

Village Garden Center

& Landscape Service

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Buddleia davidii (Butterfly bush, Summer lilac)

By Eva Souded

This sun-lover comes in hues from pure white to deepest purple. From midsummer until frost, butterfly bush earns its name as hordes of winged beauties flit from flower to flower in search of nectar. The lanceolate leaves are 10 to 12 inches long and white or grayish underneath. The honey-scented flowers are deep purple and grow in spikes, from July to October.

Noteworthy characteristics: This plant and its hybrids attract butterflies and bees greatly and are valuable shrubs for town and suburban gardens and for seaside planting.

Care: Cut back hard in spring. Hardy below Zone 6, but most aerial portions will winter kill and need to be hard pruned in spring.

Propagation: Cuttings that are made from half-ripe or semi-woody side shoots, 5 or 6 inches long, can be inserted in a closed cold frame, or outside under a hand light in July or early August.



Why it's Better: Butterfly bush often becomes overgrown and look ratty looking with age, especially if they're not rejuvenated by pruning each year. The English Butterfly Series of butterfly bush was developed to solve this problem. They are fuller and more compact - so they look great even if you forget to prune them in spring. Peacock is also notable because it's extra large blooms.

The compact size of these new cultivars is perfect for smaller gardens and the mixed border. They can also be used as a container plant in milder climates. Unlike older varieties, these cultivars will not overwhelm the landscape, and never develop the weedy, unkempt habit so typical of butterfly bush. Now even gardeners with limited space can attract butterflies and hummingbirds to their garden with colorful buddleia.

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*Autumn is a second spring when every
leaf becomes a flower*

Euonymus alatus 'Odom

' LITTLE MOSES

Smallest of the new cultivars is Euonymus alatus 'Odom' (aka 'Little Moses'). 'Little Moses' only grows 3' high by 3' wide, so it can easily be used in a mixed border, as well as groupings or low hedges. It is hardy to Zone 5 and, like 'Rudy Haag', is virtually seedless. In the photo to the right, you can see the deep rose pink color 'Little Moses' displays in an eastern exposure



Dwarf Burning Bush

Euonymus alatus 'Compactus'

The Dwarf Burning Bush is one of the most beautiful of all shrubs, becomes a different color with each season. Thick, green foliage in summer with orange-red berries. In the fall its color is brilliant coppery-crimson tinged rose. An unusual corky bark adds to the winter appearance of this marvelous shrub. Dwarf Burning Bush plants thrive successfully from coast to coast, the Gulf to Canada. Makes a bushy plant 4-5' tall. Plant 2-4' apart. Best color in full sun to shade and annual pruning promotes thick bushy growth.



Things to consider:

- Full sun is needed for burning bush to reach its full color potential.

The rapid breakdown of hardwood mulch around the shrubs may result in a nitrogen deficiency (yellow leaves and slow growth). This can be remedied by yearly applications of fertilizer, or by switching to a mulch that decays more slowly.

Plants benefit from being fertilized annually in the spring before new growth begins. Have your soil tested first to determine existing nutrient levels before starting a fertilizer regime.

Burning bush growing in alkaline soil may develop mild leaf chlorosis (yellowing leaves). Like nitrogen deficiencies, this problem can also be remedied through a yearly application of the right type of fertilizer.

Prolonged stress like an extended summer drought may cause your burning bush to turn color prematurely.

Burning bush is generally trouble-free, but watch out for scale and powdery mildew.

With its stunning autumn foliage and tolerance for neglect, Burning Bush (Euonymus) makes a wonderful ornamental addition to nearly any yard or garden.

Winter is an etching, Spring a watercolor,
Summer an oil painting and Autumn a
mosaic of them all.

Height: 6 feet

Spread: 6 feet

Sunlight:

Hardiness Zone: 4

Other Names: Winged Euonymus, Burningbush

Description:



A choice compact garden shrub which turns a brilliant reddish pink color in fall; attractive mounded growth habit and interesting corky wings on the branches; a very adaptable and versatile plant, wonderful in the foundation garden

Ornamental Features:

Fire Ball Burning Bush has green foliage throughout the season. The pointy leaves turn an outstanding cherry red in the fall. The flowers are not ornamentally significant. It produces red capsules from early to late fall. The warty brown bark and harvest gold branches are extremely showy and add significant winter interest.

Landscape Attributes:

Fire Ball Burning Bush is a multi-stemmed deciduous shrub with a more or less rounded form. Its average texture blends into the landscape, but can be balanced by one or two finer or coarser trees or shrubs for an effective composition.

This is a relatively low maintenance shrub, and can be pruned at anytime. It has no significant negative characteristics.

Fire Ball Burning Bush is recommended for the following landscape applications;

•Accent •General Garden Use •Hedges/Screening •Mass Planting

Plant Characteristics:

Fire Ball Burning Bush will grow to be about 6 feet tall at maturity, with a spread of 6 feet.

