garden time

A Digital Monthly Magazine for Your Garden & Home

Simply Beautiful

William &
Judy's Favorite
Low-Maintenance
Plants

GARDENPALOOZA A Decade of Plant Paradise

Terrariums 3

Garden Gallery Iron Works'

Don Sprague

Elsholtzia stountonii, the Chinese mint shrub



The Change of Seasons

We've sailed through the month of March and it has been an interesting spring. We started the month with a cold snap and, depending on where you live, a little snow, and then came some very pleasant weather that had lawn mowers getting a workout all over the state. Then another cold snap, and more warm weather... and so on, and so on. Welcome to spring in the Northwest, and yet it's just barely spring. For the gardener, the beginning of spring is more than a date on the calendar. Even at the beginning of February we were receiving emails asking when the 'Garden Time' and the 'Fusion' shows were returning to the air. In the Northwest we all seem to have an internal clock that triggers at the first sign of a warm breeze and a little sunshine. I even found myself pulling out a chair and sitting in the sun on our deck for a brief hour or two just to get a little sun on my face. We even got a start on our vegetable garden with seeds sprouting in our living room. To learn a little more on sprouts of another kind, check out this month's story by our own Judy Alleruzzo. If it is too cold for your outdoor garden, consider a terrarium. Frequent contributor, Sarah Gustin, fills us in on these portable miniature gardens.

The change of seasons also means an urge to clean up and have a fresh start inside and outside the house. of people that means projects large and small. If you are a viewer of 'Garden Time' that means getting the garden ready for the coming season. Cleaning up around the garden reveals those early flowering arrivals. I find simple joy in the daffodils and crocus that appear in patches around the garden this time of year, knowing that they will be a distant memory once the late spring arrives and the garden is full of new color and texture competing for my attention. 'Fusion' is turning its attention to projects as well. We will be showing large projects like a kitchen remodel and small ones too, like how to organize your home and how to pick the right tools for your tool box. There are just so many things to tackle in the spring.

I would be remiss if I didn't thank everyone for tuning back in to watch our shows. 'Fusion' and 'Garden Time' recorded huge numbers when we returned to the air at the beginning of March. We did throw the Portland viewers a curve when we had to move the 'Garden Time' show on the second weekend to make room for NCAA basketball. We promise no more preemptions (except for breaking news) until Labor Day!

Now it's time to get back outside and get some more work done.

Have fun with those projects!

Jeff Gustin, Publisher

P.S. Don't forget about the 10th anniversary GardenPalooza event on the 14th of April. Read more about it in this issue and we will see you at Fir Point Farms in Aurora!

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In this issue...





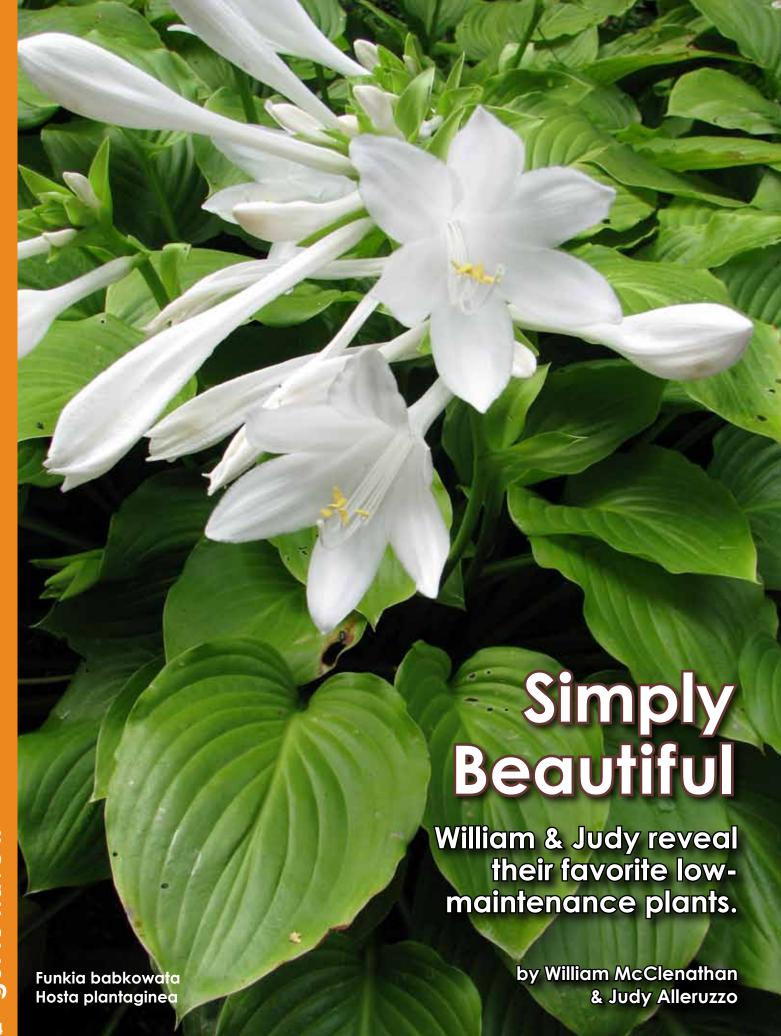












o one wants to start a garden just to have it fail. But often times, plants that we buy exhibit little or no long-term health and vigor. So Judy and I each came up with the top three plants we feel have worked well and were easy to maintain in our own gardens.

