

Lobia Selection OS 42, Black Eyed beans - Seeds - buy 1 get 1 free



1 packet contains Beans - 25 seeds.

Rating: Not Rated Yet

Price

Sales price R 105

Discount

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Description

Description for Lobia Selection OS 42, Black Eyed beans

The bean is a bushy, hardy annual that can grow from 3 to 4½ feet tall. The bean has square stems with leaves divided into leaflets. Pods are 6 to 8 inches long and contain 4 to 6 flat, oval seeds that can be white, yellow, green, or pinkish-red. Different types of varieties are available to grow in different habitat like ... Pencil Beans Selection

Common name	Flower colours	Bloom time	Height	Difficulty
Vicia faba, horsebean, broadbean, fava bean	-	February-August.	0.5â€"1.8 m	Easy to grow

Planting and care

Beans are a cool-season crop that grow best in temperatures ranging from 60Â° to 65Â°F, but fava beans will grow in temperatures as low as 40Â°F and as warm as 75Â°F. Sow broad beans in spring as soon as the soil can be worked for harvest before the weather warms

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun	well-drained soil	Provide regular water throughout the growing season.	60Â° to 65Â°F	Apply any organic fertilizer

Caring for Lobia Selection OS 42

- Water broad beans just before the soil dries out, but do not over-water them.
- Keep soil moist during flowering and pod formation.
- Plant beans in well-drained soil.
- Broad beans do not require feeding apart from planting in fertile,

Harvesting

Beans require 80 to 100 days to reach harvest. Pick broad beans for fresh use like snap beans when seeds are about the size of a pea.

Typical uses of Lobia Selection OS 42

Special features: Unshelled broad beans will keep in the refrigerator for up to 1 week. Broad beans can be frozen, canned, or dried.

Culinary use: A simple recipe for fava beans would be to saut  them with bacon or pancetta until tender and then serve topped with melted butter and shaved pecorino cheese and freshly ground black pepper. fava beans in a pasta recipe, yous first boil some water, add Kosher salt, and blanch the beans for 3 to 5 minutes. Also use in salad.

Medicinal use:

Beans can prevent heart disease.

Beans can fight cancer.

Beans can lower cholesterol.

Beans can help you lose weight.

Beans can help manage diabetes.

Beans can cause migraines.

Beans can raise blood pressure.

References

http://www.harvesttotable.com/2009/03/how_to_grow_broad_beans/

<http://www.flowersofindia.net/risearch/search.php?query=+Vicia+faba&stpos=0&stype=AND>