



Bayport Flower Houses, Inc.
940 Montauk Highway, Bayport NY 11705
631-472-0014
Open 7 Days a Week

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Bayport, NY
Permit No. 9



Summer 2012 Gardener

1932~2012 Celebrating Eighty Years of Bloomin' Joy!

**You can never appreciate the
shade of a tree
unless you sweat in the sun.**

-Author Unknown

Summer...it's that time when the pace slows and our responsibilities lessen. The hectic pace of late spring gives way to the relaxed feel of summer. It's the time to "stop and smell the roses...catch up on projects we've put off or hang out with friends and family.

I am sure that if it were not for the frantic pace of spring, summer's laid back tempo would not be so sweet. It's a great time in the garden...we're here to answer any questions you might have or help out with new projects...we are fully stocked to make sure you can garden all summer long. Maybe take one of our classes and try something new.

It's during this special time that we must remember to enjoy the finer details of our life...a chance to nourish the soul with friendship and the natural world around us. Don't wait until tomorrow to stroll through your garden, walk around the neighborhood, call a friend, spend time with your family...these things are the food that feeds the soul. I know I've said this before but I can't help following the lead of plants in cultivating a good life...it all starts with a seed and through good care and some luck a flower blooms for all to enjoy...and what comes next is a seed to start all over again and spread more joy...you reap what you sow!

Throughout our 80 years in business we have felt the power of this cycle through each generation of family, staff and customers. Through it all, the underlying thread has been the friendships that have formed which have kept Bayport Flower Houses a special place. I look forward to another 80 years (you never know...) of making great friendships.

Enjoy the summer...relax...

Karl

"Friends are the sunshine of life."
— *John Hay (1871)*

**Summer In-Store Specials
GET 'EM WHILE THEIR HOT**

(not to be combined with other coupons, prices are valid June 15 - July 31)

**25% Off Perennial
Astilbe, Hostas & Daylilies!**

Plant A Tree Package!

Buy Any Tree Over \$100,
Get The MYKE, Mulch and Soil To
Plant It Right **FREE** a \$45 value.
And A Five (5) Year Warrantee!

**"We recommend
planting with MYKE® for
GUARANTEED SUCCESS!"**



**Cash & Carry
Sunflower Bouquet \$15**

**All Hybrid, Floribunda
and Grandiflora
ROSE BUSHES \$15**
regularly \$24.99 and up

30% Off All Pottery

**Buy Any Blooming Hanging Basket,
Get 1 at 50% Off***

**of equal or lesser value*

940 Montauk Highway, Bayport, Long Island, N.Y. 11705
(631) 472-0014 - Fax (631) 472-3136 - (800) 729-0822 - www.bayportflower.com

Is Your Garden Absolutely Stunning This Year?

Take A Photo and Let Us Transform It Into A Lovely Work Of Art!

We are excited to now offer **Giclee Photos** at Bayport Flower Houses

1. Simply choose your favorite photo and the size canvas you want. note: size of photo enlargement is dependent on your original image resolution
2. E-mail digital photo file, in jpeg format, to karl@bayportflower.com note: you can also supply image on flash drive or CD
3. One low price covers image correction (where necessary), enlargement, printing on fine art canvas, stretching on 1.25" bars and an acrylic varnish for UV protection

Print will be ready in 7 days or less



Kitchen Flowers

Today's kitchen interior trends – such as more prominent windows, expansive islands and countertop space, open floor plans and creative seating areas – all lend well to another major trend – bringing the outdoors inside. But whether your kitchen is spacious or cozy, there is no better or easier way to welcome nature into your kitchen than with fresh-cut flowers.

For years, interior and floral designer Rebecca Cole has been helping people choose flowers that are grounded to their personal style and taste. Now, she shares her simple advice for anyone who wants to add some floral flair to the hub of their home.

“Whether you want a kitchen that is relaxing, stylish, functional or elegant, you can accent with flowers to help inspire that atmosphere,” says Cole. “While there are no hard and fast rules, certain design guidelines will get you on your way to effortless, everyday arrangements.”

For more floral decorating and care tips, visit and www.aboutflowers.com.



Rebecca's Color and Design *Truth or Dare*

Whether your style is cottage or classic, modern or mosaic, B&B or urban chic, you can tailor these floral design tips to work in your kitchen. Place the flowers on your table or countertop. The most important thing is to enjoy them every day.

