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In this issue.





March, in Like a...?

We all know the saying for March, 'in like a lion and out like a lamb'. Well, for Northwest gardeners, it isn't always the case. In the last few years, we have had some very interesting springs that make us think that the weathermen have it backwards. Last year we had an early warm spurt, and then, over 3 months of rainy, wet weather. For the Northwest gardener, it has been a trial! If we were to hold true to the well-worn phrase, we should be enjoying the weather more and more as spring advances, going from storm to sun as the month progresses and ending the month of March in blissful sunshine. This promise is delivered by the weathermen every year, and the early blooming spring plants become their evil coconspirators, teasing us with luscious bursts of color. It is an evil plot! Oh, for those predictions to come true.

Once again this year, the seeds of hope have been planted. The big 3 garden shows have whetted our appetites. The recently completed Yard, Garden and Patio Show, The Home and Garden Show and the Northwest Flower and Garden Show in Seattle have all enjoyed great attendance, as people become hungry for the coming spring and more time in their gardens. We can only hope that this year will be different. We can't help it! That is the optimist in all gardeners. We can only hold our breath, pull our hoods up and tackle those early garden chores no matter what nature dishes out.

At Garden Time, we feel that our job (dare I say our mission) is to try to adjust and tweak the TV show to bring you the best gardening stories in a timely fashion. That is why we are busy on a Monday, taping for a Saturday show. We like to think we give the right information for the time of year and the conditions in the garden for most of our viewers. It becomes a little harder when you are doing a magazine. How do you adjust for conditions when you need to have your articles done 15 days before the month even starts? That is where our garden clients and friends come in. We are constantly talking with the nurseries and growers, reading news releases from garden writers and chatting with experts like our friends at Oregon State University, all to give you great information every month so you can be the 'king of the jungle' in your own backyard.

And now we have added the crew from Fusion to keep you up to speed around your home, too. We welcome your feedback. If there is something you would like to see in the magazine or on the TV shows, please drop us a line. We wouldn't be here without you! Now let's get out there and really 'roar' in the garden this month!

Happy Gardening!

Jeff Gustin, Publisher

P.S. Don't forget to mark your calendar for GardenPalooza at Fir Point Farms on April 2nd.

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In this issue...





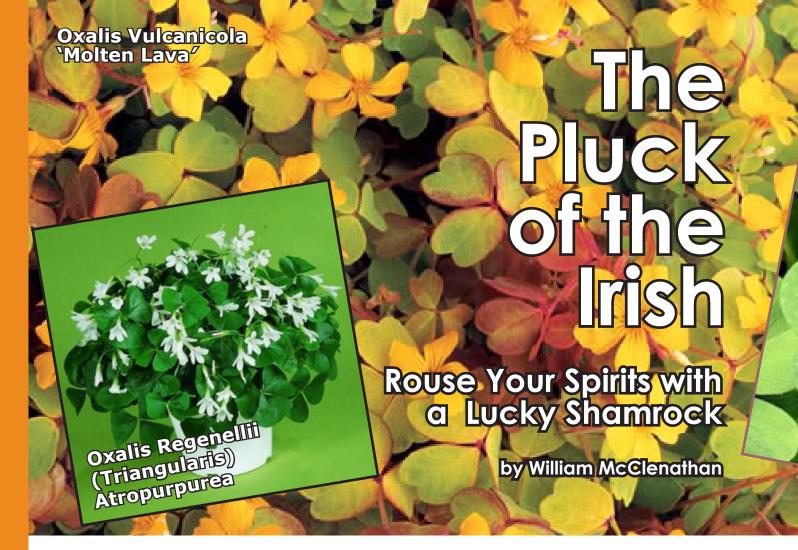












This month's Got To Have It comes with the Luck of the Irish. Commonly named the Lucky Shamrock, botanically known as Oxalis regenellii, no other plant symbolizes the Holiday of St Patrick's Day like it.

