

January 2012

garden time

A Digital Monthly Magazine for Your Garden & Home

Rosemary Herb 'n Legend

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Making*

Egan Garden's
Ellen Egan

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A Wondrous New Year...

Happy New Year! As we enter a new year we can't help but to be optimistic for 2012. We have had a good year in many ways. We had a decent late summer and fall, which meant that we had a good harvest from the garden and plenty of days to enjoy the sun with friends and family. We have seen more people become interested in gardening and home improvement, and with budgets being a little tighter we all seem to be drawn back to the soil and hearth. People want to have more control in their lives and that starts at home and in the garden. We can see that trend continuing for the coming year, so look forward to us doing more stories on how to grow and preserve your own food in 2012.

It is with sadness that we say good bye to our station in the Gorge, CGN-7. Due to economic decisions they have left the air, but we are working on adding another station to our mix. We love having our shows 'on the air' in many Oregon markets and we will continue to have the shows appearing on KOIN Local 6 in Portland, KWVT in Salem and KEVU in Eugene in the next year. We want to say thank you to these great stations for their support and for continuing to air the Garden Time and Fusion programs. Local programming is not always at the top of the list when stations are putting their broadcast schedules together, and these stations continue to show their support by including us year after year.

By the numbers... in 2012 we will be broadcasting the Garden Time show for 38 weeks starting March 3rd and ending November 24th. Due to sports pre-emptions, the Fusion show will be just a couple of episodes shorter than that number. Other numbers to share... We recently passed 4 million views on YouTube. That means a lot of people are looking at our stories! We also had over 2.3 million hits to the Garden Time website (just for 2011). We are happy that so many of you are finding the stories and website useful. Don't forget our blog and Facebook accounts to keep up to date any time of the year.

We don't know what the rest of the year holds (La Niña go away!) but you can be sure that we will continue to bring you the best in home and gardening information all year long. Thanks for watching, and reading!

Happy New Year,

Jeff Gustin, Publisher

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Herb 'n Legend

Easy to cultivate and a compliment to many foods, Rosemary deserves its legendary reputation.

*by David Musial
Fusion co-host*



We are all familiar with *Mountain Dew*, but have you ever heard of *Dew of the Sea*? No, it's not a new soft drink, although it does sound refreshing. Dew of the Sea is the translation of the Latin word *Rosmarinus*, which is more commonly known as Rosemary.

Rosemary, like most ancient herbs, is surrounded by myth and legend, and has various colorful and practical uses. It is an easy herb to cultivate and has many applications in the kitchen.

Rosemary is a Mediterranean herb and myth has it that when the Greek Goddess Aphrodite rose from the sea, she was draped in rosemary. The Greeks also believe that Rosemary improved the memory and it was

worn in the hair during studies. Other cultures also believed that rosemary could help you remember an event or a person. A bride would wear rosemary to remember her vows. While at funerals, sprigs were placed in the grave to remember the deceased.

One of the most notable legends has it that when Mary and Joseph were fleeing to Egypt with the baby Jesus, they stopped to rest. Mary placed her cloak on a Rosemary bush and the white flowers turned to blue; hence the name Rose Mary.

Many-centuries-old medicinal uses surround Rosemary. Some of these uses do have medical merit. It has been used for headaches and toothaches, a

digestive aid and even as a cure for baldness. Rosemary was burned in hospitals along with Juniper to kill bacteria and infectious disease. Modern research now shows Rosemary does have antibacterial properties. It has also been shown that Rosemary does improve memory and may contain anticarcinogenics.

For years, Rosemary has been distilled into oil and used in the perfume industry. Today you can find it your shampoo, soap and lotion.

Rosemary is an evergreen perennial, easy to grow and relatively pest free. The leaves resemble pine needles and the small flowers appear in late spring and early fall. It does best in full sun with well-draining soil. Like most Mediterranean plants, it is fairly drought tolerant. Too much water will lead to susceptibility of powdery mildew and other disease. Avoid overhead watering whenever possible. Rosemary can be harvested year round, but never remove more than 20

percent of the branches.

Rosmarinus officianalis is grown for culinary use and as an ornamental plant in the landscape. Many cultivars exist with different habit and flower color. There are the upright: 'Arp', the prostrate: ssp. *prostratus* 'Irene', the blue 'Tuscan Blue', the white 'Albus', and the pink: 'Majorca Pink'.

