A blooming business

Fitterer designs floral makeups for farmers markets

BY SARAH COLBURN STAFF WRITER

Cannon When Brenda Fitterer received a bucket of Iris tubers from a neighbor in Randolph back in 1999, it launched her love affair with gardening.

As her kids got er Brenda debated older older Brenda debated her next venture and in 2021, founded Hill-side Blooms. Today, the cut flower maven has 40,000 to 60,000 flower stems growing in prepa-ration for them to take root in colorful bou-

(above) A tiny bee works its way through a Bacheloi Button flower at Hillsic Blooms in Cannon Falls.

about having flowers in your home that lightens your day," she said.

She's planted the flowers in neatly-tilled rows with her husband Steve, and they cover roughly 1/2 an acre.

"They're very compact, they don't take up much space," she said.

She begins her growing season each winter, scanning through in color palettes, choosing flowers that will look best together in spring, summer and fall. She incorporates sunflowers for the seasons, beginning with buttercream and lemon blooms and migrating to chocolates, plums and deep orangmigrating to chocolates, plums and deep orang-es later in the year. The same holds true for her other blooms, she plants for the seasons.

ration for them to take for the seasons, root in colorful bouquets she crafts for her customers.

"There's something they're also looking for

omething different,"

like Zinnias but they're not ones customers would normally find in their garden or local florist shop. She chooses things like Nigella, also known as Love-ina-Mist.

"It's an unusual flower but people are drawn to it because they haven't ever seen it before," she said. "There's a lot of variety in my fields that people haven't ever seen."

She said while Snapdragons are a great

Snapdragons are a great snaparagons are a grean constant, most people haven't seen Lisian-thus. When it comes to sunflowers, she plants 14 different varieties.

14 different varieties.
"They haven't seen
a Corn Cockle," she
said. "I focus on vase
life first and then unusual plants."
She has a method
to her creations, each
bouquet she hand-crafts
includes focal flowers.

includes focal flowers. includes focal flowers, spikes, filler and inter-est. She begins with those categories and as she's choosing seeds, she makes sure she covers them all, thinking of various palettes and the multitude of ways they can be combined for the various seasons.

various seasons.

She charts out everything, builds in 20 to 30 percent



more than she thinks the Ferndale Market in she needs and then to-ward the end of Janu-ary, she starts her seeds. Steve created a grow room in the third stall

room in the third stall
of the couple's garage
using PVC and plastic sheeting. He's
also created rolling tables to use
for hardening
off seedlings,
as well as a modified old mow a modified old mow-er he trans-formed into a wheeled fer-tilizer system to use when the plants hit the fields.

the fields.

Brenda starts
nearly everything
from seed in the
grow room though
there are some things, like specific variet-ies of sunflowers, that she direct-sows into the ground for better performance. She re-ally ramps up her seed planting by March.

Last year, she grew stems to sell at the local farmer's markets to get her name into the pub-lic. She's at the Good-hue Farmer's Market on Wednesday and the Cottage Grove Farm-er's Market on Thurs-days. Her bouquets are also available at

the Ferndale Market in Cannon Falls.

Steve said customers often thought Brenda was cutting blooms from perennials or annuals around her yard and didn't understand how intricate the planning process truly is.

"People don't realize these are grown from seed," he said. "This is a field; this is purpose planting."

planting." Brenda knows she needs to successful-ly grow about 10,000 plants, each one produc-ing four to six useable

PHOTOS BY SARAH COLBURN PHOTOS BY SARAH COLBURN Brenda Fritterer holds a collection of her flowers from her garden June 24 at her home near Cannon Falls. She wanted to start making floral arrangements to bring life and beauty into customers' homes.

stems, to have enough

for her bouquets.

During the spring and summer months she can be found working in the fields from 6 a.m. to 1 p.m. in an attempt to avoid the heat of the day.

