

'THE SAGE'--APRIL 2012

Klein's Floral & Greenhouses On-Line Newsletter

THIS MONTH'S HIGHLIGHTS:

Our 2012 Spring Plant List Goes On-line About April 15!

Our "Mad Gardener" Is Ready for Your Questions

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Wild & Surprising Edibles

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The City of Madison Recycles Used Plastic Pots

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OUR 2012 SPRING PLANT LIST can be viewed on-line beginning about April 15 by clicking on **SPRING PLANTS** on the left side of our home page. This comprehensive listing contains every plant that Klein's will be offering for the 2012 season and is extremely helpful for both the home gardener and landscaper alike. The list contains fun facts, cultural information and pot or pack size for each item and comes in very handy in planning your garden this spring.

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.

FOR NEIGHBORHOOD EVENTS OR GARDEN TOURS that you would like posted on our web site or in our monthly newsletters, please contact Rick at (608) 244-5661 or rick@kleinsfloral.com 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.

Bouquet

A poem by Robert Koehler

*The last time I paid attention
my neighbor's
garden was a quiet cemetery
haunted by
Fall's stiff decaying remains.*

*Having not heard the explosion,
how can I explain
a bouquet unearthed by
the shrapnel,
this graveyard come alive?*

*Catching us all by surprise,
Winter's penitent
nature has been overthrown
by a riot of color
turned into a bold rebellion.*

APRIL STORE HOURS:

Early April Hours

Monday thru Friday : 8:00-6:00

Saturday: 9:00-5:00

Sunday: 10:00-4:00

Easter Sunday, April 8, we will be open 10:00-4:00.

Extended Spring Hours Begin Saturday, April 28.

Monday thru Friday : 8:00-8:00

Tuesdays: 7:00 a.m.-8:00 p.m.

Saturday: 8:00-6:00

Sunday: 9:00-5:00

CALENDAR OF EVENTS:

April 1--April Fool's Day

April 1--Palm Sunday

April 6--Full Moon

April 6--Good Friday

April 7--Passover begins

April 8--Easter Sunday, Klein's will be open 10:00-4:00.

April 15--Orthodox Easter

April 21--First Farmers' Market on the Capitol Square, 6:00-2:00

April 22--Earth Day

April 22--Beginning of **Administrative Professionals Week**. In appreciation to those people who make your life so much easier, have one of Klein's talented designers create for you that perfect 'Thank You.' Nothing displays your appreciation better than a lovely bouquet of spring flowers or a cheerful blooming plant. Order early. This is one of Klein's busiest delivery weeks.

April 25--Administrative Professionals Day

April 27--Arbor Day

April 28--First Day of Klein's Extended Spring Hours. The days are longer and there's lots to do in the garden. We make shopping easier to fit into your hectic schedule by offering extended retail hours from late April through much of June. Evenings are a great time to shop at Klein's. The greenhouses are cooler and the lines are short. It makes for a more relaxed shopping experience and our staff is more available to answer all your gardening questions. Look under **April Store Hours** above for more details.

May 10--This is Madison's average last frost date, but keep your eye on the weather before planting. Madison has a notorious reputation for late May frosts. Many local old-time gardeners refuse to plant, especially their tomatoes, peppers, morning glories, etc. until Memorial Day weekend when the soil has warmed properly. Novice gardeners especially have a tendency to plant too early!

May 11--Mother's Day. Order early and shop early!!! Mother's Day is second only to Valentine's Day for deliveries and the Saturday before Mother's Day is traditionally our busiest day of the entire year. Extra drivers will be on the road Saturday, May 10 for prompt and efficient service. Click on **Delivery Information** on the left side of our home page for more details about Klein's delivery. **We will not be delivering on Mother's Day, Sunday, May 11.**

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'THE FLOWER SHOPPE':

The following excerpt is from the Society of American Florists website at www.aboutflowers.com.

Administrative Professionals Week, also known as Professional Secretaries Week, is a time to recognize support staff for their accomplishments and contributions to corporate success. Research from Texas A&M University reveals one gift of appreciation in particular that will naturally lift an employee's mood, create a lasting memory and boost productivity.

The research demonstrates that flowers and plants enhance people's ability to generate ideas and solve problems.

"Our study shows that adding flowers and plants to a work environment can be very meaningful to businesses in the modern economy," said Roger Ulrich, Ph.D., lead Texas A&M researcher. "People's productivity, innovation and creative problem solving, improved – which in certain circumstances could mean the difference between mild and great business success."

Tips for Busy Bosses

A simple "Thank You" can go a long way to motivate employees and build loyalty. Administrative Professionals Week (APW) offers an ideal opportunity to show appreciation - and formally reinforce the value of an employee's contributions. The Society of American Florists offers this simple guide to help smart managers put the benefits of proper office etiquette to work during APW and year-round.

•**Use APW to find out what motivates your staff.** Conduct a formal or informal survey asking support staffers what kinds of incentives they value most. This will show your commitment and give you hints on what forms of appreciation they would enjoy during APW.

•**Be open and direct.** If you're not sure whether the members of your support staff want to be recognized during APW, just ask them.

•**Include everyone on your team.** Make APW a time to thank all of your support staff - from secretaries to assistants to junior managers - for their contributions.

•**Make "thank yous" personal.** Whether you're buying a gift or making lunch reservations, think about the individual. For example, if you're ordering flowers, ask your florist to create an arrangement that fits the recipient's personality. Is that person traditional? Outdoorsy? Dramatic?

•**Be specific.** Tell the members of your support staff exactly what they did that you appreciate.

•**Treat Administrative Professionals Week like a New Year's resolution.** Resolve to practice better office etiquette year-round to build your team's confidence and cohesion. Whether it's celebrated with a gift, flowers, or a group luncheon, APW is an opportunity to formally acknowledge the members of your support staff for their contributions throughout the year and wipe the slate clean of any forgotten thank yous.

Administrative Professionals Week History

Formerly called Professional Secretaries Week, Administrative Professionals Week (April 22-28, 2012) is a tradition of honoring administrative professionals during the last full week of April.

