

July 2011

garden time

A Digital Monthly Magazine for Your Garden & Home

The Color Purple

The Willamette Valley puts on her finest coat for the Oregon Lavender Festival

BLACKBERRIES

Mahonia "Soft Caress"

*Al's Garden Center's
Barb Florig*

"Together, We Create the Message"

-Jeff Gustin, President

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Garden Time

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Garden Independence

Happy Independence Day!

I would like to go beyond that annual greeting of our nation's birthday and extend it to your garden. I recently read an article about the founding farmers and gardening in Smithsonian Magazine. Author Andrea Wulf was featured in an article about her recent book about how ingrained gardening is in our American culture. 'Founding Gardeners' (Founding Gardeners. The Revolutionary Generation, Nature and the Shaping of the American Nation, Knopf, non-fiction) is an analysis of how gardening goes to the core of who we are as Americans. Think about it. Our founding fathers were farmers. They felt deep ties to the earth and all that it represented. New growth, rebirth, an annual 'new beginning'. These beliefs are tied into our beginnings as a country. Our ideals of freedom had to be nurtured and cultivated to grow into the country that we are today. Everything worth caring about needs to be tended to, to grow and develop. I know it is simplistic to think that just sun, soil and water are the basis of a great nation, but think about the characteristics of gardening... patience, attention, even selective pruning (constant shaping, change and regrowth), are all traits that serve us well in the garden and in decision making. Even our founding fathers felt the need for the tranquility of the garden. Ms. Wulf tells us in her book how a trip to botanist John Bartram's garden helped the delegates of the Constitutional Congress to break a procedural deadlock in the writing of our constitution. We are now looking for the independence of being self-sustaining too. The recent trend of growing our own food can also be tied to our founding fathers. Self-sufficiency was the goal for many of our early leaders. They believed that we are a nation of doers and we should owe no debt or rely on anyone or any nation. They pictured the individual as being able to meet their own needs. The garden just became the logical first place to start.

As gardeners we are also deeply tied to rebirth. Every spring we look forward to the new blooms of spring, and as we approach the summer season we now look forward to the harvest. Right now the first fruits of the season are coming in. Strawberries are the most obvious and well known, but we also have had early peas, asparagus and lettuce coming from our gardens. This month we start to focus on that early harvest and a little self sufficiency with our stories on blackberries, and preserving your own jams and jellies. Once you have read these fascinating stories, and you want to learn more about saving your harvest, you can check out the OSU Extension website (extension.oregonstate.edu) for canning and preserving tips. You can also check with your local independent garden center to learn about classes and other seminars to help you preserve the fruits of your labors.

We also have to bring attention this month to our partners in gardening; the small garden clubs and groups. You will notice an increase in other garden tours and events in your community. These events are wonderful ways to visit gardens, or learn about gardening, and support these essential groups. Most of the smaller garden clubs rely on these events as major fundraisers for their entire year's budget. Recently the Garden Time crew attended a BBQ that benefited a healing garden at Meridian Park Hospital. We had a great meal and felt good knowing that we had supported something that would benefit others for many years to come.

Most of all we would like you to enjoy the season. The summer is starting and this is a time for celebrating your independence in the garden... don't miss it!

Happy Gardening!

