

Spring 2011



NEW Peppery Sweet



Gourmet baby salad leaves are increasingly popular in salad mixes available from supermarkets, green grocers and restaurants.

Peppery Sweet is an attractive and flavoursome mix of peppery red mustard, sweet baby beetroot and mild lemony red veined sorrel leaves that may be harvested when young and tender to create a colourful baby leaf salad. Mature leaves may be used in stir fries and stews just as you would spinach or silverbeet.

Plant seedlings in well-drained, friable soil in a full sun position and keep moist in dry weather. Plant them 10-15cm apart for baby leaves and 45cm apart for mature leaves suitable for cooked dishes. Expect to harvest baby salad leaves within 3-6 weeks. Pick outer leaves frequently to prolong the harvest.

NEW Peppery Sweet is available in the Oasis B Code seedling range.

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