

November 2014

# garden time

A Digital Monthly Magazine for Your Garden & Home

## Winter Small Space Containers

Any Pot in a Storm

**The Allison Inn & Spa**

**Berried Plants**

*Log House Garden at Willow Lake's*  
**John Blake**





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## Travel Through the Garden

This month's theme actually has two meanings. The first meaning has everything to do with the fall season. Now is a great time to go through your garden and take notes on the past growing season. How did your garden do? Were there plants that didn't perform well? Things that you would like to see changed? For our part, we noticed that some of our plants were getting kind of big. A few of them were blocking the sprinkler system and that was creating problems for our other plants and for part of our lawn. Some of the plants were starving for water and part of the lawn did get pretty brown. That means we will be moving some plants before the next growing season. We have also noticed that some plant are living up to their previous billing. These plants were supposed to be better; more flowers, longer bloom time, great fall color... but they are not delivering the 'show' that they promised they would. These plants may not see another year in our garden. Fall is great for taking action in the garden to get it ready for the new season ahead.

The second part of the 'Travel through the Garden' theme has to do with actual travel. My wife, Therese, and I just returned from a wonderful trip to Europe to celebrate her birthday. We spent 3 weeks in London, Spain and France. A good chunk of that time was looking at gardens while we were there. While not everyone has great gardens or gardeners, like Buckingham Palace or the Generalife (a spectacular garden) in Spain, we found that gardeners are the same around the world. We have friends in London and France who have wonderful gardens. They battle the same problems as we all do, black spot on their roses, powdery mildew on their vegetables, but they still enjoy being in areas that allow them the space to garden. Even if you don't have the space the urge does not go away. We even found gardens popping up in the most unique areas. Narrow alleys had pots filled with shade plants. Balconies were crowded with containers and hanging baskets. Some even had plastic covers to make miniature greenhouses to grow fruits and vegetables well into the winter months. Things don't change for the gardener, no matter the location.

Speaking of traveling to gardens, in this month's issue Robin travels to the Allison Inn garden in Newberg and checks out how they grow some of the delicious food that goes on the tables at the restaurant. You will see how their 'collaboration' is more than the regular farm to table path we keep hearing about. And in an ode to the smaller gardens we saw in Europe, William talks about small space container gardening for the winter. You can have a lot more plant material than you think on your doorstep during the cold winter months. Along those same lines, Therese talks about winter berried plants. These are showcase plants that will provide color to your garden and sometimes even feed the birds.

If you are looking for winter comfort food. Sarah shares a story on Bay Laurel, that also includes a recipe for ice cream and Chef David gives us some tips on meal planning so you can spend less time standing in front of the refrigerator guessing what you are going to make for your family!

Speaking of meals, we hope you all have a wonderful and Happy Thanksgiving!

**Happy Gardening,**  
**Jeff Gustin, Publisher**

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## In this issue...

### Winter Small Space Containers

backyard....pg. 4

### Berried Plants

got to have it....pg. 8

### The Allison Inn & Spa

adventures....pg. 10

### John Blake

hortie....pg. 16

### Bay Laurel

eats....pg. 20

### Creating a Menu

home....pg. 24

### November Gardening

wtditg....pg. 28

### Gardening Events

play time....pg. 30



# Any Pot in a Storm

You can actually create stunning, lush and hardy container plantings which can rival spring, summer or fall ones.

by William McClenathan

One of the long term mantras I have heard for decades is how we can make our winter gardens beautiful.

I have even given talks on such things. But after years of trying, there is just something missing, as they never seem quite as lovely as the other 3 seasons of the years gardens do to me.

Then I realized a couple of things;

1. Beauty has many interpretations.
2. Stop concentrating on the entire garden.

So this is a primer about container gardens for the winter.

What I have found is that you can actually create stunning, lush and hardy container plantings which can rival spring, summer or fall ones.



And since you are not attempting to fill in the entire garden, the cost is much more amenable to most of our budgets.

I suppose in the purest sense of the word a 'container' could be anything which holds something.



But for our intent and purpose, let's agree that for a stunning end effect, we should start with the container.

Equal to the beauty of it though must be its functionality. This would include not only having adequate drainage but one must consider the size as well, and what you will be planting in it.

You are free to use your imagination freely here. Old shoes, baskets, cans, toys, hand crafted containers and wooden boxes. Or you could go higher end with beautiful purchased pottery.

Once the container is chosen, our next step is the plants.

For a winter container, one should always consider foliage. That is often hard to come by in most regions of our nation. But here in the Northwest, we have countless coniferous plants which are green year-round. Both broadleaf and coniferous evergreen varieties abound and with the influx of new conifers in the last few years, there is almost every color imaginable to work with.

We can also consider plants with brilliantly colored bark. Both willows (*Salix*) and dogwoods (*Cornus*) have varieties with amazing colored bark which can enhance any container.



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One of the best things about winter containers is that we have so many great evergreen plants which bloom in the winter to choose from. Sarccacoca, Daphne, Skimmia...just to name a few. And that many of these types of plants are fragrant is a huge bonus because generally, we are not out in our gardens in January and February so we miss not only their blooms, but their fragrance as well. Having them up off the ground in containers and

by our entry ways or on our patios will benefit us greatly, as it will allow us not to miss their beauty and fragrance.

One can always add items like limbs of trees clustered together for an interesting effect, and to add height and drama.

The simple rules of spring containers would still apply to winter containers too.

Balance, color and form are even more important in the winter as our eyes







decorations like outdoor ornaments and of course, grand bows and ribbons. Any of these items may easily be added to a container to heighten the beauty and festivities of the Christmas and winter seasons.

If done correctly, these containers will easily carry you through until the spring rush of new plants begins arriving in late February and March.

I have found that these containers also allow me to do a bit of gardening all year round. We gardeners often are aching to get our hands in the dirt by the time January and February arrive. Containers allow us to do this without thinking we must work in the entire garden.

So find a container that you love, and fill it with some of the great plants that will make your heart smile, until the seasons return where we can all get back out into our gardens.



have less to draw our attention to while most of the garden is at rest. And if the container is large enough, there are countless plants which can live their life in containers.

And never shy away from adding non plant materials for drama and effect.

From fall though Thanksgiving, pumpkins, Jack-O-lanterns, gourds, small scarecrows...even an outdoor turkey can be switched out depend-

ing on the seasonal holiday. The tiny twinkle lights of Christmas can adorn the container and add beauty and sparkle for holiday parties and gatherings of family and friends.

And on the Christmas idea of containers, there are countless ways to add panache to any container. Eucalyptus branches, evergreen Magnolia branches, branches with berries on them, the list seems almost endless. And don't forget actually Christmas



# Berry Beautiful

**In my diligent quest for a garden with year-round interest I am always looking for plants that shine in the gray rainy days of winter.**

**by Therese Gustin**



**Creeping Wintergreen**

This time of year I spend less time in my garden and more time inside, coffee cup in hand, gazing at the stark landscape from the comfort of my warm cozy home. It's in these cold wet months that I clearly see the gaps in my winter garden. In my diligent quest for a garden with year-round interest I am always looking for plants that shine in the gray rainy days of winter. Not all plants are evergreen so those that excel in this season have to rely more on flowers, branch structure, bark color and texture and on occasion...berries. Below are some amazing examples of plants with beautiful 'berries' that will enhance your winter landscape.

## **Rosa Glauca**

Rosa glauca originated from the mountains of central Europe. It is an extremely hardy rose with a

hardiness range from zone 2 to 8. This large species rose has year-round interest starting with its lovely plum-purplish grey-green foliage. Single pink flowers appear in May and June and have a soft fragrance. Rosa glauca can grow to a height of 6 to 10 feet and is best planted in full sun to part shade. Its arching, vase shaped structure makes it perfect for a specimen plant or a unique hedge. The reddish violet canes offer winter interest as well but it was the hips that caught my eye in Jan McNeilan's garden when we were shooting our tips of the month for the Garden Time TV show. These reddish orange beauties stay on the shrub through the winter and not only provide 'eye candy' for humans but also food for wildlife. Since flowers bloom on old wood, prune lightly after flowering as you want to keep as many of those vibrant

rosehips as possible through the season. Another plus...Rosa glauca is resistant to black spot. So for a great low maintenance shrub with great winter 'berries'... Rosa glauca delivers.