Though this plant is easy to grow, one shouldn't limit its uses to just one holiday. Beautiful in containers, it can easily be grown as a houseplant. And, although I found sources that say it is hardy to zone 6, I question the veracity of that statement. I have seen them in gardens here in the Northwest, but not prolifically, which leads me to think they may be closer to a zone 8.

Let's look at some of the other beauties in the Oxalis family.

Oxalis regenellii (triangularis) atropurpurea is a real stunner. Deep purple leaves are a sumptuous backdrop for soft pink, dangling dainty flowers. An avid clump-forming beauty that actually takes a large amount of sun, this one looks eye-catching with lime green foliage and makes containers take on a sophisticated flair. I have found it to be hardy in areas of the yard that receive sharp drainage and little to no water thru the winter. The only time I have seen these two varieties get out of control was when their roots (tiny tuberous like bulblets) get dug up and spread around...they do grow in a clumping form, so, unless disturbed by humans or animals, they hold little chance of being invasive.

Another favorite is **Oxalis vulcanicola** 'molten lava'. Talk about something amazing! Orange, red, bronze, gold... it like a kaleidoscope of color. I would treat this one as an annual here in the Northwest, although it is classed as a zone 8 and up. Even if you have it only one year, what a great investment! Its beauty really shines, especially in mixed containers. It spreads just enough to gently fall over the sides of the pot without taking over. The flowers are a light pink, so consider this when planning your combinations. This one also will take a lot of sun,



contrary to what many people think.

A relatively new introduction to us is the **Oxalis palmifrons**. The unique foliage from this South African plant looks like little palm tree leaves. It does bloom, although rarely here, which is fine, as its beauty is the leaves. Soft, silvery-green and deeply fanned, it does best in a rock or scree garden, demanding extremely good drainage. Most likely the least hardy of our selections today; some say zone 8, but I'm thinking zone 9 and higher. Of course it can be brought inside and over-wintered, but I use it as an annual.

There are 800 different varieties of Oxalis. Some are terribly invasive weeds, some are tropical, some are used as crop covers, some clump and some run. I have picked out only four here (Iron Cross is another favorite too!) but there are so many more varieties available. If you have heard harsh things about their invasiveness, just be sure to ask the staff at your favorite independent garden center about the ones you are interested in. Oxalis will not only bring great leaf textures and colors to your garden...they can also bring the Luck of the Irish!



ortie

Sowing the Seeds of Success

Sue Berg's love of Chinese and Asian vegetables brings the Far East to the Northwest.

by William McClenathan

Gardening is ubiquitous the world over, and no one knows this better than Sue Berg, owner and founder of *New Dimension Seeds*.

Sue was born and raised in China. For thousands of years, the Chinese people have been growing and producing vegetables. As their population is geared more toward an herbivore society, vegetables are a mainstay of the country's epicurean culture. In addition, being one of the world's most densely populated countries, they've had to find plants that

would produce

best, largest and earliest crops. Feeding over one billion people is a huge undertaking. They did this, for the most part, without genetic engineering, depending more on the traditional ideals of seed breeding. And, it has worked: The varieties of Asian produce are amazing.

After moving to America, Sue missed the cornucopia of Asian vegetables she grew up with. So, twenty years ago, she began to plant some of those vegetables,

herself. She started trial gardens at her home, with seeds

sent

New Dimension Seed

to her by her sister, who was still living in the Far East. Each year, Sue would visit her family and make time to find new selections of seeds to buy and bring back with her.

The classic "good neighbor", Sue would share her garden's bounty with friends. People loved these unusual vegetables and wanted to grow them, too. Realizing this, Sue began giving friends seeds to grow. Then, in 2000, a great idea came to her. Why not start a company making these wonderful vegetable seeds available to the public? And thus, New Dimension Seeds was born.





As she does

trials on all the seeds in her own gardens, only the best are made available for purchase by the public. And, she doesn't only test them to see if they will grow here in the Northwest, but also for cold tolerance, flavor, disease resistance and crop abundance.

