

A Digital Monthly Magazine for Your Garden & Home

## Christmas Cactus

**'Tis the Season** 

PICKING THE PERFECT CHRISTMAS TREE

Chestnuts

Nichols Garden Nursery's
Rose Marie
Nichols Magee



#### **Holiday Memories...**

December is the time for transition. I have put the Garden Time and Fusion shows to bed for the season and now I get a couple of weeks off before I tackle the new season starting in March. But this time of year is also when I start to think back on the past year and assess the stories we have done and think about what we are going to focus on for the coming year. William, Judy, Therese and I were talking about gardening trends. It seems like they are not changing for the 2012 season. Growing your own food, containers and gardening in small spaces will dominate again. The push for safer and more organic products and practices will continue. It seem like the only trend we can't predict is the weather! Let's hope that we have a little dryer weather in the spring. What if we had a trend of rain Monday through Thursday and then sun for the weekend? That is a trend that I can support.

Another question that comes up this time of year is 'Why are you going off the air with both shows?' The short answer is money. The shows are produced by Gustin Creative Group and we buy a half hour of time on the TV stations. We are technically considered a 'paid program'. During the winter the advertisers cut back their budgets a little and so we take a break as well. When you watch our show, just know that the commercials you see on the screen are local businesses that like the shows and support them. We ask that you support them as well. When you go into a business that supports the shows, tell them thank you. It means a lot to them and us as well! Don't worry about missing the shows, we will return in March of 2012.

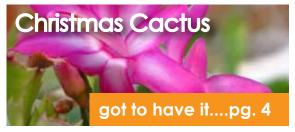
Back to the thoughts on memories. The holidays are packed with lots of memory producing events. I know that every family has their own rituals and events to mark the season. We have found that a lot of those events are tied to plants and food. We tried to bring some of those stories to the air before we took our break. The story on the history of holiday plants is great and a real eye opener. It is amazing how plants can come to represent different things. Check out the story here http://www.youtube.com/embed/ZvWGtLsRxfy. Food is the other thing that ties our strongest memories to the holidays. Where would Hanukkah be without latkes and chocolate gilt from the dreidel? How about Christmas cookies and eggnog or the traditional Muslim dishes to celebrate the New Year? Everything seems to taste better at the Holidays even though it doesn't seem to be better for us. On Fusion we tried to balance the guilt and even did a gluten free holiday appetizer. You can see how to make it here, http://www.youtube.com/ embed/Iv7hcCZaQJQ. Why does moderation go out the window when family and friends gather?

As we approach the end of the year we hope that you are busy building new memories with those you love. We have our own tradition at the end of the season. The entire group from both shows goes to a restaurant to share a meal together to mark the end of another great year! We hope that you all enjoy a wonderful holiday season building happy memories and we will see you next month.

#### Jeff Gustin, Publisher

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#### In this issue...

















rom the group of plants known as leaf cactus, comes the beautiful Christmas cactus. These plants are great for the Holidays as this species tends to bloom around Christmas time, which gives it its common name.

Found natively in the tropical forests of Brazil, they have become very popular over the years and are one of the easiest houseplants to grow.

The great thing about them is they are rather cold hardy. In fact, you can adjust their bloom time to assure blooms during the Holidays. I have several of these beauties, all from my grandmother, so they can be a long-lived plant. Each spring they are placed outside, when danger of frost has past, and given some afternoon shade. Then, as the temperatures start to drop around October, I move them up closer to the house. Around the middle of November, they go into the greenhouse and start to set buds. Once you see the buds, it takes about 2-3 weeks before the flowers begin to open. If you move them into the house where it's warm, it speeds up the blooming process. You can also slow down the pro-

cess by keeping them cooler.

The blooming cycle lasts for several weeks and although the species tend to be pinkish red, new hybridizations have given us a rainbow of colors, all leaning toward the warmer color pallet, so no blues or purples... yet.

The biggest mistake people make with this plant is the same most of us make with all houseplants, we over water. Pay attention throughout the year and only water when the plant starts to dry out. During the bloom time, an evenly moist condition seems best to keep the blooms fresh. After the bloom cycle is finished, you can go back to the cautious watering.

Because these plants are epiphytic they also require a well drained soil. If not, there is a possibility of the roots rotting away.