My first choice has to be Hostas. This lovely family of shady perennials (although many can handle quite a bit of sun) is one of the easiest to maintain and last for years. With such a variety of sizes, leaf textures and some that even have fragrant blooms, this plant is a must have in every garden. And talk about ease of maintenance, they die back in the fall so it's just a matter of cleaning up the leaves. Slugs can be a bit of a problem but a careful regime of slug bait will alleviate that concern. If you are searching for a specific Hosta, try Sebright Gardens. They have hundreds of varieties to choose from.

When I think of 'bang for your buck plants', I always consider Elsholtzia stountonii, the Chinese mint shrub. This woody perennial makes my list not only because it is an easy plant to have in the garden but because it is a late bloomer. Starting in August, it begins a show of lavender blue flower spikes that last often times into November. Then when it is done flowering, I take a saw and cut it back to the ground. For this yearly burst of fall color, few plants are so easy and rewarding. If you do choose to prune it in early spring, be aware that it can reseed.

My last choice is the beautiful tree Melliodendron xylocarpum. This beauty has a spring burst of small light pink blooms that hang from the branches. The blossoms have always reminded me of tiny little tiger lily blooms. It seems I have done nothing to maintain this tree but water it in the summer and it has consistently rewarded me each year with a bounty of spring beauty.





There you have my top three easy maintenance plant picks, at least for this year. Now let's see what Judy's top three picks are....

Thanks, William!

In choosing easy care plants, so many came to mind. As we all lead busy lives but love to be out and about in our gardens, what is a little care? But to have the work horses or special plants we can depend on year after year, well, that is pure gold.

Hardy Fuchsias truly are the work horses in any shady or sunny garden. Blooming profusely from May to frost, these shrubby perennials are always pretty in a garden. Since learning from Fuschia breeders, Ron and Deb Monnier, that these flowering beauties can also be planted in full sun, their worth grew in my mind.

For a sunny site, plant the Fuchsia a few inches deeper than you would any other plant. Don't forget to add compost to the planting hole and keep evenly moist.

To keep them blooming well, use your favorite fertilizer.

Once established, Fuchsias can be trimmed to the ground in late winter. This pruning will control size or rejuvenate growth. The added bonus of Fuchsias are Humminbirds. They love these flowers!

My second favorite plant is Redleaf Contorted Hazelnut, Corylus maxima 'Purpurea'. I like this plant in any season as there is always an interesting part to enjoy. I admired this plant at Dancing Oaks in Monmouth and had to have one.

The burgundy colored catkins start to bloom in early March and are striking to see hanging from the curly branches. The new leaves are also burgundy and will unfurl later in the spring. These curly textured leaves do fade to a greenish-purple in the summer. The Redleaf Contorted Hazelnut is a slow grower to 15 ft but I am going to keep it under 6 ft. I don't



think that will be too much trouble as the branches are beautiful in flower arrangements. Plant in full sun to afternoon shade.

Since I have a small landscape, each plant needs to have multi season interest. They need to have something interesting every month, even if that something is leaves! Azara microphylla fits that rule and has a bonus attribute. Azara is a slow growing, broad leaf evergreen tree to 15ft tall.

I plan on keeping it 6-8ft or so by pruning it each year. I have my plant in a container in dappled sunlight under a Big Leaf Maple. Azara does best with a little afternoon shade. The bonus of Azara occurs in late winter when teeny yellow flowers bloom with an aroma of chocolate. Make sure you watch out for the flowers as you can miss them. On a misty February day, it is worth a visit to your garden to breathe in the heady fragrance.





This article has been one of the most fun to write. Thinking of favorite plants for easy care brings many other plants to mind. My spring shopping list has gotten a little longer. I think I'll call William to go on a field trip.





Grden Poloozol A Decade of Plant Paradise

by Therese Gustin

Now's the time to get back out into the garden and there's no better way to get inspired for the season than by visiting GardenPalooza! It's the perfect place to find that special piece of garden art, unique plant or exceptional garden tool. Just take a short trip into the Aurora countryside and you will find the ideal event that will fulfill all your gardening needs!

Saturday, April 14, 2012 marks the 10th anniversary of this much anticipated exciting and fun event! Spend the day from 8 am to 4 pm at Fir Point Farm in Aurora. If you've never attended, you are missing a great opportunity to visit some of the most unique nursery and garden art vendors in the Northwest all in one convenient location! Come early and shop from over 45 local vendors who will tempt you with their gardening pleasures. Be sure to check out all the vendors... there are some real treasures you won't want to miss in the tent behind the glass house!

Meet the hosts of *Garden Time*, Judy Alleruzzo and William McClenathan and the hosts of *Fusion*, Robin Burke and David Musial. There will be giveaways, food samples and willow furniture making demonstrations. In celebration of our 10th anniversary, William and Judy will be passing out viola plants while

supplies last! GardenPalooza offers a free plant holding area so you can shop 'til you drop. When you are all finished shopping, you can drive your vehicle around to the plant holding area and pick everything up! Not all vendors take credit and debit cards so bring your checkbooks just in case. There will also be an ATM machine on site.

