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Customer Appreciation Day  
Saturday, July 28  
10% off  
Your Entire Purchase  
All Locations!  
(See stores for details)

Tomato Taste-Off  
Saturday, August 25  
at Beltsville

## Butterflies — Beauty Aloft in the Garden

— by Miri Talabec, Seasonal Plants

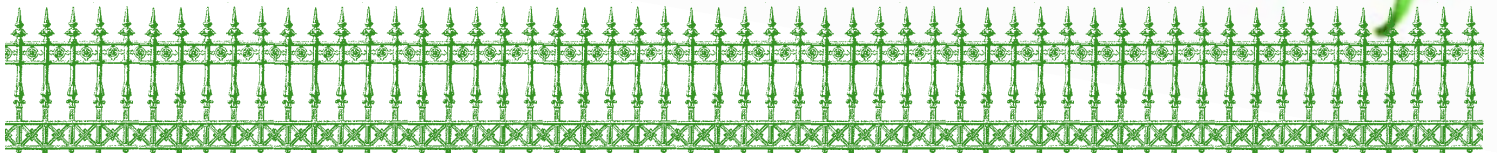
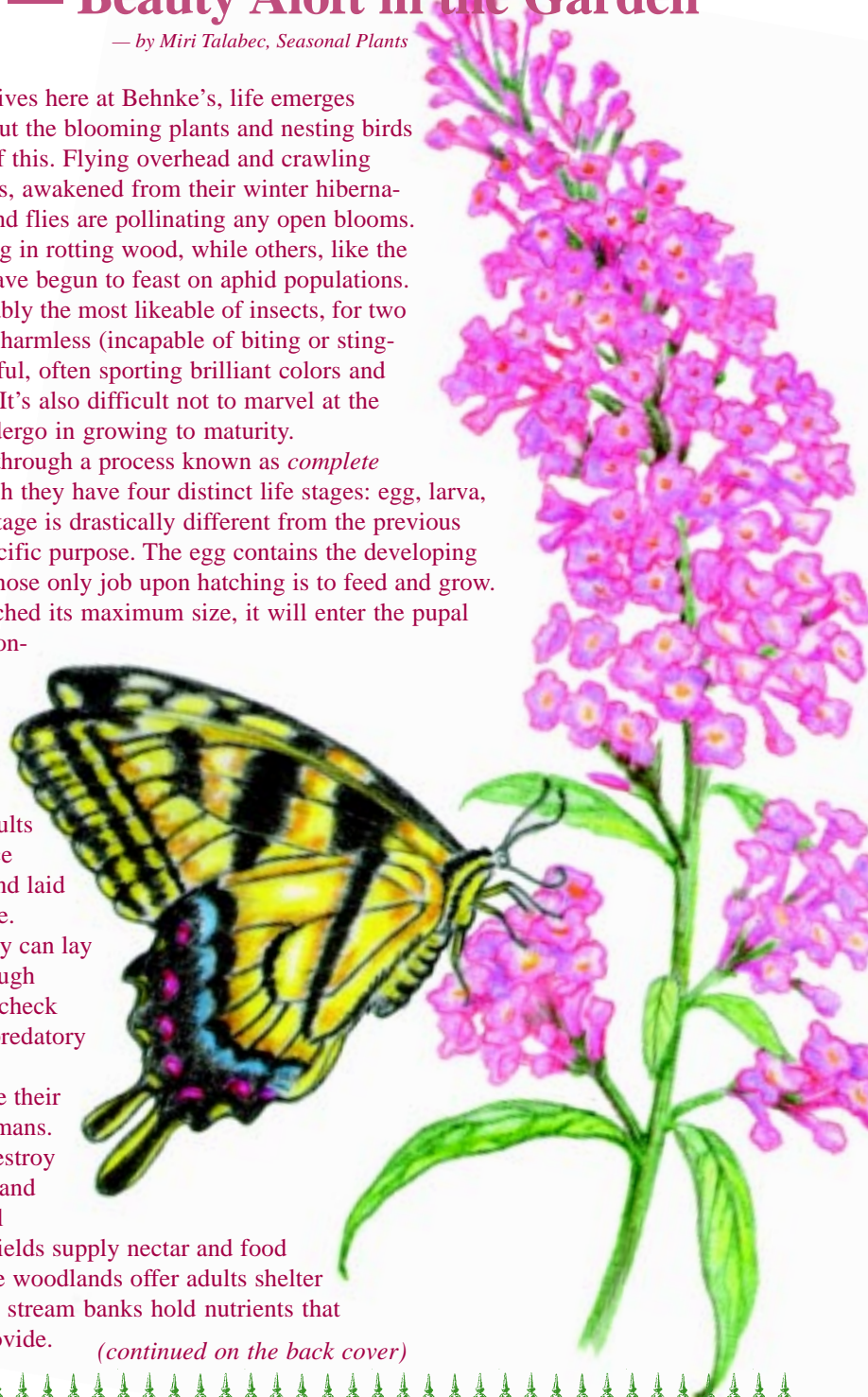
As Summer arrives here at Behnke's, life emerges in profusion, but the blooming plants and nesting birds are not the only signs of this. Flying overhead and crawling underfoot are the insects, awakened from their winter hibernation. Butterflies, bees and flies are pollinating any open blooms. Some beetles are feeding in rotting wood, while others, like the familiar Lady Beetle, have begun to feast on aphid populations.

