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## Essential Kitchen Pots And Pans

If you enjoy cooking and spending time in the kitchen then you will need the correct equipment and kitchen pots and pans. Having the right kitchen cookware is essential for you to be able to cook the meals that you want. There are many different styles of cookware that you can buy and the ones you choose will often be down to your taste and budget. Although there are cheaper styles of pans available, it is worth spending more and getting quality ones to cook with.

All kitchens need pots and pans. They are essential items and although you may think you can cook without them you will find it very difficult to do so. If you are on a tight budget then you should get one or two top quality pans rather than a set of very cheap ones that you will need to replace very quickly. You can then add to your kitchen cookware when you have the money to do so.

The kitchen pots and pans can be made from various different materials and which one you choose will depend on what you are cooking and how often you cook with them. Choosing non-stick kitchen cookware is advised because this will make cooking a lot easier. It also means that the cookware is easier to clean

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and maintain. You can buy kitchen cookware in different materials including cast iron, aluminum, carbon steel and stainless steel. All of these are good and can cook your foods differently and enable you to try different cooking styles.

Copper pots and pans are the best you can buy as they cook the food in a very even way and allow the heat to be used in an efficient way. Cast iron kitchen cookware is ideal if you want to cook foods for long periods at a very low temperature. This type of pan will allow the food to cook evenly and not burn easily. They heat up slower than other pans and therefore cook the food slower, which is ideal for casseroles and stews.

Stainless steel kitchen pots and pans not only look fantastic but they also cook your food very well they do not stain or rust and never react with alkaline or acid foods. This style of pan can be easily cleaned in the dishwasher and will not dent easily. If you use quality kitchen cookware then you will be able to create quality foods. Professional chefs tend to use these types of pots and pans as they are easy to use, easy to clean and very affordable.

Although it may take you some time to decide what kitchen cookware to buy when you have found the right cookware for you

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then you will love cooking. If you have the right equipment and cookware, then cooking will become a pleasure rather than a chore. You will love spending time in the kitchen creating new and wonderful meals. If you keep your kitchen pots and pans well looked after then they will last you for many years.

The Quality Cooking Corner offers high quality, affordable kitchen pots and pans that is perfect for you, your friends, and loved ones.

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## Cook the tastiest meals with Staub pots

Staub pots are very special pots and if you want to only eat the best meals that you have ever had in your life, then you will definitely buy one. You will see that when you will invite your friends over and they will taste from the food you just prepared, they will definitely be very impressed with the taste and will ask you of your cooking secret. If you love to make braised red cabbage and beef bourguignon, then you will

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never have a problem with them from now on, as you will become an expert in cooking these meals.

The pots that Staub produces are very famous all around the world and there are a lot of luxurious restaurants that are using them. This is why when you will go eat from a restaurant you will always see that the food you are eating, has a different, a special taste that you can't really achieved at home, until now. The pots are originally from France and it is enough to know their origins, so that you can encompass the quality they can boast with.

The Staub pots have had a massive impact on cooks all over the world, since they have appeared on the market and many of them just rushed over to get a set, either from online stores or from normal stores. Nowadays, everyone is familiar with Staub and we all are very aware of the fact that it is just one of the best pottery companies in the world that will always impress you with their high quality products.

The best thing about these pots is that even though you will use them for long periods of time, they will never wear off that easily, as other pots do. Staub is very well known that, when it produces something, it makes it very durable, so that

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you, the buyer, will be very happy with your purchase. The taste of your food will never be impacted, regardless of how much time you are using the pot for.

The pottery that Staub produces features a special metal and it makes the pot heat evenly. Other pots just heat the food from the bottom, but that will never be the case with a Staub pot.

If you want to make your food taste even better, then you could pair your Staub cast iron pottery with the Staub dutch oven. It will make a perfect duo for the most delicious meals you've ever cooked

Get more information on Staub Cookware including Staub pots, by clicking on the link.

Richard is a full time internet marketer, with more than 6 years of experience in giving advice to thousands of customers on choosing the best products online

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## Pots And Pans ,pan Sets,casserole Dish, Casserole Dishes, Stovetop, Stove Top, Dutch Oven, Cookware,

Many people like casseroles because they are the easiest and fastest meals they can prepare for themselves and their families. When looking for the casserole dish that is of high quality and stylish, a homeowner should consider the pots and pans. Homeowners will be treated to different kinds of the Cookware of different colors designs, shapes and sizes. The advantages of the stoneware casserole from Le Creuset are that they are durable and are thick enough to ensure that the foods are cooked evenly.

