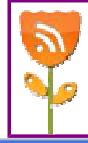


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How to Grow Quinoa

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972

Days to germination: 4 to 5 days
 Days to harvest: 90 to 120 days
 Light requirements: Full sun
 Water requirements: Water occasionally during dry spells
 Soil: Well-drained and fertile
 Container: Not suitable for container growing

Introduction

First of all, the name of this grain plant is pronounced “keen-wa”, and its seeds are high in protein which makes it a nutritious grain to grow. The protein is considered a “complete” protein, a rarity in the plant world. This makes quinoa a popular food among vegans and vegetarians.

It’s not in the same family as the more traditional grasses we grow for grains (like wheat, oats or barley), but it is considered a grain nonetheless.

And unlike the grassy grains, quinoa will bloom with gorgeous flowers before going to seed. The flowers are usually deep red or purple, and look like a large spike of tiny clusters flowers at the top of the stalk.

Quinoa is an annual that prefers cooler weather, and is well-suited for more northern growing. Your summers should not get hotter than 90F or your plants will suffer. Your harvest of seeds can be used like many other grains, typically cooked and used alone as a rice-like side dish or incorporated into any number of recipes.

Starting from Seed

Quinoa isn’t usually started indoors for transplant, but rather just put out into the garden once the soil has warmed to around 60F. This usually makes for an early spring planting, around the time of your last frost.

Dig up your soil beforehand to loosen the earth and to kill any early weeds. Quinoa grows slowly and can have trouble competing with fast growing weeds, so it’s best to get rid of any other growth in the garden before planting.

Plant your seeds in rows, putting them no more than 1/4 inch deep. Your final plants should be 10 to 14 inches apart, so plant a few seeds at each location. If more than one sprouts, just thin down to one in each spot. While you can always sow along the entire row and thin out, it’s a bit of a waste of seed considering how quickly quinoa germinates. If any of your seeds don’t sprout, you can replant them almost within the week.

Growing Instructions



Quinoa is closely related to lamb's-quarters, a common (but much smaller) garden weed. As a seedling, they look very similar. So take care to watch your rows when you are weeding to make sure you aren't pulling up quinoa and leaving the weeds to thrive. And you will be doing weeding for the first several weeks. Quinoa is slow growing at first and will suffer if crowded by weeds. Once it reaches a foot high, it will start to grow much faster and should be self-sufficient.

You shouldn't worry about watering unless your area has a longer dry spell. Quinoa is very adaptable to dry conditions and will do just fine with minimal water.

Containers

Quinoa plants are too large for container gardening, and it's usually impractical to try and grow just a couple of plants because the harvest isn't worth the effort.

Pests and Disease

The seeds are coated with a bitter substance called saponin, which will usually deter birds or other pests from getting into your developing seeds. The leaves on the other hand, are more vulnerable to damage from insects such as aphids and flea beetles. Regular pyrethrin-based insecticide sprays can help keep them away but a mature plant can usually withstand any damage from such small insects without much difficulty.

Various other leaf-eating caterpillars like cabbage loopers may be attracted to your quinoa, but usually not in great numbers. Pick them off when you find them, and you should be fine without additional measures.

Harvest and Storage

One of the great things about quinoa is that the leaves are edible too. Pick some of the young leaves and either steam them as a cooked green or just add them to a salad.

You'll know when your quinoa is ready to harvest when the leaves have all dropped off, and your plants are just seed heads on a stalk. They are fine with a few light frosts, so you needn't be worried about getting your harvest in before that strikes.

You want your seeds to be completely dry, so try to dent one with your fingernail. If you can put a slight dent into it, then they need more drying time. You can harvest them, and then just allow your grain to finish drying inside.

The dry quinoa seeds should come free from the seed heads with little trouble. A hard shaking should free the majority of seeds. There are no hulls to deal with. Use a fan or the wind to "winnow" your harvested grain to clean out the small pieces of leaves or dirt. In other words, Pour the seeds from one container down into another one, and let a breeze blow away the lighter pieces as it falls.

Once you have your seeds, you will have to wash them. This is one of the unique quirks with quinoa.

The saponin may keep the pests away, but it isn't all that pleasant for humans either. So, prepare to wash.

