

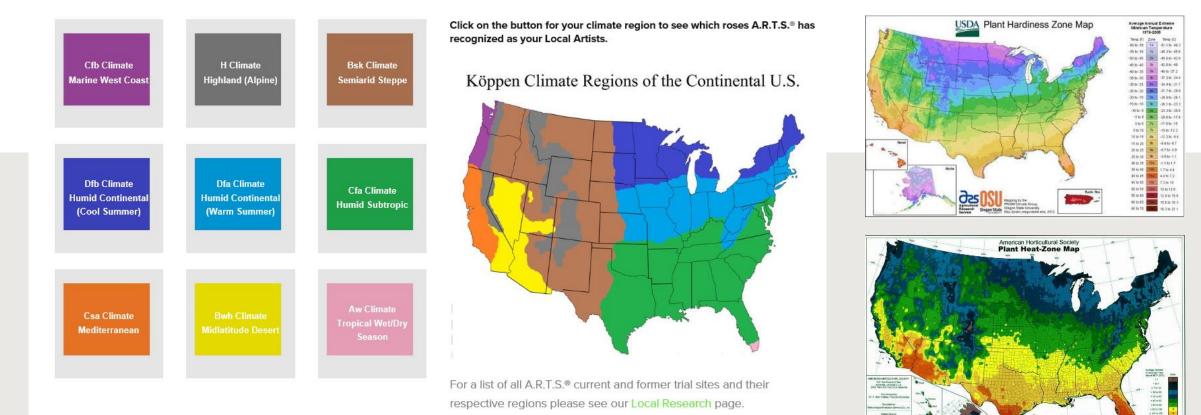
Roses and Their Companions





White Flower Farm

Know Your Region



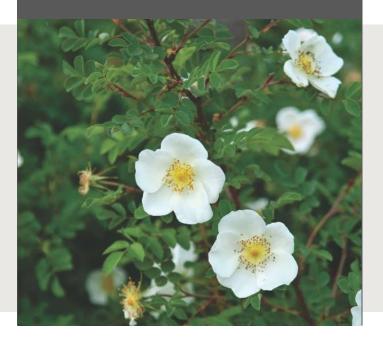
http://www.americanrosetrialsforsustainability.org/climate-zone-map





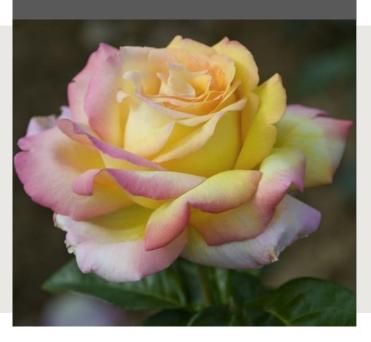
American Rose Society

Species (occurring in nature) Rosa spinosissima (very early, very fragrant) Old Roses (pre-1867) Rosa 'Leda' (1826, very fragrant)





Modern Roses (post 1867) Rosa 'Peace' (Hybrid Tea, 1945)







Modern Rose Types

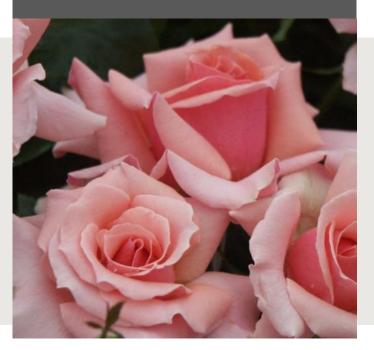
Hybrid Tea Touch of Class, 1985



Floribunda Sexy Rexy, 1985



Grandiflora Tournament of Roses, 1988

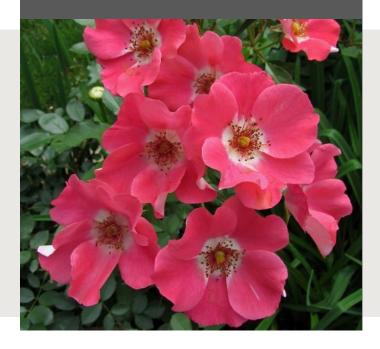






Roses by Function

Landscape Roses Pink Meidiland, Shrub Rose, 1985







Roses for Containers

incl. miniature, miniflora, polyantha, shrub Bees Knees, Miniature Rose, 1998

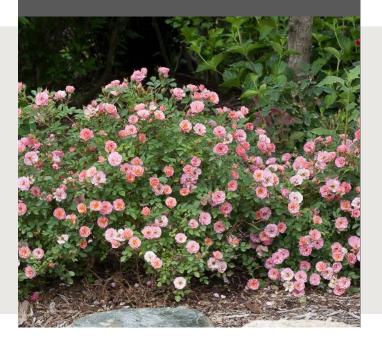






Favorite Roses

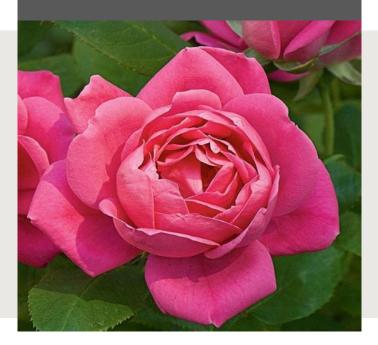
Groundcover Rose Oso Easy Petit Pink, Shrub, 2011



Mid-Range Rose Julia Child, Floribunda, 2005



Shrub Roses Double Pink Knock Out, Shrub, 2018







Favorite Roses

Climber/Cold Hardy Above and Beyond, Climber, 2014



Cutting Dainty Bess, Hybrid Tea, 1925



Salt, Seashore, Hips Any and all rugosa roses!

