

Broccoli

All our cabbage species can be traced back to the wild cabbage. They originate from the coasts of the Mediterranean Sea and the European Atlantic coast. In addition to the wild cabbage, the Greeks already knew two cultivated forms of it in the fourth century before Christ.

If in the past, cabbages were pre-cultivated and then planted out. They are mainly directly sown into the ground today. For home-gardens young plants continue to be very practical. Some types of cabbage are also cultivated in poly-tunnels and glasshouses such as, for example, broccoli.



Young plants are cultivated by sowing in the greenhouse already in February. From mid-May till the end of June, you can sow them directly in the garden. The sowing depth should be approximately one centimetre. Germination takes between 10 to 14 days at 15 to 18 degrees. Planting can take place from the end of April until the middle of July, 7 to 8 weeks after sowing. Later sowings will be planted after 4 to 5 weeks. The planting distances should be between 40 x 40 and 50 x 50 centimetres. Young plants planted directly in the garden should be covered until the end of May. An abundant supply of water and nutrients is important. Broccoli should follow itself only every 3 to 4 years. An unsuitable crop rotation also exists with cucumbers, pumpkins and other cruciferous vegetables. The harvest extends from early June until October, when the inflorescence has budded. The main shoot is cut off about 10 to 15 centimetres below the flower. About 18 days later the side shoots can also be cut out. Autumn harvest is less endangered by premature shooting. The culture period lasts between 12 and 14 weeks.

Broccoli has a very high requirement in nitrogen-potassium and phosphor. Fertilisation is administered with one soil fertilisation and two head fertilisations corresponding each to one third of the total fertiliser requirement.

Ethylene secretions from other vegetables and fruit reduce broccoli storage time. If you store broccoli, the plant will soon flower. When buying broccoli pay attention that they have dark green and solid roses. Broccoli lasts longer if you place chipped ice on the florets.