

February 2011

garden time

A Digital Monthly Magazine for Your Garden & Home

Pruning Roses The Kindest Cut of All

BIRD WATCHING

*Bauman Farm & Garden's
Brian Bauman*

Pomegranates

Edgeworthia
The Color of Winter

"Together, We Create the Message"

-Jeff Gustin, President

Cutting back on your advertising budget during a recession may seem like an effective cost-saving strategy, but the reality is far different. Studies show that businesses that reduce their advertising fall behind their competitors who maintain or increase their budgets, and take longer to recover when the economy rebounds.

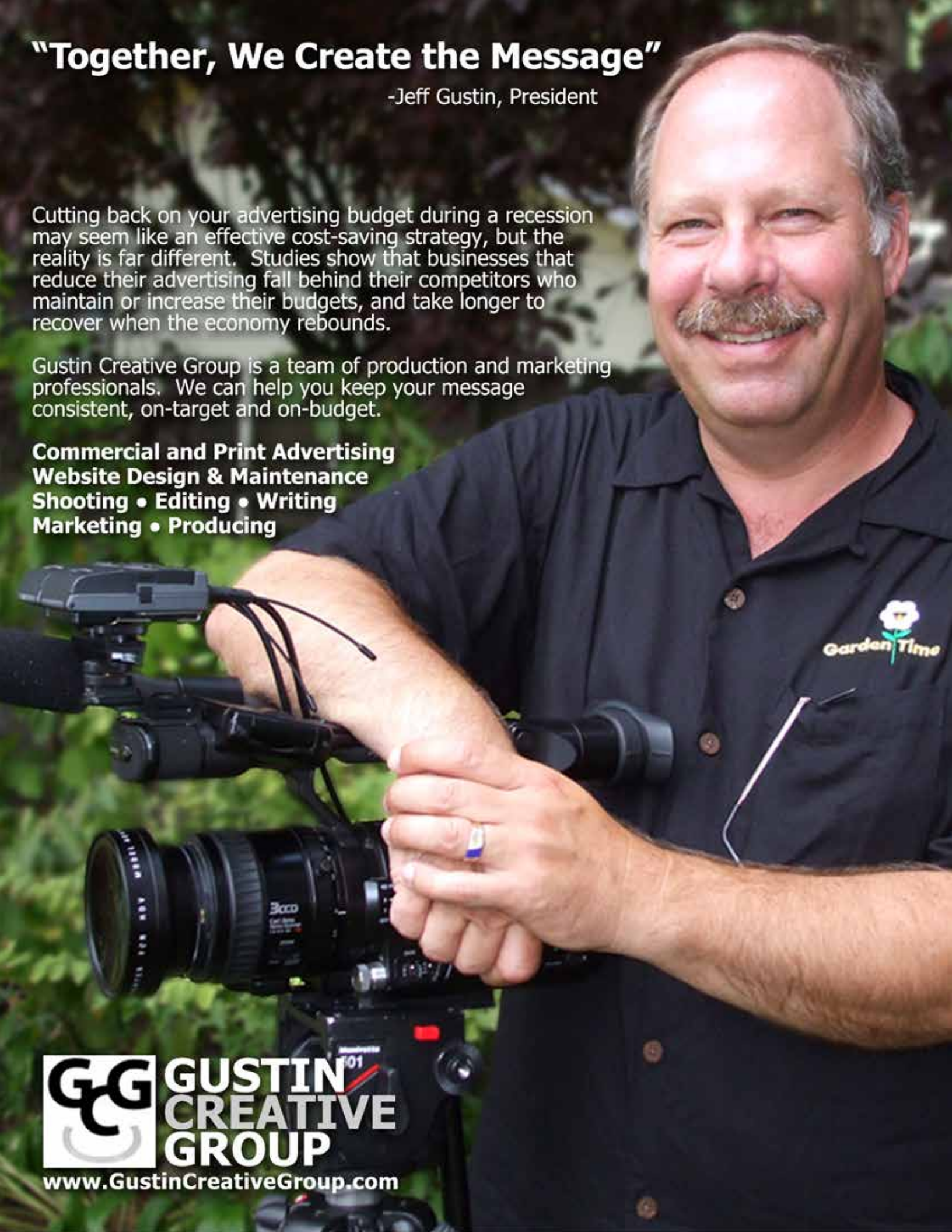
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Groundhog Madness!

I sit here at my desk after enjoying the briefest of sun breaks. I know that Groundhog Day is here and that means that spring is right around the corner. I also know spring is approaching because of all the garden-related mail I've been receiving. Seed catalogues, garden magazines and e-mail blasts all announce the impending change of the seasons as they fill up my various mailboxes. My hopes for the new growing season are now starting to crowd out all reason in my mind. Like the groundhog that sticks his head out to check for his shadow, I'm longing for a short winter and the quick return to warmth and light. What they don't tell you in the news stories is that the groundhog returns to his burrow because it is just too cold to be outside at this point in the season!

Ahh... humans. We crave the light, and science tells us that the light is what makes us human. Too little sun and we get moody and sullen! No wonder we yearn for the return of spring and summer. For a magazine, we also have our down periods. How can you promise the elegance of the coming season when all you have are bare branches? Still, as gardeners, we tend to see the beauty in all things, even the sparse branches of winter. Like the groundhog, we stick our heads outside, gauging the temperature and conditions, waiting for the time to return to our garden routines. It is part of our job to show you the promise of this month and the months to come. Whether it is pruning your roses for future color and fragrance or providing you with recipes for those winter lemons, we hope to fan the flames of the garden fanatic.

