

'THE SAGE'--JANUARY 2011

Klein's Floral & Greenhouses On-Line Newsletter

This Month's Highlights: Our "Mad Gardener" Is Ready for Your Questions!

Wisconsin Public Television Garden Expo Feb. 11-13

A Few 2011 Wisconsin Garden Journals Still in Stock

A Sneak Peek Into Klein's Floral Department

The Capital Times Kids Fund Needs Your Help

Organics: Defined and a Brief History of

Favorite Seed , Bulb & Plant Sources

New To Klein's: Organic Seeds from Olds Seed Co.

Favorite Spaghetti Squash Recipes (Website Only)

Notes from Rick's Garden Journal--December 2010

--Indoor Citrus

--Fairy Primrose

--Backyard Birds of Winter & an Ice Free Birdbath

Plant of the Month: African Violet

You Asked the Mad Gardener About a Flowering Jade

January in the Garden: A Planner

Gardening Events Around Town

Become a Fan of Klein's on Facebook

Join Klein's Blooming Plant or Fresh Flower Club

Delivery Information

The City of Madison Recycles Used Plastic Pots

Related Resources and Websites

Plants Harmful to Kids and Pets

THE MAD GARDENER

"Madison's Firsthand Source for Expert Gardening Advice"

Ask any of your gardening questions by e-mailing them to us at madgardener@kleinsfloral.com. Klein's in-house **Mad Gardener** will e-mail you with an answer as promptly as we can. We've also posted a link to this e-mail address on our home page for your convenience. Your question might then appear in the "**You Asked**" feature of our monthly newsletter. If your question is the one selected for our monthly newsletter, you'll receive a small gift from us at Klein's. The **Mad Gardener** hopes to hear from you soon!

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.

Please note that our **Mad Gardener** is not only an expert gardener, but can answer all of your indoor plant questions as well.

JANUARY STORE HOURS:

Monday thru Friday 8:00-6:00

Saturday: 8:00-5:00

Sunday: Closed

Please note that we will be closed Sundays during January. Our first Sunday open will be February 6, 2011

CALENDAR OF EVENTS:

January 1--New Year's Day. HAPPY 2011!

January 15 & 16--The Wedding Planner and Guide Bridal Show at the Alliant Energy Center. (And don't forget to set up your wedding consultation now for any 2011 wedding. Our schedule fills up fairly quickly. Klein's talented team of designers can make your wedding day a perfect one. Call Kathy or Sue at 608/244-5661).

From start to finish, everything needed for that special day is at the show with over 200 vendors offering products and services catering to your needs. Make sure to get a seat for the daily fashion show at noon and 3 pm. Open on Saturday from 10 am to 5 pm and Sunday from 11 am to 4:30 pm, tickets are \$5 in advance and \$7 at the door. Visit www.wedplan.com for tickets and more information.

January 17--Martin Luther King Jr. Day

January 19--Full Moon

Mid January--Seeds begin arriving for retail sale from Northrup King, Livingston, Olds. Believe it or not, it's time to start thinking about spring planting. If starting your own seeds at home, some like lisianthus, geraniums, pentas and bananas should be started now so they are ready for spring planting. Please check out our **Newsletter Archive** for everything you'll need to know about indoor seed starting.

Late-January--The summer bulbs like begonias and elephant ears begin arriving for retail sale at garden centers. Shop early for the best selection.

Late-January--Ever thought about working at a greenhouse? Now is the time to stop in and ask if we'll be hiring for spring and pick up an application. We always need temporary, part-time counter help in the spring and greenhouse production swings into gear by mid-February. If you're interested, ask for Jen or Sue for the retail area or Jamie or Rick for the greenhouses. Benefits include a generous discount on all those plants you buy at Klein's anyway. Join our team and experience first hand how we make the magic happen.

February 11-13--Wisconsin Public Television's Garden Expo at the Alliant Energy Center. Please join us. Tickets are available at Klein's for a lesser price than at the door. Details available at www.wpt.org/gardenexpo.

February 14--Valentine's Day. Order early for guaranteed delivery. We deliver throughout Madison and most of Dane County.

'THE FLOWER SHOPPE':

We're often asked about the house attached to the greenhouses along East Washington Ave. For some customers, the house is a visual obstruction as they try to find us heading down the fast paced East Wash. For others, the old and well-weathered building is an eyesore. But for Klein's, that old farmhouse is in many ways the heart and soul of our business. Other than a break room and some retail storage, that farmhouse holds our entire floral department.

Many, many cherished family memories and stories were made within those walls. Old photographs show the house and its accompanying barn looking northeast along a then unpaved Sun Prairie Road (East Washington Ave.). Later photographs from the intersection of that country road and Highway 51 show the beginnings of Klein's Floral & Greenhouses. We see the same farmhouse, a few attached glass greenhouses and its own water storage tower. Other farms line the highway in the distance. Klein's is still miles out in the country from the bustle of downtown Madison to the southwest on Highway 151.

Klein's is surely unique amongst Madison florists. Certainly none can say that their entire design shop is located in the basement of an old farmhouse. The old root cellar's shelves now hold a back stock of vases and floral supplies rather than bushel baskets of apples and potatoes. The furnace room is the design manager's office. The heavy, iron sink that supplies the floral shop's water has a built-in washboard--evidence that this room was once a family's laundry room. One can almost imagine a ringer washer to the left of the drain across the room from the sink. Our walk-in cooler, directly under the building's enclosed front porch, was probably the farmhouse's cistern. Every farmhouse had a cistern for rainwater storage. And the large open area in the center of the old basement is now the heart of our design shop.

Like most old basements, ours certainly has its quirks. It floods during spring thaws and with heavy rains. The sewer sometimes burps up a few unpleasant odors and it's cold and drafty in the dead of winter. But like all old basements it remains cool enough in summer to offer our retail workers their only respite to escape from the heat of the greenhouses upstairs.

Regardless of its shortcomings, our basement design shop is a hub of activity. There are always buckets of colorful flowers everywhere. Walls are lined with shelves holding bright and eye-catching vases and containers. Another wall has shelves loaded with ribbon in every color of the rainbow. Still other walls hold posters showing the latest

seasonal designs. The phone rings incessantly and the printer spits out orders and communications from around the world. Equally important, the Klein's floral shop is where we, the employees, often gather to share our own life stories, to gossip a little or just to vent with each other. We linger at the coffee maker, talk about our weekends, family problems or nibble on homemade treats. We're the family who now resides within those walls; creating new memories in that old farmhouse on East Washington Ave.

