

November 2011

garden time

A Digital Monthly Magazine for Your Garden & Home

Japanese Forest Grass

Add Some Shady Character
to Your Landscape

Hakanechloa macro
'Aureola' in a landscape

Red Ridge Farms'
Paul Durant
Horseradish

OLIVE OIL TASTING
at the Oregon Olive Mill

"Together, We Create the Message"

-Jeff Gustin, President

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Thoughts of Fall...

The rain is coming down outside as I write this month's message. It seems like the Fall has finally made its arrival, yet tomorrow is supposed to be sunny, though a bit cold. Ahh... Fall in the Northwest. Some days it is just hard to get out of bed; especially when I book an early morning of shooting for the Garden Time and Fusion shows. I have to admit though that once I get out, the cooler air puts a bounce in my step. The Fall also brings a crispness to the air. I love the smells of the season both indoors and out. Outside, the air seems fresher and cleaner. And even when it isn't cleaner and I smell the smoke of someone's wood fire, I have to admit it makes me smile. It is a signature smell of Fall! Inside we have the smell of candles burning more often now. Soon the kitchen will be filled with smells of cooking and baking as we near the holiday season. I swear I gain weight just breathing in the aromas.

November is also the time for holiday festivals and open houses. This month, we already have penciled in trips to the AI's Evening of Lights at Sherwood, the Drake's 7 Dees Starry Night event, and the Smith Berry Barn event. Other events happening this month include open houses at Garland Nursery, Tsugawa Nursery and even the Olive Oil festival at Red Ridge Farms. We enjoy going to these festivals and visiting with viewers and old friends. If you have not been to a holiday festival at your local garden center, you should stop by and see one. They are a blast and a great way to save money on gifts, while getting in the holiday mood! The garden centers also have special activities planned around these events which make them even more fun!

November also marks the end of our shooting season for both TV shows. We are wrapping up the 6th season of Garden Time and our 3rd season of Fusion. It has been a blast, and the growth of both shows is tremendous. We have so much fun doing the shows, and it seems like this year has moved by at a record pace. This year saw a few changes to both shows. Both shows are now broadcast in wide screen, and in HD in the Portland area. This year we also added the Fusion crew to our list of writers in this magazine. We think it is a great addition and our readers have responded well to the Fusion hosts. We recently had our annual editorial meeting with everyone to come up with ideas for the coming year, but we are always open to suggestions. Feel free to send them to us and we will get them on our calendar for future issues.

One more thing: Some of our viewers have mentioned that it is hard to read the 'page-turning' flash version of the magazine. We have always had an easier to read PDF version with a link included in your monthly e-mail reminder. All you have to do is find the PDF link on your e-mail. We even changed the e-mail this month so you can find it more easily.

Enjoy the Fall and we will see you in a month!

Jeff Gustin, Publisher

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Shady Character

**Japanese Forest Grass
a.k.a. *Hakonechloa*
is the perfect plant to
brighten up the shady
areas of your garden.**

by Therese Gustin

"All Gold"

If you've been reluctant to introduce ornamental grasses into your landscape, wait no longer! *Hakonechloa*, commonly known as Japanese Forest Grass, is a "got to have it" for any shady garden spot.

I fell in love with this grass when I first saw it in a landscape. Reminiscent of a cascading, golden waterfall, *Hakonechloa macra* 'Aureola' will soften a border's edge and brighten up those shady areas in the garden. Most of the green-and-yellow striped leaves arch in the same direction, giving it that gentle flowing habit. This slow growing Japanese Forest grass has a mounding habit and grows to about 18 inches tall and 24 inches wide.

Although it does have a delicate, airy, spiky flower head, this stunning ornamental grass is mainly appreciated for its foliage. When grown in partial shade, the yellow tones in the leaves will stand out. In deeper shade, the variegation takes on a lime-green hue. *Hakonechloa macra* 'Aureola' foliage turns a bit pinkish when the temperatures drop in the fall. Winter cleanup is a breeze with this grass; just gather the grass in a bunch at the soil line and cut it off. You will be greeted with bright yellow and green striped blades emerging in late spring.

