

'THE SAGE'-Klein's Online Newsletter—OCTOBER 2014

Klein's Floral & Greenhouses
3758 E. Washington Ave.
Madison, WI 53704
[608/244-5661](tel:6082445661) or info@kleinsfloral.com

THIS MONTH'S HIGHLIGHTS:

The Spring Bulbs Have Arrived!
Don't Forget Sweetest Day or Bosses' Day
Our '[Mad Gardener](#)' Is Ready for Your Questions
One-Stop Shopping for Autumn Decor @ Klein's
Meet Klein's Oldest Employees
Live Like a Flower and Open Up
Klein's Favorite Seed, Bulb & Plant Sources
Organics: Defined and a Brief History of
You Asked the Mad Gardener About Winterizing Roses
Our Very Favorite Soup Recipes Using Sweet Potatoes
Product Spotlight: Mushroom Kits from Back to the Roots
Notes from Rick's Garden Journal—From September 2014
--Quick Tips on Freezing Garden Veggies
--A Hummingbird Frenzy
--New For 2015 . . .
Plant of the Month: Tillandsia (Air Plants)
October in the Garden: A Planner
Gardening Events Around Town
Join Us on [Twitter](#)
Follow Us on [Facebook](#)
Join Klein's Blooming Plant or Fresh Flower Club
Delivery Information
Related Resources and Websites
Plants Harmful to Kids and Pets

THE SPRING BULBS HAVE ARRIVED!

We have all of your favorites--tulips, daffodils, hyacinths, crocus, alliums--and a few not-so-well known treasures for your garden. Mid- to late October is the best time to plant your spring bulbs (planting too early promote premature leaf growth) and nothing could be more uplifting after a long winter than crocus, snowdrops and winter aconite blossoms peeking through the snow come spring. Allow the Klein's staff to share planting tips and ideas to keep those pesky squirrels from digging up those newly planted bulbs. And for indoor blooms, don't forget a few hyacinths, paperwhites and amaryllis (arriving mid-month) for indoor forcing. We carry a lovely assortment of forcing glasses, vases and decorative pottery. Forced bulbs make for a n inexpensive and treasured holiday gift. Any bulb questions? Don't forget our **Mad Gardener @ madgardener@kleinsfloral.com**!

ONE STOP SHOPPING FOR AUTUMN DECOR @ KLEIN'S

A single visit to Klein's in autumn is sure to inspire creativity when decorating your home both inside and out. We have it all and under one roof . . . from our homegrown mums, pansies, kales and preplanted mixed fall containers to fresh floral arrangements for Halloween and Thanksgiving get-togethers to an amazing assortment of fresh pumpkins, gourds, dried grasses, cattails and even hay bales. And get a jump on holiday shopping from our large selection of UW and Packer themed flags, birdbaths, wind chimes and gift items from Evergreen Enterprises.

ENJOY THESE END OF SEASON SAVINGS:

50% OFF all remaining Perennials, Shrubs, Hardy Vines & Potted Fruits.

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.

OCTOBER STORE HOURS:

Monday thru Friday : 8:00-6:00

Saturday: 9:00-5:00

Sunday: 10:00-4:00

CALENDAR OF EVENTS:

Throughout October watch for great season’s end savings on all remaining perennials. Check out our selection of spring bulbs. Tulips, daffodils, hyacinths, crocus, alliums and much more have arrived for fall planting. For Halloween and Thanksgiving decorating we carry an amazing selection of gourds, pumpkins, Indian corn, bittersweet, fall leaves, branches, grasses, dried flowers, cattails and hay bales. Shop early for best selection.

October 4—Yom Kippur

October 4—Eid-al-Adha

October 8--Full Moon

October 12--National Bosses’ Week begins.

October 13--Columbus Day (observed)

October 16--National Bosses’ Day

October 18--Sweetest Day

October 26--Mother-in-Law’s Day

October 31--Halloween. Choose from one of our many FTD and Teleflora bouquets and centerpieces for your Halloween parties or get-togethers. For more ideas and easy on-line ordering, check out our Teleflora or FTD web sites by clicking on www.flowerskleinsflrl.com or www.florists.ftd.com/kleinsfloral or talk to one of our designers at [608/244-5661](tel:6082445661) or [888/244-5661](tel:8882445661).

‘THE FLOWER SHOPPE’:

LIVE LIKE A FLOWER (Part 4): Open Up

Flowers open hearts. When you connect with flowers your heart opens, love pours in and you feel happy. Follow these tips from relationship expert and author of ***Choosing ME Before WE***, Christine Arylo, to learn to live like a flower – open and beautiful.

1. Know What Makes Your Heart Happy and Do That.

Make choices in your relationships, career, home and lifestyle to meet your personal expectations, rather than those of outside forces. One great way to reconnect with joy is to surround yourself with simple things that make you feel happy and loved, like a colorful bunch of flowers or a blooming plant. Flowers have power to open hearts, and when your heart is open you are more likely to do things that make you happy.

2. Follow Your Inner Wisdom, Not Conventional Wisdom.

Living an authentic life means living life by what feel is right to you, even if it differs from the norm. Be willing to listen to your inner wisdom—that intuitive, gut feeling—even if it is contrary to rational thought. People who live great lives take risks and live outside the prescribed box of conventional wisdom. They are willing to be different, because they are willing to be themselves.

3. Stay True to Yourself, Even If That Means Disappointing Another.

Be a best friend to yourself by taking actions that are best for you. Sometimes you will disappoint others, but ultimately if you stay true to yourself, you'll almost always end up in a better scenario. In the event another person is disappointed, send them a small but mighty token of your love, such as flowers to brighten their day and remind them you adore them.