A fairly strong herb, Rosemary compliments many foods. Both the leaves and flowers are edible. The leaves are somewhat piney and bitter, yet very aromatic and distinct in flavor. Traditional use pairs Rosemary with lamb, chicken, white beans and potatoes. Lesser thought-of pairings are eggs and tuna, to name a few. It is also an ingredient in herbes de province and goes great with garlic.

If you have an abundance of Rosemary, two great uses are as skewers or to add a smoke flavor on the BBQ. To use as skewers, cut 8-10" branches and remove the lower leaves from the part of the stem that will hold the food. Place skewers in cold water until ready to use. This will help avoid burning. Don't forget that the leaves removed can be saved for future use by drying or freezing. To use as a smoke flavor on the BBQ, throw a couple of sprigs right onto the hot coals before adding your meat.

Remember that Rosemary is fairly strong, so use carefully. You can always add more. Also, since it is a fairly woody herb, it will need to be finely chopped, if it is not cooked for a long period, or removed after cooking.

One of my favorite herb uses is to make herb oils, and Rosemary makes an excellent oil. Herb oils can be used for cooking, dressings and marinades, or to finish a dish with a splash of oil.

A sprig of Rosemary in your hair may not help you find your keys, but remember it the next time you're serving lamb or chicken, to Do the Dew of the Sea.



Rosemary Oil

1 cup fresh Rosemary leaves, finely chopped

*2 tablespoons fresh parsley, finely chopped (optional)

1cup neutral flavored oil, such as canola or safflower (or olive oil if desired)

Stir Rosemary and parsley; if using, into a pot with the oil and turn the heat to low. When the oil begins to sizzle, continue to cook for five minutes. Remove from the heat and allow to cool uncovered and then steep covered for twelve hours. Strain through a coffee filter or several layers of cheesecloth into a container. Store in the refrigerator for up to one week.

**Parsley will add a deeper green color to the oil, without adding flavor. This may be desired when using as a finishing oil where the deeper color will add appeal to the dish.*

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The Forest AND The Trees

The history and future of timber is logged at the World Forestry Center.

by William McClenathan

The Northwest has an amazing amount of beautiful places to visit, and none is more exciting than the World Forestry Center in Portland. Rich in history and beauty, it is a place that anyone who loves nature would desire to visit.

The rich history is traced back to 1905 to the Lewis and Clark Centennial American Pacific Exposition and Oriental Fair. The Forestry building, a huge log structure built with logs that still had the bark attached, was the center of attention. This mammoth log cabin was such a hit that after the fair, it was turned over to the state of Oregon, becoming a popular landmark until it tragically burned to the ground on August 17, 1964.

But like a Phoenix, out of this tragedy came the concept which would eventually be the World Forestry Center.

The name back then was the Western Forestry Center and it concentrated on education about forestry. On June 5, 1971, with the help of donations from the Timber Industry, educational community and many others, Cheatham Hall was opened as an auditorium and educational facility. In 1978 the Magnus Memorial Tree Farm was added, thanks to a land donation.



Cheatham Hall



The Original Forestry Building, 1905-1964

Believing that there needed to be a larger world view and international focus, the board changed the name to the World Forestry Center in 1986.

In 1989, Merlo Hall was added to house the World Forest Institute. This brought the World Forestry Center to just over five acres. Then in 1997, the Johnson-Swanson Memorial Tree farm was gifted to the World Forestry Center.

If it wasn't amazing enough to have a 'city' forest surrounded by such a beautiful place as Portland, the World Forestry Center offers so much more than you could imagine. They have educational classes, special speakers, and events going on all the time. The

museum offers a great gift store too as well as priceless information on forestry and how we can sustainably interact with nature. Plus you can rent out spaces for events, even overnight

at the bunkhouses located at the Magnus Memorial Tree Farms.

You can also donate or volunteer, because both time and money are important for a non-profit organization.

For more information on everything that is happening, you can visit their website at worldforestry.org.

Adventure is just a short drive away, so we invite you to visit the World Forestry Center and see what you have been missing.



