

September 10, 2025

Bringing Beauty Inside

- Fall planting time for bulbs, here are several sources of bulbs:
 - White Flower Farm: www.whiteflowerfarm.com If you order in the spring for fall delivery, there are usually significant savings on their naturalizing mixes
 - Dutch Grown: It is hard to find sources for alliums, but www.dutchgrown.com has a nice selection.
 - Don't forget to plant your garlic for next summer's harvest. If you grew your own, use some of the cloves to plant this fall. The more years you replant your own homegrown garlic, the stronger and more adapted they become.
- Blending late summer flavors: See the back side of handout for a yummy fresh peach and tomato salsa recipe.
- Floral bouquets:
 - Use appropriate containers, the wrong container can lead to frustration
 - Harden off blooms for longer lasting bouquets. Cut flower stems at an angle and allow them to stand overnight in lukewarm water, with water up to the base of the bloom. Cover, if possible, with plastic bag. Recut ends before arranging.
 - There are many theories about the use of additives in water, but I prefer plain water.
 - There are many styles of arrangements, but for today I am going to just demonstrate mixed cuttings in a vase, which is probably the most common style most home gardeners use.
 - Fill your vase with greenery and background first and then add your floral blooms. Greenery gives stability to the arrangement and makes it easier to add blooms.
 - Follow the principles of building a planter: Fillers, spillers, and thrillers
 - Consider grasses both tall and flowing
 - Look for unusual "greenery" like peony leaves, 9 bark, dusty miller, Oregon grape, salal, stepia, and ferns.
 - Consider using an arrangement of just filler or even a single kind of bloom.
 - Don't overlook creating dry floral arrangements this time of year with hydrangea

Fresh Peach Tomato Salsa

This salsa is eaten fresh and not canned or frozen. Serve with tortilla or pita chips. Also, excellent over cooked chicken and fish.

2 C. Diced tomatoes

½ C. Diced yellow bell pepper

1 C. Diced peeled peaches

½ C. Finely diced onion, preferably Walla Walla or other mild onion

3 T. Finely chopped parsley or cilantro

1 t. salt

3 T. White Balsamic vinegar

Mix all ingredients and refrigerate, covered, for at least an hour. Makes about 3 cups.

Options:

- Add 3 T. seeded minced jalapenos for heat
- Use sweet red or green peppers instead of yellow or a combo
- I used lemon balsamic vinegar, but other options of light-colored balsamic work. Dark balsamic would change the color of the salsa but could be used.
- Cherry or regular tomatoes are OK and do not need to be peeled