## **Beautyberry**

I fell in love with the beautyberry (Callicarpa species) years ago when I saw it in full berry at New Era Nursery. So much so that I had to have one. Most of the year this shrub is non-descript, fading into the background while your perennials and annuals take center stage. But come late fall and winter this deciduous shrub explodes with the most beautiful glossy purple berries clustered along its stem. There are several varieties of beautyberry including Callicarpa americana and Callicarpa bodinieri 'Profusion'. They need moderate watering, a well draining soil and full sun. It is



best to prune your beautyberry in late winter to early spring as the flowers and berries form on current year's growth. Callicarpas are hardy from zones 5-9 and can reach a height and width from about 3 to 6 feet. It's easy to keep their size down with pruning though. This winter showstopper makes a captivating focal point in your winter landscape.

### Wintergreen

One overlooked groundcover in the Pacific Northwest is wintergreen (*Gaultheria procumbens*). This low growing, shade loving creeper flowers in the summer and produces a brilliant red berry in fall. It grows about 6 inches tall and spreads to about a foot. Wintergreen prefers medium moisture and partial to full shade. The glossy, scalloped shaped foliage is evergreen and when crushed, gives off a heady fragrance of wintergreen. When you do get out and wander your winter garden, this crimson berried beauty will be sure to brighten your day... even if the skies are cloudy and gray!

These are just a few of the plants with winter 'berries'. There are many rose varieties that produce hips in all shapes and sizes. Several crabapple trees hold on to their fruits throughout the winter to entice the birds and provide a splash of color. *Pyracantha*, native snowberry and many other shrubs put on a show in the cold wet winter months. So visit your independent garden centers this time of year and pick out that brilliant berried plant to get you through the gray days of the season.



Beautyberry



Rosa glauca



# “Farm-to-Table”

For one special place just outside of Portland, it's more than just a catch phrase.

by Robin Burke



**The Farm-to-Table movement is familiar to anyone paying an ounce of attention to Northwest cuisine. The concept is fairly simple: grow it, harvest it, prepare it and eat it.** Most foodies believe that the shorter the distance from dirt to fork, the fresher and better the taste. And, it's not only about taste, it's also about economics. There's a great argument for buying sustainable food from local farms and resisting what is trucked in from hundreds or thousands of miles away.

Restaurants latched on to this practice early and many buy everything feasible from local growers and farmers. And, while it's far from being a new phenomenon, Farm-to-Table is still evolving. Restaurants are now maintaining their own gardens, with varied degrees of success, in an effort to capitalize on the trend. But, for one special place just outside of Portland, it's more than just a catch phrase.

"We hear the term farm-to-table frequently and to me it's overplayed," says Sunny Jin, Executive Chef at The Allison Inn and Spa. "I appreciate its value but now it's time for us to take a little more responsibility."

'The Allison,' as locals call it, is settled into a hillside on the outskirts of Newberg with gorgeous views of the Willamette Valley. The sprawling resort sits on rich, hearty soil, an agricultural dream. It is only fitting that a garden should accompany the eco-friendly hotel. Not the kind you stroll through, although there are those, too, but the kind of garden guests eat from and other renowned chefs covet. An acre and a half of pricey real estate dedicated to producing sustainable crops for the resort's award-winning restaurant, Jory. This sweet spot of the property is called appropriately, Chef's Garden.

"Not only do we grow our own,

but we'll go out and source one person who supplies us with eggs for the morning or someone who just grows strawberries. I have someone that we're contacting just for corn and someone just for potatoes," Jin says.

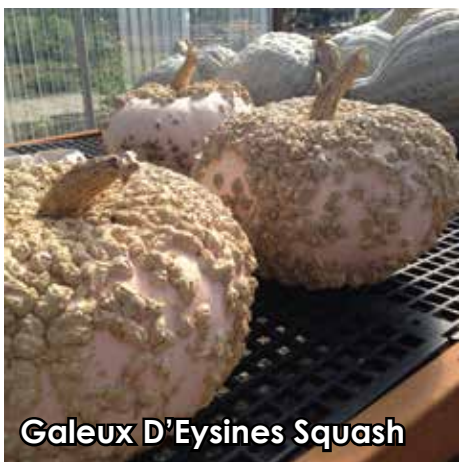
"Those stories don't really exist unless you are in this kind of an agricultural area, and I certainly don't take it for granted."

Anna Ashby doesn't take it for granted either. For the first time in her life she's being paid to do what she's always done-- garden. Ashby is the the Allison's Garden Manager. It's her job to maintain the unique Chef's Garden, but talking to her, you quickly realize it's much more; it's also her passion.

## Team Effort

The chef and the gardener actually work together, kindly calling their relationship 'a collaboration,' admitting they often pose





**Galeux D'Eysines Squash**



**Cardoon**



**Loofah**

challenges to each other.

"They asked me for acorn squash which I refuse to grow," Ashby says, "because it doesn't taste very good."

"We're going to end up thumb wrestling to see who wins this battle," Jin responds. Chefs need their thumbs so, fortunately for him, Ashby usually says "Yes."

"They do try to stump me," Ashby laughs. "One of them asked for unusual peppers and Sunny asked for an unusual melon, but I found them both!"

A few months before each season, the two sit down and source out the seeds they agree on. They focus on past successes and on what was too successful in an effort to minimize waste. The garden has recently grown in size so now there's the luxury of letting rows go unplanted to allow the soil to recuperate.

"We're in no hurry to make sure

this is correct," Jin says. This is our first real, full year of understanding our possibilities. Just with the kale alone we monitor how much we harvest closely to see what our needs will be next year so we can either cut back or produce more. That's the advantage of not having some rows planted. Do we need them?"

## **State of the Garden Address**

Communication is key for the produce to make it to the plate at the height of ripeness. Jin and the other chefs tour the garden often but they usually plan their menus from 'The State of the Garden Address', an email Ashby produces every Sunday. The Jory Executive Chef says it's invaluable to him and to his staff.

"What's being harvested in mass quantities, or what's coming around the corner, or what's dwindling away? It's an amazing connection that we have and just from that one email we can plan ahead,



**Anna Ashby, Gardener Manager**





and it's fun to read," Jin says with a smile.

During the week, you can catch various members of the Jory kitchen staff helping out in the garden, or hunched over a row of vegetables harvesting what they'll use later that day.

"That's what we encourage our team to do, from our breakfast staff all the way to our overnight prep guys. They'll come out here and harvest nasturtium leaves and flowers, for example, right before service just so they have an understanding of the entire process. It's a blessing to have a garden like this," Jin says.

### An Eclectic Garden

Walking around Chef's Garden is a treat for any guest of the resort. It has the friendly feel of a backyard garden, but with an air of enormous possibility. The garden is not at all your typical garden variety:

- You'll find a row festooned with cardoon, a large plant that does not look particularly edible, but is actually of the artichoke family. Jin says the stalks are fantastic when braised or grilled and served with steak.

- The beautifully exotic pumpkin, Galeux D'Eysines will be plant-

ed aplenty next year. The warty pumpkins make beautiful decorations, but also have a rich flavor. Ashby will be certain these seeds don't get away from her.

- You'll find certain gourds in the garden, but not on a plate-- though they are edible-- this one is reserved for the Spa! Ashby was asked if she could grow the loofah gourd (or luffa gourd), in-

**"Our guests deserve the best, and at times they demand the best, and I wholeheartedly agree."**

**Executive Chef  
Sunny Jin**

corporating the garden into yet another aspect of the resort. So far, it looks as though the spa may never have to buy another loofah sponge again.

### Cover Crop-to-Table

Her choice for a winter cover crop piqued quite a lot of interest in the Jory kitchen last year. While Ashby intended to waylay erosion, her cuisine-minded collaborator had other ideas.