Any washing technique will work, as long as the water no longer shows any evidence of foaming (saponin is quite soapy). You can mix the grain and water in a blender and spin on the lowest setting, or even put a mesh bag of quinoa in the washing machine and run the rinse cycle. After washing you will have to let the seed completely dry before storage.

You will get more or less a pound of finished grain for every 10 plants, but the yield will depend greatly on your local growing conditions.

Whole quinoa should be stored in a tight container away from any light, in a cool location. It should last for 6 months or more without any additional help.



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64 Responses to "How to Grow Quinoa"

1. *Joe Says:*

[December 22nd, 2010 at 3:27 pm](#)

Sounds like good news. I live in South Dakota and am interested in knowing if this seed grows well in eastern south dakota or would it do better in a much different area such as western South Dakota. And also where do you get seeds?

2. *Ika Says:*

[March 12th, 2011 at 5:43 pm](#)

<http://www.jlHUDSONSEEDS.net/VegetablesS-Z.htm>

I will get my seeds from them!

They have 2 varieties of quinoa. I'm sure they can help with your questions.

Can't wait! Good luck to you.

3. *Chris Good Says:*

[April 11th, 2011 at 11:09 am](#)

I got my seeds from Sustainable Seed Company <http://www.sustainableseedco.com>.

4. *Janeen Salzgeber Says:*

[April 26th, 2011 at 6:47 am](#)

Do you think that Quinoa will grow in Florida during the winter months? Say October to May?

5. *Stanley Bhebhe Says:*

[May 22nd, 2011 at 9:02 am](#)

Where can I buy quinoa seed?

6. *Zena Montana Says:*

[May 24th, 2011 at 5:29 pm](#)

Dear Chris,

Could you please let me know where I can purchase large quantities of Quinoa (like 5 gallon drums) not seed, but ready for cooking?

Also, would you know the shelf life before Quinoa expires and spoils?

Thank you kindly,
Zena

7. *Lil Says:*

[June 15th, 2011 at 9:01 am](#)

Hi Zena .. just came across your post here...I'm looking for organic quinoa in bulk quantity & a good price as well ... found this one on ebay & there are others there:

http://cgi.ebay.com/ORGANIC-QUINOA-SEEDS-35-LB-SPROUTING-GRAIN-SEED-SPROUTS-/170267826474?pt=LH_DefaultDomain_0&hash=item27a4c0d92a

Here's another source site:

<http://survivalacres.com/cgi-bin/quickstore.cgi?template=menu&search=yes&keywords=Quinoa>

I don't believe there's any difference in quinoa seeds for growing, sprouting or cooking. If storage container is air-tight & the area is cool & dry, most info says the shelf life is several years with little loss in nutritional quality or taste. Frozen, though unnecessary (you'll probably eat it before it goes bad) shelf life would be longer.

There's lots of info available, try Google:)

Lil

8. *ani Says:*

[June 23rd, 2011 at 6:11 am](#)

having a real hard time telling quinoa from pigweed/lambs quarters in the plot I planted w/ quinoa.....help!

9. *Linus Says:*

[June 25th, 2011 at 7:44 am](#)

Quinoa, chia, stevia will grow just about anywhere and in most soils and under most conditions. There is no deep dark secret. I planted two ten foot rows of quinoa and chia in my clay soil in K.C. Ks from seed right out of the package (this was seed packaged for consumpt, not as seed for planting). This was about May 10th. I just made shallow rows (@ 1/4 deep)and walked the rows down. After germination I thined to about 1" and let it go. Today, June 25th, both crops are over 3' high and the quinoa is flowering. I will warn that the quinoa should be at least 18" from the chia because the chia will put out a broad umbrella of leaves.

The stevia I planted from plants purchased and they are doing fine. I would advise staking the stevia because the stems are thin and woody and I lost one in high winds.

Abundant rain did not seem to harm any of the plants. We have had about 4"-6" of rain since planting and the plantings just thrived so don't believe the stories you read about these being " desert " plants. That is just not true.

10. *Linus Says:*

[June 27th, 2011 at 8:30 am](#)

We had a down pour this morning with high winds and my quinoa lodged. It may stand up later in the day or it may not. It is like wheat in this respect because the stems are thin and woody like wheat. The lesson here is that if you just have a few short rows you may want to provide some support for the plants. A taught twine line stretched between stakes may work.

My chia is now over 4' high. And my staked stevia held up well in the blow.