Gift Store



Magness Memorial Tree Farm

Bridgette



Charlotte



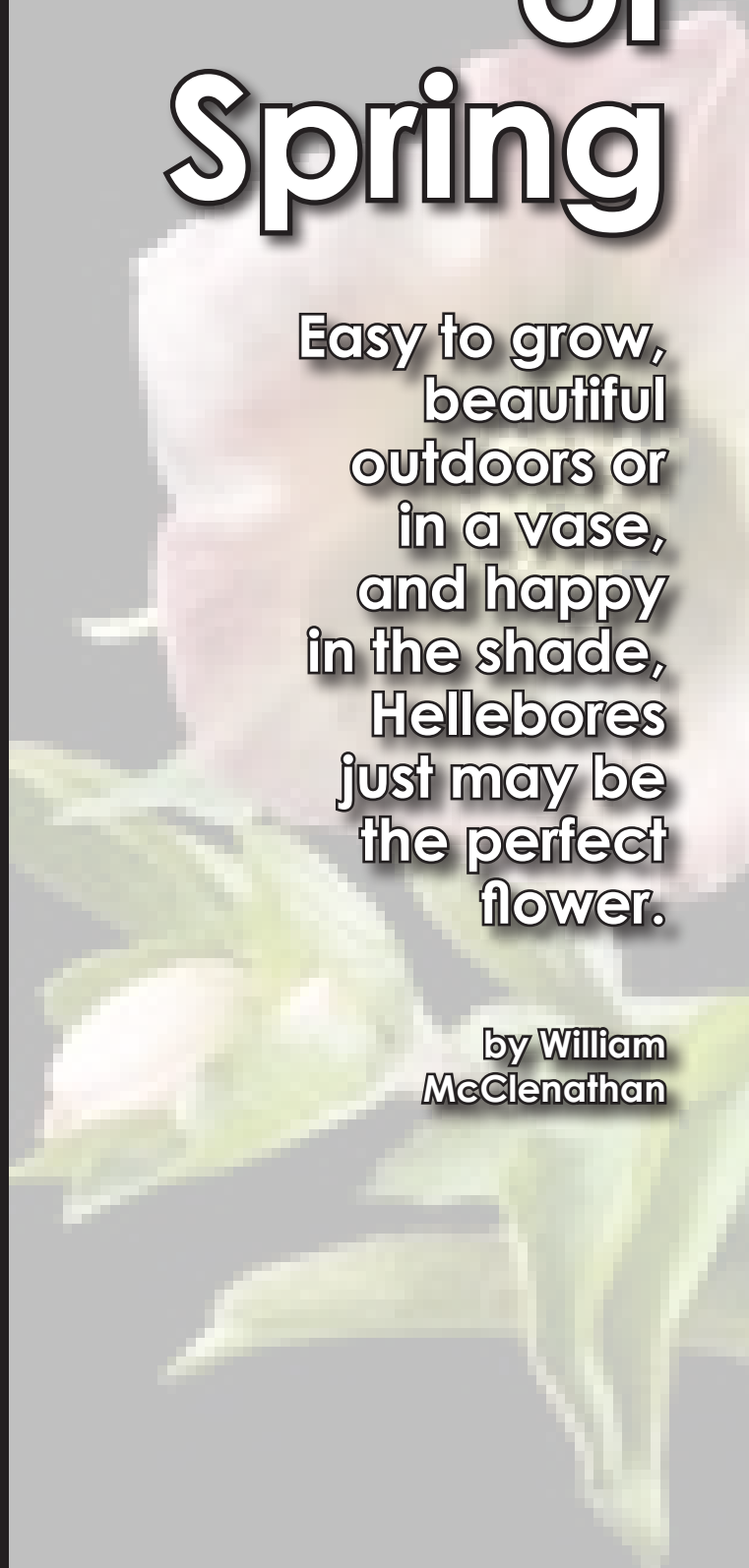
Rebecca



The Promise of Spring

Easy to grow,
beautiful
outdoors or
in a vase,
and happy
in the shade,
Hellebores
just may be
the perfect
flower.

by William
McClenathan



Hellebores have come a long way since their introduction to gardeners. This month's selection of Spring Promise series of the Hellebore Gold Collection is proof of that. With over a dozen different colors from cream to burgundy, single to double blooms, there is something to fit every gardener's taste.

Being one of the easiest perennials to have in the garden is just the beginning. The real beauty of this family of plants is that they bloom at a time when so few things are even awake and have a very long bloom time.

Did you know they make wonderful cut flowers as well, and the foliage is great for indoor use also?

These plants are not only easy to grow but also fulfill that need for beautiful flowering plants in our shade gardens.

The Spring Promise series will get around 20-24 inches tall and a bit wider with age. They also are grown from plant propagation so you can be sure that they will flower the first year and be true to what you purchased.

It seems though that the best quality of this new series is the ability for the flowers to be held more upright on their stems. Many Hellebores'

tend to droop their flowers downward, making their faces hard to see. The new hybrids tend to have much more upright faces, allowing their beauty to be seen without getting down into the dirt...and who wants to do that in January?