"The cover crop we plant for the winter has Austrian field peas in it. It's a feed for cows," she



**Anna Ashby, Gardener Manager  
and Sunny Jin, Executive Chef**





says. "We harvested these little pea shoots that came up in it in late January, early February. We couldn't pick those things fast enough for them upstairs. They used them on salads and for little sides. They taste just like peas!"

Eventually, we had to have a meeting of the minds," she says. "Sunny wanted to keep them, but I said, 'Sunny, I need to plant spring crops, we have to get rid of the winter cover crop!'"

### **The Heart of the Garden**

Ashby is very proud of Chef's Garden and excited for the future. It's a shared space in many ways, but

it's obviously the apple of her eye.

"There's a lot of collaboration," Ashby is quick to say. "I don't like the word own but it's such a reflection of me that I'm very conscience of what goes in and how it looks."

Besides acorn squash, Ashby shies away from crops that are difficult to grow and most prone to disease and insects. She leans more toward the workhorses of the garden; tomatoes and veggies like peppers and lettuce. This enables local farmers to fill in the gaps with crops such as corn, which take up a lot of space.

Ashby is able to leave a portion of





**Benjamin Love,  
Jory Chef de Cuisine**

the garden fallow so there's room to put in the fall crops, but like most gardeners it's hard for her to see open space any time of year. She says, "I can't help but think, hmm what can I plant there?"

### **Futures**

The future is nothing but bright for Chef's Garden, even with a season of rain approaching. The goal is to push the boundaries as far as possible to learn what will grow well into the colder months. "We grew purple sprouted broccoli which went through the freeze in December and in February and it came out glorious, very sweet and tender," Ashby says.

She believes other vegetables are not far behind as several local

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**"I'd rather take it off the menu than try to force something from another region."**

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**Executive Chef  
Sunny Jin**

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vegetable breeders are developing specialty seeds that will grow into the fall and winter.

"For example, to get habaneros that grow in a shorter season so they'll ripen here. And, they're working on a roasting pepper, we just need shorter, cooler season vegetables," she says.

The farmers and plant breeders work with the Oregon State University Extension Service, the area's leading educators of using sustainable and research-based techniques. Area chefs are included in this amazing circle of development, planting and harvesting, much to the delight of those lucky enough to taste the rewards.

It may seem like a lot of trouble to go to for the perfect pepper or the tastiest squash, but Jin believes it's no trouble at all. In



**Kale**





fact, he calls it an obligation.

"Our guests deserve the best and at times they demand the best, and I wholeheartedly agree. I'm not going to bring some fish from the East Coast when our shores are sitting there with the best salmon in the world. The same thing goes for the tomatoes. I'd rather take it off the menu than try to force something from another region," he says.

### The Greenhouse Effect

The new garden greenhouse will be utilized this winter making the shift from summer abundance less heartbreaking for the kitchen staff, and more importantly, less noticeable to Jory customers. The fare will



**Executive Chef Sunny Jin** worked with famed culinary icons such as **Thomas Keller** and **Corey Lee** of **French Laundry** and **Ferran Adria** of **Spain's elBulli**.

still be seasonal, but the greenhouse will help ensure what guests have come to expect; garden-fresh taste in most every bite, any time of year.

As Jin says, "It's a new adventure every day."

### Feast for Your Eyes and Your Belly

Dining at Jory Restaurant is a world-class experience with a staff brimming with excellent credentials, and a wine list that's equally impressive. The stunning setting is perfect for a special occasion, a romantic meal, or just because you're curious if Anna gave in and they're serving acorn squash.

P.S. It is on good authority that the Roasted Heirloom Squash Soup will not disappoint. Enjoy!





**We all have family histories, some of us have it all written down in a book, some may have heard a story or two from Gramma and Grampa, other people live that history everyday.** Our November Hortie, John Blake, lives his family's history at Log House Garden at Willow Lake in Keizer Oregon. He and his wife Lanora even live in the same home he grew up in on the property.

The Blake family first lived and farmed in Southern California when they emigrated from England in the late 1800s. In 1905, they attended the Lewis and Clark Centennial Exposition in Portland, Oregon. They fell in love with the area and realized the Willamette Valley lies in the 45th parallel, the same line of latitude as their homeland of England.

They moved to Keizer in 1906 and started a walnut orchard on the land at Willow Lake.

The next generation of Blake's, John's Dad Philip, replanted the walnut orchard about 1944. When they grew up, John and his brother Bill joined their Dad in the farming business. Expanding their orchard in 1971, the Blake's planted 35 acres of hazelnuts. John says with a smile in his voice, "We called them filberts back then!"

John and Bill added Willow Lake Nursery and Landscape to the property for 35 years from 1973 to

# THE FAMILY TREE

**At Willow Lake Nursery, John Blake grows walnuts, hazelnuts and families.**

**by Judy Alleruzzo**



**John and Lanora Blake**

2008. They had a wide selection of plants for their gardener customers, from vegetables to hanging baskets to trees and shrubs. Busy as they were with the nursery, they also harvested the hazelnuts and walnuts.

As with all farmers and orchardists, there are stories of good harvests

and disasters.

John tells a great story of when he was pretty young; say 50 years ago. That smile was in his voice again. His Dad gave him a 5 gallon bucket and said to go down to the trees near the river and pick the nuts. There was a stand of young trees about one-and-a-half inches in diameter. John said the trees are too small to get any nuts.

His Dad told him to go down there and he'll get about a coffee can of nuts off each tree.

"Of course Dad was right. All these years later, I'm using huge machinery to harvest from those trees!"

John was in Middle School the year of the Columbus Day Storm in 1962. He remembers that storm very well, "We lost half of the walnut trees in the orchard". They tipped over from the amount of rain and wind generated from the storm. John's Dad watched a walnut tree crush a car. It was an amazing storm.

Harvest Time starts in September with hazelnuts first to ripen. The process of harvesting hazelnuts and walnuts is about the

same.

They are swept into long rows between the trees. If the early fall weather doesn't bring down the nuts, the trees are shaken with a cherry shaker. John loves to wait for "Mother Nature to blow down the nuts with normal wind and rain-fall".



Another machine has pick up paddles that gather nuts into a truck.

The nuts are trucked to a processor to take off husks and shells, dry and package the nuts for retail sale. The retail outlets for Willow Lake nuts are listed at the end of the article.

John was anticipating a down year for his 'Barcelona' variety of hazelnuts. Industry was forecasting about a 20 percent drop in harvest from 2013 tonnage.

He ended up with one extra tote of nuts. He doesn't have exact tonnage stats but he's happy to be up one tote against last year's harvest. Oregon grows 99% of the U.S hazelnut crop. Profits should be up too as Turkey, the number one worldwide producer of hazelnuts, had a late frost that damaged their crop.

John grows the English Walnut variety called 'Franquette'. He believes it's the best walnut variety for Oregon as it blooms a bit later than other varieties. This way a late spring frost does not affect the blooms. John is hopeful for a good walnut harvest but doesn't know if the extremely hot summer hurt the ripening nuts. At the time I talked to John, he was just getting ready to harvest the walnuts in a very muddy orchard. I wished him well and hope to hear very soon about the outcome of the

harvest.

These days John not only tends his orchards but he and his wife, Lanora manage a wonderful wedding venue called Log House Garden at Willow Lake.

In 2002, John and Lanora's daughter Kylee was looking for a place to have her wedding. John thought of just the right place and moved out the tomato plants and petunias, creating a wedding area in the nursery. It was a beautiful wedding celebration.

Friends of John and Lanora encouraged them to increase their wedding business.

John says, "somebody is always getting married" and they began to book in the events each weekend. Soon, they hosted weddings on one side of the property and ran the nursery business on the other side.

By 2008, Bill's health began to decline from M.S. plus John saw the nursery business competition getting stronger. He phased out the nursery and landscape business and increased wedding business. Bill Blake is now President of a Disabled Veteran Organization and John and Lenora run Log House Garden at Willow Lake. They have designed a beautiful wedding venue complete with colorful gardens and a stunning timber framed pavilion. The annuals are grown right on the



Wedding Area



Greenhouses





**The Blake Family**

property by John's son in law. He also grows annuals and hanging baskets as a wholesale business.