Recently introduced by Brigg's Nursery in Washington, *Hakonechloa macra* 'Fubuki' is a stunning

white and green variegated Japanese Forest grass. 'Fubuki' is shorter than 'Aureola', reaching 14 to 18 inches. Like 'Aureola', its leaves also flush pink when the fall temperatures drop. This new addition to the *Hakonechloa* family promises to be a winner!

'All Gold' contrasts beautifully with burgundy leaved huecheras and bold dark green hostas. Its bright gold yellow leaves pop in a shady border. It stays a bit smaller than 'Aureola' reaching 1 to 2 ft high and about 18 inches wide.

Albo Striata is a mounding oriental ornamental grass and has blades striped green and creamy white. It works well with hellebores, ferns and other shade-lovers and is faster growing than other *Hakonechloa*s. It reaches a height of 12 inches tall and has a 30 inch spread.

All *Hakonechloa* varieties thrive in rich loamy soils. Partial to full shade is best, as full sun will scorch the leaves. They make a great companion to Hellebores, Huecheras, ferns, epimediums and Hostas, either in the ground or flowing over a container's edge.

So take a chance on this stunning ornamental grass. Check out the great selection of *Hakonechloa* varieties at your independent local garden center and add a splash of color to your shade garden!



"Aureola"



"Fubuki"



"Albo Striata"

Where There's a Mill...

...there's
freshly pressed,
Oregon-grown
olive oil.

by Judy Alleruzzo

Coming up in November is the 3rd annual Olio Nuovo Festa at Red Ridge Farms in Dayton, Oregon. This festival is not just a tasting of freshly-pressed olive oil but a way to become part of the long history of olives. Archaeological evidence dates olive cultivation to 6000 BC. In 3000 BC, the knowledge and cultivation of olives spread east of the Mediterranean. My favorite bit of history is found in the Code of Hammurabi written in 1780 BC. This law states that under penalty of death, no one can prune an olive tree more than 2 feet a year. Harsh punishment! The Babylonians were serious about protecting their olives. In 1500 AD, Spanish explorers brought olives to the new world.

1980 to now - Huge boom in the use of olive oil.

The three day Festa is a traditional Italian event of tasting fresh cold-pressed olive oils, pressed right on the premises of Red Ridge Farms. The owners of Red Ridge Farms, the Durant family, planted their first Arbequina Olive tree six years ago. The orchard now has 13,000 trees.

The Oregon Olive Mill was built four years ago and includes an imported Italian olive mill. This facility is the largest commercial mill in the Northwest. The process is really not a pressing of olives but a milling of them. Olives are processed by smashing them, pits and all, heating them and then putting the olives through two different centrifuges. These two processes separate the olive solids from the liquids and then separates the oil and water. The result is the Nuovo Olio, a cloudy olive oil with a unique spicy flavor. This oil has a 90 day shelf life unlike the clarified oil that keeps much longer.

The olives pressed at the mill are Arbequina, a Spanish variety, Koroneiki, a Greek variety and a blend of Italian olive varieties called Tuscan.

PHOTO CREDIT: CAROLE WHEELER

Red Ridge Store



**3rd Annual
Olio Nuovo Festa
November 18 - 20, 2011
11:00am - 4:00pm**

While tasting the assortment of oils at the Festa remember there are health benefits in olive oil. It is a monounsaturated fat, one of the better fats for your diet and high in vitamins A, D, K and E.

Olive oil has anti-oxidants and also helps to stimulate bone growth and calcium absorption.

During the three day Festa, not only are there olive oils to be tasted but a freshly grilled Bruschetta flavored with garlic, olio nuovo and sea salt. This simple snack highlights the flavor of the freshly pressed oil.

The Durant family's other passion, wine-making, can be tasted over the weekend as well. The science of making olive oil is just as exacting as making wine. The Durant family are experts at both crafts. Pours of their estate wines will be available for all to sample.

On Sunday, Ashley Gartland will be signing her new cookbook "Dishing Up Oregon". Gartland, a local food writer gathered 145 recipes from Oregon's chefs, farmers and food artisans.

The cookbook not only has delicious recipes but beautiful photos showing off Oregon's farms, inns and restaurants. Included in the cookbook are photos of the Olive Mill at Red Ridge Farms.

