

garden time

August 2012

A Digital Monthly Magazine for Your Garden & Home

Edible Flowers

Add Some Color
to your Meals

FARMERS' MARKETS

Drying Herbs

Dancing Oaks Nursery's
**Leonard Foltz &
Fred Weisensee**

Daylilies:
Most daylily
flowers last only
one day so be
sure to pick
them the day
they open.

super



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Summer Time and the Livin' is Easy!

We had a great 'tips of the month' last month with Jan McNeilan, retired Extension Agent from the OSU Extension Service. She had asked way back in June if we could do nothing for our 'tips of the month'. Now, I usually want to include useful content in each story that we do, so I asked her what she meant. She mentioned that we are always talking about things you need to do in the garden and we usually miss the fact that you should also take time to enjoy all that hard work and do nothing! She is right. We do spend a lot of time just working in the garden and not enough time enjoying it. I personally have a huge sense of accomplishment when I finish a chore in the garden, but then I'm too tired to actually enjoy it, and so my plan is to spend more time outside during the month of August.

I started that enjoyment just last night. I was relaxing in my hammock when I saw three bats flying through the twilight sky. They were busy darting about the sky, ridding my summer of pesky bugs and mosquitoes. It is amazing to me how much goes on in the garden without us even knowing it. One pest we became quite aware of was a nest of Yellow Jackets. That prompted a story that we did on the Garden Time show. Learn about some of the products you can use on wasps, by checking out this story [\[WATCH VIDEO\]](#).

Another thing that I noticed when I was outside was the number of edible flowers we have in our garden. It is wonderful to grow a full garden and then snack your way through it when you go walking. Chef David from the Fusion show is always keen on great tastes and flavors, and this month he shares some of the tastiest plants in the garden. One of my favorite groups of plants from the garden is the herb family. In our Backyard section, Sarah talks about some of the best herbs for drying. This is a great way to save some of those flavors of summer. If you are interested in more information about herbs you can also check out our recent story on 'Flavor Plants' that we aired on Garden Time [\[WATCH VIDEO\]](#). Speaking of taste, are you a fan of the 'hot and spicy'? In our Eats section Therese answers the burning question of 'what is the hottest pepper' and gives you some tips for growing your own.

Most gardens are hitting their peak right now. Take the time to enjoy yours before we run out of sunny weather.

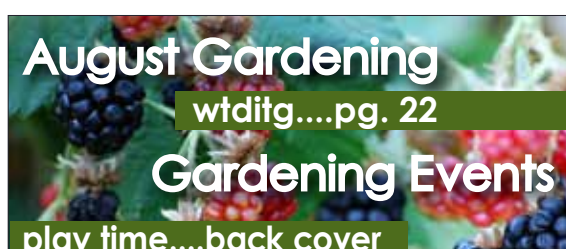
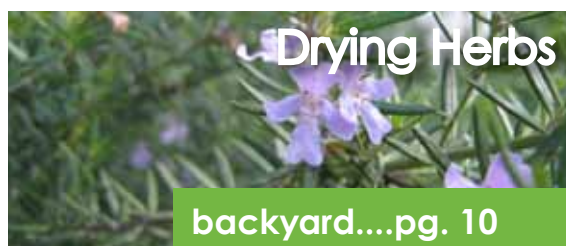
Happy Gardening!

Jeff Gustin, Publisher

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In this issue...





Add Some **Color** to your Meals

Marigolds: Used in recipes needing a touch of bitterness, marigolds are the go-to petal.

fusion
cooking

So what about those brightly colored flower petals garnishing your salad? Should you eat them?

by David Musial, Fusion co-host

When garnishing a plate of food, the general rule is, if it isn't supposed to be eaten, don't put it on the plate. However, home cooks and chefs alike continue to put things, such as a woody sprig of flowering rosemary, on your plate even though it isn't edible. So what about those brightly colored flower petals garnishing your salad? Should you eat them? Do they taste good? For the answer, read on.

Flowers have been used in food for centuries. During medieval times they were made into wine, cordials and syrups, and even used in fresh salads. They were considered both nutritious and medicinal. You have probably had flowers in your food without even giving it a thought. Have you ever had jasmine or chamomile tea? How about artichokes or broccoli? They all contain flowers. The teas use dried flowers while the artichokes and broccoli come from an immature flower. One of my personal favorite uses of flowers is in St. Germaine, a liqueur. It's made

using the elderflower and makes a great cocktail with the addition of champagne.

Before starting your culinary adventure with edible flowers, there are a few important things to know. First is to learn which flowers and flower parts are edible. Next is how to cultivate and harvest. Lastly, what do they taste like and how do you use them.

Most people are aware that the pansy (*Viola tricolor* and *V. x wittrockiana*) and nasturtium (*Tropaeolum majus*) flower petals are edible. This however, just scratches the surface. There are numerous annual and perennial plants with edible flowers such as scented geraniums (*Pelargonium* spp.) and day lilies (*Hemerocallis* spp.), as well as the flowers of most herbs. However, just like being able to identify edible mushrooms when mushroom hunting, it is important to know which flowers are edible and which are not since many are poisonous. To get you started, I've included a link to a

partial list of edible flowers:

http://stlucie.ifas.ufl.edu/pdfs/master_gardener/Partial%20List%20of%20Edible%20Flowers.pdf

Remember that it is important that you be able to properly identify the plant by its botanical name, since common names can be conflicting.

