

garden time

December 2014

A Digital Monthly Magazine for Your Garden & Home

Making a Christmas Wreath

The Circle of Life

Davis Christmas Tree Stands
Easy Holiday Appetizers

Lee Farms'
Craig Lee



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Home for the Holidays

Wow, did we really just finish our ninth season? It seems like the years are going by faster every season. The only thing that seems to slow that time down is when we run into fans of the show. You all have become family as the years roll by. We love running into fans of the show and we know a lot of you by name. We share stories, successes and sorrows which makes it more than a 'show' for us. It gives us all a warm feeling. It is perfect for this time of year too. There is nothing like the holidays to give people that warm feeling. It is a time for family and friends. We get a chance to reflect on the past year and try to squeeze in one last party to see every one before the start of the new year. We will not be doing the show for the next three months but we will still have a lot of time together as a 'Garden Time' crew. First we will be getting together at the 'Christmas in the Garden' event on the 12th of December at the Oregon Garden. If you would like to see one of the best light displays in Oregon, stop by and see us that weekend! Then we will be taking 40 of our Garden Time viewers down to Costa Rica in January for a Garden Time tour. You would think after 8 years and 39 weeks we would be tired of each other, but we are not. We love hanging out together and with fans of the show. Our next trip is to Ireland in July. If you would like to join us, go and check out the link at the Garden Time website.

For us, one of the ways we sign off for the season is a stop at Jerry and Deb Yost's house. If you are a regular viewer of the show, you know that we stop by Jerry and Deb Yost's for our season ending toast and dinner. Jerry manages Gartner's Meats and after nine years we love finishing out our season with this group of friends. We have seen this 'family' grow and shrink in the past decade. We have experienced loss as some of the group have passed away (we miss you Pops) or moved, plus we have seen other families join us in this celebration of family and good food. We cherish our time with all of them each year. Which brings up a point; not every holiday is perfect and sometimes not everyone can be involved, but we enjoy every holiday and get-together no matter who is there. This is a celebration of inclusion, not exclusion!

While we are talking about holidays; we talk about the upcoming holidays in this month's issue. We visit with Craig Lee who has helped guide his family farm to the top of the heap for Christmas tree production. We also talk about the Davis Tree stand. This stand is one of the best for the homeowner. It can ensure your tree stays healthy for the entire holiday season. We also bring you some tasty holiday appetizers and the lowdown on quinoa. Plus we have some information on trips to some of the most interesting places in the world, brought to you by Garden Time.

Speaking of home, we are looking for a new home for the Garden Time show. We are working with local TV stations for our 'home' for the new season of Garden Time. We want a time when people can tune in each week and find us at a convenient time that will fit their schedule. So once we have a final time slot we will let you know!

**Happy Gardening,
Jeff Gustin, Publisher**

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The Circle of Life

Making a wreath is an easy and fun way to gather kids, family, friends or neighbors together to create a beautiful decoration.

by Judy Alleruzzo



Pagan or Pre-Christian cultures used wreaths in late winter as a sign of longer days and the coming of spring light. Ancient Romans used wreaths as a symbol of victory and status in their community.

Ancient Greeks awarded them to Olympic winners. In Sweden, candles were added to wreaths to symbolize the sun's power. The traditional lighted wreath crown is part of the St Lucia Day celebration on December 13th. In all of these cultures and in modern Christianity, the circular wreath symbolizes eternity and the unending circle of life. The holiday tradition of using evergreen boughs, strengthens the symbolism as evergreens mean growth and everlasting life. During the

Christmas holidays, wreaths are a sign of welcome when displayed on your front door. This widespread symbol welcomes all to holiday cheer.

Making a wreath is an easy and fun way to gather kids, family, friends or neighbors together to create a beautiful decoration. Evergreen branches can be pruned from your landscape or purchased from your favorite garden center.

Choose conifer branches like Noble Fir or Cedar. Broad leaf evergreens like boxwood add a great texture too. Twigs, pine cones or other natural items can be gathered from walks in your neighborhood. Other supplies can be picked up at a craft store.



Supplies

**Wreath Frame
or Wire Hanger
shaped into a circle**

**Paddle of Florist
Wire**

**Assortment of Ever-
green branches**

Twigs

Pine Cones

Bows

Ornaments

Hot Glue Gun

Hand Pruners



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Step 1

Mix and match foliage textures or use just 1 kind of evergreen foliage

Gather several stems together and trim to about 6 inches

Make about 12 bundles to start and lay them on your work table

Step 2

Attach the end of your paddle of wire to the wreath ring

Lay the bundle of evergreens on top of the wreath frame

Wind the wire around the wreath frame and bundle of evergreens

Add another bundle by overlapping the bundles

Repeat and overlap as many bundles that will fit on the wreath ring



Step 3

For the last space, tuck the bundle under the first and wrap the wire one last time.