Jeff Gustin, Publisher

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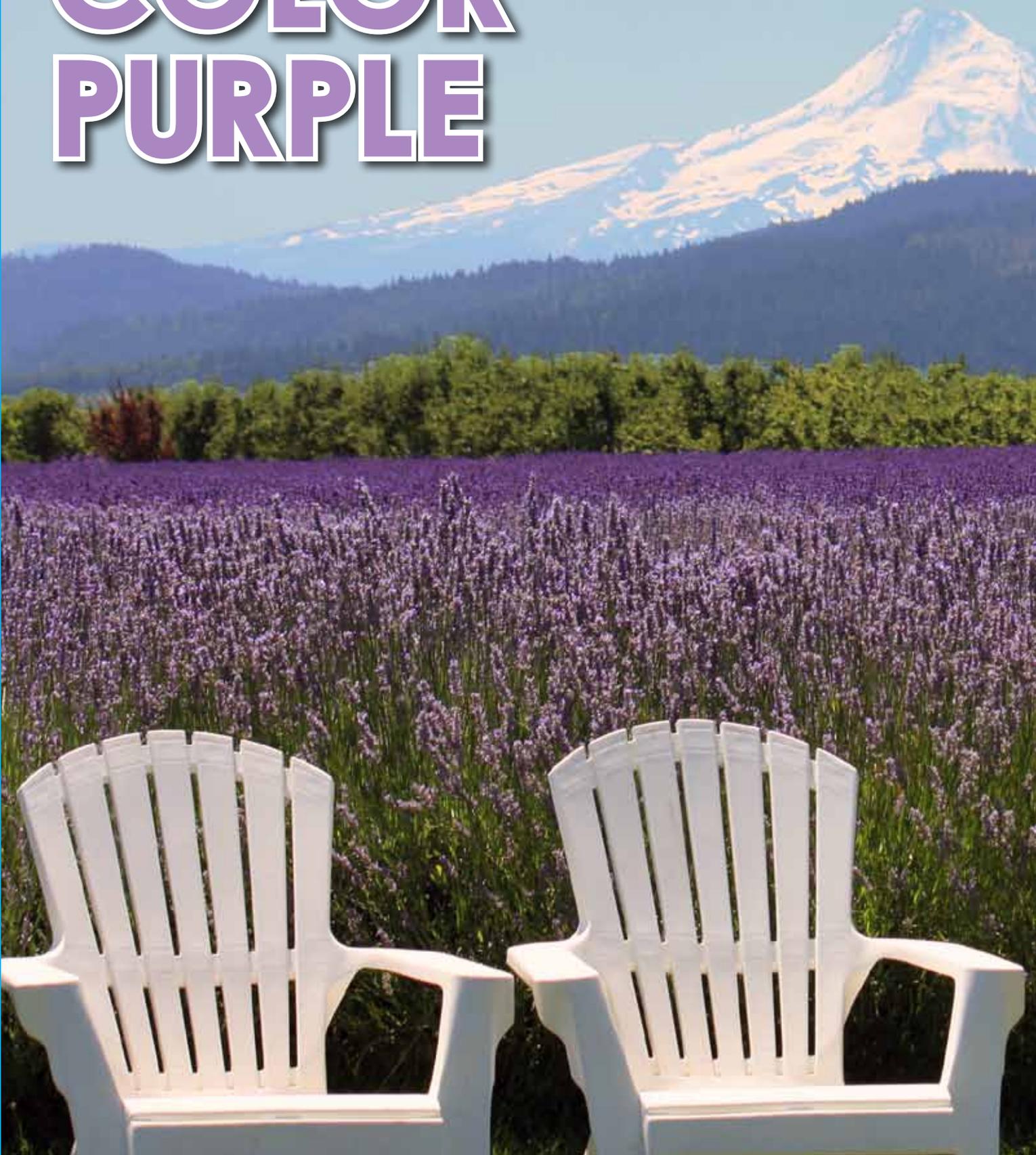
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THE COLOR PURPLE



The Willamette Valley puts on her finest coat for the Oregon Lavender Festival

by Judy Alleruzzo

Have you been lucky enough to visit Provence, France when the lavender is blooming?

Well, if you're like me, it just isn't in your travel plans this year. It is, however, on my "To Do" list in the future. In the meantime, we can all pretend to be in Provence right here in Oregon. This year, The Oregon Lavender Festival dates are July 9th and 10th with special events at 24 lavender farms and specialty nurseries around the Willamette Valley.

For some history, in 2007, two lavender grower's groups, one based around Portland and the other in Yamhill County, joined together to have one big lavender festival. They all got along and had a great time organizing that year's events, so in 2008, they joined together as one organization.

The Oregon Lavender Association was formed as a non-profit to promote lavender and lavender-based businesses.

For the last few years, The Oregon Lavender Association with a membership of over 50 individuals and businesses has organized the tour through Oregon's lavender farms and specialty nurseries.

Oregon's climate of wet winters and dry summers is so like the mediterranean climate of Provence that lavender is a natural crop to grow here. The beautiful landscape of the valley, the lavender farms and stops on the festival tour makes for a wonderful day in the country. You will be able to walk among the lavender fields and cut bouquets to take home, talk with

lavender experts about the care of lavender plants, learn how to make lavender wands and taste many culinary treats made with lavender. It will be a total lavender immersion!

One stop on the Festival tour map is Lavender at Stonegate which is a wholesale and retail nursery in West Linn. Sarah Bader is the owner who oversees the growing of over 80 varieties of lavender with 2.5 acres of u-cut lavender.

