



Fall Festival Madness

The fall is a wonderful time of year. The air becomes crisp again after the warmer days of summer. I know that a lot of people are grumbling about the summer. Some wish that it had been hotter and some wish that it were longer, but I think we still had a great summer. Most of it was comfortable and not extremely hot and that meant I spent more time outdoors this year. Fall, though, signals a change and for the gardener it means looking back and assessing the past year. How did the tomatoes do? What plants really took off this summer? Were there plants that looked a little stressed and needed to be moved? What can I change for next year? As gardeners we know that nothing is permanent, everything changes and that is really brought to our attention this time of year.

Fall also signals a shift in the types of articles that you will see in the magazine. Last year we sat down and penciled out our editorial calendar for 2011. What stories would we do for each month and how can we give timely information to our readers they can actually use in their homes and gardens. Of course a few things changed over the course of the year, but the fall schedule of stories seemed to stay pretty solid. This month you will read about the annual Apple Tasting at Portland Nursery. This event has been going on for over 20 years and it has become a staple for a lot of Portland families. It is free and this year you can taste over 50 varieties of apples and pears. It is one of the many fall fruit festivals in the area and we think it is one of the best!

Speaking of apples, we will introduce you to the Zielinski brothers. These guys are from a farming family that goes back generations! This apple growing family is well known in the Keizer/North Salem area and you can sample the fruits of their labors at the E.Z. Orchards Farm Market.

Another annual event is Halloween and for the homeowner you can use some of your garden leftovers to do some of your best decorating. Check out the stories on Halloween wreaths and how to decorate your doorstep. It is amazing what you can do with a few cornstalks, pumpkins and a bale of hay. Of course, if you didn't have a garden to provide your decorating materials, we can tell you where you can pick some up.

If you are longing for more sun, snap out of it! The seasons are turning and if you mourn the loss of the summer season you will miss out on some of the best your garden and the community have to offer. The month of October is full of fun and you will still see plenty of sunshine in the weeks to come. If you are at a loss for what to do, check out the events calendar on the last page of this edition or the calendar on the GardenTime.tv website.

Now, get out there and enjoy it!

Happy Gardening!

Jeff Gustin, Publisher

By the way, check out William and Judy on the 1st of October at 11:00 a.m. at Garland Nursery for their 'fall favorites' class.

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In this issue...

















Want to create a great display for All Hallows' Eve? There's no trick to it!

by Sarah Gustin

If you're anything like me, the year doesn't start for you in January, it all begins in fall. Summer is over, vacations wound down, and kids and adults alike put their noses back to their respective grindstones. We're all so busy with school, work, and preparing our homes and gardens for the oncoming Northwest cold snap that it takes a trip to the grocery store and seeing the mountain of candy to stop and realize, "Oh goodness, is it time for Halloween already?!"

Yes, yes it is. Jack-o-lanterns, spiders (real and plastic), buying candy ("It's early, I know,

but I like to be on top of things"), buying candy again ("The last bag just vanished!"), ghouls and goblins. Now don't heave a sigh about your obligation to decorate. Halloween décor doesn't have to be all about untangling twinkly orange lights and fake spider webs; use your God-given green thumb to spice up your autumn front porch look.

How do you make your decorations for the Big Night relevant all fall? Class up your front porch this year by visiting Al's Garden Center or your own local independent garden center and picking up a few compo-

nents that, combined, will give your home a rustic look that will still be charming when you chuck your jack-o-lanterns!

- 1. Hay Bale: Not just for horses, a hay bale will bring your decorations to another level... literally. It functions as a clever and artsy shelf. Varying the heights of your decorations creates interest that will draw everyone's eye to your front door!
- **2. Millet:** Traditionally grown as a food source, ornamental millet is a beautiful plant with foliage that ranges from bright green to dark purple. Though size varies by variety, most ornamen-

PHOTO CREDIT: HANNAH GUSTIN



PHOTO CREDIT: HANNAH GUSTIN



tal millet plants will do well with attention in large containers, and will only reach two to three feet in height. With regular pruning of the bottlebrush grain heads, millet will bloom in summer. When the blooms die back, the dark seeds are beautiful and will compliment all your fall decorations year after year! As another added bonus, small seedeating birds simply love millet.

