont.

CHILLI HUNGARIAN HOT YELLOW	
	My Vegie Garden 20121

An upright sturdy plant, producing tapered pendent fruit, medium to hot to taste. Recommended for cooler climates. All Chillies are frost tender. They require full sun and a regular watering regime.

CHILLI JALAPENO	
Funky Fresh Kitchen 30701	

Jalapeno Chilli is oval in shape, with firm thick flesh and is bright red when fully mature. When dried Jalapeno is known as chipotle chilli.

CHILLI WILDFIRE	
	My Vegie Garden 20126

An upright plant with uniform fruit, long and tapered in shape. Fruit changes colour from dark green to bright red and is hot from the immature stage. Widely used in Asian and Mexican cooking. Suitable for drying. **N.B. extremely HOT**

CHINESE BROCCOLI KAILAAN **REFER BROCCOLI CHINESE KAILAAN**

CHINESE CABBAGE (WONG BOK) **REFER CABBAGE CHINESE (WONG BOK)**

CHIVES

<i>Allium sp.</i>	ALLIACEAE
-------------------	-----------

Maturity 6 - 8 weeks

Spacing 25cm

Full sun, part shade.

Available Aug – Apr

A popular home garden herb. Very easy to grow, but does hibernate through Winter. Used for garnishes and flavouring.

CHIVES	<i>Allium schoenoprasum</i>
Funky Fresh Kitchen 50520	My Vegie Garden 20128

Chives belong to the onion family and grow in small clumps. They are perennial bulbs that lie dormant over Winter so we recommend planting from September until March. Chives have a variety of uses, both culinary (flowers and leaves can be eaten) and medicinal. Cut leaves regularly with scissors and use fresh, frozen or dried. Clumps are best divided every 3 or 4 years.

CHIVES GARLIC	<i>Allium tuberosum</i>
Funky Fresh Kitchen 50525	

Similar to normal chives except that the leaves are flat and taper to a point and have a mild garlic flavour. Sometimes called perennial Chinese Chives or Chinese leeks, most probably in reference to their leaf blades that resemble miniature leek leaves. Small white coloured, globular flowers bloom over Summer and should be nipped off to promote foliage growth. Let a few flower heads go to seed and ripen. The shiny black seeds are a peppery delicacy when sprouted. Harvest blades by cutting all the way to the ground. The very small bulb is edible and can be used like a green onion. Will die back over Winter.

CORIANDER

Coriander is a native of the Mediterranean region and was used by the Egyptians as early as 1550 BC. Coriander leaves have a distinctive aroma and are used widely in South East Asian cuisine. together with the stems and roots. The more subtle and fragrant seeds are used extensively in Middle Eastern cooking. Coriander is easy to grow, but it sets seed quickly, so it is best to stagger your planting and plant a few at a time.

CORIANDER Slow Bolting	<i>Coriandrum sativum</i>		
Asian, Mexican, Middle Eastern cuisines	APIACEAE		
Funky Fresh Kitchen	50530	My Vegie Garden	20129

Coriander leaves, stems, roots and seeds are all used in Asian, Middle-Eastern and Mexican cooking. It can also be referred to as Cilantro and Chinese Parsley. Coriander has feathery flat leaves, very similar to the leaves of Italian Parsley, but that's where it ends. When Coriander leaves are bruised they have a very pungent aroma. Coriander is easy to grow throughout the year, in full sun or part shade. If it dries out the plant will quickly go to seed.

Maturity 6 -8 weeks
Full sun, part shade.

Spacing 20 - 25cm
Available All year

CORN

A frost tender annual that needs both warmth and moisture to ensure quick growth. Corn is a gross feeder, so plenty of organic material should be added to the soil prior to planting. Corn should be grown in blocks, not in a single row. This method aids pollination and helps keep the plants from blowing over.

CORN HONEY SWEET	<i>Zea mays</i>		
Home grown, nothing better.	POACEAE		
		My Vegie Garden	20130

Honey Sweet is a high yielding variety with extra sweet flavour. Corn should be ready for harvesting about 4 weeks after flowering, piercing a single kernel with your fingernail will reveal a creamy milk (a watery fluid indicates immaturity). Each plant usually produces 2-4 cobs.

Maturity 12 - 15 weeks
Full sun.

Spacing 50cm
Available Sep - Dec

CUCUMBER

<i>Cucumis sativus</i>	CUCURBITACEAE		
<i>Maturity 7 – 10 weeks</i>	<i>Spacing 40cm</i>		
<i>Full sun</i>	<i>Available Sep – Dec</i>		

The Cucurbit genus is a major plant family found in the warmer regions of the world, and is of significant importance in relation to fruit production. Those represented in this catalogue are; Cucumber, Squash, Pumpkin and Zucchini. All are annual Summer crops that provided they have a warm, protected sunny position will do very well in the home garden. All are frost tender and should be planted into mounds formed of compost or manure mixed with good soil. The reserve of nutrients in the mound will provide all the nutritional plant requirements through to maturity
Refer to Pests and Diseases.

CUCUMBER Cont'd

CUCUMBER CRYSTAL APPLE		<i>Cucumis sativus</i>
	My Vegie Garden	20285

Apple Cucumber is a relatively easy to grow vine crop, its fruit is white to yellow in colour, has a block-like shape and sweet flavour. White skinned Cucumbers have lower acidity than their green cousins. Harvesting is recommended at apple size, as over developed fruit can become bitter to taste.

CUCUMBER LEBANESE		<i>Cucumis sativus</i>
Funky Fresh Kitchen	50138	My Vegie Garden 20280

A warm season vine crop, frost tender and needs protection from strong winds. Keep weed free and well watered. Hylares Lebanese produces large numbers of small sweet fleshed fruit and is powdery mildew tolerant. Harvest fruit between 8-15cm long.

CUCUMBER LONG GREEN BURPLESS		<i>Cucumis sativus</i>
Funky Fresh Kitchen	50115	My Vegie Garden 20140

A warm season vine crop, frost tender, needs protection from strong wind. Long Green Burpless is a very popular, vigorous bush type, producing long tapered fruit to 30cm. Watch for Powdery Mildew fungus in young plants. Yellowing fruit becomes tough and bitter, so harvest early rather than later. Regular picking encourages further fruit production.