If all that shopping wears you out, take a break and enjoy some delicious food or visit the farm animals. Between the delicious aroma of Gartner's Meats barbequing and the sweet smell of homemade cinnamon rolls filling the air, you'll find something to satisfy your appetite and keep you going.

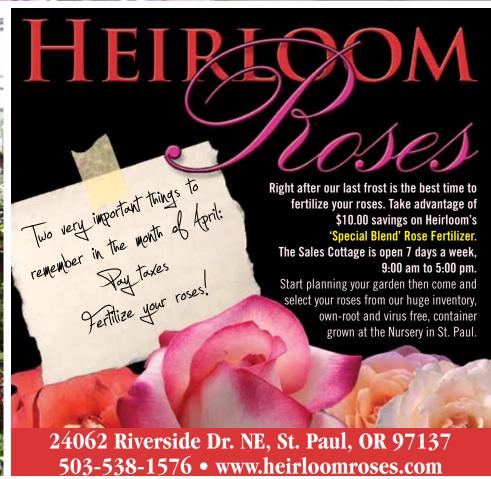
One of the best parts of this adventure is that it is free to attend. There is plenty of free parking so all that savings can go right back to supporting your plant addiction!

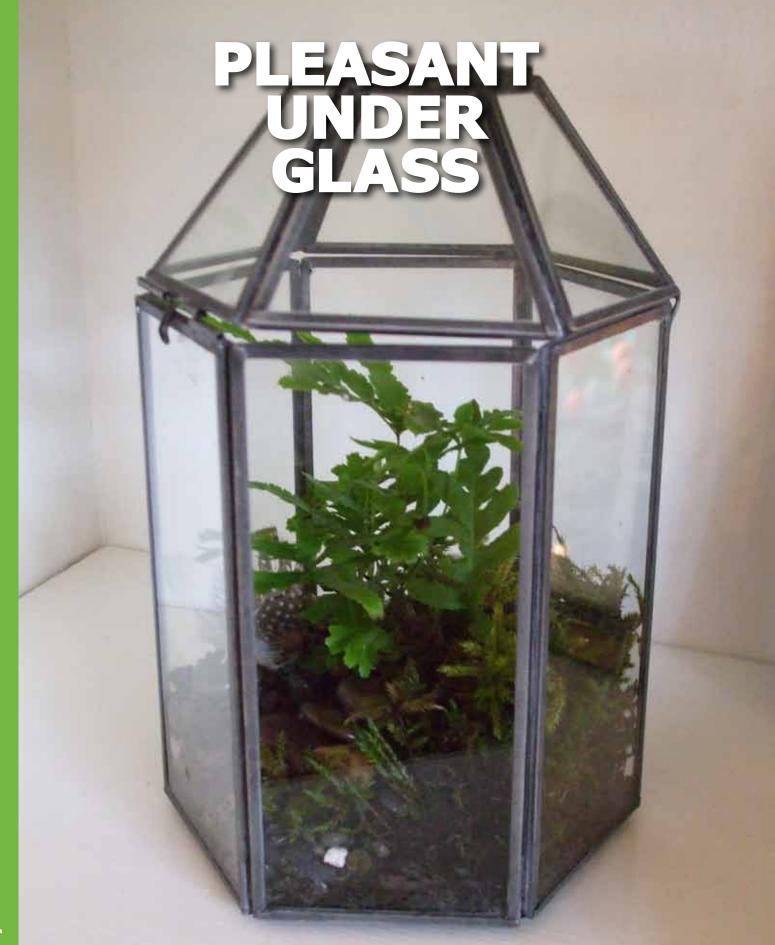
If you check out GardenPalooza.com, you can print out vendor coupons, get directions, check out the parking situation, view pictures from past year's event and see which vendors will be participating.

Don't miss GardenPalooza 2012, sponsored by *Garden Time* and Fir Point Farm. Hope to see you there!









A '70s Icon Stages a 21st Century Comeback by Sarah Gustin

It seems like fashionable things always come back around. Case in point, only a week ago I saw two girls in their twenties wearing leg warmers. Just like fashion, the gardening world has old favorites that go in and out of style. Terrariums, big in the seventies, are becoming the new "it" gardening project all over again. This time around they are getting a makeover. Fun and funky containers and new exciting and exotic plants are revamping the old favorites.

There's certainly a reason that gardeners are rediscovering their love for terrariums. Terrariums are the perfect solution for the low maintenance gardener. The miniature garden is enclosed

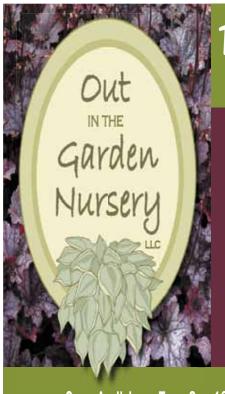
(partially or completely) in glass, and as condensation builds on the glass it is recycled back down onto your plants. This means little watering is needed.



A successful terrarium has several components. clear container; any glass container will function as a terrarium. Consider what kind of plants you would like to use; will they fit through the neck of your container? Will they grow to be too large for your container? How frequently do you want to have to water your terrarium? A terrarium with a wide opening will have to be watered more frequently than an enclosed container, as water evaporates. Have fun with your containers! I've seen terrariums made inside of apothecary jars, syrup dispensers, and even light bulbs! Check out your local garden center for cool hanging glass containers or miniature greenhouses. Or as the

weather improves, shop around at thrift stores and garage sales, keeping an eye out for fun clear glass containers.