Homeowners can purchase different types of sizes of these casseroles s per the size of the guests they will be serving. To make it easier for them, they can also select stoneware set of casseroles that feature different sizes of casserole dishes. Once they have determined the size, they should also determine the type of casserole they need. There are different types including the petite stovetop, loaf dishes, square and rectangular dishes as well as the fluted flan dishes.

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There are many benefits that come with the kitchen ware. The casserole dishes are multipurpose as the homeowners can use them to bake, slice serve as well as store different kinds of foods. The stovetop is also durable and resistant to chipping, staining and cracking making them one of the most popular items in households. The other advantage is that they do not absorb flavors and are resistant to absorption of moisture. When it comes to cleaning the kitchen cookware, the homeowner will have no worries because they are safe for to use in the dishwashers. The washing process is simple and requires the users to cool the dish and then use hot soapy water and afterwards rinse and dry off completely. they are also advised not to leave the dishes in water and to use plastic brush or scouring pads to get rid of stubborn residue.

CORNINGWARE the original glass cookware that has enduring style and looks great on the table! Suitable for stovetop, oven & microwave cooking.

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## Crock Pots And Pork Rib Dinners

Crock pot pork rib recipes have fed hungry families for generations. One helping of pork ribs cooked in a crock pot will bring anyone back for more. Pork ribs are absolutely tasty and easy to prepare; what a treat. The benefit of preparing them in a crock pot is guaranteed tenderness the meat falls off the bones. There are numerous recipes to choose from and preparation is unusually simple. For a mouthwatering meal, immerse yourself in a flavorful, fork-tender, delightful crock pot pork ribs dinner.

Crock pot pork ribs dinners may cook from 3 to 9 hours, depending on the recipe and the type of slow cooker used. Cutting the pork ribs into portions for cooking makes the dinner a hit as it allows the flavor and seasonings to soak into the ribs. Adding additional, personalized touches such as garden herbs and/or seasonings makes slow cooked rib meals even more tantalizing to the taste what a dish to serve up to a hungry crowd.

Preparing the crock pot pork ribs generally takes no more than 10 minutes. After cooking the ribs, it is best to drain excess fat. Doing so allows the cook to use barbecue sauce, sweet and

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sour mixes, or any other ingredient(s) to compliment the ribs. There are numerous websites that provide detailed recipes for crock pot pork ribs. Busycooks.com and BettyCrocker.com offer the most interesting recipes for pork ribs.

Rather using Hominy or hearty vegetables, crock pot pork ribs recipes are known the world over. If you dont own a crock pot, perhaps now is the time to purchase your very own. Everybody needs a slow cooker. Preparing meals such as crock pot pork ribs saves time and money. All you have to do is program the slow cooker, and they do the rest for you. Reasonably priced from as low as \$ 25.00, crock pots are valuable kitchen tools. Some crock pots can cost more than \$ 1,000.00, depending on a persons individual need. Crock pots come in chrome, stainless steel, in many sizes, and in an array of beautiful colors.

Betty Crocker.Com offers a number of crock pot pork ribs recipes to try: There are cooking instructions for, Polynesian; German Red Cabbage; Asian Hoisin; Grilled; Savory Cabbage and Pork Ribs; Santa Fe Country; Barbecued; Caribbean Spiced; Orange-Glazed Country Ribs; Country-Style Ribs and Sauerkraut; Cranberry Ribs; Grilled Spicy Chile Glazed Rib-lets; and, Chunky Pork and Mushroom Spaghetti Sauce crock pot pork rib dinners, and others to choose from.

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There are more than a 1,000 crock pot pork ribs recipes. From short ribs to spare ribs, from baby back ribs to country style ribs, pork ribs recipes offer a traditional southwestern flare of cooking that keeps them coming back for more. Crock pot pork ribs entrees receive high reviews from those who have tried the many recipes available to use.

A Busycooks.com an end-user wrote, WOW!! We just finished and I had to say: Best ever and so simple. I added just a couple of things like a bit of crushed (homegrown) Rosemary and about a tsp. of chopped garlic along with Honey/Garlic BBQ Sauce. Thanks so much for making a restaurant meal so simple!

