

September 2011

# garden time

A Digital Monthly Magazine for Your Garden & Home

## Coreopsis

A New Look for an Old Standby

**GardenPalooza: The Tour**  
SHOWCASING THE BEST OF THE FALL

**CANNING TOMATOES**

One Green World's  
**Jim Gilbert**

"Cosmic Eye," from  
the Big Bang Series  
of Coreopsis, grown  
by Skagit Gardens



# "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.

Gustin Creative Group is a team of production and marketing professionals. We can help you keep your message consistent, on-target and on-budget.

**Commercial and Print Advertising**  
**Website Design & Maintenance**  
**Shooting • Editing • Writing**  
**Marketing • Producing**



**GUSTIN**  
**CREATIVE**  
**GROUP**

[www.GustinCreativeGroup.com](http://www.GustinCreativeGroup.com)





# Labor Day

Why do we have a specific day for labor? Yeah, I know it is a celebration of the worker and it has a long history, but for most of us these days we are either working too hard or want to be working again. I think the one thing we may be forgetting in all this 'jobs related' conversation is the topic of satisfying work. In these days of unfulfilled expectations, we need to focus on what really matters; on what brings us fulfillment.

For more and more people that fulfillment comes in the form of gardening. Reconnecting with the earth brings people satisfaction. It's a job with benefits. It has been shown to be true in many studies and surveys, that gardening is healthy and rewarding. Getting in touch with nature is a good thing and it benefits us and society in so many ways. We now appreciate home grown food more; 'organic practices' is more than just a catch phrase and getting 'in touch with mother earth' is not just a joke. I find the whole return to gardening refreshing. What surprises most people is that garden centers and nurseries have been teaching these practices for years. Getting people to respect the earth and tend to its needs is what most garden centers see as essential to their future success. Most garden centers are leading the push to organics and sustainability as a long term business practice.

If you are interested in getting in 'touch with the earth', beware of the 'internet' organic remedies. One of the best examples I know of is using vinegar to remove weeds. Sure it is organic, but by using this 'organic' recipe you can actually sterilize the soil, killing both good and bad microbes at the same time. Get advice from your local garden center, or better yet, check with the OSU Extension Service for some research based information so you don't have a short term solution that has long term consequences.

September brings us many opportunities to visit our local garden centers and the annual GardenPalooza event gives us an even better reason. GardenPalooza started as a one day event at Fir Point Farms, but the fall event actually takes you to the nursery in your area where you can see what is new, enjoy seminars and save a ton of money on plants. This year the event takes place from September 15th through the 18th. Check out our story in this month's issue. You can also get a chance to win Dramm watering tools and gift cards to some of the best restaurants in the area! William and Judy will also be out and about meeting people at participating garden centers. Be sure to friend us on Facebook to find out where they will be.

Finally, with all these fresh fruits and vegetables that are at local markets and farms, you may want to preserve some of the harvest for future use. Check with your local garden center or nursery to see if they have any food preservation classes scheduled or you can check the OSU Extension website for a list of resources and tips for success, <http://extension.oregonstate.edu/community/food-preservation>.

## Happy Gardening!

**Jeff Gustin, Publisher**

### GardenTimeMagazine • September 2011 • Volume 3, No. 9, Issue #30

Garden Time Magazine is published monthly by Gustin Creative Group, 17554 SW Mardee, Lake Oswego, OR 97035. Jeff Gustin, President. ©2011 Gustin Creative Group, LLC. All rights reserved. Reproduction in whole or in part without written permission is prohibited. Customer Service: If you are experiencing difficulty receiving the e-mail notification for this magazine, please contact us at [gustingroup@comcast.net](mailto:gustingroup@comcast.net). Subscriptions: For a free subscription to this magazine, please fill out the form available on the Garden Time website, at [www.gardentime.tv](http://www.gardentime.tv).

## In this issue...

### GardenPalooza: The Tour



adventures....pg. 4

### Canning Whole Tomatoes



backyard....pg. 6

### Jim Gilbert



hortie....pg. 9

### Coreopsis



got to have it....pg. 12

### Corn



eats....pg. 14

### WD-40



home....pg. 16

### Gardening Events Around Town



play time....back cover

## GardenPalooza: The Tour

# Showcasing the Best of the Fall

**G**ardenPalooza: The Tour is the fall spin-off of the original GardenPalooza, which for the past nine years has taken place every spring. GardenPalooza is a one day event which brings together, nurseries, garden artists, garden suppliers and other vendors from the Portland/Vancouver area and the Willamette Valley to one location for a spring gardening sale and celebration.

GardenPalooza: The Tour, now in its second year, is a fall tour of local nurseries from the Portland area to the lower Willamette Valley. This event, sponsored by Meta and Garden Time, will take place Thursday, September 15th through Sunday, September 18, 2011.