Another return to normalcy is the return of the *Yard, Garden and Patio Show*. This seasonal event is a treat to the gardener who is suffering from cabin fever. Wholesale nurseries, garden centers and suppliers all do their best to plant the seeds of creativity in our minds and prepare us for the coming season. *Garden Time* has had the pleasure of doing a show from the YGP Show in the past, and after a year off we will return to the floor of the Convention Center for a special broadcast, airing the morning of the 19th of February at 8:30 on KOIN-TV. Six local vendors will be featured on our program, but they are just a fraction of the overall show. Take time on that Saturday morning to watch the TV show. Then, check out the discount coupon on the *Garden Time* website and head on down to the Oregon Convention Center to get a little garden fever!

One more thing about the groundhog: He keeps coming back, year after year, and so does the *Garden Time* TV show (nice segue, huh?) On March 5th, just two weeks after our *Yard, Garden and Patio Show* special, we will return for our sixth season. Be sure to check your local listings for broadcast times and stations. Or, you can get updates at the GardenTime.tv website.

Happy Gardening!

Jeff Gustin, Publisher

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play time....back cover

Roses have gotten a bad rap! Recently roses have been labeled as high maintenance, labor intensive plants. But, that couldn't be further from the truth. Some gardeners do little more than occasionally fertilize and neglectfully water their roses. And yet, these forgiving plants continue to deliver continuous color and fragrance!

Late winter or very early spring is an excellent time to do your first pruning of the year. Presidents' Day is traditionally the perfect time for getting your plants in shape for the upcoming season.

A lot of that reward of color can be traced back to a few simple cuts made during these winter months. The key for most of the season, but especially now, is to keep the rose bush fresh and open. The more air circulation through the plant, the better! Air circulation dries the leaves and prevents foliar diseases like black spot and powdery mildew. Pruning will also keep your rose bush from taking over your garden!

Dead, diseased and crossing are

Shear Bliss

Some simple cuts to your roses now will avoid a multitude of problems later

by Jeff Gustin

the things to look for in these cold and wet days! These three words will provide the guidelines for proper pruning of your roses.

The first step is to know how to find the 'bud eye' or 'bud swell' on the canes of your roses. Finding them will help you locate the places to cut your roses. The bud eye refers to the area on the stem where the branching occurs. This is where you will have new branches and new blooms!

The key is to find the ones that are facing toward the outside of the plant. These buds will direct the growth away from the middle and promote the open center of the bush. That, in turn, will aid in air circulation through the plant. These buds are usually located above the leaf scar, the area where the leaves were attached from the previous season.

Now that you have located the 'bud eye,' you can make your cuts. The good news is that it is almost impossible to over-prune a rose. You can even prune a rose nearly to the ground and it will still send up new growth. Following the 'dead, diseased, and crossing' rule, you will start looking for these three danger areas.

If your plant has obvious dead branches you will want to cut them down to the green wood of a healthy area on the plant. The dead part of your plant may be due to cutting the plant in the middle of a branch or from some element of nature, like winter freeze damage. You can cut dead wood out of your plant at anytime of year without damaging your other branches.

Diseased areas are pretty easy to find as well. The canes in these areas are usually discolored or spotted. You may also find canker scars or downy mildew. Get rid of these canes as soon as you notice them to prevent the spread of the diseases.

Crossing branches are ones that are growing together or crossing in the center of the plant. Use these cuts to direct the plant or pick the stronger of the 2 branches. You want to clear out the center of your plant. If there are too many canes in the center it will appear congested and hinder the airflow, leaving your plant more susceptible to fungal diseases.

How can I spot problems? That is one of the biggest questions for the novice rose grower. Starting in February you will want to come back and check your roses at least once every six weeks. You can use this timetable to check the overall health of your plant, harvest some blooms for your table and enjoy their wonderful fragrance!

It is also a good timetable for adding fertilizer or applying pest control. Don't add insect control unless you find pests or witness some damage. This will help reduce the effects of pesticides in your gar-

