

ALLOTINABOX®

SEED HELP

No.1 BASIL

Fresh honeyed and aniseedy is how describe our very own fabulous NO1 Basil seeds, it's also one our favourite hardy leaf herbs around, it also qualifies as being one of the most ubiquitous herbs to have around the kitchen.

Basil makes a perfect flavouring and accompaniment to savoury and sweet dishes, and everyone should have a go at growing this great little herb Basil is essential in pastas and salads, perfect for pesto, delicious with chicken dishes and even makes a refreshing summer ice cream!

If you are new to growing this herb, then Basil can be tricky to grow, but with a little persistence and some nice warm sunshine, it can produce a nice healthy crop ready to enjoy throughout the summer months. It is best sown from seed, just fill a small pot or pots with some good quality multicompost, sprinkle your seeds thinly (about 10-15 seeds per pot) and cover over with a fine layer of the compost. Our seeds are selected so that you can grow in a pot, enabling you to control the environment and pick it from the windowsill or back door as they start to sprout, which should take about four weeks in total.

The pungent little herb is something to enjoy eating in the summer, sow the seeds in late spring and start off the seedlings in a warm kitchen ledge, conservatory or a nice sheltered part of the garden. Basil tends to dry out, and thrives in a humid environment; so when you are bringing this crop on, think about the environment and the conditions before planning your plot. We tend to use a nice rich moist soil and always water from the base. Pouring the water into the tray they are sitting in encourages the roots downwards and keeps the plant moist.

After about five weeks your seedlings should be ready to be transferred into individual pots. Tease them out, holding the leaves very carefully so you don't damage the roots, before potting up separately into small pots.

Your basil can now be left indoors all summer or planted outside. If you do pop your Basil plants outside, water them in the morning, not the evening and remember to bring them indoors if the temperature drops to 5°C.

Pinch out the growing tips regularly; this will encourage bush, tender growth and pull out the best flavour.

Basil comes in many varieties so it's best to choose a classic sweet basil like a Greek or Thai, or head for simple purple basil to begin with. Our No1 variety is a small leaved version of these; with leaves roughly half the size of those that you see in the supermarkets and have travelled halfway round the world!

Happy Growing.

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