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Visit our website: www.powaynursery.com

May Success Tips

- Roses need nutrients** for continued blooms. Feed them with *Bayer Advanced Systemic Rose & Flower Care*, which both fertilizes and protects them from insect pests.
- It's an ideal time to plant a vegetable garden!** In fact, the National Gardening Association reports that more people are planning to plant vegetables this year—39%, up from 32% in 2007.
- Every garden needs a variety of tomatoes!** Choose from our wide selection for delicious harvests.

Pest Solutions

Tender young plants and seedlings are susceptible to a variety of garden pests. *What uninvited guest is munching in your garden while you sleep?* Irregular-shaped holes indicate an **earwig** problem. Roundish holes with that tell-tale trail of slime mean **snails** and **slugs** are dining. **Sowbugs** and **pillbugs** eat decaying plant material, but an abundance of these pests will cause damage to tender shoots and roots. Seedling stems sheared near the base are the result of **cutworms**.

Cutworm damage



Control snails and slugs with our *Sluggo*. This product degrades naturally and becomes fertilizer. It is safe to use around pets and wildlife. We also have new *Sluggo Plus*, which controls crawling insect pests as well.



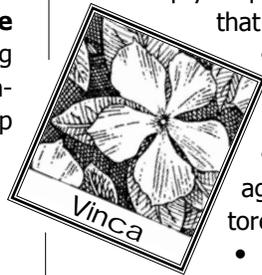
Roses! Roses! Roses!

Come check out our great selection of beautiful roses. Includes new award winners!
Tree—Shrub—Ground-cover



We're Just Bursting with May Flowers!

May is finally here and we have an abundance of colorful plants you can plant now and enjoy throughout the summer months. Here are just a few of the annuals, perennials, and groundcovers we have to offer, in categories to help you quickly make your selections! Check back weekly for new arrivals that may not be listed here.



- **Flowers that love heat:** geranium, vinca rosea, cosmos, coreopsis, phlox, portulaca, salvia, verbena, zinnias, gaillardia, celosia, rudbeckia, penstemon, and statice.
 - **Flowers for part shade:** impatiens, begonias, lobelia, ageratum, coleus, mimulus, fuchsias, astilbe, columbine, godetia, torenia, ajuga, campanula, and vinca minor.
 - **Flowers for containers:** million bells (*calibrachoa*), bacopa, ageratum, alyssum, coleus, dianthus, impatiens, lobelia, marigold, petunia, nicotiana, zinnia, and tapien verbena.
 - **Flowers that trail:** bacopa, million bells, sweet alyssum, cascading petunias, ivy geranium, campanula, nierembergia, Peruvian verbena, scaevola, and nasturtiums.
 - **Flowers for cutting:** coreopsis, cosmos, zinnias, asters, scabiosa, statice, alstromeria, echinacea, and Shasta daisy.
 - **Flowers that are fragrant:** lavender, nicotiana, sweet alyssum, dianthus, and many roses.
- Always prepare your flower beds with *Gardner & Bloome Harvest Supreme* for best results.

Transplanting Small Plants

Here are some hints to insure a healthy, rapid start for those wonderful six-packs and young potted plants you've brought home to your garden.



- Prepare your soil** by loosening it to 12 inches deep, and mixing in *Gardner & Bloome Harvest Supreme*. It's best if the soil is slightly damp when you plant so it doesn't absorb moisture from the tender rootlets.
- Turn the container upside down** and gently shake it—the plant may slowly fall into your hands. If it does not come out easily, try poking the bottom of the container, or very gently squeezing it. Keep the rootball as intact as possible.
- Gently **spread out any roots** encircling along the edges.
- Plant seedlings** at the same soil level as they were in the pot (exceptions: tomatoes and peppers can be planted deeper).
- Firm the soil** with your hands to eliminate large air pockets (tip: poking the soil with your fingers actually provides a more uniform soil density). Water in the plants with *Liquinox Start B-1*, then check new plants daily for dryness.
- Finally, remember to **protect your transplants** from day and hidden night predators.

Creative Australian Gardening

Residents in Nerang, Queensland were surprised recently when the police arrived and began digging up 30 beautifully manicured and mature plants from their neighbor's backyard. The gardener was placed under arrest, and both he and his shrubbery were carted away.