Professional Secretaries Week was started in an effort to recognize secretaries for their contributions to the workplace, and to attract young people to secretarial careers. The idea began with Mary Barrett, president of the then National Secretaries Association (now International Association of Administrative Professionals), along with public relations consultant Harry Klemfuss, and Dictaphone Corporation president C. King Woodbridge. Secretary of Commerce Charles Sawyer proclaimed the first National Secretaries Week June 1 through June 7, 1952, with Wednesday, June 4, as Secretaries Day. The date was changed in 1955 to the last full week in April.

Over the years, Administrative Professionals Week has become one of the largest workplace observances. The event is celebrated worldwide, bringing together millions of people for observances ranging from community luncheons and educational seminars, to individual bosses recognizing their support staff with gifts of appreciation.

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YOU ASKED THE MAD GARDENER . . .

Madison's recycling guideline's are always changing. Being a gardener and into nature, I want to recycle as much as I can. The changes confuse me. Can you help clarify? Thanks much! Dave

Hi Dave,

This continues to be one of our most asked questions at the greenhouse from both customers and staff alike. And you're right; the recycling guidelines are ever-changing-- but for the positive I might add!

As of early 2012, the city now accepts many more plastics that can be placed directly into the green recycling carts. First and foremost, the city accepts all plastic flower pots as long as the soil has been removed and are rinsed out. On-line we found no mention of the plastic carrying trays or empty cell packs. Once I called the city, however, I was assured that the trays and cell pack inserts are also recyclable so long as they are clean. The cleaned out pots, inserts and trays can be thrown directly into your green recycling bin for biweekly curbside pick up. The city also accepts plastic lawn and landscape items such as plastic lawn furniture and garden edging.

However, there are many garden 'plastics' that can not be disposed of in your recycling cart. **This includes all pesticide, herbicide and chemical containers**; whether rinsed out or not. These containers **MUST** be taken directly to one of the two city drop off sites at 4602 Sycamore Ave. or 1501 W. Badger Rd. Styrofoam packing is also not allowed in the recycling carts, though we've been told this may change in the very near future. Water hoses are also not allowed in the recycling cart.

At Klein's, we accept only the plastic carrying trays for onsite reuse; and only those trays that were purchased at Klein's. We've found that customers were bringing back to us too many pots and trays purchased elsewhere and in configurations we were unable to reuse. These items simply filled our own recycling dumpster. In addition, it's become cost prohibitive for us to sterilize pots for reuse.

I hope I was of some help and thanks for the great question!
The Mad Gardener

DID YOU KNOW. . .

. . . that the day on which Easter falls (anywhere from March 22 to April 25) is determined by the full moon?

Just a few weeks ago, one of our coworkers (in a conversation about her upcoming Spring Break) asked how it's determined when Easter falls. The following comes to us from www.timeanddate.com.

How the Easter Date is Determined

Easter Sunday celebrates the Christian belief of Jesus Christ's resurrection. The Easter date is set around the time of the March Equinox.

According to the Bible, Jesus' death and resurrection occurred around the time of the Jewish Passover, which was celebrated on the first full moon following the vernal equinox.

This soon led to Christians celebrating Easter on different dates. At the end of the 2nd century, some churches celebrated Easter on the day of the Passover, while others celebrated it on the following Sunday.

In 325 A.D., the Council of Nicaea established that Easter would be held on the first Sunday after the first full moon occurring on or after the vernal equinox. From that point forward, the Easter date depended on the ecclesiastical approximation of March 21 for the vernal equinox.

Easter is delayed by one week if the full moon is on Sunday, which decreases the chances of it falling on the same day as the Jewish Passover. The council's ruling is contrary to the Quartodecimans, a group of Christians who celebrated Easter on the day of the full moon, 14 days into the month.

Comparative Calendars

Not all Christian churches observe Easter according to the Gregorian calendar. Some churches still observe Easter under the Julian calendar.

The Gregorian calendar was created because the Julian calendar was slightly too long. With the Julian calendar, the equinox date moved towards the earlier dates of March and further away from the Easter. Therefore, the introduction of the Gregorian calendar allowed for a realignment with the equinox.

According to the Gregorian calendar, Easter falls on a Sunday between March 22 and April 25 from 1753 to 2400. In the Julian calendar, used by some eastern or Orthodox churches, Easter also falls on a Sunday from March 22 to April 25, which in the Gregorian calendar are from April 3 to May 10 from 1753 to 2400.

In 2007 Easter fell on the same date (April 8) in both calendars when the Julian date was converted to the Gregorian date. This happens in some years, such as 2004, 2010 and 2011.

Proposed Easter Date Reforms

There have been a number of suggested reforms for the Easter date. For example, in 1997 the World Council of Churches proposed a reform of the Easter calculation to replace an equation-based method of calculating Easter with direct astronomical observation.

This would have solved the Easter date difference between churches that observe the Gregorian calendar and those that observe the Julian calendar. The reform was proposed to be implemented in 2001, but it is not yet adopted.

Another example of a proposed reform occurred in the United Kingdom, where the Easter Act 1928 was established to allow the Easter date to be fixed as the first Sunday after the second Saturday in April. However, this law was not implemented, although it remains on the UK Statute Law Database.

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

ENTRY: MARCH 11, 2012 (Spring Bulbs--the Minor Players)

As the years have passed the overall appearance of the spring bulbs in the yard--the minor players--have surpassed my wildest expectations. What started out 25 years ago as handfuls of pea-sized bulbs planted in the fall are now sweeps of the most beautiful shades of blue, pink and white, with a splash of yellow here and there. It's this early burst from the minor players that sets the stage for things to come; when the major players--the daffodils, tulips and alliums (among others) take the stage. The small species bulbs have performed as promised, by naturalizing well throughout the gardens and even into the lawn. Those few hours spent planting them in the late 80's has been well worth the wait.

Who are these minor players you ask? Why, they're the scillas, the pushkinias, the chionodoxas, the aconites, the snowdrops and the species crocus that fill the yard. These are the first of the bulbs to bloom after the snow melts and

the first to go dormant as the summer heats up. They all self-sow with abandon and have created a very natural looking environment. I no longer know where I planted the original handfuls of bulbs.

Like all of the spring bloomers, bulbs become available in the late summer and early fall. Like all bulbs planted in the fall, it's best to wait until October to plant them; once the soil has cooled sufficiently after the summer heat. If purchased early, they store well in the refrigerator until ready to plant.

