

Latin Name/Genus: *Lycium barbarum*
Family: *Solanaceae*

Difficulty: Moderately difficult

Season: Warm season

Exposure: Full-sun

Zone: Hardy to Zone 3 (dislikes extreme temperatures)



Timing: Sow indoors 6 - 8 weeks before the last frost. Use generous artificial light once seeds sprout in order to cultivate strong seedlings.

Starting: Sow 2 - 3 seeds per pot, about 5mm (¼") deep. Use a sterilized seed starting mix; do not add fertilizer. Keep soil moist until germination, then place under bright lights. Once the third true leaf emerges, transplant each seedling to its own individual pot. Gently harden off seedlings in order to avoid transplant shock.

Days to Maturity: From transplant date.

Growing: Gojis prefer relatively infertile, slightly alkaline soil with a pH range of 6.8-8.1. Gojis are self-pollinating, so even a single plant will produce fruit. Gojis are a shrubby plant that can, in time, grow 1-3m (3-10') tall. Space Goji plants 60cm (24") apart in rows that are 2m (6') apart, this way 15 plants in a 30 foot row can produce up to 100 lbs of berries per year. To protect plants during severe winter weather, it's recommended to mulch around the bases of the plants, or relocate pots/containers to a cool yet frost-free area (basement/garage).

Nutrient Preferences: Gojis react poorly to fertilizer and manure, so if growing in a large container, use simple top soil with some perlite mixed in for drainage; avoid peat-based soils.

Harvest: It's recommended to allow your shrub to grow and develop for a couple of years prior to harvesting; berries are ripe when fully red (however you may want to avoid handling them directly, as this may cause the berries themselves to darken). After first frost, shrubs will lose their leaves, which can also be harvested for use in teas.

Companion Planting: Gojis benefit from being planted near tomatillos, blueberries, grapes, raspberries, red and white currants, carrots, celery, brussel sprouts, garlic, leeks, lemongrass, marigolds, melons, and herbs; avoid planting near nightshades, brassicas, corn, fennel, ginger, kohlrabi, loofah squash, and tumeric.