

# Taro

*Colocasia esculenta* · Arum family

**DIFFICULTY** Moderate  
**TYPE** Perennial tuber, subtropical/tropical  
**MATURITY** 200–280 days



SUN  
Full-part sun



WATER  
High — thrives in boggy, wet soil



SOIL PH  
5.5–6.5



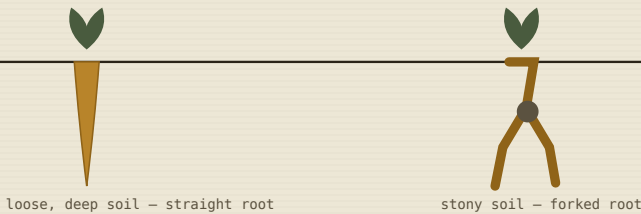
SPACING  
60–90cm



DEPTH  
5–8cm

## 01 A wet-footed exception

Unlike most root crops, taro actually prefers constantly moist to boggy soil — a low, poorly-drained corner of the garden that's a liability for other crops can be perfect for taro.



## 02 Planting

|        |                                                                              |
|--------|------------------------------------------------------------------------------|
| METHOD | Plant corms or offsets from an existing plant.                               |
| SOIL   | Rich, heavy, moisture-retentive — even waterlogged conditions are tolerated. |
| TIMING | Plant in spring in warm, frost-free, subtropical to tropical zones.          |

## 04 Problems

- **Frost damage** — kills the plant; only suited to frost-free zones.
- **Taro leaf blight** — fungal spotting in very humid weather; improve airflow.
- **Slow growth in cool conditions** — needs consistent warmth.
- **Toxic if eaten raw** — corms must always be cooked before eating.

## 06 Companions & rotation

PLANT NEARBY

Ginger

Banana

AVOID NEARBY

Dry-soil-loving plants nearby

ROTATION NOTE

Not applicable — perennial, often grown in a dedicated wet bed.

## 03 Growing care

- Keep soil constantly moist to wet — this is one crop that wants a boggy spot.
- Feed generously — a heavy feeder over its long growing season.
- Mulch well to retain moisture.
- Protect from frost, which taro cannot tolerate.

## 05 Harvest & storage

|         |                                                                           |
|---------|---------------------------------------------------------------------------|
| SIGNS   | Leaves begin to yellow and die back, typically 8–9 months after planting. |
| METHOD  | Dig up the whole corm cluster carefully.                                  |
| CURING  | None needed.                                                              |
| STORAGE | Cool, dry spot, several weeks; always cook thoroughly before eating.      |