

May 2011

garden time

A Digital Monthly Magazine for Your Garden & Home

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Falls, Flowers and Foliage
Along the Columbia

ASPARAGUS

N & M Nursery's
Rosie Sullivan

Black Petunias

Sourdough
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Renewal and Rebirth...

Welcome to the spring weather... ok it took a few months and a few more inches of rain than we are used to, but it is here. As I was looking out at the garden I couldn't help but think about this annual rebirth. We have recently lost a friend to cancer and right at this tough time we have all this new growth and beauty popping up all around us. It does the heart good to have these new signs of life appear year after year. Are the colors brighter or the scents sweeter because of our loss? This is nothing new, this rebirth happens every year and for most of us these new blooms seem to be appreciated one day and forgotten the next. We are just so busy with our lives and we tend to forget to 'stop and smell the roses' until something throws a roadblock in our way and forces us to do just that. This cycle happens every year and I find a lot of comfort in that. Life goes on and for the gardener there is a little twist. With this rebirth in the garden we get a chance at a do-over. If something didn't work for you last year, you get a chance to do something different. How many things in life allow you to do that?

Speaking of do-overs, this past month we visited with Jan McNeilan, our favorite OSU Extension agent (retired). She pointed us to the newly redesigned OSU Extension website (<http://extension.oregonstate.edu/>). On this wonderful website, you will find tons of gardening information specifically for the NW gardener. You can find a list of seed varieties that will do well in the Northwest and tips for how to grow them. It is the ultimate do-over to try a new variety of vegetable after one variety lets you down! There are also articles on pruning and care for many fruits, vegetables and perennials. You can even find the garden calendar which lists all the things you should be doing for each month of the year. The OSU site is great because it has information that has been tried and tested at OSU and its many research stations. I like to think it is one of the best uses of my tax dollars; some real *news you can use*.

Spring is also the time for plant sales and garden tours. We receive a ton of news releases asking for us to cover these great events, but there are so many at this time of the year, it is hard to cover, or even mention, all of them. We try to include a few of them on our weekly calendar on the www.GardenTime.tv website and even include a few in our monthly editions of this magazine, but there are just too many. For that, we apologize. Still the best way to hear about these is to become involved in your local gardening community. Plant societies and garden clubs are organized all around the state and you can find out about them at this website, <http://oregongardenclubs.org/>. You can also check at your local independent garden center for groups that they work with. We have done stories with some of these groups including lovers of roses, begonias, orchids, fuchsias, chrysanthemums, camellias, bonsai, peonies and many others. A quick search of the web will point you in the right direction.

Support your local garden club, try a do-over and stop and smell the roses. All great things to do in the spring!

Happy Gardening!

Jeff Gustin, Publisher

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In this issue...



Simply Gorge-ous!

Nature's majesty is just an easy drive from the city, and an easy walk from the road.

by Judy Alleruzzo

Sometimes, in spring, a gardener needs a break from the garden.

Yes, there is more to life than adding fresh annuals to containers, planting a new Clematis or hitting all the garden centers and plant sales. What about a little of the real nature that surrounds us in the Great Outdoors? I was feeling this way and called my *Garden Time* co-host, William McClenathan, to convince him to go on a hike.

Now William is not a hiker. He loves beauty and natural surroundings but he's not going to put on Gortex & hiking boots to get it. I asked if he wanted to go on a hike and he said, "YES". I was astounded, as I didn't have to sell him on the idea. He's a sweetie and knew I wanted to go, so he said he would come along.

I searched the "Friends of the Columbia Gorge" website and found several hikes that are easy and short. We chose the hike to Bridal Veil Falls, just north of Troutdale on Interstate 84.

It's a quick drive from Portland, and we were transported to a lovely site which seemed light years from a big urban area.

The walk to see Bridal Veil Falls is only .6 miles. That length is a stroll, really! As soon as we started on the trail, we saw blooming wildflowers. We are plant geeks so we notice plants! We could not miss them as the Trillium & Western Bleeding Hearts were right near the trail. They were right there, like someone planted them for us to see. It was thrilling.

We walked a few more steps and saw Piggy Back Plants (*Tolmeia*),

Salal and Indian Plum (*Oemleria*). The woodland was teeming with the new growth of spring. It seemed every plant was a fresh shade of green covered with the morning's light rain. Even the moss was exquisite.

I'm sorry I digress; I'm supposed to be talking about hiking. It's hard to separate the two activities, walking in the woods and checking out spring native plants.

While we were noticing the flowers, we did stop to listen to the different sounds. We heard the falls far down the trail. Now this is something we don't hear in our gardens. It was loud and we were not that close to the trail end. It was background music to our wildflower discoveries.

