

Zwiebeln	Zuckerhut	Zucchini	Wirsing	Weißkohl	Tomaten	Stangenbohnen	Spinat	Sellerie	Rotkohl	Rote Rüben	Rosenkohl	Rettich/Radieschen	Porree	Pflücksalat	Petersilie/Wurzelp.	Paprika	Neuseel. Spinat	Möhren (Karotten)	Mangold	Kürbisse	Kopfsalate	Kohlrabi	Knoblauch	Gurken	Grünkohl	Erbsen	Endivien	Chinakohl	Buschbohnen	Brokkoli	Blumenkohl	Artischocken			
	●																																	Artischocken	
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Blumenkohl	
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Brokkoli	
●			●	●	●			●	●	●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Buschbohnen	
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Chinakohl	
			●	●	●			●	●	●	●	●						●						●	●	●	●	●	●	●	●	●	●	Endivien	
●			●	●	●	●	●	●		●	●	●	●	●		●		●		●		●	●	●	●	●	●	●	●	●	●	●	●	Erbsen	
●					●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Grünkohl	
●			●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Gurken	
			●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Knoblauch	
●					●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Kohlrabi	
●	●		●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	Kopfsalate	
			●	●	●														●																Kürbisse
●	●				●							●	●					●		●					●	●	●	●	●	●	●	●	●		Mangold
●					●							●	●					●		●				●	●	●	●	●	●	●	●	●	●	●	Möhren (Karotten)
	●		●	●			●	●	●	●	●	●	●	●	●				●		●		●	●	●	●	●	●	●	●	●	●	●	●	Neuseel. Spinat
			●	●	●							●	●						●		●		●	●	●	●	●	●	●	●	●	●	●	●	Paprika
			●	●	●							●	●						●		●		●	●	●	●	●	●	●	●	●	●	●	●	Petersilie/Wurzelp.
			●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Pflücksalat
			●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Porree
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Rettich/Radieschen
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Rosenkohl
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Rote Rüben
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Rotkohl
			●	●	●	●	●	●		●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Sellerie
●	●	●	●	●			●	●	●	●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Spinat
●	●	●	●	●			●	●	●	●	●	●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Stangenbohnen
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Tomaten
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Weißkohl
●					●	●	●	●				●	●	●		●			●		●		●	●	●	●	●	●	●	●	●	●	●	●	Wirsing
●					●	●													●		●		●	●	●	●	●	●	●	●	●	●	●	●	Zucchini
	●	●	●	●	●				●	●	●							●		●		●	●	●	●	●	●	●	●	●	●	●	●	●	Zwiebeln

● günstig für Nachbarschaftskulturen ● ungünstig für Nachbarschaftskulturen □ neutral

Mischkultur im Gemüsegarten – Bunt gemischt ist halb gearbeitet



Im Gemüsegarten ist die Mischkultur von großer Bedeutung. Die Natur kennt keine Monokultur, deshalb sollte es auch bei Gemüse und Kräutern

einen bunten Mix geben. Denn bei der Mischkultur helfen die Pflanzen einander, Krankheiten und Schädlinge abzuwehren. Keine Angst, man kann

nicht allzu viel falsch machen. Probieren geht über (langes) Studieren. Und Sie werden sehen, wie rasch man Erfahrungen sammelt. Trotzdem gibt es einige Faustregeln: Setzen Sie tief wurzelnde Gemüse (z.B. Karotten, Schwarzwurzeln, Rettich) zu flach wurzelndem (z.B. Vogerlsalat oder Zwiebeln), rasch wachsende Arten (Radieschen, Kresse, Spinat, Salat) zu langsam wachsenden (Tomaten, Kohl, Gurken). Das Hauptziel dabei ist,

Schädlinge abzulenken und Nützlinge anzulocken! Wo viele unterschiedliche Pflanzenarten durcheinanderwachsen, haben Krankheiten und Schädlinge nur geringe Chancen, sich auszubreiten. Gute Nachbarschaft funktioniert natürlich umso besser, je gesünder die Pflanzen sind und je sorgfältiger man sie anbaut und pflegt.

Meine Gartentipps finden Sie auf www.biogaertner.at.