Unlike the bigger tulip and daffodil bulbs, planting the minor players is a breeze. I simply scatter the small bulbs over the soil surface to give a random and natural, rather than a planned, effect. Then I take a narrow trowel, jab it a few inches into the soil and pull back to create a slit into which I drop the bulb. I try to make sure the growing tip is pointing upward, but bulbs (especially these small ones) have a tendency to right themselves when planted incorrectly. Then with the heel of my hand, I push the slit closed and move on. Hundreds of bulbs can be planted in very short order. The hundreds become thousands with a little patience and as the years pass. It's important to let the plants self sow and not remove yellowing foliage in the springtime. They'll disappear before you know it in summer heat.

Here are some of my favorites:

Glory-of-the-Snow (Chionodoxa)--Naturalizes easily by self-sowing for sweeps of blue or pink. Blooms very early--just after the crocus. Deer & rodent proof. Zone 3 perennial.

Siberian Squill (Scilla)--One of the first of the spring-flowering bulbs to brighten the landscape in early spring. Flowers are the bluest of blue. Heaven for the early pollinators to the garden. It is particularly attractive when allowed to naturalize under deciduous trees and shrubs.

Snowdrops (Galanthus)--Among the first flowers in the spring to push through the snow. Naturalizes well in the garden. Native to Eastern Europe and Turkey. Deer & rodent proof. Forces easily. Zone 3 perennial.

Species Crocus--These include *Crocus sieberi*, *Crocus chrysanthus* and *Crocus tommasinianus*. They spread nicely through the lawn and finish blooming long before the first mowing. Their grass-like foliage blends in perfectly with the lawn once the grass comes in during the upcoming weeks.

Striped Squill (Pushkinia)--An underutilized naturalizer that works well with scilla and chionodoxa for a glorious sweep of color in the early spring garden. These natives of Turkey are at home in rocky meadows.

Winter Aconite--These bright yellow jewels are stunning against the snow in late winter. The member of the buttercup family calls home the woodlands of Europe and Asia. Once established, they self-sow easily. Loves our alkaline soil. Zone 3 perennial.

ENTRY: MARCH 20, 2012 (Wisconsin Gardening Magazine)

A few weeks back I received an offer for a relatively new gardening magazine called Wisconsin Gardening and though published out of state and part of a national gardening magazine group ([State-By-State Gardening](#)), the offer assured me that the new Wisconsin version is written by and for Wisconsin gardeners. I'm eagerly awaiting my first copy!

I subscribe to a number of national gardening magazines, including: Fine Gardening, American Gardener, Horticulture and many others in the past. My biggest complaint about the national magazines is that they are unable to focus specifically on the needs of gardeners here in the Upper Midwest. Each of the national magazines usually has a page or two devoted to each area of the country, but so much of the magazine is about everybody else's garden but mine. They make me long for gardens I might have, rather than the garden I actually have. I have no time to read entire articles about plants we can't grow in our gardens or pests and problems that don't occur here. We're shown, for example, plants hardy to Zone 4. But a Colorado mountainous Zone 4 or an Alaskan maritime Zone 4 (yes there is such a thing) is very different a Wisconsin Zone 4. The inexperienced gardener certainly assumes we can grow any Zone 4 plant here in Wisconsin. However, our seasons are different from each other; our soils are different and our pests are different. There's no room in the national publications for writers to take all of our regional differences into account.

That's why I'm hoping Wisconsin Gardening will be different. In looking at their website, they are searching out local advertisers for the Wisconsin version and they offer a number of gardening books for and about Wisconsin.

ENTRY: MARCH 23, 2012 (Just One Day Day in a Month for the Record Books!)

We hit a high of 83° today, not only a record for the date, but a record for the month of March and today was the fifth 80° plus day in the past week. We were warmer today than most of Florida and all of the Southwest. The garden looks like early May rather than mid-March. Remember those daffodils along the south side of the house that poked through the soil last December because it was so warm back then? They finished blooming days ago. Daffodils throughout the yard are in full bloom. Tulip trees and some crabapples have already dropped their petals. My flowering quince has never been more beautiful with blossoms six feet up the stems. They normally don't bloom until at least mid-April and even later some years. The bloodroot and hellebores are long finished and the Virginia bluebells are going into full bloom. Many of the smaller bulbs--the scillas, pushkinia and chionodoxa finished blooming in just a few days because the weather has been too hot for an extended bloom period. The lawn already needs mowing, but the lawnmower is in the shop. They say it won't be ready for a few weeks because they've been so overwhelmed. From the looks of it, there were still a lot of snowblowers there that needed repairing.

At the greenhouse, some customers are looking for tomatoes (we just sowed them today) and because the nighttime lows have been in the 60's, the boiler hasn't been running. That's great for the heating bills, but not so great for the seed flats sitting above them waiting to germinate. Customers are telling us that their bleeding hearts are already in bloom--that shouldn't happen until Mother's Day.

No matter how amazing this March weather has been, it'll be interesting to see what happens in the coming weeks. This is unprecedented!

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

For the first time, Klein's will be carrying escarole as starter plants this upcoming spring season as we continue to expand our selection of spring and early summer greens; a selection that now includes: arugula, radicchio, Asian saute greens, collards, mustard greens, mesclun and a huge assortment of lettuces.

Escarole and endive are annual chicories of the same species, *Cichorium endivia*, differing only in leaf shape. Endive's leaves are deeply cut, escarole's broad. Both can be used either raw as a salad ingredient, or cooked, most commonly sautéed or in soups. It is an important component in the cut-and-washed salad mixes that have become popular in recent years. This bright, light-colored and finely cut leaf gives many such salad mixes a pleasantly bitter backbone to the lettuce that predominates. They are as easy to grow as lettuce.

Klein's will be carrying Full Heart Batavian (45-50 days), a 1934 AAS Winner. One of the few endive/escarole types well known to American markets and gardens, this is a broad leaf non-heading endive is adapted to a wide range of climates. Harvest baby greens anytime or full-sized heads at 60-90 days from transplant. Escarole is delicious both raw and cooked. Cooking mellows escaroles inherent bitterness, giving it an almost sweet flavor. Here a few of Klein's favorite escarole discoveries.