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Perhaps the most important component is the soil. Because a terrarium recycles its own water, the drainage of the soil is very important. Begin with a bottom layer of small pea-sized gravel. This will help with drainage and keep your plant's roots from sitting in standing water. The next layer is very important: charcoal. A small layer of charcoal acts as a natural filter. Your terrarium will naturally have decomposing elements, which makes a filter necessary. On top of these two layers you may add your potting soil. Choose a soil that has no fertilizer, and allows for proper drainage. Head out to your local garden center, where they can help you pick out the perfect mix. Only add as much soil as is needed to cover the root ball of your plants.

Choosing your plants comes next! The best advice I can give is this: think about how much time you want to devote to your terrarium and pick your plants accordingly. Want to dote on your terrarium? Pick some small ferns, polka-dot plants, or some mosses. Looking for something fun and a little lower maintenance? Make a succulent or cactus terrarium. Want to bring some plants into your home, but you have a not-so-successful record with houseplants? Maybe an air plant is more your style. An airarrium requires almost no attention and can include some moss or twigs as well as an eye-catching air plant. Whatever you choose, make sure your plants will remain small and not outgrow your container.





ALL PHOTOS, THIS ARTICLE, CREDIT: CORNELL FARMS



Garden Time "Terrariums" from 2008

http:// www.youtube.com/ embed/ yptXXWuhQb4

The best of the local best in terrariums would be the group of hardworking people at Cornell Farms. The Garden Time team loves the terrariums at Cornel Farms! So much so that we have done two stories with them!

Terrariums are the perfect low-maintenance mini-garden, a way to bring your garden into your home! Head on out to your local garden center and have them help you start creating your tiny garden today!

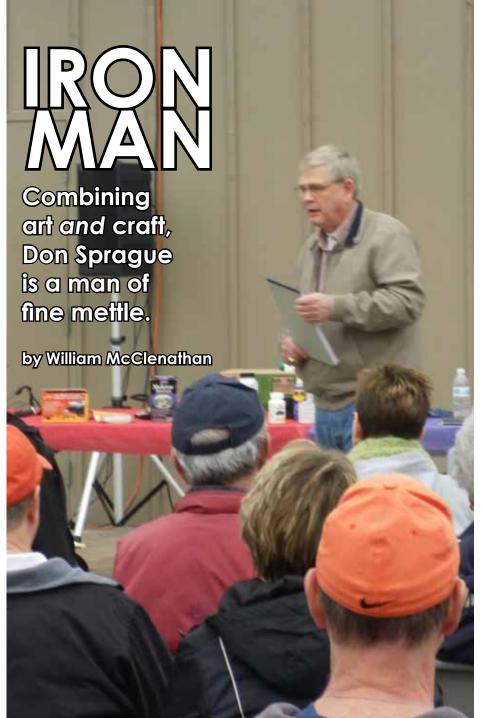
Garden Time "Terrariums" from 2011

http:// www.youtube.com/ embed/ kfarZflPECs









We all know that what makes a garden a garden is the plants. But we should also acknowledge that within each garden there is the possibility to enhance nature with the addition of those things that humans can add to the space. Furniture, arbors, archways, gazebos and fountains can all add wonderful structure and whimsy

to a garden.

No one understands this like Don Sprague. For decades, Don and his team have been creating unique and wonderful structures for the garden from steel. Whether a small plant stand or a 30 foot tall tree form to place petunias, pumpkins or Heucheras on, Don

Garden Gallery Iron Works 1001 Arney Road Woodburn, OR 97071 503-982-0946 e-mail: DSpragueSales@aol.com











has lent his talent and passion to creating those amazing 'wow factors' for gardens of all sizes.

From his studios in Hubbard, Oregon, Don Sprague Sales creates a continuous supply of wonderful products. If you shop any of the many Garden Centers in our area, no doubt you have seen the work of Don Sprague. Not only is this work functional, but it is also very well made. Starting in 1975, he has continuously served the gardening industry by creating and wholesaling to independent garden centers all over the Pacific Northwest. Nurseries like Fergusons Fragrant Nursery, Al's Garden Centers, Bauman Farm and Gardens and The Garden Corner have all had great displays of Don Sprague iron products. And if you ever go to the Woodburn Company Stores in Woodburn I am sure you have seen the huge Petunia, Huechera or Pumpkin tree that sits out front during different seasons.

A few years ago, Don opened up a retail store named Garden Gallery Iron Works in the Woodburn Company Stores in Woodburn, Oregon. Although Don does sell some of his garden iron creations there, the store is also filled with a great many things to accentuate a garden and enhance your home, both inside and outdoors.

Because the arbors and trellises are so strongly built from steel and are not made from hollow core metal, they are capable of holding up the heaviest of vines. And the plant stands can withstand almost any size plant you desire to put on them.

If you are searching for window boxes, none are better built to withstand the test of time like the ones created by Don Sprague. These beauties were actually taken from the idea of hay troughs that were seen on a farm for feeding the cows. The idea resonated as a design that could be used to also beautify your home. Sturdy and beautiful, they are sure to lend not only financial but aesthetic value to your house.