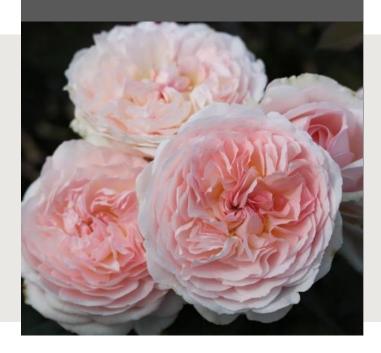






Favorite Roses

High Humidity Bliss Parfuma, Floribunda, 2018







Fragrant Heritage, Shrub, 1985







Plant Care











Disease and Pests



https://deerrepellent.com



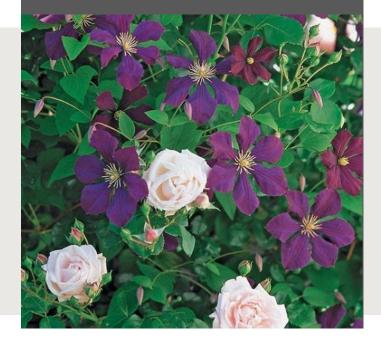
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https://www.saferbrand.com/safer-brand-3-in-1-garden-spray-32-fl-oz-rtu-5452-6

https://www.montereylawngarden.com/product/monterey-horticultural-oil/

Companion Plants

Vine Clematis 'Dawn and Dusk'



Grass Miscanthus 'Purpurescens'



Groundcover Geranium 'Biokovo'







Companion Plants

Bulb Allium



White Flower Farm

Perennial Gaura 1. 'Whirling Butterflies'



Deer Resistant Lavandula 'Phenomenal'





Recipe

Kerry Ann's Kick-A-Cold Rose Hip Bread

Ingredients

- Makes 2 12"x 9 3/4" pans
- 4 cups "Lots of Pulp" orange juice
- · 2 cups chopped craisins (dried cranberries)
- · 4 cups seeded, cooked and chopped rose hips (see instructions about how to prepare)
- · 16 Tablespoons (2 sticks) softened butter
- 4 teaspoon vanilla
- · 4 eggs, beaten
- 6 cups mixed flour (1 cup flax flour, 2 cups oat flour, 3 cups whole wheat flour = total 6 cups)
- 4 cups cane sugar
- · 4 teaspoons baking powder
- 2 teaspoons baking soda
- 1 cup chopped raw sunflower seeds
- 1 cup chopped raw pumpkin seeds
- Prep Time: 10 minutes (after seeding rose hips)
- Cook Time: 50-60 minutes

Preparation

Rose Hips: Use fresh rose hips. Remove each hip's two ends and cut in half. Remove seeds and as much "hair" from inside. Rinse well in cold water. In a NON METAL or enameled coated pot, cover rose hips with cold water and bring to a boil. Reduce heat and simmer for 10 minutes or until hips are soft. Strain but save water as this is a lovely rose hip tea that can be enjoyed warm or cold after filtering a second time through a coffee filter. Use hips while they are still warm.

In a large bowl, mix the orange juice, chopped craisins, chopped warm rose hips, soft butter, vanilla, and eggs. In a second bowl, sift together dry ingredients not including seeds. Mix the two bowls together until well blended. Gently stir in chopped seeds.

Pour batter into well-greased pans and bake at 350 degrees F for 50 minutes to one hour.