In most flowers, the edible part is the petal. The stamens and pistils are removed and if it is a large flower with pollen, the pollen is brushed off as it may cause an allergic reaction. Also, the sepals which surround the petals should be removed. In larger petals, like roses, remove the lower white portion which can be bitter.

With the exception that pesticides should not be used and preferably only organic fertilizers be used, cultivation of edible flowers is no different than that of any ornamental plant. When you grow your own edible flowers you can

be certain of the plant's identification and growing conditions.

Harvest of the flowers should be in the early morning before the dew dries. Pick only newly and fully opened flowers which will be the freshest and most flavorful. Rinse under cold water and allow to dry on a clean towel before use. Flowers can also be held in the refrigerator for up to two days in a damp paper towel placed in a plastic bag or if cut with their stem, kept in a vase until ready to use.

So what do flower petals taste like? In the case of some herb petals, they taste like the herb. Not surprisingly then, chive (*Allium schoeonoprasum*) flowers taste

oniony. The same applies to some fruit flower petals. Others can taste bitter like marigolds (*Tagetes patula*) or sweet like nasturtiums (*Tropaeolum majus*). They can even be spicy like one of my favorites, arugula (*Eruca vesicaria* ssp.). They add the same peppery bite that the leaves do in salads.

We are now ready to consider some of the culinary uses. You could make infused oils and vinegars with the flowers from herbs. Dried flower petals can be steeped to make cold or hot teas. Freeze small flower petals in ice cube trays and use as a beautiful addition to a punch bowl or your guests' drink glasses. Used fresh in salads, flower petals will add

color and a unique taste. With egg white, superfine sugar and a fine paint brush, you can create candied flowers to decorate a cake. A simple use is to make flower butter and a recipe is included below.

So remember...

- Eat only the petals of flowers you can ID and know are edible.
- Do not eat flowers from the florist or from the side of the road.
- Introduce new flower petals, one at a time, to your diet to confirm that you will not have an allergic reaction.
- Taste before adding to food to determine flavor and strength.
- Just because someone plates it doesn't mean it's edible.

As you learn more about which plants produce edible flowers and explore their taste, you will find an endless number of uses which will delight you and your guests.



Flower Butter

Yield ½ cup

Ingredients

4 oz unsalted butter

2-4 tablespoons of herb flower petals (such as chive, thyme or basil)

Place butter in a bowl and allow coming to room temperature. Select one type of flower petal or a combination and chop into small pieces, if necessary. Gently stir into butter.

Serve over chicken, vegetables or warm bread.

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



Fresh from the Farm

They say you should never go grocery shopping on an empty stomach, but a Farmers' Market is the exception to the rule.

by Judy Alleruzzo



Produce and pastries and flowers, oh my!

Buying local is alive and well in Oregon and Southwest Washington. Farmers' Markets abound in surrounding areas. Starting in late spring, it seems every weekend there is a market within driving, biking or public transportation distance.

These community markets bring together not only local farmers but other food producing businesses, chefs and even artists. They are a "one-stop shop" for shoppers to get all their groceries at one place.

But it's more than that. Going to a Farmers' Market is an event. It's a gathering of family and friends to enjoy the summer weather and buy fresh produce and other foodstuffs.

It isn't only Mom or Dad doing the shopping, but the kids, Gramma and Grampa and Auntie and Uncle are along for the day. What a great way for us all to support the producers of our vegetables and fruit, handmade cheese and bouquets of flowers.

At any of the markets the availability of foodstuffs is almost overwhelming; seasonal produce, mush-

rooms and lamb, jams and jellies, fresh bread and wine. Then there are the tasty samples many vendors have to offer, plus food courts to the nth degree.

You know they say never go grocery shopping on an empty stomach, but this is the exception to that rule. Besides buying groceries for the weekend's meals, there is a vast assortment of food booths serving breakfast, lunch and snacks. It's a foodie's dream! There are also arts and crafts booths at the markets. Don't forget to take in the beautiful hand-crafted artwork.

By visiting a Farmers' Market you are not only supporting the actual food producers but you can talk to them too. You can ask questions about the corn harvest, what do they suggest to serve with the beef they are selling or what artisan cheese goes with which wine for the weekend party. At each of the markets visited, there was a Master Gardener's booth. These volunteers are available to answer any gardening question you may have.

The other great aspect about the markets is the entertainment. There are bands playing, fountains



to run in, jungle gyms to play on and friends and neighbors to visit with. There is so much going on you'll spend the whole time shopping, talking, eating and enjoying the day.

Summer seems to fly by so quickly, but make time to call a friend or get the family together for a trip to your local Farmers' Market. Everyone will have a delicious experience!

Each Farmers' Market I visited has so much seasonal produce and other foodstuffs available, I cannot list it all. Please click on their website or visit them next weekend.

August is Farmers' Market Month
Farmers Market Coalition
www.farmersmarketcoalition.org

- As of 2010, there were 7,100 Farmers' Markets across the U.S.
- Yearly, 3 million shoppers buy groceries at Farmers' Markets and 60,000 farmers sell at these markets
- Dept of Agriculture estimates \$1.3 billion spent annually at Farmers' Markets

Thanks to all Market managers for their photos.