DILL

DILL		<i>Anethum graveolens</i>
Culinary Herb		APIACEAE
Funky Fresh Kitchen	50540	

Dill is a native of the Mediterranean region and has been used medicinally for many centuries. It has fine feathery blue-green leaves and a delicate aniseed aroma. Both young leaves and seeds are ideal for preserving, and are used in many fish dishes soups and sauces. Dill is easy to grow in warm, sheltered conditions, protected from strong wind and frost. Best planted between October and March. Dill is also a companion plant to cabbage.

Leaves can be picked after 4-6 weeks
Full sun

Spacing 15cm
Available Aug - April

EGGPLANT

<i>Solanum melongea</i>		SOLANACEAE
<i>Maturity 12 -14 weeks</i>		<i>Spacing 50cm</i>
<i>Full sun</i>		<i>Available Sep – Dec</i>

A Summer vegetable, needing a sunny well sheltered position. The plants are frost tender and the fruit is subject to sunburn, planting in blocks helps to overcome this problem. Eggplants need good drainage and complete fertiliser added to soil prior to planting. A side dressing of nitrogenous fertiliser (pelletised chicken manure) prior to setting fruit helps build strong plants to develop and support large fruit. Refer to Pests and Diseases.

EGGPLANT Cont'd

EGGPLANT BONICA HYBRID			
Funky Fresh Kitchen	50120	My Vegie Garden	20290

Eggplant Bonica produces deep purple, pear shaped fruit, borne by sturdy plants and has good fruit setting habits. Plants may need staking once they reach 30cm in height. Harvest fruit when they are shiny and firm, over large dull fruit are often bitter.

EGGPLANT LEBANESE			
Funky Fresh Kitchen	50143	My Vegie Garden	20295

Lebanese Eggplant are similar in every respect to their big brother, Bonica, except they come as a smaller package. This variety is a prolific yielder of small slender fruit that is best harvested at around 8cm. They are also totally bitter free.

GARLIC

GARLIC			<i>Allium sativum</i>
Versatile member of the onion family.			ALLIACEAE
Funky Fresh Kitchen	50545		

Garlic is a member of the onion family; it has solid, flat grey/green spear like foliage a pinkish white globular flower head and culinary bulb. The bulb is made up of several cloves encased in a papery covering. Garlic is a major flavour in many cuisines, and is widely used for its medicinal properties as an antiseptic, general tonic and as preventative medicine against ill health. Garlic also makes an excellent garden pest repellent Refer to Pests and Diseases. Garlic is most productive in cold dry climate. It should be planted as a late Winter/Spring crop, and harvested when leaves begin to wither. In warmer more temperate areas fungal root rot can be a problem.

Maturity 20 – 30 weeks
Full sun

Spacing 15cm
Available Sep - Apr

LEEK

Leeks are a good, hardy Winter crop; they need well prepared soil with plenty of organic material and general-purpose fertiliser. Plant leeks with a dibbler making holes 10 - 15 cm deep. Feed with side dressing of nitrogenous fertiliser, we recommend pelletised chicken manure, two to four weeks after planting.

LEEK LONGINA			<i>Allium ampeloprasum</i>
Versatile vegetable			ALLIACEAE
Funky Fresh Kitchen	50139	My Vegie Garden	30690

Longina is a quick growing variety with good shaft strength. Wonderful sauces can be made with leeks and they team beautifully with butter, mustard and white wine.

Maturity 12 - 14weeks
Full sun

Spacing 20cm
Available Jan – Aug

LETTUCE

<i>Lactuca sativa</i>	ASTERACEAE
-----------------------	------------

Maturity 6 – 8 weeks

Spacing 30cm

Full sun.

Available All year.

The wild predecessor of modern lettuce (*Lactuca serriola*) can still be found growing all over Europe and the more temperate parts of Asia. Lettuce became very popular with the Romans who ate it at the end of a meal to induce sleep. The Romans had discovered it contained "lactucarium" a narcotic similar to opium. Modern lettuces come in various types, defined by their leaves:

Butterhead	loose soft leaf head
Crisphead	leaves form tight dense heads similar to a cabbage
Looseleaf	tender delicate mild flavoured leaves
Romaine (Cos)	head formed of stiff elongated leaves

Lettuces are shallow rooted, so mulching and a regular watering regime is a necessity.

LETTUCE BABY COMBO			
Funky Fresh Kitchen	50141	My Vegie Garden	20156

A great new combination of loose leaf dwarf lettuces, released by BPA and bred especially for containers; oakleaf, corals, mignonette & endives amongst others. Lettuce is a quick and easy to grow and will reward you handsomely. All lettuces are shallow rooted so mulching and regular watering is essential. Remember to harvest leaves from the out side in, and to always protect the heart.

LETTUCE BUTTERHEAD			
		My Vegie Garden	30680

A fast maturing lettuce with soft round loose leaves that can be harvested whole or progressively, picking the outer leaves. Butterhead are heat tolerant.

LETTUCE COS			
Funky Fresh Kitchen	50124	My Vegie Garden	20151

A tall barrel shaped lettuce, leaves are rather stiff, narrow, upright, deep green and have a very firm midrib. Cos are the classic Caesar salad lettuce.

LETTUCE GREEN CORAL			
Funky Fresh Kitchen	50126		

Loose leaf type lettuces are fun and fast to grow, they can be harvested whole or by picking the outer leaves. Green Coral has light green frilly leaves. All lettuces are shallow rooted and require a ready supply of both nutrients and water, together with mulching.

LETTUCE ICEBERG			
		My Vegie Garden	20150

Up until recently the heading type lettuce was by far the most commonly grown of the lettuces. Iceberg has a firm, well packed head with good colour, it grows quickly and well but in our hot Summers does benefit from part shade. A useful tip for growing crisphead types is to plant them close together, which ensures they heart -up.

LETTUCE Cont'd

LETTUCE RED OAKLEAF	
Funky Fresh Kitchen	50127

Loose leaf type lettuces are fun and fast to grow, they can be harvested whole or by picking the outer leaves. Red Oakleaf has deeply divided bronze-red leaves, similar in shape to an English Oak, and make an attractive addition to a tossed salad. All lettuces are shallow rooted and require a ready supply of both nutrients and water, together with mulching.

LETTUCE SALAD MIX	
Funky Fresh Kitchen	50127
My Vegie Garden	30680

Salad Mix is very popular lettuce with the home gardener. They can easily be grown in containers, and if progressively picked, provide a great source of tender salad leaves. Salad mix is a combination of 9 varieties including Mignonette, Red and Green Coral, Oakleaf, Endive and Mini Cos.

