

November 2013

garden time

A Digital Monthly Magazine for Your Garden & Home

Portland Japanese Gardens

Celebrating the Golden
Colors of Autumn and a
Golden Anniversary

PotLifter™

Sage

Gossler Farms Nursery's

Marj, Roger & Eric Gossler

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Thanks for...

Hard to believe that November is here. Oh, but what a year we have had! The weather this past spring and summer has been fantastic and, after a week of heavy rain, we seem to be enjoying a wonderful fall as well. This year has made me more thankful than ever. The Garden Time show is having a great year. Viewership is up and we even had 13 weeks of an hour long program during the spring instead of a half hour. The Garden Time magazine is growing in readers each month (have you told your friends about it?). The GardenPalooza events also did great. The spring GardenPalooza had one of the highest attendances in its 11 year history. The only drawback to the year was keeping the Fusion show in hiatus.

Being thankful is the theme for November and it is a perfect month to do that. Thanksgiving is just a few weeks away and we have been chased indoors with the changes in the weather. It gives us time to think about the past year and get our mental checklist ready for the new year that is just around the block. What are you thankful for? I recommend that we all take a few minutes to sit back and count our blessings before the craziness of the holidays take over. Write down these thoughts on a piece of paper and then pull them out at the end of January, during one of those cold and rainy weekends, and reflect on them. It will bring a ray of sunshine back into the most dreary of days!

I'm personally thankful for the great group of people that I get to work with. Every month they give me (and you) some great information. In fact in this month's issue Judy takes us to the Portland Japanese Garden and gives us a little history lesson on how it was started. It is hard to believe that it has been a fixture of Portland for 50 years. We also learn about the PotLifter tool. It is time to take our heavier pots and containers inside for the winter and I'm thankful that we have a PotLifter every time we move those larger pots! We also share some of the cool traditions of Thanksgiving. Robin 'talks turkey' about this holiday and even shares some Thanksgiving day trivia that you can share around the table.

We hope that you take time to be thankful and enjoy the company of family and friends this month, and maybe even squeeze in a little gardening as well.

Happy Thanksgiving!

Jeff Gustin, Publisher

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A Golden Opportunity

The Portland Japanese Gardens celebrates the colors of autumn and its 50th anniversary.

by Judy Alleruzzo

A light mist has settled on the landscape. A bird is chirping in the trees. A garden staff member is raking the deep red fall leaves off the ground cover moss. All of these autumn sights can be seen and heard during a stroll through Portland Japanese Garden. This 5.5 acre garden is very technically designed in the traditional Japanese garden style. It is “proclaimed the most authentic Japanese Garden outside of Japan”, according to their website.

The garden is located within Washington Park in Portland and is celebrating its 50th anniversary this year. It has been maintained with every detail in mind. When asked about the meticulous siting of plants in the garden, Sadafumi Uchiyama, Portland Japanese Garden Curator says, “sometimes trees are planted at an angle to mimic trees in the forest”. That attention to detail may not always be noticed but when all these subtle components are added

together, they make a walk in the garden truly an experience.

Every garden gives an experience to the visitor; the International Rose Test Garden gives color and fragrance to your senses, Hoyt Arboretum is virtually a museum of tree families and Tryon Creek State Park gives a tour through a magical woodland. Portland Japanese Garden gives its visitors an almost spiritual experience based on the beauty and symbols of Japanese culture and traditions.

A bit of history of the garden starts with its designer, Professor Takuma Tono (1891-1985). In Japan, he was considered the most important landscape designer of his time. In the early 1960’s he was working on a garden for the Brooklyn Botanic Gardens and also in contact with the Japan Society of Oregon. They were discussing concepts of building



PHOTO CREDIT: DAVID M. COBB

Water - what keeps the plants growing so healthy and beautiful

Plants - the specifics of the garden that each season bring interest to the landscape

All of these design elements are seen weaving the scenes together to give the garden its soul. There are 5 gardens within Portland Japanese Garden that include these design elements. They entice the visitor to relax, reflect and enjoy being in nature.

Tea Garden - This garden is one for quiet reflection. The wooded garden is an ethereal place to take a few moments to savor the setting.

Stone pathways draw you to the Tea House where scheduled tea ceremonies take place. The tea ceremony is highly regarded in Japan as a life time practice of tradition. This tradition is both spiritual and creative to bring you to inner peace and awareness of the moment. In this garden, the moment is the sharing of tea in a serene & beautiful setting.

