

MOLES SEEDS

Artichoke (Globe)

Cultural Leaflet: ZZ490

An unusual perennial species suitable for sales to such outlets as restaurants, and the specialist greengrocery trade. Also useful as an architectural plant in large herbaceous border settings. A high value crop which is also suitable for young plant sales.

When sown from seed, plants usually flower in their first year, having put all their energy into making growth. Remove flower heads as they appear.

In the second year, allow the edible heads to develop for harvesting in summer. Harvest the bud at the top first, when it's large and swollen, but before the scales have started to open - remove with a few centimetres of stem attached. Pick the side buds when they have reached a decent size. After harvesting the main head, secondary heads appear, these too can be harvested, when large enough.

Artichokes like a fairly fertile soil and good drainage.

Propagation and Growing-on

Sow March-April at 16-18°C (25 seeds per gram) in modules, or April in open ground. Plant out 1m apart in late April-early May. Harvest the following year. Pick heads before they flower.

Routine Care

In cold areas, cover plants with a mulch of straw, compost or well-rotted manure in late autumn, to protect them during cold winter weather.

Artichokes can become more prolific each year until, after a few years, they can get exhausted and the planting needs to be renewed.

Pest and Disease

Artichokes can be affected by the following:

- Slugs and snails
- Aphids

Information provided for guidance only, as cultural practices and climatic circumstances vary.

(12/15)