Don never shies away from custom work either. If there is something specific you need, they will be sure to make it to your specifications and always with quality materials and craftsmanship. Don and his staff invite you to bring them your drawings or ideas for something you want built. Because of the great quality that goes into their work, you know you will receive a product that will last a lifetime.

Even though there is not a website to visit, you can reach Don Sprague in several ways. A visit to the Garden Gallery Iron Works store at the Woodburn Company Stores is one way. You can also reach them by email at DSprague-Sales@aol.com or by calling 1-800-423-0158. Whichever way you choose to contact them, rest assured you are spending your money wisely and adding a product to enhance your garden space for many years to come.



Sprouding Off

It's like a science project you can eat.

by Judy Alleruzzo

Making sprouts was one of those things I always meant to try to create. I've bought sprouts for recipes and ordered them on salads and sandwiches, but never grown them at home. It's a fun task, as it's like a science project you can eat.

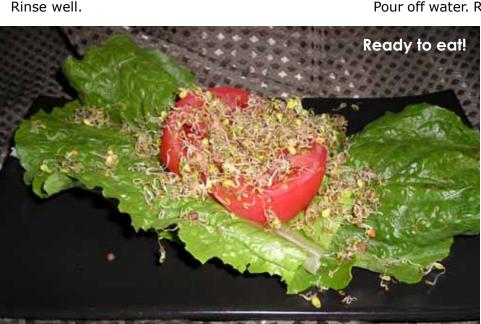
Supplies

Quart Wide Mouth Canning Jar Wide Canning Jar Ring Screen to fit Canning Jar Ring Sprouts Seed Packets Large Bowl or Colander Paper Towels Bleach Water

Step 1

Select seeds that you will enjoy.

I chose the Sandwich Mix Seed Pack from Botanical Interests. It's a mix of Daikon Radish, Alfalfa and Red Clover seeds. Measure out about 1 1/2 tbsp. of seeds. Put seeds in the canning jar. To prevent any contamination of bacteria, soak seeds for 15 minutes in a 2% bleach solution, 1 tsp. bleach in 1 cup hot tap water





Step 2

Pour in room temperature water

Swish seeds around and pour off water. This will clean the seeds one more time. Fill the jar with enough water to cover the seeds to at least 3 times their depth. Soak for 8 to 12 hours. Keep away from direct sunlight

Step 3

Pour off water. Rinse seeds with fresh room temper-

ature water. Swish seeds around and pour off water. Gently shake seeds to spread in a thin layer in the jar. Prop the jar in a bowl or colander at an angle to let the water drain for 3-4 hours. Rinse sprouts with fresh room temperature water two to three times a day by repeating this step

The seeds will begin to sprout in a day or so. They will be ready to eat in four to six days or when the sprouts are one to two inches long.

(These small seeds actually were

finished in 3 days. I think it was because of the varieties I used. Other seeds may take a little longer.)

Step 4

Seeds with large seed hulls or seed coats will need to be removed before storing in the fridge. They may hold too much water and make the sprouts spoil. Pour these larger sprouts in a bowl filled with water. Swish around so seed hulls float to the top. Skim off these hulls and discard.

Step 5

To finish off the process, spread the sprouts on a few layers of paper towels. Let them dry for 6-8 hours before storing in the refrigerator. Make sure they are dry before storing in a jar or plastic bag.

They can be stored in optimal conditions for up to 4 weeks. I think smaller batches are better to make so you can use them as soon as they are ready.

Not only are sprouts a crunchy addition to salads, sandwiches or as a fresh garnish to soups, they are also nutritious.

Sprouts are considered a super food, as they are eaten raw. Raw foods contain a lot of oxygen and adding oxygen rich foods to our bodies helps to keep us healthy and able to battle viruses and bacteria. Raw foods also contain several essential vitamins like B & C plus other minerals.

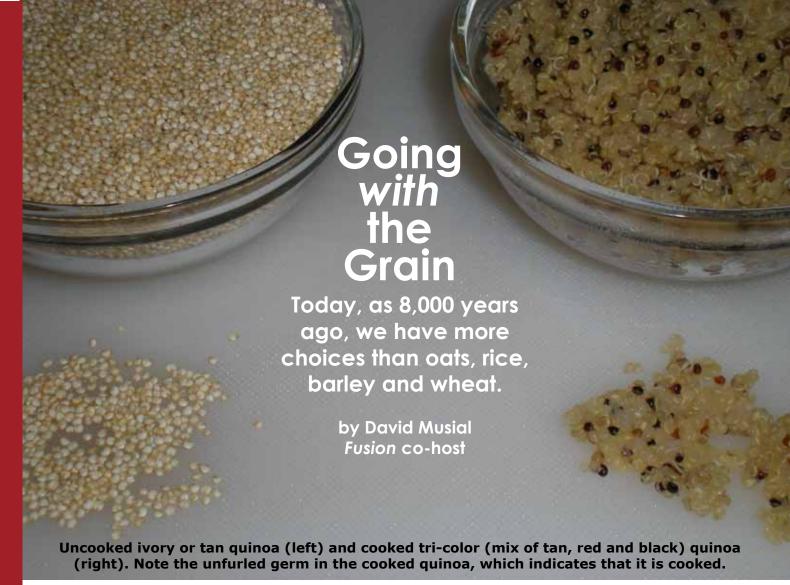
Sprouts contain fiber, protein, are low in calories and have healthy carbs. All of these attributes are in the plus column when trying to eat a balanced, healthy diet.

