FIELD GUIDE · PRINT IT · KEEP IT DRY

FOOD WHEN THE SHOPS STOP

GROWING MY OWN FOOD

What to plant, how much, and when — a one-person, all-the-calories growing plan.

YOUR CLIMATE ZONE

Tropical / Humid

Year-round growing, 2-3 harvests

SOUTHERN HEMISPHERE EDITION — MONTHS ALREADY SHIFTED

foodwhentheshopsstop.com/growing-my-own-food/

Free to print, copy and share · Built from the same data as the free seed calculator

READ THIS FIRST

The plan in one minute

This sheet tells you what to grow to feed **one adult for a year** from your own ground in a **Tropical / Humid** climate — and the order and months to sow it. It uses the same yield, loss and land figures as the free calculator at foodwhentheshopsstop.com, and picks the crops that give the most food from the least land *in your zone*.

871 m²	802 kg	3,155	16
LAND PER PERSON (0.22 ACRE)	FOOD HARVESTED PER YEAR	KCAL A DAY, INCL. 10% BUFFER	CROPS IN THE PLAN

HOW TO USE IT

1. **Find the month you are in** on page 3 — it tells you exactly what to sow *now* and what to do if nothing is sowable yet.
2. **Work down the plan** (page 4) — calorie staples first, then storage crops, then quick wins and greens. The quantities are per person: multiply for everyone you are feeding.
3. **Check the calendar** (page 5) for sowing and harvest windows, and the months you will eat from store.
4. **Save seed from the start** (page 7). You can only keep this going if you keep your own seed.

Southern Hemisphere edition

This edition has **every month already shifted by six months** for you. Sowing and harvest months here are the Southern Hemisphere dates. (If you pick up the Northern edition by mistake, add six months to every date.)

What this plan assumes

- **One reference adult** needing about 2,868 kcal a day (average of an adult man and woman, moderate activity), plus a 10% buffer.
- **All the calories come from your garden** — no shop, livestock or foraging. Anything else reduces the land you need.
- **Realistic home-garden yields**, with germination failure and pest loss built in. Treat the numbers as a starting point and plant a little more than you think.
- **You have the land and water.** The land figure is growing area only, before paths, rotation and fallow.

Your first 30 days

- [ ] **Pick your ground** — sunny, sheltered, near water. You do not need all 871 m² on day one: start with what you can look after and expand every season.
- [ ] **Get your seed** — open-pollinated varieties if you can. The shopping list is on page 9.
- [ ] **Sow what page 3 lists for this month**, staples first. Quick crops give you food in weeks while the slow ones grow.
- [ ] **Start a compost heap now** — soil fertility is what feeds next year's crop.
- [ ] **Sort out water** — catch rain from every roof you can, and mulch beds to hold moisture.
- [ ] **Keep a notebook** — what you sowed, when, and how it did. It becomes your most valuable tool by next year.

START HERE

What to sow, month by month

Find today's month. Everything listed is sowable *now* in your zone, with the most important crops first.

● Calorie staple ● Storage crop ● Quick win ● Nutrition crop

January	— **Nothing to sow.** Prepare ground, make compost, gather and sort seed. Next sowing: **Feb**.
February	● Lettuce ● Cabbage (summer) ● Spinach ● Kale ● Chard ● Broccoli **Quick crops only.** Prepare beds for **Shallot** in Jul.
March	● Spring onion ● Rocket ● Lettuce ● Radish ● Spinach **Quick crops only.** Prepare beds for **Shallot** in Jul.
April	— **Nothing to sow.** Prepare ground, make compost, gather and sort seed. Next sowing: **Jul**.
May	— **Nothing to sow.** Prepare ground, make compost, gather and sort seed. Next sowing: **Jul**.
June	— **Nothing to sow.** Prepare ground, make compost, gather and sort seed. Next sowing: **Jul**.
July	● Shallot ● Spring onion ● Rocket ● Lettuce ● Radish ● Spinach **Storage crops now.** These carry you through the lean months.
August	● Shallot ● Spring onion ● Rocket ● Lettuce ● Radish ● Cabbage (summer) ● Spinach ● Tomato (outdoor) ● Kale +2 more **Storage crops now.** These carry you through the lean months.
September	● Maize (flour) ● Pea (dried) ● Spring onion ● Rocket ● Lettuce ● Cabbage (summer) ● Spinach ● Tomato (outdoor) ● Kale +2 more **Calories first.** Staples go in now — sow these before anything else.
October	● Maize (flour) ● Cassava ● Sweet potato ● Peanut ● Pea (dried) ● Broccoli **Calories first.** Staples go in now — sow these before anything else.
November	● Cassava ● Sweet potato ● Peanut **Calories first.** Staples go in now — sow these before anything else.
December	● Sweet potato **Calories first.** Staples go in now — sow these before anything else.