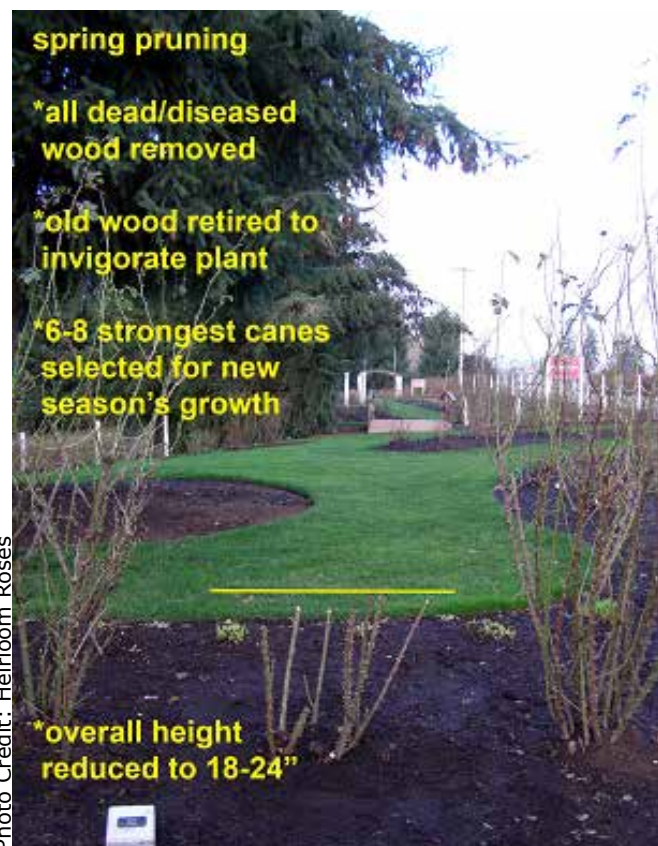


Photo Credit: Heirloom Roses

basic pruning - angled cut 1/4" above outside facing bud eye



den.

You can also deadhead your roses during these intervals. Deadheading is the removal of the spent blooms and the 'hips' or seed pods. This deadheading will promote new growth and blooms on your plant. Do not prune or deadhead past mid-September. This will help prevent frost damage to the new growth that will start with late-season pruning.

If you would like additional information about pruning, or if you have specific question about hedge roses, climbers or miniature roses, we recommend that you get in touch with your local independent garden center or contact the experts at *Heirloom Roses*. We thank them for the great information they provided us and their wonderful pictures.

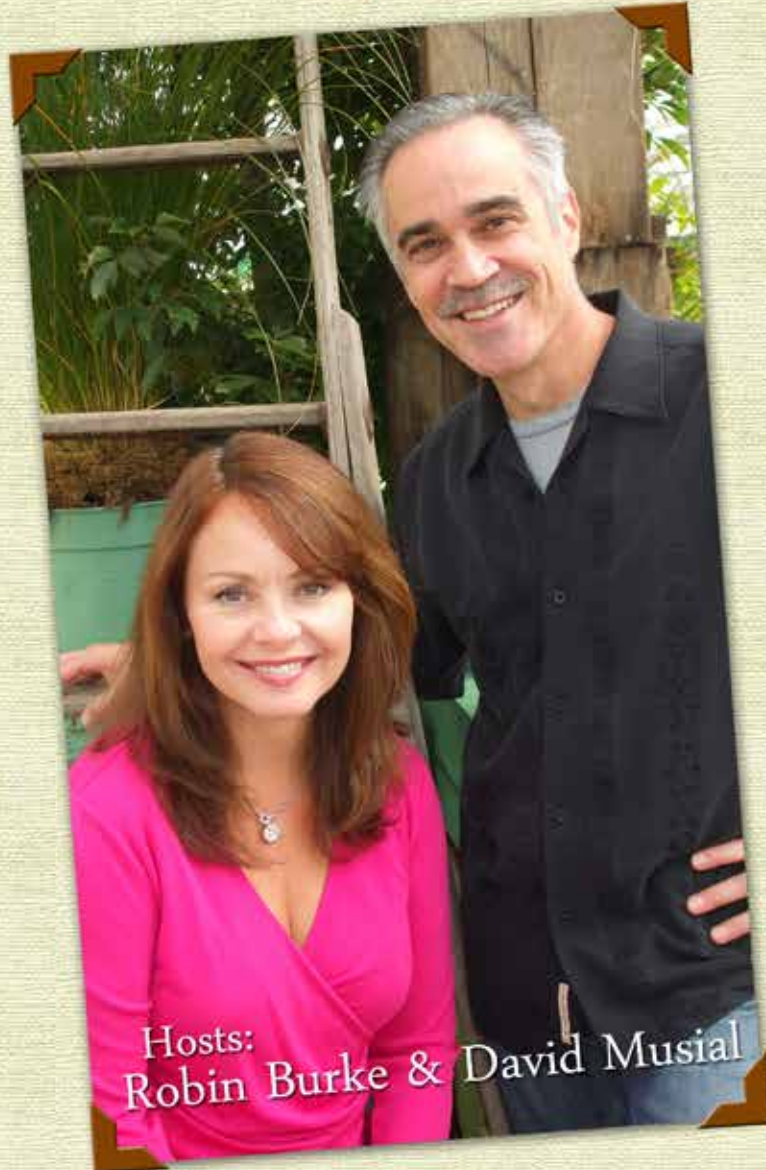
spring pruning



interior and crossing branches removed to promote good air circulation through center of rose bush

"A man builds a fine house;
and now he has a master,
and a task for life:
he is to furnish, watch, show it,
and keep it in repair, the rest of his days."

~ Ralph Waldo Emerson



Hosts:
Robin Burke & David Musial

fusion

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Taken for Granate

Or, how I learned to stop worrying and love the pom

by Therese Gustin

Growing up in the Midwest in the '60s and '70s, I wasn't exposed to "exotic" fruits (or vegetables for that matter). In fact, apples, pears, oranges and bananas were as "exotic" as it got in my house. Peaches came in cans and grapefruit was considered a special winter treat! Moving to the west coast with its more hospitable climate and with the growth of the global market, my eyes were opened to many more interesting, and yes, exotic fruits.

