



# Orchard

NURSERY & FLORIST

# Home & Garden News

*Certified Nursery Staff • Rare and Unusual Plants • Distinctive Gifts • Floral Design Services*

## UPCOMING EVENTS

### SPRING HOURS EXTENDED!

For your convenience, our Spring Shopping hours (open till 6PM) have been extended until Friday, June 12th.

### SUMMER HOURS RETURN

After June 12th, we will go back to our usual "Summertime" schedule. You can shop all departments 7 days a week from 9AM to 5:30PM.

**Please note: We will be closed on Saturday, July 4th!**

### FATHER'S DAY - JUNE 21<sup>ST</sup>

Orchard always has lots of gift ideas in every department. Dad'll love you for it!

### JOIN US FOR...

### An Evening In The Garden —with Wine & Roses!

**Thursday, June 25<sup>th</sup> 6-8PM**

We have a fantastic event planned with wine tasting, gourmet sampling, music, art show, book signing and readings, plus just strolling around on a summer's eve. It's all free, just call 925-299-5444 to make your reservation and secure your complimentary wine tasting glass.

**Orchard Nursery, Florist  
& Lazy K Gift House**  
**Home & Garden News**  
**June 2009**

## A Taste of the Tropics

It's a small world and it's getting smaller everyday. Need proof? It used to be that a visit to a tropical paradise would require a travel agent, a passport, and a winning lottery ticket. The thought of lush palms, exotic vines of passion flower, and the scent of gardenias wafting in the early evening breeze was a dream shared by many but realized only by the privileged few. All that has changed. Today's gardeners are creating lush tropical paradises right in their own backyards! Whether you live in San Francisco, Piedmont, Oakland, Berkeley or the heart of Lamorinda, you have access to a wide palette of tropical plants.

Want to add more sizzle to your gardens? Then turn up the heat with plants in bold and spicy shades. Tropical annuals such as Tithonia (Mexican sunflower) or Portulaca add healthy doses of color to the landscape, and these hot-blooded hombres can really take the heat. Containing your passion might be tough, but consider using urns, planters, and terra-cotta pots to act as summer homes for zone 10 favorites, such as Hibiscus, Mandevilla, and the exotic leaves of Coleus. This way you can move these summer favorites to where the sun is—literally! With

containers, any gardener can create a tropical retreat, whatever his or her climate. Most of these plants can also be overwintered indoors, making those cold winters a bit more bearable.

It won't take much to transform your patio, sunroom, or deck into an island-inspired paradise. Start with the basics—palms. They really set the stage. Next, add vines. Brilliant magenta bougainvillea, exotic jasmine, and trumpet-shaped Mandevilla can all be grown in large planters and supplemented with annual geraniums, pentas, and verbenas. Complete the look with combination planters that feature free-flowering roses, Supertunias, and New



Guinea impatiens.

Since we are thinking tropical, don't forget the alluring sound of water. A simple tabletop water feature or an elegant fountain can create just the right mood. Throw in a few teak benches or wicker chairs, and you'll feel as if you've arrived at some exotic port of call.

Creating your own tropical paradise has never been easier. Our staff is always ready to guide you and to provide more ideas. You've got the inspiration ... now let's get growing!

*from The Flower Shop...*

*We're Celebrating Families...*

*Cheers to Dear Ol' Dad!*

*In him we trust,*

*Our fearless leader*

*Always paving the way...*

*Fathers Day*

*Sunday June 21st*

*Impeccable designs by Orchard*

*Know a Grad?*

*We have graduation leis,*

*presentation bouquets,*

*and single white roses.*

*Let us make your day memorable.*

*925-284-4474*

FROM THE GARDEN SHOP

## LAWN CARE by Scott Lillich

Is your lawn looking sick and tired? Are the bald patches outnumbering what's left of the green? With the clay soil here in the East Bay that is no surprise, but don't worry, we are here to help. That is why we at Orchard Nursery are here to remind you that Spring is the time to get your lawn back in shape and prepare it for summer fun!

Along with reseeding and aerating, fertilization is one of the most important components in creating a healthy lawn. Lawns are notoriously heavy feeders and a high quality fertilizer is key in establishing and maintaining lush green turf.