Beaverton Farmers' Market

www.beavertonfarmersmarket.com

- SW Hall Blvd between 3rd and 5th Streets
- Parking at the Beaverton Library or in the nearby neighborhoods
- Lots of bike racks too



- Market is Open May 12th to November 17th, 2012 Saturdays 8AM to 1:30PM
- Market is Open June 20th to August 29th, 2012 Wednesdays 3-6PM
- Smaller assortment of vendors and food booths
- Live Music
- Dogs allowed on Wednesdays

Website includes:
 Vendor List and Product Availability
 Recipes
 Map and Directions
 Music and Event Schedule
 Newsletter sign up
 Photo Gallery

"Market Sprouts" is a kids program to get them involved in eating healthy and to learn where their food is produced. There is a "Question of the Day" posted at the Market Information booth. The kids pick up their Market Sprouts Passport and have to roam the market for the answer. With the correct answer, they receive a sticker in their Passport. When they collect 4 stickers, a prize is earned! What a fun way to keep kids entertained while learning about the food they eat.



Vancouver Farmers' Market

www.vancouverfarmersmarket.com

- 6th & Esther St. Downtown Vancouver, Washington
- Next to Esther Short Park, a shady park with a HUGE Jungle Gym to entertain the kids
- Dogs are allowed in the market



- Market is Open March 17th through October 28th, 2012
- Saturdays 9:00AM - 3:00PM
- Sundays 10:00AM - 3:00PM

Website includes:
 Vendor List and Product Availability
 Map and Directions
 Newsletter Sign Up

Hillsdale Farmers' Market

www.hillsdalefarmersmarket.com

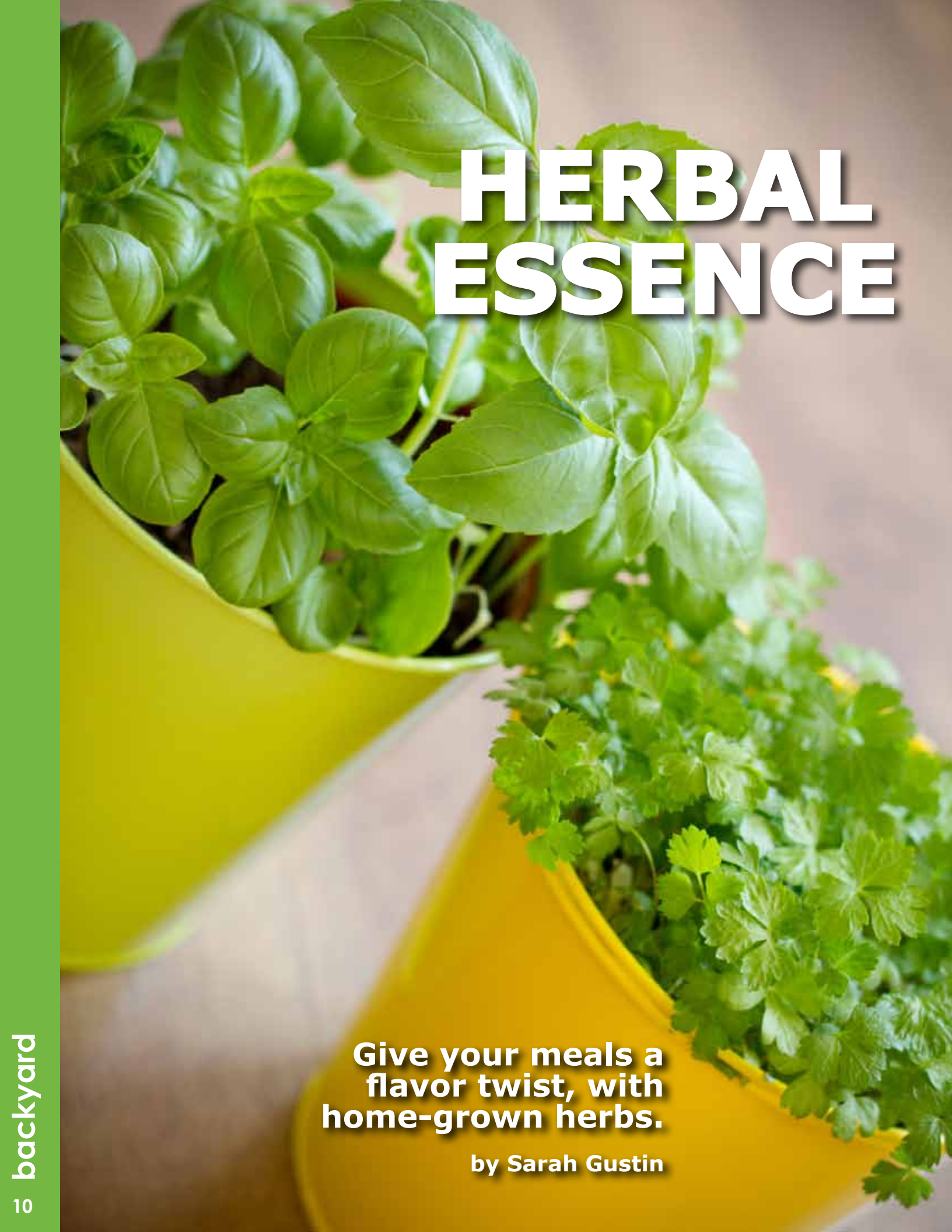
- The market is held in the Wilson High-Rieke Elementary parking lot, 1405 SW Vermont St, Portland
- Parking is available at the north entrance located at the intersection of SW Capitol Hwy and SW Sunset Blvd.



- Only Service dogs are allowed
- Demos each week "Feed Me Fresh" Cooking Series 11AM each Sunday
- Check the website for the topic of the day

- Market is Open May 6th through November 18th Sundays 10AM to 2PM
- December through April- The Market is open 2 times a month (Check the website for dates)

Website Includes:
 Vendor List and Product Availability
 Recipes
 Map and Directions
 Photo Gallery
 You can subscribe to the weekly newsletter "The Grapevine"

A close-up photograph of two bright yellow plastic pots filled with fresh green herbs. The top pot contains basil with large, rounded leaves, and the bottom pot contains cilantro with feathery leaves. The pots are set against a blurred wooden background.

