

Newsletter - April 2006

Growing Organic Edible Chrysanthemum

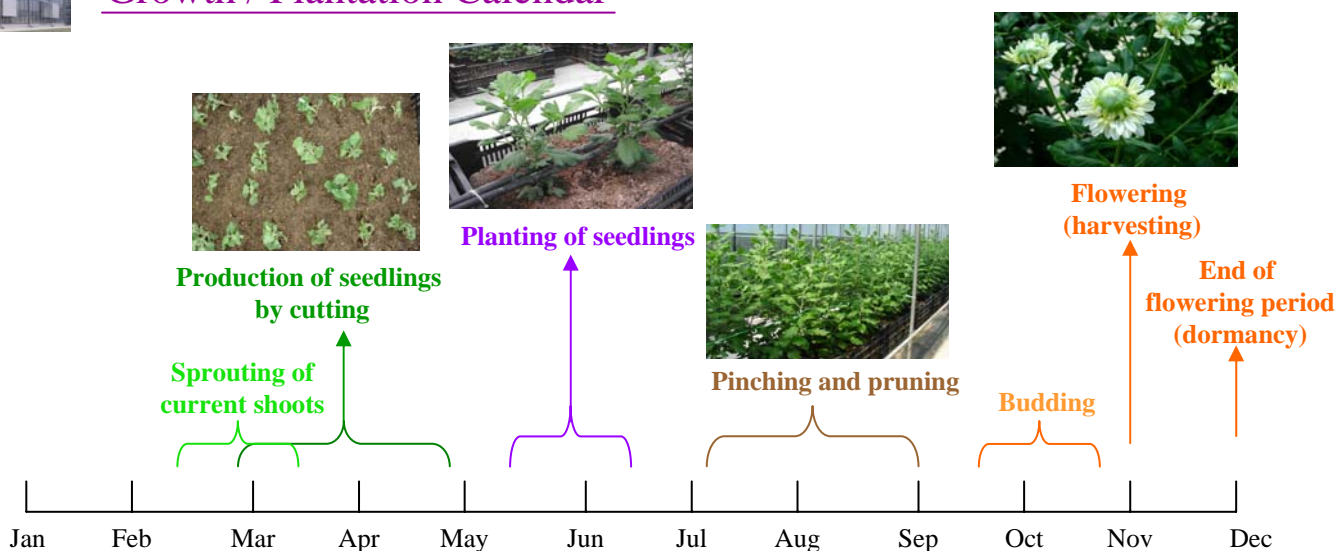


From the Editor

Tea culture has a very long history. Apart from various kinds of tea leaves, people also love to brew flowers for a drink. Chrysanthemum is one of the popular ones. A cup of chrysanthemum tea, with its delicate aroma, is refreshing indeed, and the use of organic chrysanthemum can introduce the drinkers to the joy of an organic living style. Growing edible chrysanthemum organically in a greenhouse ensures stable production and high quality, which is a new option for organic farming.



Growth / Plantation Calendar



Cultivation Management

Production of seedlings: Cut the lateral stems (about 5cm long) of the plant and insert them into coarse river sand to let them root.

Planting: Transplant the luxuriantly-growing seedlings to the planting medium made up of compost, soil and sand at a ratio of 1:1:1 held in plastic sieves (60cm x 40cm x 23cm). Plant 2 seedlings in each plastic sieve.

Application of fertilizer: Apply liquid organic fertilizer as top dressing once a week after planting until budding begins.

Pinching and pruning: Timely pinching is necessary during the growing period. Support the flowers with nets to avoid lodging. Pruning is also needed to enhance ventilation.



Harvesting and Post-harvest Processing

November is the full-flowering and harvesting period. Harvested flowers need to undergo the processes of drying, steaming and sun-drying before they can be used for brewing.