Truth: Try Classic or Commanding Colors and Containers

- To be bold with color, choose just two colors at a time. Yellow and orange, for example, look amazing and bold together. Remember, in flowers, green is neutral and white is a color.
- For a simple look, select a variety of flowers but keep it to one color. It's a sure-fire bang of modern beauty. For the kitchen table, keep the stems cut to below eye level and about the same length as each other.
- When bringing home flowers from the florist, have a couple of small vases and containers available so you can place a few flowers around the house. You'll be amazed how many small arrangements you can get out of a single bunch of flowers. Be creative with containers – try a demitasse cup, champagne flute or even fun salt and pepper shakers.

Dare: Dabble in both Dramatic and Everyday Design

- When arranging with a variety of flowers, think “scale” and “texture.” Mix large-headed flowers such as sunflowers, peonies, hydrangeas and dahlias with smaller blooms. Also try adding some fun, textured blossoms such as belles of Ireland or delphinium with softer petals like sweetpea or lisianthus.
- Try “monobotanic,” all one type of flower, for a simple, elegant look. Roses (standard or spray), alstroemeria, lilies, tulips or gerbera daisies work well. Place them in a big jug, pail or coffee tin for maximum impact.
- Mix everyday, “humble” flowers such as daisies, carnations and mums with “showoffs” like peonies, roses and ranunculus. Keep the color palette simple.

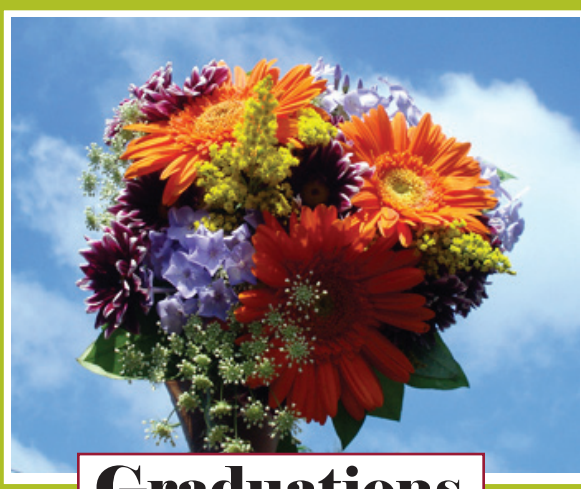
Celebrate With Flowers

Perfect for Indoors & Out Blooming Plantings starting at \$14.99

Beautiful Presentation Bouquets starting at \$34.99

Our Time-Honored Tussy Mussy \$14.99 - Easy for Little Hands to Carry

Need More Than One?
Take 20% Off
When You Purchase Two
(2) or more Tussy Mussies
sku: TM12
not valid with other offers
or past purchases
expires 6/30/12



Graduations



Teacher Gifts



Dance Recitals

And during June, we've got a table with paper and crayons where kids can create a personal thank-you picture to attach to their gift at no extra charge!

Get Connected And Grow This Summer

Pre-registration for classes is required at **631.472.0014**



June

Saturday, June 23 OR Tuesday, June 26 at 9 am
Lady Bug Breakfast (No charge).

July

Saturday, July 28 at 10 am
Kid's Class: **Happy Hummingbirds!**
\$5 pp includes class & craft

Saturday, July 28 at 9 am
Create Your Own Hanging Basket Garden, \$38 pp

August

Saturday, August 11 at 10 am
Kid's Class: **Fancy Free Fairies \$5 pp includes class & craft**

Saturday, August 11 at 9 am
Bonsai Starter, \$38 pp

Salsa Garden!

What's better than fresh salsa? Fresh home-grown salsa! Growing the ingredients for salsa is easy when you grow the plants in a container. Or even better, a self-watering container. It's such a simple concept; you'll be shocked how easy it is to grow veggies in a container.

Here's what you need for a salsa garden:

1 tomato plant, 2 cilantro plants, 1 hot pepper, potting mix, container- larger the better

Directions:

Place in a spot that receives full sun all day. Add soil to the top and moisten. Spread the fertilizer on top of the soil. Plant the tomato in the center and cilantro and the pepper around the edge.

In no time you'll have tomatoes, peppers and cilantro to make this tasty salsa recipe.

