

GROWER'S FACTS

W.H.PERRON 

Savory
Winter



67-8920-01N

PLANTATION: Indoor: we sow them, in April; the seeds require light to germinate and a temperature between 15 °C and 21 °C. Germination is slow between 14 to 20 days.

Outdoor: sow them in rows 30–40 cm apart. Thin the seedlings to 30 cm when the plants have 3 to 4 leaves.

Container: for indoor winter cultivation, in August, a few seeds (10) are sown in containers 15 cm in diameter. They are left outdoor in partial shade to germinate. Enter the containers towards the end of September.

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

Outdoor: the soil must be light, draining and above all not clay. In the latter case, bring sand that you mix with your soil and put in place good drainage at the bottom of the hole.

SPACING: space plants 30 cm in the row and 30–40 cm between the rows.

CULTURAL PRACTICES: the maintenance of savory is quite simple. She likes hot and sunny temperatures; she easily finds her place on a terrace or a balcony. It does not require much water. It is enough to weed every now and then, as it can easily get overgrown. For a continuous harvest, make successive sowing every three and four weeks.

HARVEST: savory stems are harvested in summer. To preserve them, you can dry or freeze the leaves. To do this, harvest the stems just before flowering, this is where they taste the most. To preserve the flavour, hang small bundles of leafy stems upside down to dry, and then place them in an opaque, airtight container.