

ANOTHER
HERB HERBERT
FACT SHEET

SPECIAL INTEREST HERBS

GOURMET VEGETABLES

BROCCOLI PACKMAN



DESCRIPTION

Packman broccoli is an early maturing hybrid variety which grows a tightly beaded head and is perfect for the home veg patch. Part of the cabbage family, broccoli is a branching plant, usually growing about half a meter tall with thick edible stems and flowers. One of the key features of this variety are the tender side shoots with develop well once the main head has been cultivated. In very cold weather it develops a purple tinge that shows clearly on its complexion. Very adaptable, there are varieties of Broccoli that grow during each part of the year, so you'll never have to go without. Similar to the cabbage and the brussel sprout, broccoli is susceptible to the caterpillars of the cabbage moth and the cabbage white butterfly as well as aphids, thrips and silverleaf whitefly which can also cause problems. It's important to get any pests under control before the heads develop. Packed with vitamin A and D this is an easy plant to grow at home.

blend easily into a puree if needed in a bacon and broccoli soup. Broccoli stores well in a perforated plastic bag and can be kept in the refrigerator for up to one week.



GROWTH

Broccoli is usually grown at a spacing 20-25 in/50-55cm between rows and the same or a little less between plants. In other words, ensure the plants are 1 ft/36cm apart in all directions. From seed to harvest takes about 55 days. This will produce a medium, tight central head with smaller off-shoots.



CULTIVATION

Maximum growth be achieved if the broccoli is pruned, but best remember the smaller, tender shoots of this variety are the exciting parts. Broccoli grows best in a heavy and fertile soil, however it will grow well in loose soils as well as heavier ones. Best growth occurs with semi or full shade. Broccoli is best kept protected from the frost, and enjoy cool sunny days. As they continue to develop their head ensure there is plenty of moisture in the soil.



USES

Broccoli is used in all kinds of dishes including salads, soups and pastas. Either steamed with a sauce, or layered in a lasagna it adds a subtle yet distinct flavor. It stir-fries easily, maintaining it's crunchy constitution, or will

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