While tasting the delicious olive oils at the Nuovo Olio Festa, just remember you're tasting the history of olives. Savor the moment!

**Click on www.gardentime.tv
Archives**

**William McClenathan and Paul
Durant show the olive oil pro-
cess at Red Ridge Farms.**

Episode 190 November 20, 2010



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Stick Figures

Patrick Dougherty turns twigs and twists into the essence of green art.
by Brian Phillips

Combining his carpentry skills with his love of nature, Patrick Dougherty began to learn about primitive techniques of building and to experiment with tree saplings as construction material.

Beginning about 1980, with small works fashioned in his backyard, he quickly moved from single pieces on conventional pedestals to monumental site-specific installations that require truck loads of material.

His home is his handmade house of log in Chapel Hill, North Carolina, where he lives with his wife Linda and their son Sam.

Patrick has built almost 300 of his on site sculptures in 200 different places around the world, including Scotland, France, Hawaii, Singapore and now here in Oregon at the OSU campus, just to mention a few.

Patrick uses what he calls "twisted logic" and "linear energy" to construct his sculptures. And note that he does not use any type of fasteners either. He ties the sticks together temporarily, then weaves and twists the rods allowing them to stay in place then cutting away the rope allowing the

twigs to retain their shape.

He believes that his sculptures can act as a cathartic experience for the viewers, as they can get in touch with their primitive side, the hunter-gatherer part of them.

These stick houses are not just artist-pleasing to look at, but can also accommodate the whims and frolicking of children, as they dance and skip about in and throughout them.

This Bronze Age technique of sheltering can be traced back to an area near Somerset England around 5,000 years ago when farming was abundant and farmers used these shelters for corralling livestock, creating property boundaries for privacy and for wind breaks. Since cooking fuel was scarce they used the trimmings from the shelters to fuel their fires and cook meals. These stick-shelter wall trimmings were also an ideal source of fuel. These walls were called pales. That's where the term "beyond the pale" came from.

Patrick can be seen as an artist that uses "mother earth" as his palette and her saplings as the lines to create delightful pictures for the eyes to see.



Here in the northwestern part of the United States, he uses deciduous trees, such as Willow, Maple and Alder, as they are so predominant in our area. His art is the essence of "green", as he leaves behind a micro-carbon footprint. All of the twigs used helped the environment by providing more light to other twigs when selectively pruned out of our wetlands and forests. His works help promote a sustainable energy resource for the next artist in line.

If you would like to view more of Patrick and his sculpture at OSU, you can view him on Garden Time television Saturday, November 5th, or log onto Stickwork@earthlink.net. Or better yet, visit his structure behind Gilkey Hall on the OSU campus in Corvallis.

Brian Phillips is a freelance writer and teaches rustic furniture construction and can be reached through Willowstation.com.

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"The radish is worth its weight in lead, the beet its weight in silver, the horseradish its weight in gold."

Delphic Oracle to Apollo

Historically speaking, we're talking about a very famous plant here. Its picture can be seen on a mural in Pompeii. It was known to Egyptians in 1500 BC. It shows up in historical texts for its use as an aphrodisiac, painkiller, ointment, cough medicine, as well as a cure for rheumatism and tuberculosis. Not bad for a little brown root.

Planting your own horseradish is a cinch! If it didn't taste so darn good, I'm pretty sure it would be classified as a weed. Plant yours in a container to keep it from overwhelming your garden. Horseradish is not started with seeds, but with root cuttings. You can find them at your local independent garden center, or attempt to start them from roots you bought at the grocery store.

Planting your roots about 18 inches apart is recommended. Plant your roots now! Fall is the perfect time to plant horseradish. Once planted, give your pot a nice healthy shower and leave it. Seriously! Unless the soil is becoming dry, horseradish does best when it's ignored. Harvest your roots after the first frost of fall, and keep harvesting all through winter. Home grown horseradish root will provide a more intense flavor and spice than store-bought.

