Dear Gardening Friends,

While we are fully stocked, it is taking us more time to process, fill and pack orders because of a significant staffing shortage at our warehouse. For the rest of this month, please allow 14 to 16 business days to ship your order.

We sincerely apologize for this delay and thank you for your patience. We are working as hard as we can to catch up!

Veggies For Cool Weather: Early Spring Sampler

Easy to grow, highly nutritious and great tasting, these favorite early spring vegetables love cool weather and are the first varieties you can direct sow in the garden. If you live in a cold climate, sow as soon as the danger of frost has passed. Fast-growing for earliest harvests, you'll find complete planting instructions on every packet and on our website. See all Varieties

Five Color Radish Mix
Garden Party Baby Leaf Lettuce
Heirloom Cutting Mix
Pan-Pacific Container Baby Leaf Spinach
Renee's Stirfry Mix
Baby Pak Choi Green Fortune
February in the Trial Garden

We just came back from the annual conference where we met with all our international and domestic seed suppliers. It's customary for these international suppliers to bring cuttings and seeds of new varieties that they are testing in their home climates. This year the conference was held in sunny San Diego with outdoor meetings. We came back really energized and with a lengthy list of new varieties to trial.

Now it's time to roll up our sleeves; the first step is to plan out the growing locations and rotations using our garden maps.

In the garden it's too early to do much sowing for spring, but we are still enjoying frost-tolerant overwintered crops. Our plump, tasty Bolero Carrots, and nutty heirloom Wild Garden Frills Kale don't mind cold weather, in fact they just get sweeter! The unique anise/parsley flavor of lacy French Chervil is a delicious addition to green salads, creamy sauces and all freshly roasted root vegetables.

February in the Trial Garden

Bolero Carrots
Wild Garden Frills Kale
French Chervil

Recipe Of The Month

Tomato and Red Lentil Soup with Dried Apricots and Lime

This is the time of year that calls for enjoying some warming soup. Here is an unusual and delicious soup recipe from my newest cookbook. Come Visit Often ReneesGarden.com has more articles, seeds and recipe ideas.

Warm Wishes,
Renee Shepherd

Recipe Of The Month

Tomato and Red Lentil Soup

Come Visit Often ReneesGarden.com

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Recipe Of The Month

Recipe Of The Month

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