



THIENEMAN'S HERBS & PERENNIALS

THE PLANT PRESS

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It's (Finally) Spring at Thieneman's!

Fooled us, didn't it? Here, we'd gotten our shorts out and put the sweaters away, and *zing* - back we went to December! (Now, let's all repeat once again: *Never. Plant. Basil. Until. Mother's. Day.*)

But we crave Spring! Gardeners have an almost physical need for blooming flowers, the scents of warm dirt and mown grass, and the sounds of bees working alongside while we weed and nurture.

Back at the farm, the greenhouse plants don't care how cold it's been. They've been quietly growing and blooming as always, waiting for their chance to really shine. Of course, we've added new varieties of perennials, annuals, herbs and alpiners this year, along with truckloads of trees and shrubs - and just wait till you see the new Heirloom Vegetable selections for 2007!

So, put those sweaters back in mothballs. The sun is back out and the temperature is climbing back to where it should be. Time to get busy! (The dandelions never missed a beat, did they?) Time to get some dirt under our fingernails, some sunshine on our heads, and some well-deserved color back into our lives. We can help with the "color" part - we're looking forward to seeing you all!

Thieneman's Hours of Operation: (Spring & Summer)

Monday - Saturday, 9am - 7pm
(We close at 6pm, starting in June)
Sunday 10am - 5pm
(We open at noon, starting in July)

Lemon Balm

Latin Name: *Melissa officinalis*

Meaning: From the Greek for "honey bee"

Uses: Culinary, tea, cosmetic, fragrance, potpourri, medicinal

Care: Fertile, well-drained soil in sun to part shade

Legends: This pleasant member of the mint family has been grown in the Mediterranean for over 2000 years and was once sacred to the goddess Diana. It has been used to treat conditions from mumps to melancholy, and is still used in today's aromatherapy for lifting depression. In the language of flowers, it means "pleasant company of friends", "healing", "memory", or "don't misuse me". Its light, lemony fragrance and taste go well as a tea, with fish, poultry, or fruit dishes. In the garden, be sure to cut it back just before flowering - it can self-sow rampantly!

Greenhouse News at a Glance



Apr. 27 **Heirloom Tomatoes are here!**
Apr. 28 See Pg. 2 for more details.

May 5 **Rose Information Days**
May 6 Members of the Louisville Rose
May 12 Society will be on hand to answer
May 13 questions about roses. See Pg. 3.

*****Please note that Thieneman's will close at 5:00 pm on Friday, June 1st due to WEDDING BELLS for Chrissy and Justin! (Best wishes from all of us!)**

June 8 **Cooking With Herbs, 10 am**
June 9 Learn fresh ways to cook and bake with your own home-grown herbs. Recipes and samples included. \$30.00 fee, **advance registration & payment required.**

June 22 **Summer Solstice Celebration**
Watch www.thienemans.com and your mailbox for details!

July 13 **Loving Lavender, 10 am**
July 14 How to grow it, how to use it, and how to love it even more. \$25.00 fee includes a free 4 1/2" lavender plant. **Advance registration & payment required.**

July 20 **English Trough Workshop, 10 am**
July 21 Make a rustic hypertufa trough. No need to bring anything - all materials are supplied. \$30.00 fee, **advance registration & payment required.**

Aug 17 **Stepping Stone Workshop, 10 am**
Aug 18 Learn to make a concrete stepping stone, finished with white cement and embellished with leaves, stones, shells, etc. All materials supplied; bring your own embellishments if you'd like. \$30.00 fee, **advance registration & payment required.**

To sign up for classes, you can visit www.thienemans.com for a registration form or give us a call at 491-6305.

www.thienemans.com

Heirloom Veggies are coming!



All right, 'mater fans and chile heads!

The Heirloom Tomatoes & Peppers (Et Cetera!) for 2007 are on the way! We'll be bringing them out for sale on Friday, April 27th, and our local tomato guru Gary Millwood will be here on the 27th and 28th to help you select the best ones.

Please note that quantities of each type are very limited!

(In some cases, we will have fewer than a dozen plants.) The rule is "first come, first served" - sorry, but we can't hold plants or sell any before the 27th.

At last count, the list includes 97 different tomatoes, 26 peppers, 7 eggplants and 3 tomatillos - too many to show here. To see the complete list with descriptions, please drop by the greenhouses or visit www.thienemans.com. In the meantime, here's a small sampling:

TOMATOES:

Amish Paste
Atkinson
Black Cherry
Box Car Willie
Brandywine,
OTV and Sudduth's
Cherokee Chocolate
Cherokee Green
Cherokee Purple
Clustermato
Dana
German Pink
Jersey Devil
Joe Thieneman's
Australian Heart
Lucky Cross
Mortgage Lifter VFN
Pale Perfect Purple
Pineapple
Pink Ice (cherry)
Pink Ruffled
Reisentraube

Sicilian Saucer
Sungold Cherry
Tappy's Finest
Tidwell German
Tommy Toe
White Wonder
(Plus about 50 more!)