I was curious and a little intimidated when I first set eyes on a pomegranate. Its beautiful rich red color, shiny skin and large round shape

made me want to discover what was inside. Actually, I wasn't even sure how to get inside and what I would find once I figured it out! Much to my surprise, the inside was as beautiful as the outside! Deep ruby red, juicy, mouth-watering seeds surrounded by a translucent yellowish membrane. Technically, the combination of the seed and the juice sack surrounding the seed is called an aril. The sweet-tart flavor of the arils will make any dish extra special. Sprinkle them over salads, spoon them over fresh fruit or ice cream, or just serve them in a bowl.

Pomegranate arils rank right up there with blueberries for their antioxidant qualities. Some studies show that the juice of the pomegran-

ate has about three times the antioxidant power of green tea and red wine. It is also a good source of Dietary Fiber and Folate, and a very good source of Vitamin C and Vitamin K.

4,000 years ago, the pomegranate became one of the first cultivated fruits. Since then, it has traveled the world and impacted major civilizations throughout history. Originally from the Middle East, the pomegranate made its way to the United States via the Spanish conquistador Hernando Cortes. The Spanish missionaries first planted the trees in Mexico and eventually transported them north to missions in California and Texas.

Most of our commercial pomegranate production is in California and the South. We can, however, grow some varieties here in the Northwest. One Green World (www.onegreenworld.com) carries several varieties of this wonderful shrub. The sun loving dwarf pomegranate shrub grows to a height of about 5-6 ft. and boasts beautiful red to reddish-orange flowers in the late spring/early summer. The dwarf varieties such as Sochi Dwarf and Haku botan (a white flowered variety) are self fertile, naturally resistant to insects and diseases and are hardy to around 10 to 12 degrees F. You can expect to harvest fruit in the late fall after one or two years.

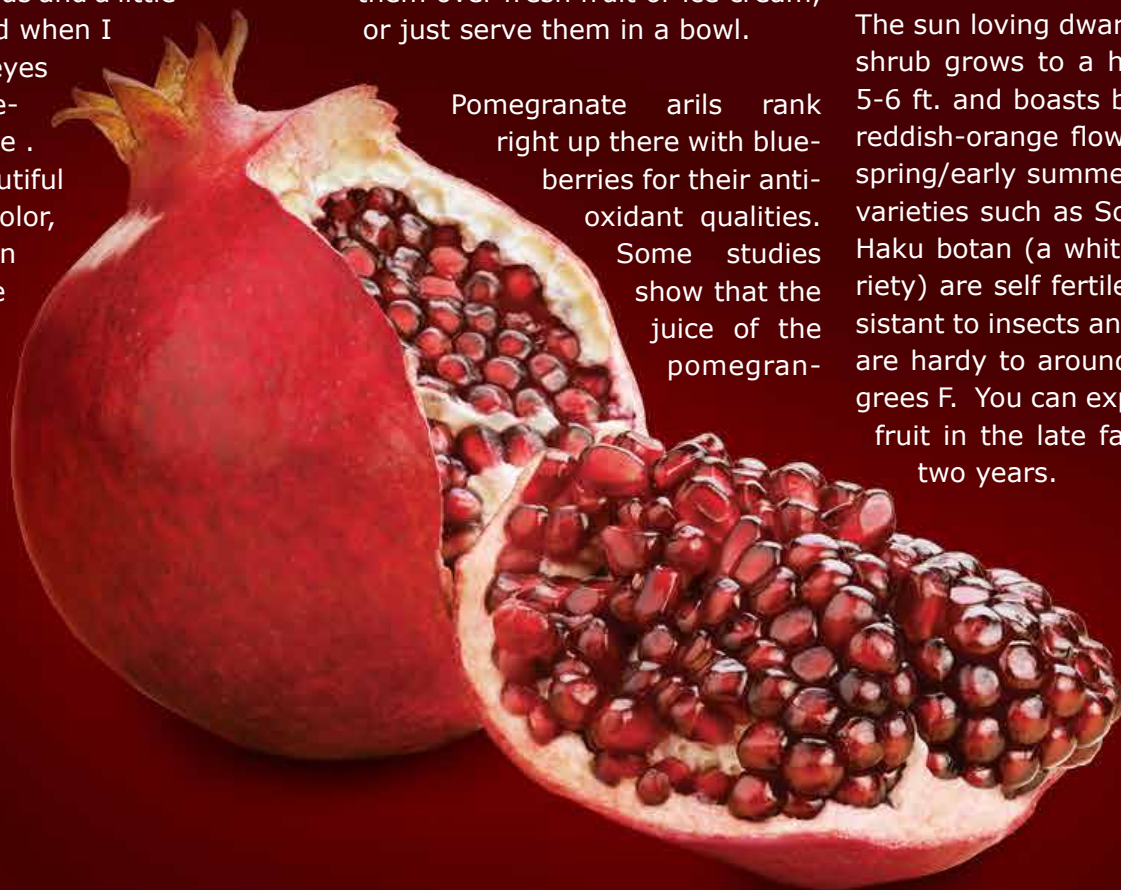


Photo Credit: Pom Wonderful

Now to the fun part. The easiest way to get to those luscious arils is to cut about ½ inch off the top of the pomegranate. Make a shallow cut (score) in the pomegranate skin from the top to the base. Repeat this process so that you have five evenly spaced cuts. Place the pomegranate under water to avoid squirting yourself with the juice. Gently separate the sections and tease out the arils from the membrane. The arils will sink to the bottom of the bowl while the ined-

ible membrane will float. Skim off the membrane and drain. You may now use the arils in recipes or make juice by pushing the arils through a sieve.