4. Be Willing To Make a Mistake, But Don't Beat Yourself Up About It.

It can be hard to admit you've made a mistake. Give yourself some love by saying the same words you would tell a best friend in this situation, "You are doing the best that you can, and it's enough." Then do something loving for yourself, an action that you would only usually take for someone else to cheer them up, like sending yourself flowers. When they arrive, you will receive a huge boost of love, and your heart will open up ... to yourself.

5. Be a Feeling Sharer Not a Feeling Stuffer.

Most of us were brought up to stuff our feelings as far down as we can. If it is hard for you to express your feelings, bring in help to open your heart and let the feelings out. Flowers are great heart openers, for yourself and the person with whom you want to connect. Give flowers or a plant to the person you are trying to open your heart to as a gesture to start the conversation. Watch the walls break down and the field of love open.

Because there are many life lessons we can gather from beautiful, resilient flowers as they grow from seedling to stem, the Society of American Florists and Aboutflowers.com created Live Like a Flower, a series of pieces of advice from well-known experts in life and happiness. Through the easy-to-follow advice of authors, speakers, designers and more, we can learn to bloom like a flower and live life to its fullest and most rewarding.

Source: Society of American Florists @ www.aboutflowers.com

To Top

YOU ASKED THE MAD GARDENER . . .

I am new to gardening and have rose bushes. In readying them for winter some have said to cut them back (approx. 1 ft. from the graft) and then cone them. Others have said not to cut them back, cover the graft with a rose collar and then cut them back in the spring. What should I do? Teresa

Hi Teresa,

We get more rose questions than almost any other this time of the year and you're right, there are a lot of conflicting opinions flying around with varying degrees of success for each of them, depending on where the rose is planted, the type of rose and how bad the winter is. Current consensus is as follows:

For hybrid teas, grandifloras, floribundas and all other grafted roses, mound soil up over the graft after the ground freezes. In a typical year, this happens in early December. Using a rose collar makes this task easier by keeping the soil in place around the graft (though a rose collar is not necessary as long as the graft is protected). Less hardy rose types are grafted onto hardier stock so that roses can survive in colder climates. You should have planted your rose(s) with the graft just above the soil line. By protecting the graft, you're protecting the type of rose you planted. Even if the entire top of the rose bush dies back during a harsh winter, the rose type you planted should survive if the graft is properly protected. Shoots that come from the roots below the graft, on the other hand, are the same rose type as the root stock, not the top of the plant.

In most winters, the simple mounding is adequate protection here in Madison. Some winter dieback is inevitable. For added protection, the bush should be wrapped in fabric. Burlap is the traditional fabric of choice. It's inexpensive, breathes well and the color blends into the landscape. Any fabric will do, however. There are some fabrics available at some garden centers or on-line designed specifically for protecting roses. Some advice says that the fabric should be packed with hay or straw for even more protection. While this is true, it also invites nesting rodents that will nibble on the bark and ultimately kill the plant.

Another reason for wrapping your roses (especially young roses) in fabric is to protect them from hungry rabbits and deer. Rabbits readily destroy rose bushes when food sources are at a minimum. The bark and tender shoots are a favorite winter food. We advise circling susceptible plants with a chicken wire fence for the winter months. Make sure to go high enough so that as the snow piles up, the tender tips remain out of reach.

We advise against using rose cones for a number of reasons. First off, they act as an oven, especially in the springtime when the sun is high and the days are long, but the temperatures are still too cold to remove the cone. Sometimes the roses begin to sprout way before they should, but removing the cone exposes the tender new growth to still cold temperatures.

Secondly, rose cones not only keep the roses snug, but also keep the pests that prey on them quite snug. These include not just insects, but also the many fungi that attack roses.

Lastly, in order to use a rose cone, you'd have to prune the rose back now just to make it fit inside the cone. We suggest waiting until spring to prune all roses. One of our goals as rose growers here in the north is to keep as much foliage alive on our roses as possible. After you remove your fabric wrap in the spring, simply prune out any branches that have obviously blackened. On branches where the tips have blackened, prune the branch to just above the green parts. Avoid going into the healthy green stems when pruning. The open wound is an invitation for unwanted disease.

A last note: If you grow hardy shrub or rugosa types, you need not protect your roses from the cold (just the rabbits & deer). These roses have been bred to withstand our cold winters and are grown on their own rootstock (no graft). Simply prune as desired or needed in the springtime.

I hope I was able to answer your question and let us know how your roses fared next spring. And by the way, it's important to remove the mounded soil from the base of your rose bushes next spring.

Thanks for your question,
Klein's Mad Gardener
madgardener@kleinsfloral.com

[To Top](#)

DID YOU KNOW. . .

. . . that some of Klein's staff has been with us nearly 2 decades or more? They include:

Sue Klein - Owner, Sales Associate and Floral Designer

After years of raising her family and remaining behind the scenes, Klein's Floral and Greenhouses owner and manager, Sue Klein, has again fully immersed herself in the day to day operations of her family business. The kids have grown up, the business is growing and the time has come to move us to the next levels. Klein's evolution into a well-respected and modern greenhouse facility is a direct result of Sue's insight and leadership. Under Sue, Klein's exposure in the community continues to grow. Klein's is becoming increasingly visible in the Madison community through involvement and sponsorship. Our visibility has blossomed dramatically as we increase advertising and through Sue's involvement with Downtown Madison Inc., Dane Buy Local and many other community groups. Under Sue, Klein's continues to modernize the facility and offer the customer high quality and cutting edge product they've come to expect.