Vinegar is added to stabilize the flavor of horseradish and stops the release of the oil

THE ROOT OF ALL FLAVOR

Add a spicy kick to any meal with some home-grown horseradish.

by Sarah Gustin





Horseradish Base

You will need:

- About an 8 inch long horseradish root
- 1 Tbs white wine vinegar
- 2 Tbs water
- Pinch of salt
- Food processor or blender

***Disclaimer: Horseradish has more heat than Wasabi. Make your own sauce in a well ventilated room and keep away from eyes.**

Remove the leaves and rinse the dirt off the root. Peel the skin off and chop into small pieces. Put in the food processor with water. If you want a milder sauce: add your vinegar with the water. Process until it forms a paste. Add the vinegar and salt and give it one more pulse.

that gives the root its distinctive bite, isothiocyanate (try saying that out loud, it made me feel like a mad scientist). The longer you wait to add vinegar the more intense your homemade horseradish will be, so for a mild sauce, add your vinegar immediately. For tons more creative and delicious recipes for even the pickiest eaters, go to <http://www.horseradish.org/recipes.html>

The fantastic -- and largely underestimated -- thing about horseradish is its versatility. The new leaves add a spicy kick to a summer salad, while adding a spoonful of your own prepared horseradish sauce can give any meal a new twist. This recipe will be your culinary launching pad, the 'simple syrup' of savory condiments. Put a small spoonful in scrambled eggs, mix it with your favorite marinade to spread on meats, mix it with cream cheese for a zesty spread. Put your horseradish base in a jar and it will keep in the fridge for about a month, and even longer in the freezer.

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Pressed for Success

How Paul Durant's
speculative venture
struck oil.

by William McClenathan

Olives are one of the few plants that have been continuously cultivated for centuries and are more popular today than ever. Just ask Paul Durant and his family. The Durants also have a long history, right here in the Willamette Valley. They were one of the first families to begin planting grape vineyards back in the '70s and some of Paul's earliest and fondest memories can be found there.

When I asked Paul why they would choose olives, which would seem like a big risk here in the Northwest, he said, "I think this happened out of a simple passion for plants and agriculture".

Yes, passion for something is very important. However, one also needs to have the ability to make that passion profitable for success. Paul was completely ready for this venture because of the experiences his family had in those early years of grape growing in the valley. In that arena, Paul acquired the skills to look past the concerns of what one cannot do, and see the bigger picture of what someone can do if they plan and follow it through for the long haul.

Because of those childhood experiences, Paul forged ahead with olives. He is intrigued by plants that produce something that can be transformed into a product that humans love, like grapes to wine, or more recently olives to olive oil.

"People feel a real connection to olives and olive oil"

says Paul, "It could be any number of things from one's heritage, culinary interests, or the simple recognition of the long historical significance of olive trees and olive oil". Paul goes on to say that whatever the reason for the success of this venture, he has become fascinated with the trees and the fruit they produce which gives us this ancient oil that is used for so many purposes.

Because this is one of the first olive orchards used to produce olives for oil pressed in the Northwest, the learning curve has been fast and sometimes difficult. Growing a plant that most consider a dry, hot, arid tree in the Willamette Valley can be strenuous. However, with patience, searching out the best trees for our area, and doing continuous research, the success has been phenomenal. And, they must be doing something right, as this last year was the best they have seen so far, even with record low temperatures in Oregon. Their lowest lying orchard hit a frigid 14.9 degrees F (-10 C)...something I cannot imagine most olive trees ever have to face.

They survived, but not without effort. Potassium and copper spray were used to lessen the freezing temperatures and possible damage from the frigid weather. Also, taking an idea from citrus growers, they used sprinkler systems to mitigate the temperatures in the lowest lying orchards.

The method worked, raising the ambient tempera-



From orchard...



...to harvest...



...to press.

ture by three degrees. That may not sound like much, but for a plant, three degrees can mean the difference between life and death. In addition, making sure that the orchards have great nutrition, so the plants become and stay healthy, is important to the olive tree's success.

The Durant's are pioneering an olive industry in the Northwest, without a safety net. There are no books or experiences to borrow from. They really are out there on their own, and they are doing an outstanding job.

Paul is now considering the use of more Tuscan varieties of olives. "These varieties of olives seem to be comparatively well-suited for our Northwest climate. They seem to wake up earlier in the spring, have reasonable cold tolerance, and set a decent crop load."