Butterflies are probably the most likeable of insects, for two simple reasons: they're harmless (incapable of biting or stinging), and they're beautiful, often sporting brilliant colors and intricate wing patterns. It's also difficult not to marvel at the transformation they undergo in growing to maturity.

Butterflies develop through a process known as *complete metamorphosis*, in which they have four distinct life stages: egg, larva, pupa, and adult. Each stage is drastically different from the previous one, and each has a specific purpose. The egg contains the developing larva (or caterpillar), whose only job upon hatching is to feed and grow. When the larva has reached its maximum size, it will enter the pupal stage. During this motionless period, the entire internal structure of the insect is rearranged and rebuilt to create the adult animal. The main task of these winged adults is to breed. Usually, once they have reproduced and laid their eggs, the adults die.

Each female butterfly can lay hundreds of eggs, although populations are kept in check naturally by parasites, predatory insects and birds. Now, however, butterflies face their greatest threat from humans. Construction projects destroy open fields, woodlands and streams and shrink vital butterfly habitats. The fields supply nectar and food plants for the larvae, the woodlands offer adults shelter for hibernation, and the stream banks hold nutrients that nectar alone doesn't provide.

(continued on the back cover)



**The Behnke GardeNews**

is published 6 times per year:  
Winter, Early Spring, Spring,  
Summer, Fall and Holiday.

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# Watering the Garden in Summer

— by Lori Hicks, Graphics Department

**W**atering the garden in our dry summers can be tricky. On one hand, you want to make sure your garden receives ample moisture. On the other hand, you want to conserve water and, during periods of drought, may need to obey watering restrictions. Therefore, good watering practices are worth observing.

When watering the vegetable garden, don't be stingy. You'll actually use less water in the long run if you water deeply, and less often, than if you water a little each day. Light, daily waterings soak only the top few inches of the soil. As a result root growth is concentrated in that area, creating shallow-rooted plants. When the sun beats down these few inches are the first to lose moisture. The plants wilt... and you water again. Shallow-rooted plants are subject to a great fluctuation of moisture levels which stresses the plants, leaving them vulnerable to all sorts of problems, including insects, disease, and general poor performance. Deep waterings encourage the roots of plants to delve down into the soil, following the water. When the first few inches of soil give up their moisture, these plants are quite happy with their roots deep in the soil where moisture still remains.

This principle applies to most plants, including lawn grasses. If rains don't provide it, give your lawn about an inch of water a week. Try to supply it in one session, instead of a little each day. A shallow-rooted lawn can bring deep troubles. Most lawn grasses are cool-season plants and spend summers in a semi-dormant state. Frequent waterings can interfere with the dormancy process. (*Zoysia* is one exception. This grass may need more water during dry summers.)

If you use a sprinkler to water beds, do so early in the morning to minimize evaporation losses. A much better method is to use a soaker hose. You can direct the water right to the base of the plants. Position the hose and set a kitchen timer for thirty to sixty minutes. Then reposition the hose and reset the timer. To spot-water individual shrubs and trees, set an ordinary hose end at the base of the plants. Turn the water on to a slow trickle and set the timer. You'll have to experiment to find the right amount of time for each plant, as their needs can vary considerably. Try to soak the area inside the dripline, to supply water to the heaviest concentration of roots.

