

COMPANION PLANTS

CROP	GOOD COMPANIONS	NOTES
Asparagus	Basil, tomato	Do not plant beans beside onions and garlic.
Beans	Carrot, squash, sweet corn	
Beetroot, spinach, chards	Onions and garlic	
Carrot	Chives, leek, lettuce, garlic, tomato	Do not plant carrots beside dill or fennel.
Eggplant	Beans	
Kohlrabi	Beetroot and chards	Do not plant squash beside potatoes.
Leek	Carrots, onions and garlic	
Lettuces	Dill and all annual herbs	
Onions and garlic	Beetroot, chards, lettuce, strawberry	Do not plant onions beside beans and pea
Pea	Beans, carrot, squash	
Radish	Lettuce, squash	
Squash/Zucchini	Beans, nasturtium, sweet corn	Do not plant tomato beside potatoes.
Strawberry	Lettuce, beans, spinach	
Sweetcorn	Beans, squash, peas	
Tomato	Asparagus, basil, carrot, onions and garlic	

EDIBLE FLOWERS TO PLANT WITH VEGETABLES

Calendula	Annuals, 12-24 inches, harvest summer/fall, full sun, needs 6 inch soil Depth. Petals add a rich golden color to foods, the flowers have medicinal Properties to soothe rough skin and heal small wounds.
Chrysanthemum	Annuals or perennials, 10-14 inches, harvest fall, full sun, needs 6 inch soil depth. Petals are wonderful used for color. They are slightly bitter but Work well in salads. Some are medicinal – used for fevers.
Daylilies	Perennials, 1-4 feet, harvest summer to fall, full sun to part shade, needs 6 inch soil depth. Plant must be a Hemerocallis or it is a lily and not edible. They have a variety of tastes depending on the variety and do well in green or fruit salad; unopened buds in a stir-fry; shredded orange petals with steamed green beans.
Dianthus	Annuals or perennials, 4-12 inches, harvest spring or early summer, needs 5 inch soil depth. Remove the bitter bottom of the buds and use the flower petals over fruit salad. They can be added to apple pie or berry cobbler. They are great with sauce for harvest beets or German-style sweet and sour cabbage. The taste is floral and spice (clovelike).
Marigolds	Annuals, 8-12 inches, harvest summer/fall, needs 5 inch soil depth. Must be a particular variety – Tagetes signata (Gem Marigold) – others are very

bitter. Flowers are small and single layered. The taste is often compared to tarragon. Use as a garnish for salads, potato salad, or pasta. Toss with vegetables such as zucchini, beans, or beets. Accent chicken dishes with flowers.

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| Nasturtiums | Annuals, 6-12 inches high, 6 feet for trailing, harvest summer into early fall. Full to part sun, need 6 inches of soil depth. The leaves and the flowers have a strong peppery taste that reminds you of watercress. Use flowers to garnish deviled eggs and potato salads. Toss petals and chopped leaves into greens and pasta salads. Chop flowers to add to cold soups. |
| Borage | Annual but reseeds easily, 2-2.5 feet, harvest summer/fall, full to part sun, needs 6 inch soil depth. Flowers are pink to purple and single layered. The taste is slight cucumber. It is mainly used as a garnish and candies well. |
| Red Runner Bean | Annual but beans can be used for next years crop, vine, harvest late summer/early fall, full to part sun, need 3-4 inch soil depth. Flowers are red and taste like bean but milder. Can be used in a vegetable salad; crunchy, good raw. |

Besides color and aroma added to your container, these wonderful flowers will attract much needed pollinators to your plants.

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