- 3. Yellow Chrysanthemums: Mums provide a fantastic splash of color to warm up your display. A fall bloom, the cluster of beautiful flowers will last for weeks and ease your transition from the abundance of summer blossoms into winter.
- 4. Pumpkins: It just wouldn't be October without pumpkins! This year I'm really hoping to find some extremely warty gourds for a creepy texture contrast.

With one trip to your local nursery, you have completely revamped your traditional Halloween decorations. Easy? Yes. Reusable? Yes. Refined? Totally. Using your grown-up gardener's touch ensures that your decorations go from 'seasonal' to 'all season long'; simple, classy decorations for the sophisticated gardener.







pple Tasting is an event not to be missed at Portland Nursery on Stark Street. They love to throw a party, and for twenty-plus years, they have been entertaining the whole community.

This event started as a "thank you" to their customers and the surrounding community. It has blossomed into a two-weekend event with fun for all.

For the little ones, face painting, crafts, a scav-



enger hunt and apple tasting awaits. Bigger kids (AKA "adults") can look forward to cooking and cider making demonstrations, listening to live music, eating strudel and tasting apples and European and Asian pears.

The Golden Agers have a special day during Apple Tasting festivities or you can visit anytime. Elder Day is October 19, 1:00-5:00 p.m.

Other activities include the traditional Scarecrow Contest for fun and prizes and, new this year, a photo contest. There are five categories for photo entries, so start taking photos and enter your artwork.

Of course, there are over 50 varieties of apples, European and Asian pears to sample and purchase to bring home. Some varieties to be tasted are hard-to-find heirloom apples. These varieties are usually not found at your favorite local grocery store. Heirloom apples and pears are varieties that have been around for 100 years or more. Portland Nursery strives to bring in all kinds of tasty fruit for their Apple Tasting event.

The freshly picked fruit is brought in from many

orchards in Hood River, Oregon.

You may be wondering why there are also pears to taste during an apple tasting event. I was curious too. There are a few reasons:

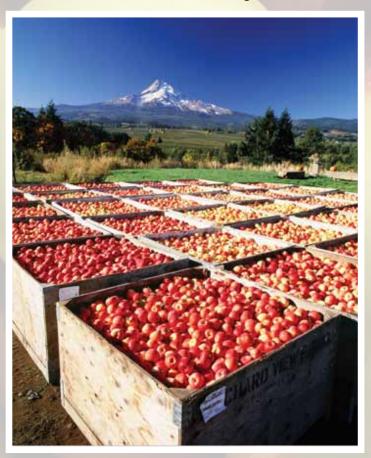
- European pears, like Bartlett and Anjou, are ripening in the same time frame as apples.
- Euro pears and Asian pears are grown at many of the same orchards as apples.
- Pears are in the same family as apples.

My theory is much easier to explain than all of that. Portland Nursery just wanted to let the community also sample the delicious flavor of pears.

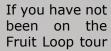
Join in all the festivities at Portland Nursery on Stark. It's a tasty party not to be missed.

Apple Tasting at Portland Nursery October 14-15-16 and October 21-22-23. Elder Day October 19, 1:00-5:00 p.m. www.portlandnursery.com

f the apple tasting events at Portland Nursery have gotten you excited about apples and pears, why not also travel to the source of all that goodness and take a drive to Hood River Oregon?



Driving along the Columbia River is a wonderful adventure in itself but arriving there to taste freshly picked apples is Nirvana.





of orchards you are missing out on the mother lode of fruit production in Oregon. It is 35 mile loop of country roads with 33 fruit businesses along the way. From the blooming fruit trees in April to the roasting of chestnuts in November, the Hood River County Fruit Loop is a wonderful place to be during any season of the year.

