



## BEETROOT

One of the most popular and versatile vegetables that Australians love to eat is the beetroot. Beetroot can be cooked, pickled or even eaten raw in salads.

### SOIL TYPE

Beetroots prefer a loose, sandy soil but will tolerate clay soils. They do not like acidic soils, so if needed, add Searles Dolomite before planting to sweeten the soil.

### GARDEN BED PREPARATION

Beetroots are adaptable to both sun and shade, but will mature faster in a sunny position. Prepare garden beds with Searles Real Organic Compost and Searles Kickalong Vegetable & Herb Organic Plant Food. Spread the Searles Real Compost over the soil about 2-3cm deep, sprinkle the complete plant food over this and dig it all into the top 10-15cm of garden bed. These products will provide enough nutrients for strong growth, producing delicious beetroot. Beetroots can also be grown in containers, using Searles Herb & Vegetable Potting Mix.

### SPACING & WATERING

Space beetroots 20cm apart and maintain good watering. Never let beetroots dry out, as they will develop a woody taste. Sandy soils can be more susceptible to dryout, so be aware of this.

### PESTS & DISEASES

Few ailments bother beetroot. Brown spots on older leaves indicate a fungal condition but this is a minor problem and the unaffected leaves and roots can still be eaten.

### FEEDING

A monthly application of Searles Liquid Potash is all that is required.



### HARVESTING

Beetroots are ready to harvest when they are big enough for your liking. Small ones steam quickly and can be eaten on their own. Medium ones can be grated and eaten raw in a salad, boiled and pickled, or used in various dishes. Large, end of season beetroots are best when freshly juiced with carrot, celery and apple.

### *So remember, for brilliant beetroot:*

- Add Searles Dolomite to sweeten soil if required.
- Prepare beds with Searles Real Organic Compost and Searles Kickalong Vegetable & Herb Organic Plant Food.
- Feed monthly with Searles Liquid Potash.

