



Rain, rain... here to stay?

As I write this I'm looking out the window at rain. This is welcome rain, though not joyfully welcomed by some people. This rain comes to the Northwest after an 80-plus day stretch of dry weather. It seemed like summer wouldn't end. I bet the plants are happy it did end. Our garden was looking pretty tired. In fact, our fall crop of raspberries was coming on and the berries were small and deformed. They were definitely begging for a drink. Of course, once it started raining it was like we never had a dry spell! Speaking of raspberries, there are lots of things still to eat in the garden. This month we tell you about one of the most underused and underappreciated root crops, the parsnip. Another tasty feature this month is the tour of wineries. These wineries were featured at the Fall GardenPalooza this past September. If you tasted some of those wonderful wines, you will now get a chance to learn a little more about them. Also, with the days getting shorter we have a story about lighting from Robin of the Fusion show.

November is also the time for events. You can find most of your local garden centers kicking off the holiday season with big open house events and sales! We really like to hang out with our clients and our viewers and so we try to get to as many as possible! I like to think that we make it to most of them, so don't be surprised to see us at your local garden center during these big events. These events sometimes offer great deals or special items that you won't find during the rest of the year. Speaking of holidays, we are just about ready to open up our on-line store. Check out the Garden Time website during the next month for special Garden Time-themed items. We are starting with t-shirts and we will be adding items as time goes by.

November also marks the final shows of our broadcast season. We hope you have enjoyed the 7th season of Garden *Time* and the 4th season of *Fusion*. The end of the season is kind of bittersweet for us. It marks the end of our broadcast year and while that means our weeks will become boring, it is also nice to know that a small local company like ours can produce two very popular shows. We'd like to thank you all for your support. We really enjoy doing the shows and with the support of great advertisers we will be back with both shows in the spring. If you visit one of our advertisers during the holiday season, tell them thanks for supporting Garden Time and Fusion.

Have a great fall and Happy Gardening!

Jeff Gustin, Publisher

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In this issue...















Habitat for Birdmanity

Building a home for your feathered friends can be a quick and easy project.

by Sarah Gustin

If you are looking for a winter project that will bring you spring and summer bliss, look no further! A homemade birdhouse can be a quick and easy project with the right materials. There's more to building a birdhouse than father-son bonding or passing a shop class, it could also make a very personal holiday gift for the gardener in your life.

The recommended material for building a birdhouse from scratch is wood; any metal will likely get too hot during the summer. Cedar is best; do not use any pressure-treated wood. Most simple birdhouses can be built with a 1"x6"x6' board. You will also need a measuring tape, screws, a hinge, a saw, a drill (with a ¼" bit and others, depending on the size of your entrance hole), and the knowledge of the

type of bird you are building a home for!

Building a birdhouse doesn't have to be fow!! Here are some important things to keep in mind before you get started. First, your birdhouse will not need a perch. Your fine feathered friends will likely not use it, and it will only provide a nice little leg up for predators. One of the neatest parts about having a birdhouse is being able to observe the nest at very brief intervals while the parents are away. For this and cleaning purposes, make sure you have a hinged portion of your birdhouse. For birds that lay more than once a season, clean out the old nesting material after the babies have left the nest for good to prevent parasites. The house should be constructed with screws, making it easy to disassemble in case of cleaning.

Make sure there is at least a 2"-3" overhang on your roof, to prevent the wind and rain from bombarding the entrance hole. Be sure also to drill holes in the bottom of your house for drainage and place your birdhouse facing away from gusting winds. Holes should also be drilled in the roof to allow heat and moisture to escape during the hot summer months.

The location of your house can be as important as the house itself. If you are planning to place more than one birdhouse in your yard, be careful to space them apart. Oftentimes birds are territorial, so separate those houses if you want to keep garden harmony!

The type of box you build greatly depends on the type of bird you wish to attract. The entrance hole or opening will greatly vary depending upon the size and nesting style of the bird. For instance: robins and swallows will often nest under the eaves of houses or gutters. When building a birdhouse to attract these birds, you should not have an entrance hole, but an entire open side. Think of it as building more of a shelter than a house. However, sparrows will nest in a more traditionally enclosed "house". When building this style of birdhouse, it is sometimes recommended to groove or texturize the front inside wall of the house to help baby birds have a leg up to the entrance. Be sure to check out the chart for specific measurements.

You will enjoy your bird watching so much more once you've spent the time and energy on building a special house for your birdie pals. Keep in mind, these are just the basics for a solid home, you may want to get creative with your house. With time and a little planning, your backyard can become a bird paradise!

