'THE SAGE'--JULY 2009

Klein's Floral & Greenhouses On-Line Newsletter

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The Truth (??) About Roundup®

Gorgeous Annuals Now Available All Summer Long

Local Cut Flower Production Is at Its Peak in July

All About Those Cute & Cuddly Earwigs

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KLEIN'S IS A PROUD SPONSOR OF THE 2009 OLBRICH HOME GARDEN TOUR (Featuring Outdoor Living in Shorewood Hills) being held Friday, July 10 from 10 a.m. to 4 p.m. and Saturday, July 11 from 9 a.m. to 3 p.m. Advance tickets are \$10 for Olbrich Botanical Society members and \$12 for the general public. Tickets the day of the tour are \$12 for members and \$14 for the general public. Advance tickets are available at Klein's and other local garden centers and florists. Visit www.olbrich.org for more information.

Talk to the homeowners, landscape designers, and vendors of garden-related materials. Hear firsthand the story of each garden – how it has evolved into the masterpiece it is today and why specific plants were chosen for each area. This year, get great ideas for creating outdoor living spaces that everyone can enjoy. Let homeowners tell you about their journeys creating the outdoor spaces in which they play, relax, cook, entertain, and celebrate. Gain insights to use in your own garden and follow the trend toward outdoor living. Master gardeners and volunteers familiar with each garden will be available to answer questions about landscape design and individual plants.

FOR NEIGHBORHOOD EVENTS OR GARDEN TOURS that you would like posted on our web site in our monthly newsletters, please contact Rick at (608) 244-5661 or Sue at sue@kleinsfloral.com. Please include all details, i.e. dates, locations, prices, brief description, etc. Our readership is ever-growing so this is a great opportunity for free advertising. Events must be garden related and must take place in the immediate Madison vicinity.

THE MAD GARDENER

"Madison's Firsthand Source for Expert Gardening Advice"

Ask any of your gardening questions by e-mailing them to us at <a href="mailto:

Sorry, we can only answer those questions pertaining to gardening in Southern Wisconsin and we reserve the right to leave correspondence unanswered at our discretion. Please allow 2-3 days for a response.

JULY STORE HOURS:

Monday thru Friday: 8:00-6:00

Saturday: 9:00-5:00 Sunday: 10:00-4:00 Open Saturday, July 4: 10:00-4:00

CALENDAR OF EVENTS:

Throughout July, visit Klein's and check out our specials on annuals, vegetables, herbs, hanging baskets and containers. Specials and selection change weekly so give us a call for the most up-to-date information at (608) 244-5661 or toll free at 888-244-5661. We pride ourselves in having the best cared for plants in even the hottest weather and throughout the month we'll continue to offer a full selection of annuals and perennials.

July 4--Independence Day. **Special Store Hours: 10:00-4:00**. Check out special savings on most remaining annuals, herbs, hanging baskets, containers and perennials. Selection is excellent and quality remains top notch. Make Klein's your first stop enroute to any Fourth of July celebration you might have.

July 7--Full Moon

July 10 & 11--Olbrich Gardens' 2009 Home Garden Tour. See above for details or visit www.olbrich.org for more information.

'THE FLOWER SHOPPE':

During July, local cut flower production is at it's peak. Each week, local vendors supply Klein's with a huge assortment of seasonal flowers fresh from the fields. Iris, rudbeckia, astilbe, dahlias, delphinium, zinnias, bells of Ireland, Queen Anne's lace...you name it! Selection can change weekly as the summer progresses and new flowers go into bloom. And because they're grown locally, prices are very reasonable. \$35.00 to \$40.00 is the perfect amount for a stunning "wildflower" bouquet. Vased wildflower bouquets are always full and lush and can be suited to any occasion. Simply contact our design manager, Kathy Lehman, or any of our helpful staff at 608/244-5661 or toll-free at 888/244-5661 for current selection and prices. Delivery is extra.. Please click on 'Delivery Information' on the left side of our home page for detailed delivery information.

Klein's "12 Month Blooming Plant or Fresh Flower Club"

Send or receive a whole year of seasonal blooming plants or fresh flower arrangements and save!!

There's no easier way to give gorgeous blooming plants or fresh flower arrangements, month after month. Each month a seasonal blooming plant or fresh arrangement will arrive on yours or a loved one's doorstep. You choose the start date and we'll make your special delivery the very same day each month.

For just \$300, we'll send a year's worth of seasonal blooming plants--perhaps a bulb garden or azalea in the spring, one of our famous large geraniums or a tropical hibiscus in the summer, a chrysanthemum or Thanksgiving cactus in the fall or one of our homegrown poinsettias or cyclamen for the holidays and winter months. Selection of the blooming plant will be based on availability.

And for just \$350, receive one of Klein's lovely fresh floral arrangements. All arrangements will be seasonal and will contain only the freshest flowers. All arrangements are **Designer's Choice**, but are sure to satisfy the most discerning lover of fresh flowers.

Prices include delivery within our delivery area. For delivery details click on "**Delivery Information**" on the left side of our home page. If your chosen delivery date happens to fall on a Sunday or holiday, we will deliver it on the next available delivery day. All regular delivery conditions apply.

Order your 12 Months of Flowers by calling Klein's at 608/244-5661 or 888/244-5661 or by stopping in. We request that payment be made in full before the first delivery and the prices do not include sales tax.

DID YOU KNOW....

...that, though now commonplace, earwigs (like japanese beetles, house finches, wild parsnip, garlic mustard and many other nonnatives) appeared in the Madison area only quite recently. European Earwigs, though a nuisance to gardeners, are completely harmless, yet have an intimidating appearance to young and old alike. Few people enjoy finding an earwig in the bathtub or kitchen sink--two of their favorite hiding places in that they are attracted to cool and dark locations during the daytime. Except for the occasional light pinch from the pincers on their rear when threatened, earwigs are completely harmless to humans.

European earwigs made their appearance in the United States in the late 19th or early 20th century as stowaways on ships. Records indicate they appeared on both the east and west coasts of the U.S. at about the same time. The first reports of earwigs in Wisconsin came mostly during the 1970's, finally reaching Madison during the early 1980's. Because older gardeners were then unfamiliar with this new invader, other garden pests, like rabbits, took much of the blame for damage to their gardens. But unlike rabbit or deer damage, earwig damage tends to be rather ragged, rather then clean. The first signs of earwig damage in the garden tends to be tattered petunia, dahlia, marigold or even geranium blossoms. A telltale sign of an earwig infestation are tiny black droppings left on the remaining petals and leaves. The droppings resemble small black seeds for which they are often mistaken. Earwigs scavenge and feed during the night so the morning is the best time to notice the droppings and search for earwig hideouts. Earwigs tend to spend the day in cool, damp and shady locations. They often hide between the petals of many garden flowers, especially zinnias, or inside tubular flowers or foliage such as hibiscus, petunias and their relatives, bananas and cannas. As the infestation worsens, some foliage, such as marigolds in particular, will be stripped to the leaves' veins, much unlike other insect or animal damage, leaving just the leaf skeleton in place.