Sue, quite literally, grew up in the greenhouse. She and her parents lived in the farmhouse attached to the greenhouses along East Washington Avenue until they moved into their new home just around the corner on

Mendota St. Sue has very fond memories of growing up in her greenhouse setting. From a very early age she helped her mother in the flower shop with arrangements and corsages. During her free time, Sue says she enjoyed curling up with a book and the greenhouse cats atop the pile of marsh hay out back.

After graduating from Madison East High School in 1983, Sue attended the University of Wisconsin, receiving a B.S. in Floriculture in 1987.

After graduation from the university, Sue attended the American Floral Art School in downtown Chicago, where she received training at one of the world's leading institutes for floral design. Shortly thereafter, in 1990, ownership of Klein's Floral & Greenhouses was passed on to Sue from her parents and the changes at Klein's began. Currently, Sue's roles encompass all financial matters, marketing and advertising, payroll and long-term planning, along with some purchasing and human resources. But it's floral design and customer service that remain Sue's biggest passions.

Jamie Vanden Wymelenberg - Greenhouse Grower and General Manager

We are very lucky at Klein's to have one of Southern Wisconsin's most talented growers among our ranks. In fact, Klein's would not be the amazing greenhouse it is today were it not for Jamie's dedication and passion. During his more than two decade tenure, Klein's has grown from a greenhouse content with being known only to local east-siders, to one known throughout the Madison area for it's superior quality product and cutting edge plant mix. Jamie has single-handedly changed us from a greenhouse primarily known for it's flower shop, geraniums and old-time annuals, to a market leader.

Jamie joined Klein's at a real turning point in it's history. He was hired by Oscar and Joyce Klein in the spring of 1990. By working hand in hand with Oscar, Jamie was able to learn all facets in operating an already successful greenhouse and many traditional, tried and true techniques for growing high quality product. With Oscar's passing, Jamie had a unique opportunity of not just continuing in the family tradition, but then shaping an operation that in ways has become his own. Current owner, Sue Klein, has given Jamie full autonomy in all aspects running the greenhouse part of the business - a truly unique and envious situation for any grower.

As fate would have it, Jamie and Sue knew each other from the University of Wisconsin-Madison, where they received their BS in Horticulture and Floriculture, respectively. After graduation, Jamie worked briefly with hydroponic tomatoes, lettuce and cucumbers at a facility in Chilton, WI when he heard about the position of head grower at Klein's. Except for a brief stint at Stoughton Garden Center, Jamie has been here ever since. With Madison's ever-growing east side population, Jamie fully realizes Klein's amazing potential and dreams of continued growth and modernization for the future.

Kathy Lehman - Floral Designer and Sales Associate

In literally one very long hyphenated word, Kathy Lehman, is truly a jack-of-all-trades at Klein's Floral & Greenhouses. Her experience and knowledge cover the full spectrum of our business. Not only is she a talented designer, but she's also an avid gardener and garden consultant; having worked at Jung's (Old's) and at America's Best Flowers before joining the Klein's team nearly two decades ago. Kathy says that one her favorite things in the world is to relax on her deck, overlooking her rural Sun Prairie property; surrounded by her family, her friends, her pets and her array of gardens and blooming containers.

Kathy is a local girl, growing up on Madison's east side in the Eastmorland neighborhood and attending LaFollette High School. Design skills have come naturally for Kathy, beginning with silks and artificials at one of the local craft markets. The combination of this and her extensive knowledge of flowers from her own garden made the transition to fresh design a natural one. Kathy is an expert at using color and texture in her designs and is adept in all styles of design, from traditional to contemporary, from natural to tropical. She loves to experiment with all the newest techniques and materials on the market and hopes you stop in to see some of her creations in our retail cooler. Kathy and her talented staff of designers are available daily, except Sundays, from 8:00-4:00 and Saturdays until 2:00 and specialize in not just the daily events and celebrations, but also wedding and funeral work.

Rick Halbach - Delivery Supervisor and Greenhouse Worker

Rick joined the Klein's team in 1991 after earning a BS in Education from the University of Wisconsin and spending many years in retail management at the local Prange's department stores and at Discount Records on State Street. It's the combination of retail experience, his love of teaching and a passion for gardening that has made Klein's the shopping experience it is today. Rick started out in the greenhouses and delivering flowers, before moving into the retail manager position during the mid-1990's. As manager,

Rick made many of the changes you now see at Klein's, but like many Klein's workers, his heart belonged to the greenhouse and working with the soil. He left the management position in early 2001. Today Rick serves as delivery supervisor, greenhouse worker, writer and as coordinator of the Klein's booths at WPT's Garden Expo each February at the Alliant Energy Center.

Rick's home and gardens on Madison's east side were featured in a 2003 Wisconsin State Journal article. Rick has appeared on The Wisconsin Gardener with Shelley Ryan and his writing has turned up in the Wisconsin Garden Journal put out by the Madison Area Master Gardeners, Brava Magazine and Wisconsin Gardening Magazine. In addition, Rick puts together and writes most of Klein's online newsletter.

Source: Klein's website @ www.kleinsfloral.com.

To Top

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

ENTRY: SEPTEMBER 14, 2014 (Quick Tips on Freezing Garden Veggies)

Because I prefer to use my limited garden space for flowers, I grow all of my vegetables in containers. A very sunny corner of my driveway is crowded with pots of tomatoes, peppers, eggplants, bush squashes and herbs including parsley, basil and spearmint. Due to the cool summer, this hasn't been a very productive season for my eggplants or peppers. My four containers of tomatoes, however, have produced a bumper crop; far surpassing any I've seen in past seasons. Out of those four pots, I've now frozen nearly 60 pounds of fresh tomatoes (both Italian and slicing types) for use throughout the winter—that in addition to the countless pounds we've eaten fresh all summer or frozen as homemade marinara and pizza sauce.

