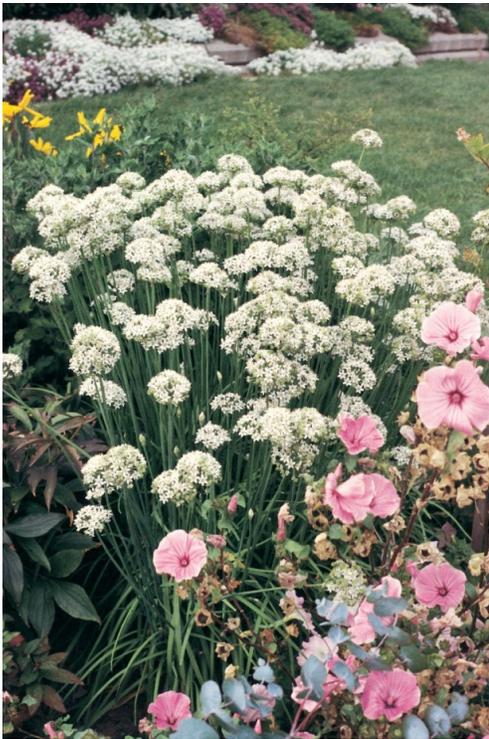


GROWER'S FACTS

W.H.PERRON 

Chives

Garlic



67-3120-01N

PLANTATION: Indoor: sow several seeds in containers 6 to 8 weeks before the last frost.

Outdoor: It is recommended to sow in spring directly in the garden as soon as the soil has warmed up. Sow a clod of 4 to 6 seeds and space it 15 cm in the row.

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

Outdoor: the soil is well drained, light and rich in humus. You can also sow in a pot on your patio as long as the soil is well drained.

SPACING: space 15 cm in the row and 30 cm between the rows. For balcony or patio cultivation, transplant to a container at least 25 cm in diameter.

CULTURAL PRACTICES: once in place, chives are low maintenance, grow on their own and multiply easily. The chives should only be watered when the substrate is well dry at the surface. Once well established in the ground, water in the event of drought and very hot weather. In pots, remember to water more often.

HARVEST: if you are only using chives for culinary and non-ornamental purposes, prune the flowers as soon as they appear. Trim the foliage about four times a season almost flush to the soil to prevent the leaves from wilting. This pruning will promote new leaf formation. Eat them fresh in sauces or as a sprinkle on dishes.

Keeping the chives, wash the leaves and dry them with a tea towel. Then place them in a freezer bag on which you will have written the name of the plant and the date of harvest. Place in the freezer and use them as soon as needed. The plant will thus keep for almost a year without worry.