Potted plants, such as window boxes, hanging baskets and houseplants summering outdoors are quite vulnerable. Unless they are in very large pots, these plants generally will need watering every day, and sometimes more — especially in late summer when there is so much more foliage to support. Be wary when watering very dry plants. The rootball can shrink away from the sides of the pot and most of the water may run down between the rootball and the side of the pot and out the drainage holes. A good solution is to make one pass with the hose to soften the soil—which will open and expand it, and then water again in a few minutes to really soak the rootball. There should be a short delay before the excess water drains out the bottom, and the pots should feel much heavier when lifted. Two notes of caution in regard to potted plants. First, drainage holes are a must. Containers without drainage can easily turn into a "bathtub" which would be deadly to most plants. If your favorite container has no drainage holes, and you cannot puncture, drill, or otherwise create them, place the plants into the containers in separate pots with drainage holes, and remove the plants for watering and draining. Second, overwatering, although uncommon during summers in this area, can be a real threat to container-grown plants. Check plants frequently to determine their needs. Exercise caution early in the season, when young plants have smaller root systems and less top growth. As summer wears on, however, be prepared to meet the changing needs of growing plants.

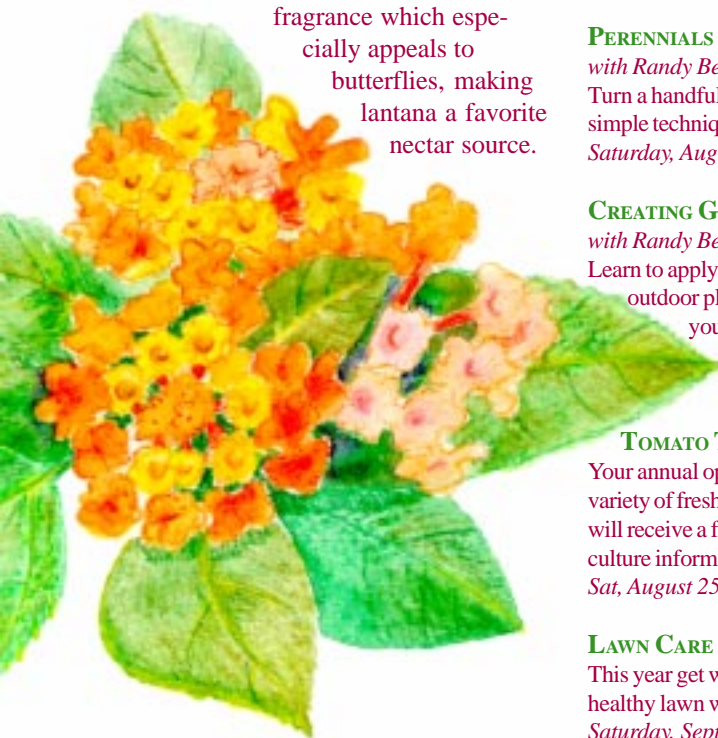
Finally, a tip for a rainy day. The amount of water supplied by short summer storms can be quite deceiving. This is because these storms tend to drop a lot of water in a little space of time. It may seem that the garden has sustained a good, thorough watering, but in fact, if the ground is parched, much of the water has run off and down the streets. This happens because the soil doesn't have time to absorb the sudden onslaught, and much of the water is lost. Even a rain gauge can be deceiving, as it measures the amount of water that fell, and not the amount that was actually absorbed into the soil. When in doubt, dig into the soil with a hand trowel to see how deeply the water penetrated, and supplement as necessary. □



## Lantana

—by Marian Parsley

**L**antana is a beautiful flowering plant which is often mistaken for its relative, verbena. It is a tender perennial grown as an annual in our area although it is hardy in the southern states where it blooms year-round. We must be content to enjoy lantana during the warm weather months when the showy, domed clusters of white, pink, yellow, orange or bicolored flowers are borne freely on stems — attracting hummingbirds, butterflies and people. The flowers have a strong, sweet fragrance which especially appeals to butterflies, making lantana a favorite nectar source.



Lantana is a versatile plant. Upright types are excellent in flower beds, planters and window boxes, and can even be trained into a handsome standard (tree) form, although you'll need a warm greenhouse to winter it over. Weeping varieties make spectacular hanging baskets, or low-growing ground covers. All lantanas prefer full sun and well-drained, poor to average soil. Overly rich soil may produce lots of luxurious foliage but few flowers. The plants are drought-tolerant. Fertilize monthly in summer to maintain deep green foliage and keep the flowers coming. □

## Upcoming Events at Behnke's

### THE DOCTOR IS IN

A panel of Behnke horticulturists will address your gardening questions and concerns. It is helpful to bring in captured pests, damaged leaves, photos, etc.

*Saturday, July 21, 10AM-Noon at Largo*

*Saturday, July 28, 10AM-Noon at Beltsville*

### SOLVING PROBLEMS WITH DEER

*with Gene Sumi*

Learn to control these persistent pests with deterrents and deer-resistant plants.