CROP	% OF CALORIES	HARVEST	SOW / PLANT	LAND	SOW	HARVEST	KEEPS
CALORIE STAPLES the bulk of your energy — sow these first							
Maize (flour)	30%	96 kg	**1,460 seeds**	263 m²	Sep-Oct	Mar-Apr	1 yr+
Cassava	17%	125 kg	**60 cuttings**	71 m²	Oct-Nov	Mar-May	8 wk
Sweet potato	17%	232 kg	**610 slips**	122 m²	Oct-Dec	Feb-Apr	8 wk
Peanut	11%	22 kg	**1,170 seeds**	117 m²	Oct-Nov	Mar-Apr	1 yr+
Pea (dried)	11%	37 kg	**1,950 seeds**	136 m²	Sep-Oct	Jan-Feb	1 yr+
STORAGE CROPS harvested once, eaten through autumn and winter							
Shallot	11%	173 kg	**3,250 seeds**	96 m²	Jul-Aug	May-Jun, Oct-Nov	16 wk
QUICK WINS fast food while the staples grow							
Spring onion	<1%	7 kg	**200 seeds**	4 m²	Mar, Jul-Sep	Apr-May, Oct-Nov	—
Rocket	<1%	7 kg	**100 seeds**	4 m²	Mar, Jul-Sep	Apr-May, Oct-Nov	—
Lettuce	<1%	11 kg	**55 seeds**	4 m²	Feb-Mar, Jul-Sep	Apr-May, Oct-Nov	—
Radish	<1%	7 kg	**200 seeds**	4 m²	Mar, Jul-Aug	Apr-May, Sep-Oct	—
NUTRITION CROPS greens and vegetables for vitamins and variety							
Cabbage (summer)	1%	25 kg	**32 seeds**	8 m²	Feb, Aug-Sep	May-Jun, Nov-Dec	—
Spinach	<1%	16 kg	**135 seeds**	8 m²	Feb-Mar, Jul-Sep	Apr-May, Oct-Nov	—
Tomato (outdoor)	<1%	18 kg	**16 seeds**	8 m²	Aug-Sep	Jan-Apr	—
Kale	<1%	6 kg	**20 seeds**	8 m²	Feb, Aug-Sep	Apr-May, Nov-Dec	—
Chard	<1%	13 kg	**40 seeds**	8 m²	Feb, Aug-Sep	Apr-May, Oct-Nov	—
Broccoli	<1%	6 kg	**27 seeds**	8 m²	Feb, Aug-Oct	Apr-May, Nov-Dec	—
TOTAL FOR ONE ADULT		**802 kg**		**871 m²**		**about 1.15 million kcal a year, including a 10% buffer**	

Per person. “Sow / plant” is what goes in the ground and already allows for germination failure and pest loss. Quick wins and greens get a small fixed bed, so their calories are a bonus.

Sowing & harvest calendar

S = sow · H = harvest · S/H = both · • = still good in store

Bottom row: how many of your crops are available to eat each month — **lean months (red): Jan, Feb, Mar, Jun, Jul, Aug, Sep, Dec**

CROP	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Maize (flour)	•	•	H	H	•	•	•	•	S	S	•	•
Cassava			H	H	H	•				S	S	
Sweet potato		H	H	H	•					S	S	S
Peanut	•	•	H	H	•	•	•	•	•	S	S	•
Pea (dried)	H	H	•	•	•	•	•	•	S	S	•	•
Shallot	•	•			H	H	S	S	•	H	H	•
Spring onion			S	H	H		S	S	S	H	H	
Rocket			S	H	H		S	S	S	H	H	
Lettuce		S	S	H	H		S	S	S	H	H	
Radish			S	H	H		S	S	H	H		
Cabbage (summer)		S			H	H		S	S		H	H
Spinach		S	S	H	H		S	S	S	H	H	
Tomato (outdoor)	H	H	H	H				S	S			
Kale		S		H	H			S	S		H	H
Chard		S		H	H			S	S	H	H	
Broccoli		S		H	H			S	S	S	H	H
Crops to eat	5	6	6	14	15	6	4	4	5	10	12	7

Southern Hemisphere dates. Sowing windows are the normal outdoor windows for Tropical / Humid; a cold frame, cloche or fleece can stretch them by a few weeks either side.

