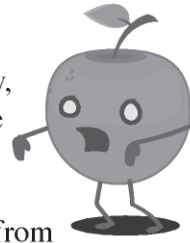


Back to the Future

Ah gardening- a time to get back to our roots. A time to breathe the fresh air, get your hands dirty, grow something good and beautiful and healthy, and just be outside away from the hustle and bustle of life, pressure, stress and technology. Did I say technology?? Well guess what? Technology has invaded gardening!



We can now count on at least one video game that has intruded on our hobby and has changed it from peace time to war time. This award-winning game is called..... Plants vs. Zombies. Really? Unfortunately, yes. Quirky and creative plants team up to thwart waves of zombies from entering your yard. There are tactics and strategy involved so that specific plant types must be cultivated to keep out the different types of zombies as they invade your yard.

Kollman's Koupon

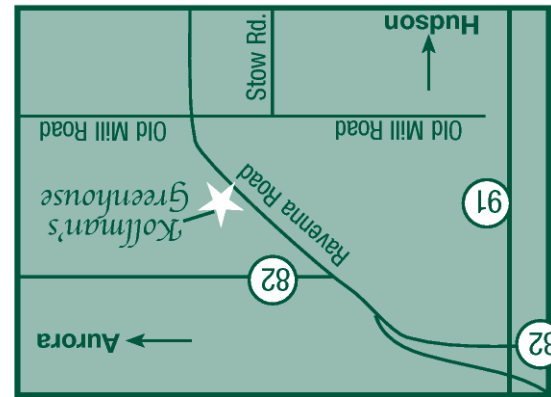
**Present this coupon for
\$5.00 off
your next purchase of \$50.00 or more!**

Coupon must be presented at time of purchase. Offer good only through May 15, 2017.

For all the millennials that probably know this game or have played it, please send your children outside to garden and attack only the zombie pests that threaten the lives of their plants!

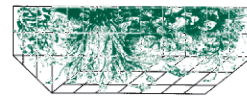


Open for business from Easter through Spring, Summer, Fall and Christmas, selling seasonal plants; flowers grown in our very own greenhouses; decorative fall items and fresh, holiday wreaths and greens.
 Check us out on the web!
 www.kollmans.com

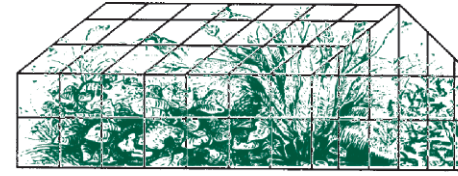


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Kollman's Greenhouse Inc.

Our Business is Growing



Spring 2017

*A Little Food For Thought To Begin The Season,
So Weed It And Reap!*

Garden: One of a vast number of free outdoor restaurants operated by charity-minded amateurs in an effort to provide healthful, balanced meals for insects, birds and animals.
~ Henry Beard and Roy McKie

Gardening adds years to your life,
and life to your years.
~ unknown

I like gardening. It's a place where I find myself,
when I need to lose myself.
~ Alice Sebold

Gardening is cheaper than therapy...
and you get tomatoes.
~unknown

In almost every garden, land is made better,
and so is the gardener.
~ Robert Rodale

You can bury a lot of troubles
digging in the dirt.
~ unknown

"GARDEN SAYINGS" ON THE LIGHTER SIDE

When weeding, the best way to make sure you are removing a weed and not a valuable plant, is to pull on it.
If it comes out of the ground easily, it is a valuable plant.

With fronds like you, who needs anemones?

Flowers grow in inches but are destroyed by feet.

Gardeners learn by trowel and error.

Old gardeners never die they just run out of thyme.



Thirteenth Annual Spring Drawing

Come on down and sign up to win our custom-designed versatile kitchen garden planted in a gently used copper trough with wooden handles. It is attractive, colorful, and filled with herbs and edible flowers for your dining pleasure all summer long.

What's Inside...



www.Kollmans.com

Exactly What Does Organic Mean?

We are frequently asked if our crops are grown organically. What is organic? Miriam Webster defines organic as "related to yielding or involving the use of food produced with the use of feed or fertilizer of plant or animal origin without employment of chemically formulated fertilizers, growth stimulants, antibiotics or pesticides." The word which is the common thread describing organic is Natural – derived from plants and animals. This also effectively eliminates sweeteners, food coloring and flavorings not originally in the food.

What is important to note is that the U.S. Department of Agriculture is responsible for organic certification of food. The criteria is lengthy and detailed and they acknowledge that their regulations do not address food safety or nutrition but whether they are naturally grown. Organic pesticides are used in production of organic food. So organic does not mean no pesticides were used. Therefore one cannot assume that all organic foods are safe to consume for everyone.

Fertilizers and pesticides are used in agriculture to produce an acceptable yield of a crop. It is the EPA that assesses which organic pesticides and crop protection products can be used safely and within which constraints.

The message here? Do your research on the origin of your food, and read your labels!



LAMENTING YOUR LIMITED LATIN?