Flat Garden includes symbols of all four seasons. The 100 year old Lace Leaf Maple is iconic to this garden. The care of exact pruning makes it just as stunning in winter

as in its glory of autumn which is the season it represents. Winter is when the Black Pines are center stage with their stiff habit of evergreen needles. Spring has arrived when masses of fluffy pink petals adorn the weeping cherry tree. Summer is depicted in the stylized 'water' of white raked stone surrounding the Circle and Gourd islands. This garden is one to revisit each season to see these highlighted elements.

Strolling Pond Garden showcases the Upper and Lower Ponds linked by a meandering stream. Bridges are highlighted in this garden. A Moon Bridge spans the Upper Pond and a Zig Zag Bridge stretches across the Lower Pond. The remarkable waterfall, so well known to garden strollers, can be viewed from the Zig Zag Bridge.

Sand and Stone Garden is an integral part of a Japanese garden and so unlike western style gardens.

a Japanese Garden in Portland. Many favorable aspects of the discussion intrigued Professor Tono, one of which is that Portland's climate is very similar to central Japan. He knew the garden would grow beautifully in the designated land that was once part of The Oregon Zoo. Construction of the garden began in 1963 and was opened in 1967.

In a true Japanese garden there are 3 main design elements consisting of:

Stones - the structure of the garden

The Portland Japanese Garden

**611 SW Kingston Ave.
Portland OR 97205**

www.japanese-garden.com

Professor Tono used rock and stone to illustrate an ancient story of Buddha and a starving tigress and her cubs. There are no plants in this garden so the visitor's focus is on the story. In Japan, Dry Gardens are a place for reflection and contemplation.

Natural Garden is the newest and least traditional of the five gardens as it was redesigned in the 1970s and 1990 from Professor Tono's original work. This garden includes deciduous plants, many of which are Oregon natives. The tranquil setting focuses on what stage the native landscape is in each season. In fall, foliage color changes and leaf drop is noticed, while in winter, bark texture and branch patterns will be the main attraction. Strolling through this garden is like taking a walk in the woods, Japanese style.

A fall tour through Portland Japanese Garden is not

complete without admiring the collection of Japanese maples. What a wonder these trees are, especially as their leaves turn to the gold, orange and red hues of autumn. The beautiful colors set off the delicate structure of the branches. Knowing what Japanese maples look like if not pruned, I have great admiration for the masters of pruner and lopper that make these trees at once appear natural and a piece of art. Sadafumi Uchiyama explained to me that careful pruning accelerates the natural process of the trees' maturity. These young trees have an ancient, mature look because they have been knowingly pruned. It's a wonder to study them close up while walking through the garden.

We as gardeners appreciate plants in many settings. Take some time out of your busy fall clean up of your own garden and experience a culture and design tra-



dition that is Portland Japanese Garden.

Check out William's Garden Time Segment with Sada-fumi Uchimaya, The Portland Japanese Garden Curator, to see how stone plays an important part of pathways in The Japanese Garden.

Episode 297
September 14, 2013

<http://www.youtube.com/embed/wSgfjRHf7Kk>



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Wisdom of the Gauges

Controlling your greenhouse climate is every bit as important as having a greenhouse to begin with.

by Sarah Gustin

As Pacific Northwest gardeners we are all faced with the challenge of weather. Many plants respond well to our fairly moderate and damp climate. But what do we do when the plants we want don't love the cold and rain as much as we do? We turn to the greenhouse. A backyard greenhouse can be a gardener's best friend. Greenhouses will allow you to grow or start plants that need a more protected or controlled climate. Picking out the right greenhouse for you is step one; step two is customizing it with the proper tools to make it the most useful to you. There are many ways you can maintain very strict control of the environment in your greenhouse.

Before you install any gauges, you should first check that your greenhouse is structurally sound and free of any cracks. If there are any flaws in your greenhouse, it could detract from your control of the environment. Also, in order to know what kind of gauges to consider, you must first know your plants. Some plants require very specific irrigation, or are sensitive to humidity and you may need to install water gauges. Most plants that require a greenhouse need to be kept at a specific temperature, so a ther-



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PHOTO CREDIT: NOT FRANCOIS VIA FLICKR



monometer is always a good idea.

At the very least every greenhouse should have a thermometer. The kind of plants you have and their sensitivity to temperature will dictate what kind of thermometer you will need. For less fickle plants, a standard garden thermometer posted on a wall will do. There are also more elaborate thermometers that can be found at your local garden center or online. You may want to consider a more sophisticated one that will give a more specific reading, track temperature fluctuations for you, measure humidity, or remotely send you a "frost warning".

