



Please do not TEASE dah pwanitz!



CALIFORNIA CARNIVORES
Next, we swapped the serenity of Green Valley for the *Little Shop of Horrors*-esque kitschiness of California Carnivores. It's Martha's favorite source for carnivorous plants and has 1,000 varieties on display at any given time, 300 of which are for sale, making it the largest carnivorous plant retailer in North America.

Pitcher plants and butterworts, kiddie pools filled with fledgling red Cape sundews (2) and, of course, the famous Venus flytrap (3)—they're all here. So are Martian figurines and signs with hilarious but informative sayings (1). The guys behind this place are clearly having fun.

They're also serious experts. The nursery was founded in 1989 by Peter D'Amato, author of *The Savage Garden* (Ten Speed; 1998), an award-winning book on these plants. He has since been joined by Damon Collingsworth (4), who gave us the tour, showing off an unusual plant that eats frogs (most stick to insects), and another, the dancing plant (*Desmodium gyrans*), whose leaves twirl every time anyone talks or sings (it could have its own act in Vegas).

MUST-SEE *Sarracenia leucophylla*, a white trumpet that D'Amato nicknamed 'Martha Stewart' after he appeared on her TV show.

DETAILS Open Thursday to Monday, 10 A.M. to 4 P.M. Call for a guided tour. Shipping is available. 2833 Old Gravenstein Highway; 707-824-0433; californiacarnivores.com

DAY TWO *Petaluma*

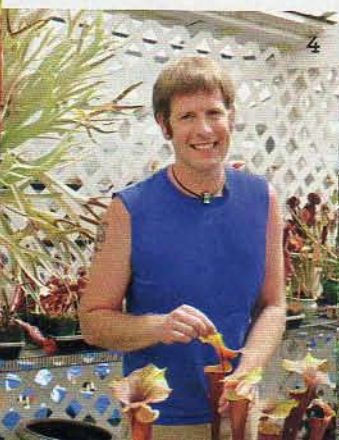
The following morning we drove 30 miles to the low-key city of Petaluma.

GARDEN VALLEY RANCH
Almost 20 years ago, we began getting calls at the magazine about amazing antique roses being grown in California. We've been working with Garden Valley ever since.

The farm's nearly 500 varieties of roses are worshipped by florists for their unusual, romantic colors and potent fragrance—all the more impressive because they're grown without chemicals. Garden Valley was sold by its previous owner, Ray Reddell, six years ago. During our visit, we met its new owner, Mark Grim (6), and manager Fallon Anderson (5), who is so passionate about roses, she has a Victorian-era illustration of one tattooed on her arm.

HIGHLIGHTS A koi pond, a fragrance garden, and a 19th-century cottage that guests can stay in overnight.

DETAILS Open Wednesday to Sunday, 10 A.M. to 5 P.M. Self-guided tours are \$5; docent-led ones are \$10. Shipping is available May to October (minimum 24 stems). 498 Pepper Road; 707-795-0919; gardenvalley.com





Garden Valley's nearly 500 varieties of roses are WORSHIPPED BY FLORISTS *for their romantic colors and potent fragrance.*





*We spent the afternoon at McEvoy Ranch
wading through LAVENDER FIELDS and
cutting and pressing flowers to take home.*



1

McEvoy Ranch
 McEvoy Ranch, also in Petaluma, feels part Tuscany, part Buddhist retreat, and part Shangri-la. The ranch was started in the 1990s by Nan McEvoy, then in her 70s, as an organic olive oil grove. A force to be reckoned with, McEvoy did this in spite of the naysayers who told her it wasn't possible to grow olives in the area.

Since then, she has added lavender fields, cutting gardens, edible gardens, and most recently, vineyards, all of which fill a 550-acre valley. We spent the day there wading through the lavender, *opposite*; cutting and pressing flowers to take home (4); visiting with head gardener Margaret Koski-Kent (1) and her assistant, Francesca Perez (3); and lunching with the staff (2). McEvoy's employees are particularly devoted, and who wouldn't be with an employer who offers afternoon yoga and lunch every day from produce plucked from the garden?

GOOD TO KNOW If you can't make it to the property in Petaluma, you can pick up McEvoy Ranch's olive oil, lavender products, produce, and flowers at its shop in the San Francisco Ferry Building.

DETAILS The ranch is not open for drop-by visits, but it offers scheduled tours (often including lunch, which is highly recommended), olive oil tastings, cooking classes, and gardening workshops; call or go online to register ahead. 5935 Red Hill Road; 866-617-6779; mcevoyranch.com



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3



4

DAY THREE
San Francisco

At the end of the second day, we headed back to San Francisco, had dinner at the superb locavore restaurant Frances (*frances-sf.com*), got in a few hours of sleep, and then hit the city's flower market at 5 A.M.

SAN FRANCISCO FLOWER MART
 This is the best flower market in the country. What sets it apart is its sheer variety, its long history (it has been operating since the late 1800s and in the same building since the 1950s), and the enthusiasm of its growers (many of whom come from families who have had flower stalls there for generations). Plus, even though it feels like a special, secret world, the mart is open to the public, not just wholesalers.

Having worked for years as a florist in San Francisco, Kate was welcomed with lots of hugs and food at every turn through the three sprawling warehouses. We talked with Willy Neve (5), of Brannan Street Wholesale Florist, about his latest adventures foraging for honeysuckle. We also met florists Annabella Eriksson (7), of Mill Valley Flowers, and Carole Economou, of Fiori, who had a cart full of flowers for a wedding she was working on (6).

WHEN TO GO Wednesdays are the best days, since most growers bring in extra flowers, anticipating weekend events.

DETAILS Open to the public Monday to Saturday, 10 A.M. to 3 P.M. 640-644 Brannan Street; 415-392-7944; sfflmarket.com

FIGONÉ



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