Pomegranates make any meal colorful and festive! Add an "exotic" touch to your next salad or dessert!

Watch Chef David Musial's tips for removing the seeds from a pomegranate.

Pomegranate, Butter Lettuce and Garbanzo Bean Salad

from the Pom Wonderful website. www.pomwonderful.com

Ingredients

- 1 cup arils from 1-2 large POM Wonderful Pomegranates
- 1 1/2 bunches watercress, stems removed (about 4 cups)
- 1 head Bibb, Boston or butter lettuce, torn into small pieces (about 2 cups)
- 1 cup celery, sliced
- 1/2 cup green onion, sliced
- 1 cup garbanzo beans
- 4 teaspoons pine nuts, toasted

Dressing

- 3 tablespoons fresh lemon juice
- 2 teaspoons lemon zest
- 1/4 cup olive oil
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon coarse black pepper

Preparation

• Score 1-2 fresh pomegranates and place in a bowl of water. Break open the pomegranate underwater to free the arils (seed sacs). The arils will sink to the bottom of the bowl and the membrane will float to the top. Sieve and put the arils in a separate bowl. Reserve 1 cup of the arils from fruit and set aside.

(Refrigerate or freeze remaining arils for another use.).

- To toast pine nuts, place in a skillet over low heat and stir until toasted and fragrant.
- Whisk the dressing ingredients together and add garbanzo beans.

- Divide watercress, lettuce, celery and green onion onto 6 plates.
- Portion beans with dressing, onto the salad.
- Garnish with pomegranate arils and toasted pine nuts and serve.

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The advertisement features a central logo for Gartner's Meats, which is a shield-shaped emblem with a crown on top and the text "GARTNER'S German Style" inside. Surrounding the logo are several images of meat products: a large sausage, a variety of sliced meats, a ham, and a rack of lamb. At the bottom of the ad, there are four small square images showing different meat dishes, including a salad with sausage, a plate of sliced meats, a ham, and a rack of lamb.

The Color of Winter

Why should spring, summer and fall have all the glory?

by Therese Gustin

Several years ago, I was looking out my back window in the late winter and noticed a pretty bare shrub bed. Oh, there were a few evergreens, but I mostly saw sticks devoid of leaves and flowers. What I wanted to see was a bed that was just as beautiful in the winter as any other time of year. I decided right then that I needed some color and a little fragrance in my winter garden. If you're like most gardeners, your garden may be lacking in color and fragrance this time of year too.

There's an abundance of beautiful, fragrant blooms in spring, summer and fall. Why should those seasons have all the glory? If only we could enjoy vibrant flowers and a little perfume in our gardens in winter. I discovered just such a shrub while visiting the

Portland Classical Chinese Garden (Lan Su Garden): the Chinese Paper bush or Edgeworthia. *Edgeworthia chrysantha* is a small deciduous shrub, native to China and can grow up to 6 ft. high and about as wide. It was named for M.P. Edgeworth (1812-81), an English amateur botanist employed by the East India Company. *Edgeworthia*'s common name, paper bush, comes from its useful bark, which is made into a high-grade paper product in Japan and China.

Why would I want another plant that drops its foliage and just leaves sticks in the winter? Well, this particular shrub shines at this time of year. The cinnamon colored stems hold bouquets of furry, silvery colored flower clusters that open up into golden waxy fragrant blooms in February. The warmer the day, the more fragrant the blooms...and we are often treated to some lovely warm days in February. This shrub, gracing a bed of flowering hellebores, makes a lovely addition to your winter garden. The large bluish-green



Photo Credit: Portland Nursery



Photo Credit: Portland Nursery



leaves are elongated and semi-tropical looking in shape and a bit silvery on the underside. Edgeworthia is related to the Daphne shrub and enjoys the same compost-rich, well drained soil. Found along streambeds and woodland areas in its native land, it does well in partial shade or sun as long as it gets good watering in summer. Very little pruning is required to maintain its open shape.

Along with witchhazels, Helebores, Corylopsis pauciflora and early flowering bulbs, I cannot think of a more interesting, fragrant shrub to grace my winter bed. I recommend you add it as part of your winter garden, too!



Photo Credit: Portland Nursery

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The LIFE of BRIAN

Mr. Bauman's genius stems from equal amounts of inspiration and perspiration.

by William McClenathan

Inspiration is a crucial ingredient that brings dreams to fruition. Just ask this month's Hortie, Brian Bauman. As a child working on his parents' farm, he knew that farming alone wasn't going to be enough for him. Riding a tractor for ten hours a day and spraying acres of produce simply wasn't satisfying an unknown desire that young Brian felt.

Brian's grandmother taught him the importance of perseverance. She would urge him to complete the task at hand: "Keep going, even if you're tired, and get the job done." This advice had a tremendous effect on Brian. Now, as a grown man he works tirelessly towards his goals, never retreating, utilizing his grandmother's wisdom in this new era.