Twist wire securely and snip from the paddle.



Step 4

This is the fun step.

Either wire or hot glue ornaments, bows or pine cones on top of the evergreen foliage.

Step 5

Hang the wreath on your door or outside wall of your home.

Stand back and enjoy your creativity.



Evergreen wreaths last for several weeks outdoors. You may want to mist the evergreens to keep them looking fresh.

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Stand and Deliver

Easy to install and capable of holding massive Christmas trees upright, the Davis tree stand makes putting up the yearly Yuletide tree so much easier.

by William McClenathan

To those of us who work hard on making each year's Christmas tree a thing of beauty, nothing can be more frustrating to us than the tree stand.

For many years, the only Christmas tree stands readily available and affordable were those horrid, cheap, metal green and red ones. The water well was always far too small, the weak metal was practically bendable just by using your hands and they never seemed large enough to accommodate a Christmas tree any taller than four or five feet tall.

In the late '80s, the American home began showing signs of the 'Great Room'. Massive rooms with ceilings often 15 to 20 foot high. They required a Christmas tree taller than four or five feet tall.

Manufacturers began introducing much larger Christmas tree stands molded from plastic.

These seemed like something better, but they too had their own set of issues.

And since then, manufacturers have created countless new styles of tree stands.

Then, about a decade ago, I discovered the Davis tree stand.

Made from sturdy metal, the biggest boon to this Christmas tree stand was that it allowed the user

to place a five gallon bucket for water if needed, for larger trees!

In the last few years, we have finally realized that a cut live Christmas trees of eight feet or more can drink gallons of water in the first few days and will continue to drink much more than most tree stands offered them, for many, many weeks.

Easy to install and capable of holding massive Christmas trees upright, the Davis tree stand makes putting up the yearly Yuletide tree so much easier.

How easy you ask?

First Step.

Lay the tree on its side. Center the base of the tree stand on the trunk. There is a sharp point in the middle of the tree stand. Use a hammer to drive it into the tree trunk.



Second Step.

Take the hammer and tap the screw crank handle into the tree by feeding it through the hole on the side of the tree stand. Turn the crank clockwise to anchor the tree securely to the stand.

Third Step.

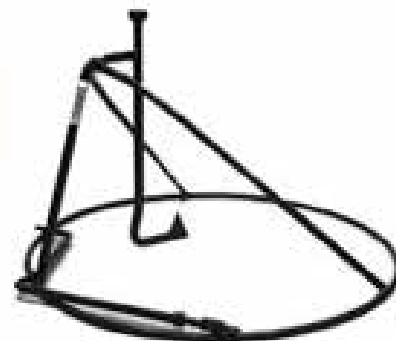
Stand the tree up. If it is a larger tree, make sure the water container is under the tree...as you lift it up, it will fall directly into the reservoir. With your foot on the stand of the tree, straighten the tree with a slight bit of pressure; either pulling or pushing it into place.

Another great thing about these tree stands is that you do not even need to make sure the cut of the tree is perfectly flat. Even at slight angles, you can still make the tree stand up-right and straight.

Nothing is as frustrating as not being able to have a Christmas tree standing straight and tall.

Try the Davis tree stand. You might still have 99 problems this holiday season, but your Christmas tree stand won't be one of them!

Check with your local garden center on whether they carry these great stands. You can also purchase them and see exactly how easily they work by going to Lee Farms. (www.LeeFarmsOregon.com). You can even buy a fresh cut Christmas tree while you're there.



Tour de Gardens

Touring faraway gardens
inspires us to be more
creative in our own.

by Therese Gustin

Inner Harbor, Victoria, British Columbia, Canada



Butchart Gardens

As adventures go, for the gardener, nothing beats a visit to a famous public garden or for that matter a beautiful private one. Touring faraway gardens exposes us to other cultures, vistas and even foods, as well as inspiring us to be more creative in our own gardens.

This past June the Garden Time crew introduced a garden tour to Victoria, B.C. William, Judy, Jeff and I traveled by train and ferry up to beautiful British Columbia, Canada along with 25 of our viewers. Not only did we get to experience the breathtaking beauty of Butchart Gardens with an introduction provided by Carlos Muniz the Horticultural Manager of the garden, we also visited Beacon Hill Park, the Government House gardens and the Horticultural Center of the Pacific. Other highlights of the trip included a stroll past heritage homes and old Victorian homes, a tour of the 1860's home and



Flowers at Government House

garden of Emily Carr: Canada's leading artist, a Four Season's garden and a 'Secret Garden'. We also visited the unique garden of Sculptor Birgit Piskor. Her garden was named Canada's #1 city garden and was featured in a number of gardening publications

including Fine Gardening. Enjoying the beautiful gardens, restaurants and vistas with Garden Time viewers was a lot of fun! We have some amazing Garden Time fans!