HERBAL ESSENCE

**Give your meals a
flavor twist, with
home-grown herbs.**

by Sarah Gustin

Drying herbs from your garden for the rest of the year is a nice way to get continued use from your warm-weather labors once the prime growing season has ended.

To prepare herbs for drying, harvest them once there is no more condensation on them from the morning dew. It may be necessary to clean the herbs; this should be done with using the minimum amount of water, for example using a damp paper towel to wipe them off.

Hanging herbs to dry works best in an environment which will stay constantly dry. This method works best using herbs which are already low in moisture. These herbs can be hung in the house, or in another constantly dry building such as a garage. The air in the room should be fairly dry as well. The herbs can be hung in bunches, but be sure that there is not excess moisture, such as dew, still in the bunches. If the herbs are exposed to dampness or contain too much moisture they will



simply mold where they are hung. One of the nice things about hang drying is enjoying the smell of the herbs in the area in which they are drying, gaining an air freshener while preserving your herbs. Hang drying herbs is a method which is best suited for varieties like sage, thyme, rosemary, parsley, and summer savory.

Tender, moister herbs need to be dried more quickly in order to avoid molding. Herbs such as oregano, tarragon, basil, lemon balm, and mint, fall into this category. There are several methods which can be used to dry these and other herbs more quickly. Using an oven to dry the herbs is a very common and straightforward method. One simply lays out the leaves which need to be dried on a paper towel making sure that the leaves are separated and not touching one another. The paper towel is then placed on a cookie sheet or glass dish to be placed in the oven. One can layer several of these paper towels on top of each other on the dish or cookie sheet. The cookie sheet or dish containing your herbs is then placed into the oven on extremely low heat; you do not want to burn your herbs or the paper towels. This same preparation method can be used for other methods of accelerated drying, such as putting the herbs in your car with the windows rolled up on a hot day, or microwaving them dry.



Once the leaves being dried are a crispy consistency which can be crumbled in your fingers they are dried enough to be stored away for your later enjoyment. The leaves you have dried can be left whole to be stored and crumbled as your need to use them. Seeds and husks can be separated by rubbing them in your hands once sufficiently dried. The herbs should be stored in containers or baggies which are sealed airtight and kept in a cool dry place out of the sun, your cupboards or a pantry should do nicely.

Your herbs will begin to lose potency at about 6 months, and you should not keep them for over a year. These dried herbs will add zest to your winter cooking, even if your garden is covered in a Northwest frost.



ornamental rosemary



PHOTO CREDIT: CAITLIN REGAN VIA FLICKR

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-Jeff Gustin, President

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Lords of the Dance

Thanks to the unique vision of its owners, Dancing Oaks Nursery is a rare combination of both art and craft.



When thinking about people that work in the nursery industry, I've wondered where they've gotten their passion or drive to create a business around plants. Some people grow up in a family nursery; some may grow up on the family farm while others live around family who garden.

The last two reasons are the experiences that helped to shape the owners of Dancing Oaks Nursery, Leonard Foltz and Fred Weisensee. You can say gardening and plants are in their DNA. These early experiences and memories have been imprinted on their psyche. Maybe working in the soil in their own nursery sounded like the best way to continue their love of plants.

Leonard grew up in Jordan, Oregon, east of Scio on the family's Century Farm. In grade school he was fascinated by unusual vegetable varieties in Gurney's Seed catalogue.

After majoring in Philosophy in college, he worked at a grafted ornamental plant nursery in Canby, Oregon. Leonard also took plant propagation and ID classes at Clackamas and Chemeketa Community Colleges to round out his increasing quest for plant knowledge.

Fred remembers his Grandmother's garden brimming with vegetables and flowers. Her gardens

made quite an impression on him and started his desire to learn about plants. A Hardy Plant Society seminar brought the love of plants to the forefront and that stimulated an interest in opening a plant nursery as his second occupation. Fred also has an Internal Medicine practice in Corvallis. Does the man sleep?

Coming to realize their shared love of gardening and plants, Fred and Leonard opened Dancing Oaks Nursery. They chose an idyllic part of Fred's family's farm outside of Monmouth, Oregon. When talking with them, you wonder if they created this haven as just another reason to collect plants and design wonderful display beds!

Dancing Oaks is a unique nursery filled with plants Leonard and Fred love to share with their customers. From bulbs to perennials, shrubs, vines and trees, there are many interesting and unusual





June Pergola

plants to find at the nursery. You need to stroll around the colorful and interesting display gardens to see the mature plants growing in attractive combinations. Then you walk through the greenhouses to pick out plants to take home. It's wise to bring a camera, Smart phone or paper and pencil to record the ideas that abound in the gardens.

Leonard and Fred are also garden art collectors which go hand in hand with gardeners. They love to enhance the garden with urns or troughs, cement leaves or glass art by Due Vetro Studios. Some of the garden art has spurred on workshops to help their customers create a piece to bring home to their own garden. Classes to make troughs or cement cast leaves are two very

popular choices.

A few years ago the Pavilion was built in the central plaza of the garden. This focal point houses classes and events including an annual fundraiser for the local Charter School.

They open up Dancing Oaks to support the community they live in and conduct their business. The event features an art show and music but the best part is the fresh baked pies for sale! It is a well attended event with fun for all!