11. *Linus Says:*

[June 27th, 2011 at 4:42 pm](#)

Well, most of the quinoa finally stood up but they still look kind of week. Next time, if there is a next time, I will build a low trellis about a foot high and tie the quinoa to it by bunches.

12. *Hassan MALINGHA Says:*

[June 28th, 2011 at 12:00 pm](#)

I want to grow quinoa in Uganda in the middle of Africa new the equator. Is it possible? Can we experiment.

13. *Linus Says:*

[June 29th, 2011 at 12:21 pm](#)

It has taken two full days but all my quinoa has finally stood up.

The next test will be to see if the quinoa and the chia produce seeds.

Hassan. All you can do is try. Just get a table spoon of seeds and try it. You have nothing to loose.

14. *Linus Says:*

[August 14th, 2011 at 10:16 am](#)

The chia is now nearly 6ft high. After weeks of no rain and temperatures into the hundreds the chia is green again and looks good. The literature says it will not flower until the nights are shorter. But they grow it in Canada and Australia so I remain hopeful.

15. *Jeff Young Says:*

[September 13th, 2011 at 12:21 pm](#)

is Quinoa something that can grow in the fall, as wheat?

16. *murray Says:*

[September 25th, 2011 at 1:04 pm](#)

go to a store that sells quinoa either in bulk or in packages. look for a color that you like if there is more than one variety. quinoa grows fine in 2 and a half gallon containers and you may want to do this if you are wanting to grow an acclimatized seed for the following year. i have a couple of small patches that have gone wild that keep coming back every year and needs no attention whatsoever. See if you can develop a consistent purple seed producing strain ...that's the most pricy variety

17. *jo tree Says:*

[November 28th, 2011 at 4:36 am](#)

When people think of growing crops in the US, they think of the flat plains states, like Kansas, Nebraska, and North and South Dakota. Quinoa opens the door for the United States' mountain regions to shine as a new source of farming income on land mostly used for grazing, growing minor amounts of fruits, or tree harvesting, if little else.

The natural growing environment for Quinoa is above 2000 meters, or roughly 7000 feet, in a temperate climate with 10 – 12 inches of rain per year. In other words, it thrives in seasonal mountain climates with light rainfall, which mostly occur in Montane regions. I should know, I live in Colorado where the first Quinoa plants were successfully planted and harvested outside South America. Specifically, the San Luis Valley of Colorado.

One person mentioned above they wanted to grow quinoa in Florida. Unfortunately, for some reason when quinoa is grown at low-lying elevations, it loses its flavor and becomes more bitter tasting. There is a particular variety of this quinoa which is called for its namesake, Sea Level Quinoa. Something about the high elevation makes quinoa a hardier, better tasting plant.

So, as far as the US is concerned, if you live in Northeast Utah, the foothills or Mountains of Colorado, Wyoming, Montana, the Blue Mountain Range near Oregon, or pretty much anywhere along the Montane regions of the Rocky Mountain range that have temperate weather, you live in a good climate for growing Quinoa.

Quinoa may not be a desert plant, as Linus mentioned above, but it doesn't like excess rain. Quinoa is a drought resistant crop. There are documented instances in the Andes Mountains during droughts that other crops like wheat, corn, and potatoes failed while Quinoa flourished and actually produced bumper crops.

Keep in mind though, if you're in a second or third world country wanting to grow this stuff, you might as well forget it if you live in a climate where the daily temperature during the the middle of growing season is above 95°F/35°C. Quinoa doesn't like high temperatures.

Outside the US and South America, I suppose Quinoa could be grown in other Montane regions with light rainfall such as Northern India near the Himalayas and the Lower regions of the Tian Shan Mountains in Western China, Kazakhstan, Kyrgyzstan and Northern Pakistan. There are probably others, but I can't think of them off the top of my head.

18. *Missy Says:*

[December 19th, 2011 at 12:54 pm](#)

You say that quinoa isn't suitable for container growing, but the past couple of years I've been growing potatoes and indeterminate tomatoes in 5-gallon buckets and larger. Would this be enough root space for quinoa? How tall will the plant get? And about how many quinoa plants do you suggest growing to get an adequate amount of seed for a few meals for a small family?