Earwigs are at their peak during moist and coolish Junes and Julys, most often disappearing by the dog days of summer in late July and August. Depending entirely on the weather, some years tend to be far worse than others. Though unattractive, their damage to garden plants is seldom permanent and plants tend to make a full recovery once the infestation subsides. Though earwig bait and traps are available at garden centers, they are usually unnecessary as long as one is sure that earwigs are the culprits. Hot and dry weather usually signifies the end of any earwig infestation. Where the weather remains cool and moist (such as in New England or the Pacific Northwest), earwigs are a far greater and more long-term nuisance. When doing research, focus on sources that are particular to the Midwest so appropriate preventative and remedial measures are taken. Preventatively, eliminating their daytime hiding places (moist and dark locations) is probably the most effective and safest measure to use in the garden.

Excellent sources to learn more about earwigs come from our own UW's entomology department at http://www.entomology.wisc.edu/ppearwig.html or from the UW extension at http://wihort.uwex.edu/flowers/Earwigs.htm

NOTES FROM MY GARDEN JOURNAL -- Tips and Observations from My Own Garden by Rick Halbach.

ENTRY: JUNE 5, 2009

I hate to say it, but I needed to go to a competitor today to pick up a couple of new watering wands for this summer's gardening season. Watering wands are an invaluable tool for the spot watering of containers, hanging baskets and small gardens. Watering wands are not made equal and after years of personal testing and constant use both at work and at home, the Dramm brand is far and away the best choice available (and manufactured locally in Manitowoc, WI). I've found that the cheaper brands seldom last an entire season, whereas Dramm wands typically last me three to four years. Yes, Klein's sells Dramm wands and some Dramm accessories, but only those with a squeeze shutoff, rather than a twisting, manual shutoff valve. With the amount of watering I do, I prefer the heavy-duty brass shutoffs. Though expensive (usually about \$15 each), they are well worth the money and will last for many, many years. Brass shutoff valves are increasingly difficult to find at retail stores. Nearly all home improvement stores, hardware stores and garden centers carry either the plastic or cheaper cast aluminum versions, but their durability is incomparable to their brass counterparts. Plastic shutoffs never last me a single season. Hence, I visited a competitor and picked up a Dramm brass shutoff, wand and rose (the watering head) as a set (one in red and one in blue) for about \$30 each--definitely a worthwhile trip.

ENTRY: JUNE 16, 2009

Today on the agenda was my annual pruning of the white pines that create the woodland garden on the north side of the house. Since childhood I've been attracted to the informal look of white pines over any other pine species. I find their loose branches and long needles swaying in the wind to be very hypnotic and relaxing. But the tree's mature size (often topping 100 feet) and unkempt appearance keeps this Wisconsin native tree from many urban yards--especially a yard as small as mine. Yet, I've placed four beautiful white pines in to smallest of spaces and created a peaceful oasis filled with hosta, lily-of-the-valley, sensitive fern, ostrich fern, Japanese painted fern, Solomon's seal, hellebores, lungwort, ladybells, fleeceflower and self-sowing balfour impatiens. The key to the success of using white pines in small spaces is timely and diligent pruning. Each June, as the new growth (called "candles") reaches a length of about one foot, I nip each candles in half using a very long extension pruner. Doing so keeps the the growth of the tree in check and creates a well branched and very bushy looking specimen. White pines have a reputation for being sparsely branched, whereas, my four pines are densely branched, thickly foliaged and very well-shaped. At the same time that I nip the candles, I also prune out some of the larger branches that have gotten a bit large and out of hand. I particularly focus on shaping the tops of the trees. After nearly 20 years, my white pines haven't grown much taller than my two story house and by performing this yearly ritual, they should stay manageable for many years to come.

ENTRY: JUNE 20, 2009

One of the more common questions I'm asked as neighbors and friends visit my garden is how I can possibly keep all of my containers looking so healthy from spring until fall. My simple answer is FERTILIZE, FERTILIZE & FERTILIZE! Starting about now each year I begin a rigid schedule of fertilizing all of my containers every two weeks (give or take a few days depending on the weather). Many experts recommend weekly fertilizing, but with experience, I've found every second week to be adequate. The key to my success is using a calendar or my garden journal in planning the fertilizing schedule. Doing so ensures that I actually do this most important of garden tasks.

I fertilize my containers in a cycle of three beginning in mid-June using a water soluble, all-purpose fertilizer like Miracle-Gro. An all-purpose fertilizer is higher in nitrogen to promote vigorous and rich green growth. It's very important to closely follow the recommended rates on the box for outdoor plants (1 level TBS./gallon for Miracle-Gro). I repeat the process again two weeks later--again, using regular Miracle-Gro to encourage strong new growth. But every third watering I now use one of three fertilizers based on the plant and intended results. For my foliage containers (coleus, palms, elephant's ears, bananas, houseplants, etc.), I continue using an all-purpose fertilizer for vigorous growth and healthy color. For the vast majority of my blooming containers (and vegetables), I now use a high in phosphorous "bloom booster" for added flower power, making sure to closely follow the instructions. Without a bloom booster, flowering typically slows for most annuals as the summer progresses and as the plant spends its energy. Now for my petunias, calibrachoas, gerbers and certain other plants that tend to yellow, I instead use a fertilizer higher in acid, such as Mir-acid. For these plants, the acid in the fertilizer helps prevent bare and woody stems and the typical yellowing foliage as the season progresses.

In two weeks, the cycle begins again until about mid-September. As an added note, I've found that fertilizing is most effective if the soil is slightly moist. Not only do the plants take up the fertilizer more quickly and efficiently, but less is wasted. If the soil is overly dry, much of the fertilizer is lost as the water quickly runs through and out of the pots.

<u>KLEIN'S RECIPES OF THE MONTH</u>--These are a selection of relatively simple recipes chosen by our staff. New recipes appear monthly. Enjoy!!