Usually when plant geeks are asked what their favorite plant is, there is much hemming and hawing. Leonard and Fred came right to the point and named several they truly love!

Dierama pulcherrimum hybrids, Angel's Fishing Rod – The bell-shaped flowers on graceful arching stems hold a special place in their plant loving hearts. Many are found in the gardens at the nursery.

Eremurus, Foxtail Lily, are beautiful in mid to late June and can be seen in the Dry Garden.

Acer circinatum 'Little Gem', 'Dell's Dwarf', 'Pacific Sprite', 'Pacific Spire', 'Monroe'. These named varieties of our native Vine Maples continue to hold their interest over the past few years.

Arctostaphylos, Manzanita - They love the foliage, flowers and unique bark of many assorted species and named varieties. *Hibiscus moscheutos*, Hardy Hi-



Garden in front of pavilion



Plaza water feature

biscus, are enjoyed for the large tropical blooms in the heat of summer.

Variegated Ginkgos are another favorite that have beautiful and interesting striping in the leaves.

Dancing Oaks is a destination nursery as it's a bit out of the way in the countryside outside of Monmouth. It's well worth the drive to get to this Mecca of plants. To ensure they reached a wider plant collector audience, Fred and Leonard decided to expand their nursery business to include mail order of their plants. They understand that gardeners need to have interesting plants. Ordering plants online is not as fun as seeing the gardens and plants in person but it's a way to get a plant fix if unable to make the trip.

They ship to the contiguous 48 states and only ship plants under a gallon in size or less than 30 inches tall. There are many busy hands to keep up with the demand for a larger plant availability. Fred and Leonard help to gather cuttings, divisions and seeds from plants in the display gardens. Plant liners are also

brought in to grow on to a finished size.

Leonard's nephew, Brian Lackner has become the main propagator to take on the job of increasing plant stock. He does a wonderful job.

In winter, Dancing Oaks is open by appointment only. In the past, Fred and Leonard have traveled to the southern hemisphere to enjoy plants and sunshine. It's their time to get recharged after a busy season and also research new plants for the coming years.

In the future there is a plant explorer's dream list of countries to visit. On the list is Tasmania, Australia, with a landscape similar to the rolling hills and coastline of Oregon. Madagascar, a dream trip to see the many plants only found on this small island. One year may find them escaping to Turkey in springtime. They would love to see where tulips originated and other native bulbs bloom in their natural habitat. High on the list, no pun intended, is to travel to the Himalayas and see *Cardiocrinum gigantum* in their native surroundings. The towering plant with fragrant white lilies grows to



Twig obelisk

over 10 ft tall. From small bulb to the tall flowering plant takes about 7 years. Hopefully you caught the flowers that bloomed last year or the blooms that are just starting to fade from this year's plants. They hope to have plants for sale in the near future.

Fred and Leonard created Dancing Oaks Nursery to share their passion for unique plants. If you are so lucky to walk around the gardens with them, you can hear their enthusiasm for plants and nature. It's apparent that the collection of plants is thoughtfully placed for all to enjoy. You can also feel the passing on of plant knowledge. They are following in the footsteps of their families who mentored them in the love of plants and gardening.

The quote on their website describes Dancing Oaks and Fred and Leonard's mission in life, "A gathering of trees, shrubs and perennials from all corners of the world."



Artists in the garden

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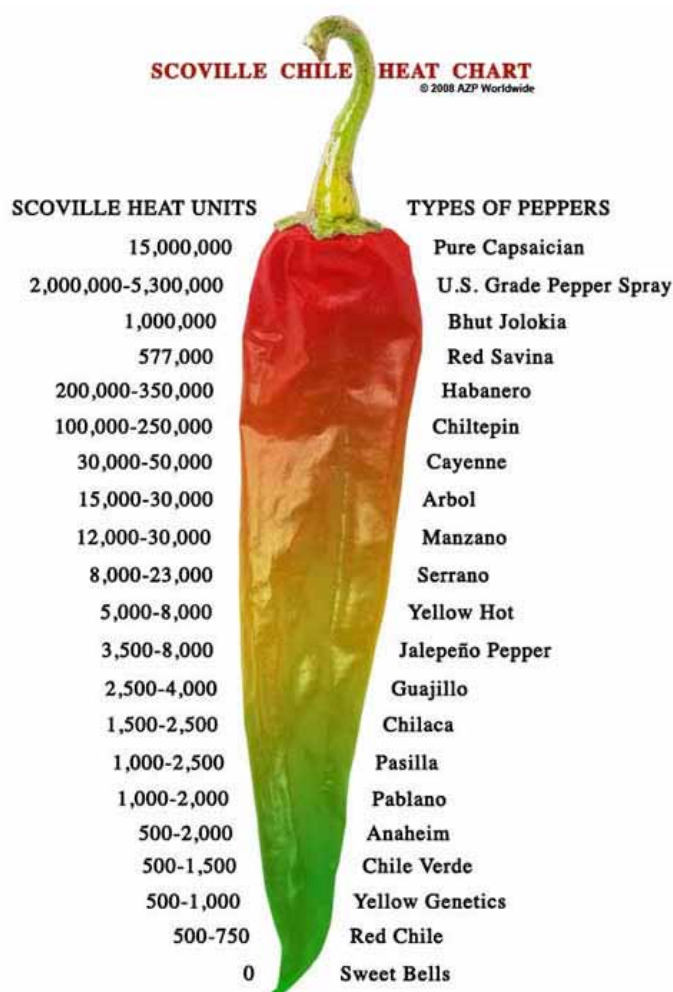
Some Like it Hot!