PHOTO CREDIT: CREATIVE COMMONS LICENSE VIA FLICKR/FAR CLOSER Height of Height of Floor Entrance hole Depth of Height diameter entrance box box above above floor ground 9 in. Robins 6x8 in. One side open One side open 8 in. 6-15 ft. **Swallows** 6x6 in. One side open One side open 9 in. 6 in. 8-12 ft. 5 ½ in. 8 in. 5-15 ft. Sparrows 5x3 in. 1 ¼ in. 5 in.

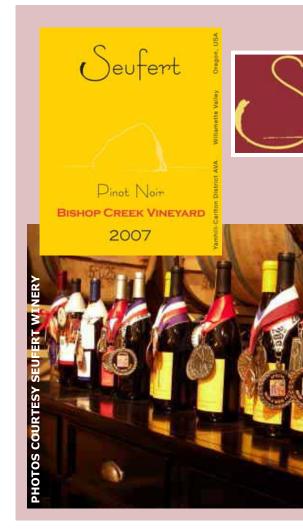
Touring the Grape Northwest

If you missed the Fall Garden-Palooza event, you missed a great opportunity to taste some of the finest wines made right here in Oregon.

Wine at GardenPalooza, you ask? Absolutely! This fall we launched our first annual Fall Garden-Palooza event at Fir Point Farms in Aurora and in addition to the beautiful plants available we also offered beer and wine tasting.

Five unique vineyards

participated in this event, sampling some very delightful wines. Our featured wineries included Seufert Winery, Capitello Wines, J. Scott Cellars, Hip Chicks do Wine and William Rose Wines. Here are some highlights and a bit of history from these dedicated winemakers.



Capitello Winery

Eugene, OR 541-520-3092 www.capitellowines.com

Ray Walsh is one of the Oregon wine industry's favorite Kiwis. In 1993 he and his son, Desmond moved to Oregon from Aukland, New Zealand. Ray was recruited to become the Cellar Master at Kings Estate Winery in Eugene, just as they were starting wine production.

By 1999 he was named Winemaker for the winery. Missing time with his son, Ray decided in 2003 to start Capitello Winery with Desmond as his partner. This family venture works hard creating several varietals including Pinot Noir, Pinot Gris and Dolcino wines in our Northern hemisphere summers. After wine making is completed in the fall, they head south for fun in the Southern hemisphere summers. Pretty nice to miss winter in the valley....

The name Capitello comes from the Italian word for the shrine of a saint or Mother Mary that stands as a blessing for a vine-yard and its workers. Ray chose this Italian name for his new winery to stand apart from other Oregon wineries. He has a unique vision for wine making and wanted even the winery name to echo that aspect.

This year Ray, Desmond and Capitello Wines won 2 outstanding awards at the Bite of Oregon. Successive Cuvee Pinot Noir 2009 - Best Pinot & Best in Show and Dolcino Gewurztraminer 2010 -Best Sweet Wine. These 2 wines are no longer available to purchase but check out their website to be enticed to try another Capitello wine.

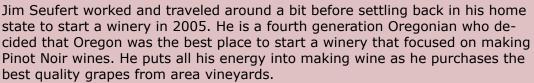




Seufert Winery

415 Ferry St Dayton, OR 97114 www.seufertwinerv.com

Winter Hours • Friday 11 to 5 • Saturday 11 to 5 Sunday 12 to 5

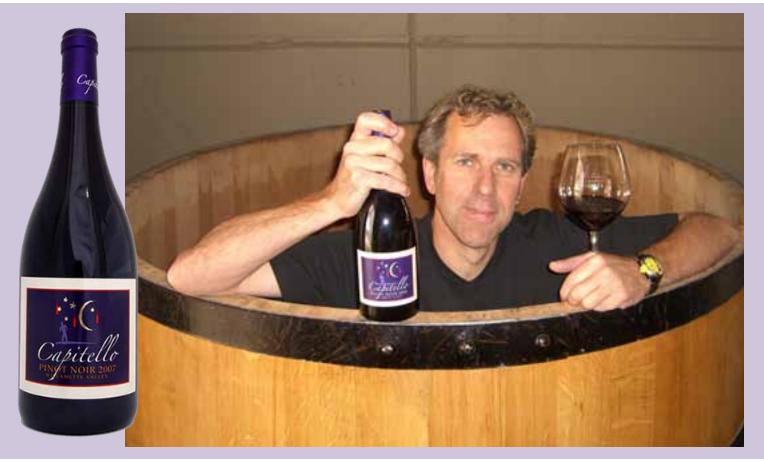


Jim's family is an integral part of the business, helping with all aspects of the wine process. Jim makes single vineyard Pinot. He wants the flavors of that vineyard's harvest to be accented in that particular wine. He loves the connection between the wine and where the grapes were grown.