BRAISED ESCAROLE WITH GARLIC--This simple dish is ideal alongside any pasta entree or dish with Italian flair. It comes to us from [The Occasional Vegetarian](#) by Karen Lee.

1 bunch escarole
4 cloves garlic, crushed
1 TBS. olive oil
1/2 tsp. salt
1/4 cup vegetable or chicken broth
lemon juice (optional)
1/8 tsp. red pepper flakes (optional)

Cut cleaned escarole leaves into 1" pieces. In a medium skillet, saute the garlic over low heat in the olive oil until golden, 2-3 minutes. Add the salt and stir. Add the escarole and turn the heat to high and toss well. Add the broth, cover and simmer on low heat for 10 minutes. Serve, sprinkled with lemon juice and pepper flakes if desired. Serve hot. Makes 4 side dish servings.

ESCAROLE SOUP WITH TURKEY SAUSAGE--From Cooking Light magazine, March 2007.

8 oz. sweet Italian turkey sausage
2 tsp. olive oil
3/4 cup chopped onion
1 clove minced garlic
1 cup water

1 cup small pasta
1 cup chopped tomato (fresh or canned)
1 tsp. Italian seasoning
1/4 tsp. pepper
3 x 14.5 oz. cans chicken broth
4 cups torn, lightly packed escarole leaves
2 TBS. parmesan

Remove the casings from the sausage. Heat the oil in a pot over medium high heat. Add the sausage, onion and garlic. Cook, stirring to crumble. Stir in the water, pasta, tomato, Italian seasoning, pepper and broth. Bring to a boil. Reduce the heat and stir in the escarole. Simmer 10-15 minutes until the escarole is cooked and the pasta tender. Serve, sprinkled with parmesan cheese. Serves 6.

ARTICHOKE SAUCE WITH MUSHROOMS AND GREENS--A "luxurious" sauce over pasta, cooked rice or baked potatoes. Yields enough sauce for 1 lb. pasta. Use a mix of greens or on their own. Choose from kale, collards, escarole, spinach or chard. A phenomenal recipe from The Enchanted Broccoli Forest by Mollie Katzen.

1 TBS. olive oil
1 cup minced onion
3/4 lb. mushrooms, sliced
1 1/2 tsp. salt
1/2 tsp. dried thyme
1/2 tsp. dried sage
1/2 lb. greens of choice, stemmed and chopped
4 cloves garlic, minced
4 TBS. vegetable broth, water or white wine
1 TBS. flour
2 x 6 oz. jars marinated artichoke hearts (keep the liquid)
pepper to taste
6 leaves basil, minced, if available, or 1 tsp. dried
3-4 TBS. milk or cream, optional

Heat the oil in a large deep skillet or Dutch oven. Add the onion and saute about 2 minutes on medium. Add the mushrooms, 1/2 tsp. salt, thyme and sage. Stir and cook on medium, 5 minutes. Add the greens, garlic and rest of the salt. Stir, cover, and cook another 5 minutes on medium. Add the broth and wait until it bubbles. Sprinkle in the flour, stirring as you sprinkle. Cook, uncovered, for another minute or two, stirring constantly. The liquid will thicken. Cut the artichokes into bite-size pieces. Add these to the skillet along with all of the liquid from the jars. Add the pepper, basil and milk. Remove from the heat and serve as desired. Makes 5 or 6 servings.

ESCAROLE, BEAN AND ROAST GARLIC SOUP--A flavorful and simple recipe from Cooking Light magazine, October 2007.

1 whole garlic bulb
1 x 15 oz. can Great Northern beans, drained, rinsed and divided
1/4 tsp. rubbed sage
1 TBS. olive oil
8 cups (1 lb.) escarole, chopped
4 cups chicken broth
2 cups marinara sauce of choice
1 tsp. pepper
1 x 15 oz. can kidney beans, drained and rinsed
1 x 15 oz. can pink beans, drained and rinsed
parmesan

Preheat the oven to 350°. Remove the papery skin from the garlic, but do not peel or separate the cloves. Wrap in foil and bake 45 minutes. Cool 10 minutes. Separate the cloves and squeeze out the pulp. Mix the pulp with 1/4 cup of the Great Northern beans. Mash with a fork to form a paste. Stir in the sage and set aside. Heat the oil in a Dutch oven on medium heat. Add the escarole and cook 3 minutes until wilted. Add the rest of the beans, broth, marinara sauce and the pepper. Bring to a simmer, reduce the heat and simmer 20 minutes. Stir in the garlic mixture. Remove from the heat, cover and let stand 10 minutes. Serve with parmesan. Makes 6 servings.

PASTA WITH GREENS AND FETA--Any of your favorite greens can be used for this delicious recipe, but escarole and spinach work especially well together. From Still Life With Menu Cookbook by Mollie Katzen.

3-6 TBS. olive oil

4 cups chopped onion
8 cups packed, coarsely chopped greens of choice (escarole, spinach, kale, mustard, collards, chard, etc.)
salt to taste
1 lb. penne
1/2-3/4 lb. crumbled feta
parmesan to taste (optional)
pepper

Heat the oil in a deep skillet or Dutch oven. Add the onions and cook 10 minutes on medium heat, stirring occasionally. Meanwhile, start cooking the pasta. Add the greens to the skillet, salt lightly, and stir until the greens begin to wilt. Cover and cook 10-15 minutes over medium-low heat. Cook the pasta until al dente. Just as it becomes ready, add the feta to the sauce, keeping the heat low as the cheese is added. Pour the drained, cooked pasta directly into the sauce and mix thoroughly. Cook slightly over low heat for a few minutes. Add some parmesan if desired and season with salt. Serve immediately on warmed plates. Serves 4-6.

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NATURAL NEWS--

With the popularity of “doomsday” and survival shows on the cable networks right now, we thought it might be kind of fun to explore some safe and edible ‘weeds’ found all around us. You may look at these plants somewhat differently from now on! If you’re planning on giving some of these weeds a culinary try, be sure that you’ve identified them correctly and under no circumstances harvest them from an area where pesticides and herbicides have been used. Otherwise, enjoy . . .

