



# BASIL GREEK COLUMNAR

(Ocimum basilicum)

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## Care & Grow Guide

MEMBER



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### Caring For Your Greek Columnar Basil Plant

#### A Rare Seedless Tender Perennial

This is a perennial basil. Yes, you saw that correctly—perennial! Unlike other annual basil, this one does not set seed and die. This delightful Basil has an upright, columnar habit. This is an herb for those who like to have basil year-round. This Basil plant typically does not flower, which means its flavor-packed leaves are produced over a much longer season, without trying to go to seed and losing its flavor. This rare Basil plant is a tender perennial can be brought in the

house to over winter, and with the proper care can be placed outside again the following spring. Use the leaves to flavor a variety of culinary dishes or herb oils and vinegars. Greek Columnar Basil is great for growing in pots on decks and patios, or for mixing throughout beds and herb gardens.

Since Columnar Basil doesn't go to seed, and can only be propagated by cuttings, it is a rare find among the culinary herb nursery offerings. Columnar Basil grows in a narrow tall column 18 to 24 inches wide and 3 to 6 feet tall depending upon its region of growth. In the home kitchen you can keep the plants height under control and very bushy by harvesting the delicious leaves often. You'll enjoy big harvests from this ultra-healthy, dependable variety. It makes a great choice for in door kitchen gardens as well as patio gardens,. Very pest and wilt resistant and easy to grow organically without any chemical pesticides. Greek Columnar Basil has a sweet, mild bite with quite undertones of cinnamon and citrus. Will provide you with months of flavorful leaves for cooking. Pick the leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups. Easy to keep compact for a container herb garden and is a great cut and come back plant. You should cut down often to promote new tender growth and bushing . If you keep your plants well pinched and pruned, you should be able to harvest up to half a cup of fresh leaves every week from only one plant in your kitchen garden. Basil loves hot weather and plenty of sunshine, In a kitchen garden a sunny warm spot will produce good growth, exposure to florescent lighting as found in many kitchens works very well . Basil needs consistently moist, (Not Drenched) rich soil.

**DO NOT USE TAP WATER!!**



**Tap water** contains unwanted chemicals that strip the soil of beneficial organisms, it also has a Alkaline PH of 7 or more which cuts off the ability of the plant to absorb soil nutrients. Most people that say they have a brown thumb and fail in their efforts to keep a kitchen herb garden usually have doomed their efforts with their tap water.

**Well water** can be just as bad even treated or softened. And most often has an adjusted Alkaline PH.

**Purchase bottled water** Most of which has an acid PH of 5.5 or 6.5 to keep your plants healthy and happy, or collect rain water if you can.

**If you must use tap water on occasion:** Fill a couple of gallon jugs drawn from your hot water tap (which has been boiled) and let it sit uncapped for at least 24 hours before using it on your plants. It will be very helpful to purchase a bottle of lemon juice and add a half of cap full per gallon of water, This will bring the PH of the water down so your herbs can draw the nutrients to live.

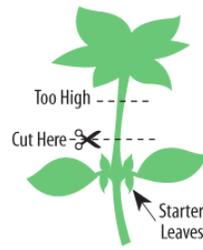
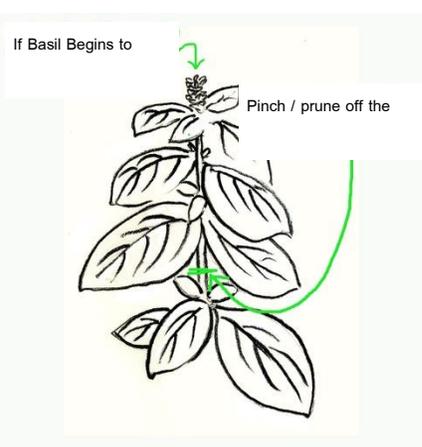
## HOW TO PRUNE BASIL FOR BEST GROWTH

Basil leaves are quite delicate and barely bruising the leaf releases the aroma of the essential oils, which quickly begin to dissipate. Therefore, pruning basil leaves with care is a necessity. Wait until the herb is about 6 inches tall before trimming basil leaves. The more often you prune the basil plant, the bushier and leafier it becomes.