Being able to keep track of temperature fluctuations will alert you to any changes in ventilation you may need. Having a barometer in your greenhouse can help you to anticipate any drastic weather changes and make accommodations in advance. This will help you to avoid a last minute scramble and prevent any shock to sensitive plants. It is always a good idea to have a fan in your greenhouse, to keep the warm air circulating and help prevent mold and mildew. We do get some pretty cold nights in the winter, running a small space heater in your greenhouse can be an easy way to keep the temperature from dropping too low on those very cold nights.

For many plants it is important to keep track of water intake. An irrigation system will give you the most control, but can be an expensive or complicated option. A simple drip hose can either be timed or set on an automated timer. For optimal control, these two are your best options.

Controlling your greenhouse climate is every bit as important as having a greenhouse to begin with. Temperature, humidity, air circulation, irrigation, light... all of these are controllable in an enclosed location. Put in the work, and you will be pleased with how well your plants respond. Our favorite resource for all things greenhouse is the Greenhouse Catalog. Check them out at <http://www.greenhousecatalog.com/>.



The Best Pickup Line

It probably won't get you a date, but for moving heavy items in your yard, the PotLifter™ just might become your back's best friend.

Therese Gustin

It's that time of year when the nights are getting chilly and I'm thinking about moving my "tender" citrus trees into my greenhouse. I used to dread this task before I discovered the PotLifter. This amazing tool made the job so easy, I no longer consider moving any pots in my garden a big deal.

The original idea of the PotLifter came about as a means to move a very large pumpkin from a garden to a 'giant pumpkin' contest. Dan Davis from the Seattle area was asked by his neighbor to help him move the pumpkin but it was too big and awkward for them to lift with their hands so he designed a sling-like tool that did the job. Many years and design changes later, the PotLifter was born.

The beauty of the PotLifter is that it is designed to be used by two people to lessen the burden of moving heavy loads. By unbuckling one of the grip strips, passing the two ends around the object, securing the clip again and lifting up on the handles, PotLifter cinches down on the object. This allows the two people to stand clear of the object being lifted and to redistribute the weight of an object from one's spine and lower back to the stronger muscles of the legs.



The PotLifter has a load capacity of 200 pounds. By relying on the cinching action for its tight grip, it makes short work of moving garden pots, stones, bags of fertilizer or mulch, tree root balls and even large pumpkins!

The wavy shape and soft, pliable plastic on its inner surface allows the gripping surface to stay in full contact with the object being lifted. The tough polyurethane outer layer acts as the actual weight-carrying element and prevents stretching. Even though it is compact in size, it readily adjusts to lift heavy objects up to seven feet in circumference. "The mechanics of PotLifter are deceptively simple, and it seems odd that some ancient inventor didn't come up with the idea millennia ago," says Davis, a former University of Washington biologist. "But what actually allows for PotLifter's extraordinary lifting capacity is the use of modern, incredibly strong and lightweight plastic polymers. PotLifter is constructed of six different types of plastic, each polymer carefully formulated for particular physical characteristics."

The company has also come out with a professional tool called the ProLifter designed to allow 2 to 4 people to safely lift and move heavy

awkward landscaping objects like boulders, tree boxes, root balls, containers and ornamental sculptures up to 400 pounds. It comes with its own high impact high density polyethylene carrying case.

The PotLifter is lightweight and packs into a convenient nylon storage bag. It comes with a lifetime warranty, and the package includes an easy-to-read, illustrated instruction booklet. So make your fall chores easier and safer. Pick up a PotLifter, grab a friend and make light work of those burdensome chores.

PotLifter™ is manufactured and distributed by PotLifter, Inc., in Mercer Island, Washington. For more information or to find a location where you can pick up your own PotLifter visit **www.potlifter.com**.

SAGE ADVICE

For uses that go far
beyond stuffing,
sage is very easy
to be thankful for.

Salvia officinalis 'purpurea'

by William McClenathan

Salvia officinalis, Commonly known as Sage, is one of the oldest and most used herbs worldwide. Sage has been held in high regard throughout history both for its culinary and medicinal properties. Its reputation as a panacea is even represented in its scientific name, *Salvia officinalis*, derived from the Latin word, *salvere*, which means "to be saved."

It is in both medicinal and culinary fields because it has great benefits in both.