A few years ago, Washington State University extension service did a trial on luffas. The only one to produce? The one they got from New Dimension Seeds, 'Lofty Luffa'. Sue explained to them that she knew it would produce because she had already grown it in her gardens. Then, she graciously stayed around to show them how to make the sponges out of them!

On every pack of New Dimension Seeds are recipes for the use of what's being planted. As with her seeds, Sue tries out every recipe for ease of cooking and flavor. She



does this not only for ideas for the consumer but also because she loves food. She believes that food is the universal language and enjoys sharing her recipes. A mainstay in her home is a tomato basil butter she received from a German lady

who got it from her Mother-inlaw. And although eggplant is a traditional Chinese vegetable, Sue loves the moussaka recipe she received from an elderly Greek gentleman. She makes it every year when she has an abundance of eggplant and zucchini.

Sue thinks that food is a great way to learn about other cultures, too. Since all cultures associate food with holidays, ceremonies and celebrations, it's a perfect way to make a connection with the world. Sue is well aware that it is difficult to eat all the produce one garden can yield. So, she started creating and promoting recipes that can utilize the overflow of produce, making it possible to enjoy the flavor of summer all thru the year. You can find some of these great recipes at www.thegardenchronicle.blogspot. com.

The success of New Dimension Seeds has not deterred Sue from continuing to be creative. Never resting on her laurels, Sue has recently added chickens to her gardening endeavors. Seeing the symbiotic relationship between humans and the earth, vegetable gardens and chickens, it just seemed like the next logical step. Sure, the fresh eggs are wonderful, but the chicken droppings are like black gold to vegetable gardens, removing the need for synthetic fertilizers.

Sue has also created a 'Photographic Journal Mini-Homesteading'. on These series of seminars contain how-to advice about minihomesteading, raising chickens, growing vegetables, recipes and more.



To Sue these are not new ideas, but a return to the ancient wisdom about gardening and nature passed down to her thru her ancient culture.

information For more please feel free to explore the world of Asian Vegetables at www. newdeminsionseeds.com and look for one of Sue's classes or seminars to attend this year, so you can bring some of the exotic Far East to your own vegetable garden.



Nature Meets Humanity, by Arrangement

Ikebana, the Japanese art of flower arrangement, is much more than putting flowers in a container.

by William McClenathan

Ikebana, pronounced ē'ke-bā'nā, is on exhibition this month at The Portland Japanese Garden.

You may ask: "What is Ikebana?" The answer can be found on the Ikebana International website:

"Ikebana is the Japanese art of flower arrangement. It is more than simply putting flowers in a container. It is a disciplined art form in which the arrangement is a living thing where nature and humanity are brought together. It is steeped in the philosophy of developing a closeness with nature."

Ikebana dates to the thirteenth century and, over time, has evolved into many 'schools' or types of floral arranging. As listed on the Ikebana International website, there are chapters in almost every country in the world from Canada to Dubai. The Ikebana International Portland chapter #47 offers *Ikenobo*, *Ohara* and *Sogetsu*, and several other schools where training is available. In fact, the event this month at The Japanese Garden will be spot lighting the Ohara School of Ikebana.

I like this School because it emphasizes seasonal qualities, natural growth processes, and the beauty of natural environments. Ohara School defines itself by the importance for its students to observe nature, becoming one with it in the process of creating. Taking this even one step further, Unshin Ohara founded



Ohara School in the late nineteenth century, when Japan opened itself to the influence of Western culture. He departed from previous Ikeban layout in the creation of a new form which he called the *Moribana* style, coming from the word moru meaning 'to heap.' This style later evolved into the school's stylized "landscape arrangement" designs. He also designed and produced the wide, shallow containers, most suitable for works in the Moribana style.

The event at The Portland Japanese Garden will be held March 26-27 in the Pavilion from 10:00am-4:00pm, both days. Admission is free, with your purchase of a ticket into the Japanese Garden.