*Saturday, August 4, 10AM at Potomac*

### PERENNIALS — DIVIDE TO MULTIPLY

*with Randy Best*

Turn a handful of plants into a full garden with the simple technique of crown division.

*Saturday, August 11, 10:00AM at Beltsville*

### CREATING GARDEN AMBIENCE

*with Randy Best*

Learn to apply that certain something to unify outdoor plantings and lend an air of style to your garden.

*Saturday, August 18, 10:00 AM*

*at Beltsville*

### TOMATO TASTE-OFF

Your annual opportunity to taste and compare a variety of freshly-picked tomatoes. All attendees will receive a free booklet featuring recipes, tomato culture information, and more.

*Sat, August 25, 10AM -2PM at Beltsville*

### LAWN CARE SEMINAR

This year get with a program to develop a beautiful, healthy lawn with a minimum of effort.

*Saturday, September 1, 10 AM at Largo*

*with Tom Jarvis*

*Saturday, September 1, 10 AM at Beltsville*

*with Gene Sumi*



### HARVESTING AND DRYING HERBS

*with Randy Best*

Learn simple techniques to preserve the flavor and beauty of fresh herbs for a variety of uses.

*Saturday Sept. 8, 10AM at Beltsville*

### SPRING BULBS

*with Randy Best*

This year don't let the opportunity to plant the "seeds" of a dazzling spring color display pass you by. Learn how easy it is to enjoy spring bulbs in the garden and indoor arrangements.

*Saturday, September 15, 10AM at Beltsville*



### SUCCESSFUL GARDENING CLINIC

*Saturday, September 15, 10AM -3PM at Largo*

Join us for free talks on the following subjects.

How Plants Grow ..... (Tom Jarvis) at 10am

Fertilizer Basics ..... (Gene Sumi) at 11am

Identifying Pests ..... (Tom Jarvis) at noon

Organic Pest Control ..... (Tom Jarvis) at 12:30pm

Pruning Trees & Shrubs (Gene Sumi) at 1pm

10 Tips for Success ..... (Gene Sumi) at 2pm

### GROWING GARLIC

Discover how easy it is to harvest fresh garlic from the home garden. Growing techniques and varieties of garlic will be explored.

*Saturday, September 22, 10AM at Beltsville*

*with Randy Best*

*Saturday, September 29, 10AM at Largo*

*with Gene Sumi*

### HARD TO FIND PLANTS

*with Randy Best*

Become a plant connoisseur. Discover some notable, yet hard to find garden treasures.

*Saturday, September 29, 10AM at Beltsville*

### PREPARE YOUR GARDEN FOR WINTER

Winter damage can devastate a garden. Learn to cut your losses with simple techniques.

*Saturday, October 6, 10AM at Beltsville*

*with Gene Sumi*

*Saturday, October 6, 10AM at Potomac*

*with Chris Upton*

*Saturday, October 6, 10AM at Largo*

*with Tom Jarvis*



# The Essential KITCHEN

## Tomato Soup with Summer Herbs & Garlic

2-3 tablespoons olive oil  
10 garlic cloves, halved  
½ cup minced onion  
3 cups peeled, seeded, & chopped tomatoes  
3 cups chicken stock  
1 cup water

1/3 cup rice or orzo pasta  
2 tablespoons chopped fresh parsley  
2 tablespoons chopped fresh chives  
1 tablespoon chopped oregano or thyme  
1 tablespoon fresh lemon juice  
Salt, freshly ground pepper

In a heavy saucepan, heat olive oil over low heat.

Add garlic and onion and sauté very slowly until soft but not browned. Add the tomatoes, chicken stock, and water and simmer uncovered for 10 minutes.

Add rice or pasta, and herbs.

If using rice simmer for 15 minutes, if pasta simmer 8-10 minutes.

Add lemon juice, salt and pepper. Garnish with fresh chives.

Serve immediately.

Serves 4.

A staggering variety of culinary herbs is available at garden centers in spring—enough to make any novice herb gardener’s head spin. “Do I really need six kinds of basil and eight types of thyme?” The answer is, “Probably not.” But there are several herbs that provide the flavoring themes for foods of many nations and form the backbone of the herb garden.

## Parsley

That overlooked sprig on the edge of your dinner plate is really an amazing herb, bursting with flavor and healthful benefits, which has a long and surprising history.

