



GROWING *through the* SEASONS

2025
Gardening Calendar

A celebration of seasonal fruit, vegetables and flowers.
This calendar will guide you on a wonderful journey through the
year. Beautiful hand-carved linocut prints illustrate each month
along with practical growing tips to help you plan the year from
seed to harvest.

Designed by Isla Middleton
Written by Bryony Middleton

2025 CALENDAR ORDERS

We are happy to announce that our 2025 Calendar is coming together and we are ready to take your orders. With fresh new designs and tips this year we celebrate gardening that is beautiful and productive. Planting flowers alongside vegetables and fruits brings such a joyful sense of beauty and harmony to your garden. They are brilliant for insects and pollinators and encouraging a healthy ecosystem. Each month is introduced with a poetic offering that captures the essence of the time of the year.





~ Tayberries

JULY

Peas a-popping, cucumbers there's no stopping,
tomatoes turning plump and rouge.
Glorious haze of edible summer,
blink and those courgettes will be vintage and huge!

TIPS FOR THE MONTH

- After midsummer, start sowing brassica salads again as they go to seed less quickly.
- Sow chicory in early July for hearty heads of stunning bittersweet leaves in winter.
- Harvesting is hopefully in full swing now. Picking beans, peas, courgettes and cucumbers regularly can prolong your harvest. This allows you to enjoy them when they are tasty and in their prime.
- Water tomatoes well, but less frequently after flowering for sweeter fruits.
- Mark out any plants you want to save seed from and refrain from harvesting these.
- Pruning of stone fruit is best carried out in summer between May and August to avoid exposing wounds to silver leaf disease.
- In July there can be more time to just be in the garden, so eat, tend gently and enjoy!

WHAT TO SOW

Beetroot (last sowing)
Broccoli (purple sprouting)
Bulb fennel
Winter cabbage
Carrots
Chard
Chicory
Coriander
Endive
Kale
Lettuce
Parsley
Radish
Salad leaves
Perpetual spinach
Spring onions
Winter radish

WHAT TO HARVEST

Artichokes (globe)
Aubergine
Basil
Beetroot
Beans
Broad beans
Summer cabbage
Cape gooseberries
Carrots
Celery
Chard
Chillies
Courgettes
Cucumber
Currants
Dill
Endive
Garlic
Gooseberries
Kale
Lettuce
Parsley
Peas
Peppers
Potatoes
Radish
Salad leaves
Perpetual spinach
Spring onions
Onions
Shallots
Strawberries
Tayberries
Tomatoes

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	1	2	3	4	5	6
7	8	9	10 Buck Full Moon	11	12	13
14	15	16	17	18	19	20
21	22	23	24 New Moon	25	26	27
28	29	30	31	NOTES		

SAMPLE CALENDAR PAGE

CONTENTS

This is an example of the layout for each month, which will include:

- A full page illustration of seasonal fruit, flowers or vegetables. All the prints are original designs by Isla, hand drawn then intricately carved into lino blocks. They will be fresh new designs for this year.
- Tips and knowledge for the month, including what to sow and harvest, providing an excellent overview for growing your own produce. This is written by Bryony, the Head Gardener at Sharpham Trust.
- Dates for the phases of the moon, bank holidays and seasonal festivals.

PRINTING DETAILS

The calendar will have an organic look and feel, printed on sustainably sourced agricultural waste fibre paper. Printed in Exeter, Devon. The folded size will be 300 x 300mm. Hanging size will be 300 x 600 mm.

Stapled on the fold, and hole at top for hanging.

PRICING

Wholesale price per calendar
£8.50 each plus VAT.
(RRP £17)
Minimum order 20
Plus P&P


Pre-order deadline 26th July 2024

Please place your order by filling in the form on the website link.

Calendars will be printed in August and sent out at the beginning of September to you.

Please note that this is a sample only, so alterations to colour and content may change before going to print.

Any questions please email
contact@islamiddleton.co.uk



This calendar aims to inspire people to sow, grow and harvest fresh produce straight from the garden. It promotes the importance of seasonal and locally grown, organic food, home cooking and the positive benefits of connecting with nature through gardening.

Thank you for supporting this project, this is the sixth edition.