This is such an amazing time of year, with nature just beginning to awaken from her slumber. No place is more peaceful and tranquil than the Portland Japanese Garden, and now you can double your pleasure by going on the weekend of Ikebana. Not only will you be inspired to return to your own gardens, renewed and refreshed, but you might just get some great ideas on new floral designs to try.

For more information on the Ohara Ikebana exhibition you can go to www.japanesegarden.com. If you are interested in finding out more about Ikebana, check their international website at www.ikebanahq.org. You can also find out more about the Portland chapter at www.iiportlandchapter47.com.





the Japanese symbol for Ikebana













Getting a Head in the Garden

Growing Cauliflower may take a little patience, but it's well worth it. by Therese Gustin

This year I vowed to expand my vegetable garden choices beyond my typical tomatoes, cukes, beans, peas, peppers, onions, lettuce and basil. My goal is to add a new dimension to my garden and include cole crops; those veggies in the Cruciferous family like cabbage, brussel sprouts, broccoli and cauliflower, among others.

Since I have never actually grown any of these vegetables before, I decided to do some research on growing one of my favorite cole crops: cauliflower. From what I have discovered, Cauliflower or *Brassica oleracea*, may not be the easiest vegetable to grow. Everything I have read indicates that to get a well developed head or "curd"

of cauliflower takes the right conditions, timing and patience.

When picking a spot in the garden to plant your cauliflower, make sure that it receives full sunlight. It can tolerate light shade, but if you want to guarantee a generous harvest, the sunny spot is where it's at.

When planting the seeds (or transplants), space them out at least fifteen inches apart. You want to give the roots of cauliflower plenty of room to spread, dig deep and grow. One of the issues with growing cauliflower is poor "curd" formation if the roots have a chance to dry out. So, even watering is essential. Plant when danger of frost

is over, but not so late into the spring as to delay harvest into the heat of the summer. Cauliflower likes temperatures in the 60 to 75 degree range.

When the head of the cauliflower reaches a few inches across, it is time for blanching. By loosely tying up the leaves over the head of the cauliflower, it protects the curd from sunburn and water damage, ensuring a tighter, whiter, more delicious crop.

After you have completed the blanching process, check the heads every other day for maturity. Generally you can harvest the cauliflower a week to ten days after starting the blanching process.





To save a little work in the garden, you can grow self blanching varieties like 'Snowball' or 'Snow Crown'. These varieties distinguish themselves by sporting upright, self-wrapping leaves. Many new varieties come in fun pastel colors like orange or purple. These colorful varieties actually contain even more antioxidants than their whitefleshed cousin. That's not to say that standard cauliflower nutrition is wimpy! A serving of cauliflower contains a high level of Vitamin C, Folate, Vitamin K, fiber, Phosphorus, Vitamin B6, Pantothenic Acid, Potassium and Manganese.

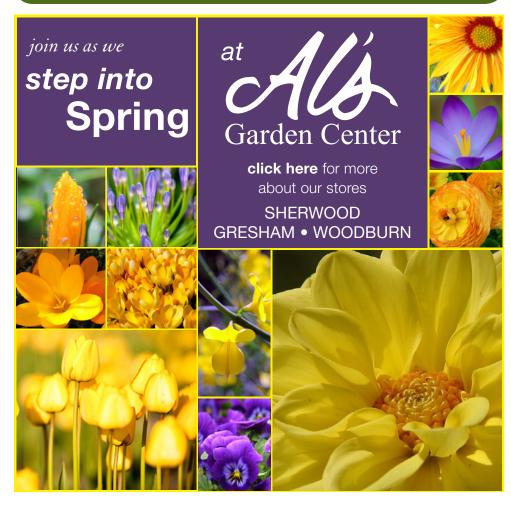
So, if you are past the basic tomato-pepper gardening and want the rewards from spending a little more time nurturing your garden, try your hand at growing cauliflower or one of your favorite cole crops this season.

