

CLASSIFIEDS
ON THE BACK

LIVING AT HOME

SATURDAY

2/19/11

A guide to your space — indoors and out

TELL ME ABOUT IT

CAROLYN HAX

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Walk away from selfish fiancé now

Dear Carolyn: I am planning a wedding. My parents are not working and I have felt I would be paying for my own wedding for a while. I'm a successful professional. My fiancé, however, is put off that they are not paying and has made several comments: "You could ask." "My parents are more traditional." "If we have a daughter, I want you to pay for the wedding." There is sometimes an argument, sometimes not. I would have no problem if his parents wanted to take care of something. They never had a daughter to test that "they would pay" theory.

Should I keep mum? I'm planning with my mother and she may offer to pay for something. Again, I am not asking, but would not discourage any offers. This is expensive and I'm trying to keep it simple.

— Washington
Answer: When you're planning an "expensive" wedding and your fiancé mounts a persistent display of selfishness, you halt the planning before the non-refundable deposits, and thank him for revealing his true nature in time for you to get away clean.

You have money coming in, your parents don't, and he wants you fishing around in their pockets anyway?

And your concept of compromising/getting him off your back (at least, I hope that's what it is) is to fish around in their pockets only if they offer?

Your fiancé believes the "traditional" path (or, the path that benefits him?) is superior to doing what is kind, practical or decent.

Please project this attitude onto your future, including not just your relationship with him, but also your career, responsibilities at home, any future pregnancies, the emotional health of those kids, and your approach to handling money, dealing with extended family, everything.

What if that someday daughter travels any number of non-"traditional" paths. Will he be "put off"? In 2041, will you be glad your 2011 self chose to "keep mum"?

The keyboard dents from this one are likely to grace my forehead for weeks. But the regrets of pairing off with someone who is unkind and self-centered? Those linger for years. ☐

How does your garden grow?

Seed companies offer enticing new varieties — try Raspberry Lemonade, PowWow or Coconut Ice

MARY CHAO
STAFF WRITER

The recent spate of warmer weather this week gives us hope that spring is just around the corner.

And if you believe Punxsutawney Phil, the famous ground hog is calling for an early spring as he did not see his shadow earlier this month.

Which means it's a good time to peruse through the seed and gardening catalogs to plan ahead for spring. Mid- to late February is the busiest ordering time for gardeners in zones 5 and 6 — the Greater Rochester territory, says George Ball, chief executive of W. Atlee Burpee Co., which distributes catalogs under Burpee, The Cook's Garden and Heronswood Nursery.

The trends in gardening this year are for easy-care plants, container gardens and vegetable gardens, gardening experts say, noting that our time-compressed lifestyles are determining the types of plants that sell.

"Everyone is trying to make things easier," says Mark Greene, horticulturalist at Harris Seeds in Rochester. Gardeners are looking for plants that will proliferate quickly. The easy-care Echinacea is always popular and the new PowWow in a purple shade gives the tried-and-true a new look.

Most Echinacea, or coneflower as it is commonly known, tend to grow in small batches in the first year but not the PowWow, Greene says, noting that it grows into a nice mounded plant from the get-go.

Cherry Brandy Black-eyed Susans, or Echinacea, are what's hot and new at John Scheepers Kitchen Garden Seeds, says horticulturalist Lance Frazon. It features deep red petals with black or brown eyes on strong stems and is a stunning red hue.

Continuing with the easy-care theme, Harris Seeds' fuseables are very popular with gardeners, Greene says. Fuseables combine several seed varieties into one pellet, making it easy to grow, especially for container gardens, Greene says.

Classifying trendy seed purchases isn't easy because people tend to grow what's worked for them in the past, says Jerry Orton of Baker Creek Heirloom Seed Co. But tomatoes are still the most-ordered vegetable because they are so easy to grow and are usually prolific if nurtured properly, Orton says.

Tomatoes outsell the next most-popular categories of pumpkins and squash by a two-to-one margin. Perennial tomato favorites at Baker Creek are Cherokee Purple and Brandywine.



PowWow Echinacea.

Harris Seeds



Cherry Brandy Black-eyed Susans.

John Scheepers Kitchen Garden Seeds



Karikachi Edamame.

John Scheepers Kitchen Garden Seeds

Online Extra
DEMOCRATANDCHRONICLE.COM
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Provided by Burpee
Raspberry
Lemonade Zinnia
mix.

REVIEW

Concert takes your breath away

ANNA REGUERO
STAFF MUSIC CRITIC

English conductor Sarah Ioannides, who currently leads two American orchestras, thought to name this week's pair of Rochester Philharmonic Orchestra concerts "Earth, Wind and Fire," after the classic rock band, she said from the stage prior to the performance Thursday night. But it would have left out Debussy's sea portrait, so the title is "Fire and Water."

However, astrology's four major elements of fire, earth, air and water would be a more apt description. The RPO's program this week encapsu-



Sarah Ioannides

lates just about every element it can squish into two hours. So much so that the concert felt overwhelmed, if such a thing is possible. With three great works in a row, all performed expertly, with an ex-

If you go

What: Rochester Philharmonic Orchestra with Sarah Ioannides, guest conductor, and violinist Lara St. John.

When: 8 tonight.

Where: Kodak Hall at Eastman Theatre, 60 Gibbs St.

Cost: \$20 to \$75.

For tickets: (585) 454-2100 or go to www.rpo.org.

quisite soloist and sophisticated guest conductor, it's a marathon of a concert that will leave you out of breath, as if you just spent two hours

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WORTH KNOWING

The Johnson House Restaurant in Churchville is one of four New York state restaurants featured in *Taste of Main Street America* (JEC Publishing Co., \$14.99), a compilation of photos, stories and recipes from 200 eateries in all 50 states.

"The criteria was that you had to be family-owned, independent and located on Main Street. We fit the criteria," says Peggy Naughton, who bought the historic restaurant in 1977.

Her daughter Mary submitted her recipe for Thai curry seafood soup, which is featured in the book. The Thai soup is used most frequently at Johnson House's catering division, though it is often requested on the restaurant side, adds Naughton.

The Johnson House will be selling copies of the book at the restaurant when the shipment arrives this week, says Naughton. The restaurant is on South Main Street (of course), 19 to be exact. ☐

— Karen Miltner



File photo