Heirloom Apple Days is coming up on October 22 and 23 along the Fruit Loop. This weekend highlights apple varieties from a bygone era. Some of these antique or heirloom varieties are only found at participating orchards. Apples like Newtown Pippin, Winter Banana and Spitzenburg are not found at your local grocery store. Many of these varieties were the common apple over 100 years ago. They may not look as pretty as the shiny Red Delicious apples found in the local produce department, but the flavors of heirloom apples are heaven. They taste like apples should taste, crisp and juicy. Many orchards took out heirloom apples years ago when the varieties fell out of fashion. Now, years later, trees have been replanted and put back into production. Dedicated orchardists have kept the heirloom apple varieties growing to tantalize our taste buds.

At Kiyokawa Family Orchards, there will be over 75 varieties of apples and 24 European and Asian pears to sample. This land has a rich history as it has been farmed for over 200 years.

You will probably be thirsty for fresh apple cider. Many orchards offer fresh pressed cider along with delicious baked goods. Don't forget to check out the U-picks for apples and pears and bring the newly found varieties home.

Take a drive out to Hood River to Heirloom Apple Days. Step back in time and sample the apples that your grandparents and maybe even Oregon pioneers were eating, way back when.

> For more information on **Heirloom Apple Days:**

www.hoodriverfruitloop.com

Brothers Under the Sun

Three siblings join together to bring 21st century technology to an 80 year tradition.

by Judy Alleruzzo

In past issues of Garden Time Magazine, the 'Hortie' article has highlighted one person in the plant world. This month, it includes a trio of brothers that make up the family business of *E.Z. Orchards* in Salem.

Oregon has many family run farms, orchards and agricultural businesses. The history surrounding all of these families is as varied as the crops they grow. E.Z.Orchards is one of these family farms rich in history.

Edward Valentine Zielinski founded the farm and Farm Market retail store over 80 years ago when the name, E.Z. Orchards was reaistered and fruit first sold under that name. Ed's son, Stephen, came to work on the family farm and eventually purchased it in 1969. The 3rd generation of John, Mark and Kevin Zielinzki came to work at E.Z. Orchards as youngsters. When they were old enough to carry a bucket of peaches or pick up fallen apples, they were old enough to help out. Since Stephen was often too busy to be with his sons, Grandfather Zielinski was there to teach them the ways of farming, caring for fruit trees and to instill in them the nature of hard work.

These days those lessons are second nature to all of them. Brothers John, Mark and Kevin are 21st century farmers/entrepreneurs.



Now it's their turn to make their mark on the family business. John is the manager of the Farm Market on Hazel Green in Salem, and in charge of the fall HarvestFest, a month long event since 1996.

Kevin helps to manage the farm, is responsible for the wholesale marketing and makes E.Z. Orchards Cidre which is a traditional French hard cider.

Mark is the business's bookkeeper and also helps manage the farm. They all work together to offer fresh and delicious fruit, nuts and vegetables to the local community.

Kevin Zielinski had an idea of bottling hard cider, but not the common type found in the local grocery store. He wanted to make a high caliber beverage that could be enjoyed with fine cheeses, pork, fish or chicken dishes. E.Z. Orchards Cidre is fashioned after

the Traditional French Cidre.

Kevin researched many apple varieties to graft and grow for the Cidre. He uses French, English and early American varieties of apples for the right blend of flavors. Now 10 years later, the Zielinski's are happy with the product but looking to increase the quantity of trees to keep up with production.

Since this is the month of October, let's talk squash. E.Z. Orchards grows over 20 varieties of squash and pumpkins to be sold in late summer and fall. They not only grow the favorite acorn and butternut types but also French and Australian heirloom varieties with interesting shapes, textures and colors. Offering a selection of favorite and unusual produce and products is a theme of E.Z. Orchards.

The Farm Market store also sells the largest selection of gourmet

foods produced in the Northwest which includes pastas, jams, mustards and BBQ sauces. They also have an assortment of decorative items for the home and kitchen gadgets to make food preparation easier.

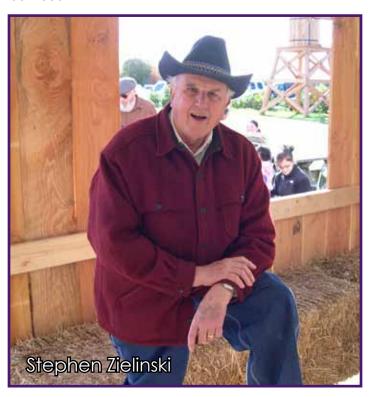
E.Z. Orchards sells a percentage of their crops through the farm market store and the rest through wholesale sources. Since one farm would be hard pressed to grow everything, John also buys produce from local farmers.