Medicinally, it can act as an antioxidant and anti-inflammatory. Like rosemary, its sister herb in the mint (*Labiatae*) family, sage contains a variety of volatile oils, flavanoids (including apigenin, diosmetin, and luteolin), and phenolic acids, including the phenolic acid named after rosemary—rosmarinic acid. Rosmarinic acid can be readily absorbed from the GI tract, and once inside the body, acts to reduce inflammatory responses by altering the concentrations of inflammatory messaging molecules (like leukotriene B₄). The rosmarinic acid in sage and rosemary also functions as an antioxidant. The leaves and stems of the sage plant also contain antioxidant enzymes, including SOD (superoxide dismutase) and peroxidase. When combined, these three components of sage—flavonoids, phenolic acids, and oxygen-handling enzymes—give it a unique capacity for stabilizing oxygen-related metabolism and preventing oxygen-based damage to the cells. Increased intake of sage as a seasoning in food is recommended for persons with inflammatory conditions (like rheumatoid arthritis), as well as bronchial asthma, and atherosclerosis.

Sage also can enhance brain function. Research published in the June 2003 issue of *Pharmacological Biochemical Be-*



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havior confirms what herbalists have long known: sage is an outstanding memory enhancer. In this placebo-controlled, double-blind, crossover study, two trials were conducted using a total of 45 young adult volunteers. Participants were given either a placebo or a standardized essential oil extract of sage in doses ranging from 50 to 150 microls. Cognitive tests were then conducted 1, 2, 4, 5, and 6 hours afterwards. In both trials, even the 50 microl dose of sage significantly improved subjects' immediate recall.

And let us not forget the religious and spiritual aspects of this amazing herb. The versions of sage used in cooking are only a few of over seven hundred varieties of the plant. Not all are suitable for ingestion and one is actually a hallucinogen. That particular brand of sage (*Salvia divinorum*) was used in religious ceremonies in Central America where the plant is native. Sage was considered to be a sacred herb by the Romans and there was a special ceremony to honor the herb as it was collected. The gatherer would use a knife not made of iron and the individual had to be clean and dressed in clean garments. It is still used today to 'smug' a room or home to clean out any unwanted or unwelcomed spirits.

And if that all that was not enough, it tastes great!

Sage is native to countries which surround the Mediterranean Sea. Both Greek and Roman civilizations used it as a preservative for meat, a tradition that continued until the beginning of refrigeration. The Chinese valued it for tea, trading 3 cases of tea leaves (*Camellia sinensis*) for 1 case of sage leaves in the 17th century.

But its savory flavor has many other uses, especially at this time of year. Thanksgiving without sage seems almost criminal! It is a great addition to turkey as the flavors pair so well together. And what is stuffing without a few fresh sage leaves?

But let's not forget the many other ways to use it. I have included a recipe for you to try.



Salvia divinorum



Salvia officinal



Salvia officinalis 'berggarten'

Sage Pecan Cheese Wafers

(Makes 3 Dozen)

1 Cup (4 oz.) Shredded Sharp Cheddar Cheese

$\frac{3}{4}$ Cup Flour

$\frac{1}{4}$ Cup Chopped Pecans (or Walnuts)

$\frac{1}{4}$ tsp. Rubbed Sage

$\frac{1}{8}$ tsp. Ground Red Pepper

$\frac{1}{4}$ tsp. Salt (one-fourth)

One-third-Cup Butter or Margarine in Small Pieces

Process first six ingredients in a food processor for 10 seconds. Add butter a piece at a time while processor is running until mixture forms a ball. Roll to one-fourth inch thickness on lightly floured surface; cut with 1 and one-half inch round cookie cutter. (The dough can also be shaped into a long roll, refrigerated, then sliced and baked.) Bake at 350 degrees on ungreased cookie sheet 12-14 minutes until edges turn golden.

One of the best things about sage is that it is completely hardy in our area. When buying it, consider its native habitat... The Mediterranean. So it would love great drainage and sun.

When picking out a variety (or two) consider this: *Salvia officinalis* is the sage most often used for cooking, with the common gray form having the best flavor. The tricolor, golden and purple sages can be used but tend to be less flavorful; Berggarten sage can be used but at half strength, for it has a much stronger flavor. *Salvia elegans* or pineapple sage, as well as its other forms such as honeydew melon or peach, tend to lose flavor when dried so is best to be used fresh when the flavor is amazingly fruit-like. Clary sage (*Salvia sclarea*), because of its strong aroma, is not much use in the kitchen these days, although the fresh leaves are still sometimes dipped in batter and deep-fried.

Sage is a wonderful addition to many food items, not just the traditional stuffing. Try it in breads or with other vegetables. As you sample your own sage creations, just remember that you are eating an herb once considered sacred. As herbs go, it is very easy to be thankful for.