Regarded by ancient Greeks as a symbol of oblivion and death, parsley was made into wreaths for graves. Garlands of the herb were also awarded to athletes of exceptional prowess in recognition of the god Hercules who chose it as his sign of strength.



Parsley spent the Middle Ages as a purported cure for all manner of maladies from asthma to plague. Though the medicinal benefits of parsley have been overstated in the past, it is undeniable that it is loaded with vitamins A, C, and B. In addition, parsley is a good source of calcium and iron.

Parsley, *Petroselinum crispum*, is generally found in curly and flat types but probably the tastiest variety is the flat-leaved Italian parsley known as *P. c. var. neapolitanum*. Deep green, sweet and flavorful, Italian parsley will enhance nearly every dish that leaves the kitchen.

Parsley grows most vigorously in cool spring and fall weather and thrives in humus rich, friable soil with fortnightly applications of liquid fertilizer. Starting with transplants early in spring gives the cook parsley for harvest much sooner than relying on plants grown from slow-germinating seeds. Keep parsley cooler in summer by shading the patch with shade cloth or planting near a structure that provides some mid- to late-day shade.

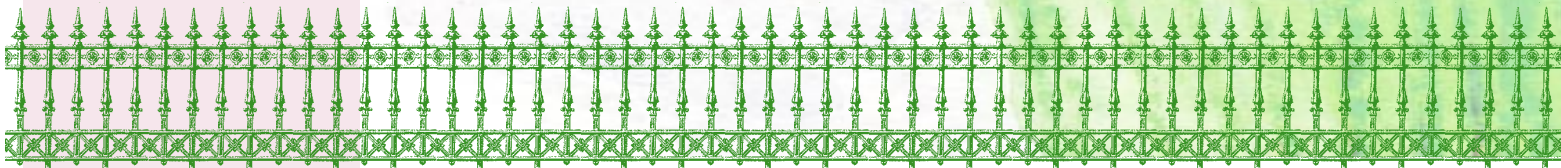
Harvest parsley frequently by cutting parsley stems from the outside of the plant, leaving the inner stems to develop. Uncut stems become yellowed and lose flavor. Parsley is a biennial herb that quickly goes to seed in its second year; so start with new plants each spring to be sure there is an ample supply.

## Basil

Basil, *Ocimum basilicum*, is a fragrant regal herb by definition, “*Ocimum*” comes from the Greek *Okimon* for smell and “*basilicum*” from the Latin *basilikon* for king.

Basils with lemony or spicy scents, with huge, ruffled leaves, with deep burgundy foliage or basil that grows into soft cushions of tiny bright green leaves are just a small sampling of the varieties that are available at garden centers as seeds or transplants. Excellent choices for the cook’s garden are basils labeled Sweet Basil, *Ocimum basilicum* or Genoa Basil, *O. b. ‘Genovese’*. With their blend of spicy, minty and pungent notes these basils add flavor to a wide variety of foods. Combine fresh Genoa basil, pungent garlic, tangy parmesan and fruity olive oil to make a pesto sauce worthy of any Genoese sailor home from the spice routes.

All basils are native to tropical and subtropical regions of the world. This provides our clue to the cultural requirements of this annual herb. Basil thrives when the sun is high, the soil is warm and when moisture is plentiful. Basil prefers a well-drained loamy soil with a pH of 6.0-6.5. In clay soil this is achieved by digging in compost or other humus to the depth of 8-12



# EN HERB GARDEN

inches. Add composted manure and a balanced organic or inorganic fertilizer and mix well. Once done, this important soil preparation will provide the gardener with a bounty of basil for many years with only periodic fertilizing.

Basil may be grown from seed indoors, seeded directly into the garden or transplanted as nursery-grown seedlings. Set out basil transplants at the same time as heat-loving tomatoes, eggplants and peppers, when night temperatures will stay above 60 degrees. Leave 12"-18" between plants for good air circulation. Regular watering, at least 1" per week, and at least four hours of sun per day are essential. Feed basil every two weeks with high nitrogen fertilizer.

Basil, like all annuals, has but one goal, reproduction. The gardener's challenge is to prevent this. Basil should be harvested frequently to encourage new growth, to prevent flowering and to make pesto. This pruning can start when the plants have only 6-8 leaf pairs. Cut stems cleanly with knife or scissors, removing all but 3-4 leaf pairs. In 3 weeks, the plants, bushier from the pruning, can be harvested again. Trimming off flowers as they form does little to encourage new foliar growth and actually triggers renewed flower production, so harvest, harvest, harvest.

