



For the past three years I have been growing turmeric. Turmeric is a native of tropical forests so my climate with dry heat and cold winters is not ideal. The result is only a moderate harvest each year. The interest it adds to the garden makes it worthwhile to grow even if only to smell the pungent rhizomes when they are harvested.

Turmeric should be grown in fertile soil in the shade. It does survive in full sun and in poorer soils but the yield is less. It is propagated by planting out lateral rhizomes after any danger of frosts have passed.

The harvested rhizomes can be used like ginger or they can be dried and ground for storage and use as ground turmeric. To dry and grind turmeric, the rhizomes are first boiled for a few hours and left to dry for two weeks. They are then peeled and ground and stored in an airtight container.

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