Greek Columnar Basil, rarely will produce a flower if it does, pinch them off so the energy in the plant stays diverted to foliage growth. If the basil plant is growing vertically, pinch the leaves from the top to encourage lateral growth. Use the pinched leaves or dry them, so there's no waste. Basil grows quickly, so even if you don't want to

use the leaves right away, keep trimming back the plant when it gets large and bushy.

Cut the herb back about ¼ inch above a node, 3 to 5 inches from the base of the plant. Leave a few inches of leaves on the plant after pruning. You can be quite aggressive when pruning basil they are rapid growers. Even after a major cutting .



**Pinching or cutting back basil** plants regularly encourages full, bushy plants. There is no mystery or exact science to cutting back basil plants. Trim a basil plant every two to three weeks. The plant loves this and it will only encourage more vigorous growth while providing you with plenty of fresh basil leaves.

**Basil needs consistently moist** (Not Drenched) rich soil. Mulch the plants indoors with a dried moss to retain moisture and the mulch will also add a touch of acid to the soil which the plant loves. Use spent coffee grounds add a couple of pinches to the top soil every 2 weeks to add acid. Change the moss every month to avoid mold. Basil loves warmth but keep it a distance from your heating ducts in the winter which will strip it of needed humidity. Keep a spray bottle to mist the plant a couple times a day under very dry heat conditions.



## A Few Of Basil's Medicinal Properties

- Eliminates Kidney Stones
- Cardiovascular Health
- Relief from Headache
- Acts as an Anti-Inflammatory
- Helps Alkalize the Body
- Fights Depression
- Improve Digestion
- Antibacterial Properties
- Helps Detoxify the Body

**For educational purposes only.** This information has not been evaluated by the Food and Drug Administration. This information is not intended to diagnose, treat, cure, or prevent any disease.

## Best Way To Save Your Extra Herbs

**B**asil is one of the hardest herbs to dry without the use of a dehydrator. The low heat stove method usually ends up with cooked herbs which lose all their flavor. I recommend freezing Basil for storage. The Basil keeps all of its original flavor and works for culinary purpose very close to fresh picked herbs.

**How To Prepare Basil For Freezing:** Freezing Leaves Whole First Strip the leaves off the stem. In order to preserve its color, you can blanch basil prior to freezing it. The easiest way to do this is to steam it over boiling water for one minute. Plunge it immediately into a bowl of ice water and then lay it on a clean kitchen towel to dry. Now spread it out on a cookie sheet and put it in the freezer. Once it's frozen, place it in a zipper-bag.

**Freezing Chopped Leaves:** Strip the leaves off the stems. Chop them as you would if using them fresh. Now take an ice cube tray and fill it half way full of water. Place your herbs in each section of the tray. Placed about a Tablespoon in each. The herbs may float. Don't worry Just get them under the water as much as possible. Place in the freezer.

**The next day:** Take them out and top off each cube with water. The herbs won't float and this way the herbs will be fully covered and frozen. Replace in your freezer. Simply pop out your frozen cubes and put them into a freezer bag.

Plant Details		Columnar Basil
 <b>Height Range:</b>		2 to 4 Feet Depending on climate
 <b>Space Range:</b>		1 to 2 Feet wide
 <b>Lowest Temperature:</b>		40 F (Bring In For Winter) Likes Warmth
 <b>Plant Light:</b>		Full Sun > 6 hours or Flourescent Lights
 <b>Companion Plants:</b>		Tomato, Pepper, Lettuce, Marigold, Snap Dragon.
 <b>Auspicious Moon Sign For Planting &amp; Harvest</b>		1-☾ Cancer / 2-♏ Scorpio 3-♋ Pieces / 4 - ♎ LIBRA
 NEW MOON	 WAXING CRESCENT	 FIRST QUARTER
 WAXING GIBBOUS	 FULL MOON	 WANING GIBBOUS
 LAST QUARTER	 WANING CRESCENT	

**Key To Moon Sign Care & Planting:** (Use Farmers Almanac For Lunar Phase)

Column on right shows auspicious sign for planting and harvest in best to least order (1-4) . **Moon phase chart** shows best moon phase for this herb to plant, transplant or harvest (in black) and 2nd best phase (in gray).

EXAMPLE:

**Most Auspicious:** To Plant Or Harvest ☾Cancer / ☾ First Quarter)

**Least Auspicious:** ♎ Libra / ☾ Last Quarter.

**Note:** Other phases & signs should be used only for weeding, feeding or pest control.