



Update:

- I have re-drawn the map because of better information, and because I have been practicing with the map drawing tools.
- P = potato placement for Week 2 assignment based on wet areas
- S = sticky card placement for Week 2 assignment based on wet areas
- Environment
 - Display
 - Smaller wooden benches stacked asymmetrically on larger benches
 - Hanging baskets randomly throughout
 - Floor plants randomly throughout
 - Dimensions = 61' x 21' approx.
 - Heat = 64 degrees
 - Humidity = 60% approx. Watering practices
- Plants grown
 - Succulents
 - Cacti

- Tropical foliage
- Some tropical flowering
- Some bonsai
- Some carnivorous
- Discussion with greenhouse managers
 - Watering
 - No written schedule; employees communicate by word-of-mouth
 - Water by hand with hose watering nozzle
 - No water quality testing
 - Fertilizing practice = none
 - Plants come with Osmocote slow-release fertilizer pellets
 - The plants do not stay in stock long enough to make it worthwhile
 - IPM scouting
 - No formal schedule
 - Employees do walk-throughs as part of general work flow
 - Pest/disease prevention protocols
 - Quarantine new arrivals
 - Inspect new arrivals
 - Dispose of infested/diseased plants
 - Get credit from supplier for disposed plants
 - No bio-control preventative use because retail customers see an insect and think “a bug is a bug” (so they think the plant is infested with pests)
 - Some stock coming in has predatory mites on it already
 - Pest problems
 - Hardly any at all
 - #1 overall = mealy bug
 - #2 overall = thrips and whitefly which have increased compared to years past
 - #3 overall = fungus gnats and shore flies... only occasionally
 - #4 overall = spider mites
 - Pesticide application
 - Usually no applications
 - No applications so far in 2026
 - If needed, but rarely, they use horticultural oil
 - The collection of carnivorous plants consume several pests
 - Employees
 - No formal training regimen
 - Trained on-the-job as-you-go