19. *Jo Tree Says:*

[January 15th, 2012 at 4:20 am](#)

@Missy

Quinoa isn't suitable for growing as a potted plant mainly because of yield, lighting and soil requirements. Quinoa needs direct sunlight, and prefers high UV conditions that only occur at high elevation or near the equator. If you do live at high elevation this would work in a small greenhouse, but would be difficult elsewhere.

The soil needs to be loamy, somewhat sandy, and drains easily. While you can duplicate this in a bucket, soil temperatures also effect quinoa. Quinoa will pretty much grow anywhere but will only flower and produce seeds if the soil temperature remains cool. This is difficult to maintain if your bucket is going to be outdoors in direct sunlight, which will heat the soil in a 5 gallon bucket pretty quickly regardless if its plastic, pottery, or especially metal.

As far as the yield is concerned, one quinoa plant will produce on average 1 to 2 ounces of seed. To grow enough for say 2 to 3 pounds, which is the average amount you would purchase at a grocery store to feed a family of four for about a two weeks, you would need at least 16 healthy plants, which would require a minimal of 4 to 9 cubic feet of space, or, about the amount a small garden would provide. A five gallon bucket would give you four plants at the most, yielding about 8 ounces of seed, which would hardly be worth the effort. One good thing is very little seed is needed to start a quinoa garden. 2 cups of quinoa will seed a full acre of land, so a tiny, tiny handful will seed a full garden if you have the space.

20. *Deak Says:*

[January 18th, 2012 at 1:20 pm](#)

Can you drill this seed in light soil with a heavy population to keep weeds to a minimum? And then, has anyone been able to harvest with a conventional combine?

21. *Jo Tree Says:*

[January 27th, 2012 at 10:27 am](#)

@Deak

I would recommend this site as a good set of general instructions:

<http://corn.agronomy.wisc.edu/Crops/Quinoa.aspx>

Here's what the article says about harvesting:

"Plants have a sorghum-like seed head at maturity. Harvest usually begins when the seed can barely be dented with a fingernail and plants have dried, turned a pale yellow or red color, and leaves have dropped. The seed should thresh easily by hand at this time. Field dry down is usually acceptable and plants are harvested easily with a combine. A sorghum header attachment is recommended for quinoa, although platform headers can usually be used as well, without a large crop loss. Cylinder speed and air flow of combines are usually greatly reduced. Smaller screens are used than with cereal grains due to the small size and lighter weight of quinoa seed. A fanning mill and gravity separator is usually necessary to remove trash from the seed after combining. Grain must be dry before storage. Quinoa stover contains little fiber and subsequently provides little crop residue. Rain during harvest will cause problems since mature seed will germinate within 24 hours after exposure to moisture."

22. *Des Says:*

[February 12th, 2012 at 12:34 am](#)

This is a most interesting crop/food. I'd like as much information and help to add this to my 'Poverty Alleviation' activities in Zimbabwe.

Currently I'm collecting information and studying the following food crops and looking at introducing Chia (*Salvia hispanica*), Stevia (*Stevia Rebaudiana*) Flax seed (*Linum usitatissimum*) and Grain Amaranth to my student farmers and to the Zimbabwean community at large.

Amaranth is already grown in some areas and it is doing well with a ready market for its seed and a smaller market for its leaves.

Any help and information will be well used and appreciated

Des

23. *Gardening Jones Says:*

[February 12th, 2012 at 11:37 am](#)

Grest post and exactly what I was looking for- will be linking it on Valentine's Day- thanks and have a happy!

24. *Abby and Annette Says:*

[July 20th, 2012 at 11:59 pm](#)

After quinoa has been harvested does it need to be replanted, or will it reblossom?

25. *Judea Lawton Says:*

[August 10th, 2012 at 9:06 am](#)

Thank you for your blog. It answered my question on Quinoa. I too would like to know if I need to replant after harvesting?
Judea

26. *Greenknight Says:*

[September 28th, 2012 at 2:44 am](#)

It's an annual, has to be replanted each year.

I bought mine from Territorial Seed Company, a variety called Brightest Brilliant Rainbow. They list it as 2' tall, but in rich soil it gets much bigger.