The many nurseries will showcase the best that fall has to offer! Fall is one of the best times for planting and there is still plenty of time left to enjoy your garden before winter returns. Wander through display beds and collect ideas to inspire your fall garden. Take advantage of specials, dis-

counts, classes and seminars that will help you be a better gardener and make your garden the envy of your neighborhood.

The entire event will be tied together on-line, at [www.gardenpalooza.com](http://www.gardenpalooza.com). Here, an interactive map will present gardeners with an overview of each participating nursery, as well as door-to-door directions, an events calendar, videos, coupons, and a listing of sales and specials for each nursery. Garden enthusiasts will be

able to see, at a glance, the nurseries in their area, and all of the exciting activities scheduled during The Tour.

You may even see our own William McClenathan and Judy Alleruzzo at select locations. Visit them at participating nurseries and you can enter to win gift certificates and garden related products.

So print out a map, grab a friend and don't miss this great opportunity to enhance your Fall gardening experience with GardenPalooza: The Tour!







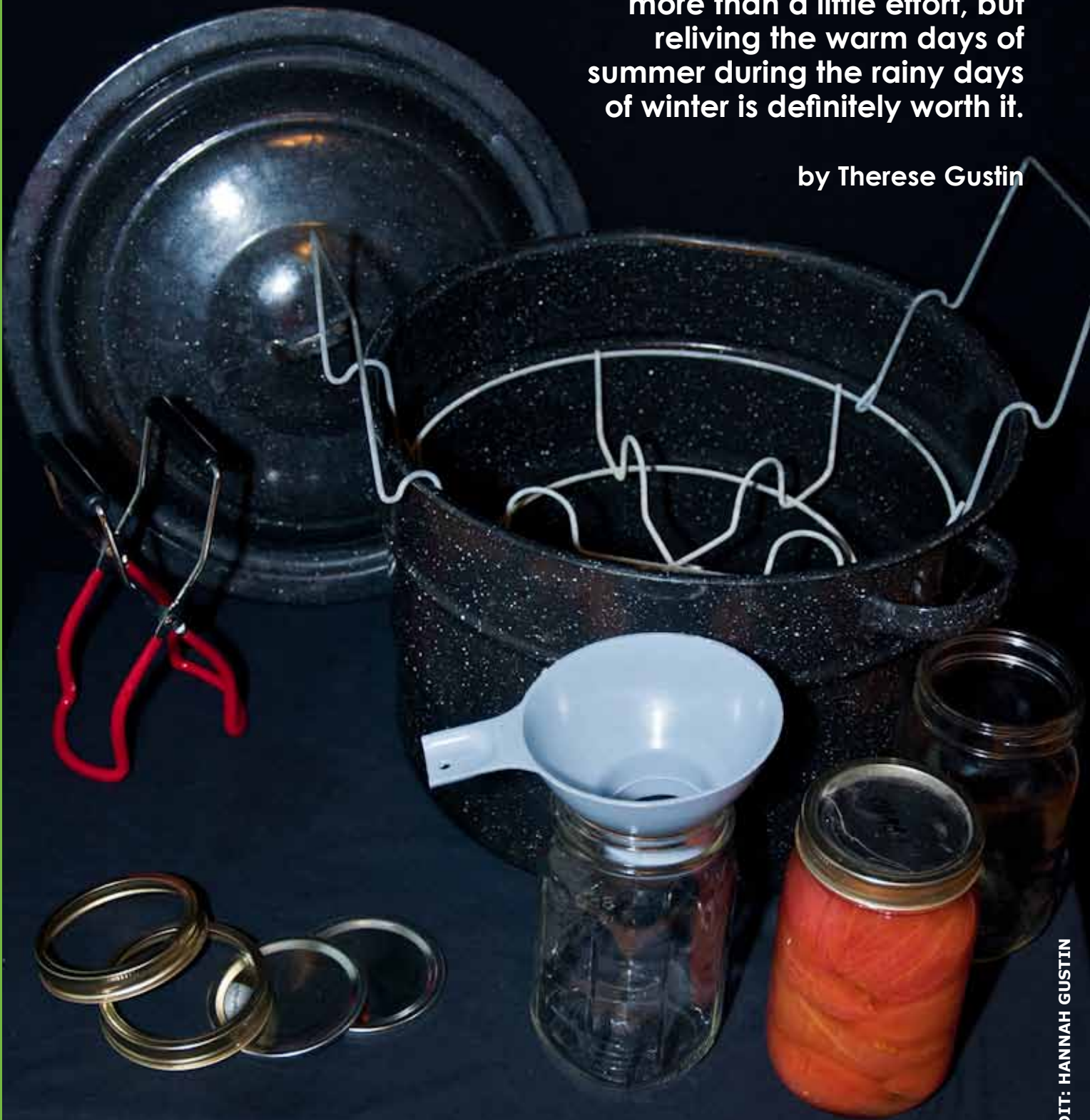
*Garden Time's William McClenathan and Judy Alleruzzo (in the blue shirts) teach a seminar during last year's GardenPalooza: The Tour.*



# Yes, We Can!

It takes some planning and more than a little effort, but reliving the warm days of summer during the rainy days of winter is definitely worth it.

by Therese Gustin



The basic tools for canning have changed very little since the days when our grandmothers did it.