They are booked every weekend, from June to October and host about 40 weddings a season. Right now they are booked through August 2015.

The weddings end right before the walnut harvest begins in October.

When John is not getting ready for a wedding or tending the orchards, he is fishing!

John's a Chinook salmon fisherman. When he had the nursery, his friends would call him up to join them on a day of fishing. John would have to sadly decline the invitation as his nursery

Log House Garden at Willow Lake

5655 Windsor Island Road N.  
Keizer, Oregon 97303  
503-393-0732

[www.loghousegarden.com](http://www.loghousegarden.com)

business was open on all those sunny, summer days.

Once he "retired" from the nursery, his friends thought their fishing buddy would now be able to play with them on the weekends. Well, weekends are prime wedding dates, so John goes fishing when he can on week days when there's not many fisherman on the water. He "limits out" most week-

days on Chinook! He is a member of The Tillamook Angler's Association and worked on seeding Netarts Bay with salmon.

John seems to be starting to scale back his busy lifestyle. When I talked with him he mentioned he was watching a hummingbird in the garden. That sounds like a man stopping to smell the roses and watch hummers. He and Lanora celebrated 41 years of married life this year.

They have a lovely family of 3 children, daughter Kylee and husband John and 2 grand kids, son Mitch and his wife Rebecca and daughter Molly. The great photo of their smiling faces was taken in the history-rich family orchard planted so long ago.



**See Judy's interview with John Blake talking about his walnut harvest.**

[www.GardenTime.tv](http://www.GardenTime.tv)  
Archive Episode 303,  
November 2, 2013







## Factoids

According to the Agricultural Marketing Resource Center, "Oregon grows 99% of the U.S. Hazelnut crop." Worldwide, Turkey is the top producer of Hazelnuts, growing 80% of the world's crop. The European Union is second, with 13%. The United States grows 7% of the world total.

Oregon is a very low producer of walnuts.

California grows the bulk of U.S. walnut production.



**Walnuts**



**Hazelnuts**



## Willow Lake Hazelnuts and Walnuts are sold at these locations.

Call first for availability.

**Springbrook Hazelnut Farm – Newberg**

503-538-4606

**Loughridge Farms – Scholls**

503-628-1286

**Growers Outlet – Portland**

503-256-3629


**Joe's Place – Vancouver**

360-892-3974





# Resting on Your Laurels



**Throw one or two  
bay leaves into  
your usual sauces  
and soups for an  
added layer of flavor.**

by Sarah Gustin

PHOTO CREDIT: GEORGE HODAN

Fall is by far my favorite season, there is nothing like sitting with a cup of tea with friends, smelling stew simmering in the kitchen. The smells of fall are never complete without bay laurel. Bay laurel, or *Laurus nobilis* is an herb steeped in rich history and mythology. Native to the Mediterranean, bay laurel is cousin to many waxy-leaved plants including, avocado.... In Greek and Roman mythology, the laurel is associated with victory, with a laurel wreath being bestowed upon Grecian athletes. The Romans believed the bay laurel tree originated from the beautiful nymph Daphne, who transformed herself into a tree to escape Apollo.

Bay has long been used in medicine and cooking. The oils have been used in the treatment of arthritis and

as an antiseptic. In cooking the bay leaf is always used dried, because drying removes some of the herbs bitterness and less desirable flavor. The dried leaves are typically put in sauces and soups and removed prior to serving. The leaves have been known to damage internal organs when ingested whole, but the dried powder can be used safely.

Look around your local garden center in early spring for *Laurus nobilis*. Bay is not hardy through the winter, so it is best grown in a large pot. This evergreen should take a vacation outdoors on sunny days, but should spend most of the winter and fall in a sunny indoor spot. Pot with very well drained soil; equal parts cactus mix and potting soil is ideal. Bay thrives once it has an established root

system. Water your Laurel every few days, taking care to not let the soil dry completely while simultaneously avoiding water-logging the soil. Fertilize the tree regularly. The tree can grow very tall; in nature it can reach more than 30 feet. Grown domestically and left unpruned it will reach 10 or more feet in height. Regular harvesting and pruning will control the height of your tree, and can keep it a shrub-like size.

Once the plant is established the leaves can be harvested at any time. In spring the tree will flower and produce berries. The leaves can keep for up to a year once dried.

Bay leaves have a wide range of uses. My favorite is my "emergency fall atmosphere" fix. When I have guests coming over and





I want my home to smell warm and inviting, I combine cinnamon sticks, bay leaves, half an orange, and cloves into a crock-pot with water and set it to low. Within an hour my home smells like all the goodness of fall! Throw one or two bay leaves into your usual sauces and soups for an added layer of flavor. To make a delicious whole chicken, stuff your chicken with a handful of bay leaves, along with rosemary and other herbs. While the chicken roasts the meat will be infused with flavor. Bay leaves are also a natural bug repellent. Put leaves in your pasta, rice or flour to keep away pests like weevils.

Feel victorious in your garden and add this versatile plant to your home next spring!

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## Bay Laurel Ice Cream

**1 2/3 cups heavy cream**

**1 fresh bay laurel leaf** (as you can see my leaf was a little over 2 inches long, smaller would be fine)

**1 cup whole milk** (I only had 1%, I used 3 Tbsp half and half and the rest 1%)

**3/4 cups sugar, divided use**

**1/4 tsp kosher salt**

**4 large egg yolks**

Combine the heavy cream and bay laurel leaf and a small heavy saucepan. Bring the cream to a simmer, remove the mixture from the heat and let steep covered for 30 minutes. After steeping the bay laurel leaf in the cream for 30 minutes prepare an ice bath. Place the milk, 1/2 cup of the sugar and the salt in a medium sauce pan. Bring to a simmer while stirring to dissolve the sugar.

Prepare an ice bath and whisk the egg yolks with 1/4 cup sugar in a medium metal bowl and set aside. Combine the milk, 1/2 cup sugar, and a

pinch of salt in a medium heavy saucepan, and bring just to a simmer, stirring to dissolve the sugar. Add the hot milk to the egg yolks in a slow stream while whisking. Warming the eggs gently this way prevents them from scrambling. Add the egg yolk/milk mixture back to the pan.

Cook the mixture over medium low heat while stirring constantly with a heat proof spatula (I use silicone). Make sure to scrape the bottom and sides of the pan as you cook it. When the mixture coats the back of the spatula and thickens pour it through a fine mesh strainer into a metal bowl set in the ice bath. Stir until cool, when it is cool strain the bay laurel flavored cream into the egg yolk mixture. Continue to cool over the ice bath until very cold or just cool it in the fridge for several hours. The mixture must be totally cold before proceeding.

Freeze in your ice cream maker and then place in the freezer to harden before serving.

*From: <http://blog.hippoflambe.com/2010/07/bay-laurel-ice-cream.html>  
Inspired by Gourmet's Fennel Ice Cream*



PHOTO CREDIT: LYNN GREYLING





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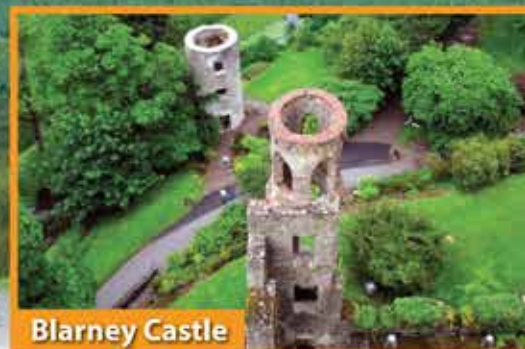
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TRIP BOOKED THROUGH





# "Close the Refrigerator!"

**With meal planning, you can improve nutrition, save money and time and create better tasting food. Plus, there's no more staring into the refrigerator wondering what to make.**

**by David Musial**

You get home from work, tired and hungry, and you don't know what to eat. Cooking is challenging enough, let alone deciding what's on the menu. You have pork chops in the fridge, but aren't sure what would taste good to accompany the chops. Growing up in my parent's house this would not have been a dilemma as most meals were planned and we would have been served peas with those chops.

