

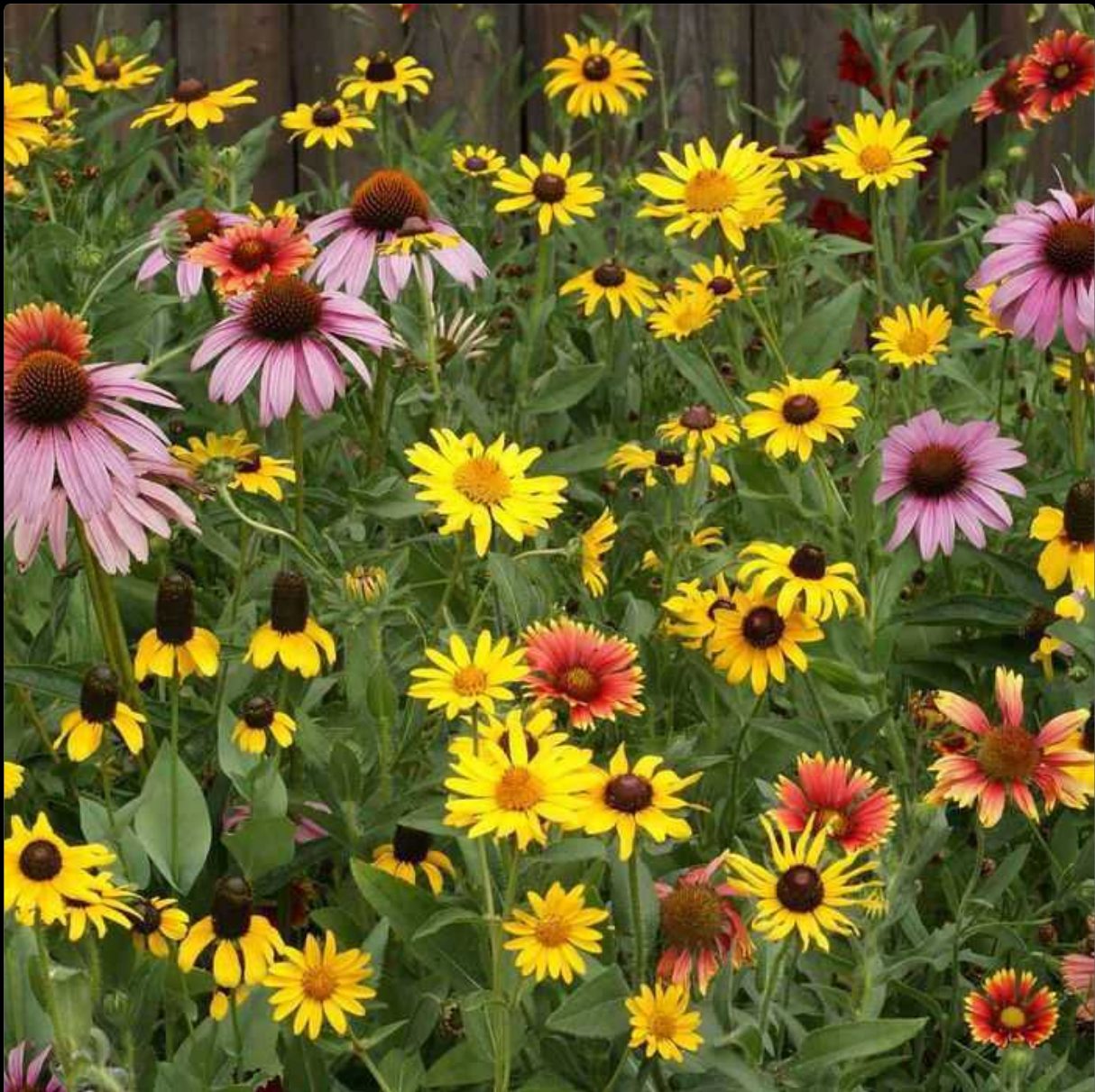


CEDAR RIVER GARDEN CENTER

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**It's Time to Get Your Bloom
On**

Early Bird Sale

Whether you like to wake up at 5:00 am or 5:00 pm you need to seize this sale!

Sale dates: April 22nd-May 3rd

20% discount for our early birds:

- All Perennials
- Crabapple Trees and Weigela
- Any gift item involving birds

Bird seed and previously purchased plant material excluded.

Sale voids tree and shrub guarantee policy.



Greenhouse 9 is home to our perennial Lilies! Scoop them up before they are gone.



Treat or Not to Treat

Have you ever noticed a big split running down the side of your tree? These are known as frost cracks. The cause is first initiated on a winter's day when sunlight warms the bark and inner wood on the south or west side of the tree, especially on young trees with thin bark. As temperatures drop quickly causing shrinkage in the bark while the inner wood takes longer to contract. This unequal shrinkage or contraction between the bark and the inner wood causes the bark to split and along with it the wood directly below the bark (Michigan State University).

Once the wound has occurred, there isn't much to be done except maintaining the health and vigor of the tree. Painting the wound can trap moisture behind causing disease issues. We suggest watching the wound for insect activity and treating it if you see activity, not necessarily before.

Mirror Mirror on the Wall... Who is the Fairest Onion of Them All?

A little refresher from 2018 emailer.

Most chefs would agree, you can never just choose one type of onion for all dishes. A good first step is to decide what type of dishes you want to use your homegrown onions for. MrFood.com clarifies it best with the following blurb from

his website:

"Yellow and white onions are two basic varieties that are used in everyday cooking. They are great for soups, main dishes, stews. We use them in recipes like our Hash Brown Casserole and Creamy Baked Onions.

Sweet onions are great for recipes that ask you to caramelize your onions. The sugar content within sweet onions makes them brown faster. Sweet onions are great in our French Onion Soup or for making Sweet Onion Casserole.

"Red onions are best eaten raw, and are great for adding color to salads (Mr.Food.com, 2018)."

Next, how long are you wanting to store them? An onion like 'Copra' is the ultimate storage onion and as proven to last up to 12 months with proper care. Third, what size of onion are you wanting? A small to medium sized such as the 'White Bermuda' or the monster 'Walla Walla' at 6"?

The last bit of helpful information is to separate the long-day from the short-day onion. Long-day onions do best in our northern climates. This is because they are most tolerant to our extended daylight hours during the summer. Long-day onion bulbs form with 14-16 hours of daylight. They typically mature in 90-110 days and are known to store well. A couple examples of long-day onions are 'Walla Walla' and 'Yellow Spanish.'

Now don't get us wrong! Short-day onions such as, 'Texas Super Sweet or 1015' can grow in our Northern regions, but the bulbs will not be as large as if they were in the shorter daylight zones of the southern United States. Short-day onions mature in 75 days in our area.

**Sprouted Bulb Collections are
Here**

**Tulips, Daffodils, Hyacinth Oh
My!**



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