Planting is very easy and I have found that once established they are pretty drought tolerant. The maintenance is easy too. As the plant grows throughout the year, the older leaves will sag toward the ground. I find that pruning these off in the fall keeps me from cutting off the new growth and flower stalks. Some people do wait though until late spring after the bloom time is done and then cut off last year's growth. With these new hybrids, most send up taller stalks as to see the flowers easily about the leaves, so the choice is yours as to when clean up would occur.

With names like Charlotte: with her white edged petals covered in burgundy specks, or Bridgette; a soft coral pink blushing beauty. And let's not forget Rebecca, a deep purple burgundy held above lush green leaves, one thinks of these as grand ladies that might be from a long past era; their beauty and ease of growing in the garden making them an indispensable addition.

So if you are searching for something to add dramatic color to your winter gardens, no plant will fit that bill like the Hellebore Gold Collection of the Spring Beauty series, available at a local Garden Center near you!



A Growing Concern

Quality is job one for Ellen Egan, who leads Egan Gardens into its 60th year.

by William McClenathan

Nestled right off of River Road just a few miles north of Salem you will find Egan Gardens. The owner, Ellen Egan, grows plants. And beautiful plants they are; annuals, perennials, poinsettias, and a few special trees, plus a great selection of geraniums.

Started in 1952 by Ellen's father, Egan Gardens will celebrate its 60th year in 2012. That says something about the quality of the plants grown there. Even though Ellen's father is no longer with us, she has, for almost 30 years, carried on the great tradition of growing quality plants started by her father so many decades ago.



Even though geraniums were the main focus when Egan Gardens began, Ellen has brought her own passion for plants to the business by adding some of the other plants they grow today.

Plants like Dahlias. Ellen loves Dahlias. She feels like they are an underused plant in the garden. Because of their long bloom time and ease of growing, she thinks every garden should have some. In addition, they have so many selections to choose from, making it is possible to utilize them in any size garden.



Ellen also loves the ease of plants like Calibrachoa (tiny petunia like blooms cover the plant all season long) trailing Petunias and Bacopa. She thinks many people only see these plants as container worthy but she promotes using them directly in the ground as they give you a luxurious carpet of color.

Egan Gardens is a growing facility, but they also open for retail sales from spring until fall. Visiting the store will inspire you, especially when it comes to containers and hanging baskets!

Ellen studied Horticulture at Oregon State, with her concentration being in Landscape Design. This must be the reason for the beautiful containers they come up with, such lovely and unusual mixes of plant material with astonishing appeal and beauty.

After Ellen finished school, she went to work as a landscape designer at Hood River Nursery. Times were a bit hard back then and after a couple years of what she refers to as 'poverty' her father asked her if she would like to join the team or he could just go out and find a buyer for the facility. Ellen jumped at the chance because she says, "No one takes care of you like family".

That was in 1982 and she has been going full speed ever since.

One of the great things about Egan Gardens is their Poinsettias. This really is a labor of love for Ellen, with 75 percent of the Poinsettia sales coming from groups that do fundraising. With the harsh economy, Ellen is thankful that she has been able to tap into a very real need in the community. Fundraising has become very important to so many groups as money continues to be cut from their budgets. To be able to assist these groups by growing beautiful Poinsettias so they can raise money by selling them is a real blessing to Ellen and her staff.

However, not everything has been good this year. To those of us that visit Egan Gardens, we are all sure to remember her ever-present Scotties. These adorable rascals would always run out to greet customers (well, the young one would, the older one would tend to ignore you but you still couldn't help but love him). Tragically, both passed away this year. But Ellen says that she can't go without her little fellows with their short legs and protruding snouts, so is planning on getting another one this summer.

We are very blessed in the Pacific Northwest to have countless great growers and retailers to choose from, and Egan Gardens is proof of that. Visit their website at egangardens.com and be sure to make the short trip to the retail store when it opens this spring. You will not be disappointed.





Don't Rest on Your Laurels...