Even with his grandmother's encouragement, Brian still felt out of place on the farm. It wasn't until the Bauman family began selling plants while he was in high school, that Brian truly found his passion. He realized that he had finally found his niche in the family business.



Photo Courtesy Brian Bauman

After graduating high school, Brian attended college and received a degree in accounting. After working for an accounting firm in Beaverton for a couple of years, Brian had learned many priceless lessons in the art of running a business. He pored over hundreds of different companies' books, experiencing firsthand that which bred success and, more importantly, that which bred failure.

Eventually, the call to return to Bauman's Farm and Garden brought Brian home, as he always knew it would. With his degree in hand and the experience of the past few years, he was armed and ready to take his place in the family business.

And take his place he did! If you have been a long time customer of Bauman's, you have witnessed the tremendous changes that have occurred over the past decade. New parking lots, extended greenhouses, covered shopping areas, beautiful new customer restrooms and exciting and fun events are just some of the great projects for which Brian is responsible. Mix all of these improvements with the unique and wonderful expansion of their plant selection and you have a delightful place to visit, any time of the year.

These days, Brian's biggest sources of inspiration are his two children, Austin and Ally, who continually



Photo Courtesy Brian Bauman

inspire him just by being who they are. On a family trip to a resort, his little boy, Austin, said, "Dad, this place is made of fun!" Brian took that jewel of enthusiasm home with him and put it to good use for their annual Fall Festival at Bauman's Farm and Garden. He wanted every kid--and kid at heart--to walk away with that same feeling.

Others have taken notice of Brian's efforts. In 2006, the Oregon Association of Nurseries honored him as "Retailer of the Year."

Countless garden and nursery tours have added Bauman's Farm and Garden as a "must see" destination. And the best part of it all? Customers come out in the thousands for their annual fall pumpkin patch and Giant Pumpkin Weigh Off as well as a host of other great annual events.

Last fall, they added, *Chicks Night Out*, an evening just for the ladies. They were expecting 200-300 people, but were shocked and thrilled when nearly 700 showed

supporting not only his customers (Bauman's rewards program has over 10,000 members--you can sign up for it on their website), but also local programs like the Linda L. Cancer Fund and Make-A-wish program. These programs benefit from the Bauman family's generosity through fundraising and donations.

Today, Brian's main focus is providing his customers with new and fresh ideas for their gardens.

Because of Grandmother Bauman's advice, there is no doubt he will work tirelessly toward that goal.

Grand of heart, smart of mind, compassionate in spirit: Brian and his family continue to forge ahead, making Bauman's Farm and Garden a place of quality, enjoyment and inspiration.

For more information on Bauman's Farm and Garden's events, produce, garden and gift center, visit them at www.baumanfarms.com.

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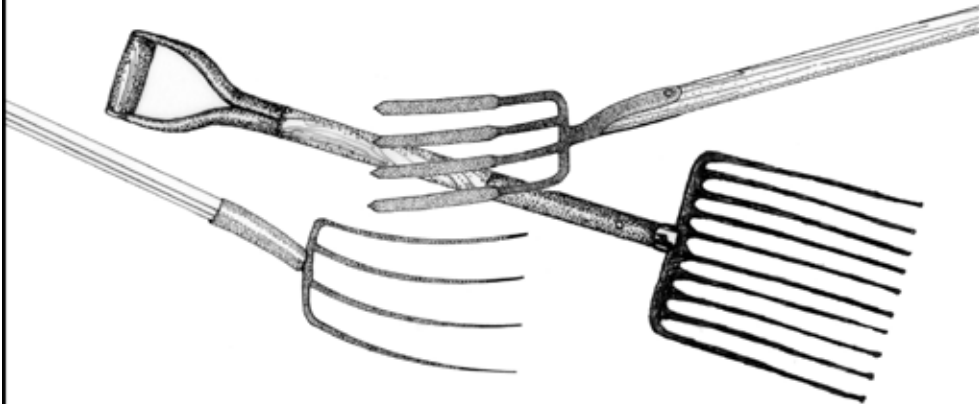
Brian's son and inspiration, Austin



up! From the success of this event, they made the decision to add an all-new event, *Pink Night Out*, this April 15th. Scheduled during the kick-off of their Annual Greenhouse Gallery which spotlights local artists, employees will be dressed in pink and pink flowers will be for sale.

Brian is also a huge believer in

WE don't just sell forks. We sell spading forks, compost forks, hay, barley and manure forks, rock picking and ballast forks, apple picking and potato forks, English and Dutch forks, three, four, five, six and 10 tine forks.



(And yes, we can tell you on which side of the plate they go.)

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Strictly for the Birds

A Winter stroll through
nature can be good for
your health and your soul

By Judy Alleruzzo



Red Tail Hawk

Put on your raincoat and boots and get outside for a refreshing walk. After the holidays are over, it is still a long time until the weather is nice enough to be out digging in the garden. So, take a break from looking at all those seed catalogues and head to the outdoors! Winter strolls through nature are great for your health and soul. It is a way to learn a thing or two and to see nature in the different light of winter. Birds are out this time of year, even on rainy days, and listening to their bright chirps is just one of nature's many "tweets" for you to enjoy.

What to Bring?