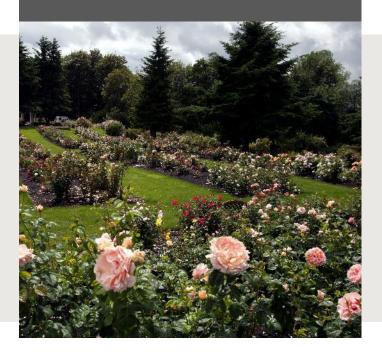




Favorite Suppliers

Heirloom Roses

heirloomroses.com



Antique Rose Emporium antiqueroseemporium.com



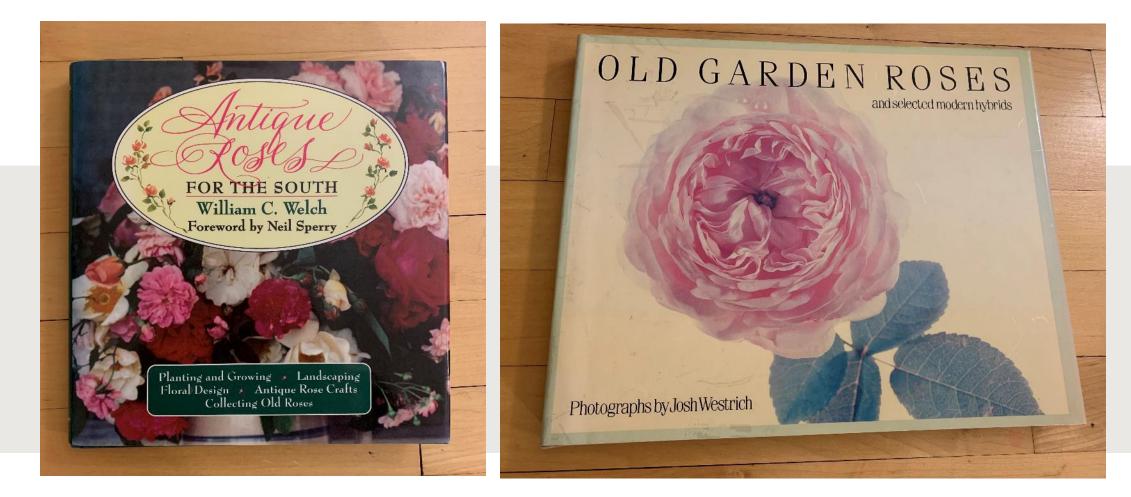
High Country Roses





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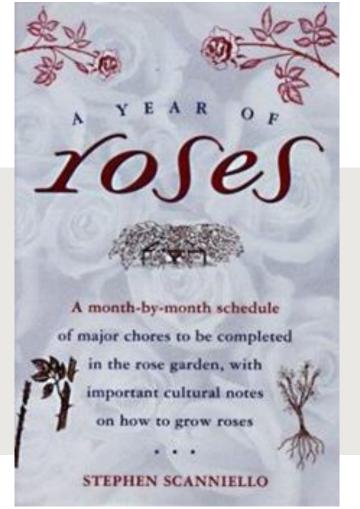
Favorite Books

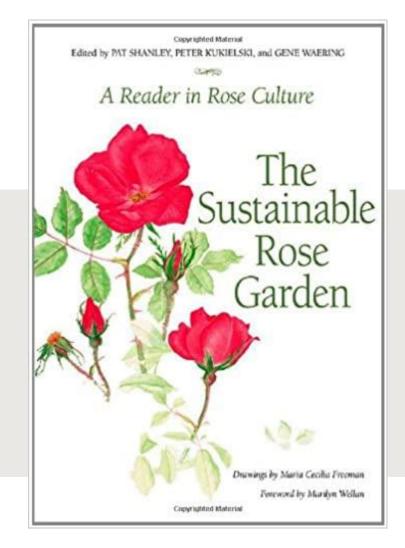






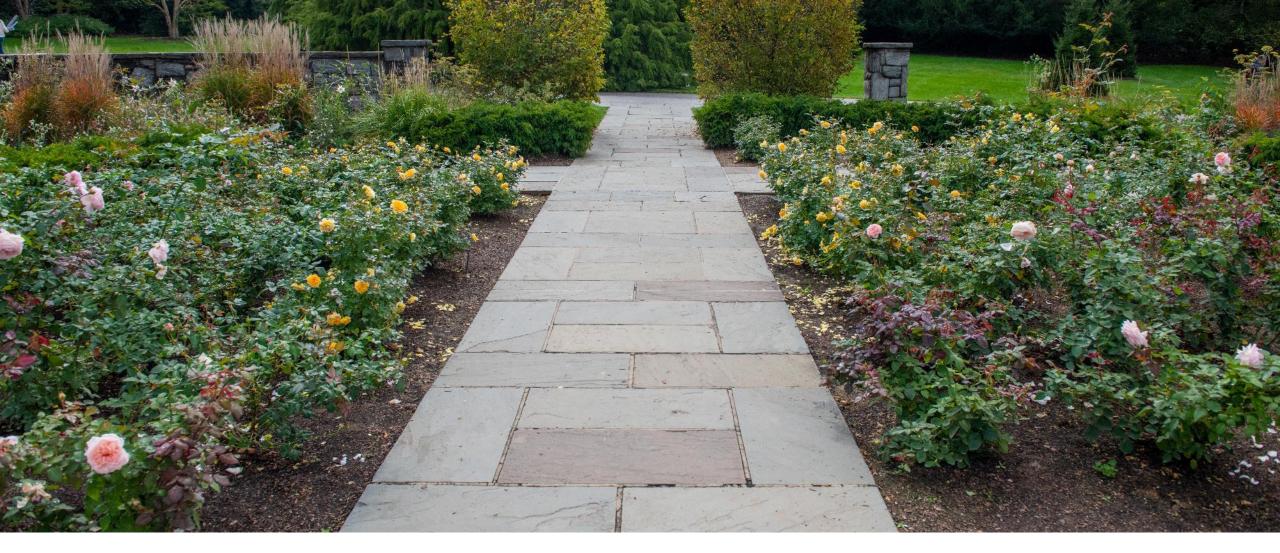
Favorite Books











Your Questions





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