Our next Garden Time Tour is coming up in January of 2015.

The Garden Time crew will be spending 12 glorious days in Tropical Costa Rica. Close to 40 Garden Time viewers will be joining us for this exiting trip to paradise! Our tour will include a visit to a coffee estate and a tour through the Monteverde Cloud Forest where trees grow to heights of 100 feet. Here we will encounter many exotic plants, butterflies and birds. We will brave a walking tour across a 'Hanging Bridge' and cruise the largest lake in Costa Rica, Lake Arenal. During our stay in a lodge overlooking the majestic Arenal Vocano we will also enjoy a cooking demonstration and learn how native and exotic vegetables and plants enhance the flavors of Costa Rican cuisine. We move on to the wildlife refuge of Cano Negro and continue on to Zacero where we will visit a whimsical topiary garden. We will end our tour with a visit to Tortuguero National Park which is considered the Amazon of Costa Rica. We will stay in an eco-lodge and explore the jungle and all the unique flora and fauna of the region. This trip promises to be an amazing unforgettable adventure! Though this trip is sold out, there is an upcoming trip next July that still



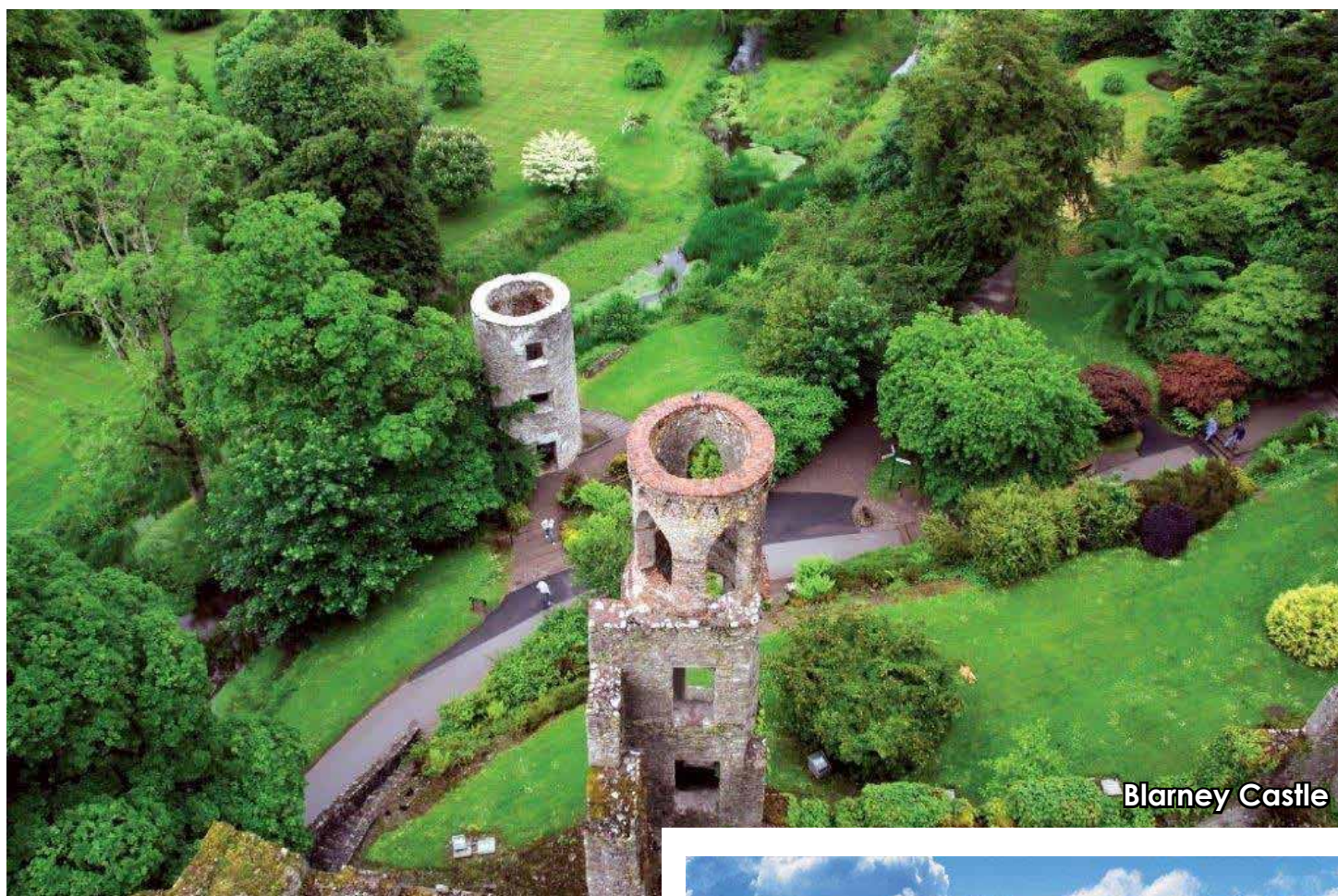
Macaw



Blue Morpho Butterfly



Arenal Volcano, Costa Rica



Blarney Castle

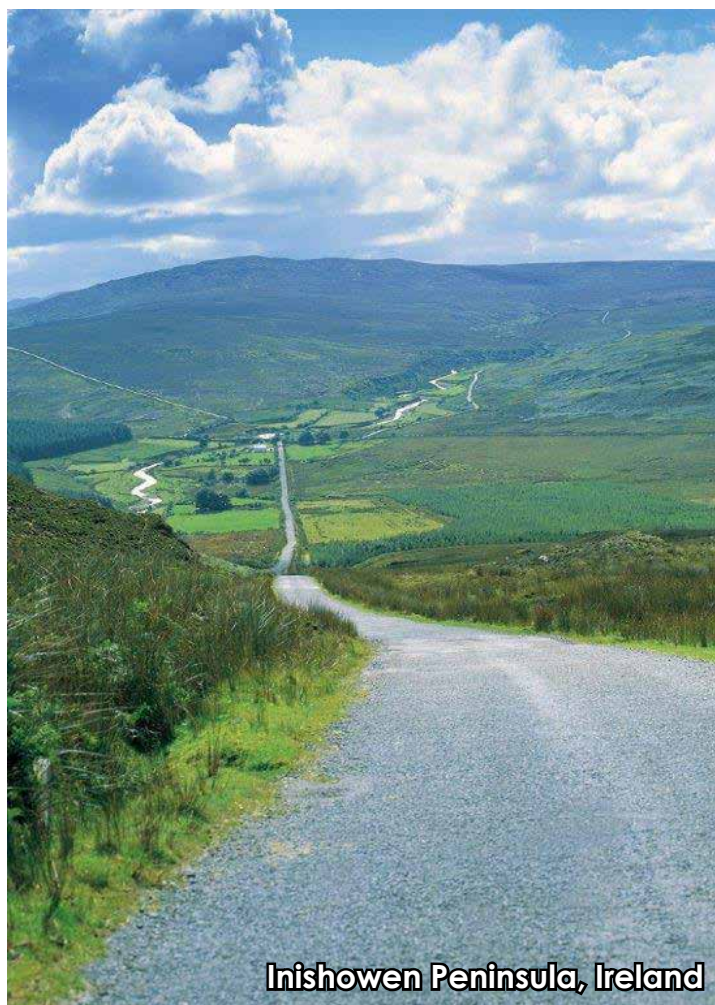
has space available!