October at E.Z. Orchards is also the month long celebration of the season called HarvestFest. The main focus is to create fun and educational activities for families and to bring people to the fest to have a farm experience. There is a corn maze with agricultural fun facts around every corner, farm animals to see and pumpkins to bring home. The Zielinskis have created a school tour during HarvestFest. School groups are given a tour of the apple orchards, taste apple cider, and roam through the corn maze to name a few of the activities. It's a day in the country for kids that may not have ever been to a farm.

Always looking for new crops to grow, they decided to plant hazelnuts (AKA filberts). This very popular nut for snacking, candy making and baking is an important crop to grow in Oregon. Oregon is the top producer of hazelnuts in the United States. The Zielinski's planted the 'Jefferson' variety two years ago. This variety is resistant to filbert blight which blasted through many hazelnut orchards just a few short years ago. They are looking forward to harvesting in the future.

Being stewards of the family lands, the brothers are bringing 21st century technology to the family farm. The brothers are looking at ways to be more efficient and sustainable in farming practices. They have installed a 98KWH photovoltaic solar array this spring to power 90 percent of the Farm Market's power needs. They are excited to be a good percentage off the grid and to learn more about this unique power source.

We are lucky to have the Zielinski's selecting varieties of fruit and vegetables and growing them for us. The term 'locavores' is new to our language but it's what we all have been doing for so long; buying farm fresh produce from family farms in the neighborhood.



John, Mark and Kevin work at what they love in growing the best produce at their farm. Grandfather Ed would be proud to see that the family farm and orchards he started so long ago are still going strong.

Fall HarvestFest

Check the EZ Orchards website for full list of events in October.

www.ezorchards.com



Legends of the Fall

Used to ward off evil spirits, Hypericum can also chase away the autumn blues.

by William McClenathan

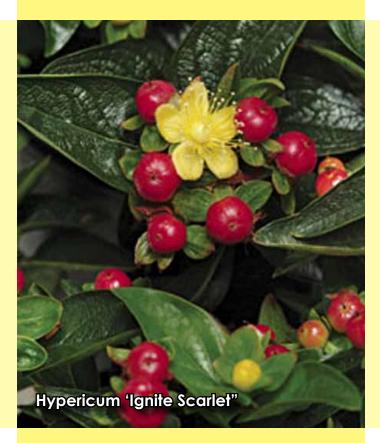
As the cooler days of fall arrive, heralding that winter is not far away, many gardeners, including myself, begin to almost hyperventilate with frustration. We know that the seasonal changes are needed for our gardens to look their best next year, but we also miss the rainbow of colors that fill our yards during spring and summer.

This month's plant pick, Hypericum 'Ignite' series, goes a long way towards adding color, even until the first hard frost.

There are three to choose from; 'Ignite Scarlet', 'Ignite Red' and 'Ignite Scarlet Red'. Now to me, the three are hard to differentiate, as they all look very similar. But, regardless of the one you choose, they all are great for the fall garden.

Hypericum, or St. John's Wort, have a long history. Used medicinally in ancient Greece, this plant was believed to ward off evil spirits. It was also believed that if you would sleep with a sprig of it under your pillow on St. John's Eve, you would receive good health the following year.

The cut floral industry has long used it because of its great berries and holding power once cut. But, its true glory is in the garden. It can begin flowering in July. The flowers on this series are less impressive than some of their other family members, as they are quite small, compara-



tively, to other Hypericum, but the berries are outstanding. It is not unusual to have multiple colored berries on one plant, too. Starting out green, they turn to their reddish color and will hold this color for weeks. Then, as they age and cold sets in, they turn a dark, almost black color.

This new series also has great rust resistance, which is nice, but it can still be susceptible to powdery mildew.

Hardiness will not be a concern, either, because they can withstand temperatures to -20 F (-28.9 C). The series can also be planted in the full sun.