Green beans are probably America's number one vegetable and certainly a favorite a favorite for most children. It's been just in the last few weeks that locally grown beans have begun appearing at the local markets and should soon pop up on the tables of home gardeners; signifying the beginning of the summer harvest. Beans, along with corn, tomatoes, potatoes and members of the squash family, are natives to the Americas. Fresh, raw green beans are irresistible while picking in them garden and equally irresistible steamed or boiled, buttered and lightly salted. Green beans are at their most delectable when simply spiced or in simple salads and in marinades and vinaigrettes. Pick beans while young and crisp and before the beans inside mature and the outside becomes woody and tough. Though green beans take longer than most vegetables to cook, be equally careful not to overcook them, allowing them to remain tender crisp and bright green.

GREEN BEANS WITH LIME--An easy and interesting side dish from the May 2007 issue of Better Homes & Garden magazine.

1 lb. green beans cut into 2" lengths

1 TBS. extra virgin olive oil

1 tsp. fresh lime zest

1 fresh lime

1/4 cup sliced almonds

Cook the beans in hot oil in a large skillet over medium heat until the beans are tender crisp and lightly browned, about 18-20 minutes, adding the almonds during the last 5 minutes. Cut the lime in half. Add the zest to the beans, cooking and stirring for 1 minute. Season lightly with salt and drizzle with lime juice.

<u>TOMATOEY GREEN BEAN CASSEROLE</u>--A Klein's staff member once made this nontraditional green bean casserole for a Thanksgiving dinner and says it was the surprise hit of the party. Originally from The Joy of Cooking.

1 lb. tender crisp cooked green beans, fresh or frozen

1 can cream of tomato soup

3 TBS, prepared horseradish

2 tsp. Worcestershire sauce

1/4 tsp. salt

1/4 tsp. paprika

dry bread crumbs

butter

shredded cheddar

Preheat oven to 325°. In a bowl, combine beans, soup, horseradish, Worcestershire sauce, salt and paprika and spread into a greased casserole. Bake, covered, for one hour. Remove from the oven and cover with a layer of dried bread crumbs, dotted with butter and sprinkled with cheese. Return to the oven, uncovered, and broil a few minutes till golden.

POTATO AND GREEN BEAN SALAD -- A family favorite from Jane Brody's Good Food Book (1985).

1 lb. green beans, cut into 2" lengths, steamed to tender crisp and kept warm

4 large potatoes, cooked until just soft, cubed and kept warm (about 4 cups)

2 chopped green onions

Dressing:

2 TBS. olive or vegetable oil
2 TBS. white wine or other light vinegar
1 large clove garlic, crushed
1 small red onion, thinly sliced
1 tsp. dried oregano
1/2 tsp. salt
1/8 tsp. pepper

Combine prepared salad ingredients in a large bowl and set aside. In a jar, combine dressing ingredients, cover and shake well. Pour the dressing over the vegetables. Toss the salad gently till well mixed. Cover and chill several hours or overnight. Serves 6.

<u>GREEN BEAN FRIES</u>--A REALLY easy way to prepare green beans from a 2003 issue of Organic Gardening magazine. Preheat oven to 475°. Place trimmed green beans, cut to desired length, in a single layer on a rimmed cookie sheet or baking dish. Drizzle with olive oil, balsamic vinegar, a little salt and pepper and some fresh rosemary. Bake 10 minutes. Serve sprinkled with parmesan.

NEW PRODUCT SPOTLIGHT--Each month we will spotlight some new product

that we already carry or one that we've taken note of and plan to carry in the near future. Likewise, if you would like to see Klein's to carry a product that we don't currently, please let us know. Our goal is to be responsive to the marketplace and to our loyal clientele. If a product fits into our profile, we will make every effort to get it into our store. In addition, we may be able to special order an item for you, whether plant or hard good, given enough time. **This month's spotlight features Klein's 'Jumbo Summer 4-packs'**.

About 10 years ago we began our summer 'Jumbo 6-Pack' program with amazing success; offering fresh, healthy, colorful annuals well into midsummer. The large cell pack size allows for vigorous growth and great moisture retention. These plants are perfect for quick color in tired containers or beds. We offer a full spectrum of heat tolerant annuals: petunias, salvia, impatiens, zinnias, etc. The list goes on and on with old favorites and the newest in cutting edge plants alike.

For the first time in 2009, Klein's is offering our 'Jumbo Pack' summer annuals in 4-Packs, rather than our traditional 6-Packs. In response to customer demand, we're now offering the same great plants in smaller quantities. We were finding that because gardeners were needing to "fill in" beds and containers during the summer, our customers were needing fewer plants-wanting just two of four instead of six. Need to replace the heat withered pansies from spring? Is that container not looking quite the way you had hoped? Have rabbits or earwigs left gaping holes in the landscape? This is the perfect opportunity to give your garden that much needed tweak! Because we "grow our own", supplies are limited so shop early for best selection.

In addition to the 'Jumbo 4-Packs', we've also recently planted an entire fresh crop of Proven Winners. Choose from all of your PW favorites: Supertunias, Diamond Frost Euphorbia, Sunloving Coleus, New Guinea Impatiens, Angelonia and much, much more. Planning an event? Selling a house? Klein's is your one stop shopping experience for instant beautification. We also offer a great selection of tropicals--all of which thrive in our summer heat and humidity.

NATURAL NEWS--

The debate about the popular herbicide continues. Is Roundup "natural"? Is Roundup safe for the environment? Is Roundup safe for humans to be around? What are the long lasting effects? The truth is; there are to date no concrete answers and it depends on whom you're listening to and what you want to believe. It's a constant conversation we have with customers at Klein's--yes we offer Roundup as a choice, but we don't immediately advocate its use for all of our customers. Some customers want something easy and effective to kill the weeds in their yard. They want to put in a new garden, but would rather not have to do the labor intensive work of removing the sod. They want to quickly replant a weed infested yard with

fresh grass seed, but need to get rid of the old lawn first. Yet, they don't want to use something "really" toxic that will hurt the environment. Roundup has become the easy compromise.