In these days of trying to cook with local foods and be healthy, making sprouts fits into both categories. You can grow sprouts following these easy steps and then create simple tasty meals using them. You can't get any more local and healthy than that!









As a young child, oats were my favorite grain. Besides Cheerios and oatmeal cookies, I loved a steamy hot, brown-sugary bowl of oatmeal. I remember, with fondness, waking up early before school and finding my dad making a pot of oatmeal before heading off to work. My mom and siblings would still be asleep and I was able to spend time alone with my dad. He would share his oatmeal and on occasion, add cinnamon and diced apple for a special treat.

When I was growing up, the choice of available grains was primarily limited to rice, barley, oats and wheat. Corn could be included, but we considered it a vegetable. Now there are an abundance of grains available. Some of these 'new' grains are referred to as Ancient Grains or Super Grains. Although these grains may be 'new'

to us, grains such as Amaranth, Millet, Quinoa and Teff have been around for thousands of years. These grains pack more nutrition and have been considered peasant foods in parts of the world. Now they are a sought after gourmet food.

Before we explore these Ancient Grains, let's clarify what constitutes a grain. In the botanical world, a cereal grain comes from the Poa or grass family. That would include Millet and Teff. However, the seed of some non-grass plants, such as Amaranth and Quinoa, are considered grains. The decision to classify

fusion cooking

them as grains is that they share the same nutrient profile as cereal grains and have been eaten like grains for thousands of years.

Amaranth

Amaranth is a tiny grain and has been cultivated for 6,000-8,000 years in the Americas. It was a major crop of the Aztecs and farmers offered bushels to Montezuma. Besides being a dietary staple, it was also used in religious ceremonies. Honey and amaranth were mixed together and formed in the shape of idols. The creation was eaten at the end of the ceremonies and believed to give energy and power. The Spaniards disapproved of this pagan ritual and stopped the production of amaranth. Some believe this led to malnutrition in the sixteenth century.

Amaranth is higher in protein then



most other grains. It is also very high in calcium, iron, magnesium, phosphorus and potassium. It contains all essential amino acids and is considered a complete protein. Like all four grains discussed in this article, it is gluten-free.

Available forms include whole grain, flaked, puffed and flour. Whole grains will cook into porridge, but retain some of its crunch. Somewhat viscous and an acquired taste; considered earthy or grassy, it's best used in savory dishes and most versatile when used as flour.

Of note to Northwest microbrew aficionados, amaranth is used to make Chicha, a South America beer like beverage.

Millet

In the United States, millet is thought of as bird food, but in Africa it is eaten daily and is thought to predate rice in Asia. It is considered a 'poor man's cereal' or 'grain of the poor'. Once an important grain in Europe, it is believed that many recipes that use rice, corn or wheat were originally made with millet. It is used to make porridge as well as beer, in Africa, and in India it is used to make roti, a thin pancake.

Millet is nearly a complete protein and is easy to digest. It is high in magnesium and gluten-free.

It is available hulled, puffed and as flour. The hulled grain cooks into a creamy porridge or a fluffy dish depending on cooking method. It has a mild flavor and the flour can be used in most baked goods. Toasting the grain before cooking improves the flavor. Millet is not just for the birds.

Quinoa

Pronounced KEEN-wah, Chenopodium quinoa is not a true grain, but was known as the Mother of All Grains to the Incas. It has been cultivated for 5,000-8,000 years by the Incas and almost vanished when the Spanish conquerors destroyed crops and banned the growing of guinoa. At the time, it was a staple to millions in South America. There are over 100 varieties and a rainbow of colors, but only commercially available in white/tan, red and black. In addition to being grown in South America, it is now being grown in North America.

Quinoa is also a complete protein and gluten-free. It is easily digestible and contains high levels of several minerals. Considering the benefits of quinoa, it is a mystery why the Spanish chose to promote corn, barley and potatoes.

Easy and fast to cook, guinoa has a mild pleasing taste. Somewhat herby and hay like. It does have a coating of saponin, a bitter substance thought to deter birds and



animals from eating the grains. Although commercially available quinoa has been rinsed, it should still be rinsed again to ensure all traces are removed. Quinoa is available as a grain, flake, flour and pasta. It is a great substitute for rice and makes a nice pilaf.

Quinoa is also the grain of choice in parts of South America for Chicha.

Teff

Teff is an Ethiopian staple that is now making its way into the American diet. It is the world's smallest grain and it is thought to have been cultivated in Africa for 10,000 years. It is used to make injera, which is a fermented bread and the national bread of Ethiopia. Not be left out, teff is also used to make an alcoholic beverage.

In addition to being gluten free, teff is high in protein, calcium and vitamin C, which is not contained in most grains.

Teff has a mild corn or hazelnut flavor and can be made into polenta. It is available as a whole grain or flour. It is used with both sweet and savory dishes. So what is my favorite grain to-day? I guess I'd have to say barley that has been malted, had its starch converted to sugar, and a dose of yeast added. No I'm not talking bread, I'm talking beer! But now that I know that Ancient Grains can be used to make beer, my favorite grain just might change.

With the health benefits and forms that are readily available, there is no reason not to branch out and try the 'new' 'Ancient Grains'.

