Garlic and Shallots Are Here: Order Now for Fall Planting

Growing great garlic is both easy and rewarding for beginning and experienced gardeners alike. Except in the coldest areas of the country, garlic should be planted in the fall by sowing the individual cloves from whole heads of “seed garlic.” Each clove sprouts into a hardy seedling that overwinters and then grows vigorously in spring to produce a full head of garlic at harvest - an always wonderful and rewarding multiplying trick, courtesy of Mother Nature.

Once harvested and properly cured, your garlic bounty will last for months to enjoy for everyday cooking. (In the very cold USDA zones 4 and below, plant garlic as soon as soil can be worked in early spring).

Our seed garlic comes from a small experienced grower in Bakersfield, California and we are proud to share his fine varieties. When you grow your own, you’ll really notice a big difference from store-bought garlic; homegrown garlic is plump, extra crispy and just bursting with flavor.

Worth noting: Allicin, a compound found in raw garlic, has been shown to help reduce high blood pressure and triglycerides. Another plus – the well-known fact that garlic lovers are never, ever bothered by vampires.

For step by step planting instructions with photos, read Growing Great Garlic #1: Planting
Growing Great Garlic #2: Harvesting

Don’t miss out! Our 2014 Seed Sale ends September 15.

Live in a mild winter climate? Take advantage of our sale and plant Sweet Peas now to get them off to a great start for spring bloom.

Extend your Growing & Harvest Season into Fall and Winter

Wherever you garden, from the northeast and high mountain elevations to the mild climate west and the balmy southern states, the spring and summer growing season often seem just too short. Use these tips and techniques to reap the biggest bounty from your garden and stretch extra days and weeks out of your growing and harvesting season.

September in the Trial Garden

by Lindsay Del Carlo, Trial Garden Manager

Tomato harvest is in full swing and we have some terrific new discoveries this season: St. Pierre is a traditional French heirloom with rich, superb taste with meaty fruits that are great for slicing up to eat fresh and equally good for cooking into rich, tasty sauces. Red Anjou, bred in Belgium, is a new large hybrid pear-shaped tomato that combines heirloom qualities like superb taste and luscious texture with great modern disease resistance. These beautiful fruits are a unique shape with large lobes of solid flesh and few seeds. Renee says that had she been there when the variety was developed, she would suggested the name “Red Pocketbook” because its shape reminds her of Victorian ladies’ silk pocketbooks. Look for both of these varieties from Renee’s Garden in another season or two, after we have secured good seed supplies!

We are always on the lookout for reliable varieties that taste good and perform well so that we can provide the best performing seeds for home gardeners. This summer we have found several impressive heat resistant summer spinaches. On hot and dry days when other greens are showing signs of stress, these spinaches have neither wilted nor started to bolt and their sweet, succulent leaves are absolutely huge! Seeds were sown in mid-July, and in just 45 days the big leaves were ready to use and producing for many weeks to come.

There are also wonderful new flower forms in our trials this summer. One particularly unusual beauty is a new cosmos, whose fused petals form fancy chalice- shaped blossoms that sway gracefully above fine cut, frilly leaves. We will definitely plan to add it in the future! We love growing cosmos because they bloom quickly from seed to make a dramatic show in the garden and are great for long lasting bouquets.

Come Visit Often!

Please visit our website to view all of

What’s On Renee’s Blog
Harvesting Onions
Recipe of the Month
Garlic-Thyme Chicken
Best Wishes, Renee Shepherd

Infused with the sweet scents of herbs and garlic.