# SAFFRON FARMING – Cultivation, Irrigation, Harvesting and Drying | How to grow Saffron at Home

Saffron is a semi-tropical plant that is resistant enough against the cold weather and can be grown and fertilized in most of the grounds except ones that contain gravel, weed, shade, trees and rice grass fields.

Saffron bulbs are collected from June till October while the ground is dry and are handpicked and stored in a cool place away from the sunlight, 20 cm off the ground. Saffron is only cultivated through its bulbs. The bulb has brown fibrous covers, if not separated or cleared from its cover whilst cultivating, the saffron bulbs will grow in delay.

## Saffron cultivation

To prevent problems while picking up saffron flowers, cultivate the bulbs in rows of 5 to 10 cm between each bulb and 25 to 30 cm between rows and incorporated manure. Incorporate 5-8 tons of manure that is free from weeds and gravel after every 2-3 years. Clean saffron bulbs from the extra weeds and infected saffron bulbs.

Plough saffron 25 to 30 cm deep and rake the ground to control weeds, to help the soil mix with manure and maintain moisture for the saffron sprouts and flowers to easily come out of the ground.

## Harvesting

The fields should be cleared before the first irrigation. If the irrigation happens before the right time, the saffron

bulbs will be weak and the flowers difficult to pick. If it happens later the flowers face frigidity.

During harvesting, the staff must be healthy, have clean nails and covered hair. The used kits and tools must also be clean and standard. Saffron flowers should be picked before sunrise and transferred from the fields to storing place in standard baskets. Saffron storing area should be clean, neat and secured from dust, pollution and insects.

## Saffron sorting

When sorting saffron, hold it in the left hand and cut out the saffron petals to separate the red filaments and the yellow stamen. Dry the saffron either by electric machines or sieves. If the saffron breaks into parts it is dry.

Saffron can be used in a variety of cooking dishes, drinks, syrups and as a sedative medicine. It also helps in digestive systems, nourishing the stomach, anti depressions, boosting mental activities, breathing, sleeplessness, heart attacks and on cosmetics products.