If you don't have the time or desire to can your produce, freezing is a fantastic quick and easy alternative. Other than available freezer space, freezing requires little time or energy. Some veggies (such as eggplant, cucumbers, greens) do not freeze or store well; others must be blanched a few minutes in boiling water before packaging including green beans, broccoli, carrots, cauliflower, brussels sprouts and peas. Still others can be frozen fresh out of the garden. . .

I readily acknowledge that frozen veggies are NOT as good as fresh. But they'll do in a pinch and are a great way to deal with bumper crops like I've had this past growing season.

Here are a few personal tips:

Tomatoes

To freeze fresh tomatoes, I cut the tomatoes in half and core them. Most sources say to peel and seed the tomatoes, but I personally don't mind the peel left on. It becomes nearly undetectable in most sauces, soups or stews and provides added fiber. To peel or not to peel is personal choice. It's one added step I can do without.

I now lay the halved tomatoes cut-side down on a cookie sheet and place the sheet in the freezer. Were I to simply throw the tomato halves into a freezer bag, I'd end up with one huge frozen glob. Once frozen, I package the halves into quart freezer bags. Packaging the frozen halves individually allows me to use as many tomatoes as I need in a recipe, rather than have to use an entire frozen glob. Date the freezer bags to use them up in proper order.

To cook them, I defrost the halves slightly, but leave them mostly frozen. This allows me to chop them with ease. I simply add the still frozen tomato chunks to soups, stews and sauces at the required time in any recipe. I usually cut back a bit on any added water or broth until I know the consistency is correct. The frozen tomatoes will add a lot of extra liquid. I then add more water, broth or wine for desired consistency.

Sweet Peppers

I simply halve the peppers, remove the seeds and cram as many halves into a 1 quart freezer bag as I can. I always put the date on the bags so I use them in proper order. Frozen peppers will become mushy when thawed so are best used in cooked dishes and not on salads, for example.

When needed, I defrost the pepper halves only slightly in the microwave; until they are somewhat pliable but still frozen. As with the tomatoes, chopping or slicing a mostly frozen pepper is much easier than chopping a soggy, thawed one. Once chopped, I place the pepper pieces in a bowl lined with paper towels and continue defrosting in the microwave until completely thawed, mixing them up a bit about halfway through. Once thawed, I squeeze the excess water from the peppers. The peppers are now dry enough that they can be properly sautéed alone or with other vegetables in preparing recipes that require sautéed vegetables. If not properly drained of water, the added moisture braises or steams the veggies, rather than sautéing them resulting in soggy vegetables.

When adding frozen peppers to soups or stews, I skip the squeezing part. Because I'm not sautéing them, the added moisture won't make a difference in the end result.

For hot peppers (jalapeños, habaneros, etc), I simply slice off the stem and throw them in a freezer bag, seeds and all. The seeds add the extra heat that I prefer in hot dishes. The freezing process inherently takes away some of the pepper's heat so the seeds give my recipes the extra kick I desire..

Celery

I always have frozen celery on hand. How many times do we buy a whole celery head and then throw much of it away because we only need just a few stalks once in a while? Periodically, I'll buy one or more celery heads (or get them fresh in my CSA box), slice or chop them up, spread them out onto a cookie sheet, freeze them and then pop the frozen already chopped pieces into freezer bags. I now have celery on hand whenever I need it! For sautéing, like the peppers, I squeeze out the excess moisture in paper towels once thawed. For soups and stews I add the still frozen pieces as needed.

Zucchini/Summer Squash

Shredded **zucchini** also freezes very well for future use in muffins, breads and other baked goods. It's a fantastic way to deal with all of the zucchini that seems ready for picking at the same time or the ones that get too large for anything else.

ENTRY: SEPTEMBER 16, 2014 (A Hummingbird Frenzy)

The hummingbirds are currently acting crazy in the garden as they ready themselves for the trip south in the upcoming weeks. At times a half dozen hummingbirds punctuate the yard feeding on the nectar from the salvias, impatiens, fuchsias and lantanas; in addition to the sugar water in the hummingbird feeders. They're constantly fighting, jockeying for position at the best food sources. Their high pitched vocalizations are nearly constant.

Though I currently have hummingbird feeders near some of the windows around the house for close up viewing, the feeders spend the first 3/4 of the summer in a box in the garage. I usually put out my feeders around Labor Day for a couple of reasons.

Most importantly, hummingbird feeders require more maintenance during the hot summer months. The sugar water can go rancid and become moldy quite quickly. Now that the weather has cooled and fall approaches, this is rarely a problem.

I used to feed hummingbirds during the summer months, but it seemed that visits weren't very frequent and feeders remained untouched for weeks on end as the hummingbirds readily had other food sources—including the insects that supplement their diet during the summer months. They far preferred the blooming bee balm and salvias over the syrup I supplied. In addition, hummingbirds are rather territorial. They won't allow visitors into their territory during the breeding and rearing season. With fewer hummers in the area, visits to the feeders are less frequent.

Now that fall is nearly here, hummingbirds are at the feeders nonstop! Far fewer flowers are blooming in the gardens and there are fewer insects and spiders to feed on. Both adults and their offspring now visit the feeders. In addition, there are the migrants from further north that have already left their summer nesting grounds in Canada and are making their way south to the tropics and the Gulf coast. It's no wonder that the feeders need to be refilled every few days.

Just a reminder that there's no need to buy store-bought boxed hummingbird nectar. Many brands add red dyes that are both unnecessary and potentially harmful to the birds. A simple homemade syrup can be made by adding 1/4 cup sugar to 1 cup of water that has been brought to just the boiling point. Stir well to

dissolve the sugar and allow to cool completely before adding to your feeders. The hummers in your yard will enjoy this mixture as much if not more than any boxed concoction.