As we neared the falls, the sound became almost deafening. The

overabundance of spring rain had made the falls a gusher.

I can see why these falls are so named. The cascading water from the bounty of rainfall makes the falls look like the sweep of a very long bridal veil. It cascades down in two lengths, separated by a flattened pool area.

The upper falls drop almost 100 ft. and the lower falls almost 60 ft. There is a viewpoint area with a railing to watch the drama. The mist from the falling water creates a dreamlike haze. Why does a light mist feel different in the woods? It refreshed us even on this cool, overcast day. It felt great.

The Bridal Veil name can be found in history as far back as the late 1880s. The town of the same name came about to house the employees and families of one of Oregon's first paper mills. It makes sense that the town grew up around the local logging industry.

It so happened that a beautiful water fall was just down the road. Bridal Veil town flourished until 1960 when the "Bridal Veil Lumber and Box Company", the major employer of the area, closed down. The town Post Office still exists and every year is inundated with requests to hand stamp wedding invitations with Bridal Veil, Oregon.

After seeing the falls, there is another trail loop off the parking lot in the opposite direction. This trail winds through a more open meadow-like zone. The plant material around this trail is different, as there is less of a tree canopy. I bet the wildflowers in this area will bloom later into May & June.

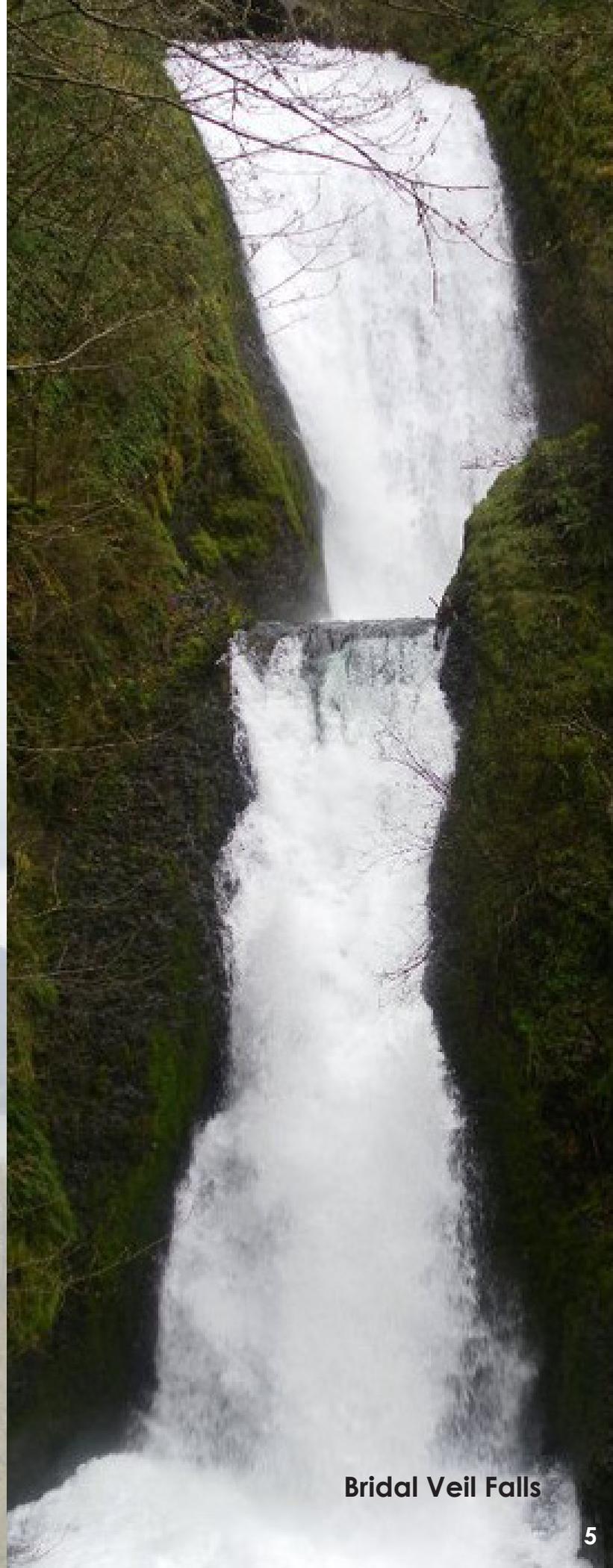
The best part of the trail is the view of the Columbia Gorge. The scenes in all directions are vast. The cliffs of the gorge and the expanse of river are a sight to see.

The trail to the falls and gorge are safe & well marked. There is interpretive signage, explaining the history, geography and plants of the area. It's easy enough for hikers of all ages. We saw young and older and many like us in-betweeners. There is also a well kept restroom right off the parking area.