She also produces and sells lavender products such as packaged culinary lavender, lavender essential oil and kits to make your own sachets. www.lavenderatstonegate.com

Yamhill, Oregon also hosts a weekend of lavender fun in Beulah Park on July 9th and 10th.

This event is organized thru Yamhelas Community Resource Center (YCRC).

The weekend's highlights include delicious foods prepared with lavender, local wine and beer accompaniments, lavender crafts to learn and purchase and live music.

One area at Beulah Park will display The Oregon Lavender Plein Air Show and Sale.

On view and for purchase will be the artwork made by Northwest artists who will have been capturing the lavender landscapes surrounding the festival in the two weeks prior to that weekend.

"Money raised by YCRC at the Yamhill Lavender Festival goes directly to organizations that participate. Proceeds are donated to YCRC's Little Cubs Preschool, Kid Space and Summer



PHOTO CREDIT: KIM DREHER

The Oregon Lavender Association
www.oregonlavender.org
info@oregonlavenderfestival.org

Art Programs, Yamhill Carlton School District, Boy Scouts, Yamhill Community Action Partnership and more. The Yamhill Festival is accepting canned food donations for their "Help Our Neighbors" food drive. Admission and parking are free.

During the festival, Kathy Gehrt, will be appearing at a few tour locales. Kathy is the author of "Discover Cooking with Lavender" published in 2010. She wrote this cookbook after realizing that lavender not only has a wonderful aroma but an interesting taste. She took that new passion and created the cookbook.

She and the following recipes were featured on 3 episodes of Fusion in 2010 (see sidebar for the links). Click on her website to get more information. www.discoverlavender.com.

The best part of The Oregon Lavender Festival is experiencing the blooming lavender. Gather up friends and family and take a drive to one or many of the tour sites. It will be a party weekend for all your senses and a lot closer than flying to France.



PHOTO CREDIT: KIM DREHER



Try these recipes featuring lavender from the Garden Time TV show!

**Recipe for
"Hazel Encrusted
Lavender Salmon"**

<http://www.fusionnw.com/archive/show100529.htm>

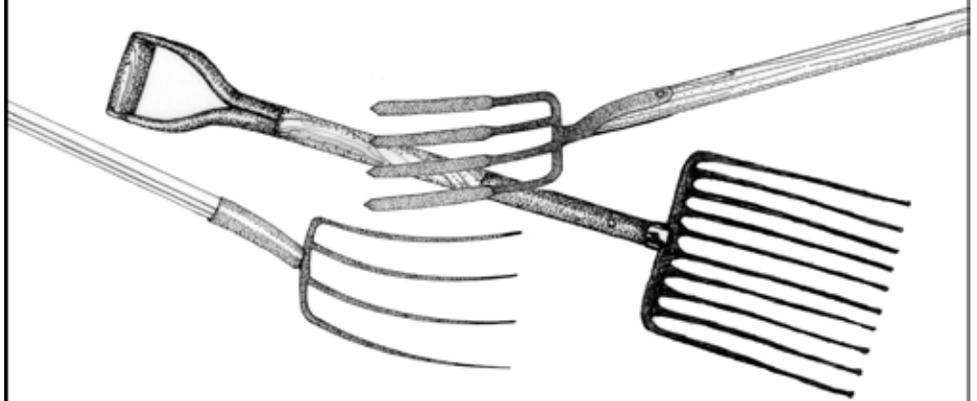
**Recipe for
"Lavender Lemon Soda"**

<http://www.fusionnw.com/archive/show100605.htm>

**Recipe for
"Lemon Lavender Martinis"**

<http://www.fusionnw.com/archive/show100626.htm>

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Queen of the Style

When is a flower not just a flower?
When Barb Florig turns them
into a work of art.

by Judy Alleruzzo



One of the many wonderful things about Barb Florig, our hortie for this month, is that she would most likely not be considered a hortie by many people. She doesn't own a garden center, although her home gardens are exquisite. She doesn't own a growing facility, but she does work at Al's Garden Center, one of the Northwest's premier nurseries. And she is not a noted gardening celebrity, except to those of us that are fortunate to call her friend. She does, however, add an essential concept to the idea of gardening, without which, gardens would not be as lovely.

Barb is a visual merchandiser. Simply put, she is an idea Queen. When you see one of her end caps or displays, you are overwhelmed with ideas to take into your own gardens. To accomplish this to the level that Barb

does, one needs to know plants and adore them, and she does. But Barb goes even further. She has the uncanny ability to take common plants and create works of art from them. When is a flower not just a flower? When it becomes a hat, or spills out from a chest of drawers, or morphs into a chess board. This is what makes gardening so much fun, because people like Barb turn a garden from a place filled with plants into a space overflowing with creativity, fun and joy.

