

**TIP OF THE SEASON**

**What is the most popular herb purchased at Kollman's Greenhouse? Why Basil, of course.**



We sell 10 varieties of Basil, all with distinct flavors. There is nothing better than fresh Basil scattered on fresh tomatoes in the summer. If we're talking pesto, well, pasta and pesto is the best! There are ways to trap those delicious basil flavors and enjoy them all year round. Here's how:

Air-drying is simple and the easiest way to preserve the flavor. Just tie the stems in a bundle, and place in a paper bag, gathering the opening around the stems and tying together. Hang the bag until the basil dries- approximately 2-4 weeks. Make sure the temperature does not get above 80 degrees. The basil should be dry and ready to crumble.

You can speed up the process by using the oven. Simply put the leaves on a cookie sheet, and place in the oven at 180 degrees, leaving the door ajar. After 3 or 4 hours, the basil should be ready to place in air-tight containers. Keep the leaves whole to preserve the oils.

Freezing is another way to keep the basil producing all winter! Process it with water or olive oil to make a slurry. Then pour into ice cube trays and freeze. Store the frozen cubes in a freezer container and pull a cube out when needed. Simple!

**ARE YOU IN THE ZONE?**

Successful gardening depends on many factors. The usual soil treatment, watering schedules, fertilizing, sun/shade selections are almost a given. Also important, however, is knowledge of hardiness zones for heat and cold temperatures.

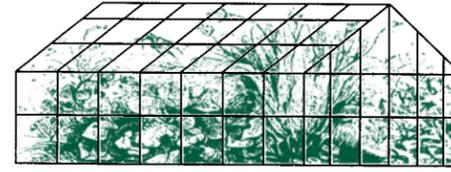
Now this is the part for all the self-proclaimed plant morons (and I mean those who have admitted their titles to me)- for cold-tolerance plants, We Are In Zone 5! There, remember this.

A hardiness rating is based on a map developed by the U.S. Department of Agriculture. Each zone is determined by a 10-degree difference in the average minimum temperature. Zone 1 is the coldest and Zone 11 has the warmest winter temperatures.

While cold temperatures can damage plants during the winter, extreme heat can hurt the plants in the summer months. The heat damage is not always immediately obvious, but it can be a killer just the same.

For future reference, we are in Zone 4 for heat tolerance. There are 12 heat zones, each of which indicates the average number of days that are greater than 86 degrees. Our zone indicates between 14 and 30 days per year. While heat tolerance zones are not used as frequently when selecting plants, it is still wise to keep this zone in mind.

Knowing both zones and the temps they represent will assist you in making the right choices of plant material for your gardens. You will be tested on this later.



*Our Business is Growing*



Spring 2012

*"The first day of spring is one thing, and the first spring day is another. The difference between them is sometimes as great as a month."*

~ Henry Van Dyke

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In a normal, northeastern Ohio year, the first spring day would come after the first day of spring. This year, northeast Ohio welcomed spring a month early, and what a month March was! It was spring break at home: flip flops, sun, shorts, sun, 80 degree weather, sun, forsythia, sun, lilacs, sun, March Madness, sun, peepers, sun, green grass, sun, viburnum, sun etc. etc. etc.

While we may have been caught off-guard by the early weather, it sure was enjoyable and made a huge difference in everyone's attitude. We can even forgive the snow showers in early April for a good dose of sun in March. Now that is a real attitude adjustment. We just have to keep the positives going for the rest of the spring season, and hope we don't jump right into a long hot summer. It's better to work into summer slowly.

May will be here before we know it and we have lots to celebrate this spring! First and foremost, the Kollman's welcome their new granddaughter into the family. Daphne Ann Kollman was born January 26, 2012, to Doug and Maggie, and big brother Jack. She is a sweetheart with chubby cheeks and her picture will be proudly posted by the register.

Also new this year are grafted tomato plants (good transition, huh?), veggie herbs, a dianthus and supertunia named after favorite drinks from childhood and adulthood, and a couple of eye-poppin' perennials. Check them out and more, in the next few pages. And check out our entire plant list on our website: [www.kollmans.com](http://www.kollmans.com).

We look forward to welcoming you into the greenhouse this season. The ladies are ready to provide you with the best customer service around. We welcome your questions and our answers are freely given, and with knowledge to boot!



**Eighth Annual Spring Drawing**

This year we are offering a chance to win a very cool **Tropical Trellised Planter**. A retro-green tapered, ribbed pot is adorned with a deep-pink mandevilla, trained to climb up a decorative shovel that has also been planted into the pot. (The shovel does not bloom!) Cascading flowering annuals and tropicals finish the planter with lots of "pop". Designed by Rosie, this planter is sure to catch everyone's eye and you'll certainly be the envy of the neighborhood when you win the drawing!



