When the Time is Ripe:
Harvesting Vegetables for Best Flavor
by guest author Alice Formiga

All fruits and vegetables have ways of telling us exactly when they taste best, even before we've picked them. Learning to recognize these signs takes practice, however. Even the most experienced gardeners might need several tries before they can capture that brief moment between the time a not-quite-ready melon tastes bland and when it is sickeningly overripe.

Read More...

Garlic & Shallots Coming Soon!

Our grower is just finishing cleaning this year's garlic harvest and we will have it up for sale on our website by the end of the month - in plenty of time to order for getting your garlic crop in the ground this fall.

Get a sneak peak of available varieties here.

Reap the Garden's Bounty:
Last Taste of Summer

The last long days of summer are special but always hectic. For the gardening cook, the results of all our labors are ready for daily harvesting, and often the abundance of fresh ripe vegetables and leafy herbs can threaten to overwhelm our kitchen counters and pantries.

By this time of year, most of us are all getting fairly tired of our standard repertoire of preparing garden vegetables. It's a perfect time to try some new recipe ideas for meals to utilize the last big flush of the summer garden's rich rewards.

For recipe and harvest ideas, view Last Taste of Summer.

NEW Renee's Garden Cookbook
Our new cookbook combines expert gardening advice and delicious recipes.

Green Beans in Basil Walnut Vinaigrette
For a lovely presentation put 1 or 2 radicchio or red cabbage leaves on each salad plate and mount the green beans on top.

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