

FEBRUARY MONTHLY PLANTING GUIDE

Cool Mountainous *

V202102

FROM SEED		FROM SEEDLING		IN SEEDLING BOXES #	
BEETROOT		BROCCOLI ^x		BROCCOLI ^x	
CARROT		BRUSSELS SPROUTS ^x		CABBAGE ^x	
LETTUCE		CABBAGE ^x		CAULIFLOWER ^x	
PAK CHOI ^x		CAULIFLOWER ^x		KALE ^x	
PARSNIP		KALE ^x		LEEK	
PEA		LEEK		LETTUCE	
ROCKET		LETTUCE		PAK CHOI ^x	
SILVERBEET		PAK CHOI ^x		SILVERBEET	
SPINACH		SILVERBEET			
TURNIP					

ABOUT THIS MONTHLY PLANTING GUIDE

PLANTING GUIDE LEGEND



Sow seed.



Plant tubers or roots.



Plant seedlings.



Plant in electrically heated seedling propagation box.



Plant in a greenhouse, covered seedling tray or polytunnel.



Plant in temporary polytunnel & remove polytunnel when the weather warms up.



Plant in the open & cover with a temporary polytunnel when the weather turns cold.



Key vegetables only, not all vegetables that can be planted at this time are listed.



Plant seeds in seedling boxes for planting out as seedlings in four to six weeks time.



Prone to cabbage butterfly caterpillar damage in warmer weather.



Plant early in the month (first two weeks).



Plant late in the month (last two weeks).



Frost sensitive, only plant out after the risk of frost has passed.



Best sown in single cell seedling trays or planted out as seedlings grown in single cell seedling trays as these seedlings don't transplant as easily when their roots have been disturbed.

When more than one symbol is displayed there is more than one planting option.

This monthly Cool Mountainous planting guide is based on information drawn from six planting guides for South Eastern Australia, both contemporary and historical.

The general area it covers is all of Tasmania and the cool mountainous areas of mainland Australia from just West of Ararat to the North of Canberra. As such it is only a broad guideline, for more accurate planting information gardeners should also crosscheck with local sources in their specific areas.

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