Find us on Facebook and watch how we grow!  
Facebook/Kollman's Greenhouse

[www.kollmans.com](http://www.kollmans.com)

Check us out on the web!

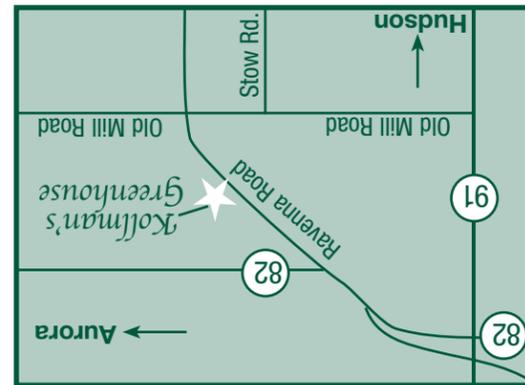
*holiday wreaths and greens.*

*greenhouses; decorative fall items and fresh,*

*seasonal plants; flowers grown in our very own*

*Summer, Fall and Christmas, selling*

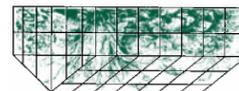
*Open for business from Easter through Spring.*

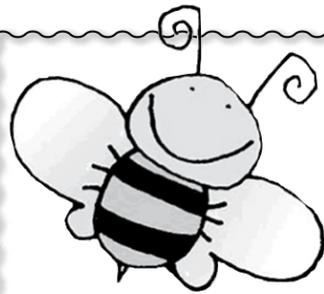


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## What's the Buzz-zzzzzzzzz?

When the average person thinks about bees, it is usually about the dreaded buzz that warns us that there is a stinger in the air. Remembering that with the bad comes the good, we need to refocus on the value of bees, in particular, the Honey Bee.

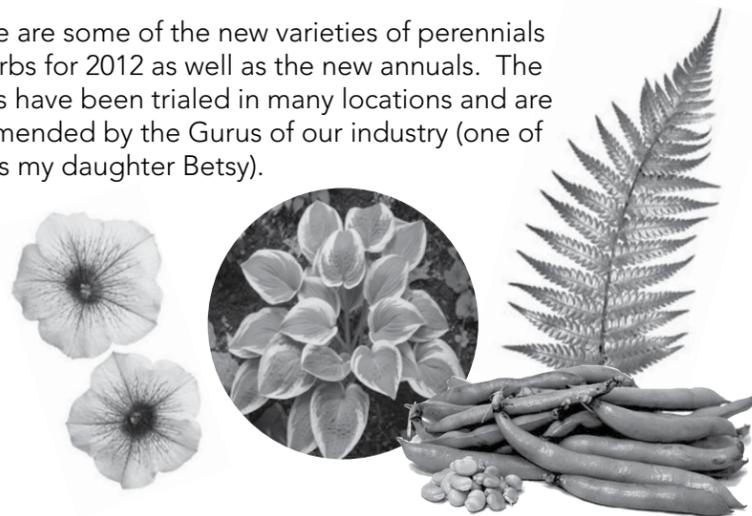
Honey Bees don't just produce wax and honey; they are valuable pollinators of crops such as fruits, berries, nuts and many vegetables. Unfortunately, the honey bee population has been in decline in recent years. Recent studies suggest the decline is due to infection, malnutrition, stress, (bees too?) and pesticides.

We can all do our part in bee conservation by preserving nesting and foraging sites, as well as creating them. Good bee habitats include areas for nesting, egg-laying, over-wintering sites, and water. Flowers that provide pollen and nectar will provide nutritional food for the bees. The plants listed below are just a few of the native flowers in the Eastern United States that provide nectar and pollen for bees:

~Lavender Hyssop~Columbine~Purple Coneflower~Gaillardia~Helianthus~Liatris~Black-eyed Susan~Spiderwort~Sweet Alyssum~Lupine



Here are some of the new varieties of perennials and herbs for 2012 as well as the new annuals. The annuals have been trialed in many locations and are recommended by the Gurus of our industry (one of which is my daughter Betsy).



**Veggies!** Find them in the herb patch.  
**Fava Beans** - buttery texture and nutty taste  
**Chicory** - leaves used in salad or as a cooked green  
**Leeks** - we all know that!  
**Mache** - aka Lamb's Lettuce used in salads  
 Plus...  
**Grafted Tomatoes!**  
 Mighty Mato Brandywine and Mighty Mato Mortgage Lifter should peak your interest.