Allrecipes.com users commented about crock pot pork ribs as follows: The genius of this recipe is the first step – roasting ribs in the oven. This removes fat and liquid that would otherwise cause soupy results in the Crockpot. For this, it deserves 5 stars!! ; and, OH MY GOSH–these were the most incredible ribs I have ever tasted, in or out of a restaurant!

Try them once, youll prepare them forever.

Michel R. Baylor is a freelance writer, essayist and poet. Credits include more than 100 published articles for: Arts &

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Humanities, Celebrations & Holidays, Computers & Technology, Creative Writing, Entertainment, Travel, Health & Fitness, Jobs & Careers, Local Guides, Autos, Parenting & Pregnancy, Politics, News & Issues, Relationships & Family, Religion & Spirituality, Sciences, Society & Lifestyle, and Style & Beauty; under the pen names, Writer01M and Writer M.

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## Best Idea is Growing Herbs in Pots

Growing herbs in pots can be a lot of fun, and it saves you a lot of money as well. It is very easy to grow herbs and this means that even the laziest of chef's can have the advantage of using fresh herbs in his/her food.

You can buy started plants from any garden centers as is convenient to you and start to grow your herbs. This is a very easy process. There are quite a few herbs that are very easy to grow even from seeds and this is a method for growing herbs which are even more economical. You can see the amount of

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money you save when you compare your costs with what they would have been had you purchased the same herbs from local grocery stores.

If you decide on growing herbs in pots, you will have to watch out for each herbs requirements. These vary depending on whether the herb is being grown inside or outside. Most of the success of your garden will depend on the location where you choose to grow the herbs and the time at which you grow them. Depending on the season, be it summer, winter, spring or fall, you will face different problems and also get different advantages.

There are some things that you have to ensure you do if you want your herbs to grow successfully in pots. These requirements need to be fulfilled irrespective of whether the plants are grown outdoors, indoors or a combination of both. Each type of herb requires a specific type of treatment, and you should thus ensure that you follow the instructions to the letter when it comes to that plant. This is of up-most importance if you want your herbs to grow well and taste great.

There are basic rules that you need to apply for every

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container, initially. Watering is very important when you are growing herbs in pots. Plants grown in pots dry up far more quickly than the herbs that are grown directly in the ground. You have to check moisture levels quite frequently so that you can ensure that there is sufficient moisture in the pot so that the herbs do not get stressed or wilt when in the pot because of lack of water.

You can promote vigorous growth of the herbs by pruning and harvesting them on a regular basis. There are quite a few herbs that keep on growing if they are pruned and harvested correctly. When you are growing herbs in pots it is very easy to notice if they are overgrowing as they will start looking too big for the space in which they are growing. This is very helpful to you as it will help you to control each plants size.

In general, a pot which is ten inches in size and has good soil will give you a decent enough harvest of some common herbs that you can use in your everyday cooking. If you want to plant more than one herb in a single container then you should use bigger pots. Make sure that the herbs you choose have similar requirements as they will be in the same pot. You can find these instructions written quite clearly on the

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packets of the plants or seeds that you bought.

Carolyn Grant is a herb gardening expert. For great information on Herb Gardening, visit <http://www.herbgardenofeden.com>.

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## How to Grow Herbs in Pots

Herbs can be fantastic when growing them in your home. You can put them together with your flowers, vegetables or fruits to create a variety of plants in your garden. Indoor and garden herbs are fun to cultivate because herbs are mainly part of our daily livelihood. We use them in many ways like cooking, decorative purposes or in medical aspect. It is just only a simple work of art, that you can express yourself by planting these herbs.

Herbs can be placed in a plastic can, a small container or even plastic pots or even a mold clayed kind of pots. A wooden box can also be used as to grow herbs and it actually depends how you want to apply your creativity on it.

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Basically, simple methods are given to follow and all of it is very easy. Herbs primarily needs sunlight, just like any plant, a healthy soil and water to aid its growth. Growing herbs in containers and pots is superlative, but requires a lot of attention, as it needs to be tendered once in a while. Many people like to grow herbs in home backyard or indoor nowadays that are placed in separate containers rather than planting them in direct ground. Herbs endow good scent and aroma to freshen the surrounding it covers. Beautification and ornamental herbs gives color to the room where it is placed.

