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Nandina domestica covered in snow.

# Village Garden Center

Garden News by Eva Soued

Issue 11 Jan 2011

**Nandina domestica** is a plant which offers many varieties to fit many applications. The primary attributes of this group of plants is that they offer winter color and interest. Winter is often a tough void to fill because we tend to focus extensively on spring color without regard to the off season. Since we still come in and out of the house year round, we need not suffer a visually barren season. We can't change the temperature, but we can change the scenery.

Nandinas are evergreens to semi evergreens which come in many sizes and shapes. Desired culture is full sun to part shade. This plant prefers moist, rich garden soil but is not picky about its soil. These conditions make Nandina very adaptable to a variety of situations. They will handle anything but wringing wet conditions. The problems of disease and insects is practically non-existent with this plant. Pruning can be done just about anytime and in any manner.

You can be flatly reckless with this plant!

## Mahonia Leatherleaf

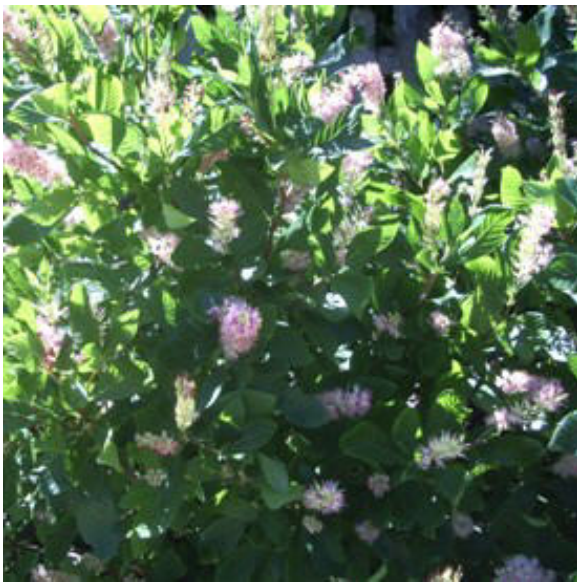


The Leatherleaf Mahonia is a moderately growing evergreen shrub.

Leatherleaf's fruit are berries that first are green but mature to a bluish black. The berries can be showy and attract an assortment of birds.

This mahonia variety's main attraction is its spring flowering and evergreen foliage.

Leatherleaf Mahonia has a year round ornamental interest



## Ruby Red Clethra

Fragrant Blooms and Lovely Fall Color!

Terrific for late-summer color!

'Ruby Spice' is the darkest red of all of the Summersweet varieties. This lovely shrub produces sweetly fragrant rosy blooms in late summer. Then in autumn, the handsome green foliage ignites into flaming shades of yellow! An easy-to-grow, multiseason shrub you will really enjoy.

Seldom exceeding 4 to 6 feet tall and 4 feet wide, 'Ruby Spice' is pest and disease free. It grows best in moist, slightly acid sandy soil in sun to light shade, though as a hardy native shrub, it tolerates a range of conditions (including shade, acidic wet soil, and salt spray).

The color is best in sun. Ideal in a foundation planting. Zones 3-9.

## Clethra (Winter interest)





# Winter Hollies

The name holly is thought to have derived from the word origin 'holy'. In certain parts of Europe stems of hollies were historically used in decorating to rejoice and honoring the birth of the Christ child. Folklore says that holly berries were once yellow, and were stained from the wounds sustained by the crown from Christ's crucifixion and have since remained red.

Hollies remind us of the Christmas season, since many of the plants fruitful berries are prominent and showy at this time. The evergreen holly is considered, by many landscape designers, the most versatile of the landscape ornamentals.

Some of the most outstanding holly varieties developed recently are crosses between many holly species.

Nellie R. Stevens's holly is an introduction believed to be a cross between English and Chinese holly. This fast-growing variety has excellent dark green foliage and large, red berries. It needs space to develop since it will grow into a small tree. This is perhaps the most appropriate holly for Christmas decoration in this region.

If you want a holly hedge, don't overlook Needlepoint holly (*Ilex cornuta*). The variety "Dazzler" is a good berry producer but thorny, so don't expect the neighborhood kids to come visiting after you plant it.

Well, as you can see, hollies are suited for everyone's landscape. The Christmas time is the season to re-evaluate hollies for the landscape and realize that they are one of the, if not the, most adapted plants for this area.



# From

# The Garden

# of EVA



## Ingredients

- 3 medium carrots, peeled and quartered lengthwise
- 2 large tomatoes, quartered
- 1 large onion, cut into 8 wedges or 4 or 5 slices
- 1/2 small butternut squash, peeled, seeded, cut lengthwise into 1/2 inch thick wedges
- 6 garlic cloves
- 1 Tbsp olive oil
- 6 cups or more of vegetable broth\*
- 4 cups of finely chopped kale
- 3 large fresh thyme sprigs

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- 1 bay leaf
  - 1 15 oz can of Great Northern white beans, drained
  - Method

1 Preheat oven to 400°F (reduce heat by 25°F if using convection oven). Brush rimmed baking sheet with a thin coat of olive oil. Arrange carrots, squash, tomatoes, onion, and garlic on sheet. Drizzle with more olive oil. Sprinkle with salt and pepper. Toss to coat. Roast vegetables until they are brown and tender, stirring occasionally, about 45 minutes.

2 Cut squash and carrots into 1/2 inch pieces; set aside. Peel garlic cloves; place in food processor. Add tomatoes and onion; puree until almost smooth. Pour 1/2 cup broth onto the baking sheet; scrape up any browned bits. Transfer broth and vegetable puree to large pot. Add 5 1/2 cups broth, kale, thyme and bay leaf to pot. Bring to boil. Reduce heat. Simmer uncovered until kale is tender, about 30 minutes.

3 Add carrots, beans, and squash to soup. Simmer 8 minutes to blend flavors, adding more broth to thin soup if necessary. Season with salt and pepper. Discard thyme sprigs and bay leaf.

Can be made a day ahead. Serves six.

*At the Garden Center*

**Happy  
New  
Year!**

*Village Garden Center  
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