Cream of Cauliflower Soup

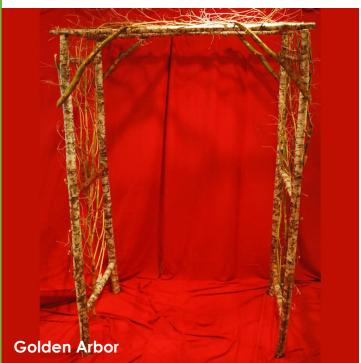
4 cups fresh cauliflower florets 1 ½ cups chicken broth or vegetable stock 1 tablespoon butter or margarine 1 tablespoon all purpose flour ½ teaspoon celery seed 1/4 teaspoon salt Dash of black pepper 1 cup milk, half-and-half, or light cream ½ cup shredded cheddar cheese

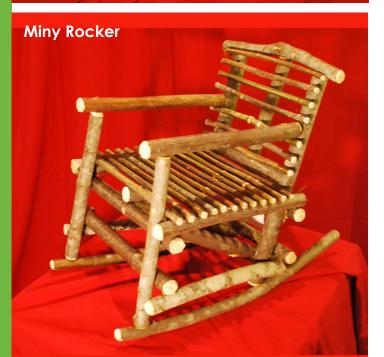
In large saucepan, cook 4 cups fresh cauliflower florets, covered, in a large amount of boiling water for 8 to 10 minutes or until tender; drain. Reserve 1 cup of florets. In a food processor bowl combine remaining cauliflower and ¾ cup of the broth. Cover; process about 1 minute or until smooth. Set aside. In the same pan, melt butter. Stir in flour, celery seed, salt and pepper. Add milk all at once. Cook and stir until slightly thickened and bubbly. Cook and stir for 1 minute more. Stir in shredded cheddar cheese, remaining cauliflower, blended cauliflower mixture and remaining ¾ cup of broth. Cook and stir until heated through. If necessary, add more milk to reach desired consistency and top with additional shredded cheddar. Serves 4.

From the New Better Homes and Gardens Cookbook.









Where There's a Willow...

There's a Way

by William McClenathan

ur backyards consist of many things. Often, we consider plants to be the premier additions that spawn our creative visions and turn our backyards into what they are. However, there are other elements that can transform a backyard from a place filled with plants into a unique personal retreat.

Such is the capacity of willow furniture. Made from the stylized branches of one or more of the 360 willow varieties found in the Northwest, these pieces are an excellent way to incorporate beauty and function into our outdoor spaces.

The great thing about willow furniture is how easily it blends into the garden. Rustic, romantic and charming, these pieces are made from more than just willow branches. Shoots from the area's deciduous trees, such as alder, hazelnut and vine and broadleaf maple allow for beauty and function and can be put together as intricately or as simply as the creator chooses. What could be more perfect?

My favorite place to acquire pieces of willow furniture is from *Willow Station*. Owner Brian Phillips, affectionately dubbed 'The Twig Man', has spent decades learning how to create furniture from twigs. From a small side table to a covered bed and everything in-between, his creations have emerged from over 30 years of perfecting his art.

And, truly, his work is art. Whether a table, lounge chair or rocker, all are strong, beautiful and, with just a small amount of care, can last



for many years.

They fit comfortably into almost any style of backyard. I have a bench poised in front of a 5 ft. Buddha statue in a bamboo grove... perfect for meditation or letting the stress of the day fade away. And, they are so comfortable!

I remember the first time I saw one, I thought they must be horrid to sit on, as they're made of twigs. Boy was I surprised! They were comfortable, even without any cushions. It seemed Brian knew just how to form them to fit the human body perfectly.

Willow Station's website offers a pre-packaged bench for sale, shipped directly to your home. The pictures on these pages are just a small sample of the quality, and quantity, of pieces available for purchase.

also offers classes Brian around the area where he will personally assist with building your creations. (The website, willowstation.com, offers a list of upcoming classes). You can find his natural creations for sale at independent garden centers around the area, too.

