



## FALL FLOWERING CROCUS AND COLCHICUM PLANTING GUIDE

### How to Plant Fall Flowering Crocus

Fall Flowering Crocus and Colchicum create quick jewel toned flowers in the fall garden just weeks after being planted. They are great in the ground or in patio pots. Saffron Crocus can be harvested and dried to add flavor to your favorite dishes. Here are several tips and guidelines to growing Fall Flowering Crocus.

We guarantee all of our products and try to give you the best information possible for you to have success. If you're unsure of when to plant or have further questions, don't hesitate to call our team at **877-309-7333**

### When to Plant

The best time to plant in colder locations is August and September for warmer locations.

### Where to Plant

Plant in well draining soil in sun to part shade.

### What to Expect

Expect blooms in just 4-6 weeks after being planted. Colchicum at maturity reach 6-8" tall and Crocus reach 4" tall.

### Basic Planting Steps

**Step 1:** Plant bulbs as soon as possible after receiving them.

**Step 2:** Decide on a planting style; **A.** Plant crocus bulbs close together to form a cluster, this design technique creates a full showy colorful display. **B.** For a more natural look, plant crocus bulbs speckled throughout a garden, or under trees. **C.** Or space 12 bulbs per square feet.

**Step 3:** To plant, dig a hole 2" deep for each bulbs. Plant bulb pointy side up. If the crocus bulbs are being planted in poor soil conditions add a layer of organic compost or bone meal around the crocus bulbs. Back-fill with soil and water thoroughly to remove air pockets.

### Aftercare

Cut back foliage once blooms have passed and the foliage has turned yellow and brown. Pull gently on the foliage, if it easily comes away from the ground the bulb has received all its nutrients, if the foliage seems hard to pull away, then the foliage isn't ready to be removed.

### Harvesting Saffron

When the flowers are fresh, remove the bright red stigmas in each flower's center, they carry the saffron spice. You can use it in the fresh form, or dry it for later use. To dry your saffron, spread the red stigmas out for several days on a paper towel in a warm dry place. Once they are dry, store them in an air tight container in a cool dark place.

Questions?

Gardeners are standing by: **877.309.7333** or

E-mail: **CustomerSevice@AmericanMeadows.com**

Visit **AMERICANMEADOWS.COM** for more specific instructions, to submit product reviews or to plan for next season.