It tends to fill out right to the ground and therefore doesn't necessarily require facer plants in front, and is suitable for planting under power lines. It grows at a slow rate, and under ideal conditions can be expected to live for 50 years or more.

This shrub performs well in both full sun and full shade. It is very adaptable to both dry and moist locations, and should do just fine under average home landscape conditions. It is not particular as to soil type or pH.

It is highly tolerant of urban pollution and will even thrive in inner city environments.



The Fire Ball® Burning Bush
(Euonymous alatus 'Select')

“Imagine the possibilities!”

From the garden of Eva

Apples and Pumpkin Cream Verriness

Ingredients

(Makes 8)

½ pumpkin

2 apples

¾ cup (15 cl) of light cream

8 salted and smoked almonds

Butter, salt, pepper.



Cooking instructions: Apples and Pumpkin Cream Verrines

Wash and drain the pumpkin. Cut it into pieces and place in a saucepan. Cover with cold water, add salt and bring to a boil. Cook for 20 minutes at a simmer. Drain and mix in you blender. Remove and let cool. Cut the apples into two and remove the core. Chop into small cubes. In a skillet, melt a knob of butter. Cook the diced apples for 5 minutes. Stir regularly. Remove and let cool. Season with salt and pepper. Whip the very cold cream to obtain a whipped cream. Salt slightly to finish. In glasses, prepare the apples and mashed pumpkin. Top with whipped cream and place an almond. Your verrines are ready!

Easy pumpkin fudge

1 + ½ cup sugar

⅔ cup evaporated milk

½ cup canned pumpkin

2 Tablespoons butter

1 + ½ teaspoon pumpkin pie spice

2 cups mini marshmallows

11 oz package white chocolate chips

1 teaspoon vanilla extract



Combine sugar, milk, pumpkin, butter and pumpkin pie spice in a medium saucepan over medium heat. Bring to a boil, and keep there for 12 minutes, stirring constantly. Meanwhile line an 8x8" dish with wax paper.

Turn off heat and add the marshmallows, white chocolate chips, and vanilla. Stir until melted. Pour into the dish.

Refrigerate for about 2 hours.

How to Make a Pumpkin Shaped Cake



What better way to get into the spirit of fall than with with a cake that looks like a pumpkin?

To create this cake all you need is a bundt pan, cake mix and orange colored frosting.

Cook two bundt cakes using your favorite flavor cake mix. Let them cool and then stack one on top of the other with icing in the middle as shown in the photo above.

Next, take your orange frosting and ice the cake. If you don't have orange frosting you can always dye white frosting using food coloring.

To create the stem, try covering an ice cream cone in chocolate or green colored frosting. You could also use your favorite chocolate candy or pastries. I saw one example where somebody used Ho Hos!



Ingredients:

2 boxes of any flavor cake mix. I used classic yellow.

2-3 tubs of frosting or your favorite white frosting

sprinkles (optional)

Yellow, Red and Green food coloring

1 ice cream cone (for stem)

And let your imagination run wild.....

Loropetalum Emerald Snow®

Covers with pure white blooms in spring, and sporadically through summer and fall; dense, glossy-green foliage with lime green new growth.

Useful as a foundation shrub, in mass plantings, or in a perennial bed.

Feature/Bloom

Masses of white blooms in the spring

Evergreen or Deciduous evergreen

Zones 6-9

Special Features

disease/pest resistance, year-round interest, fall blooms, reblooming

Landscape Use

accent, mass planting, hedge

Exposure Full Sun to Part-Shade

Bloom Season spring and summer

Dimension 3'-4' Height x 3'-4' Wide

Growth Rate Moderate

Plant Type evergreen



Species Description:

Dark asymmetrical leaves on a rounded well-branched shrub. Strap-like flowers in terminal clusters in winter and spring.

Cultivar Description:

Dense habit & gloss green leaves are a good backdrop for the strap-like white flowers in spring

Emerald Snow Loropetalum require little pruning and maintenance.

History:

Discovered by Robert Edward Lee in April 1998 in Independence,

LA growing in a group of unnamed Loropetalum chinense plants.

Patent filed in July 2009



It's a bug eat

[Kudzu Bug](#) - A Small, Brown, "Lady Bug" That Invades Homes and Gardens

Bug world



If you live in the south-eastern US you may have noticed a new insect this summer and fall (see photo): the insect is called the kudzu bug (*Megacopta cribraria*) and is characterized by - small, brownish/green in color, shaped sort-of like a ladybug, not seen prior to about 2 years ago, invades homes in the fall congregates on garden plants, and especially, kudzu vine.

a new and important pest of soybean. This true bug (Hemiptera) resembles a ladybug (a coccinellid beetle) in size and shape, but not color. Also, you don't generally find ladybugs clustered together like you see in the photo. This a new "lady bug" has some unpleasant characteristics. (1) Feeds on and weakens garden plants as well as some agricultural crops, like soybean, in addition to weedy plants like kudzu; (2) produces a distinctive, strong odour when disturbed; (3) congregates on houses in the fall when air temperatures start to drop. This final characteristic of "invading" homes in the fall is the one that many people will notice first.

