

Grow Your Own Cut Flowers Part 1 at Snape Maltings

This is my classic course for those who have been thinking about creating an intensive cutting patch, or just growing a few flowers to pick for the house. I'll pass on all my knowledge based on 20 years of growing and trialling huge numbers of different cut flowers.

I'll explain how to prepare, plant, maintain and harvest buckets of flowers from your garden from March through to November. We'll cover hardy and half-hardy annuals, biennials and sweet peas as well as dahlias and summer-flowering bulbs. You will also learn the best sowing and growing techniques so you can achieve easy yet brilliant results and plant rotation through the seasons to make the most of whatever space you have, little or large. We'll also cover flower conditioning techniques to make all your cut flowers last well in the vase.

- * This course is taught by Sarah and is a lecture with slides format, with some practical demos with Sarah and her assistants, Caroline Neville and Arthur Parkinson, in the afternoon.
- * It is held at Snape Maltings, Suffolk, IP17 1SP
- * The day lasts from 10.30 till 3.30 including tea/coffee on arrival, (from 10am for 10.30 prompt start) morning tea/coffee break and a simple 2 course lunch using recipes from Sarah's cookbooks (cordial, not wine served with lunch... we find people tend to fall asleep after lunch if we serve wine...) You will also get a course hand-out covering all the information Sarah teaches on the day.

Booking

Wednesday 30th October 2019
600299

£150.00

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Itinerary

Arrival between 10 and 10.30 am for prompt 10.30 start

coffee/tea served from 10am

Session 1: 10.30-11.30

- * Sarah will guide you through the principles of the cut flower cut-and-come-again philosophy — how to get a lot of produce from minimal space.

11.30-11.50 coffee/tea break

Session 2: 11.50-13.00

- * Sarah will show you the best plants to be sown/planted now to give you almost year-round picking just outside the door.

13.00-14.15 Simple 2 course lunch (using recipes from Sarah's cookbooks). This is served with home-made cordial (we find wine makes people go to sleep in the afternoon). Shopping after lunch for those who want it.

Session 3: 14.15-15.15

- * Sarah and her assistants, Caroline Neville and Arthur Parkinson will take you through the practical skills you need for time-efficient flower production in the afternoon.

Session 4: 15.15-15.30

- * Q&A to clear up any queries you might still have.

15.30 -16.00 shopping in the pop-up shop for those who want or departure

Directions and further information

Snape Maltings, Suffolk, IP17 1SP

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