As with all new plant introductions, size can be difficult to determine. The general consensus is anywhere from two to five feet and about that wide. That's a lot of variance! However, as with many plants, culture will have much to do about how large this plant will get. The series has been tested for about eight years, so these are not long term growth sizes. My thought is, you are looking at about a three-foot plant if grown in the ground. However, this is also a wonderful container plant, and having it in a container would control its growth, too. So, remember to bear that in mind.

After the first hard frost, the plant will generally defoliate, but the berries will remain. You can cut it back to the ground each year if you





want to keep it small, but for a larger plant, just prune out the dead branches in early spring for a bigger plant in the summer.

Overall I really like this plant. It is drought tolerant, once established, and deer resistant too. And, with the Ignite series, rust may no longer be a concern.

Plus the berries are so big and beautiful; not only bringing color and beauty into our homes in the fall, but also providing the pop of color we are missing in the garden as summer goes to sleep. And, if left on the plant, they provide a nice treat for wildlife too.

Whether in a container or in the ground, Hypericum 'Ignite' series is sure to extend the color of the garden well into the fall.



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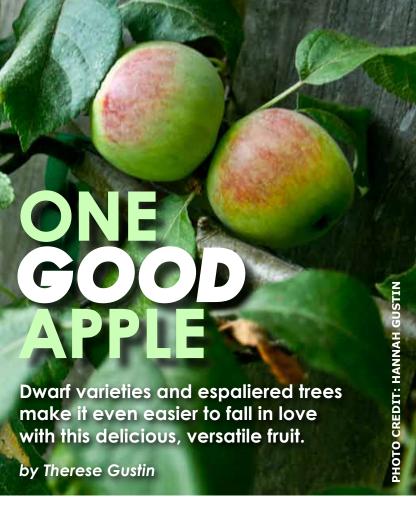
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Historically, the apple gets a bad rap, beginning with the expulsion of Adam and Eve from the Garden of Eden, to Snow White falling asleep after taking a bite out of the 'poisonous apple'. And, don't forget that one bad apple spoils the whole bunch!

I prefer to look at the positive characteristics of apples. For instance, this little Irish folklore claims that if an apple is peeled into one continuous ribbon and thrown behind a woman's shoulder, it will land in the shape of her future husband's initials. If you bring your teacher an apple, you might get on her good side. And, of course, there's the old adage, "an apple a day keeps the doctor away."

Actually, apples can be a part of a healthy diet. They are a good source of potassium, fat free and high in fiber. They are a greattasting portable snack and can be sweet, tart, soft and smooth or crisp and crunchy, depending on the variety. There is an apple to satisfy almost everyone's taste and an apple tree that can fit in almost anyone's garden!

Apple trees need a pollinator so two varieties are required for adequate fruit production. I have two very small trees in my garden. One is a five-variety apple tree which we espaliered along our fence and the other is on our deck in a container. My 'Golden Sentinal' is a columnar apple I planted in a container about five years ago. This year, we harvested over 25 apples from the six-foot tree.

The espaliered apple requires a bit more annual pruning to keep it growing along the fence line. Generally, apple trees don't need much pruning the first couple of years they are getting established. The best time to prune apple trees is in the winter when the tree is dormant. The first rule of pruning is to remove any dead or diseased branches. Cuts should be made at the branch collar, which is the "wrinkled" part near the base where the branch is con-

nected to the tree trunk. To aid in wound healing, make the cut just above the point where the branch collar flares. Look for scaffolding branches which are branches that grow from the main trunk at about a 45- or 50-degree angle. Leave these scaffolding branches for the basic framework of your tree.

Apples produce their fruit on fruiting buds. These are dark-colored, wrinkled stems that grow from scaffolding branches. Don't remove these small branches since they're the ones that produce fruit. Trees will begin to form fruiting buds at around three years of age. When you remove a branch, the bud directly under the cut will takeover and grow. Therefore, you should cut above an outward-facing bud. This will promote better air circulation and a better shaped tree. Thinning the fruit when it is about an inch in diameter will ensure bigger and better fruit come harvest time.