So many species and so little knowledge of Latin can be very intimidating. Did you ever take a stab at pronouncing some of those names, and end up tripping over your tongue? Lucky for most of us that the use of the common name of plants is becoming "common" within our reference material. But don't give up on the Latin names. There is a cool website you can access to challenge yourself to properly pronounce your favorite flower. You can read aloud the Latin name, then click on the arrow icon, and listen to the pronunciation by a lovely voice that could steal away Siri's job. Here are a few of my favorites:

Oenothera.....(ee-NOTH-er-ah)
 Gypsophila.....(jip-SOF-il-lah)
 Silene.....(sy-LEE-nee)

Try it out at FineGardening.com/Pronunciation

Pest I.D.

Whether or not you grow organically, pests in our flower and vegetable gardens are ever-present. Numerous products are on the market to eradicate or control those little creatures, whether products are organic or not. Not all insects are bad, many are beneficial and some are desirable. Remember, the first line of defense is identification. Take a picture or place the creature with the leaf inside of a Ziploc® bag and closely examine its physical make-up. Then check-out these on-line websites that provide photos of common garden pests and how to handle them.



1. Penn State Home and Garden Pest Problem Solver: This is an all-inclusive site with photos, fact sheets and succinct explanations to help you.
2. Texas A & M University- Texas Cooperative Extension Vegetable and Plant Pest Identification: This is an excellent site for insects on vegetables and they are grouped by beneficial, chewing, sucking, or soil insects.
3. CSU/Denver County Cooperative Extension- Insects and Pests: Not only does this have a great fact sheet offering natural and chemical control methods for insects. It also provides a nice section on plant diseases.

The Cooperative Extension Service offers fact sheets and more that deal with the latest research controlling pests. Lately, they have placed emphasis on natural remedies. So don't forget to contact your local Cooperative Extension Service- in your county.



We Love Daffodils!



What's not to like about Daffodils? They bloom in early spring, they sport cheery yellow and orange colors, they multiply quickly, and their bloom is long-lasting. Maybe the most important fact...the deer stay away from them!

The National Garden Bureau has deemed 2017 The Year of the Daffodil! So it's time we learned a little bit about this joyful flower. The botanical genus name for Daffodils is Narcissus. The plant family is Amarylidaceae, meaning all members are poisonous- hence they are not eaten by voles, mice, squirrels, rabbits and deer.

There are 13 types of Daffodils which are based on size and number of flowers:

1. Trumpet- 1 flower per stem
2. Large & Small Cup- comparisons are with the length of the petals
3. Double- double petals
4. Triandrus- two nodding flowers per stem
5. Cyclamineus- single flower at an acute angle to the stem
6. Jonquilla- 1-5 fragrant flowers per stem

The Narcissus bulbs were introduced to North America by European women who sewed the dormant bulbs into the hems of their skirts due to space constraints as they were making their way to America and a new future.

Who Knew ?

1. George Washington and Thomas Jefferson grew cannabis sativa on their plantations.
2. Spring Fever is a real phenomenon. When outdoor temperatures rise, your blood vessels expand to carry blood to the body's surface, where heat can be lost quickly. This is what-gives people a "spring" in their step
3. Foxglove is derived from the belief that foxes slipped their feet into the leaves of the plant to sneak-up on their prey.
4. The spice Saffron comes from a type of crocus flower.
5. The largest single flower is the Rafflesia or Corpse Flower. The record size is 42 inches wide with a 10 foot tall stem.

CREATIVE CHAOS

This is an apt description of a cottage garden- visualizing numerous varieties of flowers spilling over fences and gates, growing up trellises, and standing tall in the center of the small garden, moving with the breeze. When we think of cottage garden, we think of England and the lovely cottages in the Cotswolds. That, too, is accurate.

The term Cottage Garden originated in Great Britain. Interestingly, these gardens were a way of rebelling against the aristocracy and their planned-out, formal gardens. These gardens were created in front of cottages without any consideration of overall design. They were functional, and included ornamental and edible plants, fruit trees as well as traditional flowering plants.

The goal for a cottage garden is a profusion of color, texture, height, and fragrance. Here is a list of traditional flowers to accomplish the look:

Climbing Hydrangeas	Fox Glove
Climbing roses	Phlox
Columbine	Primrose
Delphinium	Geranium
Lavender	Violets

Now You Know

Just when you thought you knew everything about dieting, calories, and vegetables, here's another fun fact you can take as an appetizer to your next picnic! (forget the dip) And yes, we grow all these plants in our greenhouses.

- 94 Calories: 3 whole medium summer squashes
- 101 Calories: 70 radishes
- 102 Calories: 60 green beans
- 100 Calories: 3 small tomatoes
- 101 Calories: 18 medium stalks of celery
- 99 Calories: 30 spears of asparagus

If all this is too much goodness for you, take your 30 spears of asparagus and make this yummy cream soup:

Recipe of the Season

CREAM OF ASPARAGUS SOUP

2 cups chicken broth
 1 cup chopped asparagus
 1 med. onion, finely chopped
 1 tablespoon butter

1 cup heavy cream
 or half-and-half
 Salt and pepper
 Chopped Parsley

1. Place broth and asparagus in medium soup pot.
2. In a small skillet, add the butter and onion and lightly saute
3. Add onion to the broth and bring to a boil. Cover and simmer until asparagus is tender.
4. Pour the broth in a large bowl, and puree asparagus in a food processor.
5. Combine puree with the broth, and return to the soup pot.
6. Stir in the cream over low heat, and stir until thickened.
7. Add salt and pepper to taste, and garnish with chopped parsley.