Below are some guidelines for cooking whole grains. There are lots of methods that will give different results, but this is a good starting point.

Amaranth

1 cup grain, 3 cups water Cook for 25-30 minutes Yield: 2 1/2 - 3 cups

Bring water to boil, add grains and stir. Bring back to a simmer and cook covered for 25-30 minutes. Will be sticky when cooked.

Millet

1 cup grain, 3 cups water Cook for 20-25 minutes Yield: 3 cups

Rinse grain under water until water runs clear. Bring water to boil, add grains and stir. Bring back to a simmer and cook covered for 20-25 minutes. Remove from heat and let set for 10 minutes. Fluff with a fork and serve. Lightly toast millet in one tablespoon of oil before adding to boiling water for more flavor. Careful as it can pop.

Quinoa

1 cup grain, 2 cups water Cook for 12-15 minutes Yield: 2 1/2 - 3 cups

Rinse well before cooking to remove bitter coating. Add grains to boiling water. Return to simmer, cover and cook for 12-15 minutes. Remove from heat and allow to rest five minutes. Add salt if desired, fluff with a fork and serve.



Teff

1 cup grain, 3 cups water Cook for 15-20 minutes Yield: 3 cups

While bringing water to boil, toast teff over medium heat in a heavy pan, until you smell a toasty aroma, 3-5 minutes. Add to the boiling water, stir and cook covered for 15-20 minutes. The teff will be creamy like polenta. Cook slightly longer for a firm style polenta.

For all of the grains listed here, water or stock can be used if the grain will be eaten with a savory meal. If for breakfast or dessert, use only water.

Times will vary, and if grains are too firm at end of cooking time and pan has no more liquid, try adding a small amount water and cook for another minute or two. Most grains will be slightly chewy.

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





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April showers bring May flowers! They also make gardening a little trickier, when you have to dodge between the drops. If you prefer not to get wet, we recommend you invest in an inexpensive plastic poncho. Remember, your plants need you, rain or shine.

PLANNING

~ Remember to make entries in your gardening journal!



~ Plan on creating raised garden beds for veggies in spaces where the soil is hard to warm each spring or you have drainage problems.

~ Observe the Mason Bees Watch your bee population in-

crease as more nesting block tunnels are filled with bee eggs and sealed over with a mud plug. More

bees means more fruit! You still have time to put up nesting blocks this month to attract native bees to take up residence and start working for you and your garden.

~ Plan a visit your local independent garden center as the weather warms. They will have bulbs, flower, veggie and herb starts, as well as all the trees and shrubs for any landscaping project you may have.



PLANTING

~ Plant summer bulbs like dahlia, gladiola and lilies. Wait one more month to plant out begonias and cannas.



nursery.

~ Start planting perennials. Now is a great time to start findmore varieties available at your local

ing more and

~ April is a good month for planting, period. Edibles like blueberries and strawberries, landscape plants, ground

covers, perennials or any other tree and shrub for the garden.

~ Plant out glad bulbs and pot up dahlias if you want to pre-sprout them before planting in May. It



~ Sow seeds this month for alyssum, forget-me-nots, pansies, lobelia, portulaca (a.k.a. Moss Rose) and daisies, just to name a few. Check the back of seed packages to see when the best time would be to sow your favorite flowers.

~ If you have wintered over any fuchsias or geraniums, now is the time to re-pot them into a larger pot with fresh potting soil.

TASKS, MAINTENANCE & CLEAN-UP

- ~ Prepare garden beds for planting adding organic compost to garden beds and work in if this hasn't been done yet this year.
- ~ Monitor soil temperature with a soil thermometer. When garden soil is consistently above 60 degrees F, the warm season crops can be planted

out.

- ~ Check the plants under the eaves of the house for water needs.
- ~ Fertilize cane berries, blueberries, currants and strawberries. Use most any of the Dr. Earth or-

Goro

ganic fertilizers.



~ Spray apples and pears if needed to prevent scab. Bonide Liquid Copper Fungicide is a good spray for the organic gar-

dener for this purpose.

~ Fertilize lawn with a good quality organic lawn food.

Thatching and lawn aerating are great to do in months of April or May.

Grass seed can be put down

safely the last half of April, avoiding most frosts. May and June are also good months to seed or overseed the lawn.

Apply Calpril lime to the lawn. Lime raises the soil ph to a level the grass enjoys, helping it to grow thicker & greener.

~ Watch for frosts and cover tender transplants with Harvest



Guard protective yard and garden cover.

~ Prune evergreen conifers now. The months of April and May

are great for pruning your various conifers. Cypress, spruce, junipers and cedars will respond to pruning by becoming fuller and bushier. Cut into only the green leafy part of the plants. Going back too far into the brown woody portions may mean that branch or section won't be able to re-grow more foliage from that point.

'Candle pruning' pines are an easy way to control their height and width. As the new growth, at branch tips in the form of a 'candle', lengthens, you can snap the new growth in half or even a little shorter. This type of pruning on pines is easy to do and won't leave visible scars.

VEGETABLE GARDEN

~ Plant vegetables now, perennial vegetables like asparagus, rhubarb, horseradish.



April is a good month to plant seeds outdoors for peas, carrots, beets, broccoli, Brussels sprouts, cauliflower, cabbage, celery, kale, kohlrabi, lettuce, lima beans, onions, radishes, scarlet runner beans, spinach, swiss chard, parsnips & turnips.

