

Saag GM Dhari - Seeds - buy 1 get 1 free



1 packet contains Saag GM Dhari - 50 seeds.

Rating: Not Rated Yet

Price

Sales price R 105

Discount

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Description Water spinach is an easy to grow herbaceous aquatic or semi-aquatic annual that can be propagated through seeds, or cuttings if they are available.

Common name: Water Morning Glory, Swamp cabbage, aquatic morning glory, Chinese water spinach

Color: White, pink, purple

Bloom time: Rarely flowers

Height: 0.50 to 1.00 feet

Difficulty level: easy to grow

Planting & Care

Have a hose or bucket of water and all your planting tools nearby. Keep your bare-root rose in water until you are ready to place it in the ground. Plants can be cut back and moved in either spring or fall, but not in midsummer, as they might suffer and die in the heat.

Sunlight: Full Sun

Soil: well-drained soil

Water: Medium to wet

Temperature: -40 to +85 °C (GM) or 0 to +70 °C

Fertilizer: Apply any organic fertilizer

Care:

- Plant care may require a bit of effort, but the results are well worth the work.
- Not all plants are fragrant, but the most common and hardy do produce a sweet, carrying fragrance.
- Common is a vine and has larger glossy green leaves than Royal.
- Both can survive in temperate climates if they are planted in a sheltered area.
- Arabian is a small bush with evergreen leaves.
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Care:

- Epsom salts along with your fertilizer; the magnesium sulfate will encourage new growth from the bottom of the bush Prune plants every spring and destroy all old or diseased plant material.
- Wear elbow-length gloves that are thick enough to protect your hands from thorns or a clumsy slip, but flexible enough to allow you to hold your tools.
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Special Feature:

Water spinach is prepared like conventional spinach, although the texture of the stems and leaves is improved if they are cooked separately. It may be steamed, boiled, stir-fried, or used in soups. It may also be eaten in salads, either raw or blanched briefly.

Use

Medicinal use:

- Water spinach is prepared like conventional spinach, although the texture of the stems and leaves is improved if they are cooked separately.
- It may be steamed, boiled, stir-fried, or used in soups.
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Note:

for medicinal use

Reference:

<http://www.missouribotanicalgarden.org/> <http://www.flowersofindia.net/>