

GROWER'S FACTS

W.H.PERRON 

Sorrel

French



67-6710-01N

PLANTATION: Indoor: Seeds can be started indoors 3–4 weeks before planting in the spring. Sow the seeds in individual containers, as their roots should not be disturbed. The seeds need a temperature of 21 °C. They germinate in 6 to 10 days.

Outdoor: Seedlings are done throughout the spring, in place, by thinning every 15 cm or 20 cm, or by transplanting the plants when they have 4 leaves. It can also be grown in containers at least 30 cm high; sow 5 to 6 seeds per container. Once the sorrel has a few leaves, thin out to leave only the 2 nicer ones.

SOIL: Indoor: A well-drained, porous seedling soil is ideal for preventing overwatering.

Outdoor: Sorrel needs fertile, light, humus-rich soils that remain cool to thrive. It appreciates the sun in the spring, but prefers a semi-shaded and humid environment in the summer. If it's too exposed to the summer sun, it will taste bitter.

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

CULTURAL PRACTICES: after a few weeding, spread a thick mulch to limit, at least initially, the development of weeds. It's very rapid growth "will do the rest" thereafter. Trim the flower stalks as they appear to encourage the release of tender new leaves. Sorrel is greedy in compost. Bring it in every year. Every 3 years divide your sorrel plants to give them a facelift. Remember that sorrel is a perennial; you will find it in the same place the following spring!

For those in containers, just remember to water it and add a little compost. Make sure to protect the container from freezing during winter.

HARVEST: the harvest of leaves begins three months after sowing and ends around October, with the arrival of the first frosts. Pick them according to your needs by taking those which are around the edge. Choose them very green, with shiny leaves. Leave aside the yellow or soft leaves. Do not wait too long to consume them, they lose their freshness quickly. It will keep for two to three days in a perforated plastic bag. You can also freeze the leaves after washing and wiping them thoroughly.