**Annuals**  
**Supertunia White Russian** (Betsy's!) - white and black  
**Scaevola Suntastic Yellow** - a great color for trailing  
**Salvia Wendy's Wish** - shrub-like with pink flower  
**Colocasia Black Ruffles** - a great elephant ear  
**Streptocarpus Lady Slipper** - a sweet looking tubular flower

**Perennials**  
**Coreopsis Redshift** - a red giant that blooms July-October  
**Dianthus Fizzy** - fragrant, double lavender blooms  
**Heuchera Miracle** - green in summer heat, red in cool spring and fall  
**Hosta Praying Hands** - folded crinkled leaves, 2ft. mound. The Un-hosta.

And back again:  
**Ferns with Personality**  
**SunPatiens** - spreading, compact or vigorous  
**Cassia** - the Popcorn Plant. Also in combo pots this year!



## UP THE DOWNSPOUT

I have a white downspout that drops from my gutter, down through the corner of my deck. It jumps out at me every time I go through my side door. It has its job to do, but it is ugly while it serves its purpose. To the rescue comes Captain Vine. He has various traits with reference to flower color, foliage, height, and growing conditions.

I have successfully solved my problem by placing a large planter in front of the downspout, and planting a fast-growing vine surrounded by cascading annuals. It is best to use an annual vine that will climb to its potential during the growing season.

Morning Glories are a logical choice since they become almost rampant in a garden. Pair them with Moonflowers and you will reap blooms morning, noon and night. Old fashioned Sweet Peas come in all combinations of colors. Just make sure you plant the eight-foot climbers. Nasturtiums can also work, although they would need to be planted along with another climber for the height. Thunbergia is a Black-eyed Susan vine that is quick growing and has flowers in various shades of orange, gold, cream and yellow. Mandevilla is a fast-climbing tropical plant with showy pink flowers and large oval leaves. It is one of my favorites. And new to us last year is Clerodendrum- profuse bloomers with glossy leaves and red and white flowers. These plants can reach heights of up to 15 feet. Remember, you can always trim them.

While perennial vines are pretty- clematis, climbing roses, trumpet vine, honeysuckle- they take a few years to mature and may become a weight problem on the downspout. Best to plant these with a permanent trellis structure to train and maintain them.



## A GLOSSARY OF GARDEN TERMS



Do you ever wish you could click a button that would refresh your memory about certain definitions? At this time of year, as everyone will peruse catalogues, websites and garden centers, certain gardening terms pop-up in descriptions, and we often think, "What does that mean again?" Well, Park Seed Co. has drawn up a list for garden novices and not-so novice gardeners. Here are a few terms to brush-up on:

- **Bulb:** A resting stage of a plant that is usually formed underground
- **Corm:** A rounded, thick underground stem base
- **Rhizome:** An elongated, horizontal subterranean plant stem that is thickened by deposits of reserved food material that produces shoots above & below the roots.
- **Tuber:** A short, fleshy underground stem bearing scaly leaves which bears a bud in its axil and is potentially able to produce a new plant.
- **Cutting:** A piece of plant that, when removed, can still grow into its own individual plant.
- **Sucker:** Undesirable growth coming from the rootstock of a grafted plant
- **Grafted Plant:** The top part (desirable) part of the plant is grafted onto rootstock, usually of a hardier or less rare plant.
- **Herbaceous:** A plant that dies back to the ground in winter and returns in spring

## Recipe of the Season



While I have always tried to offer-up recipes that are healthful or contribute to a healthy dish (ingredients, not portion size!), this year all bets are off! Sometimes you just need something a bit sweet, and this is a yummy, yet interesting combination to try for breakfast.

I don't know why I like rhubarb when so many do not. It must be because my mother never served it when I was young. Same with beets. This recipe came from Recipe4Living.

### ORANGE RHUBARB MUFFINS

- |                                |                           |
|--------------------------------|---------------------------|
| 2 C flour                      | 1 large egg               |
| ¾ C sugar                      | ¼ C vegetable oil         |
| 1 1/2 tsp. baking powder       | 2 tsp. grated orange peel |
| ½ tea baking soda              | ¾ C orange juice          |
| 1 tsp. salt                    |                           |
| 1 1/4C rhubarb, finely chopped |                           |
| ¾ C chopped pecans             |                           |

Preheat oven to 350 degrees. Combine all the dry ingredients. Beat egg and oil together. Add orange peel and juice to the egg/oil mixture. Then add the liquid mixture to the dry ingredients. Add the rhubarb. Fill prepared muffin pan ¾ full and bake 25 - 30 minutes.

## Kollman's Koupon

Present this coupon for  
**\$5.00 off**  
 your next purchase of  
**\$50.00 or more!**

Coupon must be presented at time of purchase. Offer good through May 15, 2012.