In producing healthy herbs, proper and healthy soil is most definitely the best to be able to produce quality herbs. Growing them in pots add beautification to the place and will mostly likely attract friends and visitors that visits your home. Alkaline soil would be best suited in growing herbs indoor or in pots for it needs proper soil and enough water to keep them healthy. One must observe that indulging in growing herbs in pots is similar to like taking care of a child that needs a lot of dedication, effort, time and most of all love. You can begin putting up your first own nursery so that you can categorized them and it will be easy for you to move and transfer them from place to place after they have fully grown. Planting tools are also of great help cultivating and cutting

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these herbs as not to damage the base, trunk, twigs or even roots of your herb so that it can continue growing and produce more.

There is a great deal of reward for growing herbs in pots for you can easily place them anywhere you like, you can moved them to a shaded area if there is too much sunlight exposed to it or vice versa. Some herb growers in home uses artificial sunlight or fluorescent lamps and light bulbs to suffice their herbs with enough amount of sunlight.

Basil, chives and mint are one of the few best herbs that can be grown in pots because of its consistency and strong aroma. There are some important things to put in mind when you are growing herbs in pots. There should be holes or drainage passage on the pots as to keep the soil dry after it has been watered. Herbs generally needs water but cannot be produced with high quality if the water stays stagnant inside of it. Minimal seeds are only placed to the container as not to over do it and let the herbs grow rapidly.

You must also take into consideration that herbs are categorized as intended for either inside or outdoor growth. Herbs also have effects that if you intend to mix them with

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any other herbs and they become insidious when they grow. Examples of these herbs are mint, thyme and oregano.

The satisfaction of growing herbs in pots or gardens is magnificent and gives delight of using it freshly to our food preparation and ornamental displays and decorations. We must share its beauty and our knowledge to our friends the wonderful works of herbs. In this way, we can indulge other people that herbs are a great way to liven up ones livelihood especially when you are trying to look for a hobby that is interesting and fun.

Dewitt is an herb expert. For more great information on growing herbs in pots, visit <http://www.herbgardeninformation.net/>

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## Crock Pots And Slow Cookers

Slow cookers are called Crock Pots, because the Crock Pot became such a common household item. The Crock Pot got its

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name in 1971, and when other household brands started selling the slow cooker, everyone associated them with the Crock Pot name, and so the name stuck. So, Crock Pots and cookers are in essence the same thing. In any case, slow cookers are useful in many ways, and they cook a variety of meals. They became popular right around the time that women became very busy, either because they were going to work, or they simply wanted an easier way to cook after a hard day of caring for the kids and the household.

The Pot and cookers comes with a ceramic pot that rests inside of an aluminum casing that is electrically wired. The slow cooker gets its heat from electricity, and as such, is plugged into the wall. When the heating unit heats up, it heats up the ceramic pot. The greatest advantage of Pots and cookers, is that you can just add your ingredients, and forget about it for hours while it cooks. Many people like to add the ingredients of a recipe before they leave the house, and then when they come back home, they are greeted with the warm, delicious smells of whatever they were cooking.

Just about any food course can be cooked inside of Crock Pots and slow cookers. That goes from appetizers, main courses, soups, beverages, and even deserts! With regards to

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appetizers, you can make dips, sauces, or finger foods such as meatballs, sausages, or chicken wings. Main courses get the star treatment inside of Pots and cookers. Because of how the heat is distributed in the slow cooker, meat for example will be tender to the point of falling off the bone. This makes Crock Pots and slow cookers the best option for cooking large cuts of meat, such as roast, whole chickens, racks of ribs, and stew meats that need lots of tenderizing. Vegetables will retain their natural taste, and anything that is roasted slowly in the slow cooker will produce lots of juice and broth. There are few things better than smelling the blend of fresh meat, herbs, and vegetable garnishes that will fill your whole home with a delicious fragrance. You will go insane waiting to taste any dish that is prepared in Pots and cookers.

As mentioned, warm beverages can be prepared in slow cookers. Especially in the winter, many people like to make warm apple cider and mulled wine in cookers. But deserts can be made as well. Crock Pots and slow cookers are excellent for fruit cobblers, and believe it or not, warm, moist cakes have been “baked” inside of slow cookers. There are many recipes on the internet for cake, desert, and all other food recipes that you can make.

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Crock Pots and cookers are very inexpensive. They range in size and price, but they are very attainable. They can create meals that are economical as well. If you never buy another kitchen tool, make sure that you have Crock Pots and slow cookers in your home.