PHOTO CREDIT: HANNAH GUSTIN

Back in the day when I was a stay at home Mom, my nickname was "Susie Homemaker". My friends called me that because in order to save money and ensure that I could continue to be home with my kids, I clipped coupons, did most of my cooking from scratch, baked cookies, planted a vegetable garden and canned my bountiful harvest of tomatoes each fall.

My kids are now grown but some of those habits stuck with me through the years, especially the canning. There is nothing like popping open a jar of tomatoes in the middle of winter to bring the memories of summer rushing back into your kitchen. The flavor of home canned tomatoes just can't be duplicated in a commercially canned product!

Nowadays, I make canning day a party. I invite a few friends who share my passion for 'home-grown, home-processed' food but lack all the supplies needed to get the job done. Besides, it's not only more efficient to can with a group, it's a lot more fun!

If you are a novice canner, you will need to start with a few basic supplies:

- Clean, sterilized pint or quart size canning jars (I prefer the wide mouth quart jars as they are easier to pack).
- Clean sterilized new lids and rings (Never reuse lids- rings may be reused if they are not rusty or dented)
- Canning tongs to lift hot jars from boiling water bath
- Boiling Water Bath canner or pressure cooker
- Firm under ripe to ripe tomatoes (approximately 2-3 lbs of tomatoes per quart jar)

- Bottled lemon juice (1 Tbs. per pint; 2 Tbs. per quart) or Citric acid (¼ tsp. per pint; 2 tsp. per quart)

- Salt is optional for flavor, so it may be omitted. If you use salt, add ½ tsp. to each pint jar or 1 tsp. to each quart jar.

### Preparing Your Equipment

Inspect your jars for cracks and chips, and do not use any damaged ones. Also inspect the metal screw bands, and get rid of any with dents or rust.

Wash your jars, screw bands, and lids in hot, soapy water and rinse or wash in the dishwasher. Afterwards, boil them and place jars upside down on a clean, dry cloth or leave them in the dish-washer until needed. Check manufacturer's directions for heating lids before use. I keep lids and metal screw bands or rings in boiling water the entire time I am canning. I also boil the clean jars in a 9" x 13" pan and drain them right before packing. At this time I also fill my Water Bath Canner about two-thirds full with water and turn on the heat so it will be boiling by the time I am ready to process the jars.

### Preparing the Tomatoes

In order to easily peel the skin off the tomatoes, they should be submerged in boiling water for 30 seconds to one minute. This can be accomplished by filling a metal colander with washed tomatoes, stems removed, and submerging it in a large deep pan of boiling water. When you see the tomato skins crack, remove the colander and dump the hot tomatoes into an ice bath to make handling the tomatoes easier.

I use the hot pack method of

canning tomatoes. The hot pack method has some advantages. Heated tomatoes are easier to pack into jars because they are softer so more can be put into each jar, less jars are needed, and there is less chance of floating tomatoes in the jars. Hot-packed tomatoes are not as firm in texture but I usually use my canned tomatoes for pasta sauces and chili so this isn't an issue for me.

### Packing the Jars

Pack each jar with enough tomatoes and hot liquid to fill the jar within ½ inch of the top. This head-space is needed to allow boiling room and insure a tight seal on the jar. Since the tomatoes were cleaned and destemmed before submerging them in the boiling water, I use this water as my hot liquid. You can also use water that is boiled in another pan if you prefer. To

*There's no better place to see fall color than in the Northwest and there's no better place to find those plants to bring fall color to your landscape than*

**Garland**  
NURSERY

Perennials & Annuals • Trees & Shrubs • Fruits •  
Vegetables & Herbs • Garden Accessories •  
Houseplants & Bonsai • Garden Supplies •  
Gifts & Home Decor

5470 NE Hwy 20, Corvallis  
(541) 753-6601

www.GarlandNursery.com  
Facebook.com/GarlandNursery  
Twitter.com/GarlandNursery

remove air bubbles, run a rubber spatula down the sides of the jar.