The beginner trail is a good way to start a hobby of hiking. It has all the elements of being out in nature: waterfalls, trees and wildflowers, without too strenuous a walk. Every season, hiking in the Columbia Gorge presents a new palette of plants to discover while absorbing the landscape. Later, I plan to visit another trail with a bit more challenge. I'll see if William is up to that, as well.

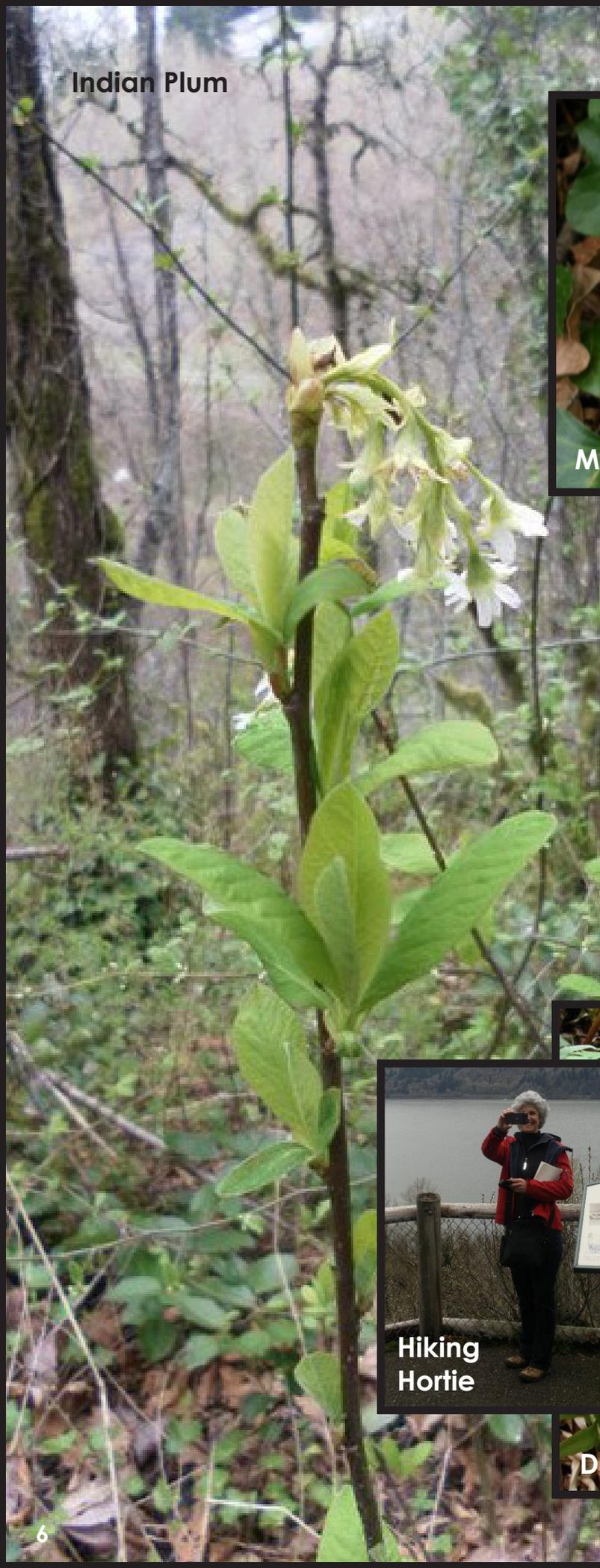
This spring and summer, take time out from the nature in your garden and discover the wonders of The Columbia Gorge.

continued, next page



Bridal Veil Falls

Indian Plum



Mystery Wildflower

Mystery Plant with whitish-pink flowers. If anyone knows this plant, please let us know. William & I have looked at all the Wildflower books we own and cannot ID it. William took these photos to capture the tiny blooms of every plant. My thanks to him!

Other native plants we saw on the trail to Bridal Veil Falls:

Star & False Solomon's Seal *Maianthemum sp*

Sword Fern *Polystichum munitum*

Coral Bells *Heuchera sp.*

**For more information on hikes in the Columbia Gorge
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Woman of the World

From Russia to China to South America, Rosie Sullivan brings a world of experiences to N & M Nursery.

by William McClenathan



The world loves to garden, it's true. It is one of the few things that people all over this planet can agree upon. There is no greater proof of this than Rosie Sullivan.

Rosie's roots can be traced back to Russia where her grandmother, at the tender age of 14, was sent to a concentration camp after the King was assassinated. That event left the country in a terrifying state of affairs. Those with different beliefs were imprisoned and tolerance seemed to disappear. Rosie's grandmother escaped from the camp with her soon-to-be-husband and sneaked across the border of Russia into China. Eventually, the family left

Russia and migrated to South America with their three children. While in South America, three more children were added to this transient family, one of which was Rosie.

