

CANETE Garden Center

Monthly Newsletter **MAY 2019**

Plant of the Month

RAINBOW SUNBLAZE ROSE

Rosa 'Meigenpi'

What comes to mind when you think of a rose? Is it some kind of a hothouse flower, a single long-stemmed red rose in a cut crystal bud vase?

Let's rethink roses.

What if you could imagine a hot, multicolored durable petite rose that is a heck of a lot more fun?

Rainbow Sunblaze® (Rosa 'Meigenpi') is the very best kind of "good time gal", and definitely not a high maintenance prima donna. This is a vigorous rose bush that grows tiny blooms in a delicious combination of tangerine orange tipped with candy apple red.

You'll definitely see the parentage of the best-of-breed miniature roses in this selection. What a fun, easy-breezy choice for summer containers, especially on a pool deck or by a front door.

If you like to have a good time, meet your rose! Dress them up or down with your choice of container. They hold their own in the most whimsical pot. Go to town!

Line your sunny garden beds with an upright row of these charming little roses or use in a sunny mixed border. They would look fantastic paired with contrasting perennials, such as airy white Gaura or bold, strappy Daylilies.

Care:

Best planted in spring. Prefers well drained soil and full sun. Wonderful in containers.



Featured Recipe

ROAST CHICKEN WITH SPRING VEGETABLES

Ingredients

- 3 1/2 pounds skin-on, bone-in chicken quarters
- Kosher salt and freshly ground pepper
- 1 lemon, halved
- 3 tablespoons extra-virgin olive oil
- 2 bunches radishes
- 1 bunch scallions
- 1 bunch baby carrots
- 1/2 cup chopped fresh dill



Directions:

Preheat the oven to 500 degrees F. Rinse the chicken and pat dry. Season with salt and pepper, then place skin-side up on a rimmed baking sheet. Squeeze 1/2 lemon over the chicken and drizzle with 1 tablespoon olive oil. Roast 15 minutes. Meanwhile, cut the potatoes and radishes in half and cut the scallions into thirds. Toss the potatoes, radishes, carrots and the remaining 2 tablespoons olive oil in a bowl; season with salt and pepper. Remove the chicken from the oven and scatter the vegetables around it. Continue to roast until the vegetables are tender and the chicken is golden and cooked through, about 20 more minutes. Squeeze the remaining 1/2 lemon over the chicken and vegetables. Top with the dill and season with salt.



There has been lots of talk about Pulverize natural weed killers. We have them in stock!

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