The supposed facts about Roundup:

What is Roundup? From John Begeman at the University of Arizona website at http://ag.arizona.edu/gardening/

"The common chemical name of this product is Glyphosate, which will always appear as the active ingredient on the product label. Roundup is a systemic herbicide. This means that it is absorbed into the plant and is carried internally through the plant. Because of it's systemic character, Roundup is applied to green leaves and green stem tissue. It is absorbed and moves through the entire plant, killing it, roots and all. This is especially beneficial in controlling perennial weeds. When the roots are dead, the weed will not regrow. It is "nonselective", meaning it will kill virtually any green herbaceous plant it comes in contact with. Unlike many weed killers, Roundup has no effect on the soil and is safe to use to eradicate weeds prior to sodding a new lawn or planting a landscape bed. Applications of Roundup must be made carefully. Any green plant tissue will absorb this product, not only leaves but also green twigs and trunks. Sprays must be directed to avoid contact with desirable plants. The best time to spray is in the early morning when the air is calm. When spraying in "too close for comfort situations", use a piece of cardboard to shield desirable plants from the weeds you intend to spray. Tall weeds in a shrubbery bed can be bent over and sprayed on the ground. After applying Roundup, give it time to work! Because it is a systemic it must be absorbed by the leaves and moved down within the plant to it's roots. All this takes time, usually about 7 to 10 days. Plants will begin to yellow up and then die. Do not pull or hoe the weeds out until they are completely dead. If weeds are removed before the chemical can move into the roots, they will just regrow".

Glyphosate is a synthetic compound yet an analog of a naturally occurring amino acid. This is where the debate gets complicated in that glyphosate does not occur naturally. It is man-made and chemically produced, yet acts in a "natural" way. Simply stated; it causes a plant to kill itself by interfering with the synthesis of amino acids within the plant. The plant shuts down and withers as its enzymes are tampered with.

The federal government recognizes Roundup as safe acknowledging only that it is an eye irritant and harmful if ingested in great quantities. And from the Scotts/Miracle-Gro Co. website at http://www.scotts.com/

"Since Roundup brand products kill weeds so effectively, are they harmful to me, my kids, pets or the environment?" "Roundup brand products have a long and trusted history of safe use and do not pose an unreasonable risk to humans or the environment when used according to label directions".

What is "an unreasonable risk" and is that risk different from person to person? Here then is the other side of the debate:

Recent research in France has indicated that Roundup may be harmful to all human cells and in particular, embryonic and placental cells, causing low birth rates and possibly miscarriages. Studies are recent, inconclusive and have, of course, occurred on animals including earthworms and rodents. Studies also indicate that, though nonresidual in recommended doses, residue has been indicated in areas of repeated use or at non-recommended levels. Roundup only became available in the 1970's. The long term effects to the environment and on other organisms are also, therefore, unknown. Another ongoing criticism has been that studies touting the safety of Roundup tend to be those financed or sponsored by Monsanto, the maker of Roundup, whether privately or publicly funded. For more information check out, among others, http://www.environmentalhealthnews.org

In short, it appears that far more unbiased research needs to be done on Roundup. It is extremely effective as an herbicide, but must be used prudently until the evidence becomes conclusive. Whenever in doubt, turn to the obvious alternative--old-fashioned hard work.

JULY'S PLANT OF THE MONTH:

SWEET & HOT PEPPERS

The following information comes from our own website's "**Vegetables**" section when you click on "**Spring Plants**" on the left side of our home page. Included is not only cultural information, but a look into the amazing selection of both sweet and hot peppers we offered during the 2009 season. In our unbiased opinion, we have just about the best selection of peppers in town!

SWEET PEPPERS:

Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18" apart.

Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed. Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening. NOTE: "Red Peppers" are simply fully ripened green peppers. The labels signify which peppers mature red rather than yellow, orange, purple or brown. Our 2009 selection:

Banana Supreme--65 days. An improvement over the old-time Sweet Banana--larger fruit (7-9" long and to 2 1/2" wide starts yellow and matures to a deep red (instead of orange) and produces much larger yields. Vigorous plants about 2? high, upright and spreading.

Bell Boy--70 days. AAS Winner. Fruit is medium-long, mostly 4-lobed, thick walled and green, ripening red. High yielding and disease-resistant. Fruit is 4 1/2" x 3 1/2".

Blushing Beauty--70 days. A past AAS Winner. The blocky 4x4" four lobed peppers are sweet and thick walled. In developing they change from a very light yellow to blush red and bright red when fully ripe. Disease resistant.

Carmen--60 days. This beautiful Italian-type "bull?s horn" type was a 2006 AAS Winner and with good reason. Carmen has a lovely, sweet taste for salads and roasting. Tapered fruits are 6" long and 2 1/2" wide, and ripen from bright green to a deep carmine red. Fruits ripen very early on upright, medium sized plants. Excellent in containers.

Chocolate Beauty--70 days. Dark green skin ripens to a dark brown. Fruits are very sweet. An interesting novelty to add color to your salads or cooking. Disease-free.

Giant Marconi--62 days. AAS Winner. Bred in Italy, an early, heavy yielding variety that produces 6-8" green fruits that mature to a bright red. About 3" wide at the top, 3-lobed. A thin-skinned variety. Very disease resistant.

Golden Summer--71 days. Blocky fruit, 4-4 1/2" long and 3" wide. Lime green ripening to gold.

Gypsy--60 days. AAS Winner. Very early, productive, multipurpose pepper for salads and cooking. Wedge-shaped, 3-4" pale green peppers with thick, crisp, tasty flesh. Matures to orange-red. The 18-20" plants bear as many as 18 fruits at once.

Pimiento Elite--73 days. The primary pepper-type used in making paprika. Good yields of sweet, thick-walled, 3x3 1/2" fruit. Beautiful red fruit when ripe. Fruit is oval and heart-shaped.

Purple Beauty--70 days. Blocky, 4x3 1/2", thick-walled fruit. Ripens from green to deep purple.

Red Beauty--68 days. An early, prolific green pepper bearing sweet, 4x 3 1/2", 4-lobed peppers with thick walls. Turns red quicker than most green bells.

Super Heavyweight--77 days. Very flavorful jumbo bell produces huge, blocky, thick-walled peppers up to 7" long and 6" wide. Excellent for fresh eating or stuffing. Ripens green to gold.

HOT or CHILE PEPPERS:

Require well-drained, warm soil of moderate fertility. They are light feeders, but enrich the soil with organic matter. Fertilize sparingly until the plants begin to set fruit. Too much nitrogen causes excess foliage and the dropping of flower buds. Provide even moisture, especially during flowering and fruit set. Plant in a wide open sunny location. Plant 24" apart in rows 18"

apart. Peppers are very tender plants and must not be put in the garden before late May once the soil has thoroughly warmed. Blossoms will drop if the temperatures fall below 60 degrees F. Begin harvesting when the fruits reach a usable size and can be harvested at any stage during ripening.

