

Growing food in small spaces



Tomato and basil hanging baskets

You will learn how to grow tumbling tomatoes and fresh basil, and create a fabulous hanging basket to sell to your community. You can also grow extra plants to make a delicious tomato and basil salad that smells of summer, or to use as pizza toppings!

What you will need:

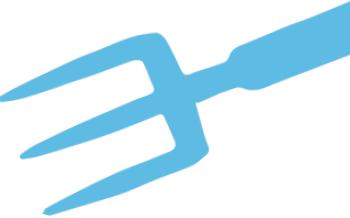
- Modular seed trays
- Peat-free seed compost
- Tomato seeds (ideally a cherry tomato variety like 'Tumbling Tom')
- 10-15cm pots
- Peat-free compost
- Basil seeds
- Watering can
- Hanging baskets (with a liner for drainage)



What to do:

Planting tomato and basil seeds - March or very early April

1. Start by filling your modular seed tray and 10-15cm pots with seed compost and firming it down.
2. Water each tray and pot gently.
3. Carefully place 1 or 2 tomato seeds into each module of your seed tray.
4. Next, take a pinch of basil seeds and sprinkle them thinly across the surface of the compost in your pots.
5. Next, cover the seeds with a thin layer of compost.
6. Place them on the windowsill in a warm, sunny spot.



What to do:

Creating your hanging basket- at the end of May or early June

1. Fill your lined hanging basket with compost and press down gently until firm.
2. Make holes in the compost where the plants will be placed.
3. First, plant a basil plant in the centre of the basket.
4. Next, plant the tomato plants around the edge so that they can tumble over the rim of the basket,
5. Cover the roots with compost and firm down the compost.
6. Water until damp.
7. Hang your basket in a sunny spot or why not sell it at a school event so the community can enjoy fresh, locally grown tomatoes and basil?



Caring for your plants

- Watering: it is important to water early in the morning so you will have to be sure to remember each day! Keep the compost damp, but not soggy! If it's too soggy, the roots will rot. Avoid watering the leaves.
- Sunlight: place seedlings and hanging baskets in a sunny spot - tomatoes need lots of sunshine to grow and ripen, and basil loves the sun too!

Harvesting and cooking with your produce

- Tomatoes: make sure your tomatoes are ripe (fully red) before harvesting.
- If they are ready to harvest, they should twist easily off their stalk.
- Basil: pinch leaves carefully from your plant using your thumb and forefinger.
- If you pinch off the leaves often, the plant will grow more leaves.
- Try our simple basil and tomato salad, or add chopped tomatoes and basil as toppings on your pizza.

Did you know?

Tomatoes are sun-lovers - they need about 6-8 hours a day to help them grow sweet and juicy.

Basil is called the "king of herbs" because its name comes from a Greek word for king. Basil likes warm weather and lots of sunshine, just like tomatoes, and can be turned into pesto, a yummy green sauce for pasta.