MINT

<i>Mentha suaveolens</i>	LAMIACEAE
<i>True perennial, will die back over Winter.</i>	<i>Spacing 30cm</i>
<i>Semi-shade</i>	<i>Available Sep - Apr</i>

MINT CHOCOLATE		<i>Mentha x piperita f. citrata</i>
Funky Fresh Kitchen	50561	

Mint Chocolate is a deliciously fragrant mint with a distinctive scent of peppermint overlaid with chocolate. Easily grown in a partly shaded position, in moist, well drained soil. Best grown in a container as, like all mints, it can be invasive. It is ideal for herbal teas or an addition to black tea. Also try it as a garnish with chocolate-coated strawberries. Yum.

MINT COMMON		<i>Mentha suaveolens</i>
Funky Fresh Kitchen	50560	

Common Mint has strongly aromatic leaves that are used in a variety of culinary dishes, herbal teas and posies. It is easy to grow but having a rapidly spreading root system, is best grown in a container. Mint is a perennial herb, but is semi dormant over Winter. Keep moist and cut back woody stems during Winter to maintain bushiness.

MINT SPEARMINT		<i>Mentha suaveolens</i>
Funky Fresh Kitchen	50562	

Spearmint is often referred to as the classic cooking mint. Ideally mints should be grown under a tap where they get a plentiful supply of water. Best kept in a container, as it is invasive, and near the kitchen, where it is handy for cool Summer drinks, herbal tea, sauces, garnish etc. Spearmint is an herbaceous perennial, which means it will die back over Winter but bounce back in Spring.

MINT VARIEGATED APPLE		<i>Mentha suaveolens</i>
Funky Fresh Kitchen	50564	

An attractive fragrant mint with a distinctive apple scent. Leaves can be used in jellies herbal teas and iced drinks. A particular favorite is a garnish with ice cream. Apple mint is very vigorous and best grown in containers to prevent it spreading.

MINT Cont'd

MINT VIETNAMESE		<i>Persicaria odorata</i>
Funky Fresh Kitchen	50570	POLYGONACEAE

Vietnamese Mint is also known as Vietnamese Coriander and is completely unrelated to other 'Mints', in fact it is more closely related to Rhubarb. It only thrives through the warmer months in moist conditions (it is very definitely a tropical plant). Similar to other mints is best grown in part-shade and in a container as it is invasive. It has a strong spicy smell similar to coriander only more pungent. Vietnamese Mint is used extensively in Asian cooking and is always used fresh.

MIZUNA MUSTARD GREEN

MIZUNA MUSTARD GREENS		<i>Brassica rapa var. nipposinica</i>
Salad/stir fry		BRASSICACEAE
Funky Fresh Kitchen	50122	

Mizuna is a fast growing Japanese vegetable belonging to the Brassica family, with deeply cut edible leaves that have a mild mustard flavour. Add leaves to salads and sandwiches or add to stir fries but only cook for a minimum amount of time. Pick leaves frequently to encourage new growth.

Refer to Pests and Diseases and Brassica Notes.

Maturity 6 -8 weeks
Full sun.

Spacing 40cm
Available All Year

ONION

<i>Allium cepa</i>		ALLIACEAE
--------------------	--	-----------

The onion, native to central Asia has been used by mankind for more than 6000 years. Onions have been credited with great healing powers, Egyptians worshipped them believing their spherical shape and concentric rings symbolized eternal life. Onions have always been a popular food source, inexpensive and always available, large, small, red, brown, yellow, white, eaten raw, cooked quickly or baked slowly. Simple yet sophisticated. Onions are biennial, but grown as annuals and harvested for their pungent swollen leaf base. They perform best in cool climates, they have characteristic hollow cylindrical leaves and they come in various shapes, colours and degrees of sweetness and pungency. Onions need an open sunny position, plenty of organic material and complete fertiliser added to the soil, especially potassium. Generally onions require a long growing season. Any old gardener will tell you that onions should be planted on the shortest day and harvested on the longest day. A cultural information leaflet is available on request.

ONION CREAM GOLD		
	My Vegie Garden	20180

Cream Gold is a large light brown globe shaped onion that has excellent keeping qualities; in fact it is considered the best long-keeper available. It is also suited to cooler climates.

Maturity 18 - 26weeks
Full sun.

Spacing 20cm
Available Aug – Dec

ONION Cont'd

ONION RED SKIN			
		My Vegie Garden	30700

A very popular odourless red skinned onion that has a mild sweet flavour. Red Skin has short storage qualities.

Maturity 18 – 26 weeks
Full sun.

Spacing 20cm
Available Aug – Dec

ONION SALAD			
Funky Fresh Kitchen	50566		

Salad Onion is a popular mild flavoured smallish onion with dark green tubular leaves and clear skinned white bulbs. The small bulbs are well suited to all-manner of cooking, adding a subtle onion flavour. The leaves can be used in salads, sandwiches, stir-fries and garnishings. Suitable for container growing as well as the vegetable patch. Plant in a fertile well drained soil.

Maturity 12 weeks
Full sun.

Spacing 10cm
Available Aug - Mar

ONION SPRING			
Funky Fresh Kitchen	50567	My Vegie Garden	20160

A bunching onion with hollow cylindrical leaves and elongated bulb. Used raw in salads or cooked in stir fries.

Maturity 6 - 8 weeks
Full sun

Spacing 10 - 15cm
Available All year.

ONION WHITE GLOBE			
		My Vegie Garden	20170

White Globe is as its name implies a globe shaped onion with white silvery skin and white flesh. It has good flavour and keeping qualities.

Maturity 18 - 26weeks
Full sun.

Spacing 20cm
Available Aug – Dec

OREGANO

OREGANO			<i>Origanum vulgare</i>
Culinary herb.			LAMIACEAE
Funky Fresh Kitchen	50580	My Vegie Garden	20186

Oregano is a hardy sun loving plant that is both decorative, and an essential culinary herb. It requires well-drained soil or potting mix and will do well in a container. Oregano is an herbaceous perennial, so will die back over Winter when it is appropriate to trim woody growth to keep compact and encourage new growth. Oregano makes a pretty trailing ornamental with soft pink flowers. The leaves are widely used, either fresh or dried, in Mediterranean style cooking.

Maturity 6 weeks
Full sun

Spacing 30 - 45cm
Available All year

PARSLEY

<i>Petroselinum sp.</i>	APIACEAE
-------------------------	----------

Maturity 6 -8 weeks

Spacing 25cm

Full sun or semi-shade

Available All year.