Dress for cold, wet weather and make sure you put on a waterproof coat, boots, long johns and a cap. Bring a trail map if you're exploring an unfamiliar area--getting lost is never a good thing--and be sure to stay on the trail for safety and nature's sake. Pack a birding book and binoculars. Birds won't always be near the pathway so you'll want to be able to see farther into the woods or higher into the trees. And, of course, don't forget your camera to capture all of the beautiful things you will encounter. Bring a water bottle and snacks. It's a jungle, er... woods out there, so keep yourself hydrated and your tummy full to burn calories and keep warm. Lastly, don't forget to invite a few friends along to round out your adventure. Any adventure is more fun with friends; just remember to

speak softly so you don't scare the birds.

Where to Go?

From your local park to a fantastic forest you decide what your own bird watching experience will be. By walking around a neighborhood park, you can see small flocks of finches huddled in the leafless branches of Forsythia or Dark eyed Juncos hopping about the moss-covered ground looking for seeds. Take a walk in the woods and discover birds in a wilder habitat. Seasonal ponds are a great place to see Canada Geese or Wood Ducks swimming in the frigid waters. Later in winter, catch migrating birds native to other areas as they take a rest from their flight.

As you walk, be on the lookout for branches of downed Douglas Firs or Big Leaf Maples. These branches pro-

A few birds to watch for:

Chickadees
Finches
Grosbeak
Juncos
Nuthatches
Redwing Blackbirds
Red Tail Hawks
Wrens

Wetlands:

Bald Eagles
Blue Herons
Mallard Ducks
Wood Ducks
Canada Geese

SOURCES TO CHECK OUT

Audubon Society-Portland

www.audubonportland.org

Audubon Society-Salem

www.audubons.qwestoffice.net

Lane County Audubon Society

www.laneaudubon.org

Audubon Society of Corvallis

www.audubon.corvallis.or.us

Oregon Audubon Council-Oregon Coast

www.lincolncityaudubon.com

Audubon State Office-Washington

<http://wa.audubon.org/>

Backyard Bird Shop

www.backyardbirdshop.com

Friends of the Gorge

www.gorgefriends.org

REI

www.rei.com

Tualatin River National Wildlife Refuge

<http://www.fws.gov/tualatinriver>

Ankeny National Wildlife Refuge

www.fws.gov/willamettevalley/ankeney

Baskett Slough National Wildlife Refuge

www.fws.gov/willamettevalley/baskett

Sauvie Island

vide a secure space for Chickadees and other small birds to rest. In meadows or open areas, set your sights on the tops of trees. You might just find a Red Tailed Hawk looking right back at you. These hunters are searching for rodents and small birds as a winter snack.

Many organized hikes are available in Northwest Oregon and Southwest Washington. This is a tremendous way to be out in nature and to have an experienced guide help you identify birds. These treks will take you to known bird hangouts. Plus, you'll be with other people who share a love of nature. The Audubon Society has many chapters in the area. Audubon-sponsored guided hikes, birding sites

and activities are listed on their website.

Backyard Bird Shop also has a schedule of hikes, year round. There is a rotation of hikes that carpool from their closest store to the birding site. Just be sure to pre-register to ensure your spot.

Winter is a wonderful time to get out of the house and go for a bird-spotting stroll. Having birdfeeders or suet feeders are also a fantastic way to draw birds to your home. However, seeing them in their natural habitat is a nice way to spend a superb winter day. Whether the air is crisp, moist, or downright pouring, getting out will help you beat that mid-winter cabin fever.



Elaine Murphy, with scope, and group of bird watchers on a recent outing.

...Head for the Kitchen

When Life Hands You Lemons...

by David Musial

Many are familiar with the tradition of receiving an orange in the toe of their Christmas stocking. It is believed to have been started back when citrus fruit was a rare and expensive gift, especially in the dead of winter. Receiving an orange for Christmas was truly a special bounty. Although these days oranges are not that rare or expensive, another winter citrus fruit is considered rare or, at least, very seasonal: The Meyer lemon.

The Meyer lemon is a beautiful citrus fruit with bright orange-yellow skin and a unique flavor. Brought from China by USDA plant explorer Frank Meyer, they were introduced to the United States in 1908. They are believed to be a hybrid between the lemon and mandarins or oranges.

Meyer lemons have smooth skin and are rounder than a true lemon. The zest smells almost floral and the juice is less acidic with a hint

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of mandarin. Their thin skin makes them difficult to ship from the commercial groves in California and they are available in the Northwest only from November through early March.

Use Meyer lemons in any recipe calling for lemons. Sugar should be adjusted down due to their being less acidic and slightly sweet. Fresh Meyer lemons should be used within a few days or can be stored in the refrigerator for up to a week. To extend the season, try freezing the juice. A medium Meyer lemon will yield about ¼ cup of juice.

fusion

recipe of the month

Whether you make Meyer lemonade or Meyer lemon curd, don't let this winter citrus wonder pass you by. You won't be disappointed.

And next year, I'm asking Santa to replace that orange in my stocking with a Meyer lemon. It's truly a winter treat.



Meyer Lemon Curd

Meyer Lemon Curd

Yield: 1 ¾ Cups

Smooth... velvety... rich... delicious... luscious.... These are just a few of the words that describe fruit curds and especially Meyer Lemon Curd. This British spread is simple to make and sure to impress. Traditionally made with lemons, oranges or raspberries, the use of Meyer lemons brings out the subtle taste of both lemons and oranges.