As you can read from these opening paragraphs from William McClenathan, this article will be from The Barb Florig Fan Club. Barb is near and dear to my heart too; a friend, colleague and fellow gardener.

Barb is from a big family, so she is used to making everyone feel like

family and having fun. Gardening can be said to be in her genes as her family is the Schreiner's Iris family.

Her father and uncle started the business and it is now run by her two brothers, Steve and Ray and her sister, Liz.

Growing up on a wholesale nursery is work and fun and Barb and her siblings had a lot of both. Be assured there are many good stories.

Barb grew up and fell in love with Bob Florig and lived in Portland during the early part of their marriage. In the '80s they moved to Ohio as Bob's company needed him there.

Their two sons, Mark and John were born in Ohio and life was good. Sadly, Bob fell ill and passed away in 1994. Barb was now the family's provider and started to design and maintain gardens for clients. She also taught art to mentally challenged children in primary school and was on the staff of the University of Ohio's Art Museum.

She was a busy person.

As time moved on and the boys grew up and went to college. Barb missed her family and decided to move back to Oregon. At first, she lived with her mom in the family home at the Iris farm in Keizer, Oregon. While looking for a job, her sister Liz suggested Al's Garden Center in nearby Woodburn. It was 2002 and Al's was just a one store company but was always looking for great employees that could do it all.

Barb was the perfect person. In those days Al's did not have a visual merchandising team, department or person.

Barb worked in the Annual Department but started to make displays with plants and props. She brought with her a wealth of experience from her younger days



Barb's love of the color blue is featured prominently in displays in her own garden.

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of working in downtown Portland's Meier & Frank store windows.

Al's owners, the Bigej family, were wowed and she moved into the position she has today: Visual Merchandising Manager. She and her staff design the interior displays for all three Al's Garden Center stores.

Barb is a creative and talented

garden designer as she constructs new gardens almost everyday at work. She is constantly changing plant combinations with new material to engage and tantalize Al's customers.

She loves to use everyday objects as her display props. One week it will be old ladders with colorful pots of annuals nailed to each rung and the next week it will be

an antique stove planted out with sedums and succulents.

Barb is also responsible for the Christmas displays in the nursery and Poinsettia houses. It is only July, but like Santa's elves, Barb is hard at work on sketching out what the nursery will look like during the coming holiday season. You know it will be just as stunning as the Christmas gift area of the stores.

So now you get the idea of Barb at work. She gardens at work everyday, five days a week. You would think she would have solid blacktop for her own yard, but she has a beautiful garden, rich with plants and pieces of art.

Being a painter and sculptor, artwork is an integral part of her garden. You will not find the traditional gnomes or cement deer in her garden but interesting elements abound.

For example, Barb had found some rusty pipes at the family farm. She clustered several together to form a vertical element in the front area of the garden. It's striking. Cement leaves and other pieces of sculpture adorn other parts of the garden.

Barb believes that her gardens are just an extension of her home. She moves plants when needed and moves garden art as well. "It's like furniture", she says. She moves the pieces when the mood strikes, storing some to change out a look and moving other pieces to make a new look.

One recurring element is the color blue. From plant foliage to her front door to ceramic containers mixed into the garden, she uses many colors of blue. When asked about the shades of blue, Barb talks about how relaxing and calming that color is for her. She works very hard all day and this color is her balm.

Barb also uses plant texture and form to create her garden's de-



One of Barb's ladder displays at Al's Garden Center.

sign. She doesn't have a favorite plant but these two elements and a color palette of blue, purple and red make her garden complete.

Barb's other favorite element in her garden is children. She loves to see the neighborhood kids playing in her side yard. The twisting pathways are a little kid's dreamscape. The children are respectful of the beautiful place. They play nicely in the garden and pathways, inventing lots of stories and games.

One day, home from work early and standing by a window, she saw a little girl playing with the stones in the pathway. When called by her mom or dad, the little girl neatly put all the stones back where she found them. It brought a huge smile to her face.

A woman of many talents. Barb also loves to cook. It's natural she has edibles in her garden. From kale to basil to lettuce, she grows many greens as fresh salads and herbs are her favorites.

On a recent visit, I saw a metal screen surrounding these plants. It seems there is a hungry bunny eating all the newly sprouted greens. Barb shrugs it off and says it must be an escaped Easter gift rabbit. That is so like Barb. Nothing really ruffles her!