PEPPERS:

California Wonder
Friariello Barese
Friggitello
Habanero
Jalapeno
Macskasarga Cat Yellow
Neapolitan
Odessa Market
Pimento De Cheru
Punjab Lal
Royal King Bell
Vietnamese OT
(Plus over a dozen more!)

Senior Moments Continue in 2007

During the regular season, the first Tuesday of every month is still Senior Day. With an ID showing your age as 65 or over, we'll give you 10% off all regularly priced plants and merchandise, including items from The Finch House. (Not valid with other coupons, etc.) So, come have your Senior Moments with us!

HAPPY SPRING
FROM ALL OF US
AT THIENEMAN'S!

New Tree Arrivals!



Look for Dragon's Eye Pines, Vanderwolf's Pyramid Pines and Lavender Twist Redbuds. (They sound a little dangerous, don't they?)

Summer Solstice 2007

With a bow to the Boomers, our sixth Solstice will celebrate the Sixties! Look for tie-dyed fairies, wooden beads, and patchouli plants!

The date to remember:

**Friday, June 22nd
from 6pm till midnight.**

More details coming soon - watch your mail and www.thienemans.com !



'Mater Days - The Rest of the Story

In spite of a few misgivings, a little trepidation and a smattering of "what-ifs", we are committing ourselves to a new adventure - a Tomato Tasting! According to our resident heirloom tomato expert, Gary Millwood, all tomato aficionados attend such events.

So, here's the deal: We at Thieneman's will grow some tomatoes, Gary will grow some tomatoes, and anybody else who wants to participate can grow some tomatoes. Then on Saturday August 25th, from 11 a.m. to 2 p.m., participants will have some of their finest available for tasting. They will be labeled correctly and plenty of napkins will be on hand.

If successful, future tasting events may (or may not) include three-legged tomato races, tomato hurling events, best tomato costume, ugliest tomato, etc. etc.

Any more ideas?

Join us. This could be fun.

Coming Soon to The Finch House



Great new fun for gardeners!

Already here or coming soon:

- Delicious new hand washes & lotions
- Glass hummingbird feeders
- New selection of garden hats
- Books! In Praise of Tomatoes, Nature's Art Box, herb books, Tasha Tudor, et cetera!
- Hand-tuned wind chimes
- Much, much more!

Earth Kind Roses



By Linda Jansing, Consulting Rosarian for the American Rose Society

What is an EarthKind rose? It is a rose that has been proven through testing to have outstanding disease resistance and insect tolerance while producing fabulous blooms from spring until frost.

Horticulturists from Texas A&M University have researched more than 117 rose varieties in the last few years to determine which ones will produce beautiful care-free roses in adverse growing conditions.

The varieties which are categorized as EarthKind roses have been proven to be both heat & drought tolerant. They also should perform well in almost any soil.

If you want to have roses in your garden or landscape that will reward you with beautiful blooms with very little care, look for an EarthKind Rose as well as other disease resistant roses available this season at Thieneman's Herbs and Perennials.

If you are a new rose grower or maybe have never tried growing roses because you were afraid they were too hard, come to Thieneman's on May 5th & 6th and May 12th & 13th. Members of the Louisville Rose Society will be on hand to answer your rose questions.

Rose Information Hours:

Saturday May 5th: 11 a.m. to 3 p.m.

Sunday May 6th: 12 noon to 4 p.m.

Saturday May 12th: 11 a.m. to 3 p.m.

Sunday May 13th: 12 noon to 4 p.m.



Worth a Trip!

Visit our friends at **The Secret Garden**, off Hurstbourne Lane at 1003 Forest Green Blvd. Cheryl has assembled an eye-catching collection of garden art and fine home furnishings that's sure to please.



A Mailing List Note

Have we misspelled your name? Would you prefer an e-mail? Would you like to be removed from our mailing list entirely? Please just call, drop us a line, or send an e-mail to finchhouse@ka.net with "Thieneman's Mailing List" in the subject line. And as always, we never sell our mailing lists.



Peggy's Corner

Thoughts from the farm

Is it dead or just shell-shocked? That's the question! Two weeks of near-record warm temperatures in March followed by two of sincere winter weather in April created the gardening world's version of the perfect storm.

Calls have been coming in thick and fast from concerned plant people and we have been doing a lot of hand-holding lately. Our best advice - Wait! If in doubt, **DON'T** dig it up, throw it out, or prune it back. Wait until the weather has finally settled down and the plants have decided where new growth will happen. Then you can clip back the truly dead leaves and branches or dig it up and try again.

My nephew-in-law who owns an orchard in Michigan tells the story about his Dad walking through his orchard one winter when the temperatures dropped well below zero and listening to the tree trunks crack. He could literally hear the trees die. From that perspective we have been very lucky. With a bit of patience there will still be mint for juleps, basil for tomatoes and daisies for summer bouquets!

- P.J.T.