Because of grants provided from President Kennedy for people to move and begin farming in the Willamette Valley, Rosie's family made another move, this time to Oregon. Sponsored by her two aunts who lived in New York, the family started farming in this fertile area, and also added another four children to their family.

Rosie's father wanted to keep the family close to the traditions of his

hometown, so school was not an option for young Rosie. Instead, she went to work at Al's Nursery at the age of 15.

This seemed completely logical to Rosie, as her family had long lived off the land, so working with plants was not something new. Even in China, Rosie remembers her father not going to doctors, but instead, using herbs from the woodlands to heal his family's ills.

Rosie worked for Al's for 16 years. During her tenure at Al's, Rosie met her husband Shaun. Married in 1988, Shaun worked for the timber industry at the Port of Portland. Because of the spotted

owl concerns in the late '80s and early '90s, Shaun was one of the many good people who lost their jobs as the timber industry crumbled. With two of their four children already part of their family, Shaun was staying at home and looking for work. Jack Bigej, the owner of Al's, gave them an old hoop house to store their boat in. As Shaun was unemployed, Rosie and he decided to start growing plants in it instead. Starting out with shrubs that did not need heat, as the hoop house was basically a cold frame, they began growing plants.

Some friends of theirs had tried to start an herb nursery in an historic part of Oregon City, but because of zoning issues, they were shut down. Rosie and Shaun bought their stock and *N and M Nursery* was born.

Herbs made sense to Rosie, because of her upbringing. Rosie had planned to add only ten new varieties per year to their young business, yet in the first year they added 50! From the beginning, their little nursery grew and continues to expand to this day.

In 1998 Rosie pursue *N and*

left Al's after 16 years to fully *M Nursery*. And, although she has dabbled in a few plants besides herbs, five years ago, she stepped things up by growing unusual and easy tropical plants.

To Rosie, Herbs will always be her bread-and -butter,



but the tropicals are the spice! She loves visual, colorful plants, but they must be easy for the consumer to grow, as well. She does not want her customers to have to wait for years for a plant to mature, in order to enjoy it. So, the great selection of tropicals she grows allows for that.



Rosie's cosmopolitan background is evident in the diverse selection of plants at N & M Nursery.

Rosie has four children. Natasha, Maraya, Michael and Tessa. She also has a wicked sense of humor. When asked what the meaning of N and M was in her company's name, she quips, "not much". Laughing heartily, she then explains that when she and her husband were searching for a name for their nursery, the two children they had at the time were Natasha and Ma-
 raya... N and M.



Rosie, with husband Shaun

Quality has always been a hallmark of their plant production, but it is also the inimitable spirit of Rosie and her

amazing family, past and present, that adds to the selection, health and vigor of her plants.

Her roots may have started in Russia, but Rosie has been firmly

transplanted in the Pacific Northwest, to the benefit and delight of local gardeners.

N and M does not have a website, but you are invited to 'like' them on Facebook. And, while visiting, be sure to browse through their many pictures, which are sure to inspire you with the amazing selection of plants they have for sale. You can also send them a message and find out which garden centers are close to you that sell their plants.

Whether looking for medical or culinary herbs, or the spicier tropicals they grow, you are sure to enjoy the many selections made available by Rosie and *N and M* Nursery.

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Black Velvet



Phantom



Pinstripe

Back in Black

A new variety of Petunias adds a distinctly different hue to your palette.

by William McClenathan

Last year something extraordinary happened. Ball Horticulture introduced their line of Black Petunias.

Available in three different varieties, these new colored petunias have caused quite a stir in the Horticulture industry, and with gardeners.

First came *Black Velvet*, a solid black petunia that really does look like it is made from velvet. This annual flowering plant packs a lot of punch. The unique color of its flower is seldom found in nature, making it an instantly desirable plant.

Black Velvet has two companion black petunias also, *Phantom* and *Pinstripe*.

Phantom has the same black coloring of *Black Velvet*, but is segregated by five rich, buttery yellow strips. *Pinstripe* is more of a deep purple-black with white-to-cream star-shaped strips in the darkness of the bloom.

While the colors alone of these new varieties are fascinating, for me it is the potential for combination plantings that really wins the prize.

Black has always been a mysterious color filled with intrigue. It can also be very formal, making the challenge of great combinations even more fun. And what doesn't go with black?