Moreover, one of my favorite things about Paul and his family is that they are an open book. They will gladly share their knowledge and experiences in the olive growing arena. Paul thinks that "the making of olive oil is a craft unto itself, and I continue to work hard to hone my skills. It is my ultimate goal and vision to share our knowledge of olive tree agronomy in order to help support a supply of olives here in Oregon for oil production. I want to help build a new agricultural industry here."

With visitors to Red Ridge Farms from Pakistan, Syria, Lebanon, Chile, Spain, Italy, Greece, Israel, Australia and other countries, it would appear that the effect of olives in Oregon is far reaching, indeed. Paul Durant is extending the olive branch to people from all over the world, inviting them to come to Oregon and taste the olive oil from local orchards. I cannot think of a better way to bring the world together.

You can visit Red Ridge Farms (www.redridgefarms.com) to see what all the excitement is about.

Mulch Ado About Nothing

**Are mulch and compost the same thing?
It depends on what you want to accomplish.**

by William McClenathan



Black Mulch

Many things start happening in our area as seasons change. Leaves change color, the temperatures cool down, and nature begins the process of preparing for winter's much awaited resting time.

However our gardens, just like our homes and ourselves, require some attention paid to this preparation of winter's seasonal slumber. One of the easiest ways to assist nature in this process is a layer of fall mulch on our garden beds. But how does one do it? In addition, what does one use as mulch? And really... what *is* mulch?

Webster's defines mulch as "a protective covering (as of sawdust, compost, or paper) spread or left on the ground especially to reduce evaporation, maintain even soil temperatures, prevent erosion, control weeds, or enrich the soil."

I have long thought that compost and mulch were interchangeable. But with this Webster's definition, I think I may have to change my opinion as com-

post largely consists of decayed organic matter and is used for fertilizing and conditioning land. This tells me that compost may be used as mulch, but mulch is not always compost.

Why is this important? Because it depends what you want to accomplish with mulch. If you simply want to protect your plants from winter damage, retain moisture in the soil or reduce the chance of weed germination, then mulch is the thing you need. And today, there are countless examples of mulch. There is even rubber mulch, and recycled glass mulch!

In my gardens, I use leaves as my fall and winter mulch. I have ample trees on my property and as the fall leaf drop occurs, I simply rake or blow the leaves onto the beds. This adds several inches of protection to my plants and helps with keeping the winter weed seeds from ever reaching the soil level. In the spring, I do a quick clean up and put the leaves onto the compost pile. It is a simple process. The only negative is that the garden does not look 'perfect' through the winter. So if you desire a more clean, manicured look to your garden, perhaps a bark mulch or other mulch choice would serve your needs better.

The key here is that mulch tends to protect (which compost can also accomplish) but compost tends to supplement soil, which some mulch can do as well, but not all. Therefore, you will need to decide your reason for mulching and what you hope to accomplish by it. If it is for protection of plants alone, then a selection from any products



Leaf Mulch

that are labeled as mulch would do. If you are looking for some nutritional value for the soil as well, then a composted product *used* as mulch would be the better choice.

When mulching, you do need to be aware of how deep you apply it. This can vary with the type of mulch used, but generally two to three inches is best. Too much mulch and you run the risk of causing crown rot in some perennials. Always remember to be cautious about over mulching trees and shrubs, too. Very few of these woody plants need a yearly layer of mulch piled up against them. In fact, over time, this can cause the demise of the plant as too many layers can restrict the oxygen to the feeder roots in the top few inches of soil.

When doing research for this article I Googled mulch and received almost 15 million hits! Compost gave me 7.5 million. I did not read them all! Fortunately, we are surrounded by a great many independent garden centers in the Northwest that offer all kinds of choices and information on mulching. The money we spend on our gardens is often substantial, so anything we can do to assist in the protection and longevity of the plants we love is a very good thing. And, with places like Grimm's here in the Portland area, it could not be easier. They can come out and spray the product on your yard so you will not even have to spread it around.



Whatever your choice, talk to your favorite garden center staff to find out what works best for you. Whether it is mulch or compost, organic or inorganic, be sure to wrap your gardens in a warming blanket of mulch. You will be rewarded in the spring with a more vigorous and beautiful garden.