Instead, use them to make a beautiful after-holiday wreath.

by Therese Gustin

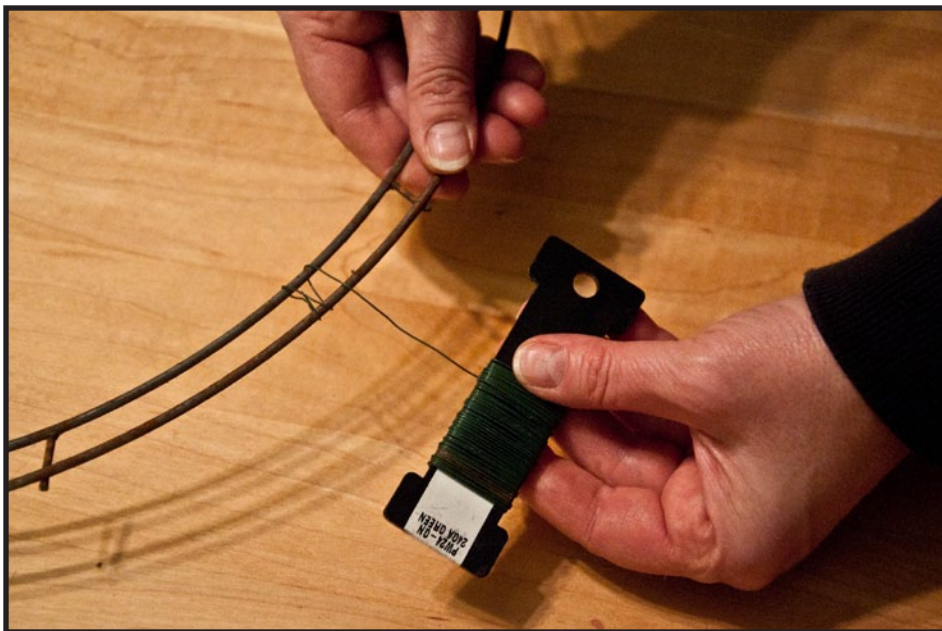
The holidays are over...decorations put away for another year. So, what will replace that holiday wreath? Well, another wreath might just be the answer. Whether you gather supplies from nature or from a craft shop, you can make your own wall décor with a little creativity, a few supplies and a free afternoon.

The wreath used as a wall decoration dates back to the ancient Greeks and Romans. Laurel

wreaths were generally worn on one's head to crown the victors the early Olympic Games. It is likely that participants simply hung the leafy headbands on their walls after the event as souvenirs. The Romans used laurel wreaths as well to symbolize the arts, literature, government and education in Roman society. In the arts, it meant that one was regarded highly and respected with a laurel wreath upon one's head. Kings in both Greece

and Rome wore the laurel wreath to represent sovereignty. The king's wreaths were reminiscent of the traditional laurel wreath by their shape and their sovereign connection but they were embellished with gold and gems. This eventually led to the modern day crown.

We don't find too many crowns hanging on the wall, but a beautifully crafted laurel wreath is still in fashion.



Supplies:

- Wire frame
- Laurel leaves
- Small pruners
- Florist paddle wire

Check your backyard or your friendly neighbor's yard for bay laurel or English laurel. Cut enough to thickly circle your wire frame. Pick up a wire frame and florist paddle wire from your favorite craft store. For those of you that recycle, you can reuse the frame from

your Christmas or holiday wreath.

Gather a small bunch of laurel leaves and wire them together at the base. Attach the florist paddle wire to the wire frame and leave it attached. Lay the small bundle of laurel leaves on the frame and wrap the wire tightly around the stem three times. Do not cut the wire. Add another bundle of laurel and overlap the previous one by half; wrap wire around stems three times. Continue adding laurel leaf bundles until you reach the starting point.



Cut off the wire leaving a few inches of wire on the back side of the wreath. Form it into a loop to create a hanger for the wreath.

This technique for creating a wire frame wreath can be used with just about any material: evergreen magnolia leaves, boxwood, camellia leaves, rhododendron leaves, beautyberries, pyracantha berries, red twig dogwood branches...you name it. So walk around your garden, use your imagination and fashion your own "souvenir" for your wall or door.

STAIN, STAIN GO AWAY!

Don't worry this is not a science project, but if you remember anything, remember that detergents with enzymes work better on stains than detergents without them. Read the labels closely because ingredients vary between products even of the same brand and product name.

Note: enzymes are biodegradable and non-toxic to plants and the environment.

Greasy/Oily

Red wine stains often come to mind first when we think of stubborn stains, but the most common stains are greasy or oily in nature like butter, oil and mayonnaise. First, get rid of the excess grease. Blot with a paper towel or sprinkle with cornstarch and brush off. Then spray with diluted dishwashing detergent that is formulated to fight grease. Finally, soak for several minutes, then wash with an enzyme laundry detergent in the hottest water possible for the fabric.