Also, make sure that once they are in bloom to keep them away from drafts and temperature swings. A constant 65-70 degrees would be perfect for them. They really do not have many insect or disease issues. Sometimes mealy bugs can be a concern, but a cautious eye will let you know if you have any and there are ample sprays, both natural and synthetic, to combat them.

I am often asked about the difference between Christmas cactus, Thanksgiving cactus and Easter cactus.

The changing of botanical names in horticulture seems to be constant. As of the writing of this article, here is what I know.

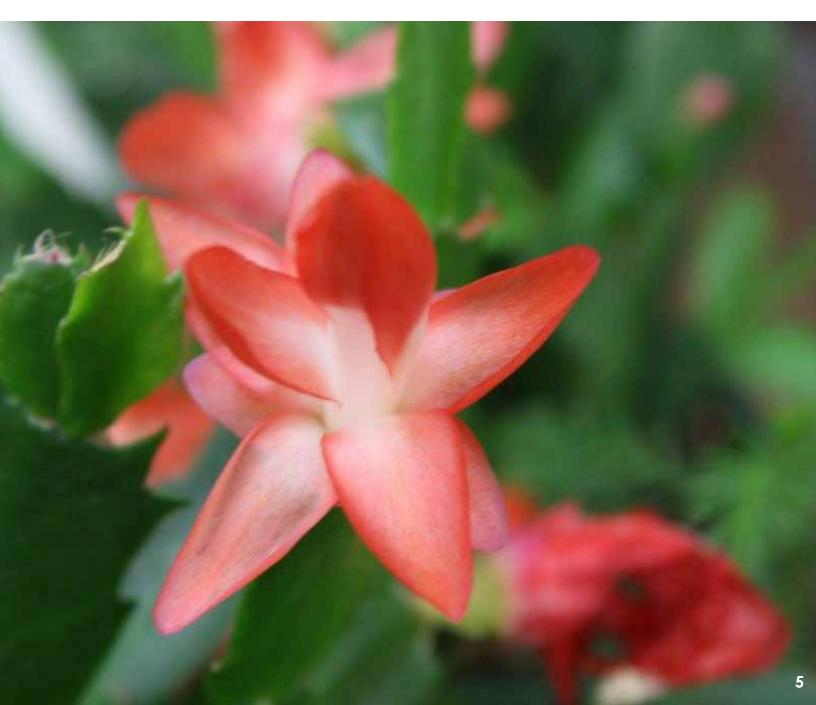
The true species of Christmas cactus is Schlumbergera x buckleyi, a cross between Schlumbergera russelliana and Schlumbergera truncata from way back in the 1840's. This plant is actually seldom sold any longer. The name Schlumbergera bridgesii is still

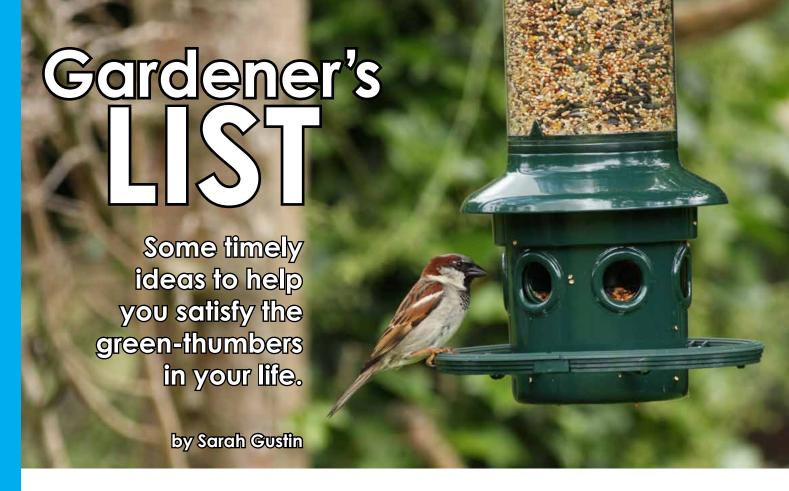
used too but not very often.

Thanksgiving cactus is of the same genus as the Christmas cactus but is named Schlumbergera truncata. Most Christmas cacti are actually sold under this name. The only real difference being that they bloom a few weeks earlier...but the average gardener would have a difficult time telling them apart, I know I do.

Easter cacti are a whole different ball game and come from two species of the genera Rhipsalidopsis, but still look an awful lot like its other Holiday cacti, they just bloom during the spring.