Curds go great with scones and crumpets, or even on a piece of toast. They can also be used as a cake or tart filling. My favorite use, when no one is looking, is to enjoy a spoonful straight out of the jar.

Ingredients

2 eggs
1 egg yolk
½ C sugar
½ C Meyer lemon juice (2 medium or 3-4 small)
2 t Meyer lemon zest
6 T butter-cut into several pieces

Prepare a double boiler and heat the water to a simmer. Add the eggs, egg yolk and sugar to the double boiler. Whisk constantly until the sugar has dissolved. Add the lemon juice and zest, and continue to whisk. Whisking fairly constantly, including the sides of the pan, will help to prevent the eggs from curdling.

As the mixture heats up, it will thicken and start to turn opaque, in approximately five to seven minutes. Heat to 160° and turn off the heat source. Remove the top of the double boiler and place on a heat resistant surface. Add the butter pieces, a few at a time, and whisk until melted and incorporated. At this point, the curd can be strained, if desired. Straining will remove any bits of egg that may have curdled, and the zest.

Spoon the curd into clean jars and allow to cool before refrigerating. Cover the jars and keep refrigerated. Use within two weeks.

Tip: Juice the lemons at room temperature. They juice much easier than cold lemons.

Note: If Meyer lemons are not available, regular lemons can be used but the sugar will need to be increased by 33-50%.

Recipe by David Musial

You can find more *Fusion* tips, recipes and streaming videos on our website,
www.FusionNW.com.



PLAY TIME

Gardening Events Around Town

Art in the Garden: Katsura Imperial Village Thru February 20, 2011

Portland Japanese Garden

The photographs of Ishimoto Yasuhiro, lessons on sustainability from traditional Japanese architecture, 50 Black & white photographs from the 1950s highlighting The Katsura Imperial Village, a 17th century masterpiece of traditional architecture. Free with Admission.

Chinese New Years Celebration

Thursday February 3-Thursday February 17, 2011

Lan Su Chinese Garden

Annual Festival for guests of all ages. Activities include Lion Dances, Martial Arts Demos & other activities that highlight the rich culture & traditions of Chinese new year. Free with garden Admission

Escape to Spring: Happy Hour

Friday February 4, 2011 4:00pm-7:00pm

Al's Garden Centers Woodburn, Sherwood, Gresham

Escape to Spring at Al's Garden Centers and experience beautiful early spring blooms. Garden Rewards Members will receive 20% off all purchases during the event. Wander through the tables of bright blossoms and enjoy "Happy Hour" food and wine for purchase from Vitality restaurant at Al's in Woodburn and Sherwood. Light snacks will be provided at Al's in Gresham. Relax to the springtime sounds of live music at our Woodburn and Sherwood locations.

Best Fruit Trees & Berries for The Pacific Northwest

Saturday February 5, 2011 at 11:00am

Tsugawa Nursery

Join this informative class on fruit trees & berries that have been selected for the Pacific Northwest. We will cover all information to help you grow an abundance of fruit & berries in your landscape.

Tsugawa's Kid's Club Valentine's Day Basket

Saturday February 12, 2011 at 11:00am

Tsugawa Nursery

Plant a basket for your Valentine. Learn about planting flowers & make a special Valentine's Day card. \$5.00 fee.

City Chickens with Sara Mooney

Saturday February 12, 2011 at 1:00pm

Portland Nursery - Stark St

Learn about raising your own chickens in the city. We will cover housing, feeding, and all the necessities for raising chickens in urban spaces.

Yard Garden and Patio Show

Friday-Sunday February 18-20, 2011

Oregon Convention Center

Friday and Saturday 10:00am-7:30pm; Sunday 10:00am-5:00pm Event information at www.ygpshow.com.

LOOK ON PAGE 13 FOR A \$2 DISCOUNT COUPON!

Garden Time from the Yard Garden and Patio Show

Saturday, February 19, 2011 at 8:30am

KOIN Local 6 TV

A special episode of Garden Time from the YGP show.

Vegetable Gardening 101

Saturday February 19, 2011 1:00-2:30pm

Portland Nursery - Division St

Are you new to growing your own food or in need of a refresher on the basics? Join Tim Lanfri as he explores the ins & outs of vegetable gardening.

Portland Spring Home and Garden Show

Wednesday-Sunday, February 23-27, 2011

Portland Expo Center

Wed-Fri: 11:00am-8:00pm;

Sat 10:00am-8:00pm; Sun 10:00am-6:00pm

Website: www.otshows.com/shows/phs/

Small Fruits and Berries

Saturday, February 26, 2011

Al's Garden Center - Woodburn at 10:00am

Al's Garden Center - Sherwood at 1:00pm

Al's Garden Center - Gresham at 10:00am

Attend this class and get ready to enjoy fresh berries and small fruits from your own yard this summer. Learn how to plant and care for some of the most delicious fruits of summer like strawberries, raspberries, and blueberries.

Intro in to Small Fruits

Saturday, February 26, 2011 1:00-3:00pm

Portland Nursery - Division St

There is nothing better than picking fresh berries from your own backyard for breakfast. Weston Miller will teach you how to intergrate small fruits into your home landscape.

LOOKING FOR MORE?

You will find more events and updated information on the Garden Time Events Calendar
www.gardentime.tv/events.htm