Most of us don't give much thought to meal or menu planning unless we're throwing a dinner party. We eat the same food combinations we had as a child or when in doubt, just add a salad. With meal planning, we can improve nutrition, save money and time and create better tasting food.

## **Benefits of Meal Planning**

Improving nutrition is probably the most important benefit of meal planning. Serving a balanced

meal is important and when you try to throw a meal together last minute, it can be challenging and quite often you wind up with an unhealthy meal. When you take the time to plan a menu, you will be more likely to prepare a well

balanced meal.

Health benefits also come from the reduced stress in knowing what you are cooking. It will also increase the likelihood of having family meals together.

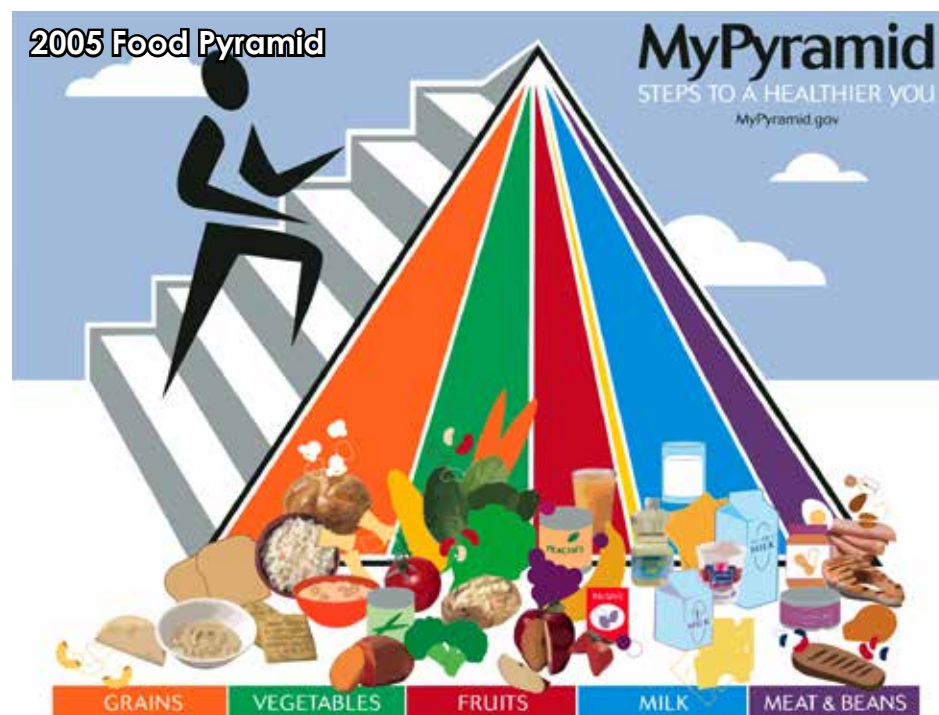
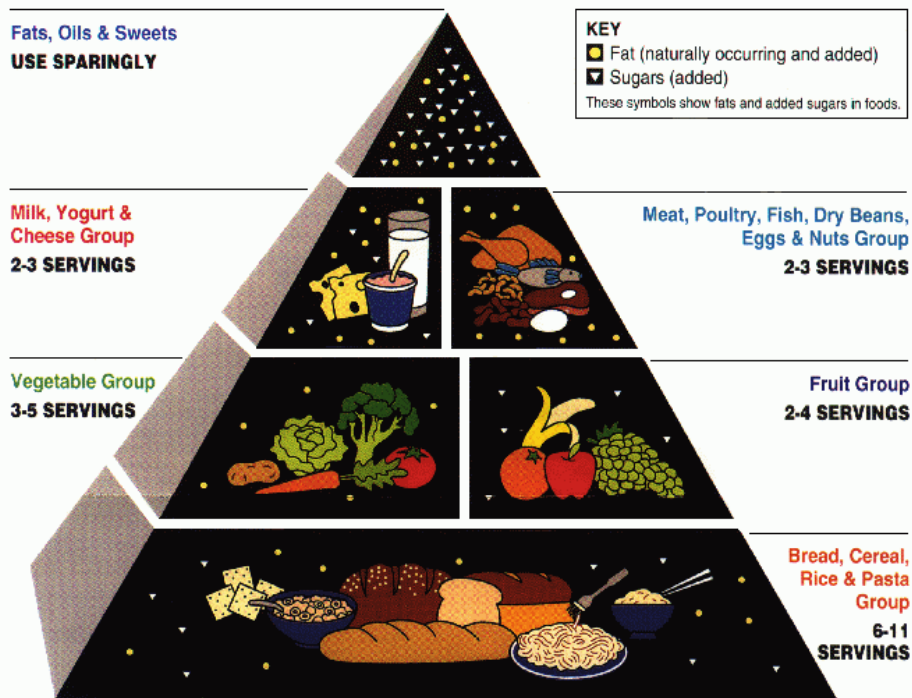


PHOTO CREDIT: WWW.SHEKNOWS.COM

PHOTO CREDIT: MYPYRAMIDFOOD.SVG





## 1992 Food Pyramid

We all want to save money and with meal planning you will do just that. With grocery list in hand, you will be able to purchase all the food for your meals at one time; no wasted gas making an extra trip to the store or wasted food as you will only buy what you need.

Additionally, you won't need to spend the extra time trying to figure out what to make; no more standing in front of the refrigerator with the door open trying to figure out what to eat and being yelled at to 'close the fridge, you're wasting electricity'.

Finally, when you take the time to plan a meal, it will taste better. With planning, you can take the time to research what foods go well together and allow yourself to be more creative. Also, when you know what you are making, you can concentrate on cooking, not what to cook.

Now, being thoroughly convinced of the benefits of menu planning, there are a few steps to follow in creating a menu. The steps include pairing of food, taste and flavor considerations.

## Creating a Menu

The first step in creating a menu is determining what foods go to-

gether. This needs to be both from a nutritional and a pairing standpoint. From a nutritional standpoint, you need to consider the basic food groups. The original USDA Food Pyramid broke food into groups and how many servings per day you should have of each group. The first layer of the pyramid was starches, followed by fruits and vegetables, next was a layer of protein and dairy, and the top of the pyramid was fats and oils. The idea was to give you an idea of how to plan your meals.

Over time, the pyramid was changed due to what some felt was a confusing message in layering one group above another. Now, the pyramid had been replaced by an icon of a plate and a glass. Known as MyPlate, it was released in 2011 by Michelle Obama and USDA Secretary Tom Vilsack. The intent is to remind consumers how to build their plates (menus) for