Clary sage



Pineapple sage

Magnolia Obsession

For many, the Gossler name is synonymous with Magnolias, but for the Gossler Family, Magnolias are just the beginning.

by William McClenathan

Each month we try to bring you a brief glimpse into the countless amazing horticulturists that abound in our beautiful Pacific Northwest. I am pleased to do that once again with this article about the Gossler family, Marjory (Marj), Roger and Eric of Gossler Farms Nursery.

Today the nursery is currently operated by two brothers and their mother and covers roughly 10 acres between the production facilities and the display gardens. But as often happens, there is a story that many of us miss, forget or have never even heard about.

To those that know the Gossler name the first plant that

tends to jump to our minds when we hear it is Magnolias. And rightly so, but we will talk about that a bit later. First, let us consider the past and the pathway that assisted this wonderful nursery to arrive at where it is today.

Decades ago, the Gosslers would have been considered farmers, and ornamental plants, the patriarch of the family Gossler's passion. Their father did love magnolias but also dabbled in Delphiniums, Roses and Rhododendrons.

But the family's livelihood came from being farmers of sweet corn, peppermint and raising cattle. This was over 80

years ago in the 1930s.

The 1950s saw the beginning of the entire family wanting to work with ornamental plants more. Their father had already had some fascination with Magnolias and between him and the boys, that passion grew. By the late 60's there were 35 varieties of Magnolia species planted in what would one day become the display gardens. Today, there are over 400 varieties and over 5000 varieties of plants in all!

But I have wandered into the present... let's return to the past for a moment; let's return to the '60s.



Marj, Roger and Eric Gossler





In 1968 they printed their first mail order catalog that fit on one 8"x 11" sheet of paper.

Over the next 20 years, with the increase in the nursery's popularity, they quit farming and turned the nursery into the main family business.

The year was 1985.

Since then Gossler Farms Nursery has become a mecca for plant nerds all over the world. Several things have happened to facilitate this.

- The book "The Gossler Guide to the Best Hardy Shrubs" was released in 2009. This was a labor of love as it took three years to write and get pub-

As the family's passion for plants continued, they started buying more than what they could plant so they would have some to sell to local landscapers. This small amount of cash flow allowed them to continue to expand their magnolia collection and concentrate their efforts on Gossler Family Farms as a nursery. This quickly developed into a large collection of magnolias that is still one of the larger private collections in the world. Because of the magnolias, they became active in the Magnolia Society International and started to develop a customer base around the country and world. Then tragedy struck as many of the plants first planted in 1962-63 were washed away in the 1964 flood. That did not deter this group though!



lished.

- The continued addition of outstanding plants not found often in retail locations.
- The ability for people to walk through one of the most delightful display gardens anywhere and view thousands of plants, often in full bloom.

Roger Gossler points out that because of their massive collection of magnolias, they may have blooms from early March through November.

But I think this story says more about Roger's passion for gardening than anything else. "I first had a garden behind the fence when I was 5 or 6. I would move the plants all the time and make



rock walls and move paths constantly." Clearly, the gardening bug bit him early in life!

He also points out, "Many of our magnolias are very seldom seen in the Northwest. An example of that would be *Magnolia globosa*". Roger is also thrilled that this plant will be available for the first time possibly ever in the U.S. this fall.

Gossler's does not hybridize magnolias as they can take up to 30 years to bloom from seed, so they keep track of the best breeders and get their best hybrids. Their plant collecting is only from nurseries and gardens, no foreign collecting (in the wild), with much travel on the west and east coasts.

Roger jokes that although they add over 150 plants each year from the Hamamelis, Rhododendron and other family of plants, he also feels like many have been eliminated each



season; Proving the passion he has to always continue to search for better and more unusual plants for the gardener.

Tour events are offered and that information may be found on their website or by calling them at 541-746-3922.

Certainly, if you have never taken the short trip to Springfield to see this amazing nursery, it is something to plan on doing. Be sure to leave room for plants in your vehicle. It seems no one can visit Gossler Farms Nursery without buying some plants to take home for their own garden.



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Talking Turkey

Our modern symbol of abundance and thanksgiving has a rich history in America.

by Robin Burke

There have been times in our history when the turkey just “got no respect”.

Remember calling someone a “turkey”? It was sort of like calling them a “dork” today? “You turkey!” “What a turkey!” “Quit being such a turkey!” I have brothers—it was constant.

When playing Monopoly, there inevitably came a point in the game to “Talk Turkey”. Which meant, of course, to start negotiating properties.

And, my personal least-favorite: “Burkey Turkey”.

