

EDIBLE CONTAINERS

Growing edibles in containers is a great way to garden, especially for those gardeners who have limited space or no yard at all. The following designs provide some ideas for different combinations. They can be mixed and matched to suit the individual. Be sure to keep in mind the sun exposure and water needs of the plants you are choosing.

Have fun!!

JAM JAR



-  **Plum 'Blue Damson'** – Small, tart blue fruit. Especially good for preserves. Use a semi-dwarf rootstock such as St Julien.
-  **Strawberry-** any variety will work. Pick an everbearing variety for a longer growing season.
-  **Currant 'Crandall'**- A black fruited variety with fragrant yellow flowers.

EDIBLE FLOWERS

This is an annual combination, so you can choose different flowers every year!



Chive Blossom- The flowers from chives give a slight onion flavor. Use them in salads or in savory dishes.



Calendula- Marigold. This flower has a spicy flavor that is often described as peppery.



Nasturtium- Has a sweet, spicy flavor. Often used in salads.



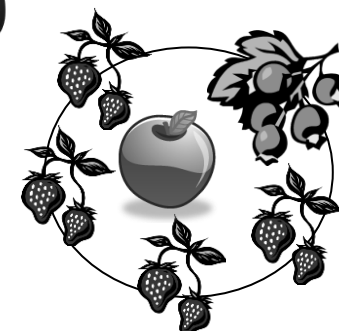
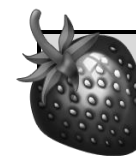
Violet- Gives a sweet, perfumed flavor. This is great in combination with mint for iced tea!

There are many edible flowers, but be sure to do a little research before planting and eating any flower! Stop at our Information desk if you have any questions.



Remember to consider safety when choosing fertilizers and pesticides for edibles!

FRUIT SALAD



Apple 'Golden Sentinel- A columnar apple tree. A second variety is needed for pollination.



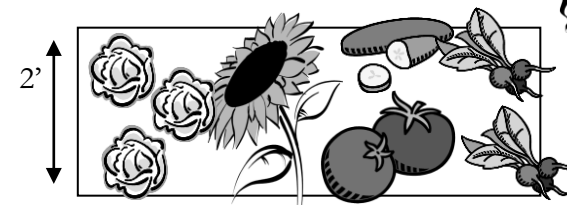
Strawberry- Any variety will work.

Choose a berry that is good for fresh eating.



Blueberry- Choose a dwarf variety.

SALAD BOWL



Sunflower- Choose a large variety for more seed production.



Cucumber – grow it up a trellis to save space



Tomato- Pick a smaller variety.



Radish - Any



Lettuce-Any



SALSA POT



Tomato/Tomatillo. Determinate and saucing varieties tend to be smaller plants. 'Patio' is an excellent compact variety for containers.



Hot pepper/Bell pepper- Habanero, Thai Hot and Caribbean Red Hot are particularly compact plants.



****Onion/Garlic**

Have to be planted the year before.



Cilantro

In all these combinations, specific plants can be replaced in order to tailor the design to your needs and current availability. For example, beets can replace the radishes in the salad combination. Please keep in mind fruits and vegetables are subject to seasonal availability and some things need some planning ahead. For example, onions need a long season to produce.

HOW TO PLANT

Choose a container of appropriate size and fill with potting soil. Mix in an all-purpose fertilizer if desired.

Water: Trees and shrubs need water every 3-4 days or so, depending on weather. Water slowly until water comes out of the holes. When planting seeds, keep that area of the container moist. Vegetables, strawberries, and basil may need spot watering every 2-3 days depending on weather.

Fertilizer: All purpose (or rhodie food for blueberries). Mix the fertilizer with the potting soil, or fertilize in spring.

Long-term care: The trees and shrubs in these containers will need some special care in the long run. Trees and shrubs are naturally dwarfed with container culture. However, to prevent the plants from becoming pot bound, (which is eventually fatal) root pruning or up-potting is necessary. **Root pruning:** Ease the tree from its pot without pulling too hard on the trunk. Gently tease apart the roots at the edges. Then untangle the roots on the underside. Keep roots moist in the process. Cut back the thick roots at the edges by 1/3. Try to leave as many of the fine feeder roots as possible. There should be at least 1/2 - 3/4" space around the edges of the pot to allow for growth.

Written by Laura Altwater

Edible Container Gardens

Edible plant combinations
for containers



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