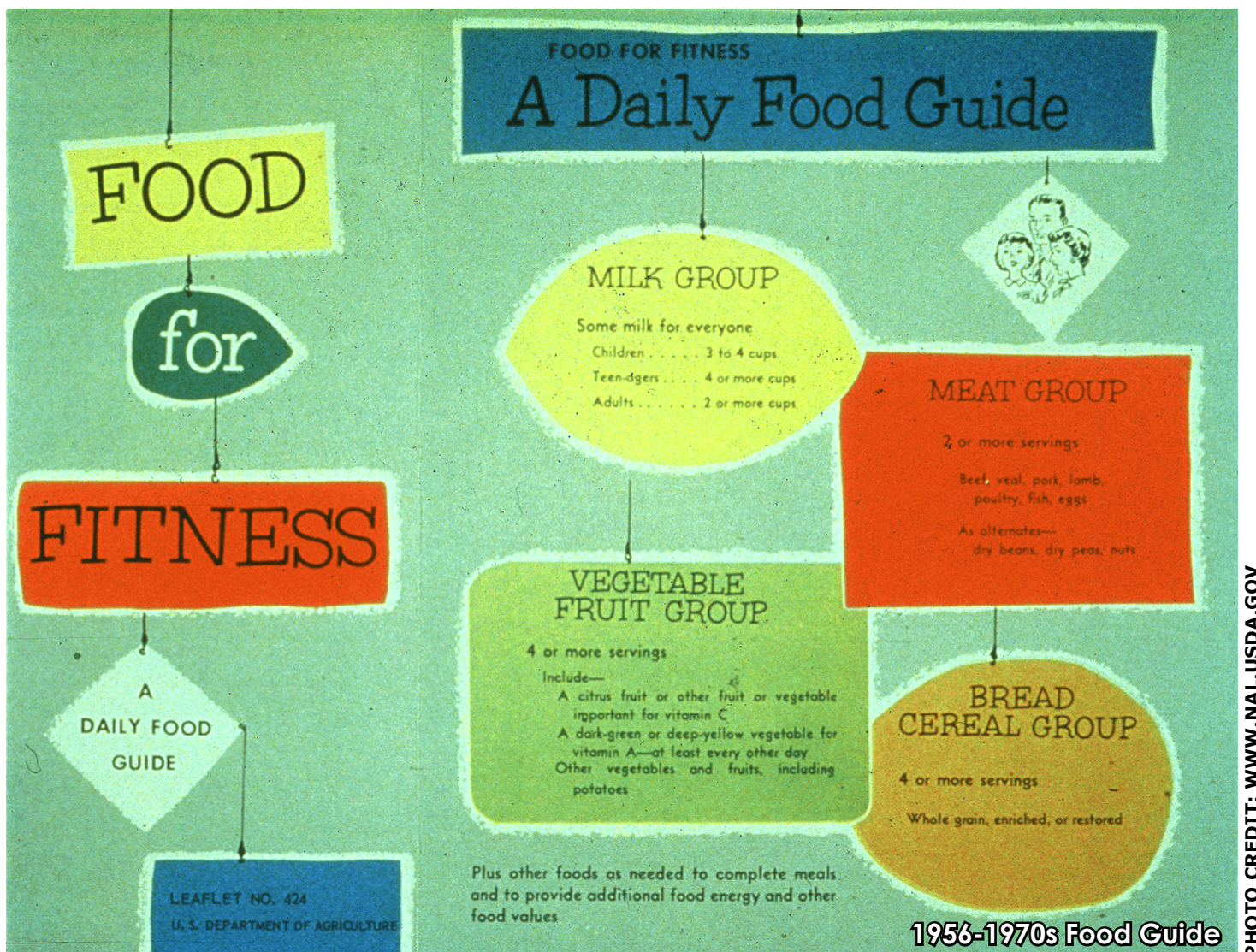
## FOOD WHEEL

A Pattern for Daily Food Choices



## 1984 Food Wheel





healthier eating. The plate represents fruit, vegetable, protein and starch in equal portions and the glass represents dairy. For more info about MyPlate, go to [www.choosemyplate.gov](http://www.choosemyplate.gov).

When choosing foods to pair together you will find that some go together naturally. Think ham and scalloped potatoes or turkey and stuffing. However, not all proteins pair well with all vegetables, not all vegetables go well with all starches, and so on. To learn what foods do go well together, take a look at cookbooks or food magazines. Restaurant menus will also give you a good idea of pleasing food combinations. Since they are looking to make a profit, they are less likely to put together unpleasant combinations.

Two of my favorite sources for pairing food are Culinary Artistry and The Flavor Bible, books by Karen Page and Andrew Dornenburg. In these books, you look up a food item; say pork, and it will list what foods and flavors combine well. It is a great jumping off point to creating a menu. Keep in mind that it is only a guideline though. While reviewing the book, I noted that peas are not listed as pairing with pork

chops. Sorry Mom!

Besides the inherent taste of a food, we can alter taste in several ways. Taste is subjective though. When considering taste, we normally think of the sense of taste and the four basic tastes; sweet, salt, sour and bitter. However, our sense of feel also impacts how our food tastes. Temperature and texture can alter our perceived taste. Soft foods can be improved with the addition of a crunchy garnish and proper temperature of our food makes it more pleasurable. In addition to the four basic tastes, a fifth taste has been identified and is called umami, which is a savory taste.

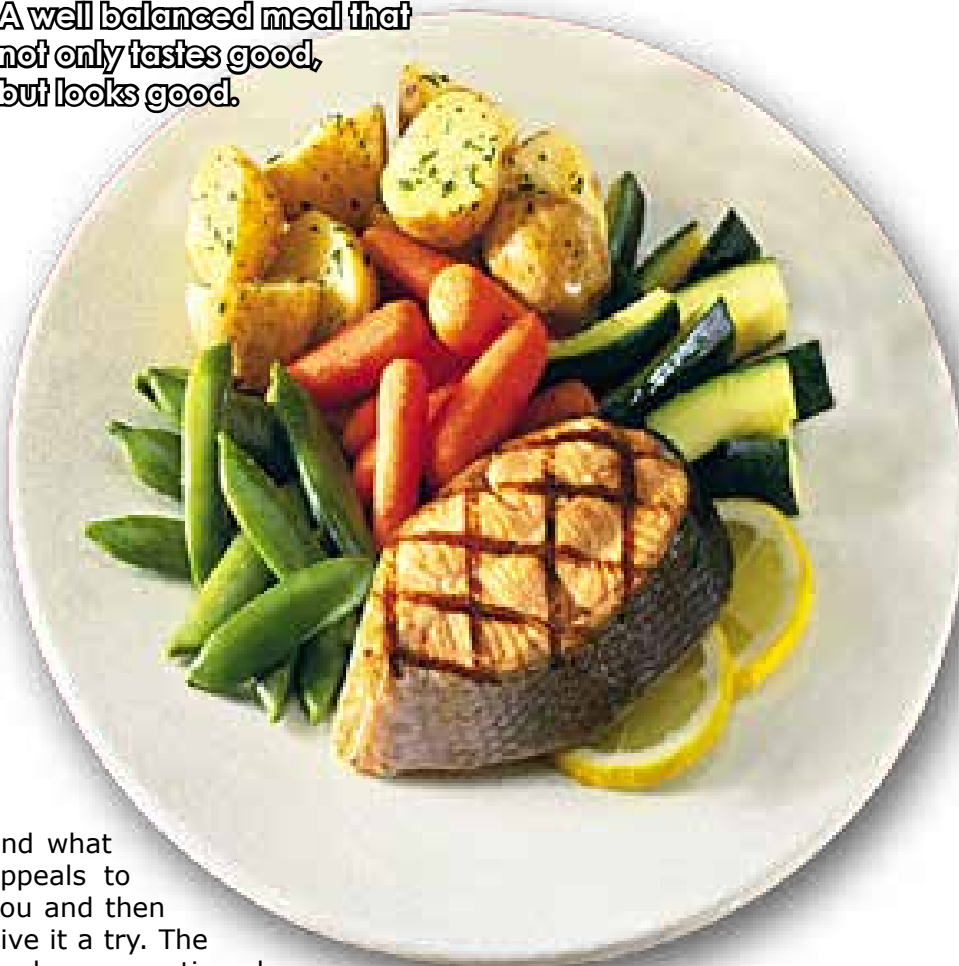
When we season or flavor our food, we also alter its taste. In this case, it is actually the sense of smell. That is why when you have a cold that food tastes (smells) so bland. Seasoning can compliment or contrast the food being served. Herbs and spices are not the only thing that can be used for seasoning. The addition of citrus zest or fruit juice can also be used to flavor food.

The best advice in this area is to read about food,



**A well balanced meal that not only tastes good, but looks good.**

PHOTO CREDIT: WWW.SLIMFAST.CA



find what appeals to you and then give it a try. The books mentioned above also provide flavor combinations. Be creative, but remember that all food needs to be properly seasoned to taste good. Taste your food before serving to family or guests.

The final piece of meal planning is that food needs to be visually appealing. Food that doesn't look good will be less appealing and ultimately not taste as good as it could. So what can you do to make your food more visually appealing? Is the plate of food colorful or monotone? If it's monotone, maybe you can serve a vegetable with more color, or add a garnish that brightens the plate. Sauces can also be served as a garnish and add visual appeal and flavor to a plate. For garnishing ideas, take a look at the Garnishing article in the October edition of Garden Time on line.