As the saying goes, "a rose by any other name...." To me all of these Holiday plants are beautiful and easy to maintain. When they bloom, they afford a grand display of color to add to your home during any Holiday.





With the holiday season promptly approaching it may be time to consider who in your life has been naughty and who has been nice. And while it's easy to think of creative gifts for the gardener who deserves coal (Round-Up relabeled as fertilizer), sometimes it's just a little tricky to think of something for our nice gardener who has it all. We at GTO have compiled a list of things we'd love to see under the tree.

#### For the kinderGardeners:

• Bird feeder and a local bird field guide. Turn your garden into a classroom and your 'kinderGardeners' into scientists! Pick a guide that has real photographs as well as sketches (illustrations tend to show more detail than photographs). Make sure it is organized by color or alphabetically, making it quick and easy to find information on sighted birds. Head down to a Backyard Bird Shop (www.backyardbirdshop.com), where they'll help you pick out the perfect gift.

#### For the budding beginner:

• "I really like the idea of gardening, but I lack the confidence to do it." If this sentiment describes your friend, help them out with a pre-made herb garden. Head down to your local garden center and have the friendly staff help you create something low maintenance and contained. Pick a nice pot and plant a few herbs like rosemary, thyme, sage or chives. All of these are great for the beginning gardener. They do very well when left alone and can take a fair amount of abuse.

#### For the eco-gardener:

• Go local and buy your world conscious gardener a special treat from Red Pig Garden Tools. Bob Denman hand forges all these amazing tools at his shop in (not-quite-so) Boring, Oregon. Visit his website and explore at http://www.redpigtools.com/servlet/StoreFront. For something small to fit in the stocking try Seed Bombs (\$10) "Practice random acts of gardening" with these seed balls. Just throw and grow! The material binding the seeds is a special mix of clay and worm cast-

ings, designed to help give your seeds a great start. This wildlife habitat mix includes a vast mixture of seeds including wildflowers, grasses, grains and clovers. All of these plants are designed to support a sustainable wildlife habitat in your backyard. http://www.etsy.com/listing/85975331/seed-bombs-sustainable-wildlife-habitat?ref=cat2\_gallery\_39

#### For the confined gardener:

• Head to Al's Garden Center (www.als-gardencenter.com) and pick up a nice pot and accompany it with Sunset Series' Container Gardening (\$4.40 powells.com). A beautiful pot is just the kind of thing most people don't go out and get for themselves. Sunset's book is perfect for the gardener who wants to make a big impact with a small space. It explains not only what to put in the pot but also where to put your creations. Help your friends and families design their space with this book.

#### For the hungry gardener:

Check out Sue Berg at New Di-





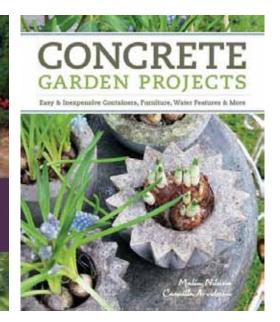


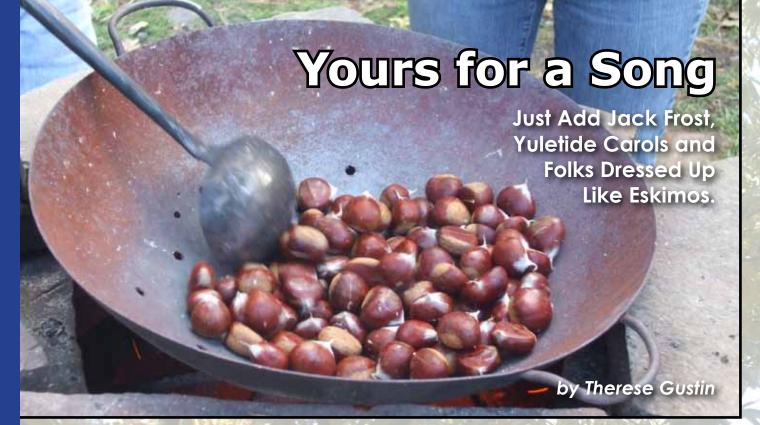
mension Seeds (www.newdimensionseed.com). Her rare seeds will grow into the most exotic, fun, and delicious fruits and veggies you will ever eat! A packet or two is sure to please as a stocking stuffer. Or check out Edible Landscaping by Rosalind Creasy (\$39.95 powells. com). An amazing book that brings edibles out of the patch and into the yard. Creasy focuses on designing a beautiful yard with edibles. The book even includes a resource directory and an "Encyclopedia of Edibles".

