

Trumpet Vine

January/February

Page 8

a rewarding wintertime practice Sandy Welches, MG2005

You may have noticed microgreens finding their ers and expensive restaurants.

What are Microgreens?

People sometimes confuse microgreens with Market or Eden Brothers. sprouts, but they're very different. Sprouts are www.gardeningadvice@rhs.org.uk germinated seeds that grow in water, whereas microgreens are an immature version of greens that grow in soil. Microgreens are harvested at Check out this excellent tutorial from Better the stage in which the cotyledon has formed Homes and Gardens and 1 - 2 layers of true leaves have grown. www.bhg.com/gardening/vegetable/vegetables/ There are many varieties of greens you can how-to-grow-microgreens-indoors/ grow - sunflower, beet, kohlrabi, beetroot, arugula, basil, radish, chard, broccoli, sorrel, pea, Or, try this tutorial from the original organic garand many, many more. The taste of each green is similar to its mature counterpart and https://www.rodalesorganiclife.com/garden/ each offers different health benefits and nutrition. Microgreens generally have higher concentrations of healthful vitamins and carotenoids than their mature counterparts.

Despite low light levels in winter, you can still grow these vegetables indoors. Freshly cut shoots of your favorite leafy vegetables add vitality to winter salads, and are easy and fun for children and adults to grow.

Microgreens supply all of the flavor of their grown -up counterparts but in concentrated packages -and are ready to harvest in two to four weeks. Sow a little every week for a steady supply, so some shoots are ready to cut while others are coming on. Use shallow trays, filled with a minimum one-inch depth of multipurpose potting compost, and water before sowing. Sow seed thickly, but not touching, and cover with a thin layer of compost.

Growing microgreens on windowsills -- Cut or pick microgreens at soil level when they have developed their seed leaves, or leave them a little longer until they have grown their first true leaves. Some will regrow for another harvest.

way onto dinner tables and restaurant menus You can get a complete kit online with everything more often these days. The good news is you need to grow healthy microgreens, and it they're not just reserved for commercial grow- can be a pleasant diversion for you or the kids or grandchildren during the long winter months.

Or, you can just purchase the seeds, at places like Mountain Valley Seed Company, True Leaf

deners from Rodale

growing-microgreens



www.johnnyseeds.com



January/February

Page 9



www.johnnyseeds.com



www.edenbrothers.com Red Acre Cabbage