So this is our friend in a few hundred words. She may not be internationally known, but this month's Hortie is Barb Florig, a gardener and friend to all who know her.

This article is a reminder to all of us gardeners: We are all 'horties' in the sense that we love gardening in many ways. Some of us love veggie gardening and some designing containers or having a great lawn.

Gardening encompasses so many styles and expressions. It all boils down to loving it and having fun.



You will not find the traditional gnomes or cement deer in Barb' garden but interesting elements abound.



Touched by a Soft Caress

How a cousin
of Oregon's state
flower found a
home in my yard.

by William McClenathan

Mahonia, commonly named Oregon Grape, is not only a wonderful family of plants but it is also the Oregon State flower. Many of us only consider that one Mahonia when we think about them. However, the family has a great many plants in it and this month's 'Got to Have It' is one named 'Soft Caress'.

It was introduced recently and the minute I saw it, I wanted to try it out. So last summer, I found one at Cornell Farm and bought it.

As with any new introduction, I am reticent to just believe what I am told or what the tag says. So with some trepidation, I planted this new soft beauty in August in a shady location in my garden. Who knew that this would be one of the earliest and most harsh winters the NW has seen in a while? I kept sneaking out to check on this plant. December, January and February all came and went. 'Soft Caress' was still green! Could it be that it made it? Then in March I noticed some tip browning and thought this was it...it's not going to make it. Boy was I wrong! To my great surprise, within another month this beauty had burst forth with new growth. There was some damage to the main stem but then again, how often do we hit the mid to high teens in Portland? Not only is there new top growth but an abundance of growth from the base as well. Having planted this gem so late in the summer, and adding to it one of

our harshest winters in some time, there is no doubt in my mind about its hardiness. Now we lovers of shade gardens have yet one more wonderful plant to add to the mix.

Like its relatives, 'Soft Caress' sends up the Mahonia flower of soft yellow on spikes in late winter and early spring. Sold as hardy to 20 degrees F, this winter proves it is a bit tougher than that. Plus it takes tremendous heat as well without any negative effects whatsoever. The size seems to be up in the air though, some say 4x4 feet, others say 6x6 feet. This often happens with new introductions as each garden is different and sizes can change drastically depending on soil, elevation, high and low temps, and certainly age. I think it's safe to say that in Portland it would lean toward the top of its growth ability. I have several varieties of Mahonias in my gardens but I do adore this one. The name is perfect as it really is a very soft and touchable Mahonia, unlike many of its relatives that can be a bit prickly. To me it almost has a tropical appearance with its long narrow leaves and lush appearance. I have seen it at several Garden Centers this spring so it should be rather easy to find. Soft leaves, yellow blooms and mounding habit.

Mahonia 'Soft Caress', a new plant for our shade gardens, and you just Got to Have It!



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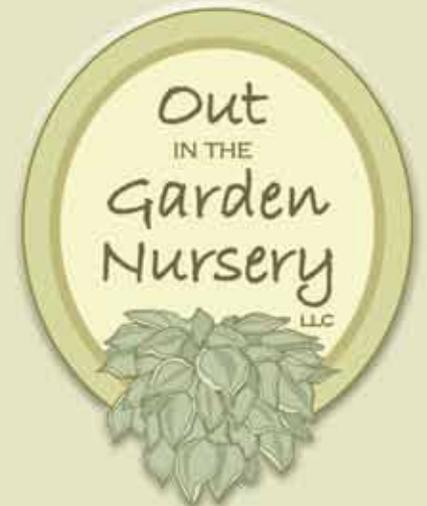
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Jam Session

“Preserving” the taste of summer fruits is both scrumptious and simple.

by Sarah Gustin

citrus based alternative to traditional pectin that is activated by calcium instead of sugar. This means that you can sweeten your homemade preserves with nothing, natural sugar, honey, Stevia, or syrup, any sugar or sugar substitute. It's perfect for making jams for the diabetic in your life. Pomona's Universal Pectin is available at Whole Foods, Smith Berry Barn, or other specialty grocery stores.

Making fresh jam is scrumptious and simple! This recipe is perfect for enjoying immediately, and is pectin free for newbies like me. Have fun experimenting with different kinds of berries and levels of sugar.



As summer arrives, it brings with it an abundance of fresh fruit. Whether they are juicy and warm, picked fresh from your backyard or U-picked from your favorite family farm, there is nothing like the taste of fresh berries. In my family, it is a tradition to make preserves to keep that flavor all year round.

