

Organic Newsletter

Fall Edition, 2014

Mums The Word!

Chrysanthemums, or mums as we've nicknamed them, with their compact habits and selection of beautiful colors it's no wonder they are a staple in our fall decorating and gardening.

They were introduced to the U.S. around colonial times and are now one of the largest commercially produced flowers due to their ability to be produced easily, bloom on schedule and because of the durability of the blooms as a cut flower.

Originally, they were given their name by Carolus Linnaeus, famous taxonomist who derived the principles for creating the universal naming/identification system of plants and animals called binomial nomenclature. "Chrysanthemum" is Greek in origin, with "chryos" meaning gold and "anthemon" meaning flower.

However, their history goes back much further, they were first described in Chinese writings dating back to the 15th century. Chrysanthemums, or "chu" as the Chinese call them are believed to have been used as an herb, with the roots being boiled to help remedy headaches, the young sprouts and petals added to salads and the leaves brewed into a drink. They were even honored by having a city named



them, Chu-Hsien(Chrysanthemum City).

Eventually mums found their way to Japan, where they are called "kiku". They quickly became established in Japanese culture, so much so that the throne came to be called the "Chrysanthemum



Badge of Imperial Order of the Chrysanthemum

Throne". The Emperors adopted this beautiful flower for their official seal and crest and in time created the Imperial Order of the Chryanthemum, one of the highest awards in Japan.

The mum is also celebrated with National Chrysanthemum Day, which is a Festival of Happiness.

Mums made their way to Europe sometime during the 17th century, where in some countries they became a symbol of death. On All Souls Day, November 1st, the French typically take chrysanthemums to the graves of their dearly departed. This can be seen illustrated in an 1886 painting, *La Toussaint* by Émile Friant.



Aside from their uses as a cut flower and as an accent to your pumpkins and corn stalks, they are also great garden perennials. Mums belong to one of largest families, the Asteraceae, it includes such as plants as asters, coneflowers and zinnias.

There are actually 13 different classifications of mums according to the National Chrysanthemum Society.



1. IRREGULAR INCURVE



2. REFLEX



3. REGULAR INCURVE



4. DECORATIVE



5. INTERMEDIATE INCURVE



6. POMPOM



7. SINGLE



8. ANEMONE



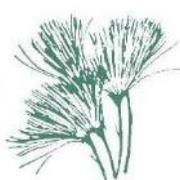
9. SPOON



10. QUILL



11. SPIDER



12. BRUSH OR THISTLE

- 1. Irregular Incurve** Largest of mum varieties. Rather loose, informal appearance, with lower petals drooping. Needs to be staked. Large blooms. Mid season - Oct.
- 2. Reflex** Large durable flower. Needs to be staked. Large to medium-large blooms. Early season - Sept., Oct.
- 3. Regular Incurve** Football mum, a compact flower with 3-5 flowers/plant. Needs to be staked. Large to medium-large blooms. Mid season - Oct.
- 4. Decorative** A flattened full bloom. A good cut flower and garden mum. May need support. Large to medium-large blooms. Early and mid season - Sept., Oct.
- 5. Intermediate Incurve** Incurving but loose flower form, may need support. Large to medium-large blooms. Early and mid season - Sept., Oct.
- 6. Pompon** Mass of small blooms. Small miniature button to large ball shaped flower. Good for cut flowers. Medium-large to small blooms. Mid season - Oct.
- 7. Single** Daisy-like spray, small flower or a few larger blooms. Mid season - Oct.
- 8. Anemone** Single-like but more pronounced center. May need support. Large blooms or small flowers. Mid season - Oct.
- 9. Spoon** A daisy-like flower with spoon-like ends to florets. Interesting form. Large blooms or small flowers. Mid season - Oct.
- 10. Quill** Tubular florets like spoon but not flattened on the ends. Large blooms or small flowers. Mid season - Oct.
- 11. Spider** Fuji mum - the most exotic, with thin thread-like florets, tubular ends are coiled. Large blooms. Mid season - Oct.
- 12. Brush or Thistle** Unusual, broom-shaped flower. Does not open flat, excellent filler for arrangements. Medium-large blooms. Mid season - Oct.
- 13. Exotic** Varieties that do not conform to any one form.