Regardless of the temperature outside, you can crank up the heat in your favorite summer recipes.

by Therese Gustin



Jalapeno Pepper



Nothing spices up a great salsa recipe like a good helping of hot chile peppers! Personal taste and heat tolerance determines which variety you may add to your salsa and there are varieties for everyone's tastes. From the mild heat of the Anaheim chile to the intense fire of the Habanero, hot peppers will enhance the flavor of many Mexican, Asian and Indian recipes. The pepper genus is Capsicum, from the Greek word kapto, meaning "TO BITE". The standard sensory method to determine pungency in peppers has been an organoleptic test with the results measured as Scoville Heat Units (SHU). Anaheim peppers score between 500 and 2000 SHU while Habaneros score near the top of the scale at 200,000 to 350,000 SHU. Jalapeños hit the heat scale midway at 8,000 to 23,000 SHU.

Chili peppers have been grown domestically in the Americas for the last 6000 years and were one of the first cultivated crops in the Central and South Americas. Although peppers carry some of their heat in their flesh, the majority of heat is found in the seeds. The active ingredient in hot peppers, capsaicin, acts as an anti-inflammatory, anti-oxidant, reduces risks for heart disease and is great for people with arthritis. There has even been some research showing that by adding a teaspoon of cayenne pepper to your dish you can burn an extra 15 calories after the meal.

Peppers, like tomatoes grow best in warm weather. When growing hot peppers in your own garden, think heat! Starting peppers from seeds is a little tricky; they can take up to 2 weeks to germinate and require

bottom heat to sprout. Although your varietal choices are endless if you decide to grow them from seed, you may have more success picking up a few plants from your local independent garden center. Be sure to wait till all danger of frost is past before setting out pepper plants. They are even more susceptible to cold damage than tomatoes. Pick a location that gets full sun. Planting peppers in a raised bed helps ensure the soil will heat up sooner in the spring and retain the heat longer. Be sure to plant in well-composted soil and space the plants 18 to 24 inches apart. Take it easy on the fertilizer. Overuse of nitrogen yields beautiful bushy plants with very few peppers. Hot peppers generally ripen in 70 to 90 days depending on the variety. Personally, I have had much better luck growing hot peppers than growing bell peppers. My hot pepper of choice is the Anaheim chile. I know I'm a chicken when it comes to heat levels! I always grow them in a raised bed in the sunniest spot in my garden and I give them plenty of water! When I have more than I can use, I remove the seeds and membranes cut them up and freeze them (I don't even blanch them first). When I need to use them in a cooked recipe, I just remove them from the freezer and add them to the pan. They are already chopped. Because the freezing process changes the texture of the pepper, I use them only in cooked sauces.

Therese's Pico de Gallo Salsa

4 to 5 fresh tomatoes finely chopped or 1 15 oz. can of diced tomatoes
 ½ to 1 Anaheim chili pepper seeds and membranes removed and finely chopped
 ½ finely chopped onion
 2 Tbs. chopped cilantro
 Juice of ½ lime

Mix all ingredients together and serve with your favorite corn chips.

Drying peppers is another good way to preserve hot peppers. Dried chiles can last from several months to a few years if they are stored properly. Drying peppers will magnify and intensify their heat, flavor, and natural sugars. Plus, if you grind or crush dried peppers, you can use it as an all-purpose flavoring and seasoning. Whenever you are working with hot peppers, be sure to work in a well ventilated area, wear gloves and don't touch your eyes! The oils in hot peppers can not only heat up your tongue, they can burn your skin and eyes too!

For help with preserving your hot pepper crop, check out the Oregon State University link:

http://extension.oregonstate.edu/fch/sites/default/files/documents/sp_50-454_preserving_peppers2009.pdf

Discover your preferred hot pepper variety and crank up the heat in your favorite summer recipes!



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Hey, Look Me Over!

Often overlooked in favor of its more flamboyant siblings, *Clematis tangutica* deserves a second look.

by William McClenathan

It seems like every year more and more new plants are introduced. Many claim colors that turn out not to be true or vigor that seems to quickly dissipate within a couple of years. The family of *Clematis* is no different.

So I wanted to tell you about one of my favorites, *Clematis tangutica*.

This unassuming member of the *Clematis* family is often overlooked for its bigger, more flamboyant siblings. But what it lacks in the size of the bloom it makes up for in many other ways.

For one thing, I don't think I have ever pruned mine. That is such a plus when you consider how frustrating it can be when trying to



figure out how to prune *Clematis* (is it an A, B or C group???)

I also love the rich golden color. It is vibrant and one of the brightest, true golden-yellows that appear in the garden.

The blooms are unique as they open up in 4 segments and each one curves slightly outward, giving it the look of a Japanese Tea House roof or some foreign lantern. Add to that their sun-bright color and it makes them appear to be continuously lit from within. The flowers are also very thick, looking almost like citrus peels

instead of soft petals. And the bloom time is very long, lasting well into late summer and early fall.

If that was not enough to entice you to check out this great *Clematis*, after it blooms, they get this crazy seed pod that echoes some strange, high fashion lady's hat from the '50s. These persist well into late fall and early winter. I leave them on, as the birds seem to really enjoy them.

Although most information will tell you this vine will get 12-15 feet, my experience is that they

are larger, up to 25 feet with time. Perhaps that is because I did not prune mine, but it never seemed to care.