27. *John F Says:*

[October 1st, 2012 at 9:58 am](#)

@ Abby, Annette

@ Judea Lawton

Yes, it's an annual, so you have to replant (unless it has scattered seed itself – then I guess it will grow next year from that). Thanks for this article, Backyard Gardening Blog – it's the first time I've seen the instruction to wait for quinoa to drop its leaves before harvesting. Unfortunately, this is after I harvested a bit too early, so it is a little difficult to rub the seed from the heads. I'm drying my small crop (about 30 plants) indoors, and it's getting easier to remove. The leaves were turning yellow and wilting, so probably not too early. I'm growing it in the north of England, where the cool suits it. We just have to watch in case of wet weather at harvest time in case it germinates while it's still on the plant. That's partly why I harvested when I did – we were due for several days downpour. I just love this plant – very beautiful flowers, a lovely smell, no need to keep birds off thanks to the saponins, smells gorgeous at harvesting, and tastes wonderful too. There's not much else in the way of staple carbohydrates apart from potatoes to grow on a small plot here.

You suggest washing the saponins off before storage, but I'm thinking of storing it with it on and just washing before cooking – is there any disadvantage to that? Also, I've read that the saponins are only mildly toxic, if at all, and might have certain health benefits, protecting against cancer and heart disease, but it's usually washed because they're a bit bitter tasting. Some advice said you don't need to bother washing it if you put a small amount in with rice or something. It will depend on use, but sometimes it might be good with the bitter saponins left on.

28. *Lisa Says:*

[November 19th, 2012 at 3:22 pm](#)

It gets hot here but I'm going to give it a try anyway. Sounds like a lovely plant to have in the garden.

29. *khurram Says:*

[November 21st, 2012 at 2:54 am](#)

can i grow in winters at an area where temprature is 25 degrees .

30. *Amber Says:*

[December 24th, 2012 at 1:45 pm](#)

Hello,

I harvested my quinoa last month when the plants had dried out and I let it dry further in the house. I cannot, however, get it completely clean. Some of the seeds still have the black on them (which I can rub off if I do it one at a time). There's also still lots of that same black debris with the seeds that is still too large to go through the strainer I'm using when rinsing the quinoa. (Any larger weave on the strainer and the quinoa goes through, too.) I've gently used the blender, which has helped, but I still can't get rid of the rest of the refuse.

Any suggestions would be greatly appreciated! 😊

Thanks so much.

Amber

31. *sha sha Says:*

[January 1st, 2013 at 1:38 pm](#)

the "weed" lambsquarter is a superfood. the leaves can be added to your blender in smoothies. its nutrients are similar to Kale, another super green.

32. *kit kat Says:*

[January 24th, 2013 at 1:02 pm](#)

I applaud those of you growing on your own – the rise of quinoa's popularity has meant threatening the food security of bolivia and peru, where people survived on this seed for millenia, but are no longer able to afford it as the north american appetite/lack of import ethics have driven the supply out of their hands. more in this article:

<http://www.theglobeandmail.com/life/the-hot-button/the-more-you-love-quinoa-the-more-you-hurt-peruvians-and-bolivians/article7409637/>

33. *Chet Says:*

[February 6th, 2013 at 9:47 am](#)

I live in Montana where we have many deer and elk that will eat you out of flowers, tree leaves and veggies if given the opportunity. Any one know if flowers of Quinoa are deer resistant?

34. *jackie Says:*

[March 26th, 2013 at 11:31 pm](#)

I live in Mission BC Canada. I would like to try and grow quinoa here, do you know if it will grow here.

35. *William Says:*

[March 29th, 2013 at 9:17 am](#)

Where can I buy quinoa seeds for planting.? I live here in Glendale, California.

36. *Joel Says:*

[April 4th, 2013 at 10:47 am](#)

Any ideas on how to get quinoa to grow at lower latitudes? If I started this stuff indoors and put seedlings out in February or March, could I get it to grow in Oklahoma?

37. *Holly Says:*

[April 12th, 2013 at 12:51 pm](#)

Thank you all so much for the interesting blog.

I just made quinoa flour by putting the grain in the coffee grinder, then made a scone with it. Delicious. So now I plan to plant some, as soon as the snow in my backyard has melted and the earth warmed a bit.

Holly

38. *Ali Says:*

[April 18th, 2013 at 2:07 pm](#)

I live in Iran. We have different climates and i think we can find land and climate similar to the area in Bolivia. Pls. Advise me how can i buy Quinova seeds for planning in Iran or Armenia.