At this point you can add the lemon juice and salt. Wipe any bits of food off the rim with a clean damp cloth before adding the lid and screwing on the metal ring. Hand tighten the ring as much as possible before loading the jars into the Water Bath Canner.

Carefully add jars to the rack 2 at a time opposite each other (to keep the rack balanced). Most racks hold 7 jars; 6 around the outside and one jar in the center. Lower the rack into the boiling water. Add more hot water if needed to cover the jars by one inch. Cover the Water Bath Canner with the lid. Once the water is boiling, process the tomatoes for 45 minutes. Don't forget to set a timer!

Now is the time to take a breather, wipe your brow, have a glass of ice tea and catch up with your friends!

After 45 minutes, remove the jars from the hot water bath (it's good to remove them 2 at a time opposite each other... the balance thing again). Set them on towels or a cooling rack. My favorite sound is the popping of the lids as the jars cool and seal!

### Testing the Seal

The jars should seal within 12 to 24 hours. You can tell if the jar has sealed properly if the lid has popped down in the center and the lid doesn't move when you press on it. If the jar hasn't sealed, put the jar in the refrigerator and use within a couple of days. You could remove the lid, clean the rim, put on a new lid and ring and reprocess it but you may compromise the texture.

### Storing and Using Your Canned Tomatoes

Wipe the jars, label the lids with the date and remove the screw bands. Store the jars in a cool, dark dry place and try to use

within a year. If you are like me, mine never last a whole year! Before opening each jar, look for bulging lids, leaks, and any unusual appearance of the tomatoes. After opening, check for off-odor, mold growth on the surface of the tomatoes or underside of the lid, foam, or spurt-ing liquid. If there is any sign of spoilage, do not taste it, get rid of the contents. Enjoy them in your favorite sauces, stews or chilies!

With a few supplies, a little time, a bushel of tomatoes and your good friends, you can be your own "Susie Homemaker" and re-live the warm days of summer when you crack open a jar of freshly canned tomatoes in the midst of a cold, rainy winter's day!

For more information on canning tomatoes and tomatoes products go to [www.extension.oregon-state.edu](http://www.extension.oregon-state.edu); click on publications and type in PNW 300.



**Before and after:**  
All the summery  
goodness of  
ripe tomatoes  
is captured by  
glass and heat.

PHOTO CREDIT: HANNAH GUSTIN



# The Labors of His Fruits

Jim Gilbert's passion for unusual fruit goes beyond comparing apples and oranges.

by Judy Alleruzzo

Jim examines a Sea Berry bush.

I learned about a fruit from Russia with more Vitamin C than oranges during my first visit to One Green World Nursery. I was interviewing the nursery's owner, Jim Gilbert, for that segment. *Garden Time* taped there in 2007. The fruit was Sea Berry.

We also talked about Cornelian Cherries (as an edible fruit tree and not just an ornamental tree) and the North American native fruit, Pawpaw. It was a segment filled with fruits that were new to me.

Jim Gilbert is the driving force behind One Green World and its inventory of common and unusual fruit. After studying business and Russian at Portland State University, he worked at a few different jobs before finding his life passion of horticulture.

He was fascinated with plants and was especially drawn to plants from Russia and eastern Europe.

Jim found all the information was written in Russian so he went back to school to brush up on the language. He toured there in 1990 when the Soviet Union was in the midst of dissolving. He got off the beaten track of the organized tour to see plants. He wanted to make contacts with plant people to learn more about plants native to the country. He succeeded in making many acquaintances and sharing many plants. Each year he returns to Russia to discover more plants to bring back to the Northwest.

On one of those early trips, Jim discovered Sea Berry, well known in Russia and eastern Europe. During the time of East Germany, Sea Berry juice was commercially available as a substitute for orange juice. It is a nice ornamental shrub especially when heavy with the abundant orange fruit. Several varieties are offered at the nursery with mature plants ranging from 4 to 12 ft. The small orange berries ripen from August to September depending on the

variety.

You need to have a male plant for a pollinator. One male plant can pollinate up to eight female plants.

Jim is also interested in fruits that are native or common closer to home. Have you ever seen or tasted a Pawpaw fruit? William grows the tree and I got to taste one a few years ago. It has an elongated fruit with the flavor of a banana and the texture of custard.

The tree is native to many states, from Texas north to Michigan and east to Maryland! Pawpaws are a nice ornamental tree with beautiful golden foliage in fall. It's great that Jim is promoting this under-used native tree.

I think the one tree that Jim and One Green World is most known for is Columnar Apples. Being the plant researcher that he is, Jim heard about an unusually narrow





Honeyberry

growing apple tree that was discovered in British Columbia, Canada. This apple tree form was found growing as a branch of a McIntosh Apple. A Canadian company was producing the trees commercially and Jim wanted to help in the promotion of this breakthrough tree form. He touted the Columnar Apple for what it is, a unique tree with narrow growing habit, disease resistance and fruiting on 1 year old trees.