Basil is most often used fresh but may also be dried by hanging the stems in a dark, well-ventilated place until leaves are crisp to the touch. Remove leaves and store in airtight containers. Crumble leaves as needed to release fragrance and flavor.

## Chives

Chives, *Allium schoenoprasum*, native to northern Europe and northeastern North America, has been used in food for close to 5000 years and remains one of the most popular culinary herbs. The growing and use of chives became common to ancient Greeks and Romans and by the 16th century was well known in Europe as well.

While most herbs earned a place in the baggage of colonists as treatments for the known and unknown medical trials that lay ahead, chives were believed to ward off disease and evil by magical forces and were thus given space aboard ship. Chives, the only member of the Allium (onion) family that is grown for its leaves, are considered herbs.

This mild onion is most often used raw as a flavoring or garnish with the slender, cylindrical stems snipped over a dish just before serving. Chives are the 'string' often used to tie up little bundles of asparagus or green beans to grace plates in fine restaurants. Just blanch the chive strings and tie up vegetable bundles for your next dinner party.

Chives also make lovely garden plants, forming tufts of round, green stems topped with lavender pink blooms in early summer.

Chives grow best in moist, organic-rich soil in sun or part shade. They are a hardy perennial which dies back in winter and returns in early spring. Chives that are snipped frequently will remain neat all season. If allowed to flower, the clump should be cut back after blooms have faded. New growth will soon appear for a new round of garnishing. Chives should be divided every three years to rejuvenate the plant. Fertilize regularly when cutting the clump back or harvesting frequently. Water regularly to keep soil moist.

Chives are poor candidates for drying or freezing as most of the delicate flavor is lost with either method.

Chives may be dug in late summer and potted up for winter use indoors. Leave pot outdoors until chives have died back and roots have frozen. Place on a sunny windowsill and in a short time fresh chives will emerge.

— by Melodie Likel,  
Perennial Plants Specialist



## Tomato Bruschetta from The Inn at Easton

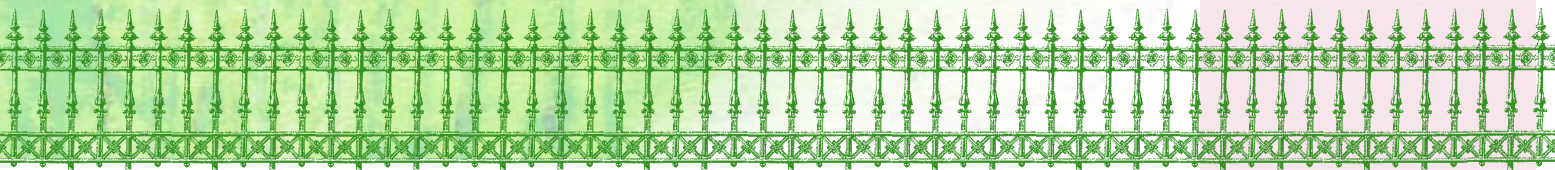
*Participants of our Garden Tour in June were treated to lunch at the Inn at Easton and served this delicious appetizer, created by Chef Andrew Evans.*

1 baguette  
Extra virgin olive oil  
Kosher salt  
6 Roma tomatoes  
1 tablespoon chopped garlic  
½ teaspoon dried basil  
Balsamic vinegar  
Salt, freshly ground pepper  
Fresh basil, chopped

Cut tomatoes in half and marinate in 6 tablespoons olive oil, 1 tablespoon chopped garlic, and ½ tablespoon dried basil overnight. Place on a rack and oven-dry tomatoes on the lowest oven setting for 2 hours (or overnight if oven has a pilot light).

Diagonally slice baguette in ¼-inch slices. Brush both sides of each slice with olive oil and sprinkle with salt. Bake at 350° until golden brown.

Chop tomatoes into ¼-inch pieces and toss in 1 part balsamic vinegar and 3 parts olive oil. Season with salt and pepper. Add fresh basil and spoon onto baguette toasts. Serve immediately.



## Maryland Heritage Perennials

— by Larry Hurley, Perennial Plants Specialist

**I**n our continuing effort to bring you the best of native plants, we have made a special purchase from a local grower, Sara Tangren of Takoma Park. We will have 8 species of Maryland native plants, the first to be tagged with our distinctive Baysafe label (see below). Sara says of her plants:

“...there are many benefits. Appropriately sited native plants require no watering, no fertilizer, and no pesticides. Many natives offer so much in addition to their showy blooms. Woodland sunflower’s bountiful yellow blooms are followed by a myriad of sunflower seeds that draw flocks of goldfinches. Mistflower’s fuzzy blue blossoms and crinkled leaves are social clubs for soldier beetles. Native plants draw native wildlife to the garden.