2011 was a banner year of awards, as the winery won 6 medals for 6 of their Pinot Noirs. Also that year, Seufert Winery 2009 Pinot Noir - Johan Vineyard was awarded the Gold Medal of Best Pinot Noir and Best in Show at The Bite of Oregon. Travel + Leisure magazine described the wine as "a delicious freshness that compels the next sip".

One unique tasting event at the winery is their Pinot Noir Food Pairing Flight. Included in the wine tastings is information on Oregon Pinot Noirs and light bites of foods compatible to the lovely wines. Reservations are required for this flight of tastings held on Saturdays and Sundays. Tasting wine and sampling food, what a wonderful way to spend a day out in Oregon wine country.







J. Scott Cellars www.jscottcellars.com

J.Scott Cellars is what I would call a classy winery. Not only is each bottle they produce exquisite, the wine is handled in a way that lets you now the people that work there also believe this. Jonathan and Bonnie Oberlander have a long history with wine. In 2003 they purchased their first fruit and started looking for land. Because land prices were so high in California, they turned their sight northward to Oregon.

They are currently making several wines from Oregon and Washington as they continue developing their Estate Pinot Noir vine-yard. Adoring the bounty of the Pacific Northwest has only en-



hanced their passion for wine making as they continue to perfect their craft.

PHOTOS COURTESY J. SCOTT CELLARS

You can visit their Tasting Room located at "The Wine Place" upstairs in the Crow's Nest, Highway 101 and 4th Street in Beautiful Yachats.

Hip Chicks do Wine

www.hipchicksdowine.com

Hip Chicks do Wine... it's both a statement and the name of a great winery! Owners Laurie Lewis, Wine Goddess and Renee Neely, Wine Maven have created a winery that is unique and fun. They have introduced wine to a generation that seemed to have been missed by more traditional vintners, Generation X and beyond.

Just visiting their website lets you know this winery is different. But these ladies, although fun, take their winemaking seri-

William Rose Wines

www.williamrosewines.com

Mark Nicholl considers himself a bit of a mutt. He was born in Scotland to English parents with Irish blood and grew up in Sydney, Australia. After 14 years, over 20 harvests and an Honors Degree in Oenology from the prestigious University of Adelaide, he has experienced a wide range of both old and new grape-growing and winemaking techniques.

His experience with the grape took him through Australia, Apulia (Italy), the Beaujolais and Burgundy regions of France, California and finally Oregon. He came to Oregon at the invitation of a friend whose winery had lost their winemaker at the start of harvest. He fell in love with the people, place and amazing diversity of vineyards and wine styles so much so that he stayed.

Mark's sense of humor led him to use a "Speakeasy/Prohibition" theme as the basis of his label. His approach to wine is that it is all about the Juice! He also believes, however that there is always a story behind every bottle. Because he doesn't yet own his own vineyard or winery, conveying a sense of place is more awkward. His sense of humor has driven him to make up this "ficticious" character William Rose and have some fun.

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ously. They hand craft their wine in very small lots with grapes purchased from vineyards located throughout Oregon and Washington.

And all this fun and hard labor must be working. From its opening in 1999, Hip Chicks do Wine has increased to where they now create 3,000 cases annually... all while having a blast. They also have two wine tasting rooms, one in Portland and the other in Newberg.

So if you love wine but feel intimidated by it, try out Hip Chicks do Wine. They will make the learning fun.





Delivering Wines with Expressive Fruit and Solid Structure

He is a self proclaimed "avid foodie" and 'want-to-be-chef' and wines that are food friendly are important to him.

For example, he loves to drink his Prohibition Rose Rosé on a sunny afternoon with some laid back music, good friends and some antipasti, his '08 Barbera Syrah is perfect for an evening meal with perhaps a leg of lamb. Personally, I tasted his '08 Barbera Syrah and it was divine! You can find these amazing wines at Marche Provisions, Sundance Wine Cellars, Long's Meat Market, The Broadway Wine Merchants, Capella Market, Market of Choice and Marche Restaurant in Eugene, Avalon Wine Cellars and Market of Choice in Corvallis, Red Hills Market in Dundee, decarli's in Beaverton and Pacific Northwest Wine in Portland.

So whether you venture out to wine country for a tour or visit your favorite wine shop, you are sure to find a new favorite from these amazing wineries.







Nothing takes the place of personal experience in a garden. And nothing like time exposes the hidden delights that plants often hold secret, exposing their treasure only with age.