They love the sun, too, and like other members of the family, prefer a cooler root system. I found though that after two years, it provided shade for itself!

I had mine growing over an arbor that was 7 feet tall, 8 feet long and 4 feet wide. Within 4 years, it not only covered the arbor but had clambered another 8 feet up into an Almond tree that was nearby.

Just for the record, Clematis tangutica is one in group B or C for pruning. If you wanted to maintain its growth, Group C (which means you can cut it all the way back each year) would be the best choice. You could cut back only parts of it as well because in class B pruning, the flowers appear on new and old wood. If you opt for this pruning technique, you could possibly get blooms earlier, but I never bothered with it as it is such a prolific bloomer on its own.

Like most garden plants, they would like some good-draining soil and don't forget to give them something to climb on.

I have seen these at many different garden centers so it should be rather easy to find. If you are searching for a beautiful sun-loving vine that has multi-season interest, check out Clematis tangutica.



HEIRLOOM *Roses*

SUMMER SALE 2012

Our largest discounted sale of the year

August 10-12, 2012
9 am – 5 pm all three days

Take advantage of 50% off on select roses at the nursery in St Paul, and 35% off Sales Cottage inventory for tools and gift items. Shop early for best selection.

No pre-sales, internet or shipping available at these prices.
No replacements or exchanges on sale roses.

24062 Riverside Dr. NE, St. Paul, OR 97137
503-538-1576 • www.heirloomroses.com

WTDITG

Our Northwest summers aren't nearly as hot as other places in the country, but it's not uncommon to have a few 100 degree days. Plants, just like people, need special care when the temperature rises. Be sure you give your plants the same attention during these hot spells that you would your pets or kids.

PLANNING

~ Have you been good about keeping up with the journal writing? We won't tell if you want to just sit down and cheat some notes from spring and summer now. If this helps you grow better crops

next year we think you'll enjoy the act of noting the good and the bad things that happened in the garden this season.

PLANTING



~ Time to plan on a new lawn? August through mid-October is prime time to get a new lawn put in.

In the late summer and fall the grass seed germinates in the warm soil so much faster than in April or May. Good grass seed blends will give you the best looking lawn on the block, plus add some lime and good fertilizers to start lawns with!

~ Time to over seed a tired lawn? For the same reasons given in the above note on planting a new lawn, over seeding an old tired lawn is great to do now too. Mow the lawn short, (this one time we give you permission to mow it short) thatch (rent a thatching machine to make the job a lot easier) and then seed with premium lawn seed blends for this area. Cover the seed barely with some Organic Compost to keep the birds away from the seed. Fertilize with natural lawn fertilizers for outstanding results. Keep the compost dark

with moisture while seed is starting.

~ Plant perennials and biennials from seed this month directly in the garden. The seed germinates pretty quickly in the warm soil and big beds of future flower color can be created starting with seed now.



TASKS, MAINTENANCE & CLEAN-UP

~ Clean up the strawberry beds. After final harvest, cut off all foliage (fun and fast to run over the bed with a lawn mower set on high, so as not to damage the plant crowns). Water and fertilize with Azalea & Camellia fertilizer to encourage strong new growth. You can also reduce a thick planting at this time by removing the "mother" plants, leaving the newer "daughter" plants.

~ Mulch the garden and ornamental beds if needed to conserve soil moisture. If you have not mulched the garden beds yet you'll notice they dry out very fast. Get topdressing on the beds of Organic Com-

post or bark to hold in soil moisture, retard weeds and make it easier for soil to absorb water. Keep the flowering annuals dead-headed and fertilized to keep them going strong until fall.



~ Prune Raspberries and other cane berries after harvest.

Summer crop raspberries produce fruit on two-year-old canes. After harvest, the two-year-old canes that produced the fruit begin to die. Remove the old

What To Do In The Garden AUGUST

canes anytime after harvest.



During the growing season, keep only 1 to 2 of the strongest new one-year-old canes per plant. Continually cut out all the small canes and sprouts. The big, strong canes will produce the following summer's crop.

Ever bearing raspberries produce their main crop of berries in the fall, on the top 12" of one-year-old canes. After harvest, you have two choices: 1) remove the top portion of the cane that has fruited, leaving the rest of the cane to produce a crop the following spring, or 2) cut the canes off at ground level in mid-October, thus allowing the plant to fruit only in fall (the fall crop on ever bearing varieties is superior to the spring crop). If you choose to let the plant produce two crops, remove the two-year-old canes after harvest.

~ Make sure the irrigation system is working properly if using one or create one if you haven't yet—it's never too late. Watering plants thoroughly and deeply is

very important this time of year.

~ Work on your compost piles. Make compost out of grass clippings and any clippings or pulled plants that are ready to be recycled, unless foliage is diseased. If you have a pile going already,



turn the compost over and water it if necessary. Do not use grass clippings in compost if you have used weed kill-

ers on the lawn! To get the pile decomposing faster use compost starter. The addition of microbes and good bacteria will help plant material break down faster.

~ Mow the lawn higher in hotter weather. Grass 'roots' length is directly related to the grass 'shoots' length. In other words if you scalp the lawn short, then the roots will be ultra short too. The longer grass blades help shade the lawn roots, help the grass compete with weeds for space and allow the grass plants to lengthen its roots deeper to where the soil does not dry out as quickly. Plus the leaf blades are where photosynthesis takes place

so when you cut the lawn short it can no longer feed itself!