Jam, jelly, chutney and conserves are all preserves made from fruits or parts of fruits. The differences are merely technicalities. Jelly generally is made from only fruit juice and not whole fruit, jam is made with whole fruits. Most fruits naturally contain a jelling agent called pectin which causes preserves to thicken. A lot of preserve recipes ask for additional pectin. Most commercially available forms of pectin require sugar to gel.

We at *Garden Time Magazine* like to keep our waistlines trim where we can, and naturally sweet summer-ripe berries don't generally need loads of added sugar in our opinion. Pomona's Universal Pectin (<http://www.pomonapectin.com/>) can be used with or without any kind of sweetener. It is a sugar-free, preservative-free,



There is really no way you can mess up this recipe, I promise. If the preserves come out in a consistency that you don't like for jam, then voila, you have concocted a new summer ice cream topper! If it does turn out perfectly, what should you do with your delicious new treat? Though I am a believer that toast is a considerably underrated snack, you don't need to always



have your homemade preserves on bread. Try making window-pane cookies.

Easy sugar cookies are transformed with the heartfelt touch of homemade jam. Use your favorite sugar cookie recipe. Cut out as many cookies as you can in a standard shape; circle, square, or heart. On half of the cookies, cut a piece out of the middle. Bake your cookies according to the recipe. Spread one-half teaspoon of jam on each of the whole cookies. Dust the cutout cookies with powdered sugar. Match one cutout cookie on top of each jam cookie.

There is something about sun-ripened berries picked fresh outdoors that is almost magical. Now you and your family can bottle (or freeze!) your backyard. Take that warm summer feeling into the winter and enjoy a mouthful of sunshine on the coldest of days.

Strawberry Jam

Ingredients and Materials:

- 1 ½ pints of cleaned, fresh, hulled and halved strawberries
- 2 cups sugar
- 1 lemon, zested and juiced
- Candy thermometer or a frozen plate

Directions:

1. Mash or blend your berries in a food processor.
2. Combine all of your ingredients in a saucepan and stir over low heat until sugar is dissolved.
3. Increase the heat to medium high; bring the mixture to a slow boil stirring frequently.
4. Continue to stir until the mixture reaches 220 degrees F (105 degrees C) or when a small amount of the mixture gels when placed on a frozen plate.
5. Remove from heat.
6. If you just can't wait and want to eat your jam right away (no one will blame you), there is no need to worry about canning or freezing. However, if you can resist temptation, at this point you will want to put your jam into sterile jars and seal.
7. Be sure to remember to leave ¼ to ½ inch of headspace when canning or freezing!

Berry Berry Good to Eat

Blackberries are more than just a roadside treat.

by Therese Gustin



Blackberries in the Northwest, if left to their own devices, conjure up visions of thorny canes swallowing up acres of established plantings. The culprit is the noxious Himalayan Blackberry which grows so aggressively in this area that it is difficult to eliminate. It has a habit of rooting wherever a cane touches the ground. The only redeeming aspect of the

Himalayan blackberry is the delicious fruit. I've been guilty of stopping on the side of a country road to pick the ripe juicy berries in late July and August, myself. But if enjoying these treats without having to suffer from serious lacerations is your goal, you can grow "tamer" varieties in your own garden. Some varieties are even thornless!

The Marionberry, which was developed in Marion County Oregon, is a cross between Boysenberries and wild blackberries. This common variety has the lovely color and large size of Boysenberries, with the delicious taste of wild blackberries. Marionberries ripen in July and make excellent jams and pies. There is nothing better than a warm slice of Marionberry



pie with a scoop of vanilla ice cream on top!

If you want lots of berries, plant William's favorite variety, *Triple Crown*. This prolific thornless berry is capable of producing over 30 pounds of fruit per plant. Not only can you eat your fill of fresh berries but you can also have enough to freeze for later use. Triple Crown berries make excellent pies, sauces and jams. *Triple Crown Thornless* is a great Blackberry variety to grow at home.

A Boysenberry is a cross between a raspberry and a blackberry variety. This large, maroon, sweet, high yielding berry makes great syrup, jam, pie and cobbler.

