

# BEEETROOT



Boltardy



Rainbow Mix

- Beetroot are enjoying a bit of a renaissance lately. They aren't just for slicing and pickling any more. You're just as likely to find them roasted, made into crisps, grated into salads, or even their leaves used as 'baby leaves' in a lot of restaurant or supermarket salads.
- They are easy to grow, simply plant each clump around 8" / 20cm apart in fertile soil, preferably one that has had well-rotted manure or the contents of your compost heap added to it.
- If you're going to use them as salad leaves, allow the plants to get established a little bit, and then individual leaves as you need them, but make sure you don't over-pick them or the plant will struggle to bounce back.
- If you're planning on allowing the beetroot to develop fully, keep them well watered to prevent them from running to seed or becoming woody. They can be picked at any size, and are best eaten somewhere between golf-ball and tennis-ball size.