#### For the crafty gardener:

 Concrete Garden Projects: Easy & Inexpensive Containers, Furniture, Water Features & More by Malin Nilsson (\$19.95 powells.com). Concrete is the most understated medium. It is perfect for the garden for so many reasons: it's durable enough that it will last a long time (even in our northwest weather), it's so heavy you can have no fear that anyone will make off with your plants, it's thick and will insulate your outdoor plants, and its aesthetic only improves with time and it becomes mossy and worn. Concrete Garden Projects inspires the crafty gardener in your life with projects and images incorporating concrete into the garden.

All of these ideas are just the tip of the iceberg when it comes to finding the perfect gift for the gardener in your life. Be sure to take a trip to your favorite local garden center and have them help you find a treasure to make your season bright. Happy Holidays!





'Chestnuts Roasting on an Open Fire' happens to be my favorite Christmas carol, so when the topic of chestnuts came up for my 'Eats' article this month I was thrilled!

The Garden Time crew was fortunate enough to visit a local producer of chestnuts, Nella Chestnut Farm in Hood River where we were able to experience the actual process of roasting chestnuts over an open fire. Jack Frost wasn't quite nipping at our noses, but the aroma and warmth of the wood fire got me in the mood for the upcoming holiday.

Most of us are familiar with the Horse Chestnut, an ornamental tree that can reach a height of 50 to 75 feet. The fruit of the Horse Chestnut, however, is not edible. The edible variety that Bernardo Nella

**View Garden Time's Chestnut Roasting** story with Bernardo Nella. http://www.youtube.com/embed/hXzNG2TeUXw

grows is a Japanese/European hybrid chestnut variety called 'Colossal'. This variety was developed for its large size, sweetness and ease of peeling.

Chestnuts have rich history as a staple food in many European and Asian cultures. They were considered the main source of food for the French and Italian peasants up to the middle of the



19th century. This starchy, nutrition filled nut with its high carbohydrate, low fat and high Vitamin C and potassium content played a prominent role in feeding the masses during the winter months. Drying the nuts extended the shelf life of the chestnuts and grinding the dried nuts into flour created the opportunity to use the nut like other grains in bread making and baking. In the Fall, all throughout Italy you can still find vendors on street corners roasting and selling small cones of freshly roasted chestnuts.

Although it is possible to grow Chestnut trees in the Willamette Valley, it may be better left up to the "professionals" as chestnut trees require a well drained soil since the roots tend to decay in badly drained soils. In Europe, Chestnut trees thrive on hills and mountainsides where soil drainage is ideal. Add to that it takes at least 5 years to produce fruit and you can see that it may be a little tricky to grow your own. When the nuts are mature, they drop from the tree and are harvested from the ground. The mahogany colored nut is encased in a very



#### Chestnut Stuffing

1 cup finely chopped celery ½ cup chopped onion ½ cup butter or margarine 1 teaspoon poultry seasoning or sage ½ teaspoon salt 1/8 teaspoon pepper 8 cups dry bread cubes 3 cups (1 lb.) roasted chestnuts 34 to 1 cup chicken broth or water

To roast chestnuts: Slash an X in the chestnut with a sharp knife. Roast chestnuts on a baking sheet in a 400 degree oven for 15 minutes; cool. Peel and coarsely chop. Add to stuffing with seasonings.

In a saucepan cook celery and onion in butter till tender but not brown; remove from heat and stir in poultry seasoning, salt, pepper and chestnuts. Place the dry bread cubes in a large mixing bowl. Add the onion mixture. Drizzle with enough broth or water to moisten, tossing lightly. Bake stuffing, covered in a 375 degree oven for 20 to 30 minutes.

Recipe from Better Homes and Gardens cookbook

prickly cover called a 'burr'. You can actually step on the burr to release the nut and avoid touching the bristly covering.

Luckily we live in an area where fresh chestnuts are grown locally and this is a perfect time to order your chestnuts for your favorite recipe. Whether you roast them in the oven, boil them, microwave or roast them over an open fire, chestnuts will add a little nostalgia to your holiday season.

chestnuts Order online at www.nellachestnutfarm.com.







