

Container Gardening: Grow Food in Small Spaces



How-to raise substantial amounts of edibles in containers on your patio, deck, porch or balcony.

<p><u>Selecting Containers:</u></p> <p>Flower pots, buckets, baskets, wooden boxes, nursery flats, window planters, washtubs, strawberry pots, and plastic bags. Large food cans all work great.</p>	<p><u>Size:</u></p> <p>For larger vegetables like tomatoes and eggplants, use a five-gallon container for each plant. For herbs, peppers and smaller rooted plants, use two-gallon containers.</p>
<p><u>Soil and Fertilize:</u></p> <p>Potting mixes are best. Peat based mixes, containing vermiculite, are excellent. This allows plants to get enough air and water. Mixing in compost into planting mix will improve fertility. Slow release fertilizer will keep your vegetables fed for the whole growing season.</p>	<p><u>Drainage:</u></p> <p>Container must have holes in the bottom to allow drainage of excess water. You can always drill holes in the bottom, depending on the container. Without proper drainage, your plant can drown and die.</p>
<p><u>Watering:</u></p> <p>Pots and containers always require more frequent watering than plants in the ground. As the season progresses and your plants mature, they will require even more water. Don't wait for wilting.</p>	

Choose your vegetables!

Choose produce you enjoy eating. If the container is outside, plant according to season.

Fun container combinations and corresponding recipes:

Salad Container:

lettuce, chard, kale, radishes, bunching onions, chives

Herb Container:

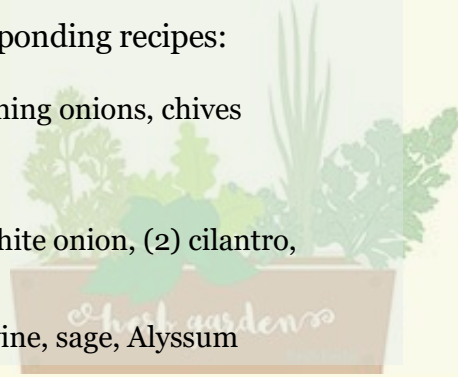
thyme, parsley, cilantro, basil, sage

Salsa Container:

(1) tomato, (1) jalapenos, (10-15) white onion, (2) cilantro, Anaheim Chile or bell peppers

Butterfly container:

Fennel, Nasturtium, sweet potato vine, sage, Alyssum



Easy Salsa

10 Roma tomatoes
1/2 cup fresh cilantro, packed
1 clove garlic
1/4 of a medium red onion, chopped
1 jalapeño
1 tablespoon olive oil
Juice of 1 medium lime
salt to taste

Instructions:

Place all the ingredients into a blender or food processor. Pulse until well combined, but still chunky. Salt to taste. Serve with tortilla chips.



Herb Butter

1 cup (packed) fresh herb leaves (such as flat-leaf parsley, chives, rosemary, and/or tarragon)
1/2 small garlic clove
1/2 cup (1 stick) unsalted butter, room temperature
1/4 teaspoon finely grated lemon zest
1 teaspoon fresh lemon juice
Kosher salt, freshly ground pepper

Instructions

Pulse herbs and garlic in a food processor until finely chopped. Add butter, lemon zest, and lemon juice and process until smooth; season with salt and pepper.

Hint!

Your container garden will need at least five hours of direct sunlight a day! Leafy vegetables less, and fruiting vegetables (like tomatoes) will need more!

Questions about Urban Agriculture?

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