A hardy biennial usually treated as an annual. Parsley needs a sunny, well drained position. In hot weather it will bolt quickly.

PARSLEY CURLED		<i>Petroselinum crispum</i>	
Funky Fresh Kitchen	50590	My Vegie Garden	20190

Parsley is easy to grow in a sunny position in the garden or on the balcony. Although a biennial herb, Parsley is treated as a short lived perennial as it runs to seed very easily in warm climates. Parsley leaves can be harvested as soon as the plant is established, continued picking encourages further growth. Pick all year, the leaves are best used fresh but can be dried or frozen.

PARSLEY ITALIAN		<i>Petroselinum crispumneapolitanum</i>	
Funky Fresh Kitchen	50600	My Vegie Garden	20195

Italian Parsley is frequently referred to as flat leaf parsley and is preferred by many chefs as it has a stronger flavour than curled Parsley. It is used for salads, flavouring, garnishes and medicinal purposes. Italian Parsley is easy to grow in the garden or containers and can be picked all year. Although a biennial herb, Parsley is treated as a short-lived perennial as it runs to seed, especially in warm conditions.

PARSNIP

Parsnip is a member of the old Umbelliferae family as are carrots, fennel, parsley, celery, celeriac and chervil. It has been cultivated since the Middle Ages, and valued for its sweet but pungent flavour

PARSNIP		<i>Pastinaca sativa</i>	
Baked parsnip, what bliss.		APIACEAE	
Funky Fresh Kitchen	50128		

Parsnips enjoy similar cold conditions to carrots, as well as deep friable soil. Frosts and cold conditions improve the sweet flavour of this creamy-white fleshy elongated root vegetable. Parsnips have always been popular with people of English origin, especially baked or as a creamy soup, however presently the subtle flavour of Parsnip is under going a resurgence of popularity with all manner of cook- gardeners. While the parsnip prefers full sun it is one of the few vegetables that will tolerate some shade. Another unique characteristic, Parsnip can be left in the ground once mature, providing the soil is well drained.

Maturity 15 weeks

Spacing 20cm

Full sun/semi shade

Available Aug - March

PEA

<i>Pisum sativum</i>	FABACEAE
<i>Maturity 8 – 10 weeks</i>	<i>Spacing 15cm</i>
<i>Full sun</i>	<i>Available Aug – Dec</i>

The Pea is one of the oldest cultivated vegetables although for many centuries it was only eaten in the dry form. Fresh Peas were introduced to the French court of Louis XVI by the Italians and were almost instantly in demand. Peas are now one of the most popular vegetables and a very rewarding crop for the home gardener to grow. Nothing is nicer than a home grown sweet flavoured pea. Most importantly, as legumes, they add nitrogen to the soil.

PEA MASSEY GEM		<i>Pisum sativum</i>	
Funky Fresh Kitchen	50129	My Vegie Garden	20223

A traditional old open pollinated dwarf variety, producing a good crop of sweet flavoured peas. Bush type varieties benefit from some support, try pushing twigs into the bush to lift pods off the soil, alternatively use a matting of dry straw. Peas are frost tender, but can be grown in cool conditions, with some protection. Home grown peas are simply delicious simmered gently in a knob of butter together with a sprig of Spearmint.

PEA SNAP HONEY POD			
Funky Fresh Kitchen	50131	My Vegie Garden	20222

Dwarf form bearing deliciously crisp, sweet flavoured fruit. Snap peas have sweet edible, fat, round pods ideal for soups meat dishes and salads. Keep well watered especially when plants are in flower.

PEA SNOW BIKINI			
Funky Fresh Kitchen	50132	My Vegie Garden	20220

Bikini is a dwarf form pea with a sweet, flat, edible pod. Frost tender. Keep well watered especially when plants are in flower. Great for stir fries.

PUMPKIN

<i>Cucurbita sp</i>	CUCURBITACEAE
<i>Maturity weeks 16-18 weeks</i>	<i>Spacing cm 40cm</i>
<i>Full sun</i>	<i>Available Sep - Dec</i>

A warm season vine crop with fruits of various shapes, sizes, colours and intensity of flavour. Frost tender. Pumpkins need plenty of organic material added to the soil to aid fertilisation and consequently fruit formation. At the onset of fruit formation additional all-purpose fertiliser should be added. Pumpkins should be planted in pairs to help fertilise flowers. Refer to Cucurbit Notes

PUMPKIN BUTTERNUT		<i>Cucurbita sp.</i>	
Funky Fresh Kitchen	50114	My Vegie Garden	20205

Butternut Pumpkins have a distinctive thin necked pear shaped fruit. They are best grown on a trellis or fence. It has a very tasty nutty flavour and is very popular for making Pumpkin soup. Butternut has good keeping qualities.

PUMPKIN Cont'd

PUMPKIN JAP	
	My Vegie Garden 20203

Jap Pumpkin has become extremely popular over the last few years, it has excellent firm bright yellow flesh, and green skin that is much softer than most other pumpkins. Jap does particularly well in hotter areas.

PUMPKIN QUEENSLAND BLUE	
	My Vegie Garden 20200

Queensland Blue Pumpkin has enjoyed popularity for its dense flavour for many generations. The large grey-blue hard skinned fruit with deep orange flesh is produced on a large ground covering vine. Harvest as the vine begins to die back in early Autumn, Queensland Blue Pumpkins will keep for several months if stored side on, in a cool dry position with good air circulation.

RHUBARB

Rhubarb is a perennial herb from cooler regions of the Asia, and was used extensively in medicine. Propagation of Rhubarb was through root division at the dormant stage, although presently seed grown plants are available. Seed grown Rhubarb takes longer to mature and should not be over-picked in the first season.

RHUBARB VICTORIA		<i>Rheum x hybridum</i>
Slow baked, taste the flavour.		POLYGONACEAE
Funky Fresh Kitchen 50116	My Vegie Garden	20208

Rhubarb Victoria is a perennial herb that enjoys a cool climate. It has large leaves and thick green stalks that are reddish near the base. Regular watering together with diluted liquid manure helps stalk formation. Plants should be lifted and divided every 4 to 5 years, best done during Winter months. Rhubarb is tolerant of shade and cold weather improves both the flavour and the red colouring in the stems.