I should mention that Brian



will be at Gardenpalooza this year, a perfect time to visit with him, and purchase plants as well.

Inspired by nature, created by man, nothing fits you and your backyard better than willow furniture.







The normal house makes a lot of different sounds and noises. From the creaking of the floors and doors to the sounds of dishwashers and furnaces, we learn to recognize them all. But the one sound no one wants to hear is the sound of running water, especially coming from your bathroom fixtures.

The toilet uses about 27 percent of the water in an average home, so if you have a leak--even a small one--it can add up to a lot of wasted water and money. So, unless you are 'flush' with cash (sorry, I couldn't pass that one up) fixing a leak, however small, is a good idea. And, it can be an easy job to do, too.

Finding the toilet leak

First you have to find the leak.

Sometimes you will hear a faint trickling sound, but often they can be silent. If they are, the biggest indicator may come from your water bill, which will show a large increase in usage for a month or two, compared to the same time the previous year. To find the leak, you need to remove the lid from the back of your toilet. Drop in a dye tablet or 10 drops of food col-



oring. The dye tablets can be found at your local hardware store or you can sometimes get them from your water provider. Let the toilet sit for about 10-15 minutes. Come back and check the bowl. If you have colored water in the bowl you have a leak. If you don't, there is no leak and you might have to look for it somewhere else in your wa-

ter system.

Fixing the toilet leak

Many toilet leaks can be easily fixed by the do-it-yourselfer. If you do have a leak, there are four things to look for when repairing your toilet. Again, remove the lid on the back of your toilet tank. You can feel safe sticking your hands in the toilet tank, since it is clean and not 'dirty' water. Next, turn off the shutoff valve at the base of the



toilet. The first thing to check is the chain. The chain is responsible for lifting the flapper. The flapper is the part at the bottom of the tank that lets the water flow into the bowl. If the chain is too tight, the flapper may not be resting on



the valve seat. If it is too loose the chain may be getting tangled or getting stuck under the flapper. Adjust it accordingly.

The next thing to check is the handle. Here you may find that the



handle is loose. Tighten the handle on the inside of the tank.

If you still have a problem, move on to the bottom of the tank and check the flapper. If the rubber in the flapper is old, it may be crumbling and creating areas for leaks. Run your hand around the edge of



the flapper. If rubber comes off on your finger you may need to replace the flapper. Also, check for corrosion around the valve and clean it until you get a good seal. To replace the flapper, remove the chain and remove it from the overflow tube. Take it with you to the hardware store, since there are many types of flappers and you want to make sure you get the right one.

The next area to check is the fill valve. When you flush your toilet and the water leaves the tank, the fill valve is opened and that allows fresh water to fill the tank. Once the tank is full, the valve will shut off. If it doesn't, this will cause wa-



ter to go into the overflow tube.

Sometimes, you can fix this by adjusting the float. There are two types of floats. One is a cylinder that moves up and down the fill valve and the other is the more



common float ball on the end of a long metal rod. With the float ball you can bend it downward by using gentle pressure. Turn on the water and let the tank fill up until it is full. Adjust the level based on the full mark in the tank (most tanks have this mark on the back of the tank). You may have to repeat flushing the toilet until the water gets close to the mark. If you have a cylindrical float, use the clip on the metal rod or the screw adjustment to raise and lower the water level.

If the water continues to flow after you have adjusted the float, you may have to remove the entire fill valve assembly. To do this make sure that the water is off and the tank is drained. You may need a bucket or a sponge to collect the excess water when you remove the assembly. Unscrew the nut from the assembly under the tank. Re-



move the entire assembly and take it to your hardware store to get a replacement. Fill valves come in lots of different styles and getting the right one the first time is essential.

Reverse the steps to install the new fill valve and turn on the water to check for leaks. If you find that you still have a leak, it is best to call a plumber or plumbing contractor.