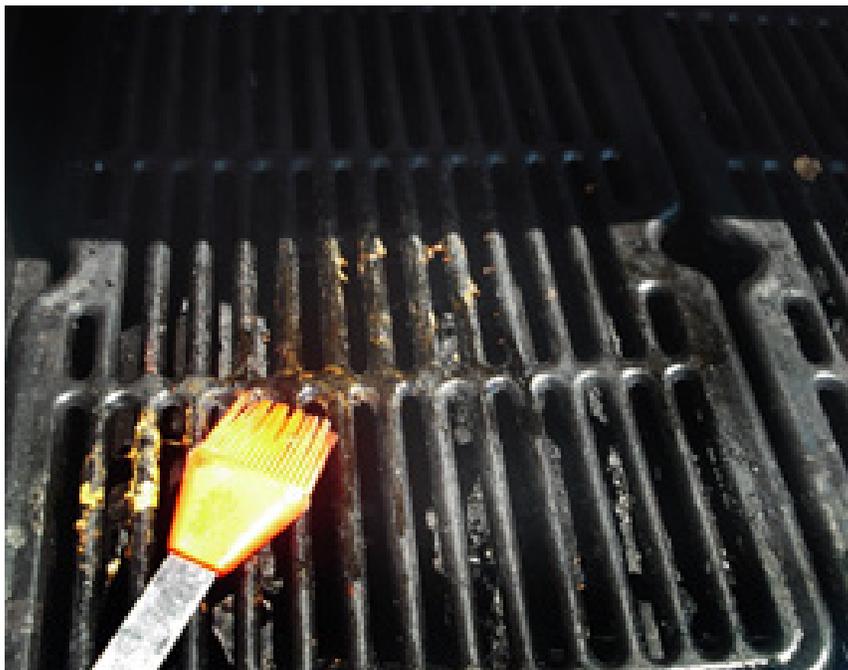
These exciting new introductions have a long bloom period from spring until fall. They are a medium growth petunia in size, meaning they will be around 8" to 12" tall and wide. Full sun will keep them blooming readily and from stretching toward the light. And because they are hardy to 32 degrees once established, you can have these new beauties even into our often mild Northwest autumns. There doesn't seem to be much, if any, fragrance to them, so don't expect to get the lovely petunia smell. But, the color more than makes up for that.

I am excited to see what great combination plantings people come up with for these petunias. Love them or hate them, you just cannot deny their unique color in the garden.

Grill o' My Dreams

We hate cleaning our barbecues as much as we love using them. Here's how to keep the home fires burning.

by William McClenathan



Cooking food outdoors over heat has been around as long as man has walked the earth. It was a necessity in the past, but today, we do it because we can. And, although some may disagree with me, I am sure the food just tastes better too.

The market is saturated with different ways to cook outdoors. Some people have entire outdoor kitchens, while others have a small hibachi on their patio.

The rules are all the same, though. Starting with a

clean grill is always best. Now I have had friends tell me they never clean the grates on their grill because it adds flavor to whatever they are cooking. As tempting as this may sound, it really is best to keep the grill clean, and there are countless ways to accomplish this.

Some heat up the grill and use an onion, cut in half, or a lemon sliced the same way to rub on the grill. But, nothing takes the place of a wire brush.

Cleaning the grate should be done every time you use the grill. It is best to do it each time you're done cooking. Be sure to let it cool down a little. Dried-on food is much more difficult to remove than warm food. If you have a cast iron grate, wipe a little oil on it just like you would a cast iron skillet, making it ready for your next use and keeping rust at bay. The simple truth is, grates that aren't clean can add taste to the food you are cooking, but generally, it's not flavors that you would desire.

Charcoal grills could easily be cleaned each time you use them but many of us let the ashes build up in the bottom. This can lead to distasteful flavors in your food. If you choose not to,



at least give it a good cleaning once a year, scrubbing it down with soap and water. This is also a great time to touch up any chipped paint on the body of your barbecue, which will keep it from rusting.

Gas grills need the same annual cleaning. Start by disconnecting the gas. Then, remove the layers to get to the bottom of the grill. Some grills have lava rocks in the bottom; don't forget to clean these off as best you can or, better yet, replace them with new ones. Any food or grease debris that has not been burned up during cooking should be removed as it can add unwanted flavors to your food.

If you think about it, we keep our kitchens clean by washing pans each time we use them and



wiping off the stove and counter tops. Why wouldn't we follow these same simple steps on our grills as well?

I find, for myself, that a good cleaning before I put it away in the winter works best. That way, when those first few days of good weather show up, sometimes as early as February, I am ready to take advantage of them. Others prefer to wait until the season really kicks in and clean their equipment then. Either way works. Taking a few minutes to do this will give a longer life to your grill and make your food taste better.

After all, as every Grill Master knows, it's all about the taste.

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Asparagus TIPS

If you don't already love them,
you're missing quite a treat.

by Therese Gustin

When you think about spring vegetables, you can't help but think about asparagus; those delicious green spears standing like soldiers in the garden or wrapped in a tight bundle at your farmer's market or produce stand. Like most "unusual" vegetables, I didn't acquire a taste for asparagus until I was an adult. Sadly, I missed out on many years of enjoying this yummy treat!

