

Van Zyverden's SAFFRON CROCUS



There are many different types of the world famous Crocus genus available. Some are fall, winter or spring blooming. These are well-known fall bloomers. Saffron is the world's most expensive spice and Saffron Crocus' are the source for it. It is a delicious and colorful seasoning used in bread, desserts and main dishes throughout the world, such as Indian Curry and Spanish paella.

Late fall blooming

*Source of the saffron
spice, worth its weight in gold*

Large sized bulbs

About This Variety: Saffron Crocus begin blooming in September and normally continue through October. The purple flowers have deep purple veining.

Growing Instructions: We ship these fall flowering Crocus's as soon as we can, as they should be planted right away. In just days, you will see them poking up through the ground, and quickly they will be in bloom. Label the planting area so that the bulbs do not get pulled up accidentally during spring weeding.

Care Tip: Harvesting Saffron, the rare valuable spice, is easy: Simply pick the red stigmas on each flower once the flowers are fully opened. Plant about two dozen bulbs to supply enough of the spice for the first year. Then, with each successive year, they will multiply. Dig, divide and replant after about five years.

Exposure: Full sun to partial shade

Height: Grows 4-6" tall

Spacing: Plant 4-6" apart, 4" deep

USDA Zones: Hardy in USDA zones 4-10

Guaranteed to grow 1 year from purchase if directions are followed. Any concerns related to quality and/or counts feel free to contact us.

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Let's get social!



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