Amaranth

Amaranthus species

Look for amaranth along roadsides, in disturbed waste areas, or as weeds in crops throughout the world. Some amaranth species have been grown as a grain crop and a garden vegetable in various parts of the world, especially in South America. All parts are edible, but some may have sharp spines you should remove before eating. The young plants or the growing tips of older plants are an excellent vegetable. Simply boil the young plants or eat them raw. Their seeds are very nutritious. Shake the tops of older plants to get the seeds. Eat the seeds raw, boiled, ground into flour, or popped like popcorn.

Burdock

Arctium lappa

Burdock is found worldwide in the North Temperate Zone. Look for it in open waste areas during the spring and summer. Peel the tender leaf stalks and eat them raw or cook them like greens. The roots are also edible boiled or baked.

Cattail

Typha latifolia

Cattails are found throughout most of the world. Look for them in full sun areas at the margins of lakes, streams, canals, rivers, and brackish water. The young tender shoots are edible raw or cooked. The rhizome is often very tough but is a rich source of starch. Pound the rhizome to remove the starch and use as a flour. The pollen is also an exceptional source of starch. When the cattail is immature and still green, you can boil the female portion and eat it like corn on the cob.

Chickweed

Stellaria media

You’ll find this delicious weed in temperate and arctic zones and in almost every shady, moist backyard. The leaves are pretty hefty, and you’ll often find small white flowers on the plant. They usually appear between May and July. You can eat the leaves raw or boiled. They’re high in vitamins and minerals.

Chicory

Cichorium intybus

Look for chicory in old fields, waste areas, weedy lots, and along roads. It is a native of Europe and Asia, but is also found in Africa and most of North America where it grows as a weed. The flowers are sky blue and stay open only on sunny days. All parts are edible. Eat the young leaves as a salad or boil to eat as a vegetable. Cook the roots as a vegetable. For use as a coffee substitute, roast the roots until they are dark brown and then pulverize them.

Dandelion

Taraxacum officinale

Dandelions grow in open, sunny locations throughout the Northern Hemisphere. All parts are edible. Eat the leaves raw or cooked. Boil the roots as a vegetable. Roots roasted and ground are a good coffee substitute. Dandelions are high in vitamins A and C and in calcium.

Daylily

Hemerocallis fulva

Daylilies are found worldwide in Tropic and Temperate Zones. They are grown as a vegetable in the Orient and as an ornamental plant elsewhere. The young green leaves are edible raw or cooked. Tubers are also edible raw or cooked. You can eat its flowers raw, but they taste better cooked. You can also fry the flowers for storage.

Garlic Mustard

Alliaria officinalis

Garlic Mustard is a seriously invasive alien plant. Left to itself, it can completely take over an area, crowding out all native plants. Feel free to pull up (and eat) as much of this plant as you can!! The crushed plant smells of garlic, hence its name. To prepare Garlic Mustard, simply boil or steam the whole plants (the part that's above ground). Garlic Mustard makes an incredible pesto:

Garlic Mustard Pesto

1 1/2 cups fresh garlic mustard leaves

1 clove garlic

1/4 cup pine nuts or walnuts

3/4 cup grated Parmesan cheese

3/4 cup olive oil

In a food processor, finely chop the garlic mustard leaves, garlic and nuts. Slowly mix in the cheese and olive oil.

Pesto may be eaten on bread or crackers, on spaghetti or frozen in ice cube trays and stored for future use in sauces.

Jerusalem Artichoke

Helianthus tuberosus

Jerusalem Artichokes have small tubers on the roots that are delicious. It is a native plant, with a very misleading name. It is not at all related to artichokes, nor does it grow in Jerusalem. Cook them like potatoes, until they're soft. The skin can be eaten, or you can peel them. The insides are soft and mild tasting. Very good with salt and butter! They can also be eaten raw. One used to be able to find them in certain grocery stores. But with the current trend towards decreased variety in stores, they are very hard to find. If you find any growing naturally, please harvest with care. They are no longer common.

Lamb's Quarters

Chenopodium album

Also known as goosefoot, lamb's quarters grows wild in many places, and the leaves and young stems can be boiled and eaten like spinach (it even has a spinach-y taste). Lamb's quarters is a relative of quinoa, and its seeds are high in protein, making it another important survival food.

Nettle

Urtica and Laportea species

Nettles prefer moist areas along streams or at the margins of forests. They are found throughout North America, Central America, the Caribbean, and northern Europe. Young shoots and leaves are edible. Boiling the plant for 10 to 15 minutes destroys the stinging element of the bristles. This plant is very nutritious.

Plantain

Plantago species

Look for these plants in lawns and along roads in the North Temperate Zone. This plant is a common weed throughout much of the world. The young tender leaves are edible raw. Older leaves should be cooked. Seeds are edible raw or roasted.

Purslane

Portulaca oleracea

It grows in full sun in cultivated fields, field margins, and other weedy areas throughout the world. All parts are edible. Wash and boil the plants for a tasty vegetable or eat them raw. Use the seeds as a flour substitute or eat them raw.

Shepherd's Purse

Capsella bursa-pastoris

Also used as a medicinal plant, shepherd's purse is a great source for spring and fall greens, and can be found in many of the same places where dandelion and purslane grow. The younger leaves are edible raw and have a very mild taste. Older leaves can be boiled in the same manner as dandelions, to remove bitterness, and the seed pods are also edible.

Wild dock and wild sorrel

Rumex crispus and Rumex acetosella

These plants can be found in almost all climatic zones of the world, in areas of high as well as low rainfall. Many kinds are found as weeds in fields, along roadsides, and in waste places. You can eat their succulent leaves fresh or slightly cooked. To take away the strong taste, change the water once or twice during cooking. This latter tip is a useful hint in preparing many kinds of wild greens.

Wild Carrot

Daucus carota

Root is edible - tastes like carrots. The first year roots are the best. But be very careful not to confuse Wild Carrot with other similar species, some of which are poisonous. Be sure that the plant you think is Wild Carrot actually smells like carrots and that it is growing in a dry field.

Wood sorrel

Oxalis species

Wood sorrel resembles shamrock or four-leaf clover. Wood sorrel is found in Temperate Zones worldwide, in lawns, open areas, and sunny woods. Cook the entire plant.

