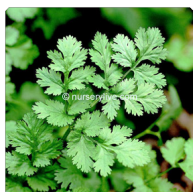


Coriander Imported - Seeds - buy 1 get 1 free



All parts of the Coriander is used in cooking.1 packet contains 20gm seeds of Coriander Imported - Seeds.

Rating: Not Rated Yet

Price

Sales price R 105

Discount

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Description

Description for Coriander Imported

Coriander/cilantro is a fast-growing, aromatic herb that grows in the cooler weather of spring and fall. This herb is used to flavour many recipes and the entire plant is edible. The leaves are called cilantro and the seeds are called coriander.

Common name	Flower colours	Bloom time	Height	Difficulty
Mexican coriander	White	Spring and fall Season	16 to 24 inches (40-60cm)	Easy

Planting and care

it is best to chose a sunny site that will allow cilantro to self-seed as it is ought to do.

Sunlight	Soil	Water	Temperature	Fertilizer
Coriander enjoys a sunny position but appreciates a little shade during the hottest part of the day.	Plant the seeds in light, well-drained soil and space them 1 to 2 inches apart. Sow the seeds at 3-week intervals for continued harvest. Space rows about 12 inches apart.	It is important to keep the seeds moist during their germination, so remember to water the plants regularly. They require about 1 inch of water per week for best growth. Once the plants are established, they do not need as much water per week. Keep them moist, but be careful not to overwater them.	18degrees C	Apply any organic fertilizer like Vermicompost, Neem cake

Caring for Coriander Imported

- Mulch To help prevent weeds, mulch around the plants as soon as they are visible above the soil.
- You can also till shallowly to help prevent root damage from weeds.
- Water the seedlings regularly throughout the growing season.
- They require about 1 inch of water per week for best growth.
- Thin seedlings to 6 inches apart so that they have room to develop healthy leaves.
- Once the plants are established, they do not need as much water per week. Keep them moist, but be careful not to overwater them.
- Fertilize once or twice during the growing season with nitrogen fertilizer. Apply ¼ cup of fertilizer per 25 feet of row. Be sure not to over-fertilizer the plants.

Harvesting

Keep picking mature leaves as and when you need them. Regular cropping should delay flowering. Once the plants do flower, allow them to set seed. The seed is ripe when it stops smelling unpleasant. Collect it and use in cooking, keeping some to sow for another crop.

Typical uses of Coriander Imported

Special features: coriander include vitamins A, B1, C, E, and K. It also has trace values of other B vitamins and the minerals iron, calcium, magnesium, copper and manganese.

Culinary use: All parts of the plant - roots, stems, leaves and seeds - can be used in cooking. Native to the Mediterranean and western Asia, coriander is an essential ingredient in Thai, Chinese, Vietnamese, Indian, Turkish, Spanish, Portuguese, North African, Mexican and Latin American cuisine.

Medicinal use: Lowers cholesterol, Bowel movements, Good for diabetes, Good for skin.

References

<http://www.taste.com.au/how+to/articles/65/coriander> <http://www.almanac.com/plant/coriander-and-cilantro>