This apple tree can be grown in the ground or in a container, perfect for a smaller garden or patio. You do need a second tree for pollination but because they grow so narrow, it's easy to fit in that small garden or deck. Jim is trialing new Columnar Apple flavors with different ripening times. He hopes to release them in two years. Stay tuned!

He is also trialing a compact Pear tree. Right now the fruit flavor is so-so but he is encouraged for its future potential.

Not only is Jim interested in bringing nutritious and delicious fruit to NW gardeners, he is a concerned citizen too. Over the last few years, he was a candidate for state government. He was not elected but continues to be an active Oregonian. One Green World Nursery won The 2011 Governor's Sustainability Award for a Small Business.

The nursery has always been committed to "green practices" and it was rewarding to be recognized. Nursery practices include running all vehicles with Bio-diesel or

# We love Japanese Maples!

And you can tell by the depth and selection of Japanese Maples you can find year round in our nursery.

Come visit us this fall to see the spectacular display of fall color put on by our Japanese Maples and many other wonderful perennials, shrubs and even edibles can add to your landscape.



:: You can also find us on  
Facebook.com/TsugawaNursery

Growing Beyond  
The Ordinary

**Tsugawa**



www.TsugawaNursery.com

410 E Scott Ave, Woodland WA 98674 (360) 225-8750



using bicycles to get around the nursery, using drip irrigation, planting cover crops, using mulch, installing solar panels and not applying harsh chemical controls. The nursery even installed a tank to recover rainwater with a grant from Clackamas County.

Another innovative idea is their Plant Mobile. The Plant Mobile is a delivery van that makes scheduled trips to the Concentrates store in Portland.



PHOTO CREDIT: ONE GREEN WORLD

Customers can order plants and then pick them up in Portland instead of driving to Molalla.

So what is in Jim Gilbert's future? He hopes to hire a research scientist to gather more information about his 3 acre collection of plants.

He wants to learn more about these plants; how to prune them for better production, control dis-

eases and pests and what is needed for pollination.

Jim also wants to establish a demonstration garden for customers. He sees the value of showcasing the nursery's plants so everyone can see how beautiful and easy they are to grow.

Pawpaws are also high on his future "To-Do" list. He wants to develop a variety for Northwest crop production. Wouldn't it be great to be able to get Pawpaws at every farmer's market?

On the traveling front, Jim is going to the 2012 Mulberry Conference in Turkey. He hopes to take a side trip to Bulgaria and Italy to look for earlier ripening fig trees. He is ever seeking plants that can grow well in Oregon and the Northwest.

Jim Gilbert is a man that thirsts for plant knowledge and shares that knowledge with everyone. He had thought about that many years ago and named his nursery *One Green World*.

Plants are one of the main things we all share throughout the planet. It's a good thought and a true one.



PHOTO CREDIT: ONE GREEN WORLD



plants for both  
sun and shade beds

large selection of  
ornamental grasses  
and perennials

interesting foliage,  
colors and textures

help with plant  
selection and design

encouragement for  
experts and beginners

personalized service



32483 South Mathias Rd.  
Molalla, Oregon 97038

ONLY 20 MINUTES FROM  
THE I-5 WOODBURN EXIT

**503-829-4141**

[www.outinthegardennursery.com](http://www.outinthegardennursery.com)

#### One Green World

28696 S. Cramer Rd.  
Molalla, Oregon 97038-8576  
Toll Free: 1-877-353-4028  
[www.onegreenworld.com](http://www.onegreenworld.com)

#### One Green World Events

"2nd Saturday" (September 10th)  
Monthly event that showcases  
ripened fruit or, in colder months,  
juice or preserves made from the  
harvest.

"Harvest Fest" (October 1st)  
This yearly event will serve up  
as many seasonal fruits as are  
available to taste test. Pawpaws  
and persimmons will be two of the  
fruits available.



# The Big Bang Theory

**Clockwise  
from top:**

**Red Shift,  
Galaxy,  
Full Moon,  
Star Cluster.**

**Opposite page:  
Cosmic Eye.**



**An old standby gets a fresh look.  
Welcome to the new age of Coreopsis.**

**by William McClenathan**

Coreopsis has been a perennial garden favorite for a long, long time. However, in recent years, there has been a lot of breeding going on and some wonderful new bloom color variations and plant habits have become available for the gardener.

Many of us remember the old standbys like *Coreopsis verticillata* 'Moonbeam'. However, as with many of the Coreopsis, it would be lovely for a while, then age would make it a bit floppy. I solved this problem with harsh pruning early in the season but then the blooms were postponed so I started planting it in amongst other plants where it could grow up through them, thus sustaining its upright growth habit better. But that seemed like a lot of extra work and I grew tired of both the work and the plant.