*Do not dry the stained fabric in the dryer until you are positive the stain has been removed. This goes

Got a spot? Here's what to use and when to use it to make it disappear.

by Robin Burke, Fusion co-host

Too bad you can't just sing a little ditty and have those annoying, and sometimes damaging stains simply disappear. Unfortunately, successful stain removal is more complicated, so take notes.

The golden rule of stain fighting is "Act Fast". The less time a stain has to settle in or dry on, the better. If you're having a dinner party and someone spills red wine, do not wait until everyone leaves to try to get the stain out.

The good news is that many stains will come out if you use patience and the proper stain fighter. Not all stains are created equal so they may need to be treated differently, however some rules almost always apply like; blot, don't rub; and treat from the outside in to keep the stain from spreading.

Let's start with stain removers. These are some of the things you may want to keep on hand for stain emergencies:

Detergents with Enzymes (more below)

Dishwashing Soap

White Vinegar

Acetone – Polish Remover

Rubbing Alcohol

Hydrogen Peroxide

Cornstarch

Soda Water

Spray Bottle

Enzymes

Proteases – break down protein-based stains (blood, egg, dairy)

Lipolases – break down fat-based lipids (salad oil, butter, mayo)

Amylases – break down starchy stains (gravy, chocolate, baby food, potato)



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Blood

If you run the stain under cold water fast, it should rinse right out. But, if your kid comes home with a missing tooth and dried blood on his shirt, you're going to have to work a little harder to get the stain out. Treat it with an enzyme detergent by blotting (no rubbing) and rinsing over and over until the stain disappears. For very stubborn stains, use a Q-tip to apply hydrogen peroxide and rinse.

Coffee/Tea

Apply white vinegar, taking care not to saturate more than the stained area. Wash with an enzyme detergent and use bleach if necessary on whites.

Chocolate

Gently scrape away as much of the excess chocolate as possible. Apply an enzyme detergent, rinse through the fabric and repeat. If after washing an oily residue remains, spray with diluted dish soap and wash again.

Red Wine

Do not let the stain dry. Use water, club soda or even white wine to keep the stain moist. Blot with a clean, dry cloth; then, when you can, combine a tablespoon each of white vinegar and liquid soap with two cups warm water. Use a clean towel to apply it to the stain and blot with a dry towel as you go. Continue to apply the mixture and blot. After several attempts, if the stain doesn't fade completely, combine equal parts hydrogen peroxide and liquid soap in a bowl. Sponge onto the stain and let set for two minutes. Begin blotting with warm water until the stain is gone.

If the red wine spot has dried, there are other commercial methods to try. Ox-iClean, Resolve, and Wine Away are all good alternatives and often work. Use clean dry cloths and gently blot, don't rub.

Ballpoint Pen Ink

Apply rubbing alcohol sparingly. Blot with a clean dry cloth. Continue dabbing on rubbing alcohol and blotting until mark is removed. Rinse thoroughly then wash with detergent in hottest water possible for the fabric. If alcohol doesn't work, try polish remover, but first rinse out the alcohol completely as the two shouldn't mix.

These are some of the most common stain issues, but there are a slew of others. If your fabric is not machine washable, it's best to leave the stain to the professionals, but the golden rule still applies: Act Fast. Get it to the cleaners as soon as possible.

Carpet and upholstery can be treated similarly for all of these stains. If you opt for a commercial cleaner,



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follow the manufacturer's instructions.

Stain removal may not be exact, but it is a science (and an exercise in perseverance). Keep trying, and at the very least these tips will lessen the severity of the stain and keep your clothing and other linens from ruin.

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



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WTDITG

Welcome to 2012! This issue, we begin a monthly feature to help you organize your garden and plan your tasks for the year. We hope it will make your time in the garden more enjoyable and minimize your effort while maximizing your results. In January, the air is crisp and cold, the decorations are put away, and there is a distinct lull after the craziness of the holidays. There's no better time to get outside for some fresh air and daylight... and begin your garden's best year ever!

PLANNING

~ Create a garden journal for future reference of what worked best, where and when. Consider using a 3 ring binder so you can tab the months and years and add more pages where needed.



~ Create a pruning calendar so you can 'Prune according to what the plants needs are'. Do a bit of research first to see how and when to prune your plants this year and you won't be disappointed. Many mistakes can be stopped before the damage is done if a little reading takes place first.

For instance on hydrangeas; cut back only the stems that had blossoms last year. The flowers for this year are going to come from the stems that grew up last year but did not have blooms on them. As a general rule, most flowering plants will perform best if you prune them after they flower. Fruit

trees, shade and flowering trees can be pruned this month, but next month will be better. Thinning cuts are better than heading cuts or 'chopping the branches back'. Again, do some research first so you won't be sorry later!