Grilled Tomato Salsa Recipe

- 1 green onion
- 1 small white onion
- 1 Tbsp. minced garlic
- 3 Chile peppers (Jalapeno, Serrano or Anaheim)
- 3/4 cup fresh cilantro, chopped
- 6-8 medium tomatoes
- 8 green onions
- Juice from 1 lime
- Salt to taste



Over a medium fire, grill the whole tomatoes, peppers and white onion, turning occasionally. Remove from heat when the outer skin is browned but not cooked through. I usually cook the tomatoes and onion for about 5 minutes, then add the peppers and cook everything for another 3 minutes or so. Remove the vegetables from the heat and place the tomatoes and peppers into a brown paper bag until cooled. The resulting steam will separate the skins for me making it easier to peel the tomatoes and the peppers. In a medium-size bowl I mash the peeled tomatoes with a fork until I have the chunkiness that I like. Coarsely chop the peppers, white onion and green onion. Add the chopped onion, fresh cilantro, peppers, minced garlic, salt and lime juice to the tomatoes. Stir until well combined. To increase the heat, I add more peppers or use a hotter pepper such as a Scotch bonnet or habanero. This salsa will keep for about 3 to 4 days in the refrigerator. *Courtesy of P. Allen Smith*

SUPER COUPON

50% Off Any Single Item.

One coupon per customer. Value not to exceed \$50. Not to be combined with any other offer.

Not valid on past purchases. In-stock items only. EXPIRES 7/3/11. code: NLJ111

Bayport Flower Houses, Inc.

Summer Care of Hanging Baskets



Hanging baskets can add a fantastic spray of color to an existing landscape. With a little care, hanging baskets can last well into the fall. Here are a few tips on caring for your hanging baskets.

Watering - Hanging baskets and containers dry out very quickly. On a warm summer day, you may have to water as much as two or three times.

One way to know if your baskets are dry, is to lift them up from the bottom of the container. Dry baskets will be very light weight and should be watered at once. You may also feel the soil to determine dryness. If the potting soil feels dry one inch below the soil surface, then it must be watered. When you water, be sure to water enough so that it drains out the drainage holes. If your hanging basket has dried out too much, then you will need to immerse it in a bucket of water to resoak the soil mix.

Fertilizing - Frequent watering flushes nutrients from the soil rather quickly. Frequent fertilizing will help replenish that which is lost.

Two different fertilizers can be used, liquid or timed-release. Liquid fertilizers are applied biweekly throughout the growing season. They are fast acting. Timed-release fertilizers are applied to the soil, and are released over time. They can last up to several months, depending on the fertilizer. Before you fertilize, it is important that the soil is moist. Fertilizer is utilized by plants much better when they are turgid and not wilting. Be sure to follow all labeled instructions on fertilizer applied to hanging baskets.

Dead-heading - It is important to remove all faded flowers after they have bloomed. This is known as dead-heading. Removal of spent blooms will promote additional flowers to form. Some plants, such as verbena, benefit from cutting them back in mid summer. This will help promote further branching and flower formation.



Potpourri and Fragrance Gardens

Potpourri is a mixture of fragrant herbs, flowers, spices, fixatives and essential oils. Before we had air fresheners in spray cans and colognes in atomizers, we had potpourri. These natural air fresheners are enjoying new-found popularity today.

There are two types of potpourri — moist and dry. I will concentrate on the dry type. For information on both, refer to any good book on herbs. Two that are readily available are *The World of Herbs and Spices* by Ortho and *Herbs* by Jacqueline Heriteau.

Whatever recipe you select, you will then need to grow or purchase the ingredients. Some of the more popular ingredients used are roses, lavender (leaves and flower buds — the stems may be burned as incense), the leaves and flowers of the many scented leaf geraniums, rosemary, mint, lemon balm, thyme, sweet woodruff, lemon verbena, santolina and southernwood to name just a few.

Save the flower petals of marigolds, rudbeckia, black-eyed-Susan's, zinnias, cornflowers, sunflowers and regular geraniums. Experiment with whatever flowers you have available. I hope you have started adding herbs to your garden. Avoid using plant material that has been sprayed. You don't want any ingredients in your potpourri that could be harmful.

Since the fragrant oils in flowers and leaves fade, fixatives may be added. Orris root is a commonly used fixative. Others are oak moss, clary sage leaves, coriander seeds, bay leaves, cloves, mint leaves, or dried citrus rinds.