This month's plant choice did all that and more for me. The plant is Heptacodium miconioides. Commonly referred to as The Seven Sons Flower or Autumn Lilac, this plant is a true gardener's dream.

Common names intrigue me as Botanical names tend to be very forthright; the name of the person who first found it or hybridized it, some aspect of the plant; color spines, etc., the region it is native to or was first discovered in... all very analytical. But common names often add an esoteric quality where one must search out the meaning. Heptacodium is from China, and legend has it that it was named after a long forgotten King that had seven sons.

Although botanically classed as a tree, it can be grown as a multi stemmed shrub. Part of the delight from this plant though is its bark. As it ages, peeling layers hang down from the limb and trunk giving the plant

a shaggy beauty not often seen in plants. This was just one of the secret delights I discovered with time as no one had ever mentioned the bark to me before.

The leaves are also a delight. They do not have a lot of fall color, usually just turning to a yellowish hue before dropping, but during the growing season, they remind me of countless tropical plants, giving the garden an exotic appearance in our Northern climates. It is hardy to zone 5a/b (-10 to -20 F) so here in our area there is no concern of hardiness.

It does like well-drained soil as well but seems to have no concern over the PH level.

Its true glory to me is the blooms. Late in summer, the ends of each branch are covered in a white cluster of flowers. Most information says they are very fragrant with a hint of Jasmine. Mine has not held true to this, but I never cared because another wonderful secret I was unaware of was that when this plant is in bloom it becomes a bee magnet! Talk about plants that attract pollinators! I have no other plant in my gardens that attract bees like Hepta-



codium does. Literally for weeks while in bloom the tree shimmers with these tiny workers. And it does not attract just one kind of bee. Nope, there are many different varieties all at work on collecting the pollen from the clusters of these little white beauties. And if that was not enough to entice you, after the white blooms fade, the calyxes turn a rose-fuchsia color that is beautiful. Often this display lasts well into November.

This plant does love the sun, although it will tolerate a bit of shade. I have never had a pest or disease attack it in over a decade now. Nor has it ever reseeded or spread. It does still occasionally send up a sucker at the base, but after being in the garden for so long, and with yearly pruning at its base over the years, even that has stopped almost completely.

My only caveat is on some of our more harsh winter storms. There has been a bit of tip die back (never more than 8 or 9 inches) and was easily fixed by simply hand pruning as I started seeing it begin to leaf out in the spring.

Information is conflicting over the ultimate size. Some say 20 feet, others 30. Mine is now at around 15 feet tall and as wide. I planted it around 13 years ago.

I found mine at Portland Nursery, already trained as a 'single trunk' tree. Most of the ones I have found in nurseries since have been multi-trunked. Either way, if you are searching for a yearround interest small tree or large shrub, none other fits the bill like Heptacodium miconioides.









Finding Your Roots

Before potatoes were considered edible, parsnips were the starchy vegetable of choice.

by Therese Gustin

One of the most underused and underappreciated root crops is the parsnip. Related to carrots, parsley and celery, this root vegetable was much more popular across the pond where a wild variety grew over much of Central and Southern Europe. History shows that the parsnip was cultivated during the Roman times and tastier plumper varieties were developed in the Middle Ages. Parsnips were brought over to the Americas with the first settlers. Before potatoes

were considered edible, parsnips were the starchy vegetable of choice. They were valued for their long storage life, nutritional impact and their sweet nutty flavor.

The Latin name for parsnips is Pastinaca sativum. This starchy root vegetable resembles a large ivory colored carrot. The tops resemble flat leaved parsley. Growing parsnips is much like growing carrots. As for all root crops, soil preparation is very important.

Planting in a raised bed with a well draining soil is ideal. If planting in the ground, amend the soil with a few inches of compost. It takes up to 180 days for parsnips to go from seed to harvest so plant early in the spring when you can work your soil; around mid –May in the Willamette Valley. Plant the seeds ½ inch deep and ½ inch apart in rows. The rows should be about 12 inches apart. Allow 18 days for germination. Once the seeds germinate and begin to



Roasted Parsnips and Carrots

1 lb. Parsnips peeled and cut into 3 inch long pieces 1 lb. Carrots peeled and cut into 3 inch long pieces 2 tbsp. Olive oil 1 tsp. Salt 1/4 tsp. Freshly ground black pepper

Preheat oven to 425 degrees. If some of the carrot and parsnip pieces are thick, cut them lengthwise in half or into quarters so all will cook evenly. Toss vegetables with olive oil, salt and pepper and spread out on a roasting pan. Roast vegeta-bles for 45 minutes or until tender and brown, stirring vegetables after about 20 minutes. Feel free to add your favorite herbs like fresh, sage, rosemary or thyme before roasting.



