

# Cilantro (Organic)

Cilantro "Santo" is bred to be slow bolting. The mature seeds, better known as coriander, are easy to harvest and used in many dishes - notably curry powder blends. Keep an eye on your cilantro crop because the flowering process (bolting) is famously quick in this plant. As soon as a central stem appears and the uppermost leaves become frilly, it's time to harvest the whole plant, roots and all.

**Matures in 45-70 days**

**Season: Cool season**

**Exposure: Full sun to partial shade**

**Difficulty: Easy**



## Growing

Direct sow from just after the last frost date to late spring. Direct sow in the fall undercover for a winter crop. Sow 2cm (1") deep in short rows. Thin seedlings to stand 5-10cm (2-4") apart if harvesting leaves. Cilantro does best in light, well-drained soil in partial shade, in relatively dry conditions. Pick young leaves once they have reached about 10cm (4") in height.

## Saving

Allow the herbs to flower and the flower heads to dry. Snip the flower heads off and dry them out in a warm, dry place. To collect the seeds, shake the dry flower head into a paper bag or bucket. Put the seeds into a dated and labeled envelope and return to Brock!