

**New Gippsland
Seeds & Bulbs**



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HORSERADISH CULTURAL NOTES

(Armoracea rusticana syn. Cochlearia amoracia)

A useful and easily propagated plant that is grown for its white pungent root. Its most traditional use is as a sauce served with beef. It can be mixed with vinegar for a salad dressing.

SITE

Plants produce a large root system when grown in a well-manured soil, making them unsuitable for containers, but the nature of the plant allows it to be placed in any odd corner rather than growing in valuable open ground. Full sun is best.

Horseradish does not produce seed, although it will send up a small seed stalk with sterile flowers. New plants are grown either by dividing up old crowns or by taking root cuttings.

PROPAGATION

Root cuttings are preferred as they seem to produce straighter and thicker roots. The ideal root cutting is made by obtaining a smooth straight piece of root over 5 mm thick and about 10 to 15 cm long. When taking it from the plant it is a good idea to cut the top end square and the lower end with an angled cut to ensure that the root is planted the correct way up.

PLANTING

Plant the root piece so the upper end is 3 cm. below the surface and the lower end 8 cm. deep. Leave 30 cm. between each plant.

HARVESTING

Horseradish plants should be removed and replanted annually for top-quality roots. Care should be taken to remove even the smallest root piece from the soil as it may reshoot and cause a problem.

Roots can be shredded and dried for storage.

PESTS & DISEASES

Horseradish is a member of the cabbage family. While it is affected by few of the common pests of its close relatives it should be considered as a cabbage in planning crop rotations.

RECIPE

A tasty sauce can be made by using 4 tablespoons of grated fresh root, 2 tablespoons of wine vinegar, 2 teaspoons of dry mustard. Mix the ingredients until well blended then add 4 tablespoons of beaten cream.. Chill for half an hour before serving.