The name "asparagus" comes from the Greeks and means 'shoots' or 'sprouts'. It is a member of the lily family. More than 2000 years ago the Greeks and Romans savored the flavor of wild asparagus. Not only was it enjoyed for its flavor, but also for its medicinal properties. Cultivation of asparagus was thought to have started in France in the 17th century with Louis XIV. He so loved the tender spears that he had greenhouses built in order to have

asparagus year-round. Asparagus (*Asparagus officinalis*) has been grown in the United States since the colonial times. We didn't start to see commercial production, though, until the mid-1800s.



If you have space in your garden, you can grow this long-lived vitamin-rich perennial at home. When choosing asparagus roots to plant, select a purple variety or the new all-male hybrid asparagus varieties like Jersey Giant, Jersey Prince and Jersey Knight. These varieties produce spears only on male plants.

Seeds produced on female plants tend to fall to the ground and become a seedling weed problem in the garden. Female plants also use more energy to produce the seeds which decreases the yields of asparagus spears. The all-male hybrids out-produce the old Mary Washington varieties by three-to-one.

Select a space in the sun with well drained soil. When soil temperatures warm up to about 50 degrees, dig a furrow about five to six inches deep. Applying phosphorus fertilizer to the trench will help ensure increased yields. Space the crowns one-and-a-half feet apart in the row. If you plant more than one, space the rows five feet apart from center to center.

Wide between-row spacing is necessary because the vigorously growing fern will fill in the space quickly. After planting the crowns, back fill the soil to the

original soil line. You should start to see shoots emerging within a couple of weeks. Do not harvest the spears the first year.

After the spears reach about eight or nine inches, they will become woody and produce a fernlike growth. To produce a good crop, wait until the second year to start harvesting the tender shoots. Asparagus spears should be harvested when they reach about seven to nine inches. As the years progress, the harvest time will increase as well as the yield.

For those without ample space in their garden for an asparagus patch, look for fresh asparagus at your local produce shop or farmer's market through the month of June and try this delectable vegetable fit for a king!



Grilled Asparagus

Grilled Asparagus

One pound asparagus spears

1 ½ Tablespoons Olive Oil

Salt and pepper to taste

Heat grill to medium heat.

Snap off tough ends of asparagus. (Asparagus will naturally snap off at the point where it goes from tender to tough (which is usually about 1/3 of the stalk). Place spears in a large bowl, drizzle olive oil over the spears. Sprinkle with salt and pepper.

Place spears on a vegetable grill pan or directly on the grill. Cook for about five minutes or until lightly browned; turning often to brown all sides.

Serve immediately with your favorite meat, fish or other grilled veggies.

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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, containing the text "GARTNER'S German Style". Surrounding the logo are several circular images showcasing different types of sausages and meat products, including links of sausage, sliced meats, and various cuts of meat.



THE START OF SOMETHING BIG

Can't find the perfect starter for your Sourdough bread? How about making your own?

by David Musial
Fusion co-host

Great sourdough bread starts with great sourdough starter. That's why commercial bakers protect their starter like Fort Knox. Since they aren't likely to share their starter, if you want your own, you will need to find another source.

Sourdough 101

So what is a sourdough starter? Basically, it is a yeast factory living in dough of flour and water. The starter contains wild yeast and lactobacillus bacteria. The yeast eats the sugar in the flour and provides leavening, while the bacterium contributes to much of the flavor. Since the strains of airborne yeast and bacteria are different throughout the world, the taste of sourdough bread changes from region to region.

In the days before commer-

cial yeast was available, starters were used to leaven bread. This was done by saving a piece of dough each time bread was made. This saved piece of dough was the starter for the next batch of bread. Yukon prospectors actually traveled with their starter so they could make leavened bread instead of crackers and subsequently became known as 'Sourdoughs'.

Getting Started

There are three basic ways to obtain a starter. First, you can find a family member or a friend with a starter and ask them to share. My starter is from my mom and is 32 years old. Second, you can buy a commercial starter in either dry or wet form. Third, and most fun, you can start from scratch. It's science in the kitchen.

Basic Starter Recipe

Combine two cups of flour with two cups of water in a non-metallic bowl.

- Stir, cover with a towel and store in a warm place in the



kitchen until it starts to bubble. The bubbling means the starter is fermenting and doing its' job. As long as the liquid that forms does not turn pink or green, you have a healthy batch.

- Cover and store in the refrigerator until you are ready to use.