Enter the new age of Coreopsis, the *Big Bang* series. Grown by Skagit Gardens in Washington, these plants take care of the concerns I have had with Coreopsis in my gardens.

The blooms on all of these new introductions look like they might be crossed with marigolds, as they favor the color and shape of that longtime garden favorite. However, the new Big Bang Coreopsis series are no annuals.

Let's start with 'Full Moon', 'Redshift' and 'Star Cluster' as these are the taller of the Big Bang series.

Both 'Star Cluster' and 'Full Moon' can reach a height

of around 30 inches and spread to around two feet. Their bloom time is from July to September. The soft yellow, large blooms of 'Full Moon' are a great summer addition to the garden. 'Star Cluster' has creamy white petals that are marked by small purple flecks at the base.

'Redshift' is unique because of its ability to change colors with the seasonal change of temperatures. In summer's heat they will be yellow with a crimson eye but as fall approaches and the temperatures cool, the crimson seems to melt into the yellow petals, giving the plant a completely new appearance. All three of these offerings have about the same size blooms and ultimate plant height and spread.

Next is one named 'Cosmic Eye'. This claret colored beauty looks like the tips of the petals have been dipped in sunshine. In addition, what makes it even more appealing is that it has a shorter growth habit, which is perfect for large container plantings as well as your perennial borders. Growing to just 12" to 18" high it also blooms from June all the way to October!

Last we have 'Galaxy'. The shortest of the Big Bang series, coming in at just 12" tall and wide, this is sure to be a success for smaller perennial gardens and container gardens. Like its galactic sister 'Cosmic Eye', 'Galaxy' has a long bloom time (June through October) and favors 'Full Moon' with its color and





blossom size but has an extra row of petals giving it a fuller look.

All of these Coreopsis are hardy to USDA zone 5, which is around -20F/-29C so in our area you need not worry if they will return next spring, as they are completely hardy here.

One tip for success is to make sure you place all of these in a full sun location. Even though they are drought tolerant, once established, they do need to be watered well the first year and if we have a drought or a hot spell after they have been in the ground for a couple of years, some supplemental watering may be in order. You can also encourage new blooms faster by removing spent blooms.

So what are you waiting for? Bring some summer and fall colors of the Universe into your own gardens with the *Big Bang* series of Coreopsis.

**Al's**  
Garden Center

*Garden with...*

**Selection | Quality | Expertise**

*Extensive selection of plants, home décor,  
garden accessories and outdoor furniture*

*Each One of Al's  
Garden Centers has  
its Own Unique  
Appeal & Covered  
Shopping!*

**Sherwood**  
16920 SW Roy Rogers  
Rd Sherwood, 97140  
20 mins SW of Portland

**Woodburn**  
1220 N Pacific Hwy  
Woodburn 97071  
20 mins. N. of Salem  
30 mins. S. of Portland

**Gresham**  
7505 SE Hogan Rd,  
Gresham 97080  
30 mins. E. of Portland



**Locally Grown and Owned Since 1948!**

[www.als-gardencenter.com](http://www.als-gardencenter.com)





# One *A-maize-ing* Plant

**Corn is in everything from soda to peanut butter! But still, nothing beats it fresh on the cob.**

**by Sarah Gustin**

Corn is produced on every continent in the world, with the exception of Antarctica. I guess those Antarcticans just don't like corn. The point is, unless you live on a sheet of ice you can grow corn, especially in the United States. Corn is America's number one field crop; production is two times more than any other crop.

Corn is in everything. Not just popcorn or corn puffs, but soda, candy, and even peanut butter. Now, I don't really have the means to process my garden sweet corn into a deliciously refreshing Pepsi (which is fine, I have been trying to lose weight anyway), but I can take an ear of corn and make a tasty treat to go with my summer BBQ.

Corn is a grain that should be planted between April and June and takes 70 to 100 days to reach maturity. Seed corn should be planted directly in your garden

after the last frost of the season.

When picking up corn from the supermarket you want to make sure that your corn has the husk still on, it means that the corn is probably fresher. The silk should be dry, not soggy. Pull back a chunk of the husk and silk about an inch and check the kernels. They should be yellow or white, or both. Make sure they are not shriveled or spotty. To keep fresh sweet corn from getting tough or starchy it should be refrigerated or cooked right away; taking care to not overcook or salt the water.