*Maturity weeks Be patient! At least 7 months.
Part shade*

*Spacing 60 - 75cm
Available All year.*

ROSEMARY

ROSEMARY BLUE		<i>Rosmarinus officinalis</i>
Culinary Herb		LAMIACEAE
Funky Fresh Kitchen 50615		

Rosemary has a long history and has always been associated with memory. It was consequently used in a symbolic sense at weddings, funerals, religious and folk festivals. The plant is a hardy evergreen perennial from the sage family that is easy to grow in most sunny positions. It has a small jacaranda blue flower that attracts bees. Trim stems back every Winter to encourage branching of new growth in Spring. Rosemary makes an excellent hedge. It can be picked year round, drying will intensify the flavour. It is used in a wide range of meat dishes, especially lamb, and is delicious together with garlic when roasting vegetables. Rosemary also has many other household uses; as an insect repellent, as an antiseptic solution, and in potpourri.

*Young stems can be cut as they develop
Full sun*

*Spacing 50cm
Available All year*

SAGE

SAGE BROAD LEAFED	<i>Salvia officinalis</i>
Herb	LAMIACEAE
Funky Fresh Kitchen 50620	My Vegie Garden 20209

Sage is a hardy evergreen perennial that is easy to grow in most sunny positions. Sage grows in naturally dry rocky ground, so for best results treat it mean. Trim stems back each Winter to encourage branching of new growth in Spring. As Sage becomes older it gets woody so plants are best replaced every 4 to 5 years. Sage is used with traditional roast meats and is popular in modern cuisine. Drying leaves will intensify the strong flavour.

Maturity Pick the youngest leaves as required
Full sun

Spacing 30 cm
Available All year

SHALLOT

SHALLOT	<i>Allium ascalonicum</i>
Subtle onion flavour	ALLIACEAE
Funky Fresh Kitchen 50568	

Shallots are described as a multiplier onion, its base developing into a bundle of up to 12 crescent shaped cloves. Do not confuse Shallots with Spring Onion. Shallots have shorter and thicker tubular leaves, the bulb/base is swollen, brownish-gold and tend to grow above the soil. The flavour is mild and they are extensively used in long slow cooking, such as rich casseroles. Shallots are often considered the gourmet, member of the Onion family as they are often preferred by chefs for their sweeter, more delicate flavour. Easy to grow in a container.

Maturity 10-12 weeks
Full sun

Spacing 20 cm
Available Aug - Dec

SILVERBEET

<i>Beta vulgaris</i>	AMARANTHACEAE
----------------------	---------------

Maturity 5 – 8 weeks
Full sun

Spacing 25cm
Available All year.

Silverbeet has been used for human consumption and animal fodder for centuries. It can also be called Swiss Chard. One of its best characteristics is that it can be grown across a wide range of climates and seasonal conditions. Staggered planting throughout the year ensures year round harvest. Plants require plenty of nitrogen, potassium and water for rapid development.

SILVERBEET FORDHOOK	
Funky Fresh Kitchen 50118	My Vegie Garden 20210

A good all year crop resistant to heat and light frost. It has large, dark green shiny ribbed leaves with thick white stalks and vigorous growth habit. One of the easiest and most popular home grown vegetables. Ideal for both garden bed and container.

SILVERBEET Cont'd

SILVERBEET RAINBOW CHARD	
	My Vegie Garden 20212

Swiss Chard types are less vigorous plants than Silverbeet, but have very similar erect habit, dark glossy ribbed leaves and contrasting ruby, yellow or cream stems

SILVERBEET RUBY CHARD	
	My Vegie Garden 20215

Ruby Chard has an erect habit, dark green shiny ribbed leaves and ruby coloured stems that colour particularly well during Winter.

SNAKE BEAN

REFER BEAN SNAKE

SNAP PEA

REFER PEA SNAP

SNOW PEA BIKINI

REFER PEA SNOW

SPEARMINT

REFER MINT SPEARMINT

SPINACH

Spinach, or English Spinach, is a short lived leafy annual, best suited to cooler climates. Spinach can withstand temperatures below zero but bolts rapidly in the heat. Leaves are narrow and oblong shaped, and can be harvested individually or as entire young plants. Spinach needs plenty of organic material in soil and additional fertiliser while growing.

SPINACH IRONMAN		<i>Spinacia oleracea</i>
Salad/Versatile Vegetable		AMARANTHACEAE
Funky Fresh Kitchen	50119	My Vegie Garden 20225

A reliable quick maturing, hardy variety with narrow oblong shaped leaves. Spinach leaves should be harvested from the outside as the leaves become large enough. Take care not to defoliate the plant by taking too many leaves. Leaves should be cut to avoid pulling on the root system.

Maturity 5 8 weeks
Part Shad

Spacing 10cm
Available Feb – Oct

STRAWBERRY

Prostrate perennial with large sweet edible berries. Strawberries require well-drained rich soil plus plenty of organic fertiliser and water to develop juicy berries. A useful growing technique is to raise the beds and cover with plastic sheets or straw. Remove new runners to encourage fruit production.

A cultural information leaflet is available on request.

STRAWBERRY TEMPTATION			<i>Fragaria sp.</i>
Champagne and strawberries the ultimate duo			ROSACEAE
Funky Fresh Kitchen	50125	My Vegie Garden	20227

A prostrate perennial with large sweet edible red fruit. Strawberries require well-drained rich soil, together with plenty of organic fertilizer and water to develop juicy fruit. A useful growing technique is to raise the beds and cover the soil with either plastic sheets or straw. Temptation is a quick maturing variety producing less runners and good quality fruit.

Maturity 16 - 20 weeks

Full sun

Spacing 30cm

Available Aug – Nov

SWEDE

Swedes are thought to be a natural hybrid between a cabbage and a turnip and are extremely cold hardy. They can tolerate heavy frosts.

SWEDE			<i>Brassica napobrassica</i>
Versatile Vegetable			BRASSICACEAE
Funky Fresh Kitchen	50565		

An old fashioned flavoursome root vegetable which some people equate with the depression when it was cheap and plentiful. Swedes like soil high in organic matter. They are best planted in late Spring or early Autumn, for good Winter development. As the root develops it swells into a smooth yellow to purple globe shape. Swedes have great keeping qualities, and like other root vegetables the flavour improves with frosty weather. Swede is an excellent addition to hearty soups and a must in a Cornish pastie.

Maturity weeks 15-18 weeks

Full sun

Spacing 30cm

Available Feb - May

SWEET CORN

REFER CORN SWEET

TATSOI

TATSOI SALAD GREENS			<i>Brassica rapa var. rosularis</i>
Salad/ Stir fry			BRASSICACEAE
Funky Fresh Kitchen	50133		

Tatsoi is a Chinese cabbage that forms flat rosettes of dark green edible leaves. Pick young leaves from the outside in, for the best flavour and to promote further growth. Tatsoi is quick growing as well as long lasting, planted in Spring it will last until the following Winter. Great for salads and stir fry, but do not over cook.

