

GROWER'S FACTS

W.H.PERRON 



67-1133-01N

Basil

Thai Siam Queen

PLANTATION: Indoor: Sow in March, taking care not to cover the seeds. Basil is fragile to damping-off, it is recommended to sow it under artificial light and use a heating mat. Maintain the temperature of the seedlings at 21 °C.

Outdoor: Sow directly in the vegetable garden when all risk of frost has been eliminated.

SOIL: Indoor: A well-drained, porous sowing media is best to prevent overwatering.

Outdoor: A compost-rich potting soil for container growing and well-drained soil that is rich, but remains cool for garden cultivation.

SPACING: 25–30 cm in the row and 30 cm between the rows. For balcony or patio cultivation, transplant in containers of 25 cm in diameter.

CULTURAL PRACTICES: basil loves the sun, requires a lot of heat and watering to thrive, and hates the wind. Once the plant is six inches tall, pinch to encourage branching and remove flower buds to promote more foliage.

HARVEST: harvest the outer leaves first and continue harvesting as needed. Basil can be stored either frozen or dried. The months of July and August are the best time to harvest the leaves to be frozen.