Generally you will need to add one tablespoon of fixative per pint of flowers. You may use more than one fixative in your recipe. Spices and herbs are added to further enhance the scent. Some that work well are cinnamon, rosemary, thyme, lemon balm, and allspice. Of these use about one tablespoon per two pints of potpourri.

Essential oils make a stronger scent and again

the choice is yours. Rose and lavender oil are only two of many that are available. You only need a few drops of oil to make a big difference so use them sparingly and with respect. Keep these oils out of the reach of children.

Whichever ingredients you select, keep your recipe written down. Then when you come up with the perfect potpourri, you will be able to duplicate it. I get the most pleasure growing many of my potpourri ingredients. Some items such as the oils and exotic material I buy. There are many books available on potpourri and these will list suppliers of the raw materials as well as companies that will



sell you the seeds or plants to get you started on your fragrance garden.

As I mentioned, my fragrance garden supplies many of my potpourri ingredients. I air dry many of the flowers and herbs in my studio. Those that can be are tied in bunches and hung from the rafters or in old wooden wardrobes. The others are placed in single layers on old window screens that I place on sawhorses, or in large baskets. This way the air circulation dries them more quickly. The location

Cornell Cooperative Extension in Suffolk County provides equal program and employment opportunities.

should be warm, dry, free of drafts and out of the sun.

The best time to collect the flowers and leaves is on a dry day at least one or two days after it has rained. I find the best time is around 10 am or so after the dew has dried but before the sun dries out the natural oils.

Experiment with some of the other methods to dry your material: microwave or conventional ovens, silica gel, kitty litter, cornmeal, or borax.

When you're sure that all your plant material is quite dry - about a week to ten days should be plenty - combine them in a large crock or suitable container (not metal). Add your spices, fixatives and essential oils to this, mix well until well blended. (Wear a dust mask when you blend any potpourri so you don't annoy your sinuses or allergies). Seal and store in a cool, dark place for three to six weeks. Shake or stir it every day. When you feel it's ready, put some into decorative containers with a tight lid or stopper. Open it whenever you wish to perfume the room. Of course, you may put some in an open bowl or basket for the visual appreciation, but the fragrance won't last as long. Sunlight and dust will shorten its life.

I've heard that a capful of brandy or vodka will refresh old potpourri and bring out the scent of the flowers. I use a few drops of the oils instead.

That's just the beginning - use your potpourri to make sachets, herbal pillows, even tussie mussies. Most of all have fun with your fragrance garden.

Resource: McCuen, Marge. "Potpourri and Fragrance Gardens." *Suffolk Living* 9/85.

The author is a Master Gardener volunteer with Cornell Cooperative Extension - Suffolk County. TK 11/2008 AW 2/2012



Celebrating 80 Years of Bloomin' Joy!

In the Beginning...

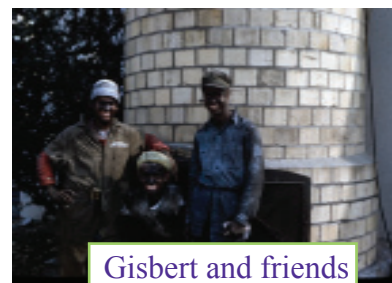
The beginnings of Bayport Flower Houses and the Auwaerter family's connection actually trace back to the early 1920's, when a Captain Carl Muller acquired three and one-half acres at the southwest corner of Montauk Hwy and Fairview Ave. On this property, Muller planned a flower growing operation, a scheme which was certainly not out of the ordinary for the Bayport area at the time. In the winter of 1923-24, Carl Muller built his first greenhouse on the site. This greenhouse (known as #1 House) still



Original Shop Entrance

stands today and is filled with seasonal flowering plants.

The first crop in the greenhouse was carnations and he was successful enough to build an identical house next to the original (known today as #2 house or the geranium house). Muller eventually built one of the largest greenhouses in Bayport in 1928... it measured 62 feet wide and 280 feet long (known today as #3 house or "the Big House"). A large boiler room was built to heat this new greenhouse. The large chimney was a fixture on the Bayport horizon for over 70 years.



Gisbert and friends cleaning chimney!

With this expanding greenhouse range Muller needed more skilled growers... of which he hired Paul Auwaerter in the winter of 1928...and so the story begins...

(Excerpt from John Auwaerter's History of Bayport Flower Houses, 1992)



Field Grown Flowers