Maturity weeks 12-45 days

Full sun

Spacing cm35

Available All year

THYME

THYME COMMON/GARDEN	<i>Thymus vulgaris</i>
Culinary herb.	THYMUS
Funky Fresh Kitchen 50640	My Vegie Garden 20224

Common or Garden Thyme is a widely used culinary herb. It is a Mediterranean perennial, best suited to well drained soil and full sun. It has evergreen leaves arranged in opposite pairs that can be harvested at anytime, but is said to be more flavoursome when in flower. Thyme is mostly used fresh, but is also used in a dry form. Drying intensifies the flavour. Thyme is a basic ingredient in both French and Italian cuisines and of those derived from them such as Caribbean cuisine. Thyme is an essential herb in the classic “bouquet garni”, that is; a sprig of thyme, bay leaf, and parsley stalks, well used in many recipes.

Maturity 6 weeks
Full sun

Spacing cm 20cm
Available All year

TOMATO

<i>Lycopersicon lycopersicum</i>	SOLANACEAE
----------------------------------	------------

Tomatoes are one of nature's most useful and popular crops grown in the home garden. Tomatoes (solanaceae) whose scientific name translates as "wolf peach" are cousins of tobacco, capsicum, chilli, potato and eggplant and all require similar conditions; a warm sunny position, a soil with high levels of organic matter, good levels of nitrogen, phosphorus, potassium, and calcium. Tomatoes are gross feeders and need frequent watering. Water and adequate nutrition are paramount factors when it comes to total crop harvest. Tall varieties require staking (2 or 3 stakes may be needed) and judicious pruning, that is, pinching out the laterals. Remember the taller and more vigorous the variety the greater its need for nutrients and water. Bush or dwarf varieties on the whole do not require staking but it is important to keep the developing fruit off the soil, for example a layer of dry straw mulch between the soil and fruit. Generally speaking Bush varieties mature more quickly but production is over a shorter period. As a rule of thumb harvest fruit when it is fully mature for the best flavour, remembering to cut fruit rather than tear which can damage the stem and hence jeopardise unripened fruit.

Refer to Pests and Diseases

TOMATO BLACK RUSSIAN	
Funky Fresh Kitchen 50641	

An heirloom variety, Black Russian is a must for black tomato fans with its complex flavour; sweet and spicy with smoky undertones. Drying the fruit enhances the flavour. The fruit is large round and smooth and almost mahogany in colour. Black Russian, is an open pollinated variety with good disease resistance, is early to mature and a heavy cropper.

Maturity 10 weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO CHERRY MIX	
	My Vegie Garden 20251

A popular mix of cherry cocktail (red) broad ripple currant (yellow) and orange surprise. A tall variety bearing clusters of sweet flavoured fruit, over an extended period.

Maturity 8-9 weeks
Full sun

Spacing 35cm
Available Aug - Dec

TOMATO Cont'd

TOMATO GREEN ZEBRA	
Funky Fresh Kitchen	50642

The result of breeding 4 heirloom varieties, Green Zebra yields rich yellow-green medium size fruit with distinctive darker green stripes. The flesh is lime to emerald green in colour, the texture of the flesh is creamy and the flavour tangy. It needs staking and produces a heavy crop. Green Zebra is also low in acid. A great tomato for adding some zing to that tired old salad.

Maturity weeks 10-12 weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO GROSSE LISSE	
	My Vegie Garden 20240

A long time favourite tall variety, described by many gardeners as unbeatable. It produces large globe-shaped smooth fruit, deep red colour and superb flavour. Gross Lisse crops abundantly over along period. Staking is necessary, as well as judicious pruning to produce top quality fruit.

Maturity 10-12weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO MORTGAGE LIFTER	
Funky Fresh Kitchen	50643

Bred by "Radiator Charlie"(M.C.Byles) in the 1930s these meaty mild flavoured tomatoes with few seeds are said to have helped Charlie pay off his mortgage, they were so popular and still are today in the Atlantic states of USA. The fruit is pinkish-red, slightly flattened globe shape and ranges from 250 - 1500 gms in weight. Some tomato! It is said they make the perfect tomato sandwich.

Maturity 10-12weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO OXHEART	
Full sun	My Vegie Garden 20245

Ox Heart is a popular low acid tomato. The fruit is large, tear drop shaped, the thick flesh has intense sweet flavour and is highly recommended for cooking. It is a tall variety requiring at least 2 meter stakes, and at least 2 or 3 stakes to help the plant bear the weight of the fruit.

Maturity 10-12 weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO PATIO ROMA	
Funky Fresh Kitchen	50646 My Vegie Garden 20241

An excellent dwarf variety, released by BPA in its lifestyle promotion. Bred especially for container growing, Window Box Roma bears clusters of pear shaped, deep red fruit to 10cm. Great for sauce, tomato paste and drying due to high solids content.

Maturity 10 – 12 weeks
Full Sun

Spacing40 cm
Available Aug - Dec

TOMATO Cont'd

TOMATO PRINCIPE BORGHESE	
Funky Fresh Kitchen	50644

A popular early maturing heirloom variety, Principe Borghese bears oval shaped red fruit, 30-40 mm in size, with very meaty flesh. The fruit holds well on the bush. In Italy Principe Borghese is used extensively for sun drying

Maturity 10 - 12weeks
Full sun

Spacing 40 cm
Available Aug - Dec

TOMATO ROMA	
	My Vegie Garden 20261

Roma is an ever popular, small smooth bright red egg shaped tomato. It has firm flesh, few seeds and is ideal for cooking, bottling, sauces, pastes and drying. Bushes tend to be relatively compact and are disease tolerant.

Maturity 10 - 12weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO ROUGE DE MARMANDE	
Full sun	My Vegie Garden 20263

An old favourite with many gardeners, an early season variety that needs staking and will oblige with an abundant crop. Flavour is excellent. Fruit is large flat irregular shape.

Maturity 10-12weeks
Full sun

Spacing 40cm
Available Aug - Dec

TOMATO SWEET BITE	
Full sun	My Vegie Garden 20250

Sweet Bite is an extra sweet cherry type tomato, that produces multiple bunched clusters of fruit. It is a tall staking variety that produces fruit over an extended period.