Welcome to Indoor Grill Cooker, inside you will discover an amazing selection of low priced and excellent quality crock pots and slow cookers.

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## Stainless Steel Pots And Pans

Stainless steel pots and pans are quite possibly the most popular choice for kitchens nowadays. Many people choose them for their sleek, modern look. What many do not realize though, is there are a lot more benefits beyond being aesthetically pleasing that make it a good idea to have this type of cookware on hand when you prepare your meals. It is recommended by many top chefs to use stainless cookware, for reasons that will be discussed in this article.

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One advantage of stainless steel is the materials that comprise it. It is actually made from a number of metals that work together to provide you with solid cookware. Chromium is a common ingredient for this type of pots and pans. This metal helps to prevent rust. Nickel is also found in the higher quality stainless cookware. It assists the chromium by making the items even more resistant to rust and corrosion.

Being made up of various metals, stainless pots and pans are very durable. They are not easy to scratch, even if you use a metal kitchen tool to stir the food inside the pot. This type of pans is also extremely difficult to dent. steel is very simple to maintain. It can be cleaned quickly with dishwashing liquid and hot water. You can also choose to run the material through the dishwasher for a super easy cleaning.

The metals in stainless steel make the compound so effective that it does not react with the food as you are cooking it. This means no metallic tastes in your meals, or alterations in the coloring of the foods. Most steel cookware is coated with a nonstick sealant that will also prevent you from wasting any of your preparations. This makes them even easier to clean since you won't be scraping food off of them.

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Copper and aluminum are two more metals that are used to create stainless steel. These metals are great heat conductors. They ensure that the food cooked in these pots and pans is heated evenly since the heat will be distributed along the bottom and up the sides. No more burned or undercooked areas of the meal when you are using this type of cookware. Stainless does not always contain these two metals, so be sure to purchase those that specifically state these are included on the label.

As you can see, there are a number of reasons why you should be using stainless pots and pans in the kitchen. They look nice and fit in well with almost every kitchen design out there. Their durable allows them to last for several years, so your investment will be worth it. Since steel is a compound of various metals, you don't have to worry about rust, corrosion, dents, scratches, of food that is not cooked evenly.

We provide you with many more stainless steel pots and pans and non-stick cookware for all your needs.

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## Kitchen Pots And Pans

There is a tremendous amount of cooking now more than ever before. One of the reasons is because people can't afford to eat out like they used to. So they are learning how to fix wonderful, tasty meals that they can eat right in their own kitchen. Along with this, and maybe because of it, cooking instructional shows, and chef reality shows are more popular than ever before. People are seeing for themselves the secrets that chefs use to create their award winning dishes at home, and in the comfort and space of their kitchen.

People who learn how to cook certainly save money. Not only this, but they can build their confidence in learning a new skill. But in order to show off their new found skills, they have to have some things that are essential. Those things are kitchen pots and pans. You can buy all the best foods and ingredients from the best gourmet stores. But without any kitchen pots and pans, or without the recommended cookware, you are left out in the cold, and you have nothing.

You might be wondering, what types of kitchen pots and pans does one need to show off their kitchen skills, and to make fabulous foods that rival the recipes that one might get in a

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restaurant? Here is a look at some of those pots and pans:

**Frying pan:** You need a frying pan that has a large circumference, and that is deep. You need this so that the oil can completely surround the food that it is going to fry. The types of food that you would fry would include chicken, steaks, and home made potatoes. There are many yummy recipes that call for frying.

**Saute pan:** This is similar to a frying pan, but it is more shallow. The purpose of this pan, is to give food a light toasting or crust that gives the food a nice texture. The result of the food will have a light toast or crisp on the outside, and be soft and tender on the inside. You would either use butter, or oil for a saute.

**Sauce pot:** This is for sauces and gravies. These are small to medium in size, and have a handle.

**Large Soup or boiling pot:** These are great for large batches of soup, or for boiling large batches of potatoes, seafood, or for boiling large batches of vegetables and meat.

When it comes to buying your kitchen pots and pans, it's important that you get any recommended cookware that might be

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suggested for the recipe. This is so that your recipes can come out with the flavor, and the texture that is expected when you endeavor upon making the foods. It's also important to consider the material that your kitchen pots and pans are made from. In some cases, you'll want iron cookware. In some cases, you'll want to go with non-stick cookware. The third option is porcelain lined cookware. What you buy will depend on your recipe, and the amount of heat, and the type of heat that you want to impart to your food.