One final thought is to plan the meal for the occasion and the guests. Creating an elaborate mid-

week meal is probably more than you really want to tackle. Also, if the meal is being prepared for your family, keep in mind their likes and dislikes. It's always good to introduce new foods to your family, but an extremely spicy dish that appeals to you, may not be well received.

With all the benefits of meal planning, remember that success is not always guaranteed as is apparent from the following tale from my youth... when I was growing up, the St Patrick's Day menu consisted of corned beef with boiled potatoes and cabbage. Now I'm all for exposing children to different foods, but this menu was the most challenging of the year. As soon as I opened the front door; coming home from school, I was assaulted by the smell of boiling cabbage. At my house, you either finished your plate or went to your room. I spent most St Patrick's Days in my room. However, now that I am an adult, I do embrace green beer on March 17th!

## 2011 Food Guide

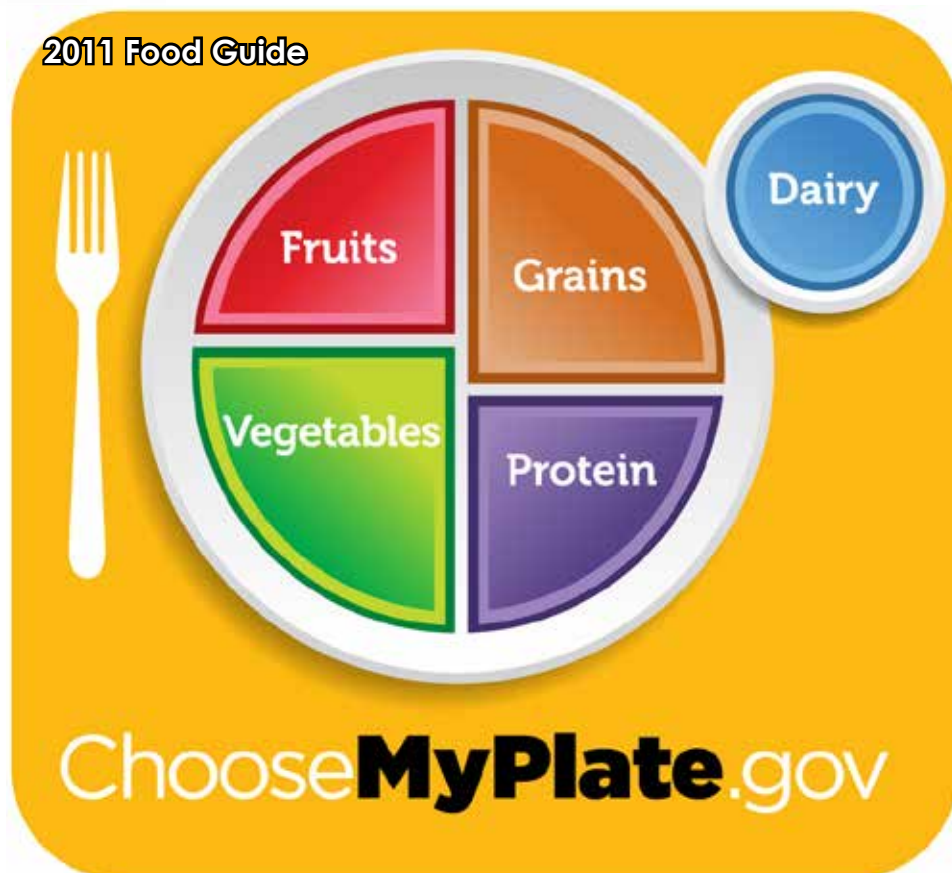


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# WTDITG

**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.



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.



- 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

## 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 Fall Chrysanthemum Society Show and Sale.**  
**Saturday-Sunday, November 1-2, 2014 • 9:00am-3:00pm**  
**Portland Nursery (Division), Portland, OR**

**What to Do in the Garden in November**  
**Saturday, November 1, 2014 • 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 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. Free.

**What to do in the November Vegetable Garden**  
**Saturday, November 1, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Join Donna & Robyn of Your Backyard Farmer in this "success is an open book" educational class. These experienced farmers will help you decipher your seed catalogs in an open discussion on what to do in the November vegetable garden.

**Kids Club: Bird Seed Wreaths**  
**Saturday, November 1, 2014 • 11:00 (Woodburn)**  
**Saturday, November 8, 2014 • 11:00 (Sherwood)**  
**Saturday, November 15, 2014 • 11:00 (Gresham)**  
**Al's Garden Center, Woodburn, Sherwood, Gresham, OR**

Taking care of the birds during the cold winter months is an important task! We can help our feathered friends by offering some much-needed food. We will use a grapevine wreath dipped in shortening and bird seed to create a meal worthy of even the hungriest of feathered friends. Cost: \$5.00 per child. Registration is required.

**Overwintering Your Garden**  
**Saturday, November 1, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

The winter season has its own set of challenges to the gardener, which may include the chill of frost, an abundance of moisture, or an extended dry period. Sean will offer helpful suggestions to proactively meet these winter challenges and better enable your plants to remain healthy and survive these, at times, inhospitable conditions. This class will include tips on overwintering tender and borderline hardy plants.

**Disconnect your Downspouts and Save Money!**  
**Saturday, November 1, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

Come and learn how to properly disconnect your downspouts, build a rain garden with suitable plants and get a discount on your water bill! Professionals from the City of Portland will share their expertise with you. [Bilingual (English/Russian) class.]

**Enter the World of the Chrysanthemum**  
**Sunday, November 2, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**  
Tamara will step up away from our Annual Chrysanthemum

**continued next column**

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 Chrysanthemums on show and better appreciate what it takes for enthusiasts to cultivate them. There will also be a demonstration of using chrysanthemums in floral design after the class!

**Lawn, What a Yawn! Alternatives for Greenspaces**  
**Sunday, November 2, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

with Bonnie Bruce of Celilo Gardens. A lawn used to be every homeowner's pride but because turf is a water hog, a maintenance hound and often chemically dependent, lawn is losing its appeal. Bonnie will explore other design options for the green turf as well as techniques for removal.

**Plant Tissue Culture (Micropropagation) for the Home**  
**Sunday, November 2, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

Carol Stiff from Kitchen Culture Kits, Inc and the Home Tissue Culture Group, will introduce you to plant tissue culture and show you how you can do this in your home. Tissue culture, also called micropropagation or plant cloning, is a method of plant propagation that involves growing pieces of plants (shoot tip, node, leaves, etc.) in a sterile environment and producing numerous new plants ("plantlets") year-round.

**Al's 14th Annual Evening of Lights**  
**Thursday, November 6, 2014 • 4:00pm-9:00pm(S)**  
**Friday, November 7, 2014 • 4:00pm-9:00pm(W)**  
**Saturday, November 8, 2014 • 4:00pm-8:00pm(G)**  
**Al's Garden Center, Woodburn, Sherwood, Gresham, OR**  
Enjoy the sights, sounds, and scents of the holidays at this magical event. Stroll through designer-decorated Christmas trees as you listen to live music. Relax in the warm greenhouses filled with colorful, freshly grown Poinsettias. Free.

**Wintertime Beauty - Conifers, Barks and Berries**  
**Saturday, November 8, 2014 • 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.

**Little Sprouts: Fresh Green Arrangements**  
**Saturday, November 8, 2014 • 11:00am**  
**Garland Nursery, Corvallis, OR**

**Make Your Own Cactus Bowl**  
**Saturday, November 8, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Our own Angelina Ponce will guide you through making your own unique cactus arrangement in this hands-on class. Learn how to select cacti and succulents with similar care needs to plant together in a suitable low dish. She'll send you home with your own creation and tips on keeping them happy.

**continued next page**





Materials Fee: \$30, (all materials included.) Bring gloves! Class limited to 12.

#### **Mushroom Cultivation**

**Saturday, November 8, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

with Nikhilesh Desai. Learn how mushrooms grow and how you can grow them, too! Join local mycologist and co-founder of MycoCascadia, Nikhilesh Desai, and discover the fascinating world of fungi. Beginning with a brief overview of how mushrooms do what they do, the class will cover methods of oyster and shiitake mushroom cultivation for the home grower and ideas on how to incorporate these delectable fungi into delicious dishes.