Maturity 8-10 weeks
Semi-shade

Spacing 40cm
Available Aug - Dec

TOMATO TINY TIM	
	My Vegie Garden 20242

Tiny Tim is a very popular bright red cherry type fruit that grows in attractive clusters. It is a bush variety that is decorative and ideally suited to containers.

Maturity 8-10 weeks
Semi-shade

Spacing 40cm
Available Aug - Dec

TOMATO Cont'd

TOMATO TOMMY TOE	
Funky Fresh Kitchen	50645

Tommy Toe is an extremely popular tall variety that needs staking. It bears small size cherry shaped fruit 20-40mm that form in clusters. Tommy Toe has good old fashioned flavour and is long cropping. It also has great disease resistance qualities. Try Tommy Toe in a tomato, basil and mozzarella salad.

Maturity 9 10 weeks
Full sun

Spacing 40cm
Available Aug - Dec

VIETNAMESE MINT REFER MINT VIETNAMESE

WHEATGRASS

WHEATGRASS		<i>Triticum aestivum</i>
		POACEAE
Funky Fresh Kitchen	50569	

An exciting new inclusion in our production, Wheatgrass is young sprouted wheat that is best consumed when it is only 1-2 weeks old. Keep cutting (with scissors) and it will keep sprouting. Wheatgrass has so many nutritional benefits it's hard to know where to begin. vitamins, minerals, enzymes, fibre, protein and chlorophyll. Remember it has to be juiced, otherwise our bodies can't digest it, that is unless you have a digestive system similar to a cow.

Maturity Available immediately, keep cutting.
Semi-shade

Available All Year

WINTER SALAD

Other names are Lamb's Lettuce or Corn Salad. Corn salad is extensively grown in Europe as a salad vegetable, and does well during the cold Winter months. The plant is a biennial, forming a rosette of leaves the first year, and a seed stalk the second.

WINTER SALAD		<i>Valerianella locusta</i>
Ideal for Winter vegie gardens		VALERIANACEAE
	My Vegie Garden	20265

Winter Salad is a biennial, forming a rosette of leaves the first year, leaves are spoon shaped, up to 15cm long and should be picked from the outer leaves inward.

Maturity 4-6 weeks
Semi-shade

Spacing 20cm
Available April – September

ZUCCHINI

<i>Cucurbita sp</i>	CUCURBITACEAE
---------------------	---------------

Maturity 6-8 weeks

Spacing 75cm

Semi-shade

Available August - December

A member of the cucurbit family. Long cylindrical fruit borne on a prostrate vine. Requires full sun, plenty of organic material added to the soil and good watering regime. Keep roots covered with mulch. Frost and cold sensitive. Planting in pairs usually removes the need for hand pollination that may be needed if plants are not setting fruit (Male and female flowers occur on the same plant.).

Refer Pest and Diseases.

ZUCCHINI BLACK JACK	<i>Cucurbita sp.</i>
----------------------------	----------------------

Funky Fresh Kitchen	50150	My Vegie Garden	20270
---------------------	-------	-----------------	-------

Black Jack is a very vigorous high yielding variety. An easy vegetable to grow for the home gardener. Zucchini requires full sun, plenty of organic material added to the soil prior to planting and a good watering regime. Keep roots covered with mulch. Best harvested before they reach 12 cm.

ZUCCHINI GOLD RUSH	<i>Cucurbita sp.</i>
---------------------------	----------------------

Funky Fresh Kitchen	50155	My Vegie Garden	20272
---------------------	-------	-----------------	-------

Gold Rush is a little less vigorous and prolific than its green skinned cousin which makes it ideal for smaller gardens and or containers. Best planted in pairs to assist with pollination. Fruit should start to set about 50 days

Diseases of Brassicas (Bok Choi, Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Chinese Broccoli, Chinese Cabbage, Mizuna, and Tatsoi) Seedlings.

The most common disease problems effecting Brassica seedlings are Root Rotting (aka 'Damping' off or 'Pythium') and Downy Mildew. These diseases are distantly related to each other and can be effectively controlled using the same treatment.

Symptoms

Root rots are usually first noticed when seedlings are yellow and wilting despite plenty of water being available. Downy Mildew appears as whitish/yellow blotches on the surface of the leaves. When closely inspected the blotches are signs of the damage caused by the thick grey fuzzy mildew growing under the leaf. (Because their names are similar many people interchange **Downy** and **Powdery** Mildew. They are in fact quite different diseases, affecting different plants and requiring different treatments.)

Like animals, plants are much more likely to be infected by a disease if they are stressed. If we are run down, over tired or too cold we are much more likely to pick up a viral infection. Plants are more commonly infected with **fungal** diseases but the theory is similar. Seedlings are most likely to be infected: after transplanting, during hot weather, during wet spells, when the plant is hungry or is being attacked by grubs. Providing optimum growing conditions is the best way to prevent diseases infecting your seedlings. Seedlings are particularly susceptible to Downy Mildew through the cold, wet months of Winter and early Spring.

Chemical Treatment

To assist the seedlings in fighting off disease, chemicals can be used to treat fungi before they establish. At Scotsburn we drench with fungicide each time we transplant seedlings into a new container, and regularly a few times between the final transplanting and sale to the Garden Centre. 'Fongarid' is very effective against a broad range of diseases particularly Damping off and Downy Mildew either as a prevention or as a cure. 'Fongarid' is available from most Garden Centres.

Preparation

Remember, 'prevention is better than cure', so put a little extra effort into preparing garden beds or buy a quality potting mix to give your seedlings a kick-start that they won't look back from. With the right preparation Brassica vegetables can be planted throughout the year.

Pests.

Brassicas are particularly susceptible to Grub infestations. Anyone who has grown vegetables has seen Cabbage White Butterflies fluttering between carefully tended rows and cursed the large holes chewed through leaves by their voracious offspring. Diamond Backed Moths are less conspicuous than the larger White Butterflies, but their grubs are just as hungry.

Both of these Insects are major commercial pests as they have developed resistance to most common pesticides. They are however surprisingly easy to control, so long as the grower has the patience to treat plants regularly.

The Treatment involves weekly spraying, or drenching with the living bacteria *Bacillus thuringiensis* (Bt). 'DiPel' is the commonly available Bt and it is available in most Garden Centres.

Bt bacteria have been bred over many years to very specifically infect only White butterfly and Diamond Backed moth caterpillars. This method of pest control has two strong advantages:

1. As the Bt. is a natural predator, the grubs are less likely to develop resistance.
2. The bacteria is so specific to grubs it poses no known threat to people handling it.

