

Edible Ginger



We
love
these
unu-
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tropical
blos-
soms!



Zingiber officinale

- **Use:** This is a great selection of edible yellow ginger root that produces rhizomes quickly. These rhizomes can be dug as soon 4-6 months in ground or from a container. Store bought ginger root is mature, fibrous, & extra spicy. "Baby Ginger", which is harvested juvenile, is becoming more and more popular in the culinary arts. It is more mild, tender & does not need to be peeled. The shelf life is about 1-2 weeks at room temperature. This makes it an ideal plant to have in the home garden, where it can be harvested fresh as needed.
- **Exposure/Soil:** Prefers full-part sun. Will tolerate shade, but less productive and may fall over . It's fairly drought tolerant and needs little water.
- **Growth:** Grows 3-4' tall and 18"wide.
- **Hardiness: Zone** 8-11; Perennial. Mulch around the plant in winter.
- **Foliage:** Deciduous. Long strap like leaves.
- **Flower:** The terminal inflorescence grows on a separate, leafless stem from the foliage stem. The dense, cone-shaped flower spikes are composed of a series of greenish or yellowish bracts with translucent margins. Cream to yellowish green flowers, each with a mauve or deep purple lip, protrude just beyond the green bracts. Culinary ginger flowers are usually sterile, rarely producing seed. Clumps need to be at least two years old before they will flower.
- **Rhizome:** Ginger is grown for the hot, pungent flavor of the rhizome which can be used fresh, dried, ground or preserved (in brine, vinegar or sugar syrup). Ginger adds a spicy punch to fruit salads, teas, curries, preserves, and baked goods – gingerbread, ginger-snaps, and other spicy desserts. In addition to its culinary value, it is used medicinally for several ailments. When young the rhizomes are juicy and fleshy with a very mild taste, but become hotter, more fibrous and drier as they mature.