DID YOU KNOW. . .

. . .that there are programs in our community to help disadvantaged kids learn about and appreciate gardening and nature? They need your help.

A recent article in the Capital Times spotlighted The Capital Times Kids Fund and a few of the grants given to area groups that promote interest in gardening and the outdoors. We thought we'd pass on this information in hopes you might want to help out.

What is The Kids Fund?

(From the Kids Fund website @ <http://thekidsfund.org>.)

The Kids Fund is a nonprofit, tax-exempt, public grant-making charitable organization. Our grants focus on assisting disadvantaged children and youth in Dane County.

With the help of The Capital Times, The Kids Fund serves to pool individual contributions from hundreds of Dane County residents, and then carefully evaluate grant requests from nonprofit organizations, distributing those gifts to serve the needs of kids and their families in Dane County.

The Kids Fund directs its grant-making to four general areas:

- To encourage and strengthen positive development of children and families through constructive learning and recreational activities.
- To assist children and families dealing with challenges such as alcohol or drug abuse and mental illness.
- To help families meet the needs of children with disabilities.
- To support families, children, and youth by bringing services and activities to local neighborhoods and communities.

In 2010 grants given toward gardening and nature related programs included:

(Source: The Capital Times, Dec. 22, 2010)

Community GroundWorks at Troy Gardens for its **Seed to Table** agriculture program, "where city kids learn about sustainable agriculture through planting seeds, taking care of growing plants, and harvesting and preparing them to eat." (www.troygardens.org)

Bayview Community Center “where 90 children in an after -school program learn how to actually grow food in a garden and why the environment matters to them.”
(www.bayviewfoundation.org)

Aldo Leopold Center’s Nature Nuts Program “that helps children from low-income urban families learn about nature: everything from plants growing in the marsh to the frogs and insects that inhabit it and why they are all so important to our world.” (www.naturenet.com/alnc)

Send your contribution of any amount to The Kids Fund, c/o The Capital Times, P.O. Box 8060, Madison, WI 53708 or by visiting www.captimes.com and clicking on the Kids Fund icon about halfway down the page.

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

ENTRY: DECEMBER 20, 2010 (Indoor Citrus)

Back in college I started an orange tree from a seed that I planted from a store bought orange. That plant became one of my pride and joys. Each summer I took it outside, pruned it and pampered it. My perfectly shaped specimen bloomed throughout the winter. The intoxicating fragrance filled our small apartment. I’d sometimes use the fragrant leaves in recipes when making soups, sauces or even in stir fries. Then came the summer of 1984. We were living on East Wilson St. and, as always, I put my orange tree on the cement slab just outside the back door along with most of my other houseplants. One morning I went out to water them and found that they had all been stolen during the night, including my now 4’ orange tree. I never forgot that tree and until recently, I hadn’t replaced it.

As a rule, citrus trees make excellent houseplants and are very easy to care for. They enjoy any sunny window during the winter and love to be placed outside in a sunny spot during our hot and humid summers. Citrus tends to flower as the days cool and shorten in late fall and early winter and then fruit shortly thereafter. Given proper conditions, nearly all will eventually bear fruit. The problem with most citrus trees, however, is that they are just that--trees, ultimately reaching heights that make them too large for most homes or apartments. For that reason, I’ve finally invested in a few dwarf citrus trees bred for indoor culture--one lemon, one lime and one orange; all from **Logee’s Tropical Plants** (www.logees.com).

The most well known of the indoor citrus is the **calamondin orange** (Citrus x microcarpa). Though completely edible, the fruits are rather sour for the American palette. However, the peeling is very sweet and is great for recipes where orange peel is an ingredient. Plants grow to just 6’ indoors and flower and bear fruit reliably. Fruit is the size of a ping pong ball or smaller.

Logee's offers an amazing array of indoor citrus . . . too many to name here. I chose their **Citrus Collection**: a Meyer Lemon, a Key Lime and a Myrtle Leaf Orange.

Meyer Lemon (*Citrus limon* 'Meyer') is an heirloom dwarf lemon with delicious yellow fruit. It makes a great potted plant; growing to just 3' in a container. Fruits are more flavorful than store bought lemons.

Key Lime (*Citrus aurantifolia*) yields very aromatic fruit. Plants will fruit prolifically! It is an intermittent bloomer that grows to just 2' in a pot.

Myrtle Leaf Orange (*Citrus myrtifolia*) is a sour orange and one of the very best citrus for indoors because of its compact growth habit. The stunning fruit stays on the plant for months. Grows to just 2' and makes for a nice bonsai.

Other interesting offerings from Logee's include: Australian Finger Lime, Kaffir Lime, Buddha's Hand, Kishu Seedless Mandarins, Tangelos and Kumquats.

ENTRY: DECEMBER 27, 2010 (Fairy Primrose)

In one quick switch, Sonya and I turned #2 Showroom from Christmas to spring! Within hours we dumped any remaining poinsettias, cleaned the tables and spaced out all of our plants for **Garden Expo** (www.wigardenexpo.com): violas, herbs, cineraria, pocketbook flower, gerber daisies and, of course, primrose. English primrose have always been a favorite at **Garden Expo**. Because we grow our own from plugs we received last fall, we're able to grow compact plants at a great price that are held at the perfect stage of bloom for the show. The violas and gerbers are already starting to bloom! Spring is surely around the corner . . . oops, winter just started a few days ago!

One of our favorite primrose for growing on windowsills is the **fairy primrose** (*Primula malacoides*). Flowers in shades of pink, purple and white form clusters on short stalks held above the frilly foliage. Though not at all hardy in Wisconsin, blooming will last for weeks on a cool windowsill and even longer if the plant is put in the refrigerator during the night. After the initial bloom, plants usually send up more flower stalks throughout the spring.

ENTRY: DECEMBER 29, 2010 (Backyard Birds of Winter & an Ice Free Birdbath)

During these cold winter days, it seems odd that the birdbaths, rather than the bird feeders, are sometimes the focal point of wildlife activity in the yard. Even in the coldest weather birds not only come to sip, but also to bathe in the ice free pool. The mourning doves are the most frequent visitors, especially in the late afternoon and evenings. On some evenings three or more dozen mourning doves line the the edges of the birdbaths with more waiting in the tree branches above. Sparrows, house finches and goldfinches are also frequent visitors. They seem unfazed by the chill in the air as they splash in the open water.