Thorough Spraying is essential.

It is important to remember the bacteria must be eaten (ingested) to be effective. This means that the more leaf area covered during spraying, the greater the chance of infecting the all the grubs and the better the chances of minimising plant damage through grub grazing. The spray does leave a fine whitish film on the foliage.

Bt's must be applied regularly to effectively control grubs and they cannot be mixed with other chemicals in the Watering can or sprayer. Perhaps most importantly Bt's are living organisms so they must be fresh. After about a year in storage the bacteria begin to lose effectiveness.

Diseases of Cucurbits (Cucumber, Pumpkin, Squash and Zucchini) Seedlings

Cucurbit seedlings are among the easiest to grow and only regularly suffer one disease problem: Powdery Mildew. As the name suggests the symptom of Powdery Mildew is a fine white powdery coating on the leaves. The Powdery Mildew fungus is not a major problem on mature plants but it is important to get on top of the disease in younger plants. Spray with Benomyl (trade name Benlate) or wettable sulphur at the recommended rates.

TOMATO Cultural Information

Tomatoes are one of nature's most useful and popular fruiting crops in the home garden. Although a relatively easy crop to grow regular weeding, feeding, spraying and watering will ensure the best results.

Cultivation

In garden beds, choose an open, sunny, well drained position. Prepare beds by digging over thoroughly to at least the depth of the blade of your spade and add liberal quantities of compost and/or well rotted animal manure (half a spade full of compost to each full spade of soil turned is not over doing it). The importance of preparation cannot be overstated, prepare soil well and your tomatoes will need very little attention once planted and established.

Mulching and Fertilising

We recommend mulching all beds once seedlings have been planted. This saves water and reduces soil compaction and crusting. Wood shavings make an excellent mulch for vegetable gardens as they can be dug into the soil as extra organic material at the end of the season. When the plant reaches flowering stage and fruit begins to develop, its demand for nutrient will increase, so a further addition of complete (blended granular or pelletised chicken manure) fertiliser is advisable. (Please note: 1. Some extra chicken manure or other nitrogenous fertiliser must be added to the mulch to stop it drawing nutrient out of the soil as the shavings decompose. 2. Mulch the soil, not plant stems. Mulch piled up against stems will rot the plant as well).

Staking

Tall varieties will require staking while bush varieties may need string lines to lift the fruit off the soil.

In containers use good quality potting mix in no less than a 350mm (14") container.

Harvest all tomato varieties after the top of the fruit becomes red. This colour change indicates the fruit has matured. The fruit can be left on the plant to continue ripening or be picked at this stage and ripened on a sunny shelf. Generally tomatoes will produce a crop about 100 days after planting.

TOMATO Pests and Diseases

Healthy tomatoes are generally resistant to pests and diseases, so the best means of preventing problems is to ensure that your plants are growing quickly with plenty of nutrient and water available.

The most common tomato pests are:

Thrip: are generally too small to be easily seen but leave distinct silvery/white shadings on

foliage and severely distort buds, flowers and developing fruit. Basil is recommended as a companion plant (4 basil to 1 tomato) and will repel thrip effectively.

Aphid: are common invaders of succulent new growth. They can be easily hosed or brushed off when necessary.

White Fly: are common around Tomato plants in the Summer months. White Fly are generally best ignored

Your nurseryman will be able to recommend an appropriate insecticide if required to control any of these pests. As the three insects listed here are rasps or sap suckers, very strong, systemic insecticides such as *Rogor* or *Metasystox* are likely to be recommended. Try a soap spray such as *Cleansel* first. **If *Rogor* or *Metasystox* must be used, handle them with great care**, and make sure you observe the recommended withholding periods, i.e. *Metasystox* should not be applied to tomato plants within 21 days of harvest.

Foliage Diseases: such as Tobacco Mosaic Virus and Bacterial Spec. are best prevented with copper based sprays, eg. *Bordeaux*. Viral diseases such as Tobacco mosaic can be introduced by handling tomatoes after smoking (Wash hands thoroughly to avoid spreading this disease) and by insects, so it is important to control weeds that harbour insects and insect populations.

Fusarium: (a soil born disease) can only be avoided by growing tomatoes in a different position each year (i.e. crop rotation) or using disease resistant varieties such as *Mighty Red* and *Marzano*. Grafting a disease resistant rootstock to your favourite tomato is also very effective in enhancing disease resistance.

Blossom End Rot: Not a disease, but the plants reaction to a lack of water as it develops. Often in dry seasons we receive complaints about the bottom end of tomato fruit going black and mushy, make sure you water your tomatoes regularly and this will not be a problem.

SIMPLE SUGGESTIONS / BASIC STRATEGIES.

A few more common sense steps that can be taken to counter pests and diseases.

*Grow disease resistant varieties whenever possible.

*Grow a range of herbs and vegetables, rather than one crop. For instance planting basil seedlings next to Tomatoes will help repel thrip infestation
(4 Basil plants per Tomato)

*Practice crop rotation. Get to know family groups, so after planting Cabbage for instance you then do not plant Broccoli. Brassica crops (heavy feeders) are best followed by a leguminous crop (Peas or Beans)

*Dispose of diseased plants quickly.

*Above all avoid stressing plants, caused by:

Inadequate watering

Poor soil

Planting in the wrong season

Planting inappropriate variety for your area. Always seek out the advice of your supplier

EFFECTIVE ORGANIC SPRAYS

GARLIC SPRAY (insect repellent)

3 large cloves of garlic, crushed

1 tablespoon vegetable oil

1 litre of water

1 teaspoon liquid soap.

Combine crushed garlic and oil and allow to stand over night. Strain and add to water together with liquid soap. Spray regularly on insect infestations.

OIL SPRAY (will suffocate soft bodied insects: aphid, mites, scale)

500ml vegetable oil

½ cup pure liquid soap.

Blend ingredients thoroughly in a clean sealable container. Label clearly.

Store in a cool place. To use, dilute 1 tablespoon of the mixture with 1 litre of water. Avoid using during very hot weather.

REFERENCES

Choice magazine March 2006

Eden Seeds, Autumn 2006

The Cook's Companion. Stephanie Alexander. Viking 1996

The Great Tomato Book. Gary Ibsen with Joan Nielsen. Ten Speed Press.

The Seed Savers Handbook. Michael and June Fanton. The Seed Savers Network, 2001