~ Water the lawn with 1 inch of water once a week. To determine how long to water, place empty cat food or tuna fish cans out on the lawn under a sprinkler and time how long it takes to fill the can to 1" deep. That is all the water needed, once a week to maintain a beautiful lawn.

~ If you have been maintaining your lawn with irrigation then apply a good fertilizer to carry it into the fall. Use natural lawn fertilizer for a dose of natural



pro-biotic microbes that will help break down naturally, thatch and encourage deep root development.

~ Keep an eye out for fresh notched leaves on ornamentals. Root Weevil adults are still feeding this month.

~ Apply Beneficial Nematodes to the beds below rhododendrons and azaleas to fight root weevil damage.

VEGETABLE GARDEN



Continue to fertilize the vegetable and herb crops. This will aid in maintaining good production through your harvest months.

~ Seed out, directly in the garden, for fall and winter crops; Arugula, basil, broccoli raab (aka Italian broccoli) cabbage, cauliflower, cilantro, collards, kale, lettuce, mache, mustard greens, radish-

es, salad greens, spinach, swiss chard and turnips.



~ Plant a cover crop called 'green manure' in the spaces vacated by harvested crops. This 'green manure' will be turned over, into the soil before it flowers to decompose, adding rich nutrients back into the garden soil.



PLAY TIME

Gardening Events Around Town

Unusual Plants in Hanging Baskets **Saturday August 4, 2012 • 11:00am** **The Garden Corner, Tualatin, OR**

Join us for a hands on, dirt digging workshop and learn how to create with the most unusual and would never think to use, kind of plants. We will show you how to think outside the box-wood and create a basket like no other. Bring your gloves, trowel, and a container, we will provide the soil, fertilizer and expertise.

WDTIG in August - What To Do In The Garden **Sunday August 5, 2012 • 12:00pm** **Garland Nursery, Corvallis, OR**

Heirloom's Annual Summer Sale **Friday-Sunday August 10-12, 2012** **Heirloom Roses, St. Paul, OR**

Bargains galore and many other specials at the Nursery

Fabulous Fuchsia Exhibit **Saturday August 11, 2012 • 10:00am-2:00pm** **Al's Garden Center, Sherwood, OR**

Drop by and see the beautiful blooming fuchsias grown by the SW Portland Fuchsia Club. These colorful plants brighten up any shady area with their classic graceful blooms. Registration is not required. There is no charge for the exhibit.

Al's Ladies Night Out **Thursday August 16, 2012 • 5:00pm-9:00pm** **Al's Garden Center, Woodburn, OR** **Thursday August 23, 2012 • 5:00pm-9:00pm** **Al's Garden Center, Sherwood, OR**

Enjoy delicious food and wine for sale from Koi Fusion and St. Josef's winery. Sway to the summer sounds of Sambafeat quartet from 6-8pm at Al's in Sherwood and live jazz guitar in Woodburn from 6-8pm. See what's new in fall fashion at the night's fashion show, and enter to win fun prizes. Learn how to use fresh herbs and produce from your garden at the cooking demonstrations and sample delicious gourmet products throughout the night. In Sherwood, treat yourself to a free mini service from Aqua Salon and Day Spa. Registration is required. There is no admission charge to attend the event.

Ornamental Grasses **Saturday August 18, 2012 • 1:00pm** **Portland Nursery (Stark), Portland, OR**

There's nothing that approaches grasses for grace in the garden. Tall or short, evergreen or deciduous, they can offer structure, color and movement to your design. Abigail will talk about some of the great grasses available to gardeners

for different situations, and how to integrate them with your vision.

The Greater Portland Iris Society Annual Show and Sale **Saturday August 25, 2012 • 9:00am-5:00pm** **Sunday August 26, 2012 • 10:00am-4:00pm** **Portland Nursery (Stark), Portland, OR**

Annual Dahlia Festival 2012 **Saturday-Monday August 25-27 & September 1-3** **Swan Island Dahlias, Canby, OR**

Indoor Display Hours 10am to 6pm, Field Hours 8am to 6pm
View over 400 floral arrangements of dahlias in our two indoor display rooms. Live dahlia tuber dividing demonstration 12noon to 5pm each day during the festival. You can also take a stroll through and view over 40 acres of dahlias in full bloom during the show. Food booths & refreshments will be located at the farm during this event.

Tenth Annual Fall Fling **Saturday September 8, 2012 • 8:00am-4:00pm** **Dallas High School, Dallas, Oregon**

A Fall Fling ! Pre-register and Join Us, the Polk County Master Gardeners, for the Tenth Annual Fall Fling, a Gardening Festival, on September 8, 2012 from 8 to 4pm at Dallas High School in Dallas, Oregon . For our Tenth year celebration we are very excited to be featuring speakers Judy Alleruzzo, and William McClenathan from "Garden Time" TV along with Willi Galloway a writer, educator and the author of Grow,Cook, Eat. In the afternoon after you have listened and interacted with our speakers, shopped with our vendors and enjoyed a catered buffet lunch we will have one more opportunity for you to experience. We are offering, 3 concurrent workshops, where you can choose from one of the following : Making a Hanging Basket for Fall Color, Learning Garden Tool Maintenance or How to construct Raised Beds and Cold Frames for the Garden; these are offered at an extra nominal fee.

Pre-registration starts July 15, 2012 and ends August 25, 2012 . Cost of the Fall Fling is \$ 25.00 and includes lunch, snacks and door prizes. The 3 concurrent afternoon workshops are an extra fee. For more information on Pre-registration call 503.623.8395 or visit <http://extension.oregonstate.edu/polk/mg>.

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