

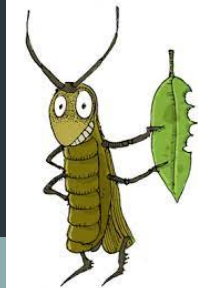
Intercropping of vegetables crops and spices - basis for successful organic production



Contents



- Introduction
- Opportunities for plant protection in the conditions of organic farming
- Intercropping systems applicable to the cultivation of vegetable crops
- Why to grow vegetables and spices together?
- Advantages and disadvantages of co-cultivation of vegetables and spices together
- Spice crops grown in the garden
- Co-cultivation schemes
- Recommendations for appropriate combination of basic vegetables with spices



Introduction



1

- Healthy soil

2

- Healthy plants

3

- Healthy people

Organic methods and techniques

Opportunities for plant protection in the conditions of organic farming



- Crop rotations
- Use of herbal decoctions, infusions and extracts
- Increasing biodiversity
- Use of mixed crops of vegetable plants
- Use of mixed crops of vegetables and spices



Intercropping systems applicable to the cultivation of vegetable crops



- *Row Intercropping*
- *Strip Intercropping*
- *Relay Intercropping*
- *Temporal Intercropping*
- *Mixed Intercropping*



Why to grow vegetables and spices together?



- Highly fragrant accompanying plants repel pests of the main crop
- Accompanying plants attract beneficial insects and help in biological control
- Accompanying plants improve the taste of the product part of the main crop



Advantages of co-cultivation of vegetables and spices together



Very suitable for the yard garden or a small farm

Increases biodiversity

Dynamic and diverse look to the vegetable garden

The most efficient use of available garden space

Healthier plants from the main crop are grown

There are fewer pest problems in the main crop

Better taste of the product from the main crop

A basis for a healthy kitchen in the household

At the heart of the farm-to-table principle

Prerequisite for creating sustainable organic production

Disadvantages of co-cultivation of vegetables and spices together



Applicable to small plots but not to large industrial areas

The differences in some crops during the growing season is due to more cultivation of the areas

Not all major vegetable crops are compatible with spices

Spice crops grown in the garden



Annuals

Parsley



Dill



Coriander



Fennel



Spice crops grown in the garden



Annuals



Savory



Arugula



Basil

Spice crops grown in the garden



Perennials



Mint



Sage



Rosemary



Tarragon

Spice crops grown in the garden



Perennials



Shives



Thyme



Oregano



Lavender

Spice crops grown in the garden



Perennials



Bay leaf



Stevia



Celery



Lovage

List of accompanying spices



Spices	Benefits	Main crop
Basil	Improves the taste of neighboring herbs. Repels flies	Tomatoes, peppers, asparagus
Camomile	Improves the taste of neighboring herbs. Attracts beneficial insects and pollinators.	Cabbage, onion, cucumbers
Garlic	Repels aphids and snails	Most major crops
Mint	Repels aphids and attracts bees	Tomatoes and most of crops
Shives	Repels aphids	Carrots and tomatoes
Tarragon	Improves the taste of basic crops	Eggplant
Coriander	Prevents the appearance of spider mites and aphids	Spinach
Dill	Prevents the appearance of mites and aphids	Onions, maize, lettuce, cucumbers (excluding carrots and tomatoes,)
Rosemary	Prevents the appearance of various pests	Beans, peppers, broccoli, cabbage, sage (excluding carrots or pumpkins)

Co-cultivation schemes



- Observance of larger intra-line distances of the main and accompanying culture in comparison with the traditional ones
- Growing on a flat surface
- Growing a high bed
- Growing furrows



Recommendations for appropriate combination of basic vegetables with spices



Tomatoes



Basil

Alliaceae family

Parsley

Recommendations for appropriate combination of basic vegetables with spices



Pepper



Basil

Alliaceae family

Recommendations for appropriate combination of basic vegetables with spices



Green beans



Rosemary

Savory

Recommendations for appropriate combination of basic vegetables with spices



Cucumbers



Celery

Dill

Recommendations for appropriate combination of basic vegetables with spices



Onion



Savory

Rosemary

Marjoram

Recommendations for appropriate combination of basic vegetables with spices

Salad



Mint

Shives

Garlic

Recommendations for appropriate combination of basic vegetables with spices



Zucchini



Dill

Recommendations for appropriate combination of basic vegetables with spices



Carrots



Rosemary

Sage

Onion

THANK YOU FOR YOUR ATTENTION



Let's protect the health of the
soil, plants and people!

Assist. Prof. PhD Tsvetanka Dintcheva
E-mail: tdintcheva@gmail.com