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Stock Options

Investing a little time now will pay delicious dividends in the future.

by David Musial, Fusion co-host

With the volatility of the stock market, there is comfort in knowing that there are still a few stocks that are always winners, chicken and vegetable stock, to name just two. Part of a diverse kitchen portfolio, these stocks form the basis of success in many culinary ventures.

Stocks are the thin, clear and flavorful liquids extracted from meat, bones, vegetables and aromatics or herbs after a long simmer in water. The most common stocks are chicken, beef and vegetable. Broths are similar to stocks, but derive the majority of their flavor from meat, rather than bone. Vegetable stock and broth are one in the same, since they contain no meat or bone.

When a recipe calls for stock, most of us reach for the can or box in the cupboard. Yes, there are several acceptable stocks available at your local grocer. But, with all things that take time, they are better when you make them yourself. Stock is no different

and the ability to make a good stock is considered a basic culinary skill.

Stock made from scratch will always be more flavorful and have more body. As with all foods made from scratch, you control the ingredients. Whether you prefer to use organic vegetables or make changes to a stock recipe based on food sensitivities, the choice is yours. Lastly, your stock is made without sodium. The best you will do at the grocer is low sodium.

The importance of a good stock is found in the French term for stock, which is *fonds de cuisine*. That directly translates to "foundations of cooking." Stocks are the foundation of the recipe and like a building's foundation, one made poorly will collapse.

Most people think only of soup when they hear the word stock, but stocks are used in more than just soup. Most sauces have their base in stock or stock



Vegetables and aromatics



Adding them to the pot



Vegetables and aromatics in the pot

reductions. They are also used as a flavorful liquid in cooking techniques such as braising. One of my personal favorites is, when cooking rice, to replace the water used with chicken stock. It adds nutrition and a rich flavor.

Making stock requires limited cooking equipment and just a few ingredients. The stock pot should be taller than wide; to limit evaporation. It should be two to five gallons, depending on your needs. A

ladle or skimmer is used to remove impurities and fat that rise to the surface while cooking. Lastly, a large strainer and cheesecloth will help in keeping the stock clear.

Cooking ingredients include bones, *mirepoix* (onion, carrots and celery), and herbs. All ingredients will lend flavor, but the bones will also give body. This comes from the cartilage and other connective tissue that breaks down into gelatin. When making chick-



Before skimming



Skimming the stock



Stock's on. Can you find David in the kettle?

en stock, you will want to use bones from a young chicken, not a stewing hen, as young chickens have more connective tissue. The bones should be rinsed before using to remove blood and impurities. If using roasted bones, this step can be skipped.

The onions, carrots and celery (*mirepoix*) are generally cut into half inch pieces since they will simmer for about an hour. For the shorter cooking time of vegetable stocks, the vegetables can be cut in a smaller dice. The herbs can be placed in a sachet made of cheesecloth for easy removal. I believe in the throw it in the pot method, myself, since the stock will be

strained, anyway.

Some things to remember when making stock:

- Always start with cold water and cold ingredients. This improves stock clarity and body.
- Cook slowly at a simmer. Bubbles should just slowly break the surface.
- Save your bones from roasted chickens and freeze until ready to make stock. Don't use if the chicken was highly seasoned as it will



Straining the stock



Cooling the stock

Chicken Stock Recipe

Makes About 1 Gallon

6 lbs. chicken bones

5-6 quarts cold water

1 medium onion (8 oz), ½" dice

1 medium carrot (4oz), ½" dice

1 medium celery stalk (4oz), ½" dice

1 ea bay leaf

1 ea fresh thyme sprig or ½ teaspoon dried

1-2 ea parsley stems

½ teaspoon black peppercorns

Rinse the bones in cold water and place in a large pot. Add the cold water to the pot. The water should cover the bones by one to two inches. Bring the water to a simmer and skim to remove impurities as they rise to the surface.

After three to four hours, add the remaining ingredients and continue to simmer and skim for an additional hour. Remove the pot from the stove and strain the stock through a strainer lined with several layers of rinsed cheesecloth. Strain into a heat proof container. The stock should be clear, full bodied and flavorful.

At this point, the stock needs to be cooled as rapidly as possible and then refrigerated. The next day, the fat that has risen to the top can be easily removed. The stock is now ready for use or can be frozen for future use.