“ Even after blooming, many native plants add interest. In addition to small yellow flowers, balsam groundsel has beautiful basal foliage that acquires purple highlights at the first frost, and the foliage lasts all year. The native grass, broomsedge, reaches its aesthetic peak in autumn, when the foliage turns to a light orange-brown and the fluffy seeds sparkle in the sun.

“To get the most benefit from working with native plants, choose plant material that is locally native. Locally native plants are known as local ecotypes, and are well adapted to the soils, animals, and climate of the immediate area. The flowers and grasses being offered here are descendants of wild plant populations from Montgomery, Prince George’s, Anne Arundel, and Charles Counties. Small quantities of seed were collected from these wild populations, and the seed was sown at a local farm. When these first plants were two or three years old, they began to produce flowers and set seed. That farm-raised seed was sown, and the plants produced are the source of my plants.



Look for this logo at Behnke’s to help identify plants that will not threaten the Chesapeake Bay watershed.

### Native Plants of the Chesapeake Region

These perennials are available at Behnke’s now.

<i>Senecio paupercaulus</i> .....	Balsam groundsel (aka <i>Packera paupercaulus</i> )
<i>Coreopsis verticillata</i> .....	Whorled coreopsis
<i>Helianthus divaricatus</i> .....	Woodland sunflower
<i>Monarda punctata</i> .....	Spotted mint
<i>Chrysopsis mariana</i> .....	Maryland golden aster
<i>Eupatorium coelestinum</i> .....	Mist flower
<i>Aster simplex</i> .....	Panicled aster (aka <i>Symphiotrichum simplex</i> )
<i>Andropogon virginicus</i> .....	Broomsedge

“If you are considering native plants for your own landscape, be wary of seed products marketed as wildflowers. The term ‘wildflower’ has no legal definition. Red poppies and pink cosmos are common examples of seed sold in wildflower mixes that are not native to our area, and although they are lovely flowers indeed, they are not native and they are not wild in the Chesapeake region. In fact, some wildflower mixes contain potentially harmful invasive plant species such as purple loosestrife.”

Do consider adding some native plants to your home landscape, and enjoy a little piece of the Chesapeake region’s natural heritage, right in your own yard. □

## Meet: Kevin Flynn

Kevin grew up in College Park, Maryland, learning to garden from his parents. He came to work for Behnke’s in 1989, as a high school student. Being a strong young man, Kevin was assigned to load heavy bags of mulch and fertilizer into customers’ cars. His amiable personality soon landed him in the Garden Shop where he spent ten years, working beside garden sages Al and Helen Gardiner, and Larry Bristow. Kevin gradually acquired a thorough knowledge of plants, pesticides, fertilizers, tools and more, and became a Maryland Certified Professional Horticulturist.

Kevin met his wife of three years, Cheryl, at Behnke’s when she worked as a cashier. They share a love for all things Disney, and have visited Disneyland and Walt Disney World for seven straight years. They even named their two cats, Figaro and Baloo, after Disney characters.

Customers and fellow employees appreciate Kevin’s upbeat personality. He always has a smile on his face and a song on his lips. In fact, he can often be heard singing as he works throughout the day.

Kevin recently accepted a promotion to Warehouse Manager in charge of deliveries at Behnke’s Beltsville. Maybe he liked the idea of the challenge of increased responsibilities in a new department, but we suspect he was attracted by the superior acoustics in the Warehouse! □



## Behnke Nurseries Perennial Stock Garden At Largo

— by Larry Hurley, Perennial Plants Specialist

**B**ehnke Nurseries has a perennial stock garden at our Largo, Maryland production facility. A “stock plant” is a plant that is grown primarily for propagation, or producing new plants. This, then, could be called a true cutting garden, but one where we are taking cuttings, rather than cutting flowers for arrangements. The garden, a little over a half acre, is open to the public. The garden is set up to be practical—that is, a grid pattern in rows, so you won’t get many design ideas unless you are just learning the concept of “short flowers in the front, tall in the back”. What you will find, though, are 500 or so varieties of perennials planted out and labeled, so you can see what they “do” in the ground in this area.

In the early 1980’s, Albert Behnke and then perennial department manager Lynn Cohen foresaw the surge in interest in perennials, and were in the process of expanding our

selection. There were not very many sources of perennial starter plants in the United States at that time. Most of the perennials that we grew ourselves were seed-propagated species. Behnke’s was importing many “bare root” plants from the Netherlands. In order to improve our plants’ survival rate and to ensure their proper labeling, we decided to grow more material from our own plants, and to rely less on outside sources; thus was born the idea for a stock garden.