~ Artichoke plants can go in now.

~ Seed potatoes can be planted now after they have been chitted. Refer to March planning section for an explanation on chitting or pick up an info sheet in your local independent garden center on growing potatoes.

~ Plant Walla Walla onion plant starts and red, yellow or white onion sets.

The warmer weather crops like tomatoes, squash, cucumbers,



peppers, corn and beans should not be planted out until the soil temp is above 60 F consistently.

Start indoors, or pick up plant starts next month at your local garden center for basil, cucumbers, melons, and pumpkins.

~ Use a floating row cover, like Harvest Guard protective yard and garden cover, to prevent insects like leaf miners, cabbage maggot flies and carrot rust fly from attacking the veggies.

~ Harden-off any young plants started indoors, before planting outside, by setting the plants outdoors in a protected area, away from direct sun, for a few hours a day. Bring the plants back indoors at night. Increase time left out by one-half hour each day, slowly exposing the



seedlings to more sun, wind and rain. This helps to toughen up the leaves with a thicker cuticle and stronger stems.



Hortlandia • Spring Plant and Art Sale Saturday April 7, 2012 • 10:00am-4:00pm Portland Expo Center, Portland, OR

Featuring 72 nurseries from California to the Canadian border. More than 30 local artists specializing in art for the garden. Special highlight this year: the National Primrose Show. Free admission. Take I-5 to exit 306B or exit 307. Take TriMet Max Yellow Line to Expo stop. Contact information: The Hardy Plant Society of Oregon, admin@hardyplantsociety.org (503)224-5718. www.hardyplantsociety.org

Vegetable Gardening 101 Saturday April 7, 2012 • 1:00pm Tsugawa Nursery, Woodland, WA

Let us take the mystery out of vegetable gardening. Find out what's best to plant from seed, or what you should buy, or plant as a transplant. Learn all the ins and outs of vegetable gardening. Leave this class feeling like an expert growing your own food and sharing with your family, friends and neighbors.

Gardenpalooza 10th anniversary Saturday April 14, 2012 • 8:00am - 4:00pm Fir Point Farms, Aurora, OR

Over 45 nursery and garden art vendors in one location. Meet William and Judy from 'Garden Time' and Robin and David from 'Fusion'. They will be giving away viola plants while supplies last. Check out www.gardenpalooza.com for details.

Habitats for Birds, Bees, Butterflies Sunday April 15, 2012 • 1:00-2:30pm Portland Nursery (Division), Portland, OR

Discover how to transform your patio, garden or urban lot into a beautiful habitat that will attract and support birds, pollinators and butterflies. Expert Beth Wieting will get you familiar with these important critters, the critical roles they play in your garden (e.g. maintaining balance, pollination, biodiversity), and some of the plants that you can grow to entice them to your garden paradise.

Vegetable Gardening Tuesday April 17, 2012 • 4:00pm(S) Thursday, April 19, 2012 • 4:00pm(W) Al's Garden Center, Woodburn & Sherwood, OR

Attend this class and learn how to plant a vegetable garden. Grow your own veggies either in the ground, in raised beds, or even in pots. Lifelong farmer Jack Bigej will answer your vegetable growing questions from the garden to table and have you eating produce fresh from your own garden this summer. Speaker: Jack Bigej, Al's owner. Registration is not required. The class is free and is open to the public.

75th Anniversary Celebration! Saturday-Sunday April 20-21, 2012 • 10:00am to 4:00pm Garland Nursery, Corvallis, OR

Bauman's Greenhouse Gallery Art Show Saturday • April 21 • 9:00am - 3:00pm Bauman Farms, Gervais, OR

April 20th-22nd, we bring in over 20 local artists with crafts ranging from painting and photography to metal art and glass blowing. Throughout the day we also have mimosas being served and wine tastings to add a little extra fun to the event. Every year a portion of the proceeds goes to one of our favorite local non-profit organizations.

Pest and Disease Identification and Control Saturday April 21, 2012 10:00am Heirloom Roses, St. Paul, OR

Have you ever wondered what that is on your rose? Pest or disease, we'll help you identify unwelcome garden guests and diseases and how best to treat them.

Columbian Garden Club Annual Plant Sale Saturday April 28, 2012 • 9:00am-2:00pm Corbett Fire Hall. Corbett. OR

The Columbian Garden Club will hold its annual Plant Sale at the Corbett Fire Hall, 36930 E. Historic Columbia River Highway. Perennials, annuals, vegetables, fruits, bulbs, natives, shrubs, trees and specialty items are featured. Park behind the Fire Station in designated areas. Door prizes, used nursery pot recycling, and carry-out service are available. Proceeds from the Plant Sale benefit the Edie Faught/Columbian Garden Club Scholarship at the Corbett High School.

Tomato Talks Sunday April 29, 2012 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

There's nothing like homegrown tomatoes! Discover the secrets of growing juicy, bountiful tomatoes in Oregon with Tracy Turner, of Westwind Gardens. Tracy will teach you everything you ever wanted to know about successfully growing tomatoes and what they need to be happy & healthy. She will discuss essentials such as planting times, cultural requirements, fertilizing needs, watering systems and much more.

LOOKING FOR MORE?

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