A NOTE ON HEAT: We've ranked each pepper below with 1-5 stars with (*****) being the hottest and (*) the mildest. Heat within a variety can very greatly from year to year depending upon the stress the plants are grown under, i.e. heat, humidity, drought, etc. Pepper pungency is about 10 times greater after drying.

Anaheim--77 days. Very pungent chili-type. Long, tapered dark green fruits are 7" long by 1 1/2" wide. Often used in chili rellenos. (**)

Ancho--See Poblano.

Big Chili II--68 days. An improved early Anaheim with thick-walled, mildly flavored fruits, 8-10" long. Disease resistant. (**)

Caribbean Red--100 days. Seed for this habanero variety was found in the Caribbean and improved, resulting in a uniform, fiercely hot pepper that is way hotter than a regular habanero. This pepper must be used carefully. Bright red, wrinkled fruits are 1 1/2" long and 1" wide. (*****)

Cayenne Long Slim--70 days. Green turns red in mature stage. For pickles, canning or drying. Long, 6 x 1/2" fruits. (****)

Chilly Chill:—A 2002 AAS Winner. Although technically a hot chill pepper, this variety has been bred to be non-pungent. Child-safe fruit that matures from greenish yellow to dark red. Fruit and habit are similar, but larger than 'Medusa'. Grows 6-10" tall.

Chiltepin, Chile Piquin or Bird Peppers--(95 days) The mother of all chile peppers, this wild variety is the evolutionary starting point of all hot peppers.

Still growing wild in the southwest and Mexico, the oval fruits are no larger

than a small bean. Dried fruits are a beautiful orange-red. The flavor is

slightly sweet and smoky and the heat quotient is "fiery". Slow-growing, bushy plants are best grown in a container. Pruned hard, plants can be

overwintered indoors. Folklore states that the pungency of these chiles will not "burn the next day". Klein?s heirloom variety was harvested in the wild in

Texas by one of our own employees. To propagate, soak the dried seeds in a 1:10 bleach solution for 5 minutes, then rinse and sow. Best started 2 weeks earlier than other peppers. (*****)

Explosive 'Embers'--Conical fruit matures from dark purple to brilliant red and measures about 1 1/4" long. It offers a unique habit and unique purple foliage with purple flowers. Strongly branched. Very hot. 10-12" tall. (****)

Garden Salsa--65 days. The perfect variety for homemade salsa with just the right amount of heat. A long, tapered hot pepper that is a tremendous yielder, producing numerous 7-8" long green turning red fruits. Has a medium pungency. Not as hot as jalapenos. (***)

Habanero--95 days. Very hot. Light green, thin, crinkled flesh ripens to orange-red. Fruits are 1 1/2" long x 1" across and about 200 times hotter than jalapenos. Warm summers develop the hottest peppers. (******)

Holy Mole--85 days. 2007 AAS Winner produces pasilla-type peppers with a distinctive, not-too-spicy flavor--perfect for making mole? sauce or using fresh, cooked or dried. Tapered peppers are 7-9" long and are a dark chocolate brown at maturity. Fruits start out green. (**)

Hungarian Yellow Wax (Hot Banana)--70 days. Thick-walled, pendant, 6" fruit is smooth and tapered, yellow to red at maturity. High yield, uniform fruit; upright plants. A very nice "warm" hot. (***)

Jalapeno--73 days. Dark green, tapered fruit, 3 x 1" turning dark red at maturity. Good for pickling or fresh. Due to familiarity it is the standard by which hot peppers are measured. (***)

Poblano/Ancho--70 days. Poblano describes the fresh pod and "ancho" is used to denote the dried form of this reasonably cool chile. Fruits are a very deep green and ripen red. Pablanoes are slightly pungent and are most widely used for chile rellenos. Dried, they are used to make chile powders. (***)

Serrano--75 days. very pungent fruit, 2 1/4" long and 1/2" in diameter. Slim and club-shaped green peppers with medium-thin walls maturing to a bright red on 30" tall plants. (***)

Super Chile--75 days. Very productive, semi-compact plants produce upward facing, cone-shaped, 2 1/2x1 1/2" peppers with a spicy flavor. Great for ornamental use. Ripens green to red. (****)

Thai Hot--70 days. Our hottest pepper. In fact, it is often times just used ornamentally. Fruits are slim and dark green, no more than 3/4" long and they mature to a deep red. Fruits are borne upright and completely cover the plant. Be extremely careful when handling and eating. (*****)

YOU ASKED THE MAD GARDENER...

I planted lettuce this year, and some of it was munched on, I assume by rabbits or deer. It is safe for me to eat the rest of the plant, or is there some danger in being contaminated from the animals? Thank You, Julie

Hi Julie,

As far as I know, and from personal experience, your lettuce is perfectly safe to eat. As always, soak the leaves/heads in a sinkful of cold water and drain or spin dry. There are antibacterial sprays for food on the market, but they shouldn't be necessary. Animals nibbling on tasty greens is common in everyone's garden. There is far more concern from the pesticides used on most store bought greens shipped in from Mexico and the southern U.S.

Congratulations on growing your own and enjoy your bounty! If animals are a continued concern, consider surrounding your garden with animal proof fencing available at home improvement stores and some garden centers. It's inexpensive and will last for years.

Thanks for your question! The Mad Gardener

AROUND TOWN:

NOTE: If you of know of any community or neighborhood events or garden tours you would like posted on our web site in our monthly newsletters, please contact Rick at (608) 244-5661. Please include all details, i.e. dates, locations, prices, brief description, etc. Our readership is ever-growing so this is a great opportunity for free advertising. Events must be garden related and must take place in the immediate Madison vicinity.

Dane County Farmer's Market

Saturdays, April 18 thru November 7, 6:00-2:00 On the Capitol Square

Wednesdays, April 22 thru November 4, 8:30-2:00 In the 200 block of Martin Luther King, Jr. Blvd.

For details visit www.madfarmmkt.org

2009 Summer Concert Series at Olbrich Gardens

Let the beauty of Olbrich Botanical Gardens set the perfect stage for a night of music. Bring a lawn chair or blanket, and spread out for a picnic surrounded by Olbrich's lush flowers. Or, purchase a brat or hot dog from the Madison East Kiwanis. Picnics are allowed in the Gardens for the Tuesday concerts only. In case of rain, concerts will be held indoors. A \$1 donation is suggested. Concerts are sponsored by the Olbrich Botanical Society.

Olbrich Concerts in the Gardens 2009 Schedule: (All concerts are on Tuesdays at 7 p.m.)

