

GROWER'S FACTS

W.H.PERRON 

Coriander

Marino



67-3556-01B

PLANTATION: to speed up germination, it is best to soak the seeds 12 hours before sowing them.

Indoor: Cilantro does not like growing indoors: it is difficult to give it the intense sun and cool temperature it prefers.

Outdoor: sow from spring to late summer directly in the garden. To harvest the leaves, sow 1–2 seeds per hole (1.5 cm deep) spaced 2.5 cm apart in the row. Thinning is not necessary, as cilantro grows well even when sown tightly.

SOIL: Outdoor: she will appreciate light soil, well drained, rich and slightly acidic soil (with a pH of around 6.0 to 6.8). It will prefer loamy or sandy soils.

SPACING: for the harvest of leaves, space the plant at 2.5 cm and for the collection of seeds space then at 20 cm on the row and 20 cm between the rows.

CULTURAL PRACTICES: weed and keep the soil cool. To force the plant to branch out, pinch it as soon as it reaches a height of 4 cm. Cilantro has a very fast-growing cycle and its rise to seeds occurs in a few weeks. For a continuous harvest of leaves, make successive seedlings every 2–3 weeks.

HARVEST: the coriander leaves are harvested at any time, but before flowering, cutting each leaf at the base. When the plant is young, up to a third of its leaves can be harvested and the plant will replace them. The leaves keep poorly; they can be frozen or stored in oil, but then they lose a lot of flavour. Better to use them when they are fresh. To harvest the seeds, allow a few plants to flower and go to seed. Collect the capsules as soon as they start to brown. Do not leave them too long on the plant, because the capsules open and the seeds are lost! Simply place the capsules in a paper bag: they will open there to drop the seeds after more or less 10 days. The seeds are already dry and will store in an airtight container, protected from light, easily four or five years.