From July 9th through the 21st join William and Judy for a 13 day tour of Ireland in the Shades of Ireland Tour: Featuring Northern Ireland. From vibrant and history-filled Dublin, across rolling hills to the dramatic coast, you will experience all of the charms of Ireland on this magical tour of the Emerald Isle.

A trip to the National Botanic Gardens is located just 3 km from Dublin city centre. The Gardens are an oasis of calm and beauty, and entry is free. A premier scientific institution, the gardens also contain the National Herbarium and several historic wrought iron glasshouses.

Live like royalty during overnight stays on the grounds of two castles. The Kilkenny Castle Tour stop includes a local guide. We will visit the castle that was constructed in the late 12th century, complete with formal gardens that have been updated and added to each time the castle changed hands.

We will visit the new house of Waterford crystal factory and see the Atlantic from the stunning 700-foot Cliffs of Moher. We'll experience the world-famous beauty of the Ring of Kerry and have coffee and scones at a working farm. You can tour beautiful Killarney from your seat on an Irish jaunting car



Inishowen Peninsula, Ireland



Jaunting Ride

and visit Killarney Muckross House and Gardens with a locally guided tour off the mansion and carriage ride out to the property. The property dates back to 1838 and the Muckross family built extensive Victorian style gardens in the hope of luring Queen Victoria to come visit the property. Unfortunately she never did, but lucky for us, the gardens are there for us to enjoy. We will then journey to historic Blarney castle.