For the last 3 years, I have been using an organic slow release fertilizer called Ringer Lawn Restore, and to say that I have been impressed would be a vast understatement.

Ringer's all natural and organic ingredients work to establish deep and vigorous root systems (remember, deeper roots mean less H<sub>2</sub>O) while still providing the nitrogen needed for the green growth above the ground. Because the organic ingredients break down more slowly, you only need to use Ringer once every 8 weeks (compared with the monthly application of most other lawn fertilizers). The ingredients are safe, mild enough not to burn, and will revitalize your sick lawn with very little effort.

To learn more about Ringer and other ways to ensure that you have a healthy and happy lawn (including some very informative and free care sheets), swing on by the Nursery. We look forward to seeing you!

*Thanks to Scott Lillich from The Garden Shop.*

# Lalo Treasures

The Lazy K is proud to carry jewelry created by international designer Orna Lalo.

Lalo fashions synthetic resin into organic shapes inspired by flora & fauna with a daring range of colors that bring to mind the innocence and optimism of childhood. Come see our wide array of her bangle bracelets, earrings and necklaces as well as fun key rings.



The Lazy K  
"Source for the exceptional"

## We're talking Peppers, here

We've got some great recipes for you this month., and our featured ingredient is... are? Peppers. Perfect for Summer dinners, or lunches.

### TOMATILLO SALSA

Preparation Time: 20 minutes

Number of Servings: 4

Ingredients:

- 12 tomatillos, husks removed, washed and finely chopped or 2 (12oz) cans tomatillos, drained and finely chopped
- 4 serrano chilies, finely chopped, seeded if desired
- 1 small white onion, finely chopped
- ¼ cup chopped fresh cilantro
- 1 clove garlic, finely chopped
- Pinch of salt, optional
- Pinch of sugar, optional

Directions:

In a medium bowl, mix all ingredients. Season with salt and sugar, if desired. Serve or store salsa in refrigerator for up to three days in a covered plastic or glass container.



### TORTILLA PIZZAS

Preparation Time: 20 minutes

Number of Servings: 6

Ingredients:

- 12 small corn or flour tortillas
- Vegetable oil or margarine
- 1 (16 oz) can refried beans
- ¼ cup chopped onion
- 2 ounces fresh or canned green chili peppers, diced
- 6 Tbsp red taco sauce
- 3 cups chopped vegetables, such as broccoli, mushrooms, spinach, and bell peppers
- ½ cup (2oz) shredded part-skim mozzarella cheese
- ½ cup chopped cilantro (optional)

Directions:

Brush one side of each of two tortillas with water. Press the wet sides of the tortillas together to form a thick crust for the pizza. Brush the outside of the tortillas with a small amount of oil or margarine. Evenly brown both sides in a heated frying pan. Repeat with the rest of the tortillas. Set aside. Heat refried beans, chopped onion, and half of the diced chili peppers together in a medium saucepan, stirring occasionally. Remove from heat. Spread about ½ cup of the bean mixture on each tortilla pizza. Sprinkle with 1 tablespoon of taco sauce, then top with ½ cup of the chopped vegetables, 1 teaspoon of diced chili peppers, and 1 tablespoon of shredded cheese for each pizza. Return to frying pan and heat until cheese melts. Top with cilantro, if desired. Serve immediately.

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# Orchard's Garden Calendar

## Garden Checklist for June

✓ Add 3 to 4 inches of mulch, such as MasterNursery™ Gold Rush, to flower and vegetable beds to keep the ground weed-free and to prevent loss of moisture.

✓ Feed hanging basket fuchsia, ivy geranium, lantana, etc. with MasterBloom™ once a month, or half strength every two weeks.

✓ Thin fruit on fruit trees, especially apples. Leave about 5 inches between fruit and get ready for apple pie.

✓ It's a great time to plant tasty herbs for use in summer BBQ's. Try mint and rosemary for lamb or basil for beef and pork.

✓ Feed roses and keep a sharp look out for blackspot, powdery mildew and rust which can develop on the leaves. If you aren't sure of what is damaging your roses bring a sample into our California Certified Nursery Professionals for a diagnosis.

✓ There's still time to plant summer blooming annuals. Try celosia, petunias, marigolds, dahlias, nicotiana, salvia or zinnias. Bait for slugs and snails. We recommend non-toxic Sluggo™ from Monterey Lawn and Garden Products.