Several variations to this basic recipe exist. For instance, the starchy water that potatoes have been cooked in can be used in place of tap or bottled water. You can also add yeast to get a quicker fermentation, in hopes of heading off any bad bacteria. The most interesting method however, is using grapes. Basically, you crush the grapes and allow to ferment like wine. Then strain off the fermenting grape juice; stir in flour and store covered in the kitchen as in the basic recipe. Best to use homegrown or organic store bought grapes.

Starter Use and Care

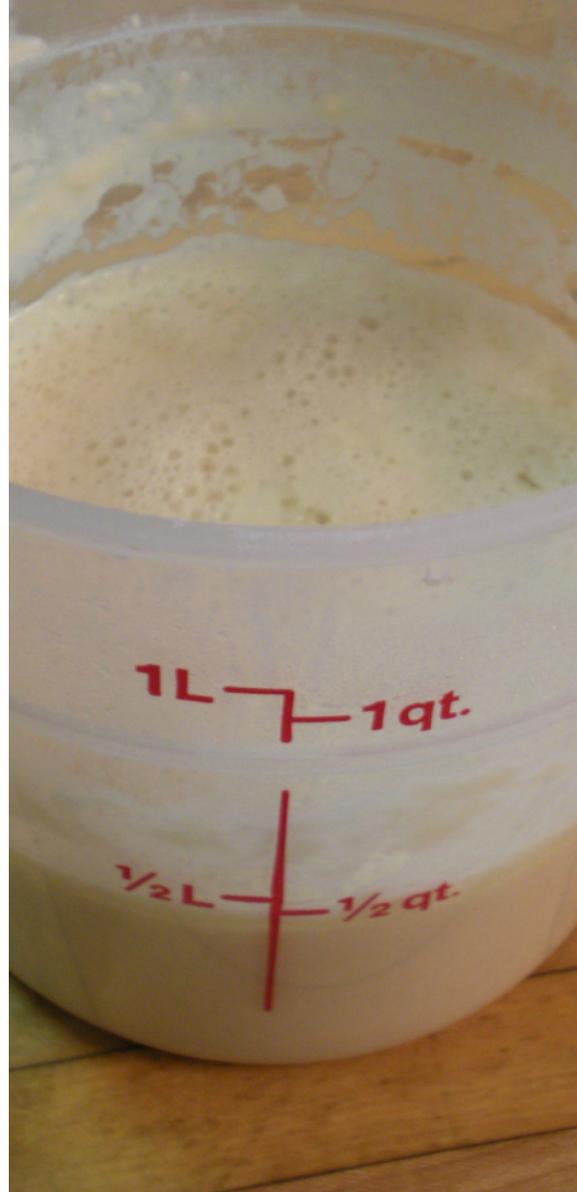
When you are ready to make a recipe with starter, you will need to increase the amount of starter you have. You don't want to deplete your starter in your first recipe. To do this you will take a measured amount out; let it come to room temperature. Then stir in an equal amount of flour and water. Let ferment overnight and add back to the original starter what was taken out and the rest can be used for your recipe.

Following this guideline you will never run out of starter. If you do though, just start again!

Using your starter regularly will keep it replenished and healthy. If not used regularly, you will need to feed it every two to four weeks. This is accomplished by bringing the starter to room temperature and stirring in 1 teaspoon of sugar or ¼ cup flour and warm water. Allow to work for six to eight hours in a warm place and then return to the refrigerator.

Sourdough starter can be used for so much more than just bread. Recipes exist for everything from biscuits to waffles. Recently, I met a woman who has a recipe for Chicken Fried Steak, using the sourdough starter as the wet ingredient for the flour to adhere. Sourdough steak...now that sounds good!

To help get you going on using your starter, here is a link to my [Sourdough Biscuits with Chives](#) recipe. They are light, golden brown and slightly tangy.



Tips and Additional Resources

Here are a few tips to help with the success of making and handling starter:

- Never use metal bowls or utensils. Use glass, plastic or ceramic containers and wood or plastic spoons for mixing.
- Non-carbonated bottled water or boiled and cooled tap water is best to use as it will be chemical free.
- Pink or green liquid on the starter means discard and start again.
- Be sure the starter storage container is twice the volume as the starter to allow for expansion.

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For detailed recipes and directions, take a look at these websites or check out your local library:

Sourdough Starter Recipes

<http://www.sourdough-starter.com/2009/06/simple-sourdough-starter.html>

<http://www.exploratorium.edu/cooking/bread/recipe-sourdough.html>

<http://www.io.com/~sjohn/sour.htm>

Potato Water Sourdough Starter Recipe

<http://www.foodnetwork.com/recipes/emeril-lagasse/potato-water-sourdough-starter-recipe/index.html>

Grape Sourdough Starter Recipes

<http://allrecipes.com//Recipe/wild-grape-starter/Detail.aspx>

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www.FusionNW.com.