I'm not very pleased with my newest birdbath heater purchased just this past fall at Mounds Pet Food Warehouse. Unlike other heaters I've had in the past, this one keeps open only a small area of water in the center of the bath, rather than the entire birdbath. The small area of open water is adequate for drinking, but not for bathing. The mourning doves seem a little uncomfortable having to walk on the ice to get to the middle of the bath. The element is encased in a plastic covering. On the upside, this heater is very easy to keep clean.

And on the other hand, I've used heaters in the past that were a little too powerful, sometimes causing the electrical circuits to trip on a regular basis. A number of years back I had a circular metal heater that lay on the bottom of the birdbath. It did a great job of keeping the water ice free, but tripped circuits either in the house or in the garage on a weekly basis. It, too, was easy to keep clean but built up calcium deposits very quickly for some unknown reason. Maybe it was the calcium buildups that caused the heater to work harder and, therefore, the circuits to trip. Either way, I no longer use that heater.

The most effective birdbath heater I own is one that I've had for many, many years and it works as well today as the day I got it back in the early 90's.. The U-shaped metal element is surrounded by a spring-like cover that protects the birds from the heating element. Instead of sitting in the water, this heater clamps on to one side, yet keeps the entire bath ice free. Of the three so far mentioned, this is, however, the heater hardest to keep clean. Gunk tends to build up between the coils, along with algae, feathers and whatever else is in the water.

Toward the end of last winter (and before I bought that weak, plastic-encased heater) I bought a heated birdbath that attaches to the deck railing. The heating element is a part of the birdbath itself. Though the easiest of all to clean I found that it was too light weight and very shallow. Birds emptied it oftentimes after just two days. And because my deck railing isn't perfectly level, the whole birdbath leaned to one side. In addition, I found that the splashing birds made the deck a very dangerous place to walk after the water refroze on the deck's surface. I left that birdbath in the garage for this winter.

It's very important to keep birdbaths full and clean at all times, even during the winter months. It's amazing the amount of mourning dove feces that can accumulate in just a day or two. Each morning I brush down the birdbaths and add fresh water from the basement (I turn off the outside spigots during the winter months). The birds in my yard are very happy to find this open and clean water source in the middle of winter. And as I write this, well over 30 mourning doves await their turn at it.

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

Spaghetti squash is a unique winter squash in that once cooked, the flesh scoops out in spaghetti-like strands. Also called “Vegetable Spaghetti”, spaghetti squash is delicious served hot with butter and sprinkled with cheese or with your favorite pasta sauce. Squashes store for months and are available now nearly year round. To cook, simply cut the squash in half lengthwise, scoop out the seeds and bake cut side down at 375° on a n oiled tray or baking sheet for about 30-40 minutes or until easily pierced with a fork. Once removed from the oven, allow to cool slightly for easier handling. As you scoop out the insides with a fork, you’ll see that they come out in strings. Spaghetti squash is very sweet and an excellent low-calorie alternative to pasta. Grow spaghetti squash in the garden as any member of the squash (Cucurbit) family; in full sun and with lots of room for the vines. Klein’s sells spaghetti squash starter plants in the spring.

BAKED SPAGHETTI SQUASH--An excellent main course dish. We forgot to jot down the original source of this recipe.

1 medium spaghetti squash (2 1/4 lb.)
12 oz. bulk Italian sausage
1 1/2 cups sliced mushrooms
1 green pepper, chopped
1/3 cup fine-chopped onion
3 cloves garlic, minced
1 x 4.5 oz. can chopped black olives
1/2 tsp. Italian seasoning
1 1/2 cups red pasta sauce of choice
1 1/2 cups shredded Mozzarella, Monterey Jack or Italian blend cheese
1/4 cup fresh, chopped parsley

Halve the squash lengthwise and scoop out seeds. Place the cut sides down in a 9 x 13” baking dish. Add 1/4 cup water and bake at 350 degrees until tender, 40-50 min. Meanwhile, in a large skillet, cook the sausage, mushrooms, pepper, onion and garlic over medium heat until the meat is no longer pink. Drain the fat. When cooked, scrape out the squash, with a fork into a large bowl (you’ll notice the squash flesh separates into strands similar to spaghetti). Coat the same 9 x 13” pan with cooking spray. Spread 1/2 of the squash into the pan. Top with 1/2 of the sausage mix and 1/2 of the olives. Sprinkle with seasoning and 1/8 tsp. ground pepper. Top with 1/2 of the sauce and 1/2 of the cheese. Repeat layers, except for the cheese. Bake 30 min. Sprinkle with the remaining cheese and continue baking until bubbly. Allow to rest 10 min. before serving. Garnish with the parsley. Serves 6.

SPAGHETTI SQUASH CASSEROLE--A classic recipe from the original Moosewood Cookbook.

1 8” spaghetti squash
1 cup chopped onion
2 medium cloves garlic, crushed
2 fresh tomatoes, chopped
1/2 lb. sliced mushrooms

1/2 tsp. dried oregano
salt & pepper to taste
1 cup cottage cheese or ricotta cheese
1 cup mozzarella
1/4 cup chopped parsley
1 tsp. dried basil
a dash of dried thyme
1 cup fine bread crumbs
Parmesan cheese
Butter

Preheat the oven to 375°. Slice the squash in half lengthwise, scoop out the seeds and bake, sliced side down on an oiled tray for 30 minutes, or until easily pierced with a fork. Cool a bit and scoop out the insides into a large bowl. While the squash bakes, sauté the onions and garlic with salt, pepper, mushrooms and herbs. When the onions are soft, add the chopped tomatoes and cook until most of the liquid has evaporated. Combine all of the ingredients except the parmesan and pour into a buttered 2 qt. casserole. Top with parmesan and bake, uncovered, about 40 minutes. Serves 4.

SPAGHETTI SQUASH WITH VEGETABLE SAUCE--A simple recipe from Rodale's Natural Food Book.