The monster that often stands between me and fresh corn for dinner is the evil silk. Most of the time I go without fresh corn for fear of the battle with those clinging hairs. Growing up, my mom always sent my sister and me into the trenches to overpower the malicious silk. My fingers are not quite so nimble anymore. I've

been searching for the best way to remove my mortal enemy for a while; trying to find some sneaky trick to outwit it. Some claim a toothbrush will do the trick; others cook it in the husk and peel the silk off when it is cooked. I've found the easiest way is to peel most off by hand, then run the corn under some cold water.

If you want to enjoy your corn in the traditional fashion, you can grill it, steam it, boil it, or even microwave it! To boil corn, fill a large pot with water and bring it to a rolling boil. Remove the husks and silk from the corn and place in the water and let it return to a boil. Cover the pot and turn off the heat. Let the corn sit on the burner for 15 minutes. Remove the corn and slather it in butter, salt and pepper! If you want to get fancy with your corn you can try our a-maize-ing honey chipotle BBQ corn on the cob.





## A-maize-ing Honey Chipotle BBQ Corn on the Cob

2 diced chipotle chilies

½ cup honey

1 minced garlic clove

¼ cup butter

½ tsp salt

6 ears of corn with husks and silks removed

Mix the first 5 ingredients in a small saucepan and simmer until they become a thick syrup. Heat the grill to medium heat. Put the corn on the grill and brush with some of the glaze. Grill and rotate the corn until lightly charred, for about 8 minutes. Remove the corn from the grill and brush it with the remaining glaze. Serve and enjoy!

**50 TYPES  
OF SAUSAGE**



**50 YEARS  
IN BUSINESS**

**100% DELICIOUS!**



**Gartner's Meats**

7450 N.E. Killingsworth

Portland, OR. 97218

503-252-7801

[www.gartnersmeats.com](http://www.gartnersmeats.com)

**For prizes and great offers text 'meat' to 27299**





**fusion**  
tip of the month

## WONDER SPRAY IN A CAN

A marvel to kids  
and a must-have  
for adults, the uses  
for WD-40 are  
nearly endless.

by David Musial  
Fusion Co-Host

It removes, loosens, cleans, exterminates, rejuvenates, polishes, protects and lubricates. No, it's not a new product from *As Seen on TV*, it's words to describe the uses of WD-40. All the hype aside, WD-40 is iconic.

For me, the mention of WD-40 or its trademark smell, brings me back to my childhood; Keeping my bike chain clean and lubricated after a long ride or preventing my padlock from rusting. To a kid, WD-40 was wonder spray in a can. An American institution, WD-40 has a long history, a well guarded formula and some unique uses.

The story began in 1953, at the Rocket Chemical Company where the business was developing a formula that would prevent rust and work as a degreaser. After several tries, the 40th formula was a success and ultimately used on the Atlas Missile to prevent rust and corrosion.

Believing the product had consumer applications, company founder Norm Larsen decided to can and sell the product to the public. It hit the shelves in San Diego in 1958. The product was named WD-40; WD for water displacement and 40 for the 40th formula. In 1969, with only one product to their name, the company changed its name to WD-40, Inc.

The product is now found in 80 percent of all households. Although the can and delivery method have changed, the formula has remained the same. The latest method is the WD-40 No-Mess Pen. It was designed to be small in size for portability and provide precision application.

What everyone wants to know is what is in the can and how it works. Although information found on the web may list ingredients, the formula is a highly guarded secret, and only its properties are shared.

The five properties of WD-40 are: cleaning, displacing moisture (WD), penetrating, lubricating and protecting.

It cleans by dissolving adhesive, and the ability to get under dirt and grease facilitates ease of cleaning. Through water displacement, moisture can be removed from electrical systems. With the ability to penetrate, it can work its way into rusted parts making removal of that rusty bolt a piece of cake. Lastly, WD-40 will lubricate moving parts and leave behind a protective coating to prevent corrosion.

From these five properties come hundreds of uses. Some uses are recommended by the manufacturer and most by consumers. The uses recommended by





consumers range from the routine, to the unusual, to the *I Don't Think So*, and are not endorsed by WD-40.

General uses approved by the manufacturer include:

- Stopping squeaks from hinges, doors, rollers and wheels.
- Loosening rusted bolts, valves, locks and zippers.
- Cleaning grease, gum, tar, adhesives and crayons from most surfaces.
- Displacing moisture in switches, relays and distributors.

A few of the more unusual applications are:

- Use as an insecticide to kill cockroaches, by spraying directly on the insect.
- Create pretty rainbows by applying to aquariums. Please remember, this should be an empty aquarium.
- Removal of a python from the undercarriage of a bus. (You shouldn't have taken him out of the aquarium so you could make



rainbows!)

- Keeps snake skins pliable in taxidermy. (After removal from the undercarriage of the bus.)

Under the, *I Don't Think So* uses:

- Applying to prison door cells to prevent squeaking. I'd recommend checking with the warden

before that one.