39. *Peter Says:*

[May 1st, 2013 at 3:47 pm](#)

Ali:

I just planted some of the seeds that I got from the grocery store that were packaged for human consumption. They sprouted fine and now I am sad to see I am supposed to thin them to 16 inches, meaning I have to kill 90% of the ones that sprouted for me.

Good luck.

P.

40. *RickWayman Says:*

[May 12th, 2013 at 8:38 pm](#)

I want to try and grow in mountain region in SE Austrialia, and having trouble gaining seed; in this country. Getting no answers from the locals, can you tell me a supplier please. thank-you Rick W

41. *RickWayman Says:*

[May 12th, 2013 at 8:41 pm](#)

Trying to agin seed in Australia, please can you suggest supplier that may assist me in a small organic trial.

42. *RickWayman Says:*

[May 12th, 2013 at 8:43 pm](#)

Having trouble getting seed Quinoa for a small trial in Australia. No local grower will respond to emails. Please can you suggest a supplier that can help me.

43. *Rob Says:*

[May 21st, 2013 at 9:43 am](#)

I have planted Quinoa for my 3rd year here in SW Washington. Does very well in the wet conditions. Birds and eer won't touch it. Gets about 5 ft tall in clay/loam soil with alot of flowers. Seed can be obtained from several Oregon growers. This plant will work from Montana and BC all the way to California. It starts out slow but grows fast. At harvest, don't leave the heads too long or wet weather can cause them to sprout on the head. (my first year mistake). We store it in plastic containers all winter for eating.

44. *Esteban Says:*

[May 25th, 2013 at 9:38 pm](#)

I just planted seeds for the first time here in the Willamette Valley, Oregon. The seeds are from Baker Creek Heirloom Seed Co.

I will try to post results. Hopefully success stories ! Just went in the ground today. May 25th, 2013

45. *ben Says:*

[May 28th, 2013 at 9:49 am](#)

We live in Canada can we harvest quinoa whit a small grain john Deere combine? Like a 9650sts

46. *Paulo Says:*

[May 30th, 2013 at 2:44 pm](#)

What are the temperatures to grow quinoa in its 4-5 month growing cycle?

Last year i grew amaranth and it was easy once seedlings get past their seedling stage.

Quinoa did not flowered because probably of high temperature indoors. But this year I will move it outdoors once it gets tall and with a size ready to flower.

I am growing it currently indoors, in Iceland

47. *gayle Says:*

[June 5th, 2013 at 6:49 pm](#)

I just got seeds from Boundful Gardens and am planting in Costa Rica. I am to coastal and probably too wet but will give it a try towards the end of rainy season. Will likely give seeds to friends in the mountains who could have better results.

48. *Esteban Says:*

[June 19th, 2013 at 8:33 am](#)

So far so good. Plants are 3-4" tall, healthy looking and have about 7 sets of leaves at week 3.

49. *Ken Purdom Says:*

[June 23rd, 2013 at 9:15 pm](#)

Want to try growing for commercial propose. No idaho?
University of idaho is researching anyone knows results?

50. *Esteban Says:*

[June 25th, 2013 at 8:29 pm](#)

Growing fast and healthy.. 7-8" tall now @ 1 month.

Eating the thinnings, Delicious raw and the leaves steamed are better than spinach , very excited.

51. *Esteban Says:*

[June 25th, 2013 at 8:34 pm](#)

actually, 9" tall... just measured

52. *rosemary gaskell Says:*

[July 22nd, 2013 at 3:30 pm](#)

My Quinoa has reached about 24 to 36 inches high and are falling over. What should I do?

Otherwise they look good, a little bug damage to the lower leaves, and something munching on the stem as it leaves the soil. What should I do?

53. *rosemary gaskell Says:*

[July 22nd, 2013 at 3:34 pm](#)

I live in MAssachusetts New England USA. It normally dose not get not, except this month this year. I have planted Quinoa which has reached about 24 to 36 inches high and are falling over. What should I do?

Otherwise they look good, a little bug damage to the lower leaves, and something munching on the stem as it leaves the soil.

What should I do?