We provide you with many more stainless steel and kitchen pots and pans for all your needs.

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## Choosing the Right Orchid Pots

Orchid pots, especially the plastic pots, are indispensable items in the possession of every orchid grower. Generally, pots support the good caring of a plant and play an important role to the success of orchid growing and caring. Paying less attention to these potting matters may limit the healthy

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growth of your orchid. On the contrary, providing the appropriate pot will provide you with the possibility to control a healthy substrate required by your orchid.

Orchid pots are available in a wide variety of shapes and sizes as well as various materials of which they are made from such as plastic, clay, ceramic and some other special materials like the purple clay and coir which is the outer shell of coconut. The shapes and sizes are geared to the requirement of a growing orchid, which in its development gradually needs more space for the root to expand healthy.

A good pot should meet the following requirements:

It does not break easily and strong enough to hold the force of expanding roots or when dropped by accident. It could also stand wet potting media and will not fall apart when exposed to watery substances for quite a long time.

Facilitates proper drainage or where you can easily control and schedule your orchid watering. Different materials will have different water permeability which should be well-adjusted with the number and size of drainage holes.

It provides enough room for the expanding root direction. Some orchids like the Cymbidiums have very long roots, thus a tall

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pot is needed. While other orchids such as the Jewel orchid has spreadable roots thus is best placed in a shallow broad pot.

It should be odorless and pH neutral. Some plastics can produce harmful substance when exposed to heat. Acid and alkali may be harmful as well. Please check this condition especially when you want to re-use an old pot.

It should be resistance to fungi and algae to assure healthy feeding of your orchids. The presence of fungi and algae will cause ineffectiveness of your potting media since these two will share the nutrients in it.

Potting materials have advantages and disadvantages which you may consider when you need to select a pot for your orchid.

Plastic orchid pots are the most common used pots especially in orchid gardens. They do not easily break and can be kept and used again after repotting your orchids. They usually have multiple drainage holes since plastic is less permeable to water, that's why the potting media tends to dry slower compared to the clay pot. The popular pot is the clear plastic pot where you can see how the roots are doing in the potting media where you can easily detect if something is going wrong with the roots or substrate.

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Clay or terracotta as well as ceramic pots are heavier thus it can provide more stability. It has higher water permeability for this reason it usually has only one drainage hole, but the bigger ones have several holes in the bottom. Due to this higher permeability, the potting media tends to dry out faster than the plastic pots. Clay pots are therefore most suitable for succulent drought-tolerant orchids since there is less possibility for water accumulation in the potting media.

Basket pots are made of plaited wire, plastic, wood and nets. Having loose walls provide advantage to heavy-rooted orchids which need better air circulation. A Dracula orchid or Drac for instance are best placed in a mesh basket to induce successful flowering. Some orchid decorating flowers such as Acineta, Gongora and Stanhopea can be enjoyed to the fullest if it is placed in an open basket pot.

Coir pots are made of coir which is the coconut outer shield composed of dust and fibers. This long lasting coir pots are claimed to be biodegradable and the most eco-friendly which provide a lot of benefits. This university-tested pot is weed and disease free, facilitate faster orchid growth and ensure strong roots. Being made of natural coconut husk it contains essential nutrients such as iron, magnesium zinc and copper.

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It can also be placed straightly into the ground.

Purple clay pots are made of a special type of clay originated from Yixing, Cina which is called 'zi sha' using ancient techniques by master craftsmen. This unique clay has been dug out since the Ming Dynasty in the 14th century to produce the famous Yixing teapots. Purple clay has three natural colors: red, yellow and purple. The natural porosity of purple clay is very suitable for orchids with delicate roots and provides better air circulation for those delicate roots.

In terms of shape and sizes, there are plenty of choices that might meet your requirement. You can purchase them online or at your gardening store. I suggest you to learn more about this potting matter or you can ask the store keeper who probably can provide you with some good information pertaining a certain type of pot. Happy potting ....!

Uno Birawan is a writer and wrote a lot on how to caring for orchids. You can also obtain more information on Repot Orchids or you can visit his site [www.TheOrchidPot.com](http://www.TheOrchidPot.com) to share more valuable information on caring for orchids

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