Source: [Wilderness Survival](#) and [Wildwood Survival](#)

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APRIL'S PLANT OF THE MONTH:

Shallots (*Allium cepa*)

Shallot sets, along with onions, garlic and potatoes will become available at Klein's during the second week of April-- the precise time they should be planted in the garden. We carry both Golden and Red Gourmet in pre-packaged bags.

Tips For Growing Shallots

By Nikki Phipps

One of the easiest members of the onion family to grow, shallots not only mature faster but require less space than their counterparts. Growing shallots in your garden is very easy. Let's look at how to grow shallots.

What is a Shallot?

Many people wonder "what is a shallot?" Although they're often confused with green onions and the like, shallots are quite different. With their mild onion and garlic flavor, shallots are considered an essential ingredient for flavoring nearly any dish. The most distinguishing factor that sets shallots aside from other members of the onion family can be found by close examination of the bulbs. Unlike onions or leeks, shallots are made up of cloves – much like that of garlic. To get the most from these tasty plants in the garden, it may help to practice some important tips for growing shallots.

How to Grow Shallots

The best way how to grow shallots in loose, well-drained soil that's been amended with organic matter. They also prefer areas receiving full sun. Shallots are often planted in early spring or as soon as the soil is manageable in warmer climates. Plant them about an inch or two deep with the tips slightly protruding from the soil's surface. Space shallots about eight inches apart to prevent overcrowding.

Some tips for growing shallots are that they require thorough watering once planted but will require less as they mature, with exception to overly dry conditions. Once mid-spring arrives, you may want to expose shallot bulbs to aid in the ripening process, as they develop better on top of the ground. However, a light layer of mulch will help retain moisture while keeping weeds to a minimum.

When to Harvest Shallots

When to harvest shallots can be tricky for some, as this usually depends on when planting took place. Generally, fall plantings are ready to harvest in winter or spring while those planted in spring may be harvested in mid-summer to early fall.

Harvest shallots when the bulbs are about a quarter inch around but wait for the leaves to yellow before lifting. For an extended harvest season, plant and harvest the largest shallots first, replanting smaller bulbs in their place for harvesting later.

How to Store Shallots

Once shallots are harvested, any unused bulbs should be stored. Dispose of any bulbs that appear soft or bruised. Shake off soil once lifted from the soil and allow shallots to remain in a warm, dry area for about a week prior to storing. Then place them in a mesh bag and store them in a cool, dry place.

Growing shallots is easy and require little care, other than occasional watering. These hardy little bulbs are seldom affected by problems; however, you should practice crop rotation every other year or so, especially in areas where other onions have been previously grown.

Following these tips for growing shallots, you should be able to easily add these delicious vegetable to your garden.

Source: www.gardeningknowhow.com

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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 rick@kleinsfloral.com 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 7 thru April 14, 8:00-noon
Madison Senior Center
330 W. Mifflin

For details visit www.dcfm.org

Dane County Farmer's Market

Saturdays, April 21 thru November 10, 6:00-2:00
On the Capitol Square

Wednesdays, April 25 thru November 7, 8:30-2:00
In the 200 block of Martin Luther King, Jr. Blvd.

For details visit www.dcfm.org

Olbrich Garden's Spring Pansy Sale

Saturday, April 7, 2012
From 10:00-Supplies Last

Celebrate spring with a cheery pansy, pansy, or viola grown in Olbrich's own greenhouses. Pots of pansies are \$6 each, with three plants per pot. Decorative containers are extra. Proceeds benefit Olbrich Botanical Gardens.

Pansies are cool weather plants that do best if planted in the ground. However, they also look great in a container, and make wonderful springtime gifts. Not only decorative, pansies are also edible and add a flash of color to dishes as a garnish. Or, try planting colorful pansies in a container with lettuce - it's an entire salad in one pot!

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

Orchid Sale

Saturday, April 7, 2012
From 10:00-2:30 or while supplies last

Celebrate spring with a blooming orchid plant. Sponsored by the Orchid Growers Guild. Orchid Growers Guild members will be available to answer questions. A portion of the proceeds benefits Olbrich Gardens. For information call [608-235-4450](tel:608-235-4450).

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

Olbrich Garden's Bolz Conservatory Exhibit-Light Gaps

April 7 thru July 115, 2012
Daily from 10:00-4:00, Sundays 10:00-5:00
In the Bolz Conservatory

The trees are trimmed and the bushes are pruned during annual maintenance in the Bolz Conservatory...now it's time to see the light in the forest! Learn about light and how plants develop and change in the forest as light fluctuates. With more than 650 plants in the Bolz Conservatory, the tropical plants compete for every sunbeam that radiates through the glass pyramid. When a gap in the forest canopy is created naturally, or by a clipping from Olbrich's Conservatory staff, new growth develops at an exceptional rate. Admission is \$2 for the general public. Admission is always free for Olbrich Botanical Society members and children 5 and under, and is free for the general public on Wednesday and Saturday mornings from 10 a.m. to noon.

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

Olbrich Garden's Leaf Mulch Sale

Thursday, April 12, 2:00-5:00 (Members Only)
Friday, April 13, 2:00-5:00
Saturday, April 14, 9:00-12:00
Saturday, April 14, 12:00-4:00 (Load-Your-Own)
April 15-Until Supplies Last, 10:00-4:00 (Load-Your-Own)
April 19, April 26, 1:00-5:00 (Bulk Available)
April 21, April 28, May 5 & May 19, 9:00-1:00 (Bulk Available)

Buy the same leaf mulch used in Olbrich's gardens for your home garden. Leaf mulch cuts down on watering and weeding, recycles local leaves, and is credited for Olbrich's healthy looking gardens. Bags are \$6.50 each and \$40 for a tractor scoop (8-10 bags).

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

Isthmus Green Day

Saturday, April 25, 9:00-5:00
At the Monona Terrace

Isthmus Green Day, the one-day sustainability celebration, returns in April. Join us and discover how life can be healthier and happier for you, Madison and the whole planet!

2012's expo will feature...