That is that saying, an apple doesn't fall far from the tree? In the case of Rose Marie Nichols Magee, the seed doesn't fall far from the flower. I called Rose Marie a few weeks ago and where was she found to answer the call? She was out in the garden picking seed and harvesting garlic. Rose Marie of Nichols Garden Nursery is still working in the family seed and nursery business her father started over 60 years ago.

It's still a family business with her husband, Keane and their son working side by side as she did with her Dad all those years ago. Rose Marie's earliest memory is standing on tippy toes to help stick cuttings on a greenhouse bench. She could barely see over it.

Rose Marie's childhood wasn't just helping in the greenhouse but she learned "her appreciation and love of vegetable greens" with her Greek Grandmother. They spent time together picking spring violets and wild mustard greens and even making rose petal jam. Their garden was always a center of activity with friends and family.

Rose Marie learned fruit and vegetable harvesting and canning from her Mother who shared the bounty with neighbors and friends. This all went on with everyone also helping at the Retail Nursery.

Rose Marie's father started the nursery with Elephant Garlic. He bought some bulbs when a local Czech farmer brought over some of these huge garlic bulbs to sample. Being of Greek heritage, he loved garlic and decided to plant the bulbs. After three years of dividing and replanting the bulbs, he had enough to sell. He took out a small ad in Organic Gardening magazine and called the huge bulbs, "Elephant Garlic" with the tag line, eight times larger than regular garlic.

The mail order part of Nichols Garden Nursery had begun!

Working in the nursery and reading gardening books is how Rose Marie's horticulture education

began. Later on, formal studies at Oregon State University took her to other branches of interest but the passion of growing plants brought her back to the business full time.

These days, Nichols Garden Nursery is very different than in years past.

As of 2012 the catalogue will only be found online. Modern technology allows all the information to be at our fingertips. The online catalogue can be amended easily and include more information and recipes.

Rose Marie said "We are not encumbered by X amount of pages for a printed catalogue. It's liberating! I can even write in full sentences."

When I asked how varieties are chosen for the catalogue, Rose Marie said that many new varieties are trialed each year. Older varieties are compared to the newer ones on the market. Attributes such as better flavor, earlier harvest dates, more resistance to disease and pests and even the quantity of blossoms or fruit are compared. Customers look to Nichols to select varieties for reliability and also for the new and exciting. There are always varieties for every type of gardener.

In keeping with the family and business tradition of exceptional quality seed, Nichols Garden Nursery was one of the original signers of the Safe Seed Pledge and has never sold GMO seeds. Four years ago they decided to quit purchasing from a major seed supplier who became a subsidiary of a company producing genetically engineered seed for food products. They began trials of possible replacements and this has allowed the introduction of some fine cutting edge new varieties. They are satisfied that the selection of seeds for 2012 will be their best ever.

I asked Rose Marie for her favorites for 2012. As with any Hortie, it was a hard choice.

#### 'Indigo Rose' Tomato

The deep blue-black skins are exceptionally high in anthocyanins, which help to protect us against certain types of cancer and heart disease, plus it's delicious!

This tomato variety was bred and released by Dr. Jim Myers, OSU Dept. Horticulture.

#### 'Flavorburst' Golden Bell Pepper

Large, beautiful golden colored pepper with great flavor and early fruit production that lasts to frost.

Tomatoes and peppers are 2 of the most planted vegetables for the home gardener. It's always exciting to have new varieties to plant.

#### Orlaya, White Lace Flower

Clusters of white flowers that bloom in early to mid summer.



PHOTO CREDIT: HELEN HILMAN PHOTOGRAPHY

Rose Marie fell in love with Orlaya when she was in New York City in June.

She was speaking at the New York Botanical Garden and noticed this beauty in a shady garden.

It simply glowed.

#### Perennial White Stock Matthiola

This old fashioned perennial flower has been growing near the Nichols Garden Nursery store for the past several years. Customers comment about the fragrance and beautiful flowers. Rose Marie has finally got enough seed to put in the catalogue so everyone can enjoy these lovely flowers.

Both of these flowers are easy to grow and sure to be new favorites for all.

Rose Marie and Keane's love of gardening and the out of doors extends to their vacations. A few years ago, Rose Marie saw a call for volunteers for the world renown Chelsea Flower Show in England. She answered that call and helped in a booth answering herb questions. They had a grand time. The funniest response to that unlikely volunteer stint was by an American visitor to the show. Rose Marie answered a gardening question and the visitor responded, 'You're not English"!