If you would like to see some toilet repair videos or other water saving tips, you can check out the Regional Water Providers Consortium website at www.conserveh2o. org. Their site is loaded with tons of great information that they provided to us to help with this story! You can also get advice from the very helpful people at George Morlan Plumbing.

You can find more Fusion tips, recipes and streaming videos on our website.

www.FusionNW.com.



Early Spring Vegetables Saturday March 5, 2011 • 11:00am Tsugawa Nursery, Woodland, WA

Join Lawrence, one of Tsugawa's plant experts, for an informative class about planting and growing early spring vegetables. What's good to grow and good to eat. With the trend of growing our own vegetables, Lawrence will walk you through some of the varieties you can grow right now.

Moles and Gophers

Saturday March 12, 2011 • 10:00am[G] 1:00pm[S & W] Al's Garden Center, Gresham, Sherwood, Woodburn

Moles and gophers can ruin your lawn and garden. Attend this class and learn how to tell which critters are causing trouble in your yard. Once you've learned how to tell what you've got, learn about some of the many ways of getting rid of them and what works best. Come early, as this is one of our most popular classes of the year.

Tsugawa Kid's Club: Learn about Bees & Pollination Saturday March 12, 2011 • 11:00am Tsugawa Nursery, Woodland, WA

Bees... those creatures we are all afraid of getting stung by. Find out why bees are so important and why we should try to protect them? We'll build a mason bee house to take home to help pollinate your plants. Class Fee \$5 per child.

Seed Starting with Ryan Hofrichter Saturday March 12, 2011 • 1:00pm Portland Nursery (SE Stark) Portland

For healthy vegetables and early harvests, it is crucial to help your plants get off to a good start. We'll cover soil mixes, germination requirements for various seeds, and how to care for seedlings indoors until transplanting or after sowing directly outside. You'll leave better equipped to start your plants from seed.

Junior Gardener's Club: Grow Your Own Greenhouse Saturday March 12, 2011

Oregon Garden, J. Frank Schmidt Jr. Pavilion

Join Oregon Garden Horticulture staff as they help kids create a greenhouse of their very own. Kids will plant seeds and create small greenhouses to take home.

Container Planting Class Saturday March 19, 2011 • 1:00pm Bauman's Farm and Garden, Gervais

Come design your own container for spring. We will help you pick out the perfect plant combinations for you.

Year Round Vegetable Gardening Saturday March 19, 2011 • 1:00-2:30pm Portland Nursery (SE Division) Portland

Do you already have a bountiful spring and summer garden? Interested in harvesting fresh vegetables every month of the year? Join Tim Lanfri, of Community Garden Creators, to learn techniques for growing and harvesting fresh produce throughout the entire year, even in the "dead of winter"! Tim will discuss topics such as timing your plantings, fall and winter growing techniques, and how to maximize your harvest without a greenhouse.

Spring Garden Walk Sunday March 20, 2011 • 11:00am & 2:00pm Dancing Oaks Nursery, Monmouth

Come visit the nursery and celebrate the beginning of spring! A guided tour of the garden will focus on the plants of interest at that time. Tea and goodies provided to give you energy for the trip down the garden paths. Two tour times for your convenience. Free.

26th Annual Tulip Fest March 25 - May 1, 2011 Wooden Shoe Bulb Co, Woodburn

Gift shop opens March 1, 2011

Beautiful Spring Containers

Saturday March 26, 2011 • 10:00am [G, S & W] Al's Garden Center, Gresham, Sherwood, Woodburn

Attend this class and learn how to plant some beautiful spring containers. Learn how to combine plants for both color and texture to create a container that is unique and striking. Speaker: Al's experts at all 3 locations.

Gardenpalooza Saturday April 2, 2011 •8:00am-4:00pm Fir Point Farms, Aurora

Over 40 garden vendors in one location. Come see plants, garden art, yard decor, tools. Discounts, specials and freebies! Enjoy food and fun for gardeners of all ages. Free admission, free parking.

LOOKING FOR MORE?

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