CROP BY CROP

Notes on every crop in your plan

Short growing notes from the full guides at foodwhentheshopsstop.com. “Seed saving” shows how easy it is to keep your own seed from that crop.

Maize (flour) STAPLE

Flour corn varieties. Must grow in block for wind pollination. Needs heat - challenging in cool maritime zones.

~1,331 kcal per m² · seed saving: hard

Cassava STAPLE

Must be cooked before eating. Primary staple in tropical zones only.

~2,798 kcal per m²

Sweet potato STAPLE

Better storage than white potato in warm climates. Needs long warm season.

~1,635 kcal per m² · seed saving: easy

Peanut STAPLE

One of the most calorie-dense crops possible. Needs long warm season - challenging in cool maritime zones. Fixes nitrogen. Excellent fat source.

~1,063 kcal per m² · seed saving: easy

Pea (dried) STAPLE

Allow pods to dry on plant before harvest. Store in airtight containers. Grows as easily as fresh peas.

~917 kcal per m² · seed saving: easy

Shallot STORAGE

Each bulb multiplies into 8-12. Stores up to 9 months - better than onions.

~1,295 kcal per m² · seed saving: moderate

Spring onion QUICK

Ready in 8-12 weeks. Sow thickly and harvest young. White Lisbon is the most reliable variety.

~528 kcal per m² · seed saving: moderate

Rocket QUICK

Very fast - harvest in 4 weeks. Succession sow every 3 weeks. Goes to seed quickly in heat - sow wild rocket for summer.

~439 kcal per m² · seed saving: easy

Lettuce QUICK

Bolt-resistant varieties for summer. Cut-and-come-again types most efficient.

~414 kcal per m² · seed saving: easy

Radish QUICK

Fastest crop available - some varieties ready in 3 weeks. Mouli/daikon types for winter storage.

~282 kcal per m² · seed saving: hard

Cabbage (summer) GREENS

Very reliable. Stores cut for several weeks in cool conditions.

~776 kcal per m² · seed saving: hard

Spinach GREENS

Bolts in summer heat - perpetual spinach more reliable year-round. High in iron and vitamin C.

~469 kcal per m² · seed saving: hard

Tomato (outdoor) GREENS

Bush/determinate varieties most reliable outdoors. Blight risk in wet zones - choose resistant varieties.

~413 kcal per m² · seed saving: easy

Kale GREENS

Exceptionally hardy. Harvest outer leaves through winter. Vitamin C and K. Most reliable winter crop in maritime zones.

~353 kcal per m² · seed saving: hard

Chard GREENS

Cut and come again for months. Tolerates mild frost. Bolt-resistant in cool maritime climates.

~312 kcal per m² · seed saving: hard

Broccoli GREENS

Cut main head then side shoots continue for weeks. Very reliable in maritime zones.

~262 kcal per m² · seed saving: hard

KEEP IT GOING

Save your own seed from day one

Shop-bought seed will not be there next year. Every crop in your plan can be kept going — some almost effortlessly, some with care. Keep back your seed **before** you start eating the harvest.

Grown from tubers, slips or cuttings — keep some back

Cassava · Sweet potato

There is no seed to save. Each year, keep back some of your best, healthiest, undamaged tubers (or slips and cuttings) and replant them. Store them cool, dark and frost-free. If a crop is hit by disease such as blight, do not replant from affected plants.

Easy — low crossing risk

Peanut · Pea (dried) · Rocket · Lettuce · Tomato (outdoor)

These rarely cross with neighbours. Let your best plants mature fully, dry the seed thoroughly, and store it cool, dark and dry.

Moderate — grow one variety, or separate them

Shallot · Spring onion

These cross with other varieties of the same crop. Grow just one variety for seed, or keep varieties well apart (the guide for each crop at foodwhentheshopsstop.com/seed-saving/ gives distances).

Harder — strict isolation needed

Maize (flour) · Radish · Cabbage (summer) · Spinach · Kale · Chard · Broccoli

These cross readily, even over long distances. Save seed from them only once the easy crops are secure.