Volunteerism is strong in Rose Marie's life and even more strongly in her community. She is a member of several sustainable themed associations.



- \* Garden Writers Association Sustainability Task Force
- \* Nursery/Landscape Designers Sustainability Peer Learning Group
- \* Sustainability group with The Oregon Association of Nurseries (OAN)
- \* The Corvallis Sustainability Coalition
- \* Slow Food Corvallis Rose Marie is especially active in this group. It is an educational based organization helping to engage young people to garden and also getting fresh, local food to area schools. Teaching children about healthy food and helping them to raise that food is Rose Marie's passion. It's how she grew up. It's in her genes to pass on this knowledge.



As a teacher of garden knowledge, Rose Marie wrote a book on growing edibles in containers.

"Bountiful Containers" was written with the inspiration from her Mother. Severe arthritis confined her Mother from gardening as she had in the past. Rose Marie researched how to garden vertically or just differently from traditional garden beds. Her research also found new vegetable varieties that perform well in containers.

Rose Marie's friend, author Maggie Stucky had downsized her home and she was also interested in container gardening. They collaborated on the book which is now in it's 8th printing. The book is just packed with ideas and information.

Nichols Garden Nursery's mission statement includes a wonderful phrase, "bringing people closer to nature through gardening." These words were coined by Rose Marie's Dad which was his life's mission statement. Rose Marie grew up by these words as she discovered the world of nature in her parent's and grandparents' gardens.

Rose Marie and Keane in turn taught their son and daughter in the same way.

Nichols Garden Nursery and the Nichols-Magee family want all to enjoy their view of life in the garden. They strive to help all to have wonderful gardens by providing quality seed, extensive variety selection, detailed information and delicious recipes.

**Nichols Garden Nursery** 1190 Old Salem Rd. NE **Albany, OR 97321** 

www. nicholsgardennursery

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(Even the gardener who has everything doesn't have everything we have)

#### RED PIG GARDEN TOOLS

Fine Garden Tools Blacksmithing 12040 SE Revenue Road, Boring, Oregon 97009 Open 10 - 6 Wednesday - Saturday (503) 663-9404 redpigtools.com



# Picking the Perfect Christmas Tree

Whether it's live or cut, the right care will keep this holiday icon looking beautiful.

by William McClenathan

Few things make a space feel more like Christmas than the ubiquitous Christmas tree. Often the focal point in any room, we all try to get that perfect tree each year.

So here are a few tips to help you do just that and maintain it throughout the season.

Basically, you have two options to choose from, a live tree or a cut tree. Of course, there are artificial trees, but we are going to concentrate on the ones that come from the earth and not a factory.

The main difference between a cut and live tree is the amount of time it can be inside of your home. A live tree should not be kept indoors for longer than a few days because of the low light and drying effect of the indoor environment. And as most people who buy







live trees desire to plant them outdoors after Christmas, you want to make sure it is as healthy as possible before you plant it.

Remember to water it well and acclimate it to the outdoors before you plant it after the Holidays. There are as many options for this type of tree as you can imagine. Portland Nursery has a great selection of living trees each year and great handouts on the specifics of maintaining them and planting them. Many people use a live tree and plant it either in memory of someone dear that was recently lost or for a newborn to celebrate their first Christmas. Whatever your reasons, make sure you get all the info you can from the garden center you purchase it from. If you want to have a tree for over a week inside, then it might be best to purchase a cut tree, which brings us to our second choice.

Cut trees are great because they will last for a long time indoors. You can also find a great selection of trees grown right here close to home. Places like Lee Farms (www.leefarmsoregon.com), growers of outstanding Christmas trees, are right here in the Portland area. The major mistake people make with cut trees is not giving them enough water. Craig Lee, owner of Lee Farms, explains that the first day you put the tree in your home, depending on its size, can absorb gallons of water! But there is an easy way to remedy that. Lee Farms sells the Davis Tree Stand. I love this tree stand because it is very easy to use and it accommodates large containers for holding water. Plus we have all had the frustration of trying to get the tree to stand up straight. The Davis Tree Stand makes it easier than you could ever imagine. Always remember to make a fresh cut to the base of the tree right





before putting it in the tree stand.