~ Plan the vegetable garden. January through March is a great time to get the planning done. Create your 'garden map' with a crop rotation plan set on paper. Figure the dimensions, number of rows, planting dates, etc.

It's fun to look back on these notes to see what was planted and when, what was a great success and what was not so great. Mark this as *2012 Map* so you can rotate crops around next year. Rotating your crops discourages disease and insects.

PLANTING

~ Plant Perennials. Get them planted soon for best blooming display later this summer and fall.



~ Plant some bare root fruit trees. The sooner they can be planted the better the root development will

be before the trees leaf out this spring. More roots grown at this time will allow the plant greater

strength to take on summer's heat later. If you are unable to plant the trees as soon as you get them, 'heel' them into the garden soil on a temporary basis (just bury the roots into soil to keep them moist) until you can plant properly, but do get them into their permanent space in the garden as soon as possible.

~ Plant any tree or shrub now that you'd like to add to your landscape. Early planting makes for a stronger start this spring.

~ Plant Primroses. Every January, nurseries bring out their spring crop of primroses. Use *dark weather feed* to keep them blooming strong.



What To Do In The Garden JANUARY

TASKS, MAINTENANCE & CLEAN-UP

~ There is still time left to clean Mason Bee cocoons, but not much! This will be the last month to be able to clean things up before the bees emerge late February or early March.



~ Recycle your old cut Christmas tree by cutting it up and using the boughs to cover cut back perennials and any other frost sensitive plants.

~ Peach trees: Spray by mid January for peach leaf curl. Use labeled product for this disease like Bonide's Fungonil or Lilly Miller's Microcop. If weather is cool and wet spray 2-3 more times at 3-4 week intervals.

~ Check your Blue Spruce for aphids! Most winters around here the spruce aphid attacks the Blue and Alberta Spruce trees. They suck on the juices on the prior season's needles and when the

new growth starts in spring, the older foliage falls off and leaves the tree looking half naked. Spraying them off with a hard stream of water will usually do the trick but insect sprays for aphids can be used too, according to directions.



~ Get after any weeds that are growing in the gardens now. Early removal will be easier if smothered

first with layers of newspaper covered in compost.

~ Mulch the beds with a new layer of organic compost, bark or other mulch.

~ Dormant spray the fruit trees with horticultural Spray Oil to kill overwintering insects and their eggs. Use the Bonide Copper Fungicide spray or dust, (copper sulfate) as a disease control spray now.

~ Water any plants that are underneath the overhang of the house or under wide growing evergreens, where soil can become quite dry.



VEGETABLE GARDEN



~ Plant early veggies like radishes, peas, onion sets and fava beans. Start seeds indoors for leeks, lettuce, arugula, endive and onions.

~ Cover your early crops with Harvest Guard row cover for best protection from cold and

insect attack. You can make a movable frame to attach Harvest Guard to with PVC pipe and rebar

driven into the ground.



starts out.

~ Monitor garden soil temperature to see what you can plant and when. On the next page is a handy chart of popular veggies and what soil temperatures are ideal for them to germinate from seed, or best soil temperature for transplanting young plant

Soil Temperatures Ideal for Growing Vegetables

Vegetable	Will Germinate	Ideal Germination	Transplant Seedlings Out
Asparagus	50F-90F	70F	
Beans	60F-90F	80F	
Beats	40F-90F	80F	
Broccoli	40F-90F	80F	50F
Cabbage	40F-90F	80F	45F
Cantaloupe	60F-100F	90F	65F
Carrot	40F-90F	80F	
Cauliflower	40F-90F	80F	
Celery	40F-80F	70F	45F
Chard	40F-90F	80F	
Corn	50F-100F	80F	60F
Cucumber	60F-100F	90F	63F
Endive	40F-75F	75F	
Fava Beans	40F-65F	50F	
Lettuce	40F-75F	75F	
Okra	60F-100F	90F	70F
Onion	40F-100F	90F	45F
Parsley	40F-90F	80F	
Parsnip	40F-90F	70F	
Peas	40F-80F	70F	45F
Peppers	60F-90F	80F	65F
Pumpkin	60F-100F	90F	65F
Radish	40F-90F	80F	
Spinach	40F-80F	75F	
Squash	60F-100F	90F	65F
Tomato	50F-100F	80F	60F
Watermelon	60F-110F	90F	65F



PLAY TIME

Gardening Events Around Town

Great Eight Free Days!

