



2660 Highway G. Rhinelander, WI 54501

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COUPON
Free Daffodil
Bulb when you
bring in this
coupon!! Expires
10-15-2010



One Per Customer

Fall has arrived and we have lots of great items available! Pumpkins, Corn Stalks, Decorative Squash, along with Fall Mums make excellent displays for your home. Stop on out while supplies last!



Seasonal Sale!

We are currently offering **20% off** our perennial and native plants along with our fruit trees through the month of September. This includes raspberries, blueberries, and grapes.

PLANTING TIPS:

Fall is an excellent time to plant your perennial plants! When selecting perennials, it's important to consider size, bloom period, and most importantly, hardiness. Here in the Northwoods we are considered zone 3-4. Choose from any of our Hanson's Hardy program perennials to ensure plants for our area!

LET'S TALK NATIVE PLANTS

Smooth Aster-*Aster laevis*. One of the longer lived Asters, this plant boasts blue to lavender flowers with yellow centers floating over blue-green foliage. It grows best in moist to dry soils with full sun to partial shade. Smooth Aster attracts butterflies and makes a great cut flower. This perennial blooms late summer to frost.

Current Hours: Monday- Saturday 8am - 5pm



RECEIPE CORNER:

Fresh Pumpkin Pie

Ingredients:

- 1 medium sugar pumpkin
- 1 tablespoon vegetable oil
- 1 recipe pastry for a 9 inch single crust pie
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1 teaspoon salt
- 4 eggs, lightly beaten
- 1 cup honey, warmed slightly
- 1/2 cup milk
- 1/2 cup heavy whipping cream



Directions:

Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a jelly roll pan lined with foil and lightly oiled. Bake at 325 degrees F (165 degrees C) until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender. In large bowl, blend together 2 cups pumpkin puree, spices, and salt. Beat in eggs, honey, milk, and cream. Pour filling into pie shell. Bake at 400 degrees F (205 degrees C) for 50 to 55 minutes, or until a knife inserted 1 inch from edge of pie comes out clean. Cool on a wire rack.

Allium, Daffodils, and Scilla Bulbs Now Available!