I have been lucky enough not to

Apple Crisp

½ cup quick cooking oatmeal ½ cup packed brown sugar 1/4 cup all purpose flour ½ teaspoon ground cinnamon Dash of salt ¼ cup butter or margarine 2 lbs. apples (6 medium) 2 tablespoons granulated sugar Vanilla ice cream Preheat oven to 350 degrees



Combine oats, brown sugar, flour, cinnamon, and a dash of salt. Cut in butter till mixture resembles coarse crumbs; set aside. Peel, core and slice fruit to make 5 to 6 cups. Place fruit in a $10 \times 6 \times 2$ -inch baking dish. Sprinkle with granulated sugar. Sprinkle crumb mixture over all. Bake in a 350 degree oven for 40-45 minutes. Serve with ice cream. Serves 6.

have to spray my apple trees for insects and diseases, but there are dormant sprays available at your local garden center to help you if you have issues with apple scab or wormy apples. Check the label for directions and frequency of use.

With the abundance of dwarf apple tree varieties it's easy to grow your own fruit, but if you want to skip the "growing" part, we are lucky to be living in an area where fabulous apple varieties are easy to find. Portland Nursery on Stark St.(www.portlandnursery.com), Bauman Farms (www. baumanfarms.com), Smith Berry Barn (www.smithberrybarn.com) and the Hood River Fruit Loop are just a few locations where you can pick up apple varieties to suit your After gathering your fataste. vorite apples, cook up a delicious dessert perfect for a chilly fall day! An apple a day may keep the doctor away, but a delicious apple dessert will bring everybody back home.





ave you noticed that Halloween has slowly but surely gone through an extreme makeover? What was once a simple holiday of jack-o-lanterns, window silhouettes, and candy apples has been bedazzled, animatronicked and cupcakified. Next to Christmas, it's the most decorated holiday in the United States. So, who's buying all these garish decorations? Apparently, everyone! Last year retailers reported a whopping \$5.8 Billion in sales of Halloween-themed décor. It breaks down to about \$65 per household. That figure includes costumes, which for most families are no longer the homemade variety, and now most home and lawn decorations are "Made in China".

Of course, Halloween fans do have a choice. We can say "boo" to all that consumerism and make our own scary! There are some fabulous ideas out there in



magazines on the Internet. Most of them can be tweaked to represent personal your style-whether it's spooky signs tombstones made of cardboard or Styrofoam, or a repurposed holiday wreath. A glue gun, a can of black spray paint and a dollar bag of plastic spiders can turn Christ-

Creepy-Crawly Creativity

A little paint, a little glue and a little time can turn holiday leftovers into eerie-sistable decorations.

by Robin Burke, Fusion co-host

mas Cheer into Creepy Crawly in about five minutes.

The Spider & Skeleton Wreath, pictured above, took about ten minutes to make out of recycled Halloween decorations.

Look around your house, in storage closets and kids' toy bins. You might find some seriously scary



stuff! Think... a vignette of old dolls and tarnished candlesticks; a dried flower arrangement with a R.I.P. banner made from ribbon scraps; empty wine bottles with black candles melted down the sides. The combinations are endless if you're in a creative mood.

If not, it's easy to just go "fall." Pumpkins, carved or not, say Halloween as much as they do Thanksgiving. A stack of pumpkins and gourds can be used later in a cornucopia. If you like subtle décor, carve small pumpkins to hold tea lights, or larger ones to hold flowers like a vase. Fall leaves, real or silk, carry over perfectly from October through November. If you have a garland of leaves you've got-

ten tired of, paint them black or silver and they instantly get a spooky look. Group several lanterns together and fill them with orange and black candles.

Find ways to subtilely say, "I'm participating in this crazy Halloween craze, but I refuse to go too far over the top." No one, who isn't selling you some-



Spray Painted Silk Flower Wreath Family Circle Magazine, Oct. 2011



thing, says you have to decorate your entire house. A few spooky details can go a long way. Here are some other tips:

- Light the way with paper lunch sacks and tea-lights. Cut out scary faces and set in rocks to weigh them down.
- When you answer the door for trick-or-treaters, have the lights dimmed inside and a few lit candles within sight. It will give your home an eerie glow.
- Put a colored light bulb in your porch lamp.
- Tape black streamers vertically in doorways.
- Play scary theme music.
- Draw scary faces on orange helium-filled balloons.
- Use heavy weight, black construction paper to cut out spider, bat and rat shapes.