2 spaghetti squash
4 tsp. oil
2 large stalks celery, minced
2 large carrots, fine chopped
2 cloves garlic, pressed
2 tsp. dried basil
2 tsp. dried oregano
3 cups tomato puree
1/2 cup parmesan

Prepare squash as desired until cooked. Meanwhile, place the oil in a large saucepan and heat over medium. Add the celery and allow steam to form. Cover tightly, do not stir and allow to steam until tender, about 15 minutes. Add the seasonings and cook 5 minutes. Stir in the puree and the parmesan and cook until thickened, about 15 minutes. Serve over cooked squash or on the side if desired. Sprinkle with extra parmesan. Serves 6-8.

JEWELLED SPAGHETTI SQUASH--This recipe comes to you from the December 2006 issue of Better Homes & Gardens magazine.

1 spaghetti squash
1/2 cup orange juice
3/4 cup dried cherries
2 TBS. butter
1/4 cup chopped walnuts
1/4 cup chopped parsley

1/2 tsp. salt
1/8 tsp. pepper

Prepare the squash as desired until cooked. Meanwhile, in a saucepan, bring the juice to a boil. Remove from the heat and add the cherries. Allow to steep 10 minutes. In a skillet, cook the nuts in butter on medium heat for 2-3 minutes, stirring occasionally, until toasted. Add the cherries, nuts, parsley, salt and pepper to the cooked squash in a large bowl and toss to coat. Serves 8.

SPAGHETTI SQUASH IN A SOY GINGER SAUCE--A delicious alternative from the Isthmus.

1 spaghetti squash, washed
4 TBS. soy sauce
4 TBS. apple juice
1 TBS. maple syrup
a pinch of ground ginger
1 small onion, sliced thin

Preheat the oven to 400°. Pierce the squash in several places and place in a baking pan. Bake, uncovered, 1 1/2 hours, turning once. The squash is done by this method when the shell gives to pressure. Allow to cool a bit. Split the squash in half and remove the seeds. Whisk together the soy sauce, juice, syrup, ginger and the onions. Fork the flesh into a serving bowl and pour the sauce over all. Serves 6.

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: Organic Seeds from Olds Garden Seeds of Madison

Klein's is excited about carrying our first line of organic seeds and we're happy to say that they're coming from a local company. According to Today's Garden Center magazine, Olds will be offering for the first time in 2011 a new collection of organic garden vegetable and herb seeds.

Olds Seed Company, located on Packers Avenue here in Madison, has been in the seed business since 1888. Olds Seed is a wholesale supplier of superior quality turf grass, farm, restoration, habitat, and garden seed and seed related products to our customers throughout the Upper Midwest.

Focusing on the Upper Midwest has allowed Olds Seed to develop products that will deliver peak performance in a challenging climate. Our commitment to you, our customers, is to keep research and product development a top priority so you will continue to enjoy the excellent products and service you have come to depend on from Olds Seed.

Olds Garden Seed is only sold through independent garden retailers nationwide. Olds is not sold by 'big box' stores or discount chains.

NATURAL NEWS--

The following comes to you from The Organic Guru @ www.theorganicguru.com.

DEFINITION OF ORGANIC

If bags of granola and clothes made of hemp come to mind when you hear the word “organic,” think again.

When something is described as organic, that means it's made from agricultural products that were grown and processed without artificial ingredients, preservatives, or irradiation (sounds scary, but it's actually a safety precaution and just refers to ionizing radiation treatment that helps kill germs). Organic products are often described as “sustainable” – which means they're produced in a way that promotes stewardship of the land and a clean environment. (For example, the use of synthetic pesticides and fertilizers on organic crops are prohibited.) Since both food and fibers (namely, cotton) can be grown organically, the term relates to everything from the banana you're about to eat to the cloth diaper your baby is wearing to the sheets you snuggle in at night.

HISTORY OF ORGANIC

Although it seems like a recent fad, the organic way of life has actually been around for centuries. Until World War II, farmers largely used organic approaches – like hand-weeding and composting – to harvest the country's crops. During the war, technology boomed, and petroleum-based chemicals such as fertilizers and pesticides made their way to U.S. farmland in the years that followed. This created a chemical-based approach to agriculture that was different from the chemical-free methods of the past.

As writers and researchers began investigating the effects of these chemicals on humans, animals and the environment, the organic movement gained popularity for its sustainable, earth-friendly approach. The movement received a big boost in the United States in 2002, when the U.S. Department of Agriculture implemented national organic standards.

Now, organic foods – everything from steaks to wines to dog food – occupy significant shelf space in most supermarkets. The organic fiber industry grew out of the organic food movement, and, after a period of decline in the 1990s, it's gaining steam again.

Stuffed animals, diapers, napkins and a host of other cotton-based products are now available in organic varieties.

ORGANIC TERMS

The organic movement has its own language – literally. Here’s a list of common organic terms and their definitions.

100% ORGANIC

all ingredients - the product itself and anything used in processing - were grown and harvested according to USDA organic standards.

BIODIVERSITY

the many life forms and eco-systems that exist on our planet

BLEACHING

a process that eliminates impurities from yarn and fabric. Conventional production often uses chlorine for this process, but organic production uses hydrogen peroxide, which disintegrates quickly and balances pH levels.

BUFFER ZONE

a boundary that borders an organic production site and is used to keep forbidden substances away from the area.

CERTIFIED ORGANIC

a USDA-accredited agency has confirmed that the farmer, company or business who raised or handled the product meets all USDA organic requirements.

CERTIFIER

a USDA-accredited agency that confirms that the farmer, company or business who raised or handled organic products meets all USDA organic requirements.

CONTAMINATION

contact with any substance that makes an organic product ineligible for certification.

CONVENTIONAL

a technique or substance that is not organic.

ECO-FRIENDLY

not harmful to the environment.

ECOSYSTEM

an ecological community made up of all of the organisms in a region, including plants and animals.

FAIR TRADE

certification that a product, such as coffee or sugar, was produced by farm workers who were given a living wage and safe working conditions. Fair trade farming methods must be sustainable, though not necessarily organic.

FOOD MILES

the distance that food travels between the field and the grocery store.

GENETIC ENGINEERING

when DNA from different species is combined to develop new organisms. This results in GMOs – genetically modified organisms – and is prohibited in organic production. Loose or bunched produce items may be identified as genetically modified in the grocery store by a PLU code that begins with an 8.

GMO

genetically modified organism. This results when DNA from different species is combined to develop new organisms and is prohibited in organic production.

