

Vegetable gardening ideas

An accelerating trend in home gardening is growing your own food, over the past few years the quantity of vegetables available for sale in garden centres has jumped dramatically, if you want to you can now buy tomato plants that are 2 feet tall and will produce fruit much sooner than the traditional 4 plants in a cell pack, of course they are much more expensive.



If you don't have space for a vegetable garden, or you don't want to give up your flower space there are other ways to grow food. I have grown tomatoes and peppers very successfully in pots on my patio for several years where they get lots of sun. In the fall they benefit from the warmth absorbed by the patio stones. If it gets cold at night I group the pots together and drape a clear plastic painting drop cloth over the pots. A common issue with pots is the amount of water they require, look at the pot in the picture, underneath it is one of the clear plastic domes used on fruit or vegetable platters, but turned upside down. I fill them with



water that is absorbed by the soil as needed.



You can grow cucumbers in a pot on a tomato cage. You can grow cherry tomatoes in hanging baskets. If you have a wall or fence in the sun consider this idea, attach several plastic or wood planter boxes to the surface and plant shorter vegetables like various varieties of lettuce or herbs in the boxes.

If you have a garden arch or arbour made of metal or wood, you can grow any kind of vining vegetables on it, squash, beans, small pumpkins or melons. You can even grow morning glories with your veggies!



If you have more space, try a bigger trellis!

Vegetables can be grown in the same beds as flowers, some of the fancier kales and cabbages look great with flowers. Tuck herbs such as parsley, basil or oregano into your flower gardens, they attract pollinators, repel pests and cover bare ground so weeds have less space to grow.

Grow edible flowers in your garden for use as garnishes and in salads. Nasturtiums like full sun and add a nice spicy touch to salad. Petunias have a mild taste while tuberous begonia flowers have a citrus flavour. There are lots of online sources for edible flower lists.

If you have garden questions please contact us at streetshillhort@hotmail.com check out our website at www.streetshillhort.ca

From the Streetsville Horticultural Society newsletter February 2018