Flowers in a city are like lipstick on a woman - it just makes you look better to have a little color. ~ Lady Bird

One of our favorite activities in the summer is free for the entire family and only needs you to find a spot away from our ever-present light pollution. It requires a clear dark sky and a soft piece of earth, sand or deck to lie on. It’s known as watching a meteor shower. These showers occur when the earth turns into the path of meteoroids as they enter the earth’s atmosphere. The best viewing is late evening and pre-dawn and they can be seen from anywhere. Start by looking at Radiant, or Point of Origin.

The following is the spring/summer guide for 2013:

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<tr>
<th>Shower</th>
<th>Point of Origin</th>
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<td>Lyrid</td>
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<td>April 22</td>
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<td>Eta Aquarid</td>
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<td>Delta Aquarid</td>
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<td>Perseid</td>
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I know I know. This has nothing to do with gardening, but it sure is fun. This one’s for you Uncle Geno!

Did you ever want to own your own greenhouse? Well here’s an opportunity to win a small, faux greenhouse complete with flowering plants. It has a hinged roof that opens to give the flowers fresh air, sunshine and water. It is also suitable for indoors. Just step right up to the podium inside our greenhouse, and sign up for a chance to win.

Just for Fun

When was the last time you really looked at your community and appreciated the wonderful job they have done enhancing the shopping areas, parks, community buildings, and cemeteries? Many have gone to great expense to purchase permanent planters, create flower beds, and acquire equipment for watering and fertilizing, not to mention budgeting for personnel to achieve their beautification goals.

I can’t think of any community in the surrounding areas of our greenhouses that does not take pride in their appearance. It takes hours of planning to design flower beds, hanging baskets and planters. This is often done in-house, as well as utilizing members of the local garden clubs, interested volunteers and even garden designers. Cities, towns, and townships contract with local greenhouses (often Kollman’s) to grow their specific orders. When delivered, the planting starts immediately, hanging baskets are affixed in their respective places, and then the real work begins.

It takes a strategic plan to maintain the flowers you and visitors enjoy in your city. And it takes a caring staff to carry out the directives to keep the flowers looking in their prime all summer long. Remember, city plantings experience the same gardening challenges as the homeowner’s garden. The difference is their potential problems are out there for everyone to see. They cannot be disguised. So it is vitally important to keep focused on the continued health and growth of the numerous plantings. I think the cities have accomplished just that, and more. They have provided everything flowers need to do their job; flourish and beautify.

This summer, as the flowers are blooming in your cities and parks, enjoy them knowing that it is no simple feat to enhance your community in this way. And better yet, fire-off an email, drop a line, or call your mayor, parks and rec department, maintenance department, or council representatives. Express your thanks and appreciation for a job well-done- for adding just that bit of color to make your community look better. Lady Bird had it right- let everyone know it.

***And while we are on the subject of a little color, our daughter Betsy has some on her left ring finger as of a few months ago. We are happy to announce her engagement to Derrick Bresky. They are planning a fall 2013 wedding. We welcome Derrick into our family where he will sport his very own Kollman Card.

Find us on Facebook or Twitter and watch how we grow!

Facebook/Kollman’s Greenhouse @kollmans

Ninth Annual Spring Drawing

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When times change, we need to adapt. A simple definition of adapt is “to adjust oneself to different conditions.” It’s time for most gardeners to put their attention caps on and prepare themselves for two plant diseases that will, for many, change the way they garden.

**Downy Mildew**

This dreaded disease attacks both vegetable and flower crops, impatiens, or to be exact, Impatiens walleriana. It is spread by the infected spores from the underside of the infected leaves that easily detach themselves. They can be spread by water splash or wind, traveling hundreds of miles. Early symptoms include leaves with light green yellowing that curl downward, or gray markings on the upper surface and white fungal growth on the undersides. Advanced symptoms show a stunted plant and leaf growth, and bare plants due to leaf and flower drop. Often the stems are weakened and soft.

Ohio has been identified as one of 30 states infected with this disease across the United States. There is no cure to this ravaging disease. Once it is in the soil through leaf and flower drop, it stays for years, and will continue to infect impatiens walleriana. Because it is spread through the soil, it is not a disease that can be eradicated completely. To prevent the spread of this disease, farmers would garden by the phases of the moon. Seeds planted in the correct combination of the best lunar phase and sign, showed increased vigor, and quicker plant growth.