As far as which variety to buy, Nobel Firs are still the top seller, most likely because they have a very traditional look and the branching allows ornaments to hang gracefully. But coming in close behind is the Fraser Fir because of its strong pine fragrance. If you prefer a full tree with a country feel to it then a Douglas Fir would be your choice because of its dense, bushy natural appearance. Grand Firs are sometimes referred to as the connoisseur's tree. It has the bushy look of the Douglas fir but with broader needles and outstanding fragrance. The lush, dark green needles give this tree a textured appearance.

So as you can see, it really can be

- an easy task. Just remember to have a few things ready when you begin your search.
- 1. Do you want a live or cut tree?
- 2. How long do you want it in your home?
- 3. What kind of ornaments do you have and how would you like them to hang on the tree?
- 4. The ceiling height of the room it will be in (don't forget the tree topper if you use one!).
- 5. How much fragrance do you desire it to have?

Buying a Christmas tree can be a great adventure for the whole family and nothing will welcome the Holidays like a beautiful, decorated, twinkling Christmas tree.

> Watch Garden Time's **Christmas Tree story** with Lee Farms

http://www.youtube.com/ embed/7ICqd\_Dvi0A



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and holiday containers.

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Nothing says Happy Holidays like homemade.

# Tasty Gifts from the Kitchen

by Robin Burke, Fusion co-host

There is something very special about a homemade gift. Sure, a custom quilt or hand-knit scarf would be cherished, but alas not everyone is handy with a needle or has that kind of time. So, get creative in the kitchen and express your affection with food! You don't even have to be a cook to do it.

These thoughtful gifts are just that—thoughtful because they are tailored to your friend's or loved one's personality, hobby, or taste.

Start by choosing a theme, then assemble the ingredients in an attractive basket, or other creative container, and write out or print the recipe and instructions.

For example;

For the Gourmet Cook: whip up some vanilla sugar, infuse vinegar with herbs or olive oil with garlic, and put together a spice mix

or buy a unique one. Then make sure you label everything and include the ingredients. This would look great in a basket with potholders and a new whisk!

Here are some other ideas:

For the Gardener: A rosemary plant, a recipe for rosemary cookies, and if you're in the mood—make the cookies as part of the gift, too. You could present it all in a clay pot with pretty, new, gardening gloves.

For Book the Lover/Tea Lover: A new book (of course), a tin of loose-leaf tea, a calico kitten (just kid-ding), and a recipe for scones or tea bread. Try the recipe yourself and include a batch in your gift. A pretty teacup and saucer would be a nice touch.

For the Coffee Lover: A couple of small bags of whole bean coffee, a homemade cappuccino mix with the list of ingredients, and chocolate covered espresso beans.

For the Chocolate Lover: All the ingredients for a decadent batch of brownies, pre-measured and put into a large mason jar in layers. Include the recipe, a rubber spatula, and maybe a chocolate-themed DVD such as "Chocolat" or "Willy



# fusion cooking

Wonka & the Chocolate Factory".

For the Baker: A new cookbook (some ideas below), a cute or masculine apron, and a variety of cake or cookie decorating sugars or sprinkles. You could arrange everything cleverly on a cake stand and tie it up with cellophane wrap and a bow.

For the Soup Lover: Friendship Soup, what else? Find a nice clear, glass jar and attractively layingredients er the inside. Be sure to include a list of additional ingredients needed as well as instructions to make the soup. I like the recipe on allrecipes. com. Find a vintage soup spoon and tie it and the recipe onto a ribbon and wrap

around the jar.

For the Wine Lover: A bottle of wine seems too obvious if the wine connoisseur in vour life has his or her own cellar, so unless you're planning on dropping some dough on an exceptional vintage, I would stick to "winethemed" gifts. Just everything about comes in a "merlot", "burgundy" or "chardonnay" flavor these days--from salts to jellies to candy. Wine flavored ice cream is a hot trend, but I wouldn't wrap that up. Include a recipe instead. (Check out "Sweet Red Wine Ice Cream" at foodandwine.com.)

Try your best to rely on your personal knowledge of the recipient when choos-



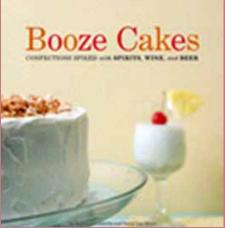
ing your theme and edible gifts. But, if you're at a loss or in a pinch, there's always the fall back gift: A basket with gourmet pasta sauce, dried pasta and a nice Italian Chianti.