-Renowned keynote speaker: New York Times columnist Mark Bittman ("The Minimalist"), author of "Food Matters," cosponsored by Food Fight Restaurant Group

-**Free admission** for the public, courtesy gate sponsor MGE

-Improved festival layout to make browsing and shopping easy for patrons

-Demos by top local chefs presented by REAP, with plenty of tasty samples

-The Upcycle Fashion Show presented by Zip Dang

-A gallery of recycled art

-Kid-friendly activities, and so much more

Tickets cost \$5. Those who bike or bus to the event will get in free. Children under 12 will also receive free admittance.

Visit www.thedailypage.com/green for details

Woodland Wildflowers

Sunday, April 15 & April 29, 1:00 pm – 2:30 pm
Walks from the Visitor Center

April 15: Spring ephemerals carpet the woodland floor. We may see bloodroot, toothwort, spring beauty and others along the trails in Gallistel Woods.

April 29: This can be a peak time for spring ephemerals such as trout lily and wood anemone. It is also time to look for returning migrant birds such as house wrens, brown thrashers and kingbirds.

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

Annual Tree Sale

Friday & Saturday, April 20 & 21, 8:00 a.m.-3:00 p.m. (rain or shine)
at Rotary Botanical Gardens

2-3 year old transplants--\$1.85 each (in minimum bundles of five. Choose from Norway Spruce, Blue Spruce, Firs, Arborvitae, White Pine, Oaks and Sugar Maples. For more info, call [608/754-2152](tel:6087542152) after April 1. Sponsored by East Point Sportz Pub and Woodman's.

Rotary Botanical Gardens
1455 Palmer Dr., Janesville, WI
[608/752-3885](tel:6087523885) or www.rotarygardens.org

Native Plant Garden Tour: Early Signs of Spring

Wednesday, April 25, 7:00 pm
Walks from the Visitor Center

As trees and shrubs begin to leaf out, Dutchman's breeches, anemones and rue-anemones might be blooming in the woodland gardens. In our prairie gardens, we may find Pasque flower, prairie smoke and bird's-foot violet.

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

Early Spring Flowering Woody Ornamentals

Wednesday, May 2, 7:00 pm
In the Longenecker Gardens

This tour, led by Dr. Laura Jull, UW-Madison professor of horticulture, will include the yellow and Little Girl Series magnolias, early lilacs and rhododendrons, and other spring flowering plants.

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

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

- Continue bringing out your cooled forced bulbs for indoor enjoyment.
- Early in the month, pot up cannas and dahlias for early growth.
- Begin removing, cleaning and storing winter bird feeders.
- Begin your summer bird feeding regimen.
- Keep birdbaths full and clean.
- Repair and put out birdhouses. Put out nesting material like pet hair & fibers.
- Seed starting is in full swing and even winding down by the end of April.
- Sterilize seed starting equipment and pots with a 1:16 bleach solution.
- Shop for summer bulbs like gladiolas, lilies and dahlias.
- Prune late summer and fall blooming shrubs.
- Do not prune spring blooming shrubs like lilacs, forsythia or viburnum.
- Continue bringing in branches for forcing: pussy willow, forsythia, quince, etc.
- Increase fertilizer to full strength by month's end (houseplants).
- Ready the lawn mower if you haven't done so already.
- Start weeding your beds. It's easier while weeds are small & the soil moist.
- Remove all winter mulch from beds.
- Remove the soil mound from around roses and mums.
- Lay soaker hoses in beds. It's easy now without plants in the way.
- Cut back all remaining perennials and ornamental grasses left from fall.
- Begin sowing seeds of larkspur, poppies and hardy annuals in the garden.
- Plant pansies, violas and calendula into the garden and containers.
- Harden off your seedlings and wintered over potted geraniums.
- Repair lawns by sowing grass seed. Rake the lawn.
- Move cole crop transplants to the garden; broccoli, kohlrabi, cabbage, etc.
- Plant onion sets and early spring crops like lettuce, spinach, carrots, beets
- Begin planting perennials. Plant shrubs and trees.
- Visit Klein's--the showrooms are filled with spring annuals.

A SEED STARTING PRIMER--

Starting your own plants from seed can be both rewarding and frustrating for the beginning gardener. From experience, it's best to start out slow. This eliminates some of the frustration. Experience will gain you knowledge and confidence. Before starting your seeds, read the packet and get a little basic information. Some seeds are best sown directly in the garden come spring and not started indoors. It's best to do a little research by going on-line or purchasing a good gardening book. The packets themselves will usually tell you whether to direct sow in the garden or how many weeks before our last frost date to sow indoors. Our last frost date is about May 10. Using a calendar, count back from May 10 and this will be your sow date.

One can start seeds on any sunny windowsill and in almost any container. Warmth and moisture are critical in getting most seeds to germinate. But a few pieces of basic and inexpensive equipment purchased at your garden center and/or hardware store will help you get started and make your seed starting experience a great success. Here is a shopping list:

- *A heating mat--makes seeds germinate quickly and uniformly
- *A few 10x20" trays without holes
- *A few clear humidity domes
- *A sterile seed starting mix
- *A 4' shop lamp w/ 2 fluorescent bulbs (you don't need "gro-lights")
or a seed growing rack if you'd like to make an investment
- *A few 10x20" trays with holes
- *A few sheets of empty cell packs, e.g. 4-packs or 6-packs
- *A water mister
- *A timer
- *A soilless potting mix

All of the above items, except the timer, are available at Klein's.

Again, following package instructions, sow the seeds, as many as you want, in a very shallow, open container, filled with moistened seed starting mix. This container can be anything from very low or cut off dairy containers to disposable food storage containers. Per package instructions, cover or don't cover the seed. Some seeds require light for germination. Next place your seeded containers in a tray without holes, mist them till well watered and cover with a humidity dome. Place your covered tray on the plugged in heating mat under the shop light. Set your timer so the shop light is on for 13 hours (off for 11 hours).

In a few days, as your seeds begin to sprout, remove them from under the humidity dome and place in a well-lit, warm location. Keep your seeds and seedlings moist. Different seeds sprout at different rates so this can take from a few days to a few weeks. Once all your seeds have germinated, unplug your heating mat. You can now move all of your seedlings to under the shop light still set at 13 hours.

