

airgarden®

The spring growing guide

2023





Top summer tips

Grow fruiting plants

Make sure you move your Airgarden to a spot that gets the maximum amount of daily sunlight now the sun is higher in the sky!

Watch out for bolting

Bolting is a natural process, however it can happen prematurely during summer due to the intense heat. Check out page X for more info.

Be vigilant with pests & leaf health!

The summer humidity can bring increased risk of airborne funguses pesky pests like caterpillars. Check our page X for more info.

Keep an eye on your water levels & roots

The hotter it gets, the more water your plants will drink and the faster they'll grow, so check your water levels and roots at least once per week.



Nutrients & water cycle

With the warmer weather, now's the time to slightly increase watering cycles, and the frequency with which you add water and nutrients to your reservoir to ensure your plants stay hydrated and nourished.

Timer settings

Average daily temperature	ON	OFF
Above 35 degrees	15	15
Between 15 - 35 degrees	15	30
Below 15 degrees	15	45

Adding nutrients

	Water	Part 1	Part 2
Refill 1-2 times per fortnight	40 litres	80ml	80ml

Refill your reservoir when it reaches half empty

WHAT'S IN SEASON

Wherever you are in Australia, Summer is the perfect season to grow fruiting plants in your Airgarden, and will see your herbs & leafy greens explode!



Bolting: how to

Bolting is the plant's natural attempt to produce seeds so it can reproduce, and can occur prematurely when the weather heats up and often leads to plants becoming bitter and inedible. For annuals like lettuce, it marks the end of a plant's life cycle.

How to identify bolting

- Sudden, upward growth—usually of a singular, woody stalk with few leaves
- Production of flowers, followed by that of seeds
- Slowed production of edible, vegetative growth
- Less desirable (often more bitter) flavour

How to delay bolting

- Harvesting frequently
- Pinching off flowers as soon as they appear
- Choose varieties of plants that resist bolting (e.g. 'Australian yellow leaf', 'buttercrunch', 'flame', 'goldrush', 'lollo rossa', 'cos' and 'royal oakleaf')
- Pick outer leaves off to keep them from maturing
- Give your plants shade from intense sun and heat





Combating leaf diseases

Leaf disease can occur more in the summer heat, but the good news is if you're vigilant they're easy to spot, and if you catch them early, you can save your plants! Here's how to fix the most common leaf diseases:

Powdery mildew

1. Remove the worst affected leaves
2. Apply eco-fungicide - an organic fungicide that is completely safe to use on fruits and vegetables. You can buy Eco-fungicide online or at your local Bunnings.

Downy mildew

1. Use wide spacing between plants to promote good air circulation and leaf drying
2. Apply eco-fungicide

Rust fungus

1. Use wide spacing between plants to promote good air circulation and leaf drying
2. Apply eco-fungicide

A close-up photograph of a green grasshopper perched on a leaf. The leaf has several large, irregular holes that have been eaten into it. The background is dark, making the green leaf and grasshopper stand out.

Grasshoppers

Combating summer pests

Pests can also be more common in summer, so keep an eye out for these three:

Grasshoppers

They will present in the form of chewed leaves and flowers, plants stripped of their foliage and gauged fruit. Use homemade garlic & chilli spray to fix (instructions available on our website).

A close-up photograph of a green leaf with a cluster of small, dark aphids. A person's finger is visible on the right side of the frame, pointing towards the aphids. The leaf shows some signs of damage and discoloration.

Aphids

Aphids

Aphids present as large colonies of tiny insects clustered on young stems, leaves and buds. Use Eco-Organic oil to fix (available at Bunnings).

A close-up photograph of a green caterpillar with a white stripe along its back, crawling on a green leaf. The caterpillar is positioned near the edge of the leaf, which has some small holes.

Caterpillars

Caterpillars

If you notice yellow butterflies flying around your plants - don't be fooled by their pretty wings! They're a sign of caterpillars. You can also spot the eggs they lay. Once hatched, they'll cause nasty leaf holes, starting at the leaf's edge and working inward. Use Yates Organic Caterpillar Killer to fix (available at Bunnings).

**SPRING GROWERS
IN ACTION**



SPRING GROWERS IN ACTION





SPRING RECIPES

Chicken salad with asparagus & quinoa

Ingredients

- 200 gm quinoa, rinsed (1 cup)
- 2 tbsp olive oil
- 6 skinless chicken thigh fillets
- 2 bunches of asparagus, trimmed, cut into 1cm pieces
- 2 salad onions, thinly sliced on a mandolin
- 3 cups watercress sprigs (firmly packed)
- 1 cup mint (firmly packed)

Tarragon-buttermilk dressing

- 125 ml buttermilk (½ cup)
- 60 gm mayonnaise
- 35 ml lemon juice
- 1 tbsp white wine vinegar
- 1 tbsp finely chopped French tarragon
- 1 small garlic clove, crushed

METHOD

- Preheat oven to 220°C. Bring quinoa and 300ml water to the boil in a saucepan, then cover, reduce heat to low and cook until water is absorbed and quinoa is cooked (10-12 minutes). Spread on a large tray to cool.
- Meanwhile, heat oil in a large frying pan over high heat and fry chicken, turning once, until golden brown (5-6 minutes). Transfer to a baking tray lined with baking paper and roast until just cooked through (4-6 minutes). Rest for 5 minutes, then shred.
- Blanch asparagus until bright green (30 seconds to 1 minute), refresh and drain, then combine in a large bowl with quinoa, chicken, salad onion, watercress and mint.
- For tarragon-buttermilk dressing, whisk ingredients in a small bowl to combine and season to taste. Drizzle over salad to taste, toss to combine and serve.

SPRING RECIPES

Ultra-green chopped salad

INGREDIENTS

- 1 broccoli (about 250gm), trimmed and coarsely chopped
- 1 broccolini, coarsely chopped
- 100 gm mixed sprouts
- 50 gm coarsely torn baby kale
- 2 spring onions, thinly sliced
- 50 ml extra-virgin olive oil
- Juice of 1 lemon, or to taste
- 1 tbsp cider vinegar
- ½ cup each torn mint, flat-leaf parsley, and coriander
- To serve: tamari-roasted mixed seeds

Avocado purée

- 1½ avocados, coarsely chopped
- 80 ml (1/3 cup) well-shaken buttermilk
- 2 tbsp extra-virgin olive oil
- 1 tbsp lemon juice
- 1 garlic clove, finely chopped

METHOD

- Combine broccoli, broccolini, sprouts, kale and spring onion in a bowl, drizzle with oil, lemon juice and vinegar, and season to taste. Mix well with your hands, massaging the mixture slightly to soften the kale and work the dressing into the vegetables, then set aside while you make the avocado purée.
- For avocado purée, process ingredients in a food processor until very smooth, season to taste and spread in the base of serving bowls.
- Add herbs to vegetable mixture, toss lightly to combine, pile salad on top of avocado purée and serve scattered with roasted seeds.



Our goal is to make it EASY for
anyone to grow – anywhere,
anytime - NO Green Thumb
Required

AIRGARDEN



Happy Spring growing tribe!

Prue & Tom