If you have quite a bit of space in your garden, you can grow these and other blackberry varieties. The trailing varieties such as Marionberries, require trellising and need at least six linear feet per plant to spread. Semierect cultivars like *Triple Crown* need to be planted five to six feet apart. Leave about ten feet between rows. Blackberries fruit on second year growth and require regular pruning to insure a healthy plant and bountiful harvest. Oregon State University's Extension service has a great publication if you would like more information on trellising, pruning and general tips on growing blackberries at home. (<http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/18929/ec1303.pdf>).

For those of us with limited space, check out the many farmers markets, u-pick and ready pick farms this summer and stock up on the sweet, juicy berries of the season. Smith Berry Barn (www.smithberrybarn.com) in Scholls has a particularly good selection of u-pick and ready picked blackberries. You can even check out their website for daily availability.

So whether you pull over to the side of the road and feast on the Himalayan variety or pull up to your favorite fruit stand, enjoy these delectable berries before the short season is over!

Blackberry Milkshake

2 ice cubes

1 cup blackberries

2 tablespoons sugar

4 scoops vanilla ice cream, about 1 1/2 cups

1/2 cup milk

Place ice cubes in a blender and process to crush.

Set aside 4 blackberries and add the remaining berries to the blender along with the sugar.

Puree until smooth.

Add the ice cream and milk, and process until smooth or to the desired consistency. You can leave out the ice cubes if you use frozen berries.

Pour into 2 tall glasses and garnish with the reserved berries.

Enjoy!

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Shelf-Improvement

Creating a well-stocked pantry doesn't just look good, it actually encourages family togetherness.

by David Musial/Fusion Co-Host



fusion
tip of the month

Remember the television show *Bewitched*? Darrin Stephens' boss, Larry Tate, would always invite clients to Darrin's house for dinner at the last minute. Fortunately, Samantha could whip up a dinner with the twitch of her nose. Well, with a properly stocked pantry, you can also cook up some last minute magic.

The well stocked pantry has numerous benefits, is easy to stock and simple to maintain, with the right tips.

The kitchen pantry is comprised of kitchen food staples and condiments. They are part of the building blocks for cooking a meal. You can create an entire meal with pantry items or combine them with fresh ingredients.

Storage areas can be any cool and dry place where you can store

food items. It generally consists of cupboards, cabinets or closets. Some people even use their basement. However, in addition to being cool and dry, it should also be well lit and pest free. Your refrigerator and freezer are also a part of your pantry, but this article focuses on canned and dry goods, which don't require refrigeration.

The benefits of a well stocked pantry can be boiled down to time and money savings, and healthier eating. With a well stocked pantry, it is easy to prepare a last minute meal or cook for unannounced guests; all without a trip to the grocery store or the local Chinese take-out. Stocking up on your pantry essentials when they are on sale, is a great money saver. Keeping the pantry stocked increases the likelihood that you will cook at home and eat out less, which is generally healthier

and less expensive. A side benefit of having a stocked pantry is that in the event of an emergency or loss of income, you will still have a supply of food.

Setting up your pantry is simple and there are lots of methods to get you started. First, you can check with your family and friends. I bet someone you know has an entire list ready for you to borrow. Next, you could also keep a menu log of the meals you prepare and create your list of pantry items based on your menu. This will help create a pantry based on your type of cooking. Lastly, there is always Google. Type 'Pantry List' in Google and you will find generic to ethnic to gourmet pantry lists.

To help you get started on stocking your pantry, we've included our list of basic pantry items at

Pantry List

Dry or Canned Beans –
Black, Pinto and Kidney

Dry Pasta – Your choice of
shapes and sizes

Grains – Rice and Cornmeal

Canned Tomatoes – Paste,
Sauce and Whole

Oils – Olive Oil and
Vegetable Oil

Vinegar – Red and White
Wine, Apple Cider and
Rice Wine

Meat Broth or Stock –
Chicken and Beef

Herbs and Spices – Basics in-
clude: Salt and Pepper, Onion
and Garlic Powder, Oregano,
Basil, Rosemary, Thyme, Bay
Leaves, Ethnic Spice Blends
and any other spice used in
your style of cooking

Dried Fruits and Nuts

Spreads – Peanut Butter
and Jelly

Flour – White All Purpose

Sugar – Cane or Beet
and Brown

Baking – Baking Soda and
Powder, Cornstarch, Vanilla
and Almond Extract

Gourmet Items – Your choice,
but could include Artichoke
Hearts, Honey, Olives, Roast-
ed Red Peppers, Hot Sauce or
Ethnic Ingredients

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www.FusionNW.com.



the end of this article. Treat it as a template and add or subtract from the list based on your style of cooking.