ENTRY: SEPTEMBER 18, 2014 (New For 2015 . . .)

Though I'm on vacation this week I needed to make a quick stop at work to meet with our local sales rep for Bailey's Nursery out of Minnesota, supplier of nearly all of the shrubs we sell at Klein's. 2014 has been an amazing year in shrub sales for us at Klein's. Certainly contributing to our sales is the fact that last winter was incredibly hard on many, many shrubs in the Madison area. Hardest hit were the yews, arborvitae and junipers. An though Klein's doesn't carry conifers, also very hard hit were roses, boxwoods and many other deciduous blooming shrubs that we do carry. In all my nearly 25 years at Klein's we've never sold out of roses completely by the Fourth of July—until 2014.

In addition to last year's horrible winter, another contributing factor to our tremendous shrub sales is the fact that we tore down an unsightly storage building and were able to expand our perennial and shrub area substantially. We were better able to merchandise and display product in a logical and appealing way. Longtime customers were astonished and ecstatic about the changes we've made.

With 2014 behind us, it's time to look forward to the 2015 season ahead. Not only are we planning to continue the expansion of our perennial and shrub area, we are planning on carrying a few new product lines. In 2015, for the first time, we are planning on carrying a selection of conifers that perfectly complements our current shrub assortment—focusing on small urban gardens, containers and herbaceous perennial beds. In addition, Klein's will be carrying a line of tiny (yet hardy) conifers for outdoor miniature gardens of all types; from fairy gardens to those for the outdoor railroad enthusiast.

Edibles in containers continue to become increasingly popular in the Madison area. As more people move into downtown Madison, balcony and patio gardens become a necessity. In 2015, Klein's will be focusing on this growing trend and responding with more choices of fruits, vegetables, herbs and shrubs that are conducive to container culture for small spaces. Watch for new product lines of fruits and vegetables specifically chosen and bred for growing in pots—with high yields, beautiful form and small stature.

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

While ever popular in southern cuisine, the popularity of sweet potatoes here in the north continues to explode. Just twenty years ago it would have been nearly impossible to find a sweet potato dish on any restaurant menu. Now sweet potato fries are becoming standard fare as bar food at many a burger establishments and diners. Now that we're heading into 'soup season', we'd like to share with you some of Klein's very favorite soup recipes where sweet potatoes are an integral ingredient. Bon Appetit!!

ROMANI STEW OVER BROWN RICE--This absolutely delicious recipe appeared in the Willy Street Co-op newsletter just this past March (2009) and, though it looks like a lot of ingredients, the reviews say "easy & delicious".

2 TBS. olive oil
4 cups chopped onion
2 stalks celery, diced
4 large cloves garlic, minced
2 sweet potatoes, diced (4 cups)
2 carrots, diced
2 tsp. salt
2 tsp. paprika
1 tsp. turmeric
2 tsp. dried basil
1/4 tsp. cayenne
a large dash of cinnamon
2 bay leaves
2 tsp. tamari (Japanese soy sauce)
6 cups water
2 x 15 oz. cans garbanzos (chick peas)
2 sweet bell peppers, diced

2 x 15 oz. cans diced tomatoes with juice
Cooked brown rice

Sauté the onion, celery, sweet potato and carrot in a large pot in the oil until tender. Add the garlic, salt, paprika, turmeric, basil, cayenne, cinnamon and bay leaves and cook a few minutes. Add the tamari and the water. Bring to a boil, then reduce the heat, cover, and simmer until everything is soft; about 20 minutes. Add the garbanzos, peppers and tomatoes. Cover and simmer 10-15 minutes more or until of desired consistency. Serve over cooked brown rice.

KALE, SWEET POTATO AND SAUSAGE SOUP--A very simple and hearty recipe that appeared in the March 2007 issue of Cooking Light magazine.

2 TBS. olive oil
4 cups chopped onion
1 tsp. salt, divided
1/2 tsp. red pepper flakes
6 cloves garlic, thinly sliced
1 lb. sweet Italian turkey or pork sausage
8 cups coarsely chopped sweet potato (2 1/4 lbs.)
5 cups water
4 cups chicken broth
1 lb. torn fresh kale
1 x can cannellini (white kidney beans), rinsed and drained

Heat the oil in a pot over medium-high. Sauté the onion until tender. Add 1/2 tsp. salt, the pepper flakes and the garlic and cook 1 minute more. Remove the casings from the sausage and add to the pot. Cook until lightly browned, stirring to crumble. Add the sweet potato, water and broth and bring to a boil. Reduce the heat and simmer 8 minutes. Gradually add the kale. Return to a boil, reduce and cook 10 minutes or until the kale is tender. Stir in the rest of the salt and the beans and cook 5 minutes or till hot. Reseason as desired. Serves 10.

Note: No sausage on hand? It's also delicious with leftover cooked chicken or ham.

SWEET POTATO CHIPOTLE SOUP—The peppers give off a pleasant belly warming heat for a cold damp day. This very easy recipe came from Martha Steart's Everyday Food from December 2009.

2 TBS. olive oil
1 onion, chopped
coarse salt and pepper
2 tsp. ground cumin
2 cloves minced garlic
2 lbs. sweet potatoes cut into 1" cubes
1 chipotle chile in adobo sauce, chopped
7 cups chicken broth
sour cream for serving
tortilla chips

In a pot, heat 1 TBS. of the oil on medium high. Add the onion, season with salt and pepper and cook until the edges brown (about 8 minutes). Add the cumin and garlic and cook, stirring, 1 minute. Stir in the potatoes, chile and the broth and bring to a boil. Reduce to a rapid simmer and cook, partly covered, until tender, about 20-25 minutes. Puree the soup with an immersion blend until smooth (or use a blender or food processor in batches). Reseason to taste. Serve with sour cream and chips. Serves 8.

