



Worthing Allotment Management

Propagation and Storage

making and keeping more for free

*These slides plus previous info on saving seeds at
<http://wamplots.org.uk/getting started.html>*

What we are covering

1.00 – 1-30, then 15 mins Q&A

Making More

- *Cuttings - soft, leaf bud, semi ripe, pipings, hard, leaf, root and just in water, for both food and flowers.*
- Layering, runners and suckers
- Division, *including bulbs, corms and tubers*

Keeping More

(as insurance, to consume or to give away)

- Dried (air and sun dried, powder for flowers)
- In boxes and strings
- In sand
- In clamps
- In salt, gin, vodka and vinegar.

Excluding

- Fridge and freezer (whole, soups and sauces)
- Pickles and jams
- Seed saving (see previous at <http://wamplots.org.uk/Save seed.html>)

Caveat -

The more you make or save
the harder you have to work to get rid of it!

It may not be how but when

E.g. rosemary and thyme can be soft cuttings in spring or riper woody cuttings later in the year.



Both thyme and oregano make their own rooted offshoots.

Mint can be done with a spare shoot in spring or summer but also with divided root clumps in autumn.

Soft cuttings

Spring and early summer, need at least 13°C

Shrubs (3") and alpines (1.1.5") = soft side shoots but perennials (e.g. dahlia) include basal shoots with older wood 'heel'. Strip lower leaves. Optional to use polythene bag and/or rooting powder but always equal measures compost and grit.

Also in spring take **leaf bud cuttings** from ivy, clematis, fig and dracaena – single leaf and strip of stem/shoot about $\frac{3}{4}$ " long, cut above a bud. Large fig leaves can be rolled with rubber band.

Just bung it in water

Mint and some indoor plants (busy lizzie, tradescantia) take in a jar of water. Keep clean (refresh and/or use charcoal)

Semi-ripe cuttings

- Mid-summer to early autumn, 2-4" (heathers 1-2")
- Good for conifers but keep 0.5" old/ripe wood at the base. Cold frame enough but can take until next year. Sage.
- For Camelia take a leaf and section of short stem with a bud between them (=leaf bud cutting)
- Also mid – late summer use **pipings** – pull the top off the shoots of pinks (3-4 leaves) and place in sand for 3 weeks, then move to 50/50.

Hardwood cuttings

Late autumn/early winter, often used for fruit bushes (blackcurrant, gooseberry etc.)

6-9" just above a bud at the top and just beneath one at the base

Place in trench buried to half – two thirds (buds left on below ground) with sharp sand at the bottom. Firm well. OR use large pot with usual half/half mix. Wait until following autumn.

Note when cutting out old stems to let air into blackcurrants, they may have several new shoots on the recent growth that are ideal for cuttings)

Leaf cuttings

Good for greenhouse plants, e.g. African Violet – need 18-21°C and humidity.

Cut strip across, with stalk, place in half/half mixture or John Innes No1. Make sure knife is sharp, Hormone powder optional but cut top too, reducing loss of moisture.

Begonia Rex, with no stalk, can be laid flat, face up, with veins at the back cut.

Root cuttings

Mid-winter. Good for herbs that don't seed (French Tarragon).

Vigorous young roots cut into 2" sections and placed in 50/50 without heat. Slant the cut at the base to identify up and down. Thick roots vertical and thin roots (phlox) horizontal.

Pot up when well rooted.

Layering, runners and suckers

Blackberry, dogwood, jasmine, clematis and honeysuckle will grow from tips that are buried in the earth or from whippy stalks bent over, split and pegged down.

Rhododendron or rubber plants can't be bent over so try air layering (Chinese layering) – make a wound keep open and wrap in moss and polythene.

Strawberry runners – let old plants provide them then dispose of parent plant, whilst keeping younger plants free of runners.

Both can be lifted in autumn and placed direct in a bed.

Division (tear and share)

Divide tired overgrown herbaceous perennials or crowded chives and start again with new clumps. Also for some rock plants (saxifrage) water lilies and several greenhouse plants.

Can be autumn or early spring, after flowering.

If stubborn use a pair of forks, back to back.

Plant at once then keep watered and weeded.

Rhizomes (e.g. Flag Iris) are even easier, but cut half of leaf to reduce loss of moisture and rocking.

Raspberry canes spread like weeds so thin out and share.

Bulbils, cormlets and bulb scales can all be harvested – garlic, daffodils, lilies, gladioli, crocus,

If you want to store, grow the right variety for that purpose.

Garlic soft neck (e.g. Solent Wight) stores better than hard neck

Potato varieties should be well chosen and grown in sequence. Eat earlies immediately or leave in the ground for longer if really necessary. For olds, think about Kerr's Pink, Majestic or Maris Piper. Trade off storage for flavour, shape, size, disease resistance? See <http://www.lovepotatoes.co.uk/varieties/>

Drying – air, sun and powder

Air – herbs; pick young and before dew dries or flowers arrive to get the most of essential oils. Dry in airing cupboard and store out of light (tin or coloured jar). Use colander and sieve to remove twigs and dust.

Air - flowers (drying and growing to dry, whole or as pot pouri)

Sun – Tomatoes (scoop out seeds, add salt and turn). **Chilis** (leave in sun and wash hands).

Powder – flowers (roses, daffodils etc)

Boxes and strings

If you can't get wooden boxes use plastic but always with newspaper top and bottom to exclude light and soak up moisture.

Check potatoes at intervals (vile smell if off) and wrap apples separately.

To string onions and garlic make sure necks are well dried, splitting if necessary.

Sand

Put dry sharp sand in a bucket or box and bury or layer carrots, beetroot and parsnips.

Loss of moisture will make them look wrinkly but also intensify flavour, so good to cook with even when old and tired.

Clamps

You need a lot of potatoes or root veg, a spare field, straw and a spade. Or you can scale down just as an experiment.

<http://www.1900s.org.uk/1900s-storing-root-veg.htm>

Salt, Gin and Vodka and Vinegar

- <http://www.1900s.org.uk/1900s-preserving-beans.htm>
- <http://www.1900s.org.uk/1940s50s-preserving-eggs.htm>
- <http://www.britannica.com/science/water-glass>
- <http://www.1900s.org.uk/1940s50s-preserving-eggs-vinegar.htm>

sources

WAGA and WAM web sites <http://wamplots.org.uk/getting%20started.html>) and Facebook pages.

Transition Town forum - <http://transitiontownworthing.ning.com/forum>

<https://www.rhs.org.uk/advice/Advice-Search>

<http://www.thekitchn.com/the-kitchns-guide-to-storing-fruits-and-vegetables-tip-roundup-176308>

<http://www.fruitsandveggiesmorematters.org/fruit-and-vegetable-storage-101>

<http://www.gardening.cornell.edu/factsheets/vegetables/storage.pdf>

<http://www.vegetariantimes.com/article/spoiled-rotten-how-to-store-fruits-and-vegetables/>