#### **Season Extension for Winter Veggies**

**Saturday, November 8, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

with Ian Wilson of Portland Edible Gardens. Do you ever feel like the growing season is just too short? Well, it doesn't have to be!! In this class, Ian Wilson, owner of Portland Edible Gardens, will discuss cold frames, low tunnels, row covers, and other methods for extending your vegetable harvest deep into the winter!

#### **Poinsettia Greenhouse Tour**

**Saturday, November 8, 2014 • 3:30pm**  
**Al's Garden Center, Gresham, OR**

Experience the amazing site of thousands of poinsettias in various stages of bloom. These greenhouses are normally not open to the public so this is a rare opportunity to see the amazing views inside and learn about what it takes to grow 50,000 top quality poinsettias. Also, learn some tips and tricks to keep your poinsettias looking fresh and beautiful all season long. Registration is required and space is limited. Register online at [www.als-gardencenter.com](http://www.als-gardencenter.com).

#### **Enjoying the Winter Garden**

**Sunday, November 9, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

Don't say goodbye to your garden in Winter, embrace the season and learn to love the Winter garden! Join Paul Taylor, OCNP Garden Designer and Consultant, as he gives tips and tricks he uses in his garden for the holidays to enjoy the winter garden at its fullest.

#### **Brilliant Fragrant Paperwhites**

**Sunday, November 9, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

Forcing paperwhites is an easy way to add life and fragrance to your home around the holidays! These lovely flowers can be rustic or elegant, depending how you deploy them. Bring your 6" diameter watertight vessel (or come early and buy one) and we will pot up some bulbs to grow through the winter in your home. \$10 materials fee.

#### **Indoor Terrarium Workshop**

**Saturday, November 15, 2014 • 10:00am**  
**Al's Garden Center, Woodburn, Sherwood, Gresham, OR**

**continued next column**

This popular workshop is a great way to be creative with plants. You'll fill a beautiful glass pedestal bowl with houseplants and decorative rocks. Glass terrariums blend into any décor, so add some plant life to your home, or make one for a gift. Workshop includes instructions and supplies. Cost: \$35.00 per kit. Includes glass container, gravel, charcoal, soil, decorative rocks and 3 plants. Registration is required & space is limited. To register, call the store you'd like to attend.

#### **Bonsai for the Holidays Workshop**

**Saturday, November 15, 2014 • 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! Space is limited to 25 participants. The fee for this workshop will be based on the cost of materials used. Silent observers are welcome free of charge.

#### **Winter Interest in the Four Season Garden**

**Saturday, November 15, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

Despite the dark, cold, and wet days, Northwest gardens in the winter can be beautiful. Learn what plants will enliven your garden so you have interesting things to look at as you sip hot tea and peruse the spring seed catalogs.

#### **Sheet Mulching for Super Spring Beds**

**Saturday, November 15, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

Whether you're putting your well-worked veggie bed to sleep for the season or preparing a new bed for planting flowers in the spring, sheet mulching or lasagna gardening is a great way to turn often-inexpensive materials into fabulous growing space over the winter.

#### **Timely Techniques for Fall Vegetable Pest Control**

**Sunday, November 16, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Marc Scheidecker, a Portland Community Garden Manager and full-time, year-round gardener joins us to discuss the importance and techniques of cleaning the edible garden in Fall in order to minimize pests and diseases.

#### **Ladies Night Out**

**Friday, November 21, 2014 • 4:00pm-7:00pm**  
**Garland Nursery, Corvallis, OR**

#### **Holiday Open House**

**Saturday & Sunday, November 22 & 23, 2014**  
**Garland Nursery, Corvallis, OR**

#### **Beeswax Sheet Candles**

**Saturday, November 22, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Brenda Lee Calvert from Halfmoon Farms will be here to guide you through making candles from beeswax sheets. These make great seasonal gifts for the home and are so fun

**continued on page 33**



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# PLAYTIME

## Gardening Events Around Town

(continued from page 31)

to make! You will make a pair of tall candles and a pair of votives and learn unique decorative embellishments. Brenda will have honey from the Halfmoon Farm bees for tasting and purchase and lots of fun facts about bees! Materials fee \$15, bring cash or check payable to Halfmoon Farm. Please bring a hair dryer if you have one available. Class limited to 15, registration open to students 12 and older.

**Build-Your-Own Holiday Greens Workshop**  
**Saturday, November 22, 2014 • 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. This class is great for beginners and experienced folks alike. \$35 per participant. Fee includes supplies and evergreen boughs for building a holiday piece to take home with you.

**Plants for Lovely Winter Gardens**  
**Saturday, November 22, 2014 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

with Magi Treece of Living Structures  
The grey months don't have to be barren ones in your home garden! Magi, a talented and experienced garden designer, will share plant and design ideas for keeping it interesting with color, form and texture all winter long.

**Deck Your Containers with Holiday Spirit**  
**Saturday, November 22, 2014 • 1:00pm**  
**Garland Nursery, Corvallis, OR**

**Medicinal Herbs for Winter Health**  
**Sunday, November 23, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

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.

**Cut Fresh: Using Greens and Landscape Trimmings**  
**Sunday, November 23, 2014 • 1:00pm**  
**Garland Nursery, Corvallis, OR**

**Centennial Holiday Exhibit Christmas Past, Present and Future**  
**November 24, 2014-January 2, 2015**  
**Pittcock Mansion, Portland, OR**

**Christmas in the Garden**  
**Thurs.-Sundays, Nov. 28, 2014-Dec. 21, 2014 • 4:00pm-9:00pm**  
**The Oregon Garden, Silverton, OR**  
Christmas in the Garden is an award-winning event featuring a traditional Christmas Market and light display in the charming Rediscovery Forest.

**ZooLights**  
**November 28, 2014-January 4, 2015.**

continued next column

**The Oregon Zoo, Portland, OR**

It wouldn't be the holidays in Portland without a visit to ZooLights, the Oregon Zoos' annual winter festival featuring more than a million LED lights.

**Annual Holiday Open House**  
**Saturday-Sunday, November 29-30, 2014**  
**Portland Nursery (Stark), Portland, OR**

Join us for a weekend full of classes, draw inspiration from our magical holiday ornaments and décor, and pick out a living Solstice or Christmas tree. Our Holiday Open House is a festive event, sure to inspire!

**Fall Crafts for the Kids!**  
**Saturday, November 29, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Nels Olson, registered horticultural therapist, Master Gardener, and Portland Nursery Employee will guide three different nature based craft activities, which will engage, educate, and entertain kids of all ages. Attract birds, construct a fall leaf mobile, or create a beautiful leaf mosaic sun catcher in this fun and interactive class for kids. Class is free, but you must preregister and we can only make space for 15 lucky students!

**Make Your Own Holiday Wreath**  
**Saturday, November 29, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

with Heidi Brinnich of October Hill Create your own fresh and beautiful wreath for the holidays with the fun and creative Heidi Brinnich, of October Hill. She will guide you through the process of making a wreath that is unique to you and guaranteed to bring holiday cheer into your home! Materials Fee: \$30 (All materials included). Please bring gloves and pruners if you have them.

**Create Your Own Winter Interest Container**  
**Sunday, November 30, 2014 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

Learn how to create a vibrant container that really speaks to the season with our landscape designer, Terrie Burdette. Go home with a gorgeous custom container and the skills to keep it happy for maximum enjoyment. Materials Fee: \$30 (all materials included). Please bring gloves and a trowel.

**Winter Outdoor Bonsai Care & Pruning**  
**Sunday, November 30, 2014 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

George Bowman, bonsai enthusiast will demonstrate techniques for seasonal care and pruning of your outdoor bonsai specimens.

### LOOKING FOR MORE?

You will find more events and updated information on the Garden Time Events Calendar  
[www.gardentime.tv/events.htm](http://www.gardentime.tv/events.htm)



# "Together, We Create the Message"

-Jeff Gustin, President

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

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