CALYPSO BEEF SOUP—This fantastic recipe from the Wisconsin Beef Council is a new-found family favorite.

3 lbs. ground beef
2 cups diced sweet potato
1 cup chopped onion
1 cup chopped red pepper
2 tsp. curry powder
4 TBS. flour
4 cups beef broth
2 x 15 oz. cans black-eyed peas, drained and rinsed
2 x 13.5 oz. cans lite unsweetened coconut milk (for cooking, not baking)

4 cups packed fresh spinach leaves
2 TBS. dried thyme
salt and pepper to taste

Brown the ground beef in a heavy pot and set aside. Pour off the drippings and add the sweet potato, onion, red pepper and curry. Cook until tender crisp, stirring occasionally. Stir in the flour and cook 1 minute, stirring. Stir in the broth, peas and milk. Bring to a boil, reduce, cover and simmer about 10 minutes, until the potatoes are tender. Stir in the spinach and the thyme and continue cooking until the spinach is wilted. Season to taste. Serve with warm bread and a salad. Serves 12.

ASIAN SWEET POTATO LEEK SOUP—We got this recipe from channel300.com back in November of 2012. A delicious fall soup!

1/2 lb. bacon
2 large leeks, diced
2 tsp. minced garlic
8 cups diced sweet potato
2 x 15 oz. cans chicken broth
2 x 14 oz. cans lite coconut milk (for cooking, not baking)
1 tsp. lime juice
1/2 tsp. ground ginger
2 tsp. packed brown sugar
1 tsp Asian hot chili garlic sauce of choice
1 cup dry white wine
salt and pepper
sour cream for serving

Cook the bacon in a heavy soup pot until crisp. Crumble and set aside. Discard all but 2 TBS. of the drippings. Sauté the leeks in the hot drippings. Add the garlic and cook 1 minute more. Add the potatoes and both and cook until fork tender. Add the milk, lime juice, ginger and sugar. Puree to desired consistency with an immersion blender (or use a blender or food processor in batches) leaving a few chunks. Add the chili sauce and wine and reheat. Taste and add more sugar, juice or chili sauce to suit your taste. Season with salt and pepper. Stir in the bacon. Serve with a dollop of sour cream. Serves 8.

To Top

NATURAL NEWS--

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.

The previous is a reprint of an article we posted in our website from 2011.

[To Top](#)

OCTOBER'S PLANT OF THE MONTH:

Beautiful, Easy-Care Houseplants: Tillandsias (Air Plants)

by [Lisa Greene](#) @ www.aboutflowersblog.com

I recently found a plant that is easy to grow, beautiful and reasonably priced. As a busy mom and full-time florist, these plants are just what I am looking for when it comes to bringing decorative flora into my home.

It is the tillandsia, a group of plants commonly known as "air plants." I know you have seen this little plant, popular at flea markets and craft fairs. Let me tell you about this plant so you will enjoy it and be able to grow one (or more) in your home.

In the wild, these plants are attached to trees or rocks where they are supported above the ground, hence the name, "air plant." Plants that have roots in the soil are terrestrial, and plants grown above the soil are epiphytes. In its natural environment, tillandsia is exposed to filtered sunlight, and when it rains, the plant collects water in crevices formed by the shape of its leaves. These minimal needs make it to be an easy-care houseplant.

Tillandsias are available in several different species to fit any decor. To display tillandsia in your home, [mount the plant](#) on pieces of driftwood (or other objects) and simply submerge in water to soak the plant tissues.

Tillandsia can be grown on almost any imaginable decorative mount, including shells, rocks, slate and driftwood. They prefer to be mounted on a solid substrate that does not retain water. You can glue your tillandsia directly to the surface with a strong adhesive, or you can wire the plant to the base. Don't cover the base of the plant with moss or it may rot. Group them in decorative clumps for maximum effect.

Once they stop dripping, put them back on display and enjoy. There is debate on the best [time of day to water](#) a tillandsia, but my experience has taught me to water in the morning. I hope you like them, too, and they can find a niche in your home.

(Note that Klein's currently has a fantastic selection of air plants in stock!)

[To Top](#)

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.

Bolz Conservatory Exhibit-Integrated Pest Management

August 12 thru October 26, 2014

Daily from 10:00-4:00, Sundays 10:00-5:00

In the Bolz Conservatory

Beneficial insects have been used in the Conservatory since it opened in 1991. These bugs provide control of plant-damaging insects, minimizing the need of more dangerous traditional insecticides. These controls, along with several others, are part of the Conservatory's Integrated Pest Management (IPM) program. This widely accepted program strives to use the least toxic method of insect and disease control to be more environmentally sensitive. Learn about Olbrich's environmentally friendly pest control methods and get ideas you can use to reduce or eliminate pesticide use at home.

Olbrich Botanical Gardens

3330 Atwood Ave., Madison

608/246-4550 or www.olbrich.org for details.

Olbrich's Garden's Bulk Mulch Sale

Saturday, October 4, 9:00-1:00

Saturday, October 11, 9:00-1:00

Buy leaf mulch in bulk and save money during Olbrich's Fall bulk Mulch sale! The shredded, composted leaves enrich soil and provide nourishment and protection for your gardens, shrubs, and trees. While applying mulch to gardens in the spring is most common, applying leaf mulch in the fall helps regulate soil temperatures during the winter, and gives the garden a head start in the spring. Bulk mulch is loose and is loaded with a tractor. Bring your own truck or trailer and Olbrich will load bulk scoops for you. Each scoop is \$40 and covers approximately 350-square feet at a 3-inch depth.

