

SCENTED GERANIUMS

SUMMER OUTDOORS

Light. These plants prefer 4-6 hours of sun. Morning sun is ideal. Avoid noon sun, especially in the heat of the summer. Ideal temperatures are 65-75 degrees by day and 50-60 degrees at night. Days over 90 degrees will cause the geraniums to stop growing.

Water. In pots, water when the top of the soil is dry to the touch, then water very well to flush out fertilizer salts. Do not overwater. When the days get over 90 degrees the plant will use less water, so the soil may be dry on the top but not below; thus, go by the weight of the pot.

Fertilize. Fertilize only after watering. Use a low nitrogen (5-10-5 or 15-30-15) water soluble fertilizer from spring to fall, half strength every two weeks. Use 1 teaspoon of Epsom salts (magnesium sulfate) to 1 gallon of water, every two months during the growing season.

Care. From Spring to Fall, move up the plant as needed. A mature plant often requires an 8-12" pot. Use a well-drained soil mix. Pinch or trim the plant as needed.

WINTER INDOORS

Geraniums will not take temperatures below 45-50 degrees at night. Bring in your Geraniums and place directly in a south window for the best sunlight. They will do well in an east or west window too. Give the plants good air circulation. No fertilizer is necessary.

Temperature. Suitable day temperatures are 65-75 degrees. Night temperatures of 50-60 degrees will encourage bud formation. Pinch or prune as needed and turn weekly to keep the plant well balanced.



USE OF SCENTED GERANIUMS

COOKING.

Used by the Victorians before artificial flavorings became common to flavor their food. Most recipes use fresh leaves, mainly rose, lemon, or mint which are infused into the dishes and removed before serving. Fresh leaves and flowers can be used as a garnish.

Scented Sugar. Layer fresh bruised leaves between 1" of sugar in a canister for several weeks. Remove leaves. Use sugar in baked goods, icing, and teas.

Fragrant Cake. Line the bottom of a lined or buttered baking pan with fresh scented leaves. Pour in batter and bake. Ice the cake with scented sugar. Top with small leaves dipped in egg white and sugar. This imparts a subtle flavor.

Apple Jelly. When making apple jelly, dunk a bunch of leaves into the jelly for several minutes, just before removing from the heat. Place a fresh leaf in the jar and fill with jelly.

Muffins. Use one large leaf in the bottom of a muffin tin. Add batter and remove leaf after baking. Serve with apple jelly.

Scented Butter or Cream Cheese. Press bruised leaves into butter or cream cheese and wrap in plastic overnight. Remove the leaves the next day and discard. Use as a spread on bread or muffins.

Tea. Steep black tea with a couple of scented leaves or add leaves to herbal tea. Add small leaves to ice cube trays to use in iced teas and punches.

Herbal Vinegars. Add a scented Geranium with other herbs when making vinegars.

Other Ideas. Infuse the leaves in cream, milk, wine, or syrup. Use the liquid to flavor punches, sorbets, custards, and other desserts. Cook a few leaves with rice.

ORNAMENTAL. Use a Geranium plant indoors as a natural "air freshener." Use in cut bouquets, table centerpieces, and tussie-mussies.

AROMATIC CRAFTS. Add to potpourri, sachet pillows for sheets and clothing after air drying the leaves. Steep a few leaves in 1 quart of boiling water for 15 minutes and add to a bath.

Place leaves in mineral or almond oil for a week in a warm place. Remove leaves and repeat the process until the air has acquired the fragrance.

Add a leaf to your purse for a refreshing fragrance.

***Note: be sure to cut, not tear, the leaves from the plant!**