July 7

Cajun Strangers Trio--Traditional Cajun

July 14

Lauren Homburg--Originals & Pop Music

July 21

Ken Wheaton Trio--Jazz Trio

July 28

Marcy and the Highlights--Country, Blues, Rock & Standards

Olbrich Botanical Gardens 3330 Atwood Ave., Madison 608/246-4550 or www.olbrich.org for details

Olbrich Home Garden Tour: Featuring Outdoor Living

Friday, July 10, from 10 a.m. to 4 p.m. Saturday, July 11, from 9 a.m. to 3 p.m.

Olbrich extends a special invitation to tour private gardens created and maintained by talented home gardeners during the Home Garden Tour *Featuring Outdoor Living in Shorewood Hills*.

Talk to the homeowners, landscape designers, and vendors of garden-related materials. Hear firsthand the story of each garden – how it has evolved into the masterpiece it is today and why specific plants were chosen for each area. This year, get great ideas for creating outdoor living spaces that everyone can enjoy. Let homeowners tell you about their journeys creating the outdoor spaces in which they play, relax, cook, entertain, and celebrate. Gain insights to use in your own garden and follow the trend toward outdoor living. Master gardeners and volunteers familiar with each garden will be available to answer questions about landscape design and individual plants.

The Olbrich Home Garden Tour is a way for gardeners of every level and interest to see firsthand the various methods others have used to create beautiful garden masterpieces.

Advance tickets are \$10 for Olbrich Botanical Society members and \$12 for the general public. Tickets the day of the tour are \$12 for members and \$14 for the general public. Tickets are available at Klein's and other local garden centers and florists.

Olbrich Botanical Gardens 3330 Atwood Ave., Madison 608/246-4550 or www.olbrich.org for details

Wildflowers of Wisconsin and the Great Lakes Region

Saturday, July 11, 1:00-3:00 p.m. UW Arboretum Bookstore

Meet co-author Merel Black who joins us to talk about our wildflower heritage and sign copies of the book she wrote with Emmet Judziewicz..

University of WI Arboretum 1207 Seminole Hwy. Madison, WI 53711 608/263-7888 or uwarboretum.org/events

Olbrich's Blooming Butterflies

July 15-August 9 Daily from 10:00-4:00 In the Bolz Conservatory Experience the wonder of strolling through a tropical forest on a search for fleeting butterflies. Live butterflies emerge from chrysalises daily in the Bolz Conservatory. Olbrich's Blooming Butterflies is a great adventure for people of all ages. Children can visit stamping stations in the outdoor gardens with their Butterfly Passport while learning fun facts. Tour the outdoor gardens and visit the Growing Gifts shop. The cost is \$5 for adults, \$3 for children ages 12 and under, and free for children under 2. Olbrich Botanical Society members are admitted free. Parking is free. Bus tours are welcome. The Bolz Conservatory will be closed Monday, July 13 and Tuesday, July 14 in preparation for Olbrich's Blooming Butterflies.

Olbrich Botanical Gardens 3330 Atwood Ave., Madison 608/246-4550 or www.olbrich.org for details

Windsor Area Garden Club 2009 Garden Tour

Featuring Seven Gardens In Windsor & DeForest Friday, July 17 & Saturday, July 18 10 am - 3 pm Rain OR Shine

Proceeds To Benefit The UW Paul P. Carbone Comprehensive Cancer Center.

Klein's is a proud sponsor of this garden tour and is happy to announce that our own Mark Anderson's amazing garden is one of those to be featured on this lovely tour.

Tickets Available @; DeFlorist, Country Bloomers or call: Monique @ 279-0299 or Karen @ 225-3220 and are just \$7.00. Also visit www.windsorareagardenclub.org.

Rotary Botanical Gardens' Home Garden Tour

Saturday, July 25, from 10 a.m. to 4 p.m. (rain or shine)

Come tour eight wonderful home gardens in the Janesville area and get ideas for your own landscape. Homes will also feature live music from local musicians of all ages.

Tickets are \$10 in advance (\$12 day of event) with a lunch option (*see below). Tickets can be purchased at Rotary Gardens or K&W Greenery and all tickets also can be used for entry to Rotary Gardens on that day only. A \$25 advance ticket for this event (limited to 150 available), purchased only at Rotary Botanical Gardens, entitles the participant to entry to all Home Garden Tour gardens, entry to Rotary Gardens and a catered box lunch, served on the Rotary Gardens terrace between 11:30 am and 1 pm. Menu includes: Mediterranean egg salad on croissants, European red cabbage salad, a special dessert treat and beverage of choice. Call Mark at (608) 754-1779 for details.

Rotary Botanical Gardens 1455 Palmer Dr., Janesville, WI 608/752-3885 or www.rotarygardens.org

Sun and Shade--Walking Tour (UW Arboretum Native Plant Garden)

Wednesday, July 29, 7:00-8:30 p.m. Walks from the Visitor Center

If you are wondering which native plants will thrive in full sun or which can grow in shade, find inspiration in our native prairie and forest gardens. We will feature many summer-blooming species on this tour.

University of WI Arboretum 1207 Seminole Hwy. Madison, WI 53711 608/263-7888 or uwarboretum.org/events

JULY IN THE GARDEN A checklist of thin	ngs to do this month.
Pinch hardy mums until July 4 for bushier le	ess floppy plants.

Begin sowi	ng and tra	ansplanting	cole cror	s for fall	harvest.

Fertilize and mulch asparagus beds.

 _Give the garden at least 1" of moisture per week.
 _Mow as little as possible and with mower raised to at least 2".
 _Mulch beds to conserve moisture and keep down weeds.
_Deadheading spent blooms as needed.
_Stake and support tall plants as needed.
 _Cut spent perennials to the ground to encourage new growth.
_Divide daylilies as they finish blooming.
_Fertilize potted plants at least every 2 weeks. Follow directions.
 Order spring bulbs from catalogs while your memory is still fresh.
_Keep and eye on the weather. Water as needed.
 _Watch for pests and control as needed or desired.
_Stop fertilizing roses by late July.
 _Visit Klein'sWatch for end of season savings on annuals and perennials.

BEHIND THE SCENES AT KLEIN'S—This is a sneak peek of what is going on each month behind the scenes in our greenhouses. Many people are unaware that our facility operates year round or that we have 10 more greenhouses on the property in addition to the 6 open for retail. At any given moment we already have a jump on the upcoming season—be it poinsettias in July, geraniums in December or fall mums in May.