✓ "Deadhead" spent blooms on annual flowers to promote continual flowering. Feed with MasterBloom™ fertilizer monthly to keep plants healthy and flower production high.

✓ Don't forget to put on sunscreen when you go out to garden—and a hat to keep your head cool.

✓ Vegetable gardens need deep and infrequent watering to reach the roots several feet below the soil surface.

✓ Tuberos begonias can give bountiful flower displays in summer and should be fed throughout the hot months.

✓ Remember Dad with a growing gift from Orchard. Citrus trees, fragrant gardenias, and blooming roses are just a few suggestions.

✓ Yellowing foliage on camellias and azaleas is often due to a lack of iron. If an acid plant food like MasterNursery™ Azalea/Camellia/Gardenia Food doesn't green them up, try adding MasterNursery™ Iron-Plus.

✓ Frequent trimming of hedges promotes new growth and a full, dense look, while infrequent trimming causes a bare, woody look.

✓ Keep petunias and fuchsias pinched back for a compact plant and more blooms this summer. Be sure to bait for slugs and snails. We recommend non-toxic Sluggo™.

✓ Keep an eye out for budworms, especially on petunias, nicotiana and geraniums. Spray with Bt to control.

*Have a question about your garden, home decorating or houseplants?*

**Ask the experts at Orchard. We're here to help!**



## An Evening in the Garden

### "With Wine & Roses"

Orchard Nursery & Florist  
Thursday, June 25th 6-8 PM

*Join us and taste lovely handcrafted wines  
and a variety of delicious gourmet treats.*

*The inviting and relaxing atmosphere of a  
summer's eve at Orchard Nursery is the perfect  
setting to leisurely stroll and enjoy art &  
literature, live music, and expert rose advice.*

*Our guests include:*

Saddleback Cellars, Oakville • Rosarians, Bonnie Brusseau,  
Orchard Nursery & Florist and Stuart Miller of Weeks Roses,  
Wasco • Ruth's Chris Steakhouse, Walnut Creek • A Perfect Pear,  
Napa Valley • Ruffles Desserts, Walnut Creek • Author, Adina  
Sara, Berkeley • Artist, Vicki Pierpont, Lafayette • Music by The  
Alter Boys Band, Walnut Creek and beyond.

Make reservations by calling 925-299-5444 and receive  
our complimentary wine glass at the wine tasting.



Recipes continued from page 3

## MEXIBEAN MOCK LASAGNA

Preparation Time: 30 minutes

Number of Servings: 6

Ingredients:

- 2 tsp olive oil
- 1-½ cup chopped onion
- 3 garlic cloves, minced
- 1 green pepper, coarsely chopped
- 1 red pepper, coarsely chopped
- 1 tsp ground cumin
- 2 tsp chili powder
- ¼ tsp cayenne powder
- 1 cup frozen or fresh corn kernels
- 15 oz can dark red kidney beans, rinsed and drained
- 15 oz can black beans, rinsed and drained
- 1 cup no added salt tomato sauce
- 4 oz can diced green chilies, drained
- Nonstick cooking spray
- 6 corn tortillas
- 1 cup fat free ricotta cheese
- ¾ cup low fat cheddar cheese, shredded

Directions:

In large skillet, heat oil over medium high heat. Sauté onion, garlic, and peppers for 5 minutes. Stir in spices and sauté 1 additional minute. Remove from heat. Mix in corn, beans, tomato sauce, and diced green chilies. Spray 13" x 9" dish with cooking spray. Place 3 tortillas in the dish arranging to cover the bottom. Spoon in half of the corn mixture, and spread ½ cup ricotta cheese on top. Sprinkle with half of the cheddar cheese. Repeat layers, using up all the ingredients. Cook, uncovered at 350°F for 45 minutes, until casserole is thoroughly heated and cheddar cheese has melted. Let stand 5 minutes before serving.

*These recipes are from the Center for Disease Control and Prevention's website. You can get the nutritional facts and diabetic exchange information from the website for each recipe. The website is <http://apps.nccd.cdc.gov/dnparecipe/recipesearch.aspx>*

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*Because Life Should Be Beautiful™*

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