Why all the fuss? The hedges looked quite ordinary to passers-by. Turns out that the shrubbery so neatly trimmed and shaped to form a screen was actually a crop of cannabis. Guess the gardener was counting on the old adage "If you want to hide something, hide it in plain sight". Instead, he is charged with drug offenses and will eventually have his day in court.

Kid's Corner

Plant A Teepee Hideaway!

Want to hang out in a secret hideaway with edible walls this summer?! Ask your parents to help you create your own teepee—with pole beans! You'll need 6 poles (about 8-foot long and 1-inch thick), a ladder, twine or kite string, a package of pole bean seeds (or another climbing vegetable or package of flower seeds), and a helpful adult.

1. Lash poles together with string about 1 foot from the top. Splay the pole legs to form the circular teepee skeleton, and push them firmly into the soil.
2. String your twine/kite string horizontally around the teepee at 1-foot intervals, looping around each pole and tugging it to take up the slack. Don't forget to leave one side open for your entrance! Add 2 or 3 lengths of string vertically, between the poles, to complete a climbing grid for the vines.
3. "Carpet" the inside of your teepee with flattened cardboard boxes or a thick layer of mulch (this will also keep weeds out).
4. Sow your pole beans directly into well amended, cultivated soil at the base of each pole, eventually thinning them to 2-3 plants per pole. During the next two months, train the vines up the poles and twine. Remember to pick your beans regularly, so they'll keep producing throughout the summer.



Plant an Edible Landscape!

Using edible plants to enhance and decorate your garden is not a new idea. All of the landscaping in Disney's Tomorrowland is edible. Including vegetables and herbs in the same beds as flowers will delight the eye, please the palate, and fill your stomach too! (If you need to control pests, carefully read and follow the label directions on one of our food-safe pesticides for the plants you intend to eat.)



Vegetables that work especially well in borders include lettuces, carrots, radicchio, kale, red swiss chard, radish, and beets. These provide colorful or unusual leaves that add visual variety. Pumpkin or other squash vines will fill in gaps, suppress weeds, and help unify your border design. Plant cherry tomatoes in containers and use them as borders. TIP: If you plant vegetables that will be gone by summer (beets for example), plant flowers around the vegetables to fill in those areas once the plants are finished.

Herbs are great fillers for bare spots. Chives, parsley, dill, thyme, and basil all have interesting leaves that will add flavor to your meals. Check out our large assortment of common and gourmet herbs.



chives

Edible Flowers are beautiful in your yard and on your plate. Delight your taste buds with the flowers of carnations, nasturtiums, daylilies, gladiolus, hollyhocks, lilacs, pansies, roses, calendula, chrysanthemums, and geraniums (especially scented geraniums). Liven up green salads with whole flowers or just the petals! Also delicious are the blossoms from squash, edible peas, and tulips.



geranium

On a larger, more permanent scale, many **fruit trees** provide as much shade and beauty as traditional shade trees. Fruits such as apple trees, and kiwi and grape vines, can also be espalied along fences and buildings. As espaliers, they'll provide pleasant green backgrounds for colorful flowers and other plants.

Colorful Carrot Cranberry Cookies

Chewy and sweet, these golden cookies are *healthy*. For "garden-grown" cookies, recruit the kids to help plant the carrot seeds, harvest them, then bake and enjoy this special treat together!

- 1 c. softened butter
- ¾ c. sugar
- 1 Tbs. molasses
- ½ tsp. vanilla
- 1 egg, beaten
- 1 tsp. cinnamon



- 1½ c. shredded raw carrots
- 2 c. flour
- 2 tsp. baking powder
- ½ tsp. salt
- ¾ c. sweetened dried cranberries or raisins

Cream together butter, sugar, molasses and vanilla. Mix in egg and carrots. Sift in flour, cinnamon, baking powder and salt, add cranberries (nut lovers option: add ¼ c. walnuts and ½ c. dried fruit), then stir until moist. Using a teaspoon, drop into a muffin top pan or onto cookie sheets. Bake at 375° for 10-12 minutes. The finishing touch—*Glazing!* Hand mix together 1 c. powdered sugar with the grated peel of 1 orange; add just enough orange juice to moisten (1-2 tsp.), then spoon glaze on top of cooled cookies. *Scrumptious!*

Tip to Grow With



You can practice your Latin plant pronunciation at www.taunton.com/finegardening/Plantguide/ —click on the "Hear Latin Now!" button and scroll through the list of botanical names you would like to hear. Feel free to practice with us here on your next shopping trip!