IN JULY:

- ---Watering is a nonstop endeavor. On hot, windy days, we no sooner finish the first round, when we have to start all over again. Some plants in our retail areas may need watering 3 or 4 times in a single day! You wouldn't do this at home, but customers don't like to see wilted plants. It's not harmful for us to let them wilt a bit, but it makes for bad presentation.
- ---We're looking forward to spending a bit of downtime together at our annual summer picnic. Lots of good food, good drink and good fun.
- ---Yes, the poinsettias arrive. The small plants are potted and placed in a warm greenhouse out back where they are constantly misted for a few days until they begin rooting out. After a few weeks they are individually pinched for sturdy and bushy growth.
- ---Summer maintenance projects are under way.
- ---We transplant our fall cole crops into cell packs along with our fall pansies and violas. Many of these are the famous winter hardy varieties.

EMPLOYEE PROFILE--MARION PRUCHA

Affectionately referred to as "the pepper lady", Klein's has been lucky to have Marion as a team member since about 2003, starting out very part-time in the annuals and vegetable retail area. Since that time Marion's role at Klein's has expanded as the business and breadth of our clientele continues to grow. She now works full time much of the year and is a vital member of our transplanting crew starting in late February. Come spring, you'll find Marion, often times hidden amongst the tomatoes, making sure our vegetable area is the best stocked and tidiest in the area. Were it not for Marion, our vegetable selection would not be what it is today. Marion is an avid gardener on all levels. But even she admits that her forte and greatest passion comes from vegetable gardening. She and her husband, Kent, own a charming home on Madison's east side where they pride themselves in growing interesting varieties of plants, but especially peppers--hence the name "the pepper lady".

Marion grew up in Texas, explaining much of her love for peppers: chile peppers in particular. Where she grew up, chile piquins, the mother of all hot peppers, grew wild. In fact, the piquins we sell at Klein's are offspring of those very plants. And because she and Kent enjoy cooking ethnic dishes, her desire to learn more about the vegetables and herbs in those dishes has continued to blossom. And luckily she has brought this knowledge to Klein's and is wanting to share that knowledge with the customer. Since starting at Klein's, Marion has encouraged us to grow some of our now most sought after vegetables and herbs including the piquin, pimiento and Anaheim peppers, epazote and much more and she continues to offer ideas about how we can improve and expand our vegetable selection in the future. Another one of Marion's many ideas was to offer our customers tried and true recipes from her own collection, using many of the unique vegetables we sell at Klein's. With Madison's growing Asian and Latin American populations, we're hoping our vegetable selections will reflect their cuisines.

Most of Marion's previous work experience has been in landscape design and horticulture, though she does have experience as a bedding plants manager in Laguna Hills, CA before her move to Wisconsin. She holds a bachelor's degree in landscape architecture from the University of Oregon. In addition to working at Klein's, Marion has volunteered at Olbrich Gardens. Her husband, Kent, is employed with Trek bicycles in Waterloo and is a biking enthusiast. At home, he enjoys brewing his own

beer using hops grown in their own garden. Recently Kent has learned about and enjoys growing things hydroponic ally in their own basement. He, too, has been bitten by the gardening bug.

Growing her own produce organically is also very important to Marion. She says she's had some great success and that her experience has contributed greatly to this success. It's this experience that Marion wants to share with the Klein shopper. She not only loves to talk about vegetables, but also annuals, perennials and design ideas. Stop by Klein's and take advantage of Marion's helpful nature when faced with your next gardening dilemma.

PERMANENT FEATURES--

KLEIN'S MONTHLY NEWSLETTER

Have our monthly newsletter e-mailed to you automatically by signing up on the right side of our home page. We'll offer monthly tips, greenhouse news and tidbits, specials and recipes. . .everything you need to know from your favorite Madison greenhouse. And tell your friends. It's easy to do.

THE MAD GARDENER--"Madison's Firsthand Source for Expert Gardening Advice"

Ask us your gardening questions by e-mailing us at <a href="mailto:mailt

We can only answer those questions pertaining to gardening in Southern Wisconsin and we reserve the right to leave correspondence unanswered at our discretion. Please allow 2-3 days for a response.

FACEBOOK

Klein's has joined the Facebook frenzy. Become a friend of Klein's by visiting us at www.facebook.com.

SENIOR CITIZEN DISCOUNT

We offer a 10% Off Senior Citizen Discount every Tuesday to those 62 and above. This discount is not in addition to other discounts or sales. Please mention that you are a senior before we ring up your purchases. Does not apply to wire out orders or services, i.e. delivery, potting, etc.

BUCKY BOOK COUPON

Klein's is again showing our proud support of community UW athletics and academics with advertising and coupons in the 2009 edition of the Bucky Book. Visit **www.buckybook.com** for more information and to order your copy.

RECYCLING POTS & TRAYS

The City of Madison will recycle rinsed out hard plastic pots and trays when brought to their drop-off locations at 4602 Sycamore Ave. and 1501 West Badger Rd. They do not accept light plastic or multi-celled packs. White plastic #5's are also not accepted in city recycling bins or at the drop-off sites. For more information call 267-2626 or visit www.cityofmadison.com/streets/RigidPlasticRecyclingDropOff.cfm

DELIVERY INFO

Klein's Floral and Greenhouses delivers daily, except Sundays, throughout all of Madison and much of Dane County including: Cottage Grove, DeForest, Fitchburg, Maple Bluff, Marshall, McFarland, Middleton, Monona, Oregon, Shorewood Hills, Sun Prairie, Verona, Waunakee and Windsor. Current delivery rate on 1-4 items is \$6.95 for Madison, Maple Bluff, Monona and Shorewood Hills, slightly more to the surrounding communities and for more than 4 items. We not only deliver our fabulous fresh flowers, but also houseplants, bedding plants and sundries. A minimum order of \$25.00 is required for delivery. Delivery to the Madison hospitals is \$4.95. Deliveries to the four Madison hospitals are made during the early afternoon. There is no delivery charge to funeral homes in the city of Madison, although regular rates apply for morning funeral deliveries to Madison's west side. Regular rates also apply for funeral deliveries in the surrounding communities.