IRRADIATION

a safety technique that uses ionizing radiation to kill bacteria, parasites and other harmful elements. Irradiation is not allowed in the organic production of food and cotton.

LOCALLY GROWN

definition varies, but generally means a product was grown in the local area. Whole Foods Market, for example, classifies products as “local” if they traveled seven or fewer hours from the farm to the store. Some people buy locally grown food because they like knowing their food was grown nearby and believe the reduction in transportation time (and therefore greenhouse gases emitted by vehicles) is better for the environment. Not all organic food is locally grown.

LOW-IMPACT DYE

dye that’s used in clothes processing and has minimal impact on the environment.

MADE WITH ORGANIC INGREDIENTS

must contain at least 70 percent organic ingredients.

NATURAL DYE

dye used in clothes processing whose pigment comes from organic substances, such as berries, vegetables and bugs.

NATURAL FIBERS

substances found in nature, such as cotton, wool and silk.

ORGANIC

a way of growing and processing food and fibers that doesn’t involve the use of artificial ingredients, preservatives, synthetic pesticides and fertilizers, hormones, antibiotics or irradiation. Products labeled “organic” must contain at least 95 percent organic

ingredients, according to USDA regulations. The name of the certifying agency must be displayed on the package.

PESTICIDE-FREE

food grown without the use of synthetic pesticides. This doesn't mean that the food is completely free of pesticides: organic pesticides could have been used, or synthetic pesticide residue from neighboring farms could have blown onto crops. Use of this term is not regulated by any national standards.

PLU CODE

price look-up code. It contains four to five digits and is used to help cashiers in the grocery store price items that are sold loose or bunched, like bananas. It can also help you identify organic products. If a product's PLU code begins with an 8, it is genetically modified; if it begins with a 9, it is organic.

RECYCLED FIBERS

substances that were previously used by consumers and then converted into fibers for further use.

SOME ORGANIC INGREDIENTS

identifies products that contain less than 70 percent organic ingredients.

SULFITES

derivatives of sulfur used in conventional winemaking as preservatives and antioxidants. Certified organic wines cannot contain more than 100ppm of sulfites.

SUSTAINABLE AGRICULTURE

a system of agriculture that promotes the well-being and longevity of natural and human resources through emphasis on environmental, economic and social factors. Organic production is often considered to fall under this definition.

SYNTHETIC MATERIALS

man-made materials from petroleum and carbon derivatives, such as acrylic, nylon and spandex.

TRANSITIONAL

a product grown on a farm that's switching from conventional to organic farming. The product was grown according to USDA organic requirements, but either the soil was not chemical-free for the required length of time, or the farm was still in the process of gaining organic certification.

USDA ORGANIC SEAL

found on products that are at least 95 percent organic. Use of the seal is optional, so not all organic products contain it.

JANUARY'S PLANT OF THE MONTH:

AFRICAN VIOLET

The African violet, known botanically as *Saintpaulia*, is one of the most popular flowering houseplants. African violets are easy to grow for the beginning gardener, yet offer a wide range of cultivars to satisfy the serious grower. African violets adapt well to typical growing conditions found in the home. Because of their small stature, they also adapt well to limited space gardens such as those in apartments with just a few windowsills.

Many cultivars of African violets are available, ranging from miniatures (plants 6 inches or less in diameter) to large (over 16 inches in diameter). Flowers come in blue, purple, lavender, pink, red, and white as well as bi-colored and multicolored forms. Flower shapes also vary from single, star-shaped blooms to double, semi-double, fringed, and ruffled. Even the leaves come in different types, including ruffled, scalloped, quilted, and variegated.

Light

Proper light is a necessity for good bloom. African violets need more light than most growers think. Thin, dark green leaves and long petioles (leaf stems) indicate that the plant is getting too little light. Too much light results in stunted plants with short petioles and small, crinkled, and leathery leaves.

Avoid putting African violets in direct sunlight, which can yellow and burn the leaves. A window facing north or east is usually the best, especially during the summer. For more even growth, turn the plants occasionally so different sides face the light.

Most violet fanciers find plants grown under artificial light will flower more profusely. If fluorescent light is the total light source, the violet will require approximately 600 foot-candles of light for 15 hours per day. Two 40-watt fluorescent tubes suspended 12 to 15 inches above the plants will provide 600 foot-candles of light. For best results, use the wide spectrum fluorescent tubes. However, regular tubes plus one or two incandescent bulbs will suffice.

Whether you use artificial light or not, remember both the intensity and the length of light are important. The closer the plant is to a light source, the greater the intensity. Also, the longer the exposure period, the greater the total amount of light.

Temperature

African violets grow best at a 65° to 70°F night temperature, with a 10° to 15° increase during the day. To guard against night chilling, remove your violets from the window at night, or put paper between the plants and the window. Chilled violets turn dark within 24 hours, become water-soaked, then wither.

If the temperatures are higher than 70°F, light conditions should be near optimum, and a higher humidity is desirable. If temperatures exceed 80°F, growth and flowering will be slowed. Air-conditioned rooms are especially beneficial.

Humidity

High humidity is beneficial. Homes with humidifiers and basement growing areas are well suited for violet culture.

Individual potted plants can be placed on a metal or plastic container filled with gravel, perlite, or sand. A shallow layer of water for evaporation in the atmosphere can be maintained in the container bottom. However, do not set the bottom of the pot directly in the water.

Soil

Soils for growing African violets need to remain loose and well-drained for several years. Thus, most garden soils are unsatisfactory when used alone. High organic matter is recommended. Sphagnum peat moss is the best source of organic matter.

Potting

African violets can be grown in nearly any container as long as it has drainage holes. For decorative effect, clay or plastic pots can be set inside decorative pots.

When potting, the soil moisture should be just moist enough to squeeze together slightly. Fill the pot, carefully centering the plant in the soil mixture. Firm the soil carefully, but allow at least 1/4 inch for top watering.

Position the plant crown slightly above the rim of the plant. Use foil or some tape along the rim of a clay pot to keep the leaf petioles from rotting.

Plants should be shifted to larger pots as they grow. Fewer leaves are broken if the plant is allowed to wilt slightly before repotting.

Watering

The amount of water and frequency of watering will vary according to the soil mixture used, size of the pot, drainage, and the environmental conditions under which the plants are grown. Both over-watering and under-watering can injure roots.