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PHOTO SUBMITTED

Brenda Fitterer revels in creating bouquets specially crafted for customers using unique flowers like this Lisianthus. She focuses on growing, cutting and creating bouquets out of flowers in a variety of palettes depend-

(Above) Snapdragons are a staple in the bouquets Brenda Fitterer creates at Hillside Blooms. She offers her bouquets through local farmers markets.

(Left) Brenda Fitterer has grown more than 10,000 flower plants from seed for her Hillside Blooms fresh cut flower business. The flowers take up roughly half an acre and their starts are shown here. A second field houses Fitterer's sun-flowers.





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Fitterer

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She cuts flowers first thing in the morning or in the evening when it cools to put the least amount of to put the least amount of stress on the blooms. She places them in a bucket of water in a cool place and doesn't touch them for at least two hours, giving them time to rest before she beging arranging.

them time to rest before she begins arranging. It's one of the rules she learned when she studied to be a flower farmer. She took a num-ber of online courses and seminars to prepare herself for the business which she said is ever evolving.

which she said is ever evolving.

This year, for the first time, she has 25 members who have signed up for her Community-Support-ed Agriculture or CSA. ed Agriculture or CSA. The state of the stat pick-up at the held, a boul-organiza-quet-making class and a tion, often tour. She opened her CSA one that slots in March and they provided filled within 24 hours.

Brenda hasn't always gifts for been a gardening and families in flower enthusiast. Before her reassion bloomed she.

The Fitt

been a gardening and flower enthusiast. Before her passion bloomed, she was a bookkeeper and then a stay-at-home mom.

When the kids were younger, she and Steve wanted to teach them a good work ethic so the family planted a vegetable garden at their home in Randolph. They helped the kids put together a roadside stand and they filled it with goods from the garden nearly daily. A drop box allowed customers to help themselves and pay for their produce.

The kids used the proceeds as spending money

families in need.

The Fitterer's grew and sold everything from spinach, leaf lettuce, beans, onions, beets, possent beans, possent bea



PHOTO BY SARAH COLBURN
Brenda Fitterer launched her
second year of business with
Hillside Blooms, crafting colorful bouquets for customers.
She grows all the flowers from
seed and works to pick unusual varieties to include in her
hand-crafted creations.



PHOTO SUBMITTED Brenda Fitterer starts all her own flowers from seed. Her husband, Steve, created this grow room in the couple's garage.



PHOTO SUBMITTED

Brenda Fitterer of Hillside Blo eventually become more than Hillside Blooms seeds in the Spring of 2022, beginning what will e more than 10,000 flowering plants.

(OUNTRY **COOLEGICAL**

Caramel French Toast Bake

French Toast

- 12 eggs
 2 cups whole milk
- 1 cup heavy cream 2 teaspoons vanilla
- extract
- 1 teaspoon cinnamon
- 1-inch slices

1/4 teaspoon nutmeg

· 1 loaf French bread.

Caramel Sauce

(will need 2 batches)

- 1/2 cup butter
- 1 cup brown sugar
- · 3 tablespoons light com syrup

In large bowl whisk eggs, milk, cream, vanilla, dinnamon, nutmeg until consistency is smooth. (No egg whites visible) Over medium-low heat melt first botch of caramel sauce. Pour sauce on the bottom of 9833 inch baking pan. Place one inch bread slices on top of caramel sauce. Pour half of egg mixture over the bread. Add second layer of bread, pour second half of mixture over the bread. Sprindle with cinnamon and sugar. Let sit in refrigerator overnight. Bernove pan from fridge 20-30 minutes before baking. Prehead oven to 350 f. Make second batch of caramel sauce. Pour sauce over French toast bake. Bake for 50 minutes. Serve while still warm.

Note: Be cautious of bread thickness, extra bread needs extra eggs to soak it up. It is possible to do one layer of bread by using thicker slices. You likely won't use the whole loaf of bread. The bread should be completely soaked by the morning.

RECIPE SUBMITTED BY GRACE JEURISSEN Sauk Centre, Stearns County

HAVE A RECIPE YOU'D LIKE TO SHARE? E-mail grace.j@star-pub.com