

Pershore Observer (Main) Source: Edition:

Country:

Friday 31, May 2019 Date:

Page:

445 sq. cm Area: 13399 Weekly Circulation:

page rate £2,040.00, scc rate £6.00 Ad data:

Phone: 01527 588 688 Pelargonium Keyword:



How to make most of pelargoniums...

Garden designer Claudia de Yong offers tips on how to make a statement with this colourful stalwart summer plant.

Are you looking for low-maintenance, high impact colour this summer with patio pots, beds and borders?

For quick-fix glorious garden style, look no further than the pelargonium, which needs so little watering and should thrive in a sunny spot through summer and into autumn.

A staggering 40 million are planted in UK gardens each vear.

Pelargoniums are not geraniums

Pelargoniums are commonly known as geraniums, but this is wrong as true geraniums are hardy, herbaceous plants which are often used as fillers in borders come June, when the perennial cranesbill geraniums act as terrific ground cover and provide great colour too.

The naming problem occurred in the 17th century when the first pelargoniums were brought to Europe and were called geraniums, due to their similarity to the perennial plant, and so the name geranium stuck.

Pelargoniums store water in their stems, which makes them highly versatile when it comes to planting, so be creative - disused drain pipes, chimney pots, even a wellington boot or two - these



A variety of pelargoniums hanging in pots on a fence. Picture by Pelargonium for Europe/PA.

garden troopers will thrive.
Planting pelargoniums
into containers is among the quickest and most rewarding ways to fill a terrace, balcony or garden with vibrant colour, transforming even the plainest outside space a feelgood oasis with a

Mediterranean vibe.
Award-winning garden
designer Claudia de Yong
says: "To create a low
maintenance garden without
compromising on colour and
visual interest, look for plants
like pelargoniums that can be grown with minimal aftercare, and still remain healthy and happy throughout the

She offers the following

Combine varieties

There are more than 500 varieties, from scented-leaf to trailing ivy specimens along with upright bushy

regals. Combining different varieties together creates a beautiful, eye-catching range of colours and growth habits - even the foliage variations can be stunning.

Use block colour

Choose a single colour theme and colour-block your pelargoniums to create a strong statement.

Include them in borders

Pelargoniums aren't just for pots and planters, they also grow beautifully in herbacious borders - combine with Nepeta - combine with Nepeta (Catmint), Erigeron (Mexican fleabane), Erysimum 'Bowles Mauve' (Wallflower) or Salvia Caradonna (Balkan Clary) for bee-loving visual interest.

Go vertical

Create a vertical 'garden' of pelargoniums by affixing pots to walls, fences or balconies an effective way to create

Take them indoors

Pelargoniums love being in a sunny spot indoors too planting single varieties in simple terracotta pots for the kitchen table or work surface

Alternatively, use them as cut flowers - pelargoniums will last for up to three weeks



Reproduced by Gorkana under licence from the NLA (newspapers), CLA (magazines), FT (Financial Times/ft.com) or other copyright owner. No further copying (including printing of digital cuttings), digital reproduction/forwarding of the cutting is permitted except under licence from the copyright owner. All FT content is copyright The Financial Times Ltd. Article Page 1 of 2 Pershore Observer (Main)

Source: Edition: Country:

Friday 31, May 2019 Date:

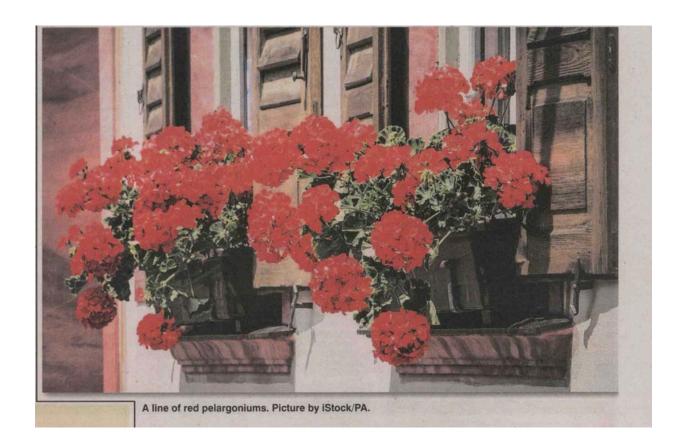
Page:

445 sq. cm 13399 Weekly Area: Circulation:

page rate £2,040.00, scc rate £6.00 01527 588 688 Ad data:

Phone: Keyword: Pelargonium





Reproduced by Gorkana under licence from the NLA (newspapers), CLA (magazines), FT (Financial Times/ft.com) or other copyright owner. No further copying (including printing of digital cuttings), digital reproduction/forwarding of the cutting is permitted except under licence from the copyright owner. All FT content is copyright The Financial Times Ltd.

Article Page 2 of 2