Watering methods for African violets are a source of controversy. Any method which maintains an adequately moist soil is satisfactory. Keep the crown dry, keep cold water off the leaves, and use room temperature water.

Watering from the top is the easiest way to give your plants the moisture they need. Apply water to the surface of the soil until it starts to drip out of the drainage hole at the bottom of the pot.

To water from the bottom, fill the saucer under the pot with water and let stand until the soil surface becomes moist, then drain off any excess water.

Whether watering from the top or bottom, wait until the top inch of soil feels dry to the touch before watering again.

However, when plants are continuously watered from the bottom, salts tend to collect on the top of the soil. The concentration of salts may become high enough to injure the plants. Flush with water from the top about once a month to prevent salt accumulation.

Fertilization

Over-fertilization is usually a bigger problem than under-fertilization. The plant itself will determine the degree of fertilization necessary. If the growth rate decreases and the leaves gradually become lighter green, fertilizer may be needed. During the winter months, fertilization can be omitted, unless the plants are grown under artificial light. During the active growing season (spring, summer, and fall), any complete, water soluble fertilizer, applied as directed on the label, can be used; one formulated for blooming houseplants is preferred.

Propagation

The easiest and best way to make new plants is by rooting leaves. Break mature but not old leaves flush with the stem of the parent plant. Leave 1 to 1 1/2 inches of the leaf petiole attached to the leaf blade. Place the petiole (stalk) into a rooting media of coarse sand, vermiculite, or half vermiculite and half sand. Firm gently and water thoroughly. Cuttings root best at 65° to 75°F with a high relative humidity.

Roots usually appear within 4 to 6 weeks, and leaves 4 to 8 weeks later. Petioles inserted too deeply will require a longer time to root.

Usually several plants are formed around each petiole base. If you want multiple-crown plants, plant the entire group. For single-crown plants, carefully separate each plant by gently pulling apart. Each new plant with its root system should be potted in a 2 or 2-1/2 inch pot.

Divide old plants with multiple crowns by carefully cutting the crowns with a sharp razor blade so that each has a portion of the original root system. Enclose the plant in a ventilated plastic bag to maintain high humidity and prevent wilting until the new root system develops.

It is critical that all tools and working surfaces are clean during propagation of plants. A solution of 5% chlorine bleach (1 part chlorine bleach:5 parts water) will insure a clean propagation area

Source: www.hort.purdue.edu/ext/ho-10.pdf

YOU ASKED THE MAD GARDENER. . .

I left my two large jades outside as long as I could this fall--until temps were down in the 30's at night. I think at least one of them is starting to show signs of having set some buds. I've read different explanations of what it takes to get them to flower, such as exposing them to low temps for a certain period in the fall, keeping them very dry in the fall, and keeping them in absolute darkness for

12 hours a night for how long I don't know. First, what is your opinion on what gets them to flower, and second, if it is keeping them dry, is it safe to water them now that they are indoors and not being exposed to really low temps, or will I ruin any chance of flowers? Thanks! Pam

Hi Pam,

From what I've learned and after a little investigation, jade plant flowering is mostly prompted by day length--or actually lack thereof (photoperiodism). As the days shorten, many plants (including poinsettias and mums) will go into bloom naturally. If you've ever visited California, the Southwest or Texas, where jade plants are grown as in ground shrubs, you'll find them in full bloom from late fall until early spring when the nighttimes are at their longest.

Given that fact, stress also sends plants into bloom. Essentially they're wanting to reproduce before they die. Therefore, keeping a plant overly dry might stimulate flowering, regardless of its normal bloom time.

Jade plants are succulents and do best when kept cool and very dry during the winter months (and in bright light). When watering, water thoroughly and allow them to become bone dry between waterings. You'll probably only need to water your jades once per month during the dead of winter. As the days lengthen and the plant starts putting on new growth in late February, you can begin increasing the watering. As you've seen, jades love to be outside during the summer months and will grow very quickly. It's good to move them slowly into full sun as not to burn the leaves.

Note: I'm not sure about jades, but blooming of many short day bloomers can be affected by too much artificial light in our homes by inadvertently keeping the days too long. Maybe experiment and keep one in a room where you have lights on in the evening, and the other in a room that, for the most part, only receives natural daylight.

I hope I was of some help and let me know how they do! Thanks again,
The Mad Gardener

AROUND TOWN:

For neighborhood events or garden tours that you would like posted in our monthly newsletter, 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. Events must be garden related and must take place in the Madison vicinity and we must receive your information by the first of the month in which the event takes place for it to appear in that month's newsletter. This is a great opportunity for free advertising.

Dane County Winter Farmer's Market

Saturdays, January 8 thru April 19, 8:00-noon
Madison Senior Center
330 W. Mifflin

For details visit www.madfarmmkt.org

Olbrich's Garden's Bolz Conservatory Exhibit - From Bean to Coffee Cup

January 8 through March 20, 2011
Daily from 10:00-4:00, Sundays 10:00-5:00
In the Bolz Conservatory

The history of the coffee bean is as rich as double espresso and dates back to the 6th Century. Whether you call it java, mud, or a shot in the arm, and estimated 2 billion cups are consumed every day around the world - making coffee the most popular beverage in the world. Discover the source and story of the coffee bean in this Bolz Conservatory exhibit.

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

24th Annual Orchid Quest 2011

Saturday, February 5, 10:00-5:00
Sunday, February 6, 10:00-4:00

Escape the winter blues and join orchid enthusiasts at Orchid Quest 2010. Exhibits of exotic and deliciously fragrant orchid flowers will awaken your senses and bring cheers on a winter day. In addition to many orchid exhibits, OQ will also feature florist displays, painted porcelain, art work, quilted banners and a raffle. OQ is one of the largest orchid shows and sales in the Midwest.

Aspiring home growers can expand their knowledge by attending orchid related educational seminars, conducted by renowned orchid experts.

20 orchid vendors from the Midwest and East Coast will be selling their exotic blooming orchids. You will be able to find everything you need to take care of your new orchid plants including literature, growing media, fertilizer, orchid pots, and more. Come see this multidimensional show. Visit www.orchidguild.org for more information or call Judy Stevenson at 608/231-3163. Sponsored by Orchids Garden Centre & Nursery of Waunakee.

