

CANETE Garden Center

Monthly Newsletter **JUNE 2019**

Plant of the Month

CORAL BELLS (HEUCHERA)

Coral bells is a traditional foliage plant that has had many newer varieties. Heuchera plants form round mounds with a woody rootstock or crown at their base. Small bell-shaped flowers on tall stems attract hummingbirds and make nice cut flowers. Their leaves are rounded, lobed, hairy, and evergreen—even when covered in snow. Besides traditional green-leaved coral bells, new varieties of heuchera have leaves in shades of purple, rose, lime green, gold, and variegations in between. Heuchera are native North American plants that are at home in woodlands, rock gardens, containers, borders, and when used as ground cover.



How to Grow Coral Bells:

Coral bells make wonderful edging plants and put on a show when planted in groups. The foliage color is great for playing up the colors of nearby flowers. Darker purple leaves can make yellow flowers, like coreopsis, glow. Butterscotch colored leaves even bring out the tones of simple green leaves. Pair coral bells with lacy-leaved plants, like fringed-leaf bleeding heart or thread-leaf coreopsis, to highlight their form.

Cut back the entire flower stalk after flowering to put the plant's energy into growing more leaves. Divide coral bells every three to five years to keep them from dying out in the center. If the leaves get a bit ragged looking, especially after winter, cut them back and new growth should fill in quickly.

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Featured Recipe

ARTICHOKE AND TOMATO PANZANELLA

Ingredients

- 3 cups 1 1/2-inch-cubed whole-wheat bread
- One 10-ounce package frozen artichoke hearts, thawed (about 2 cups)
- 2/3 cup extra-virgin olive oil, plus more for drizzling
- 1/2 teaspoon salt, plus more for seasoning
- 1/2 teaspoon freshly ground black pepper, plus more for seasoning
- 3 large red tomatoes, cut into wedges (about 2 pounds)
- 1 cup pitted black olives, halved
- 3/4 cup chopped fresh basil leaves (about 1 bunch)
- 1/4 cup white wine vinegar



Instructions

Place a grill pan over medium-high heat or preheat a gas or charcoal grill. Drizzle the bread and artichoke hearts with olive oil and season with salt and pepper. Grill the bread and artichokes until golden brown at the edges, about 6 minutes total, turning every 2 to 3 minutes. Remove the bread and artichokes from the grill and transfer to a large bowl.

Add the tomatoes, olives and basil to the bowl and toss to combine. In a small bowl, stir together the olive oil, white wine vinegar, 1/2 teaspoon salt and 1/2 teaspoon pepper. Drizzle the dressing over the salad. Toss to combine and serve immediately.



At Canete Garden Center we can help you select the best plants for your container and sun exposure. Ask one of our knowledgeable sales associates for help. We are always happy to serve you!

We offer planting services!



**STOP IN FOR DEER TICK Q&A
JUNE 22ND & JULY 20TH @10:00 AM**