Note: If you save and freeze the bones from your roasted chicken, they can be substituted for the raw bones. Just skip the bone rinsing step.

flavor the stock.

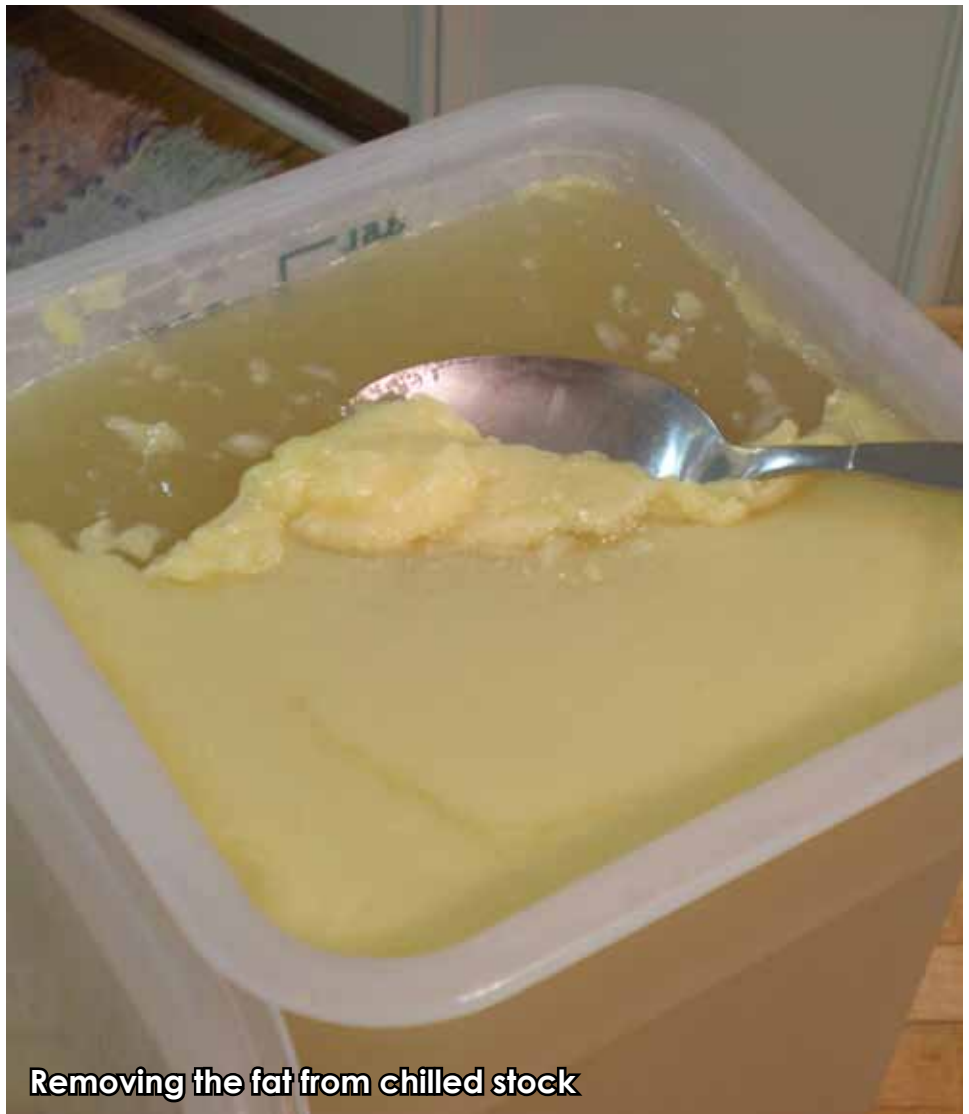
- White stocks use uncooked bones while brown stocks use roasted bones for color and deeper flavor.

Making good stock is easy, but also time consuming, so I always recommend that you make as much as you can and freeze the rest. After quickly cooling, the stock can be refrigerated for three to five days. With freezing, it will keep two to three months. Also, you can freeze in the volume that is most useful to you. If you use frequently in small amounts for sauce, freeze in an ice cube tray and then transfer to a freezer bag. If you normally use for soups, use quart size freezer bags.

So the next time you need stock and the market is closed, reach in the fridge for your homemade stock.