RULES THAT SAVE YOU A LOT OF GRIEF

- **Do not save seed from F1 hybrids.** The seed will not come true. Open-pollinated or heritage varieties are what you want — buy them now if you can.
- **Biennials flower in their second year** (carrot, parsnip, beetroot, swede, onion, leek and the cabbage family). Keep a few of your best plants through winter, then let them flower and set seed.
- **Pick the best plants**, not the leftovers — healthy, true-to-type, and slow to bolt.
- **Dry it properly.** Seed stored damp rots or sprouts. Label it with crop, variety and year.
- **Keep a reserve.** Hold back a second year of seed if you can, in case of a crop failure.

Full seed-saving guides for every crop: **foodwhentheshopsstop.com/seed-saving-calculator/**

STORE IT · EAT IT

Keep the harvest, and stay well

Storing what you grow

- **Grains and dried beans/peas:** dry them fully, then keep in sealed, pest-proof containers somewhere cool and dry. They keep for a year or more.
- **Potatoes and roots:** store undamaged ones somewhere cool, dark, frost-free and ventilated. Check often and use soft or damaged ones first.
- **Onions, shallots and squash:** cure them first (a week or two drying in warm, airy conditions), then store dry and cool.
- **Carrots, parsnips, swedes and beetroot:** keep them in boxes of just-damp sand or soil in a cool place — or leave hardy roots in the ground and lift as needed.

A plate that keeps you healthy

- **Staples for energy** (potatoes, grains) plus **beans or peas for protein** — together they make a good protein pair.
- **Greens, brassicas and tomatoes** are your main source of vitamins C, A and K and folate — don't skip them because they look low in calories. Orange roots and squash add vitamin A.
- Eat the **fresh quick crops** and greens while they are in season; rely on stored staples and roots in the lean months (see the red months on the calendar).

Safety notes

- **Dried beans must be cooked properly.** Soak them, then boil hard for at least 10 minutes. Kidney, borlotti and runner beans are poisonous undercooked.
- **Never eat green or sprouting potatoes** — cut away green patches and sprouts, or discard the tuber.
- If you forage or add anything not on this sheet, be certain what it is first.

FEEDING MORE THAN ONE PERSON

PEOPLE	GROWING LAND	FOOD A YEAR	KCAL A DAY
1	871 m²	802 kg	2,868
2	1,741 m²	1,604 kg	5,736
4	3,482 m²	3,207 kg	11,472
6	5,223 m²	4,811 kg	17,208

Multiply every quantity in the plan by the number of adults. Children need less — the calculator at foodwhentheshopsstop.com works it out for your household.

GET READY

Your shopping list

Seed and planting stock for **one person** for a year. Tick them off as you get them — and buy **open-pollinated** varieties so you can save your own seed.

- [ ] **Maize (flour)** — 1,460 seeds
- [ ] **Cassava** — 60 cuttings
- [ ] **Sweet potato** — 610 slips
- [ ] **Peanut** — 1,170 seeds
- [ ] **Pea (dried)** — 1,950 seeds
- [ ] **Shallot** — 3,250 seeds
- [ ] **Spring onion** — 200 seeds
- [ ] **Rocket** — 100 seeds
- [ ] **Lettuce** — 55 seeds
- [ ] **Radish** — 200 seeds
- [ ] **Cabbage (summer)** — 32 seeds
- [ ] **Spinach** — 135 seeds
- [ ] **Tomato (outdoor)** — 16 seeds
- [ ] **Kale** — 20 seeds
- [ ] **Chard** — 40 seeds
- [ ] **Broccoli** — 27 seeds

Basic tools

- [ ] Spade and fork
- [ ] Hoe and rake
- [ ] Hand trowel
- [ ] Watering can and water butts
- [ ] Wheelbarrow or buckets
- [ ] Seed trays or pots, and compost
- [ ] String, canes and labels
- [ ] Knife or secateurs
- [ ] Trays for drying seed
- [ ] Sealed tins and jars for storage
- [ ] Paper envelopes for saved seed
- [ ] A notebook and waterproof pen

GO DEEPER — EVERYTHING IS FREE AT FOODWHENTHESHOPSSTOP.COM

/zone/	The full calculator — your household, your crops, exact quantities.
/vegetables/	Growing guides for every crop, with sowing windows and storage.
/seed-saving-calculator/	How to save seed from each crop, and isolation distances.
/compost/	Compost and soil building, by climate zone.

A fair warning

Growing all your own food is hard, and the first year is mostly learning. Start now, **start small**, and add more each season — practise while the shops are still open. These numbers are careful estimates, not promises: soil, weather, pests and skill all change what you get.

Grow something this week.

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