Alliant Energy Center Exhibition Hall

1919 Alliant Energy Center Way
Madison, WI 53713
608/267-3976 or www.alliantenergycenter.com

18th Annual Wisconsin Public Television Garden Expo

Friday, February 11, 4:00-9:00
Saturday, February 12, 8:00-6:00
Sunday, February 13, 10:00-4:00

Walk through the custom garden display, attend demonstrations and seminars, register for workshops and view over 400 different exhibitors. One and two day tickets are available at the door or in advance from Klein's. Visit www.wpt.org/gardenexpo for more information. Meet Shelley Ryan, master gardener and producer/host of The Wisconsin Gardener series, UW-Extension experts, and Master Gardeners. All show proceeds, including admission fee, support Wisconsin Public Television programming. Garden Expo also meets WPT's educational and community outreach mission.

Tickets cost \$6 in advance, \$7 at the door. Children 12 and under are admitted free. Two-day passes are available for \$10 both in advance and at the door. Advance tickets are available at Klein's.

Alliant Energy Center Exhibition Hall
1919 Alliant Energy Center Way
Madison, WI 53713
608/267-3976 or www.alliantenergycenter.com

JANUARY IN THE GARDEN--A checklist of things to do this month.

- Pick up a copy of the 2011 Wisconsin Garden Journal at bookstores or Klein's.
- Place your used Christmas tree in the garden for added wildlife protection.
- Inspect stored summer bulbs like dahlias, cannas and glads for rotting.
- Check for and treat for pests on plants brought in from the garden.
- Begin forcing stored elephant's ears at the end of January.
- Keep birdfeeders full. Clean periodically with soap and water.
- Inventory last year's leftover seeds before ordering new ones.
- Order your seeds. By ordering early, there are usually freebies & discounts.
- Start certain slow-growers like lisianthus, geraniums, pentas and bananas.
- Shop for summer bulbs like begonias, caladium, calla and elephant's ears.
- Use the winter days to plan next summer's garden.
- Check your garden for any plant damage from weather or rodents.
- Have trees trimmed--it's often times cheaper and easier to schedule.
- Visit Klein's---it's green, it's warm, it's colorful---it's always spring.

Some of our very favorite seed and plant sources include:

For seeds:

Baker Creek Heirloom Seeds @ www.RareSeeds.com or 417/924-8887
Burpee @ www.burpee.com or 800/888-1447
Harris Seeds @ www.harriseseeds.com or 800/514-4441
Johnny's Select Seeds @ www.johnnyseeds.com or 207/861-3901
Jung's Seeds @ www.jungseed.com or 800/247-5864
Park's Seeds @ www.parkseed.com or 800/845-3369
Seeds of Change @ www.seedsofchange.com or 888/762-7333
Seed Savers @ www.seedsavers.org or 563/382-5990
Select Seeds @ www.selectseeds.com or 800/684-0395
Territorial Seeds @ www.territoralseed.com or 888/657-3131
Thompson & Morgan @ www.thompson-morgan.com or 800/274-7333

For bulbs:

Brent & Becky's Bulbs @ www.brentandbeckysbulbs.com or 877/661-2852
Colorblends @ www.colorblends.com or 888/847-8637
John Scheeper's @ www.johnscheepers.com or 860/567-0838
McClure & Zimmerman @ www.mzbulb.com or 800/883-6998

For plants:

Heronswood Nursery @ www.heronswood.com or 360/297-4172
High Country Gardens @ www.highcountrygardens.com or 800/925-9387
Logee's Greenhouses @ www.logees.com or 888/330-8038
Plant Delights Nursery @ www.plantdelights.com or 912/772-4794
Roots and Rhizomes @ www.rootsrhizomes.com or 800/374-5035
Wayside Gardens @ www.waysidegardens.com or 800/213-0379
White Flower Farm @ www.whiteflowerfarm.com or 800/503-9624

Note: To receive every possible seed, plant or garden supply catalog imaginable, check out **Cyndi's Catalog of Garden Catalogs** @ www.gardenlist.com. Most catalogs are free and make for great winter reading!

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 JANUARY:

--This is the quietest month at the greenhouse. All 10 greenhouses in our back range have been shut down to save on energy and prep them for all the spring plants that start arriving in February.

---We take advantage of the warm and sunny rooms in our front range (the retail area) to do any touch up painting or construction to ready ourselves for the spring season.

---Thousands of geranium cuttings arrive for our 4 1/2” pots and we begin planting up our geranium hanging baskets and flower pouches.

---We begin stepping our tropicals into larger pots for spring sale. This early jump gives you larger and more vigorous plants than many of our competitors.

---We spend much of our time ordering product for next summer, from plants to pottery to garden ornaments and sundries.

---We begin to access our needs for spring staffing and try to have the new people in place and trained by March 1. March and April are the busiest months behind the scenes in the greenhouse and we rely on a dedicated, hardworking team to have everything ready for the customer come May 1 and the spring onslaught.

---Hundreds of herbs for windowsill culture are thriving in the sunny, warm greenhouses . We have chosen only the best assortment for indoor growing and winter harvest. Choose from rosemary, lavender, parsley, thyme and more.

---We continue to plan and prepare for Wisconsin Public Television’s Garden Expo at the Alliant Energy Center in February by sprucing up display pieces and potting up thousands of violas, primrose, cineraria, etc. for sale at the show. This is Klein’s biggest annual event and our most important advertising.

EMPLOYEE PROFILE--NAOMI BOLDON

There are 50-piece puzzles and there are 1000-piece puzzles. Naomi Boldon is 1000-piece puzzle. The pieces of the puzzle that have shaped her life experience are not only numerous and colorful, but intricately shaped. Unlike most, this puzzle has no rigid, straightedged borders. Many of the pieces are abstract: healing, zen, beauty, peace, knowledge, passion, nature, energy, humility, spirituality. The puzzle is far from complete and Naomi’s stint at Klein’s is just a very small piece of the completed work.

Naomi Boldon moved to Madison just before 2000 after spending much of her growing up years in Necedah, WI and moving around a lot. Naomi says she had visited Madison in the past and liked its people and the “good energy” the city exudes. The move felt right. Up until that move, Naomi had been pursuing a master teaching degree in Usui Reiki in La Crosse.