It may not be the most original, but your loved one will think of you on that evening when dinnertime rolls around and there's nothing on the menu.

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

#### For the Baker





#### For the Soup Lover



**ALLRECIPES.COM** 



#### Winter Containers with Lisa Bradford Saturday December 3, 2011 • 1:00pm Tsugawa Nursery, Woodland, WA

During the cold months of December, January and February, when the setting is bleak and the sky is gray, winter containers can cheer up the soul and provide a dash of color to the landscape. Many gardeners give up on their potted containers in the fall and winter, but that is such a waste because winter is when color, texture and form are at their most vital.

#### Wonderful Winter Plants Saturday, December 3, 2011 • 1:00pm Al's Garden Center, Woodburn, OR

Learn about some great plants for winter that will add color, structure or texture in your yard during the winter months. Speaker: Al's Experts in Woodburn. Registration is not required. The seminar is free and is open to the public.

#### Build a Holiday Centerpiece Saturday December 3, 2011 • 1:00pm Al's Garden Center, Sherwood, OR

This is a "hands on" workshop. You'll learn how to strip fresh greens, preserve them and create a holiday centerpiece. Step by step instructions on how to add ornaments and candles to create a customized centerpiece perfect for your holiday table. Registration is required. Price includes materials to make 1 centerpiece. Registration is required, space is limited to 25 people. Cost: Small Centerpiece \$20.00 Large Centerpiece \$30.00

#### Holiday Open House Saturday December 3, 2011 Bauman Farms, Gervais, OR

For our 2011 Holiday Open House bring your family and celebrate the season while you take advantage of some great holiday specials! Sample hot cider and donuts while you shop....The ENTIRE store (with the exception of consignment crafts) will be 20% off! On this day we will also waive our \$3 handling fee for any gift boxes that are prepared to be shipped.

### Reindeer Magic December 3, 9 & 10, 2011 • 10:00am-5:00pm Dennis' 7 Dees. Portland and Lake Oswego. OR

Come visit real live reindeer and enjoy wine tasting, fun kids activities and holiday music while you shop for your Christmas tree and holiday decorations.

Saturday, December 3rd at Eastside (6025 SE Powell Blvd) Friday, December 9th at Lake Oswego (1090 McVey Ave) Saturday, December 10th at Cedar Hills (10455 SW Butner Rd)

#### Garden Fresh Christmas Sunday December 4, 2011 Garland Nursery, Corvallis, OR

Garland Nursery's Garden Fresh Christmas is a day packed with fun for the whole family to help you celebrate naturally, and experience the nature-inspired beauty of Christmas time. With this in mind, we have brought out our Fresh Cut Greens Buffet for you and your family to create your own wreaths, baskets or swags. Prices are based on what you select to use. Cost \$15 for those who want to clip and assemble. Two times are available, 11 a.m. and 2 p.m. Register now for this workshop and the opportunity to ride in the decked-out rigs because they will fill up quickly.

### Decorating Centerpieces and Wreaths for the Holidays Saturday December 10, 2010 • 1:00pm

Al's Garden Center, Gresham and Woodburn, OR

Watch and learn some great ideas for decorating wreaths and centerpieces for the holidays. Learn how to add ornaments, ribbons and candles to fresh cut green wreaths and centerpieces to create your own unique holiday décor. Speaker: Al's Experts in Gresham and Woodburn Registration is not required. The seminar is free and is open to

the public.

#### Make Your Own Outdoor Bonsai Sunday December 18, 2011 • 10:00am-12:00pm Portland Nursery (SE Division), Portland, OR

In this class you will start your own outdoor bonsai! Join George Bowman, Store Manager at Portland Nursery-Division, to learn the basics of growing outdoor bonsai. With over 12 years of experience, George will walk you through plant selection, repotting, trimming and training. Cost: \$30 (pay at register on day of class). All materials included. Please bring hand pruners, if you have them. Class limited to 10.

#### Terrarium Building Workshop With Heidi Brinnich Sunday December 18, 2011 • 1:00pm Portland Nursery (SE Division), Portland, OR

Build a one-of-a-kind terrarium with Heidi Brinnich, of October Hill. The class will provide all material and instruction for a living miniature garden encased in glass. You can build your very own Fairy or Gnome garden, or little greenhouse accented with mini garden accessories, insects or birds. Cost: \$40

#### LOOKING FOR MORE?

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