Serves 8-10.

grow, thin the plants to about 3 to 4 inches apart. Keep well watered to prevent toughness and improve flavor. You can side dress with fertilizer in early summer to keep the soil healthy. Leaving the parsnips in the ground until after a few frosts allows the starches to turn to sugar. You can even leave parsnips in the ground over the winter covered with a thick layer of mulch.

Nutritionally, a 9 inch parsnip contains no cholesterol or saturated fat. That same 9 inch parsnip has about 130 calories, 6.4 grams of fiber, 93.1 mcg of folic acid. It's high in calcium and potassium and also contains vitamins B1, B2, B3, vitamin C, iron and zinc. Raw parsnips also store well in a cool location: up to 3 weeks in the refrigerator.

Parsnips can be eaten raw or cooked. Peel and shred parsnips into your salad to add a boost of nutrition or try roasting parsnips with some carrots for a beautiful, sweet side dish to compliment a hearty roast beef or pork. Who knows, you may soon be substituting parsnips for potatoes for your starchy vegetable of choice!





9000 orchids?

I thought I was hearing things when I asked Lori Rheinberger how many orchids she had in her collection. I met her while filming a *Garden Time* segment at Portland Nursery. I didn't realize she was a very serious collector of orchids that filled two greenhouses.

She rotates them into her home as they come into bloom and she enjoys each and every one. Lori says, "I never met an orchid I didn't like."

She has built up this extensive collection starting with two Dendrobium Orchids sent from a friend in Hawaii. Those two orchids started this 20 year love affair. She enjoyed those plants so much she bought others. Well one thing led to another and 8998 plants later here we are.

Orchids are a unique flowering plant. There are thousands of orchid species worldwide. Bota-

nists are hard pressed to declare an exact total. They estimate there are between 21,000 and 30,000 species. For all us plant geeks, that is way cool. Adding onto that total are the 100,000 hybrids and cultivars created since the 1800s. Orchids are one of the two largest families of flowering plants in the world. (Asteraceae, daisy looking flowers, is the other Genus).

Orchid flowers can be huge or teeny tiny, fragrant or stinky, have one bloom or a spray of flowers on a stem. Upon visiting Lori's collection, I can see that she has several of each species.

When Lori first started to collect orchids she focused on fragrant flowering plants. These days she is infatuated with Bulbophyllum Orchids, which is the largest Genus of Orchidaceae. These flowers have a very interesting flower form but are stinky to be around when in bloom. They are pollinated by flies so their scent mimics rotting meat. Mother Na-

ture is so clever!

After mentioning this orchid, she quickly said she is also on a 5-to-7 year waiting list for a yellow flowered Cattleya Orchid with a flower the size of a human head!

Lori found kindred collectors in the Oregon Orchid Society and has the best job in the club as membership chairperson. Since she is like the Pied Piper of orchids, she gathers new members whenever she tells people how easy they are as houseplants. She sums up orchid care as, "Orchids appear to be very difficult, but they can be challenging and rewarding. I would encourage everyone to try one and see if they have a knack for it. I find them very similar to growing African Violets." She helps you see the possibility that you can actually grow orchids successfully!

It's ironic that Lori discovered her Grandmother was also a member of the Oregon Orchid Society. Lori's 94-year-old Grandmother is her gardening mentor as they enjoyed gardening together in flower and vegetable beds. While packing up her Grandmother's home, she found a first edition of "Your First Orchid" published by the American Orchid Society. She keeps this bond between them alive by always bringing a blooming orchid to her.

Since these beautiful flowering plants are such a big part of her life, Lori wanted to see them growing in their native habitat. She has been to Ecuador and Peru, specifically Macchu Picchu, where Masdevillia Orchids grow nearby the famous Inca civilization. She has also attended The World Orchid Conference to learn even more about her favorite plants.

I think a person cannot be a plant collector without also being a plant breeder.

Lori is a patient soul who loves to cross pollinate orchid blooms to try to produce new flower forms and colors. She and fellow orchid lover, David Morris of Clackamas Orchids, play pollinators and try to cross breed Paphiopedilum (Lady Slipper) Orchids. After successfully getting seeds to produce, they send the seed pod off to a lab to finish the breeding process. Orchid breeding is difficult as the seed is microscopic with a 60-70 percent success rate of blooming in 5 to 7 years. She has about one to two years left to see her pollinating work come to fruition.

Lori not only enjoys orchids but many other tropical plants. She used to collect Orchid Cactus which still adorn her greenhouse. A massive Jade tree sits in its summer spot just outside her solarium. Several other tropicals have their place in her home. They do take a back seat to the many blooming orchids on display. It was a delight to wander











around to see each unique flower that Lori herself has re-bloomed. It gave me hope that I could do the same with lots of practice.