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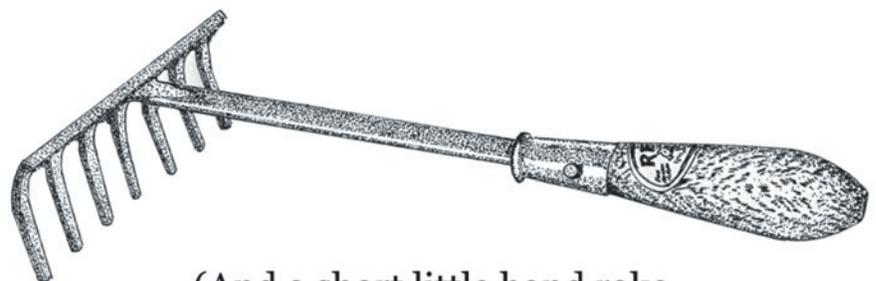
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PLAY TIME

Gardening Events Around Town

Annual Lilac Days
Through May 14, 2011
Hulda Klager Lilac Gardens, Woodland, WA

Peak Bloom Season
Beginning May 6, 2011
Schreiner's Iris Gardens, Salem, Oregon
On May 6th, we open our 10-acre display gardens to the public free of charge. Make a tour of Schreiner's Iris Gardens one of your springtime traditions. During bloom season, our display gardens are open from dawn to dusk.

2011 Saturday Rose Academy
Saturday May 7, 2011 • 10:00am
Heirloom Roses, St. Paul, OR
Celebrate miniature roses with Heirloom! Bring Mom and a pot and plant a free miniature rose. Join us February through November for our Saturday Rose Academy held at Heirloom Roses in St Paul. We take the mystery out of selecting and caring for these beauties of the garden. Pre-registration is preferred but not mandatory. We're confident that you will find these sessions informative and fun. We'd love to meet you, so find a topic or two that interests you, bring a friend and come to the gardens!

Edible Container Gardening
Saturday May 7, 2011 • 11:00am
Portland Nursery, Portland, OR (Division St)
Join Maggie Stuckey, author of *The Bountiful Container*, and learn how to grow healthy & productive edibles in containers! Maggie will cover everything from selecting your container and edibles, to watering and fertilizing needs, to great combination ideas. Maggie will demonstrate how to create an edible container, and one lucky person will get to take it home! Pick up a copy of her book after class and have it signed by the author. (Book sale: Cash or check only please)

Secrets of Growing Organic Heirloom Tomatoes
Saturday May 14, 2011 • 10:00am and 1:00pm
Garland Nursery, Corvallis, OR
Garland Nursery is proud to have The Tomato King with us, Steve Goto! Steve, the heirloom guru, will unveil the secrets of growing heirloom tomatoes organically. Steve Goto is a 3rd generation nurseryman and dynamic speaker who teaches purely off the evidence of his own trials. Steve has been highly influential in introducing heirloom tomatoes to the mainstream market. In the 1980's, he single-handedly brought heirlooms to the forefront, in southern California, by growing and selling hundreds of varieties. Come with

your note pads ready, this is a great opportunity to learn from the best! Hang out after the seminar and join us for the great Tomato Fest! No registration required. Free and open to the public.

Plant and Garden Art Sale
Saturday-Sunday, May 14-15, 2011 • 10:00am-6:00pm
The Oregon Garden, Silverton, OR
Newly expanded this year is the Oregon Garden Plant and Garden Art sale. Join us to shop from some of the best vendors in the area, view garden-related demos, and more! Admission is free.

Bonsai: How to Create a Miniature Forest Planting
Saturday May 21, 2011 • 11:00am
Tsugawa Nursery, Woodland, WA
Here's another bonsai class for beginners. Let us show you how to create a miniature forest planting. This will be fun and informative and give you lots of ideas for future projects.

Building Ponds & Waterfalls
Saturday May 28, 2011 • 10:00am
Hughes Water Gardens, Tualatin, OR
All classes are free and 1 to 2 hours long at our nursery.

Bringing Life to Your Soil
Saturday May 28, 2011 • 11:00am
Tsugawa Nursery, Woodland, WA
Learn how to develop a rich and fertile soil to insure the success of all types of plantings. Fruits, vegetables and ornamentals will thrive in soil that contains beneficial fungi and bacteria in a healthy soil environment. Let us help you grow healthy vigorous plants with some simple and fun methods. Making compost will also be discussed, as this is important to healthy soils and a great way to recycle waste.

Water Gardening in Containers
Sunday May 29, 2011 • 1:00pm
Hughes Water Gardens, Tualatin, OR
All classes are free and 1 to 2 hours long at our nursery.

LOOKING FOR MORE?

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

continued next column

"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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