54. *Marciana Miguel Says:*

[August 15th, 2013 at 9:48 am](#)

I live in Vancouver B.C..where can i buy quinoa seeds, for planting i would like to grow in my backyard

55. *Doug Teakell Says:*

[August 15th, 2013 at 5:03 pm](#)

I have about 1/2 acre at 6500 ft on the Eastern Slope of the Sierra Nevada Mts (South Lake Tahoe, CA)It can frost till about July first. Is there a particular strain of seed I should consider? My soil is old pasture gone to good grasses. It's a wet bog till about mid June then dries. What kind of yield might I anticipate. I have never gardened before! This finally sounds like a crop that might work here.

!

56. *Esteban Says:*

[August 22nd, 2013 at 10:56 am](#)

My small plot of plants are doing well. It will be 90 days on the 25th. Plants are about 5' tall and beautiful multicolored seed heads. Leaves are starting to drop off. I was worried because we had some 90 degree weather early in the summer but they survived well. Looking forward to my first harvest soon. Wish I could share photos. Eugene, Oregon. USA

57. *Brian Says:*[August 23rd, 2013 at 7:37 pm](#)

Anyone know if it's too late to start in Memphis, TN.? Should I just wait until next year and continue to buy the packaged quinoa? Winters here have not been getting to cold, so I was just wondering.

58. *Diana Says:*[August 30th, 2013 at 3:23 pm](#)

Planted Quinoa for the first time this year on Bowen Island, BC. I used "Cherry Vanilla" from Baker Creek Heirloom Seeds. So far it has done great, grew to about 7 feet tall with huge heads of seeds. But we just survived an insane 4 day rainstorm and I when I went out to inspect the damage I noticed a bunch of the seeds had sprouted right on the plant! Major bummer, so now I don't know what to do. I guess I will let them dry out and see if any survived?

59. *stephanie craig Says:*[August 31st, 2013 at 1:22 pm](#)

I want to grow some in the low mountain area of Panama. Getting seed seems to be the problem, however, i am going to try what someone said and just plant what I got at the organic food store. Maybe..... in the mean time, I will look for seeds when I visit the US in October. This has been a most interesting site. Thank you for all you are doing. It is so much easier to digest this "grain" and at my age, I need that.

60. *Jedidiah Says:*[September 3rd, 2013 at 10:27 am](#)

I grow quinoa here in Salmon Arm BC, Canada. This is my third year growing and selecting my best performers for seed. It's been amazing so far! This year I have half an acre ripening up for harvest (about 500 plants spaced 1m) It was a dry summer, and looks like a bumper crop. I came online today looking for a community discussing growing quinoa, as I am passionate about it. I found you guys! Anyone in the pacific northwest who wants to ask me questions about my experience or acquire/trade seed I would be stoked!

61. *rj Says:*[September 3rd, 2013 at 4:03 pm](#)

does anyone know what size hand sieves should be used to scalp and sift Quinoa?

62. *Zieh Says:*[September 12th, 2013 at 1:30 pm](#)

Thank you for your detailed instructions at first.

It was really helpful.

I live in South Korea. but I'm planning to grow Q in the other region.

(Natural condition of that region is very good)

I wonder How long the seed can be preserved.

Can it germinate after 3 years from harvested?

I already got a large amount of seeds, but I can not make sure how much I can get land. I think available land size which I can get in this and next year is not enough.

63. *Prem Says:*[October 15th, 2013 at 12:05 pm](#)

Estben, Thanks for sharing the time-by-time growth of quinoa in your backyard.

I am considering growing quinoa in India, which is super hot like 105 degree F in summer. However, if i grow it in winter, right now its around 30's down to 20's in dec/ Jan and back to 30's in march trimeframe, while they are ready to harvest.

Do you think this will work ?

64. *Stanlee Says:*[October 21st, 2013 at 7:06 pm](#)

What a great informational blog! Thanks Everyone. I had no idea that Quinoa was so pretty ... I'm planting it along the driveway of my home in Central California I think ... probably in November. we get little rain and plenty of warmth through Jan. usuall and rarely even close to freezing. Plus it will be along side the house with nearly all day sun as the house sits E to W. I think it will be well protected and warm enough ... we'll see.

am I understanding the answer to the repeated question of where to get seed, as AT THE GROCERY STORE? Twice I read the answer as "packaged for human consumption" ... just checking ... I suppose it could mean that the planting seeds will produce consumable seeds. Are you really saying taht I can plant a handful of the seeds I use to cook?

Thanks for all the great chat ...

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