New additions to her outdoor garden are a flock of chickens, a rooster and a pair of ducks. They are as colorful as her orchids. A little bunny was found among her petunias this summer. She is a siren for wildlife as much as flowers. I wondered if these fauna will be the start of another collection.

Lori's love of orchids is contagious. She starts talking about these exotic beauties and you just want to own them. I know I have fallen under her spell as I had only one orchid when I first met her a few years ago. I now have five plants. I'm not on track to compete with her collection but I sure do enjoy their blooms.

The Oregon Orchid Society oregonorchidsociety.org

Meetings are 3rd Tuesday of the month at 7:00pm

Heart Of Portland at The Ambridge Event Center 1333 NE MLK Blvd Portland, Oregon

Spring Orchid Show April 2013

Lori Rheinberger welcomes orchid questions lori@bctonline.com





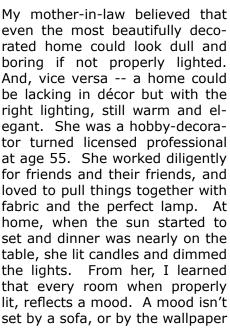




LIGHTEN

The proper use of lights can make even the sparsest decor warm and inviting.

by Robin Burke **Fusion co-host**



or by any number of tchotchkes. The mood is set by the intensity, position and prominence of light.

Here are some basic tips I think she would approve:

Refuse to use it!

A single overhead light can be harsh, while leaving corners dark and unusable. Unfortunately, this is how many homes are wired. Portland Designer Amy Troute of Inspired Interior Design says, "Just stop using it! At the very least, install a dimmer. mers are magic." She suggests removing the light bulbs altogether so you don't inadvertently flip the switch, and buy yourself

plug for the same effect."



Install Recessed Lighting

Recessed lighting, also called canister light, is installed into the ceiling of your room. It's generally an affordable way to direct light where you need it, such as task areas over tables and counters, and toward shelving and artwork. Compared to one bright central light, recessed lighting will completely change the feel of a room without calling too much attention to itself. Concentrate the lights where they're needed and avoid installing them in a strict, runway pattern.

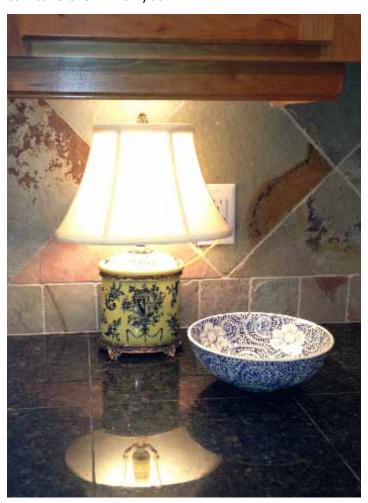
Consider Track Lighting

"In cases where recessed light-





ing isn't possible (a rental, perhaps)" says Troute, "There are wonderfully positionable track lights that can help to spread light around the space and highlight areas that deserve a spotlight." With recessed lighting the wiring is hidden in the ceiling, but with track lighting, the wiring is along the ceiling and then concealed with a metal or plastic track. Lights or lamps are then snapped into the track and positioned where you want the light to go. When you move, you can take them with you!



Aspire to Layers of Light

Attempting to light a room only with overhead, recessed lighting can still be somewhat harsh as all of the light is still coming from above. To even out shadows you need additional light at eye level from table lamps, floor lamps and sconces.

"Layers of lighting – high, mid-level and focused task lighting - are helpful in the different ways you use the room," explains Troute. "In a working space like a kitchen, a lot of light is key, which is why every kitchen has overhead lighting. Adding under- and over-cabinet lighting shifts the focus to the details in the kitchen, and pendants over a bar or island cast focused light where it's needed. "A small, decorative lamp on the kitchen or bathroom counter can serve as a nightlight, while adding another layer of illumination.

Up-Light

Dark corners benefit most from these canned "uplights". All you do is plug them in and hide them so you only see the light that shines up. They're ideal for highlighting large potted plants, statues, and tops of bookshelves, armoires and tall chests. They come in a variety of styles and are as simple to install as a lamp.

Do be Dim

Back to dimmer switches. If there's a switch to flip, it can have a dimmer! Even lamps that turn on with a wall switch can be dimmed. Task lighting, like pendant lights are perfect for dimmers. Bathrooms go from bright white to modest and even romantic with

a dimmer. Bedrooms become a relaxing oasis. Hallways can be dimmed to keep bright light from streaming into bedrooms, yet allow you to see what goes bump in the night. And, by turning down the intensity of the light, you save energy. Your dimmer switches will pay for themselves in short time.