The garden would not only provide a

source of cuttings, but would also be a trial garden. It would allow our customers to see established plants in the ground, and provide information for the informational database for our plant-care signs. We could evaluate things such as aggressiveness, length of bloom time, and summer and winter hardiness (in this case “making a killing in the stock market” takes on whole new implications). When the plants bloom, we can reconfirm their identities to reduce

the incidence of mislabeling.

Our first stock garden was planted around 1986 by our perennial propagator, Diana Lobien (now a landscape architect), and Danny Fritter, under the watchful eye of John Peter Thompson, our present CEO. Since that time the garden has been re-sited and expanded several times. In 2000, we dug up the entire area and began replanting, with the project continuing this year. This was done to start with fresh material, and also to be able to incorporate many new perennial varieties.

Today’s stock garden is maintained by Mary Metler, perennial grower, and Terri Poindexter, who propagates not only our perennials but also our woody plants. A member of the International Plant Propagator’s Society, Terri also has also presented courses at Prince Georges Community College and the USDA Graduate School in Washington DC.

In addition to the perennials, a visitor will also find a bed or two of interesting annuals, usually uncommon plants from the Thompson and Morgan Seed Catalog, and a couple of beds of vegetables planted by our pepper consultant, Peter Pepper. There is also a separate section of ten 50 ft. beds planted solely in daylilies (over 3,000 plants in more than 300 varieties), which will be dug and divided this month. The daylilies are at their best toward the end of June each year.

During the year we will have several demonstrations at the stock garden. Terri and other staff will

demonstrate how to divide hostas and daylilies, how cuttings are taken, and other secrets of propagation. Dates and times will be announced in our weekly e-mail and in our newsletter.

Feel free to tour the garden on your own, anytime during the normal business hours for our Garden Center at Largo (301 249-2492). Current hours appear on our website, and in our newspaper advertisements which run most Thursdays in the Washington Post Home Section. □

*Just one of the over 300 varieties of daylilies that bloom in our stock gardens at Largo each June.*



## Butterflies, *continued from page 1*

Unfortunately, pesticides sprayed to kill unsightly weeds can also kill off the very "weeds" that are important larval food.

Butterfly gardening is a rewarding activity, and need not require tremendous effort or space. To entice these beauties to visit your garden, follow these simple guidelines. First and foremost, of course, is a nectar source, as flight requires large amounts of energy. Most butterfly gardening books will offer excellent, comprehensive lists of preferred flowers, enabling you to choose those which will meet your gardening (and aesthetic) needs. The greater the variety of flower colors, shapes and sizes you can incorporate, the wider the variety of butterflies that will be attracted. In my personal experience, two plants rank as the most popular amongst most butterflies: these are the appropriately named shrub, the butterfly bush (*Buddleia*), and the perennial butterfly weed (*Asclepias tuberosa*).

The second consideration when gardening for butterflies is providing a source of food for their larvae. Once mated, female butterflies spend much of their time laying eggs. Because they are so selective in the species of plants their young will eat, having some of these species intermingled with your flowers will make your plantings all the more welcoming. Once again, the butterfly gardening books should contain a good listing of food plants. You need not worry about your guests defoliating your yard. As previously mentioned, predators will keep numbers down. (Note: the infamous tent caterpillars that make noticeable webs in trees are moth larvae, and these moths will not necessarily be attracted to your butterfly flowers.) In the case of those butterflies that share our food, a couple of plants can be set aside for their consumption. This way, should you wish to spray your vegetables for other

pests, the young won't be harmed. For example, Cabbage Whites will eat cabbage and broccoli; Black Swallowtails will eat parsley and fennel; Sulfurs may eat alfalfa and legumes.

On a final note, here are some other factors that will add to your garden's appeal include: shelter from wind, sunny areas and mud puddles. Insects are cold-blooded, so basking in the sun helps them warm up on cooler days. The mud puddles may seem like an odd garden feature, but avid butterfly gardeners know it is a good attractant for male butterflies. To breed, they need additional minerals and salts that are not found in nectar. The moist mud or sand bordering a puddle of water contains these nutrients. They drink this enriched water just as they would nectar. □

*Editor's Note: Visit **Brookside Gardens** now through September 23, 2001 to see the "Wings of Fancy" Live Butterfly Show. For more information, call Brookside Gardens: 301-949-8230.*



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