Many families have similar turkey tales and traditions, and there are probably enough puns and jokes to stuff a 25-pound bird. But when it comes down to it, the turkey has attained elevated status in the United States. It’s the bell of the ball

on Thanksgiving Day, and on Christmas Day in some households, too. For nearly a hundred years Americans have put turkey center stage on the Thanksgiving table. Not even Norman Rockwell could depict the truly American holiday any other way.

History of a Meal

Thanksgiving became a national holiday in 1863 at the insistence of Sarah J. Hale, editor of *Godey’s Ladies Book* (and author of *Mary Had a Little Lamb*) who for decades had dogged the government administration to create a national day of giving thanks for the year’s harvest. Imagine something like that happen-



ing today! President Abraham Lincoln, looking for a way to boost the country's moral after the Battle of Gettysburg, proclaimed the last Thursday in November as an annual holiday of "giving thanks and praise".

Actually, the tradition was already entrenched in the culture of most states by then. The celebration is said to have started in 1621 when the Pilgrims shared their first fall harvest meal with members of the Wampanoag tribe in Plymouth. It was a three-day feast and in part, a thank you to the Native Americans for teaching

them to grow crops, thus ending their starvation. Soon after, there were similar celebrations in many of the colonies sponsored every year by the local leaders and farmers leading up to 1863. Abe Lincoln merely made it official.

This first "Thanksgiving" meal has been disputed by some historians and in fact, there is little known about it. Because the Native Americans introduced turkey into the Pilgrims' diet, it's assumed that it was on the menu in 1621. We do know that by the mid-1800's it was showing up on most of



America's dinner tables. By the end of WWII, thanks to an aggressive marketing campaign by the poultry industry and the breeding of larger birds, it was settled; Turkey would be the Thanksgiving meat of choice. It wasn't long before Americans started referring to the fourth Thursday in November as "Turkey Day".

Don't Mess with Tradition

There are two years in our history when Thanksgiving Day occurred on the third Thursday of the month, 1939 and 1940. President Franklin D. Roosevelt buckled to pressure by retailers and moved the date up a week to allow for more shopping days between Thanksgiving and Christmas. The economy was slow to recover from the Great Depression and war had broken out in Europe. People were worried, and now they were confused! Many states refused to follow Roosevelt's declaration and kept the fourth Thursday as the date to celebrate Thanksgiving. Calendars were already printed, school vacations already declared and football already scheduled. After two years of a divided country celebration, Congress stepped in and declared the holiday to be fixed on the fourth Thursday of November.

How Turkey Got Its Name



When kids first learn that there is a country named "Turkey", they think it's hilarious. But, the truth is that turkeys were named after the country, although incorrectly. Europeans in the New World recognized the strange bird as a guinea fowl, similar to the guinea fowl brought to Central Europe through Turkey and thus called turkey fowl. Although they look the same, the North American birds are not in the guinea fowl family. The Wild Turkey (*Meleagris Gallopavo*) is native to North America, yet as the late Columbia University Professor Mario Pei put it, "Our North American bird got robbed of its American-ness".

What People of other Countries Call North American Turkeys:

Russia: "Indjushka" meaning "Bird of India"

Arabia: "diiq Hindi" meaning "the Indian rooster"

Poland: "Inyczka" meaning "Bird from India"

Turkey: "Hindi" meaning "India"

On the Chopping Block

Though it had more to do with habitat destruction than Thanksgiving Day demand, Wild Turkeys nearly disappeared from our American



landscape. By the 1920s their numbers had dwindled, and wild turkeys had disappeared completely from nearly half of the states known to be original habitats.

Experiments with pen-raised turkeys showed little success.

Rampant disease and lack of socialization kept birds from reaching maturity. Finally, Conservationists began reporting successful efforts to trap and transplant the birds by the 1950s.

Populations grew where there never had been wild turkeys before. In 1991, spring wild turkey hunting was open in 49 states.

Thanks to Turkey

The turkey may have once been an unlikely symbol of American abundance and thanksgiving, but it has turned out to be a bird with a rich history of fortitude, resilience and pride,





much like the history of this great country.

Turkey Tidbits

A baby turkey is called a "Poult".

Turkeys are the largest ground-nesting bird and lay from 3 to 16 eggs.

A tom's distinct "gobble" can be heard from a mile away.

Turkey vultures were named after wild turkeys because of their similar bald, red-colored heads.

Other Thanksgiving Day Trivia

Football: The Detroit Lions hosted the first NFL game played on Thanksgiving Day in 1934. The game against the Chicago Bears was broadcast to 94 radio stations and became a Detroit tradition still honored today.