Watch the Fusion video on installing a dimmer switch:

http://www. youtube.com/v/ cTWq7h4eTws

It's still some time before our days will be longer, so fight back the dark and dreary with bright (but not too bright) layers of light. And as my mother-in-law always did, light a candle -- or eight!



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

We know the days get shorter beginning in June, but somehow it becomes most evident in November. Suddenly, it's dark when we get up and dark when we come home. For many gardeners, their time in the yard is confined to weekends. But less time doesn't have to mean unproductive time. There are many simple tasks you can perform in the fall that will improve your garden next year.

PLANNING

~ Consider purchasing a live tree this year. Live trees brought in the house for the holidays are such a great tradition. Discuss the idea with your family this month and then get set to pick out this years tree early while the

selection is best.



~ Force some Paperwhites for some great smelling indoor flowers for the holidays. Pick them up this month before they are all gone. A tip; give them a shot of vodka (really) after they begin to send up foliage. The alcohol helps to keep the growth shorter, not so tall and lanky that they fall over.

~ Watch for very wet areas and begin planning how to tackle your poor drainage issues. One solution is to create a rain garden, something you see more and more in new developments and commer-

cial sites. An area of a depression in the ground that collects the rainwater and allows the water to percolate downward instead of running off. You can plant red and yellow twig dogwoods, small bush type willows, like Arctic or Dappled willow to help soak up the water.



PLANTING

~ Get the garlic planted. Fall is the time to plant garlic and if you haven't gotten them planted yet, do so this



month. You'll be harvesting the tasty garlic next July.

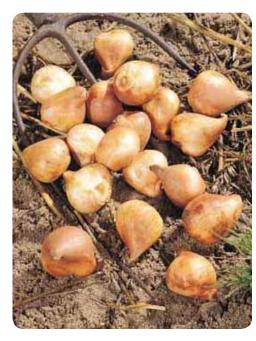


~ Feel confident to plant your landscape plants this month. Roots will grow a little all winter

long so plants don't mind being tucked into the soil now. In fact, they'll like it much more than sitting above ground this winter in a pot!

~ Plant a cover crop in the veggie garden if you haven't yet. This is the last chance to get a green manure crop growing in winter.

~ There is still time to get the spring bulbs planted. Don't put this off much longer. The sooner you get them in the ground in the fall the better the root development will be encouraging the best blossom display for next spring.



What To Do In The Garden

TASKS, MAINTENANCE & CLEAN-UP

~ Time to clean out the Mason Bee condos and clean up the cocoons. Many of your local garden centers have information on how



to manage your overwintering bees.

~ Dormant spray the trees and shrubs as needed this month with

a registered spray. Dormant oils help to smother over wintering insects.

~ Don't freak out when the evergreen conifers get some brown foliage showing now. Every fall the evergreens lose their oldest foliage: from the bottom upward and the center outward. This is normal and there is no need to panic.

~ WAIT! Don't trim back shrubs and evergreens hard now. Cutting back plants now cuts away the parts of the plants that are signaling the rest of the plant that

cold weather is coming.

~ Cut the roses to about 3-4' tall, no shorter. Cutting back too hard now exposes too much of the lower portions of the bush to the winter cold. You can cut them back lower next March.

~ Don't cut back ornamental grasses. The seed heads are



super pretty with frost on them and the birds get the seeds when they are ripe. The plants go through winter best

when intact. Next spring, the end of January or the first week of March, cut back the growth to 3 to 6 inches tall.

~ Mulch the beds for winter cold protection. Leaves work well or a compost mulch. Mulches are great at stopping soil erosion and keeping the soil from compacting as a result of all the rain. Mulch-



ing the beds includes; the cane berries, shrubs, bulb areas and perennial flowers.

~ Rhubarb and asparagus

beds: Protect and insulate these plants with a good dose of manure for winter.

~ Lawn mower cleaned up and set for next year. If there is gas left in the tank you can get something called Sta-bil to add to the tank. This helps keep gas

fresh for up to 12 months in stored equipment like lawn mowers.



~ Get the irrigation system put away or

blown out so no freeze damage takes place.

VEGETABLE GARDEN



~ Check the stored potatoes to make sure nothing is rotting. Discard anything that is soft or rotting before it affects more of the stored tubers.

~ Create a row cloche over crops of winter vegetables. A cloche is a small structure made of glass

or clear plastic or with reemay cloth, like Harvest Guard. It's placed over the top of cold sensitive

plants. Harvesting veggies all winter is going to be so yummy!