[Kudzu bugs as nuisance pests](#)

Because the kudzu bug arrived in North America without the natural enemies that would normally keep populations in check in their native lands (Asia), this bug has seen explosive growth. After feeding and multiplying all summer the population of kudzu bugs in an area can be large. Then as the air temperatures begin to decline in fall these bugs move from their host plants and seek shelter for winter months. They often congregate on houses just like similar bugs such as the brown marmorated stink bug of the northeastern US and the boxelder bug. And, like these others kudzu bugs are harmless to people and homes but can be a significant nuisance to homeowners when they congregate on siding, and enter walls and attic spaces.

[What should you do?](#)

Treat kudzu bug invasions like you would boxelder bugs or brown marmorated stink bugs. Eventually the numbers of kudzu bug will decline as native predators and parasites discover this new insect and adapt to it. Until then, at least it is impacting the growth of kudzu vine

What's that weed?

There's so much of this fast-growing vine in the Southeastern U.S., you might think it was a native plant. Actually, it took a lot of hard work to help kudzu spread so widely. Now that it covers over seven million acres of the deep South, there are a lot of people working hard to get rid of it! But kudzu is used in ways which might surprise you...

Kudzu was introduced to the United States in 1876 at the Centennial Exposition in Philadelphia, Pennsylvania. Countries were invited to build exhibits to celebrate the 100th birthday of the U.S. The Japanese government constructed a beautiful garden filled with plants from their country. The large leaves and sweet-smelling blooms of kudzu captured the imagination of American gardeners who used the plant for ornamental purposes.



Florida nursery operators, Charles and Lillie Pleas, discovered that animals would eat the plant and promoted its use for forage in the 1920s. Their Glen Arden Nursery in Chipley sold kudzu plants through the mail. A historical marker there proudly proclaims "Kudzu Developed Here."

During the Great Depression of the 1930s, the Soil Conservation Service promoted kudzu for erosion control. Hundreds of young men were given work planting kudzu through the Civilian Conservation Corps. Farmers were paid as much as eight dollars an acre as incentive to plant fields of the vines in the 1940s



The problem is that it just grows too well! The climate of the Southeastern U.S. is perfect for kudzu. The vines grow as much as a foot per day during summer months, climbing trees, power poles, and anything else they contact. Under ideal conditions kudzu vines can grow sixty feet each year. While they help prevent erosion, the vines can also destroy valuable forests by preventing trees from getting sunlight.

The USDA declared kudzu to be a weed in 1972!

Dr. Errol G. Rhoden, along with other researchers at Tuskegee University, has successfully raised Angora goats in fields of kudzu which would otherwise be considered wasted land. The goats keep the kudzu from spreading further while producing profitable milk and wool products. Rhoden says constant grazing will eventually eradicate kudzu. If kudzu is to provide a continuing food source, animals must be removed from the fields occasionally to allow the vines time to grow.

Uses for Kudzu:

Basket makers have found that the rubber-like vines are excellent for decorative and functional creations.

Henry and Edith Edwards of Rutherfordton, North Carolina have found many uses for kudzu over the past 30 years. Henry produces over 1,000 bales of kudzu hay each year on his Kudzu Cow Farm. The hay is high in nutritive value, but many people have found kudzu difficult to cut and bale. Henry says the secret is to "cut it low and bale it high."



Kudzu Quiche

Did you know you can eat Kudzu!

Makes 4-6 servings.

1 cup heavy cream

3 eggs, beaten

1 cup chopped, young, tender Kudzu leaves and stems

1/2 teaspoon salt

Ground pepper to taste

1 cup grated mozzarella cheese

1 nine-inch unbaked pie shell

Preheat oven to 350 degrees. Mix cream, eggs, kudzu, salt, pepper, and cheese. Place in pie shell. Bake for 35 to 45 minutes until center is set.

Kudzu Tea

Kudzu leaves

Mint

Honey

Simmer 1 cup of finely chopped Kudzu leaves in a quart of water for 30 minutes. Drain and serve with honey and a sprig of mint. If you prefer a sweeter taste use honey to sweeten the tea.

Deep Fried Kudzu Leaves

Pick light green leaves, 2-inch size.

Thin batter made with iced water and flour

Oil

Heat oil. Rinse and dry kudzu leaves, then dip in batter (chilled). Fry oil quickly on both sides until brown.

Drain on paper toweling. Eat while warm.