Macy's Thanksgiving Day Parade: The first Macy's parade was actually on Christmas in 1924. Felix the Cat was the featured balloon.

Turkey Dinners: More than 46 million turkeys are consumed on Thanksgiving Day!

The average Thanksgiving turkey weighs 16 pounds.

Pilgrim Wear: If you Google "How to make a pilgrim hat out of paper"—you'll get 99,100 choices!

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WTDITG

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 year's 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 commercial 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.



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.

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

NOVEMBER

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.



a registered spray. Dormant oils help to smother overwintering 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.



PLAY TIME

Gardening Events Around Town

Annual Chrysanthemum Society Show
Saturday, November 2, 2013 • 10:00am-4:00pm
Sunday, November 3, 2013 • 10:00am-4:00pm
Portland Nursery (Division), Portland, OR

Holiday Open House
Saturday November 2, 2013 • 10:00am-6:00pm
Terra Casa, Damascus, OR
Great Savings! Regular Store Hours. Gift with Purchases. Enter to win contests and more!

Enter the World of the Chrysanthemum.
Saturday November 2, 2013 • 11:00am-12:30pm
Portland Nursery (Division), Portland, OR
Tamara will step up away from our Annual Chrysanthemum Show & Sale to navigate us through this fascinating genus. From a brief history of how they have become so highly evolved to an explanation of the 13 different classifications, you'll walk away eager to explore the tables and tables of Chrysanthemums on show and better appreciate what it takes for enthusiasts to cultivate them. Ray Gray from Kings Mums will provide a slide show and there will be a demonstration of using chrysanthemums in floral design after the class.

What to Do in the Garden in November
Saturday, November 2, 2013 • 11:00am
Tsugawa Nursery, Woodland, WA
Our monthly seminar on what should be done in the landscape and garden. If you had any doubts about the arrival of fall, November can bring you back to reality. This month is a little less hectic than the rest of the year, though there are still some tasks to keep up on. Take advantage of some downtime to dream big about plans for spring. Bring pictures and samples for our staff to look at during the Q & A portion. This is a regular seminar on the first Saturday of every month so remember to put us on your calendar! Free.

Al's 13th Annual "Evening of Lights"
Thursday, November 7, 2013 • 4:00pm-9:00pm
Al's Garden Center, Sherwood, OR
Friday, November 8, 2013 • 4:00pm-9:00pm
Al's Garden Center, Woodburn, OR
Kick off the holidays by joining us for this annual tradition! Awaken your holiday spirit as you stroll through hundreds of fresh poinsettias, grown locally in Al's Greenhouses. Browse the store aisles filled with designer-decorated themed trees. Dine on delicious food for sale from Slick's Big Time BBQ, and sip wine and champagne for sale from St. Josef's Winery.

From 6-8pm, enjoy live holiday music by Dany Oakes and Dan
continued next column

Abrahamson in Sherwood and Maurice Hittner in Woodburn. Enter to win one of several jolly prizes, including a \$100 Al's Gift Card, a fresh 7-foot tall Christmas tree and a wreath of freshly cut greens! Also, on this special night enjoy 10% off all your purchases. Don't miss this special event! The event is free and is open to the public. Registration is appreciated, register online at www.als-gardencenter.com

Wintertime Beauty - Conifers, Barks and Berries
Saturday, November 9, 2013 • 11:00am
Tsugawa Nursery, Woodland, WA

It's almost winter and you may find yourself wondering what excitement could possibly be found in the landscape during these cold, wet months. Don't despair! Brian Tsugawa will give you a great new perspective as he shares some of his wintertime favorites. Free.

Poinsettia Greenhouse Tour
Saturday, November 9, 2013 • 3:30pm
Al's Garden Center, Gresham, OR

Al's growers take you through our growing greenhouses to see thousands of poinsettias in different stages of bloom. Experience the amazing views in these greenhouses that are normally not open to the public. Also, get some tips and tricks to keep your poinsettias looking fresh and beautiful all season long. Registration is required; register online at www.als-gardencenter.com. Be prepared to walk through the working greenhouses on uneven ground. Cost: The tour is free. Registration is required; register online at www.als-gardencenter.com. Be prepared to walk through the working greenhouses on uneven ground.

Evening of Lights
Saturday, November 9, 2013 • 4:00pm-8:00pm
Al's Garden Center, Gresham, OR

Join us for our first Evening of Lights event at Al's in Gresham. Enjoy the sparkle of the holiday lights as you wander the store filled with beautiful displays of freshly grown poinsettias. Savor delicious food for sale from Veraci Pizza and sip wonderful wines for sale from St. Josef's Winery.