You can find more
Fusion tips, recipes and
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Removing the fat from chilled stock



PLAY TIME

Gardening Events Around Town

The 11th Annual "Evening of Lights"

Thursday November 3, 2011 • 4:00pm-9:00pm (S)

Friday November 4, 2011 • 4:00pm-9:00pm (W)

Al's Garden Center, Sherwood and Woodburn, OR

Let the Holidays begin! The sparkle of the season shimmers from designer decorated theme trees with ornaments in every shape and size. See new and traditional designs in festive and fun home décor for the holidays. Wrap yourself in the warmth of the poinsettia house, filled with thousands of poinsettias in many different varieties. Enter to win prizes from Al's Garden Center. Enjoy festive food and drink for sale from Vitality Bistro of Wellspring. Listen to the heavenly sounds of "Harpsong" at our Sherwood store during the evening. The holidays are a special time at Al's Garden Centers. Stop by and let the magic begin. Registration is appreciated. Register online at www.als-gardencenter.com and receive a 10% off coupon good for the Evening of Lights. The event is free and is open to the public.

Holiday Open House

Saturday November 5, 2011 • 9:00am-6:00pm

Al's Garden Center, Gresham, OR

A special Open House will kick off the season at Al's in Gresham. Take a tour at 10:00am or 2:00pm through the Poinsettia growing house and get some great tips on how to keep your poinsettias looking fresh. Attend seminars on Saturday focused on winter plants. Enter to win prizes from Al's Garden Centers. Join us for the Holiday Open House and let the holidays begin! Registration is not required. The event is free and is open to the public.

Fall Clean-up and Winter Pruning

Saturday November 12, 2011 • 10:00am

Heirloom Roses, Newberg, OR

Hands on training in the gardens with step by step instructions.

2011 Olive Harvest and Olio Nuovo Festa

Fri.-Sun. November 18-20, 2011 • 11:00am-4:00pm

Oregon Olive Mill at Red Ridge Farms, Dayton, OR

The weekend events at the Oregon Olive Mill at Red Ridge Farms all focus on the newly pressed olive oil and give guests a chance to see first hand how olive oil is made on the imported Italian olive press. Guests will also enjoy tastes of a variety of freshly-pressed olive oils and sample warm bruschetta grilled and rubbed with garlic, olio nuovo and sea salt. The Durant family will also pour tastes of their estate wines from Durant Vineyards. Guests can purchase olive oil by hand-filling a bottle from the fusti's (stainless steel decanters).

Tsugawa's Holiday Open House

Saturday November 19, 2011 • 11:00am-3:00pm

Tsugawa Nursery, Woodland, WA

At Tsugawa Nursery, we love the holidays and enjoy bringing a season filled with natural beauty to you. Join us for our annual Holiday Open House. We'll have specials throughout the nursery. Come in and see our holiday decorations, poinsettia, wreaths, centerpieces, greens, and workshops that will give you lots of great ideas for holiday gift giving.

Tabletop Fountains

Saturday November 19, 2011 • 11:00am

Tsugawa Nursery, Woodland, WA

Come watch as Doug King demonstrates how easy it is to create a tabletop fountain that can be given as a gift or for your own personal use.

Wreaths and Centerpieces

Saturday November , 2011 • 1:00pm

Tsugawa Nursery, Woodland, WA

Lisa Bradford is giving this class on holiday wreaths and centerpieces; join in this fun workshop and leave with either a beautiful wreath for your door or a lovely centerpiece for your holiday table. Class fee: \$25.00.

Holiday Open House

Friday-Sunday November 25-27, 2011

Garland Nursery

Our Gift Barn filled with beautiful holiday displays awaits you. Find inspirations to fill your home with the warmth and celebration of the season. Also, enjoy door prizes, drawings, and special event savings!

Make Your Own Holiday Wreath

Sunday November 27, 2011 • 1:00pm

Portland Nursery, Portland, OR (Division)

Create your own fresh and beautiful wreath for the holidays. All materials are included in the class fee. Feel free to bring your own special decorative elements to add to your wreath. Cost: \$30 (pay at register on day of class). All materials included. Please bring gloves and hand pruners, if you have them.

LOOKING FOR MORE?

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