~ Keep weeds from taking over in the winter. If you didn't plant a cover crop in time for winter protection, consider laying down wet black and white newspapers, 6 layers thick and covering with an organic compost mulch or manure.



The 12th Annual "Evening of Lights" Thursday November 1, 2012 • 4:00pm-9:00pm (\$) Friday, November 2, 2012 • 4:00pm-9:00pm (W) Al's Garden Center, Sherwood & Woodburn, OR

Join us for this holiday tradition at Al's Garden Centers and rekindle your holiday spirit. Walk among the designer decorated Christmas trees, see hundreds of freshly grown poinsettias and hear the sounds that make Christmas magic. Enjoy delicious food, wine and beer for sale as you look at the latest in holiday decorations. Listen to the angelic sounds of Harpsong from 6-8pm in Sherwood and Karen Almquist on harp in Woodburn from 6-8pm. Sample gourmet holiday foods and enter to win one of several festive prizes. On this special night enjoy 10% off all your purchases. Let the holidays begin and join us for this magical night at Al's 12th annual "Evening of Lights." The event is free and is open to the public.

Holiday Open House at Al's in Gresham Saturday November 3, 2012 • 9:00am-6:00pm Al's Garden Center, Gresham, OR

Start your holiday season by joining us for Al's Holiday Open House at Al's in Gresham. During our Holiday Open House join us for the following:

- 10:00am Tour our poinsettia growing greenhouses Al's growers take you though the growing greenhouses to see thousands of poinsettias in different stages of bloom. Also, get some tips and tricks to keeping your poinsettias looking fresh and beautiful all season. Registration is required.
- 11:00am-1:00PM Sample gourmet holiday foods.
- 9:00am-6:00pm Enter to win one of several festive prizes.
- 11:00am Holiday Kids Project, Register your child and join us for a special Holiday Kids Project. There is a \$5 fee for each child. To register call 503-491-0771.
- 1:00pm Seminar: Classic Containers learn about plants that look fantastic by themselves in winter containers.
- 10% discount off all your purchases.

Holiday Open House Saturday and Sunday November 3-4, 2012 Terra Casa, Damascus, OR

Great savings! Regular store hours. Gift with purchases. Enter to win contests and more!

Starry Night Holiday Open House Thursday November 8, 2012

Drake's 7 Dees (Stark, Scholls Ferry), Portland, OR

Christmas is just around the corner. Keep November 8th available. Starry Night (at both stores) will continue its annual appearance that evening. If you want a taste of what's to come, stop by. Old World and Christopher Radko ornaments are going up as we speak.

Attracting Birds in Winter Saturday November 10, 2012 • 1:00-2:30pm Portland Nursery (Division), Portland, OR

Bring your winter garden to life! Join bird expert Tom Combs and discover the fun of attracting wild birds to your garden. Tom will talk about feeding mixes, the specific birds they attract, various styles of bird feeders, and plants that can provide food and habitat for your new feathered friends. He will also discuss squirrel feeding, how to attract hummingbirds, and the basics of keeping your new wildlife friends happy throughout the year.

Terrariums 101

Sunday November 11, 2012 • 1:00-2:30pm Portland Nursery (Division), Portland, OR

Always wanted to make terrariums for holiday gifts (or give one to yourself)? Join terrarium expert Genevieve Layman and learn the basics of creating a little ecosystem in a glass container! Genevieve will walk you through step-by-step, discussing terrarium "ingredients", lighting & moisture requirements, and choosing the right plant combinations for a healthy, thriving terrarium. She will also give great tips for how to use different container styles and decorative additions to spice up your little green scene. We will be fully stocked with plants and mini decorations for every terrarium style, enabling you to personalize your living gift!

Dog Paws for a Cause Saturday November 17, 2012 • 11:00am-3:00pm Al's Garden Center, Sherwood, OR

Join us for our first dog event, "Dog Paws for a Cause." 5% of the proceeds today from the Sherwood store will go to the Bonnie L Hays Small Animal Shelter. Bring your well behaved best 4 legged dog friend and attend the event.

- 11:00am-3:00pm Meet local dog friendly businesses. Talk with representatives from the Puppy Playhouse, Nature's Pet, Sherwood Family Pet Clinic, Petco and more.
- 11:00am-1:00pm Photos with Santa. Bring your camera and take your dog's picture with Santa.
- 1:30pm Dog Show

Garden Celebrity Mike Darcy emcees a dog show featuring classes including "Best Costume" and "Best Tail Wag." Registration is required to enter your dog into the dog show, each class limited to 15 dogs.

LOOKING FOR MORE?

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