Like any project, learning the tips will help create success. The first rule is don't stock up on sale items that you won't eat or use. Sounds obvious, but we've all been there. Buy in quantities based on use and shelf life. You won't save money if you throw out expired pantry goods.

Pantry items should have the date purchased written with a permanent marker. This will help you to remember to rotate your stock

and use the oldest items first. Although most products have an expiration date on them, it is generally too small to easily see.

You don't need to go out and stock your pantry in one shopping trip. You can build it up over time. Lastly, if your pantry is not accessible from your kitchen, such as a basement, it is helpful to keep an inventory list. Pantry items out of sight, are also out of mind.

With your well stocked pantry, you will cook more often, which will encourage eating together as a family... and that's a priceless benefit!





PLAY TIME

Gardening Events Around Town

Jump Start to Fall and Winter Veggies

Saturday July 2, 2011 • 11:00am

Tsugawa Nursery, Woodland, WA

It may seem early to be thinking about fall and winter vegetable crops, the reality is it's the perfect time to start planning! Get a jump start; learn what plants you can grow and when to start your plants so you'll have a healthy vegetable crop to eat during the cold of winter. Free.

Waterwise Gardening:

Tips from the Regional Water Providers Consortium

Saturday July 9, 2011 • 10:00am-2:00pm

Al's Garden Center, Sherwood, OR

Drop by this informal educational opportunity and visit the Regional Water Providers Consortium at their table in the garden center. They'll offer water efficient advice and have free giveaways like the Water Efficient Plant Guide. This is not a seminar, but a chance to talk with representatives one on one. There is no charge.

Growing Weird Plants: Cactus and Succulents

Saturday July 9, 2011 • 1:00pm

Portland Nursery, Portland, OR (Stark St.)

Luther Sturtevant of Kara Cactus will provide general guidelines for selecting succulents and cactus with an open discussion for what you need to know about growing them.

Hypertufa Pot Making Class

Saturday July 9, 2011 • 1:00pm

Bauman Farms, Gervais, OR

Hypertufa is a new sensation in the gardening world. Hand-made by you this will surely be your favorite piece in the garden. Hypertufa is made from a mixture of natural ingredients and dries up in a few days. Cost: \$30.

Succulent Gardening Class

Saturday July 16, 2011 • 1:00pm

Bauman Farms, Gervais, OR

If you made a hypertufa pot in last weeks class, now is your time to fill it. We will teach you're the ins and outs of succulent gardening and help you create your own fantastic planter. If you didn't make a hypertufa pot with us, that's ok too...bring a container from home or pick one out from the farm!

The Gresham Garden Tour

Saturday July 23, 2011 • 10:00am-4:00pm

Al's Garden Center, Gresham, OR

Presented by J. Frank Schmidt. A benefit for the Legacy Mt.

Hood Medical Center Healing Garden. Purchase a ticket and go on a self-guided tour through 5 beautiful private gardens, and remarkable nurseries in the Gresham area. The Garden Tour is a benefit for the Legacy Mt. Hood Medical Center Healing Garden. Tickets cost \$25.00 each and are for sale at Al's Garden Center in Gresham and the gift shop at Mt. Hood Medical Center.

Pickling Class • 10:00am

Vegetable Canning Class • 1:00pm

Saturday July 23, 2011

Bauman Farms, Gervais, OR

At home canning and pickling is becoming more popular again and many of you have been asking how to make your own pickles. Well here is your chance, come learn from a pro. We will answer questions and give special pointers on making great tasting pickles.

Waterlily Festival and Art Show

Saturday-Monday July 23-25, 2011

Hughes Water Gardens, Tualatin, OR

Our Garden Gallery will be open July 22-31. This event will take place in the beautiful water gardens and nursery owned by Eamonn Hughes, renowned water feature designer. Artwork has been created for this show and will be available for purchase.

Art in the Garden

Sat. July 30 & Sun. July 31, 2011 • 10:00am-4:00pm

Garland Nursery, Corvallis, OR

We are excited to be hosting their 12th annual "Art in the Garden". What a wonderful, talked about experience every year!

Pond Construction

Saturday, July 30, 2011 • 11:00am

Tsugawa Nursery, Woodland, WA

If you are thinking about adding a pond to your landscape or improving an existing water feature this class is for you. Doug King, our certified pond specialist, will walk you through the process from conception to completion. Doug will explain the nuts and bolts of pond construction and the design elements that will enhance your landscape. Free.

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