In olden days, as my mother-in-law says, farmers would garden by the phases of the moon. Seeds were sown during the air sign of Libra. Root crops are best sown during earth signs, and fertilizer should be applied during water signs.

**A Not So New Faze/Phase**

In olden days, as my mother-in-law says, farmers would garden by the phases of the moon. Seeds sown in the correct combination of the best lunar phase and sign, showed increased vigor, and quicker and larger harvests.

The lunar phase controls the amount of moisture in the soil. Moisture is at its peak during the new moon and full moon. At this time, the moon pulls water, such as in the tides, and thus causes moisture to rise in the soil. This encourages germination and stimulates root and leaf growth.

Our astrological signs correspond with the elements of earth, air, fire, and water. Annual plant seeds are best started during the air sign of Libra. Root crops are best sown during earth signs, and fertilizer should be applied during water signs. The old-time gardeners still use the moon as their guide. I’m not so sure about the astrological signs—that was kind of a ’60s thing wasn’t it? Anyway, it would be a fun summer experiment for your kids—comparing the growth of a direct-seeded marigold that of a planted marigold plant. This could even translate into a science project during the next school year. If you do that, you owe me one for my idea.

The disease is lethal to the multiflora rose, as well as all cultivated roses. The symptoms vary. Infected plants produce bright red shoots covered in stunted, twisted stems also known as witches broom. Excessive thorn production, leaf disfiguration and reddening are other signs of the disease.

There is no cure for rose sette disease. It is diagnosed by symptom only. Infected plants should be dug up, bagged, and thrown away. The virus does not live in the soil, but will live in any remaining roots. Eliminating any multiflora rose plants nearby is the best control, or at the very least, using chemical controls against the mites found on the multiflora roses.

The change in the season brings a change in gardening as many know it. Be observant, spread your planter’s seeds around. Be aware of the mites found on the multi-flora rose is the main host for the rose rosette virus. The virus does not live in the soil, but will live in any remaining roots. Eliminating any multiflora rose plants nearby is the best control, or at the very least, using chemical controls against the mites found on the multiflora roses.

**The 2013 Oscar of Fruits**

The National Garden Bureau has designated the watermelon as the featured Fruit of the Year. What’s not to love about watermelon? Every part of it is edible—pickle the rind, roast the seed, and eat the flesh. While they are known as a space hog in the garden, there are new varieties that produce fruits on shorter vines. Sugar Baby is just 3.5 ft. long and is the variety we grow at Kolman’s. Watermelon mature quickly in the heat of the weather. They ripen about 30 days after blooming. When the bottom of the plant turns a rich yellow, it’s ready to be picked and enjoyed. As Mike says, “Try it, you’ll like it.” And while you’re at it, by these veggies we are growing this year:

- Romaine and Mesclun
- Sunpatiens, in pots, resistant to Downy Mildew and will continue to infect impatiens walleriana. This is the kind of disease that can spread across the country in a matter of hours. Early symptoms include leaves with light green yellowing that curl downward, or gray markings on the upper surface and white fungal growth on the undersides. Advanced symptoms show a stunted plant and leaf growth, and bare plants due to leaf and flower drop. Often the stems are weakened and soft. The disease is spread by the infected spores that easily detach themselves. They can be spread by water splash or wind, traveling hundreds of miles.

**What better way to tie-in this recipe than to make it from that fabulous summer fruit— the watermelon. This is a salad that needs to be trialed before passing judgement. Credit for this goes to Heinens where I first sampled it. It is an unbelievably refreshing and a nice change from the usual fruit salad. Halve the ingredients if necessary.**

**Watermelon Salad**

**3 lbs. 2-inch cubed peeled & seedless watermelon**

**¼ lb. 1/8 in. sliced red onion**

**½ lb. 1/8 in. sliced red onion**

**½ c coarsely chopped fresh mint**

**1 c red wine vinegar dressing**

**¼ c crumbled feta cheese**

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**½ lb. 1/8 in. sliced red onion**

**½ c coarsely chopped fresh mint**

**1 c red wine vinegar dressing**

**4 oz. crumbled feta cheese**

In a large bowl, combine the cubed watermelon, red onion and half the crumbled mint. Immediately pour the dressing over the watermelon mixture. Toss the salad gently to blend together. Neatly mound the salad into a display serving bowl. Evenly sprinkle the entire surface of the salad with the crumbled feta cheese. Top the cheese with the remaining crumbled mint. Serve immediately.

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