“Reiki is a Japanese technique for stress reduction and relaxation that also promotes healing. It is administered by "laying on hands" and is based on the idea that an unseen "life force energy" flows through us and is what causes us to be alive. If one's "life force

energy" is low, then we are more likely to get sick or feel stress, and if it is high, we are more capable of being happy and healthy". (www.reiki.org)

After 5 years of extensive study and training in Reiki, Naomi asked herself "what now?". How do I pass on what I've learned; making it easier for people to understand and more real and more tangible? How do I make a career out of this? This is when many of the pieces to the puzzle came together.

Naomi says she has an inherent and deep-seated interest in medicine and healing. She attended Western Wisconsin Technical College in La Crosse to pursue a degree in nursing. She says that after taking a hard and critical look at the practices of western medicine, she learned there are many more options available to patients than just the "norm". Training in Reiki therapy became an option and La Crosse happens to be a center in Reiki training. During training, Naomi had the rewarding opportunity to volunteer with cancer patients at Mayo Clinic on their Reiki team.

It was after moving to Madison, Naomi says, that she rediscovered the classic book Back to Eden (1939) by Jethro Kloss. Jethro Kloss (1863-1946), a Wisconsin native, was an early pioneer in natural self healing using herbs. It was while reading that book that Naomi found out about Dominion Herbal College in Burnaby, B.C., Canada near Vancouver. Dominion Herbal College is one of a handful of colleges in the world that trains in medical herbalism. Briefly, medical herbalism is a traditional medicine practice that uses plants and plant extracts for medicinal purposes.

Naomi says she had one of those "this is it" moments that many of us experience in life--a moment of enlightenment when we know the direction we need to go. Naomi's "this is it" moment had arrived. She had life choices to make--money and stress versus happiness and fulfillment. The pieces of the puzzle fell logically into place.

Just recently, in 2010, Naomi received her 4-year degree from Dominion College with 500 clinic hours and in different parts of Canada. With her degree, Naomi not only wants to become involved in a patient's healing process, but also teach people about using plants as an integral part of that process and not as a "last resort" once all other treatments have failed. Her professional goals include opening her own apothecary or dispensary as a community herbalist where clients can connect with the very plants that heal them. Short term, Naomi is hoping to establish a clientele and to teach classes on herbal medicine here in Madison.

It was while pursuing her degree and making trips to Vancouver that Naomi joined Klein's in the spring of 2010. She says that each plant has its own medicinal use and rather than just working with the processed plant product, she feels a need to understand, familiarize and connect with the plants themselves. She says each plant has its own story. The one plant that surprised her most in how underutilized it is for its health benefits is the lowly dandelion.

For the moment, Naomi says that between work , school and family there has been little time for anything else. She says that some day she's hoping to travel throughout the world and learn hands-on how indigenous cultures use the plants around them. She says that it's equally important that her daughter, Samantha, travel and experience the world in ways she hasn't had the chance to.

As Naomi talks about her passions and experiences one senses a 'calm excitement' about all things possible. One also senses an openheartedness and an open-mindedness to the world and people around her. Naomi says she enjoys working with people as is demonstrated when she works with customers in our retail area. She says she loves that Klein's is a local and family owned business that nurtures a sense of community--a testimony to Naomi's holistic view of the world.

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 madgardener@kleinsfloral.com. Klein's in-house **Mad Gardener** will e-mail you with an answer as promptly as we can. The link is posted on our home page and in all newsletters.

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 fan of Klein's by visiting us at www.facebook.com.. We continuously post company updates and new pictures

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 2010 edition of the Bucky Book. We are also selling the 2010 edition in-store--the perfect gift. 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

KLEIN'S "BLOOMING PLANT OR FRESH FLOWER CLUB"

Send or receive 3 month's, 6 month's or a whole year's worth 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 \$75, \$150 or \$300, respectively, we'll send 3 month's, 6 month's or 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 \$90, \$175 or \$350, respectively, 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. Enclosure cards will accompany each delivery if desired. For delivery details visit the "**Permanent Features**" section of our newsletter below. 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.

Join our **Blooming Plant or Fresh Flower Club** 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 prices do not include sales tax.

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
Grower, General Manager	Jamie VandenWymelenberg jamie@kleinsfloral.com
Assistant Manager	Jennifer Simon jsimon@kleinsfloral.com
House Accounts & Billing	Barbara Foulk barb@kleinsfloral.com
Delivery Supervisor	Rick Halbach
Owner & Manager	Sue Klein sue@kleinsfloral.com

RELATED RESOURCES AND WEB SITES

University of Wisconsin Extension

1 Fen Oak Ct. #138

Madison, WI 53718

608/224-3700

<http://www.uwex.edu/ces/cty/>

<http://www.uwex.edu/ces/wihort/>

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

<http://www.plantpath.wisc.edu/index.php>

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

<http://www.entomology.wisc.edu/>

U.W. Soil and Plant Analysis Lab
8452 Mineral Point Rd.
Verona, WI 53593
608/262-4364

<http://uwlab.soils.wisc.edu/>

American Horticultural Society

<http://www.ahs.org/>

Garden Catalogs (an extensive list with links)

<http://www.gardenlist.com/>

also <http://www.mailordergardening.com/>

Invasive Species

<http://www.invasive.org/>

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

<http://www.troygardens.org/>

Community Gardens Division (Madison area)
Community Action Coalition
1717 N. Stoughton Rd.
Madison, WI 53704
608/246-4730

<http://www.cacscw.org/gardens/>

Madison Area Master Gardeners (MAMGA)

<http://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
<http://www.hort.wisc.edu/mastergardener/>

The Wisconsin Gardener
<http://www.wpt.org/garden/>

Allen Centennial Gardens
620 Babcock Dr.
Madison, WI 53706
608/262-8406
<http://www.horticulture.wisc.edu/allencentennialgardens/>

Olbrich Botanical Gardens
3330 Atwood Ave.
Madison, WI 53704
608/246-4550
<http://www.olbrich.org/>

Rotary Gardens
1455 Palmer Dr.
Janesville, WI 53545
608/752-3885
<http://www.rotarygardens.org/>

University of WI Arboretum
1207 Seminole Hwy.
Madison, WI 53711
608/263-7888
<http://uwarboretum.org/>

University of Wisconsin-West Madison
Agricultural Research Center
8502 Mineral Point Rd.
Verona, WI 53593
608/262-2257
<http://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
- Mexicanes
- 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 @ <http://www.humanesociety.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