Morning delivery is guaranteed to the following Madison zip codes, but only if requested: 53703, 53704, 53714, 53716, 53718 and Cottage Grove, DeForest, Maple Bluff, Marshall, McFarland, Monona, Sun Prairie, Waunakee and Windsor. We begin our delivery day at 8:00 a.m. and end at approximately 4:00 p.m. Except during holidays, the following west-side zip codes and communities can be delivered only during the afternoon: 53705, 53706, 53711, 53713, 53717, 53719, 53726, Fitchburg, Middleton, Oregon, Shorewood Hills and Verona. During holidays (Christmas, Valentine's Day, Mother's Day, etc.) we are able to make morning deliveries to all of the above areas. We are not able to take closely timed deliveries on any holiday due to the sheer volume of such requests. It's best to give us a range of time and we'll try our absolute hardest. Orders for same day delivery must be placed by 12:30 p.m. or by 2:30 p.m. for Madison zip codes 53704 and 53714. We do not deliver to Cambridge, Columbus, Deerfield or Stoughton.

DEPARTMENT HEADS: Please refer all questions, concerns or feedback in the following departments to their appropriate supervisor.

Phone: 608/244-5661 or 888/244-5661

Floral Department Manager Kathy Lehman

kathy@kleinsfloral.com

Head Grower & Horticulturist Jamie VandenWymelenberg

jamie@kleinsfloral.com

Retail Manager Jennifer Wadyka

jennifer@kleinsfloral.com

House Accounts & Billing Barbara Foulk

Delivery Supervisor Rick Halbach

Owner Sue (Klein) Johnson

sue@kleinsfloral.com

RELATED RESOURCES AND WEB SITES

University of Wisconsin Extension 1 Fen Oak Ct. #138 Madison, WI 53718 608/224-3700

www.uwex.edu/ces/cty/

www.uwex.edu/ces/wihort

Plant Disease Diagnostics Clinic Dept. of Plant Pathology 1630 Linden Dr. Madison, WI 53706

www.plantpath.wisc.edu/

Insect Diagnostic Lab 240 Russell Labs 1630 Linden Dr. Madison, WI 53706

www.entomology.wisc.edu/

State Soil Testing Lab 5711 Mineral Point Rd. Madison, WI 53705 608/262-4364 www.soils.wisc.edu

American Horticultural Society

www.ahs.org

Garden Catalogs (an extensive list with links)

www.gardenlist.com

also www.mailordergardening.com

Invasive Species

www.invasive.org

Friends of Troy Gardens Rm. 171, Bldg. 14 3601 Memorial Dr. Madison, WI 53704 608/240-0409

www.troygardens.org

Community Gardens Division (Madison area) Community Action Coalition

1717 N. Stoughton Rd. Madison, WI 53704 608/246-4730

www.cacscw.org/gardens/

Madison Area Master Gardeners (MAMGA) www.madison.com/communities/mamga/

Wisconsin Master Gardeners Program Department of Horticulture 1575 Linden Drive University of Wisconsin - Madison Madison, WI 53706 608/265-4504

www.hort.wisc.edu/mastergardener/

The Wisconsin Gardener www.wpt.org/garden/

Has a list of garden clubs and societies

Allen Centennial Gardens 620 Babcock Dr. Madison, WI 53706 608/262-8406

www.horticulture.wisc.edu/allencentennialgardens/Index.html

Olbrich Botanical Gardens 3330 Atwood Ave. Madison, WI 53704 608/246-4550

www.olbrich.org

Rotary Gardens 1455 Palmer Dr. Janesville, WI 53545 608/752-3885

www.rotarygardens.org

University of WI Arboretum 1207 Seminole Hwy. Madison, WI 53711 608/263-7888

www.uwarboretum.org

University of Wisconsin-West Madison Agricultural Research Center 8502 Mineral Point Rd. Verona, WI 53593 608/262-2257

www.cals.wisc.edu/westmad/

PLANTS POISONOUS TO CHILDREN:

Children may find the bright colors and different textures of plants irresistible, but some plants can be poisonous if touched or eaten. If you're in doubt about whether or not a plant is poisonous, don't keep it in your home. The risk is not worth it. The following list is not comprehensive, so be sure to seek out safety information on the plants in your home to be safe.

- •Bird of paradise
- •Bull nettle
- Castor bean
- Chinaberry tree
- •Crocus
- Daffodil

- Deadly nightshade
- •Dieffenbachia (dumb cane)
- Foxglove
- •Glory lily
- •Hemlock
- Holly berry
- Indian tobacco
- •Iris
- Jimsonweed
- •Lantana
- •Larkspur
- ·Lily of the valley
- •Marijuana
- •Mescal bean
- Mexicantes
- Mistletoe
- Morning glory
- Mountain laurel
- •Night-blooming jasmine
- Nutmeg
- •Oleander
- Philodendron
- Poison ivy
- Poison sumac
- Pokeweed
- Poppy
- Potato
- Privet
- •Rhododendron
- Rhubarb
- Water hemlock
- •Wisteria

PLANTS POISONOUS TO PETS:

Below is a list of some of the common plants which may produce a toxic reaction in animals. This list is intended only as a guide to plants which are generally identified as having the capability for producing a toxic reaction. Source: The National Humane Society website @ www.hsus.org/

- Aconite
- Apple
- Arrowgrasses
- Autumn Crocus
- Azaleas
- Baneberry
- •Bird-of-Paradise
- Black locust
- •Bloodroot
- •Box
- Buckeye
- Buttercup
- •Caladium
- ·Carolina jessamine
- •Castor bean
- Chinaberry tree
- Chockcherries
- Christmas berry
- Christmas Rose
- Common privet
- •Corn cockle
- •Cowbane
- •Cow cockle
- •Cowsliprb
- •Daffodil

- •Daphne
- •Day lily
- •Delphinium (Larkspur)
- Dumbcane
- •Dutchman's breeches
- Easter lily
- •Elderberry
- •Elephant's ear
- •English Ivy
- •European Bittersweet
- •Field peppergrass
- •Foxglove
- •Holly
- Horsechestnut
- •Horse nettle
- Hyacinth
- •Iris
- Jack-in-the-pulpit
- •Jerusalem Cherry
- Jimsonweed
- •Lantana
- •Larkspur
- •Laurels
- Lily of the valley
- •Lupines
- •Mayapple
- •Milk vetch
- •Mistletoe
- Monkshood
- Morning glory
- •Mustards
- •Narcissus
- •Nicotiana
- •Nightshade
- •Oaks
- •Oleander
- Philodendrons
- •Pokeweed
- •Poinsettia
- Poison hemlock
- Potato
- •Rhododendron
- •Rhubarb
- •Rosary pea
- •Sago palm
- •Skunk cabbage
- Smartweeds
- •Snow-on-the-mountain
- •Sorghum
- •Star of Bethlehem
- •Wild black cherry
- •Wild radish
- •Wisteria
- Yellow jessamine
- •Yew