They are “short-day plants”, which mean their flowering response is triggered by a reduction in light; outdoors it occurs naturally during the shortening days of summer and in the greenhouse, by excluding light for nine to thirteen hours each day for eight to twelve weeks or more.

When selecting mums to grow be sure the cultivars are winter hardy, some mums will not survive our cold temperatures. Your planting site should be in full sun and have well drained soil. They will also benefit from a complete fertilizer such as a 5-10-5, remember to water after application if it is a dry/granular fertilizer. During the summer months, if the ground starts to dry out due to hot temperatures or rainfall is inadequate you will need to provide extra water as mums are very shallowly rooted and will feel the effects of water stress quickly.



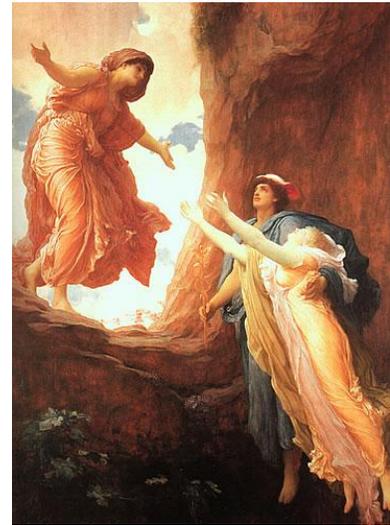
When growing mums in the garden (and in the greenhouse) they require pinching. This encourages fuller flowering, branching, and more compact growth. They generally require two rounds of pinching, although a third round may be necessary on fast growing varieties. When plants are six to eight inches tall, pinch the tips of each branch and shoot back about an inch. The second round of pinching should be done when the new branches are about six inches tall. A general rule of thumb is if they are an early flowering variety the last pinch should be in mid-June. For early October flowering varieties the last pinch should be July 1st and lastly for late blooming varieties it should be no later than July 15th.

After they have finished flowering cut them back close to the ground, cleaning any debris that has accumulated around the plant.

No matter if chrysanthemums are used a symbol of honor, death or just a seasonal delight; there is no denying that they are a beautiful addition to any culture or garden!

Fun Fact:

According to Greek legend, autumn begins when Persephone returns to Hades in the underworld. Heartbroken, her mother, the goddess of grain and harvest Demeter, allows the crops on Earth to die until her daughter returns in the spring



Return of Persephone, Frederick Leighton, 1891

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Happy Fall!

~The Organically Green Team

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“I would rather sit on a pumpkin, and have it all to myself, than be crowded on a velvet cushion.”

~ Henry David Thoreau

Plants for the Fall!

September:

Purple
Beautyberry
(*Callicarpa
dichotoma*)



- ❖ Deciduous, multistemmed shrub, 3'-6' in height; arching stems
- ❖ Late yellowish fall color
- ❖ Blooms in summer with light pink flowers
- ❖ Bright purple berries in fall
- ❖ Prefers full sun to light shade and well drained soil with adequate moisture

- ❖ A deciduous large tree , 40' to 80' tall by 30' to 40' wide
- ❖ Prefers full sun, deep sandy soils and moderate moisture; adaptable to pH and almost any other conditions
- ❖ Tolerant of pollution, salt air, and heat
- ❖ Fan shaped leaves; pest free
- ❖ Showy bright yellow fall color

November:

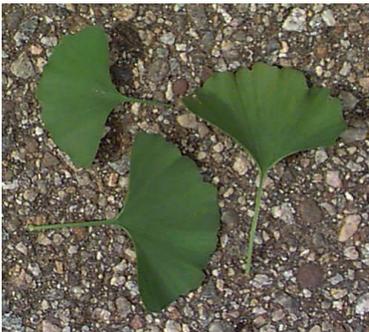
Spreading
Cotoneaster
(*Cotoneaster
divaricatus*)



- ❖ A multistemmed deciduous shrub 5' to 6' tall (width is equal to height, possibly greater)
- ❖ Fast growth rate
- ❖ Blooms in early spring with small, rose colored flowers
- ❖ Prefers loose, well-drained soil and full sun to partial shade
- ❖ Tolerates wind, salt and pruning; pH adaptable
- ❖ Red fruit that ripens September through October; can be showy
- ❖ Yellow, red to purple fall color; persists for a long time