Enter to win one of several jolly prizes including a \$100 Gift Card from Al's Garden Center, a fresh 7-foot tall Christmas tree, and a wreath of fresh cut greens. Also, on this special night enjoy 10% off all your purchases.

Get your holidays off to a great unhurried, sparkling start and join us for this first-time evening event at Al's in Gresham.

The event is free and is open to the public. Registration is appreciated, register online at www.als-gardencenter.com



Free Admission Day

Monday, November 11, 2013

Japanese Gardens, Portland, OR

Everyone is welcome and encouraged to invite their friends, family, and fellow community members to visit the Garden on this Free Admission Day. Garden Guides will be stationed throughout the Garden to help answer questions about the Garden's history, culture, and traditions.

Holiday Open House

Saturday and Sunday, November 16 and 17, 2013

Garland Nursery, Corvallis, OR

Bonsai for the Holidays Workshop

Saturday, November 16, 2013 • 11:00am

Tsugawa Nursery, Woodland, WA

A Bonsai you've created or put together yourself is such a unique and personal gift to give. Let our staff help you create a special holiday gift for the Bonsai-lover in your life – or a holiday treat for your own collection! Silent observers are welcome, free of charge. Space is limited to 25 participants. The fee for this workshop will be based on the cost of materials used.

Great Conifer Picks

Saturday, November 23, 2013 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

Conifers aren't just for towering in the back of the border. Jeremy Moore visits us from Iseli Nursery to discuss how to incorporate conifers into mixed borders, spotlight as a specimen and even plant into containers! He'll walk us through the conifers on offer this season and describe their attributes, eventual size and preferred placement in the garden. He'll tell us some of his favorites and offer suggestions for ones to serve as living Christmas trees. Dress warm, we'll be walking through the displays if weather permits.

Build-Your-Own Holiday Greens Workshop #1

Saturday, November 23, 2013 • 11:00am

Tsugawa Nursery, Woodland, WA

We're rounding the corner to the most wonderful time of the year! It's nice to add a decorative accent to your holiday table, especially when it's something you've made yourself. You'll have the option of basing your project on one of several examples that Lisa has made. She'll guide you through the process, encouraging creativity you may not have known you had, as you build your own piece out of fresh holiday greens and boughs! This class is great for beginners and experienced folks alike. \$35 per participant. Fee includes supplies and evergreen boughs for building a holiday piece you'll take home with you.

Warming Winter Wellness Teas

Saturday, November 23, 2013 • 1:00pm

Portland Nursery (Stark), Portland, OR

Carmen Jarrell of Portland Nursery Carmen, aka. ToadVine Botanicals, studied at the California School for Herbal Medicine and has been growing, working and healing with herbs for over ten years. She's excited to share with you some of her favorite mild herbs for winter wellness infusions. Learn new uses for your favorite kitchen herbs and spices, and get introduced to some new plants for your cup — tastings included! You'll learn how to choose quality plant material and store it appropriately for potency and flavor. Finally, you'll make your own winter blend, so bring a small jar or decorative vessel to take it home in. \$10 fee for materials, recipes and tasting. Limit 10 people.

Choosing and Maintaining Quality Garden Hand Tools

Sunday, November 24, 2013 • 1:00pm

Portland Nursery (Stark), Portland, OR

with Brent Ward of Portland Nursery

Gardeners know that good tools become like an extension of your hand, so choose them wisely and take care of them, and they will serve for a long time. A little extra care while using and at the end of the season can mean the difference between sharp, functional tools and sad, rusty ones when you pull them out in the spring.

Medicinal Herbs for Winter Health

Sunday, November 24, 2013 • 1:00-2:30pm

Portland Nursery (Division), Portland, OR

Although fall and winter can bring runny noses and colds, we often have the perfect remedies growing in our own backyards! There are lots of plants in your garden and your kitchen that can be used to boost immunity or ward off the sniffles as the seasons shift. Join Missy Rohs, a community herbalist and avid gardener, as she walks you through how to use some of your favorite plants, including rosemary, sage, garlic and more, as home remedies. You might even discover some new favorites to add to your garden in spring! Come sample and smell some herbal goodness!

Wreath-making & Holiday Decoration with Evergreens

Saturday, November 30, 2013

Farmington Gardens, Beaverton, OR

LOOKING FOR MORE?

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

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-Jeff Gustin, President

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