January 2 through 9, 2012

Lan Su Chinese Garden, Portland, OR

Lan Su Chinese Garden begins 2012 with free admission for all visitors.

What to do in the Garden in January

Saturday January 7, 2012 • 10:00am (S), 1:00pm (W)

Al's Garden Center, Sherwood and Woodburn, OR

Attend this class and learn what to do in the garden this month. There are a few things that you can do now to give your yard and garden a headstart. Speaker: Al's Experts at Al's in Woodburn and Sherwood. Registration is not required. The seminar is free and open to the public.

Growing from Seed

Saturday January 14, 2012 • 10:00am (W), 1:00pm (S)

Al's Garden Center, Woodburn and Sherwood, OR

Growing from seed can be economical and rewarding. Attend this class and learn how to start your garden from seeds. Speaker: Al's Experts. Registration is not required. Cost: The seminar is free and open to the public.

Planning Your Year of Vegetables

Sunday January 15, 2012 • 11:00-12:30pm

Portland Nursery (Division), Portland, OR

Get the most out of your vegetable garden with a planting plan! Join Jen Aron, of Peaceful Gardens, to learn how to plan your year of vegetable crops. Learn about cool vs. warm weather crops, keeping a garden journal, the basics of succession planting & crop rotation, and other great tips for growing a well-planned garden.

Terrariums

Sunday January 15, 2012 • 1:00pm

Al's Garden Center, Woodburn and Sherwood, OR

Get some hands-on experience and plant your own terrarium. You'll plant up a selection of houseplants and learn tips to keep your terrarium growing. Speaker: Al's Experts. Registration is required. To register call the store you would like to attend, Woodburn at 503-981-1245, or Sherwood at 503-726-1162. Space is limited to 25 people. Cost is \$25.00 per terrarium kit. Kit includes: a glass container, 3 small houseplants, soil and decorative stones.

Annual Houseplant Sale

Friday-Sunday January 20-22, 2012

Portland Nursery, Portland, OR

Plan to spend the day wandering through our extravagant houseplant displays. We have 12,000 square feet of covered

space and we've stocked it full with fresh deliveries of tropicals and cactii. We have a greenhouse just for our cactus varieties. You won't find a better display of houseplants, pottery, and more! Don't miss this event!

Winter Silhouettes in Bonsai

Saturday January 21, 2012 • 11:00am

Tsugawa Nursery, Woodland, WA

What can you do to avoid the feelings of withdrawal every northwest bonsai enthusiast feels this time of year? In this class we will consider how you can define your deciduous bonsai to enhance its winter silhouette. Winter is an especially wonderful time for bonsai enthusiast to take the time to observe the beautiful structures of trees in nature and apply them.

Growing Small Fruits and Berries

Saturday January 28, 2012 • 10:00am (W), 1:00pm (S)

Al's Garden Center, Woodburn and Sherwood, OR

Imagine picking fresh strawberries, blueberries and raspberries right in your own yard. Attend this class and learn how to plant, grow and care for a variety of small fruits and berries. Speaker: Bradley Weeks of Weeks Berry Nursery Inc. Registration is not required. Cost: The class is free and is open to the public.

Fruit Tree Pruning Demo

Saturday January 28, 2012 • 4:00-5:30pm

Portland Nursery (Division), Portland, OR

Learn how to properly prune your fruit trees to maximize fruit production and increase overall health. Join Monica Maggio, Arboretum Manager for the Home Orchard Society, to learn about proper pruning techniques, tools and timing. She will guide you through the steps of pruning with demonstrations and visuals, and help you gain confidence in making the right cut.

Let the Worms Do the Work: Vermiculture 101

Sunday January 29, 2012 • 11:00am

Portland Nursery (Division), Portland, OR

Learn how to turn your kitchen scraps into nutrient-rich compost with help of worms! Katie Gwynn will talk about various styles of worm bins, necessary materials to make your worm friends happy, the benefits of worm castings, and the incredible work that worms do.

LOOKING FOR MORE?

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

continued next column

"Together, We Create the Message"

-Jeff Gustin, President

Cutting back on your advertising budget during a recession may seem like an effective cost-saving strategy, but the reality is far different. Studies show that businesses that reduce their advertising fall behind their competitors who maintain or increase their budgets, and take longer to recover when the economy rebounds.

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

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Website Design & Maintenance
Shooting • Editing • Writing
Marketing • Producing



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