Olbrich Botanical Gardens

3330 Atwood Ave., Madison

608/246-4550 or www.olbrich.org for details.

Badger Trolley Tours

Sundays, October 5, 12 & 19--1:00, 2:00 & 3:00

Free, narrated tours aboard the Badger Trolley begin at the Visitor Center. Tours last about 45 minutes. View the prairies and woodlands in beautiful fall color and learn more about the Arboretum's history and purpose. Get your free ticket at the Arboretum Visitor Center the day of the tour—first come, first served.

University of Wisconsin Arboretum

1207 Seminole Highway

Madison, WI 53711

608/263-7888 or www.uwarboretum.org for details.

African Violet Show and Sale

Saturday, October 11, 12:00-5:00

Sunday, October 12, 10:00-4:00

African violets will be on display and for sale in the Evjue Commons. The sale will include African violets, streptocarpus, and other gesneriads. Leaves, starter plants, soil, pots, and handouts with growing tips will also be available. Sponsored by the Wisconsin State Council of African Violets. A portion of the proceeds benefits Olbrich Botanical Gardens. For more information call 608-298-7324.

Olbrich Botanical Gardens

3330 Atwood Ave., Madison

608/246-4550 or www.olbrich.org for details.

Family Walk: Why do Leaves Change Color?

Sunday, October 12, 1:30 p.m.-2:30 p.m.
Grady Tract

Families can learn how to appreciate and understand the wonder of fall color in native trees and prairie grasses.

University of Wisconsin Arboretum
1207 Seminole Highway
Madison, WI 53711
[608/263-7888](tel:6082637888) or www.uwarboretum.org for details.

32nd Annual Herb Fair

Saturday, November 1, 9:00-3:00.

The Herb Fair annually sponsored by the Madison Herb Society, reaches out to the public through lectures and demonstrations and provides an outlet for members to expand their knowledge and abilities to use herbs. Admission is free.

For more information visit www.madisonherbsociety.org or call Chris Manke at [608/467-7785](tel:6084677785) or Elizabeth Teeter at [608/850-6759](tel:6088506759).

Olbrich Botanical Gardens
3330 Atwood Ave., Madison
[608/246-4550](tel:6082464550) or www.olbrich.org for details

Fall Garden Symposium: Wee. Wild & Woody

Saturday, November 1, from 9:00 to 3:30

Gardeners of all levels will enjoy presentations from three dynamic plantsmen on topics from dwarf conifers to prairie plants to exciting new woodies for our region. You'll be sure to leave with a long "must have" list for the next growing season and some great ideas for your own gardens.

Speakers:

Ed Lyon, Director of Allen Centennial Gardens, Madison, WI
Dave Wanninger, Horticulturist in Charge, Boerner Botanical Gardens, Hales Corners
Neil Diboll, President, Prairie Nursery, Westfield, WI

RBG Friends Members, \$67, Master Gardeners, \$72, General Public, \$78. Registration required @ rotarybotanicalgardens.org/fall-symposium-registration.

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

Dane County Farmer's Market

Saturdays, April 19 thru November 8, 6:00-2:00
On the Capitol Square

Wednesdays, April 23 thru November 5, 8:30-2:00
In the 200 block of Martin Luther King, Jr. Blvd.

For details visit www.dcfm.org

Northside Farmers Market

Sundays, May 4 through October 19, 8:30-12:30

In the Northside TownCenter at the intersection of N. Sherman Ave. and Northport Dr. across from Warner Park.

The Northside Farmers Market is a nonprofit community enterprise. It is one of the newest and fastest growing farmers' markets in Dane County. In keeping with the innovative spirit of Madison's Northside, we are surpassing what defines the traditional farmers' market. Our fundamental principles include:

--Providing an abundant selection of high quality, locally grown foods.
The market accepts Quest, WIC and Senior FMNP vouchers.

--Supporting our local agricultural entrepreneurs who are increasingly important today in ensuring that we have the best and safest food possible.

--Educating the community about traditional foods and the history of local agriculture in an attempt to preserve (and expand upon) our rich heritage.

--Promoting nutrition and the market by hosting dinners for neighborhood groups and seniors.

Parking is always FREE!

For details visit www.northsidefarmersmarket.org

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

**Although the average first frost date for Madison is about Oct. 6, killing frosts have occurred as early as September 12 (1955). Be aware of quick weather changes this time of year. Be prepared to cover tender plants at any time.

___ Visit Olbrich, Rotary or Allen Centennial Gardens and note plants of fall interest for spring planting and best selection.

___ Dig new beds now! It's easier now than in spring when super-busy.

___ Take geranium, salvia, impatiens, abutilon cuttings before the first freeze.

___ Plant spring bulbs now! Plant tulips, daffodils, hyacinths & crocus.

___ Plant bulbs for forcing and put in a cool location for 10-12 weeks.

___ Plant Christmas amaryllis now for holiday blooms; paperwhites now for Thanksgiving blooms.

___ Apply a systemic pesticide to plants to be wintered over indoors.

___ Move potted bulbs to be stored like begonias, callas, caladiums and cannas to a garage so they can dry out before storage.