Once your seedlings have 2 sets of "real" leaves it's time to "**prick them out**" (transplant them). Do this by placing a sheet of empty cell packs in a tray with holes. The holes now become necessary for proper drainage. Fill the cells with soilless potting mix and moisten well with the mister. Using a pen or pencil "dibble" a hole into each of the cells. This is where you'll now place your seedling. Remove the seed starting mix and seedlings as a clump from their starting containers. Gently break apart this root ball, separating your seedlings. The pen or pencil will come in handy as an added tool to help separate the seedlings. Carefully place one seedling in each of the holes you put in the prepped cells. Gently firm in with your finger tips. Mist well to water thoroughly and place in a warm, well lit area. Using your shop light again makes this easy. The seedlings may seem weak and somewhat abused, but they're very resilient and will pop back quickly. When watering, fertilize your new plants with a very dilute solution, rather than at full rate. By May 10 your flowers and vegetables should be ready to put in your garden and you can say that you did it yourself--beginning to end.

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In addition to the Livingston, Olds & Northrup King available at Klein's, check out the following seed sources:

All offer free print catalogs and easy on-line ordering. Seeds usually arrive within just a few days after an order is placed.

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.seed savers.org or 563/382-5990

Select Seeds @ www.selectseeds.com or 800/684-0395

Territorial Seeds @ www.territoriaalseed.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 APRIL:

---Transplanting is in full swing on the transplanting line in our back greenhouses.

Employees work 8-10 hour shifts planting thousands of plugs and tiny seedlings into the cell packs you purchase in the spring. Once planted, the flats move by conveyor and then monorail into the various greenhouses, all kept at different temperatures depending on the plant.

---The greenhouses and showrooms are filling fast with thousands of hanging and potted plants. We're constantly moving product around, trying to make the best use of our limited space.

---Retail items are arriving nonstop for unpacking and pricing, everything from garden ornaments and pottery to pesticides and fertilizers.

---Employees are readying the thousands of lilies, hydrangeas, azaleas, mums and spring bulbs that we deliver to the many area churches each Easter. We look forward to this time when the greenhouses are emptied to make room for our bulging spring crop.

---Product is moved from the warmth of the greenhouses to the outdoors for the hardening off process. Plants are pinched back and moved outside so they can be acclimated for spring planting in your garden. Plants that have not been properly acclimated can find the transition to full sun and temperature extremes quite difficult. You've probably noticed that many garden centers do not harden off their plants properly. Symptoms include leaf burn and root rot.

---We're readying the showrooms for the spring onslaught. Tables become fully stocked. Spring info and price signs are put into place. The last week of April is an amazing time to visit Klein's. The showrooms are jam-packed, bursting with color, awaiting the spring rush which usually begins about May 1.

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PRODUCT SPOTLIGHT--Each month we spotlight some 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.

Woolly Pockets--"The Living Wall Planter that Allows You to Garden Anywhere!" **Planters for Indoor & Outdoor Living Walls**

Meet **'Wally'**, the living wall planter from Woolly Pocket that allows anyone to easily create a lush vertical garden indoor or outdoor—on walls, rails and fences. They're perfect for growing edibles, annuals, and perennials. Wally is

soft-sided, breathable, and simple to hang. With internal moisture control and a self-watering reservoir, it protects your walls from getting wet. Our Woolly family makes Pockets in the USA from 100% recycled plastic bottles (PET) and we're here to inspire the world to have more fun with plants!

The Pocket Science – how it works:

Hanging: Hang your Wally One with the easy fasteners and anchors that work on masonry, drywall, sheetrock, wood and metal. The hardware is included in your purchase.

Smart Watering: Water Wally's back panel (the tongue) with a wine bottle or a long-spout watering can. Wally's tongue wicks water down directly to the roots, which conserves water and promotes plant health. The tongue is the felt flap inside the pocket. It sits on top of the moisture barrier, absorbs water and carries it to the roots of the plants.

Protects Walls: A military-grade moisture barrier makes sure your walls stay dry. The barrier conserves water and helps to keep the soil's nutrition in your Pocket.

Self-watering: The reservoir stores water at the base of the Wally One and allows the tongue to continue wicking water to the roots.

Strong and healthy roots: The breathable felt material allows water to evaporate and roots to naturally air prune.

Wally Planting Tips

1. Choose a "theme" for the wall, either a particular site condition (full sun, full shade, windy, sea exposure...) or an idea (edible, herbs, springtime, fall color, etc.).

2. Define a color palette or "color story", starting with a dominant color or two and then secondary colors to complement or contrast. Pick one color (at least) to avoid.

3. Select at least two varieties from the following categories: Spill, Thrill and Fill.

4. Use the "Spill" plants, which should drape down to cover the edges of the Pockets, as a "frame" along the side edges, and mixed into the bottom edge.

5. Next add the "Thrill" plants as focal points and to create a dynamic visual composition

6. Finally, use the "Fill" plants to fill in and cover the Pockets between the other plants. Use big, full plants! The wall should look as full and lush as possible immediately upon planting, with as little pocket showing as possible.

For more information visit www.woollypocket.com

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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

Follow Klein's on Facebook at www.facebook.com/pages/Kleins-Floral-Greenhouses where we post updates and photos on a regular basis.

TWITTER

Join Klein's on Twitter at twitter.com/KleinGreenhouse where we post company updates and photos on a regular basis.

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.

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](tel:6082445661) or [888/244-5661](tel:8882445661)

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 rick@kleinsfloral.com
Owner & Manager--Sue Klein sue@kleinsfloral.com

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RELATED RESOURCES AND WEB SITES

University of Wisconsin Extension
1 Fen Oak Ct. #138
Madison, WI 53718
[608/224-3700](tel:6082243700)
<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](tel:6082624364)
<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.invasiveplants.net/>
<http://www.ipaw.org/>

Friends of Troy Gardens
Rm. 171, Bldg. 14
3601 Memorial Dr.
Madison, WI 53704
[608/240-0409](tel:6082400409)
<http://www.troygardens.org/>

Community Gardens Division (Madison area)
Community Action Coalition
1717 N. Stoughton Rd.
Madison, WI 53704
[608/246-4730](tel:6082464730)
<http://www.cacscw.org/gardens/>

Madison Area Master Gardeners (MAMGA)
<http://mamgawi.org/>

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.allencentennialgardens.org/>

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/>

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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

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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

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