

GROWING GUIDE

GINGER & TURMERIC



1

PROCURING SEED STOCK

Starting with high quality, pathogen-free, ginger rhizome is crucial. We don't recommend planting super market ginger. Hawaii Clean Seed (Biker Dude) is NYRP's source for 'seed ginger.'



2

CUTTING SEED PIECES

If starting with whole ginger hands, cut down into smaller "seed" pieces. Each seed piece should be 20-50 grams or no smaller than a human thumb. Aim for 1-4 buds per piece. Clean, small, cuts heal best and limit disease. Cut at the narrowest part and avoid more than 4 cuts per piece. Sanitize the knife after each cut. Let freshly cut pieces dry fully for a few days before placing in growing medium to start the germinating process.



3

GERMINATING

Spread a thin layer of growing medium (coconut coir works best) in a shallow tray. Place fully healed pieces about 2 inches apart. Evenly moisten the growing medium; be careful not to overwater and leave it soggy. Ginger germinates best in 70 degrees. Add moisture every few days to avoid growing medium drying out. Sprouting should take place in about 4-6 weeks.



4

PLANTING

Plant seed pieces outside once sprouts are 1-2 inches or when temperature are consistently above 50 degrees, even at night (late April in NYC). Dig a trench to plant into, leaving a mound of soil for hilling later on. Plant into well fertilized and well draining soil. Plant each seed piece about 6-12 inches apart in a garden bed or individually in medium-sized (10 gal) growing containers. Ginger likes heat but not a lot of full on direct sun; partial shade is good. Wherever you might plant lettuce is usually good for ginger.



HILLING AND FERTILIZING

About 4-6 weeks after planting, you will need to start Hilling or Mounding the plants and should be done 2-3 times throughout the season. To do this, mound the base of the plant with several inches of soil. Water consistently to keep the soil moist. Additional fertilizing 2-3 times throughout the season is also recommended. A high Nitrogen fertilizer such as feather meal works well early in the season and can be added to the base of the plant before you Hill Up.



HARVESTING

Ginger should be harvested before the first frost (usually end of October in NYC). Pull the entire plant out of the ground, wash and trim the stem and leaves from the rhizome about 1-2 inches from the base. The leaves can be used as an herb or tea, fresh or dried. Young ginger should be kept in a fridge and will last several weeks. Young ginger cannot be re-planted as it lacks a cured skin and is considered not fully mature.



NOTES ABOUT TURMERIC

Ginger and turmeric are in the same family: Zingiberaceae! While the plants look quite different, the process for propagating, growing and caring for turmeric is virtually identical to ginger. Both thrive in similar temperatures, light conditions, etc. There is one noteworthy difference! Turmeric takes much longer to germinate; it'll be at least 6 weeks and maybe 8+ weeks. *DON'T GIVE UP!! Sometime in the spring, you may decide that your turmeric isn't going to germinate but usually that's right when the shoot emerges!*