The ideas are endless. So, don't give up on Halloween because it's gone glitzy. Get your own spooky on and put the scream back in Halloween.

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

www.FusionNW.com.









Harvest Festival! Through October 30, 2011 Farmington Gardens

The crisp fall air signals it is time for a little Farm Family Fun at French Prairie Gardens and Family Farm's Fall Harvest Festival!

William and Judy Hosts of Garden Time TV Show Present Their Fall Favorites Saturday October 1, 2011 • 11:00am Garland Nursery, Corvallis, OR

Special Garden Club Members Only Event. Garland Nursery is excited to host an exceptional Garden Club members only event featuring special guests William McClenathan and Judy Alleruzzo hosts of Garden Time TV Show. The last of our summer foliage is fading away and William and Judy are coming out to share their favorite picks. They will talk about what's beautiful, unique and hardy enough to make it through fall and into early winter. They will also tell us why this season is so fabulous and a few things you should be doing in your garden now to get it ready for spring. Membership to Garland's Garden Club is free, so if are not a member go ahead and register for the event and we'll get you signed up that morning! Registration is required and space is limited; Call (541) 753-6601 to register.

Giant Pumpkin Weigh Off Saturday & Sunday October 1 & 2, 2011 Bauman Farms, Gervais, OR

Go to www.baumanfarms.com for more information.

Scarecrow Contest October 3 through October 23, 2011 Al's Garden Center, Woodburn, Sherwood, Gresham, OR

Children from local schools and other groups have created scarecrows that are displayed in Al's Garden Centers. Vote for your favorite scarecrow with a can of food. The food collected will go to local food banks.

A Novice Re-Designs Her Garden, with Kimberly Wilson. Saturday October 8, 2011 • 11:00am Farmington Gardens, Beaverton, OR

Kimberly, a writer at the Oregonian, has recently undertaken an extensive renovation of her garden. She will share her experiences in bringing to life her own version of a beautiful and productive French potager, as well as how, even though a novice, she began the process of creating her own garden space. This will be an inspiring, empowering class – you will take away ideas for how to glean and organize design ideas, as well as how to do it on a shoe-string budget. No charge.

24th Annual Apple Tasting Event Friday-Sunday October 14-16 & 21-23, 2011 Portland Nursery (SE Stark), Portland, OR

Soon the giant red apple balloon will be visible floating over our Stark street location, signaling the arrival of this year's annual Apple Tasting – our 24th year of celebrating apples! Be sure to join us for two weekends in October!

Choosing Easy Care Roses for Next Spring Saturday October 15, 2011 • 10:00am Heirloom Roses, St. Paul, OR

A sneak preview of new roses and care techniques.

18th Annual Heirloom Apple Festival Saturday & Sunday October 15 & 16, 2011 • 12-4:00pm Smith Berry Barn

Elder day at Apple Tasting 2011 Wednesday October 19, 2011 Portland Nursery (SE Stark), Portland, OR

Intro to Urban Fruit Trees Saturday October 22, 2011 • 4:30-6:00pm Portland Nursery (SE Division), Portland, OR

Thinking of growing fruit trees on your urban lot? Learn some great tips and techniques for successfully growing fruit trees with Monica Maggio of the Home Orchard Society. Monica will discuss site requirements & preparation, pollination needs, maintenance requirements of different fruits, and how to select a good fruit tree. She will also talk about general care, maintenance, and common pests.

Pruning Japanese Maples with Brian Tsugawa Saturday Oct. 22, 2011 • 11:00am Tsugawa Nursery, Woodland, WA

Japanese maples are elegant in all seasons, with delicate leaves, fine fall color and lovely branch patterns. Simple pruning can help maintain and enhance their natural form, bringing out the best for summer and winter viewing. Join Brian Tsugawa as he shows you the tips and techniques to get the most from your Japanese maple.

LOOKING FOR MORE?

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