October:

Ginkgo
(*Ginkgo biloba*)



Organically Grown



Apple-Plum Tarts with Rye-Cornmeal Crust

Dough

1. 1 cup organic all-purpose flour (or organic rice flour)
2. 3/4 cup organic rye flour
3. 1/4 cup organic cornmeal
4. 2 tablespoons organic pure cane sugar
5. 1 teaspoon salt
6. 14 tablespoons cold unsalted butter, cubed
7. 1/2 cup ice water

Filling

1. 3 tablespoons unsalted butter
2. 1/3 cup plus 2 tablespoons sugar, plus more for sprinkling
3. 1/2 vanilla bean, split and seeds scraped
4. 6 tart organic apples (2 3/4 pounds), such as Granny Smith, peeled, cored and cut into 20 wedges each
5. 1/2 lemon, juiced
6. 4 organic red or black plums (3/4 pound), pitted and cut into 16 wedges each
7. 2 tablespoons all-purpose flour
8. Crème fraîche or vanilla ice cream, for serving

1. **DOUGH:** In a food processor, pulse both flours with the cornmeal, sugar and salt. Add the butter and pulse until the mixture resembles coarse meal with some pea-size pieces of butter still visible. Sprinkle the ice water over the mixture and pulse until the

dough just starts to come together; you should still see small pieces of butter. Scrape the dough out onto a work surface and gather it together. Quarter the dough and form into four 1/2-inch-thick disks. Wrap the disks in plastic and refrigerate until well chilled, at least 1 hour.

2. While dough is chilling, prepare the filling. In a large saucepan, melt the butter. Add 1/3 cup of the sugar and the vanilla seeds and cook over moderately high heat, stirring constantly, until the sugar turns light amber, about 1 minute. Add the apples and lemon juice and cook, stirring occasionally, until all of the liquid has evaporated and the apples begin to caramelize, 11 minutes. Transfer to a bowl to cool, then stir in the plums.

3. Preheat the oven to 400°. On a lightly floured work surface, roll out each disk of dough to a 6-inch round and a scant 1/4 inch thick. Transfer the rounds to 2 baking sheets lined with parchment paper. Mix the remaining 2 tablespoons of sugar with the flour and sprinkle evenly in the center of the dough rounds. Spoon the apple-plum filling over the dough, leaving a 1 1/2-inch border. Fold the dough border over the filling, leaving the centers exposed. Lightly brush the tart rims with water and liberally sprinkle them with sugar.

4. Bake the tarts for about 35 minutes, until the crust is browned and the filling is bubbling. Let cool slightly on the baking sheets, then transfer the tarts to a rack and let cool completely, at least 30 minutes. Serve with crème fraîche or vanilla ice cream.

Note: We recommend using certified organic ingredients, when available, in all recipes to maximize flavors and nutrition while minimizing your risk of exposure to pesticides, chemicals and preservatives.

Services for 2014:

We offer the following services to help increase the enjoyment and beauty of your property:

Tree / Shrub:

- ❖ Shrub & Tree Spraying / Fertilization Programs
- ❖ Integrated Pest Management
- ❖ Soil Restoration
- ❖ Plant and Soil Stimulation Program
- ❖ Deep Root Feeding
- ❖ Root Growth Enhancement
- ❖ Mature Tree Restoration
- ❖ Air Spading
- ❖ Radial Trenching
- ❖ Vertical Mulching
- ❖ Anti-Desiccant Spraying
- ❖ General Tree and Shrub Maintenance Removal

Turf:

- ❖ Lawn Renovation
- ❖ Fertilization
- ❖ Overseeding
- ❖ Core Aeration
- ❖ Estate / Property Purification

Organic Pest Control:

- ❖ Flying Insect
- ❖ Deer / Geese
- ❖ Rodent Repellent
- ❖ Organic Tick & Flea Control

We also offer Outdoor Holiday Décor.

Call (631) 467-7999 for a free estimate!