- Lastly, massaging WD-40 into joints to relieve arthritis symptoms. Medical uses of WD-40 are not recommended by the manufacturer, as it is a petroleum distillate (and, remember the cockroach?)

WD-40 is truly a remarkable product and the practical uses are endless. It is a product that I will share with my kids, so they can clean and lubricate their bike chains.

It has been said that you need only two tools in life: WD-40 and duct tape. If it doesn't move and should, use the WD-40. If it shouldn't move and does, use the duct tape.

I think I see a duct tape article in my future.



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

[www.FusionNW.com](http://www.FusionNW.com).





# PLAY TIME

## Gardening Events Around Town

### **Annual Orchid Show and Sale**

**Saturday September 3, 2011 • 10:00am-4:00pm**

**First Presbyterian Church, Newport, OR**

The Central Coast Orchid Society will host its annual Orchid Show and Sale on Saturday, September 3, 2011 from 10:00 a.m. to 4:00 p.m. in Newport, Oregon at the First Presbyterian Church, 227 NE 12th Street (turn east on Highway 101 at the Super Oscar's Mexican Restaurant. Growers from the coast and the valley will have plants on display and for sale. There will be a "plant hotel" where purchases can be left while shopping. Growers and club members will be available to give advice on growing orchids. There is no admission charge.

### **Specialized Training and Pegging**

**Saturday September 10, 2011 • 10:00am**

**Heirloom Roses**

Proper training for large shrubs, climbers and ramblers. Call us toll free at 800-820-0465

### **9th Annual Tomato Festival**

**Saturday September 10, 2011 • 11:00am-4:00pm**

**Farmington Gardens**

Our favorite day of the year! Sample dozens of varieties of tomatoes to find your favorites, enter our tomato contest, join in the fun in the Kid's Corner and these scheduled activities:

- 9:00am – What to do in the Garden in September – new to gardening? We will guide you to all the important garden projects for September. No charge.
- 11:00am – Tomato Talk – learn which are the best varieties and how to grow them! No charge.
- 2:00-4:00pm - Cooking with Chef Dan. Chef Dan, from the Oregon Culinary Institute, returns with his favorite seasonal tomato recipes. Samples and recipes included. No charge.

### **Preserving the Harvest, with Chef Dan Brophy**

**Sunday September 11, 2011 • 2:00-4:00pm**

**Farmington Gardens**

Putting up your own food is a great way to live well locally and seasonally. Chef Dan returns for this popular class – learn the basics of canning, drying, and pickling. Samples and recipes included. No charge.

### **Senior Gardening Day**

**Wednesday September 14, 2011 • 1:00-5:00pm**

**Portland Nursery, Portland, OR (SE Division)**

Legacy Health System Horticultural Therapy Department, Home Instead and Portland Nursery team up and provide

a day of hands-on activities and demonstrations geared especially for the elder gardeners in our community. For more information call 503-788-9000.

### **Gardenpalooza: The Tour**

**Thursday-Sunday September 15-18, 2011**

**Nurseries from Portland to the Lower Willamette Valley**

GardenPalooza: The Tour, now in its second year, is a fall tour of local nurseries from the Portland area to the lower Willamette Valley. This event, sponsored by Meta and Garden Time, will take place Thursday, September 15 through Sunday, September 18, 2011.

Go to [www.gardenpalooza.com](http://www.gardenpalooza.com) for an interactive map and videos of participating nurseries.

### **Bonsai- Bonsai Collections of the Pacific Coast**

**Saturday September 24, 2011 • 11:00am**

**Tsugawa Nursery, Woodland, WA**

Join Gregor Buel for this interesting and informative presentation on some of the beautiful bonsai collections he has had the privilege to visit throughout Washington, Oregon and California.

### **Fall Festival**

**Saturday September 24, 2011**

**Al's Garden Center, Sherwood and Gresham, OR**

**Sunday, September 25, 2011**

**Al's Garden Center, Woodburn, OR**

Get your fall season off to a fun start. Join us for the Fall Festival and take part in these fun activities:

Saturday, September 24th in Sherwood:

- Slicks Big Time Bar-B-Que will be for sale. 10:30am-3:00pm
- Seminar/Colorful Crape Myrtles, 10:00am
- Sauerkraut making demonstrations, 11am-1pm
- Garden Club Day, 10:00am-2:00pm

Members from local Garden Clubs will be in the garden center to answer questions you might have about their club.

- "Iron Planter" competition 1:00pm, teams from the garden clubs compete in a friendly competition.

### **LOOKING FOR MORE?**

You will find more events and updated information on the Garden Time Events Calendar  
[www.gardentime.tv/events.htm](http://www.gardentime.tv/events.htm)