___ Dig up and store dahlias, glads, cannas and elephant's ear after tops freeze.

___ Continue planting deciduous shrubs and trees until the ground freezes.

___ Divide and plant perennials as desired.

___ Clean up stalks and leaves of annuals and vegetables, preventing viruses and pests for next year's garden.

___ Continue harvesting brussels sprouts, kale, greens and root crops.

___ Plant garlic. October is the best time.

___ Stop deadheading perennials for winter interest, i.e. sedums, grasses, etc.

___ Cut perennials back to 4-6", leaving those for winter interest.

___ Collect seeds for next year's garden.

___ Plant winter rye as a cover crop for spring tilling.

___ Make notes in your garden journal for changes, improvements, etc.

___ Take pictures of your garden for record keeping.

___ Mow the lawn at shortest setting for last mowing of the season.

___ Visit Klein's---Great selection of mums, kales, cabbages, pansies & more!

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
Pinetree @ www.superseeds.com or 207/926-3400
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.territorialseed.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:

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!

[To Top](#)

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 OCTOBER:

---We've put any leftover perennials to bed for the winter in one of our unheated back greenhouses. It's been a good season...we have very little left to pack away.

---We begin shutting down the back greenhouses. They remain unheated for the winter allowing energy savings and pest control.

---Weatherizing continues. We seal up and insulate unused doors and caulk up air leaks. Water is shut off to the greenhouses not used during the winter.

---Pots, cell packs and trays arrive from our wholesalers in preparation for next spring. Most are stored in the unused greenhouses out back. It's only 3 months till the first of next year's geranium crop arrive (we already have some of next season's tropicals).

---Plants begin arriving for the big Garden Expo at the Alliant Energy Center in February. Herbs, primrose and cool-loving annuals are arriving en masse.

---Cyclamen and azaleas continue to arrive for winter sales.

---We send out our mailings to local churches regarding poinsettia and blooming plant information for the upcoming holidays. We are proud to say that hundreds of area churches and businesses are decked out with Klein's **HOMEGROWN** poinsettias during the holiday season.

---By month's end the poinsettias begin to change color. Looking across the greenhouses, one begins to see hints of red, pink and white. We've moved many of our poinsettias into our retail area from the back greenhouses before cold weather sets in.

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.

Mushroom Kits from Back to the Roots

In the next few weeks, Klein's will be adding two new product lines for those interested in growing edibles indoors during our cold and dark winters.

Growing mushrooms indoors is not only rewarding, but fun! Due to demand and increased interest, Klein's will begin carrying mushroom kits later this fall in preparation for the holiday season. They are not only a great do-it-yourself project, but make for a perfect holiday gift for the gardeners in your life.

"Enjoy fresh mushrooms in just 10 days! Just 3 Easy Steps: Open, Mist (mister included), Harvest!"

About Back to the Roots:

We were a few months away from graduation at UC Berkeley when we first heard that you could grow gourmet mushrooms on recycled coffee grounds. Inspired by the idea of turning waste into fresh, local food, we experimented in Alex' fraternity kitchen, ultimately growing one test bucket of oyster mushrooms. With that one bucket and incredible support from the community, we decided to forgo our investment banking and consulting offers. Instead we became full-time urban mushroom farmers and haven't looked back since!

"Our mission is to make food personal again through the passionate development of tools that educate and inspire, one family at a time."

[To Top](#)

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](#) where we post updates and photos on a regular basis.

TWITTER

Join Klein's on [Twitter](#) 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

Plastic flower pots and garden edging can now be recycled as part of the City of Madison's [rigid plastic program](#). Flowerpots and edging must be free of dirt and can be placed in your green recycling bin. For more information call 267-2626 or visit www.cityofmadison.com/streets/recycling/plastic.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 all gift deliveries 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. We do not deliver to Cambridge, Columbus, Deerfield or Stoughton.

Current delivery rate on 1-4 items is \$7.95 for Madison, Maple Bluff, Monona and Shorewood Hills; \$8.95 for Cottage Grove, DeForest, Fitchburg, McFarland, Sun Prairie, Waunakee and Windsor; and \$9.95 for Marshall, Middleton, Oregon and Verona. An additional \$3.00 will be added for deliveries of 4-10 items and \$5.00 added for deliveries of more than 10 items. For deliveries requiring more than one trip, a separate delivery charge will be added for each trip.

A minimum order of \$25.00 is required for delivery.

We not only deliver our fabulous fresh flowers, but also houseplants, bedding plants and hardgoods. There may be an extra charge for very large or bulky items.

Delivery to the Madison hospitals is \$5.95. Deliveries to the four Madison hospitals are made during the early afternoon. Items are delivered to the hospital's volunteer rooms and not directly to the patients' rooms per hospital rules.

There is no delivery charge for funerals in the city of Madison or Monona, although normal rates apply for morning funeral deliveries to Madison's west side (west of Park St.). Our normal rates also apply for funeral deliveries in the surrounding communities at all times. Although we don't deliver on Sundays, we will deliver funeral items on Sundays at the regular delivery rate.

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 3:00 p.m. We do not usually deliver after 4:00 unless specific exceptions are made with our drivers.

Except for holidays, the following west-side zip codes and communities are 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.

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

Grower, General Manager --Jamie VandenWymelenberg jamie@kleinsfloral.com
Floral Department Head--Kathy Lehman kathy@kleinsfloral.com
Accounts, Billing and Retail Buyer—Kathryn Derauf kathryn@kleinsfloral.com
Delivery Supervisor--Rick Halbach rick@kleinsfloral.com
Owner & Manager--Sue Klein sue@kleinsfloral.com

[To Top](#)

RELATED RESOURCES AND WEB SITES

University of Wisconsin Extension
1 Fen Oak Ct. #138
Madison, WI 53718
608/224-3700
<http://hort.uwex.edu>

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.invasiveplants.net/>

<http://www.ipaw.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.php>

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://wimastergardener.org>

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/>

To Top

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

To Top