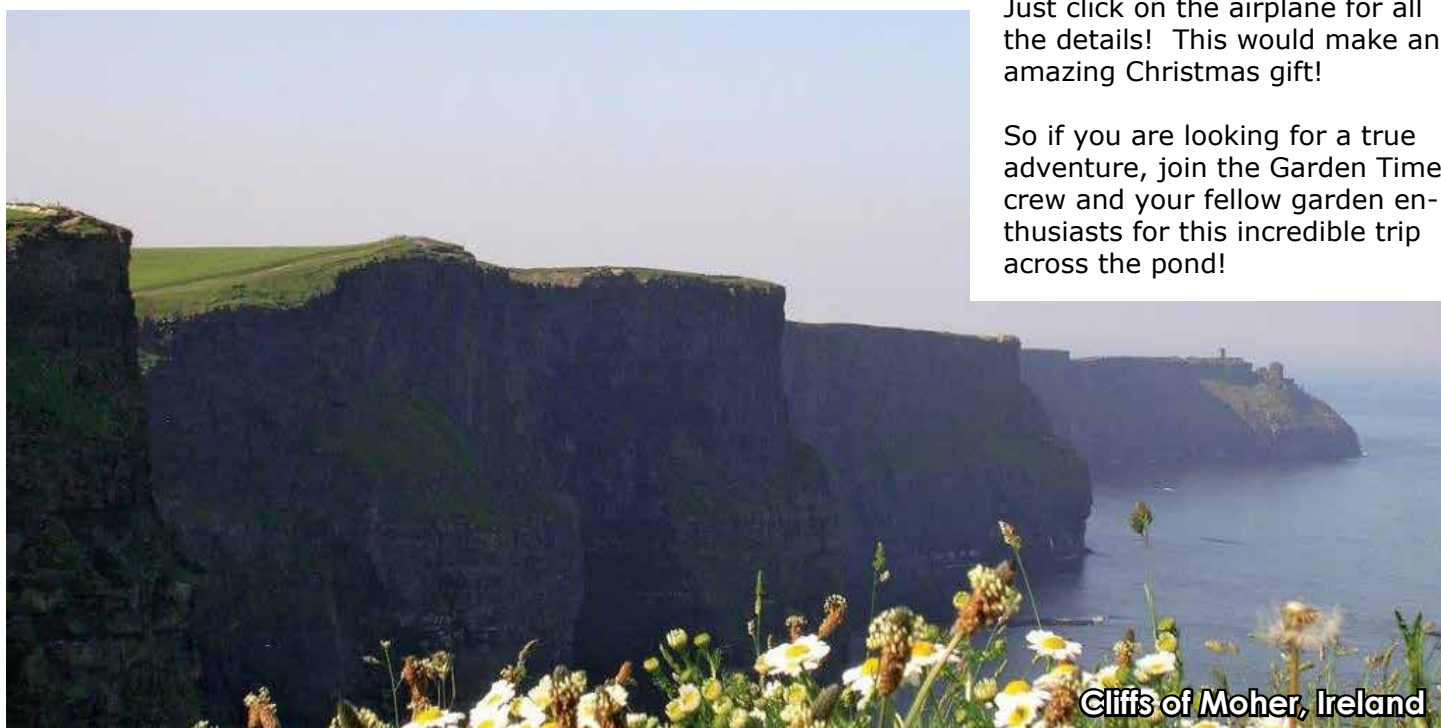
Besides the ruins dating back to 1488, you can view up to 60 acres of gardens, arboretums, waterways and parklands; Including the Poison Garden, the Fern Garden and The Ice House, the Arboretums & Pinetum, Herbaceous Border, bog Garden, and an Irish garden. The tour continues on to Northern Ireland; Derry, Malin Head, Ireland's northernmost point and the famous Giant's Causeway are an added bonus. The tour will end with a night in Cabra Castle. There are more than 100 acres of wooded land and gardens as the backdrop of our castle stay.



Cabra Castle

This amazing trip includes 17 meals, round trip airfare from Portland International Airport, air taxes fees and surcharges as well as hotel transfers for \$4749 per person double occupancy if you book by the end of January. Information on the trip can be found at www.GardenTime.tv. Just click on the airplane for all the details! This would make an amazing Christmas gift!

So if you are looking for a true adventure, join the Garden Time crew and your fellow garden enthusiasts for this incredible trip across the pond!



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Craig Lee and
grandkids.



Craig's List

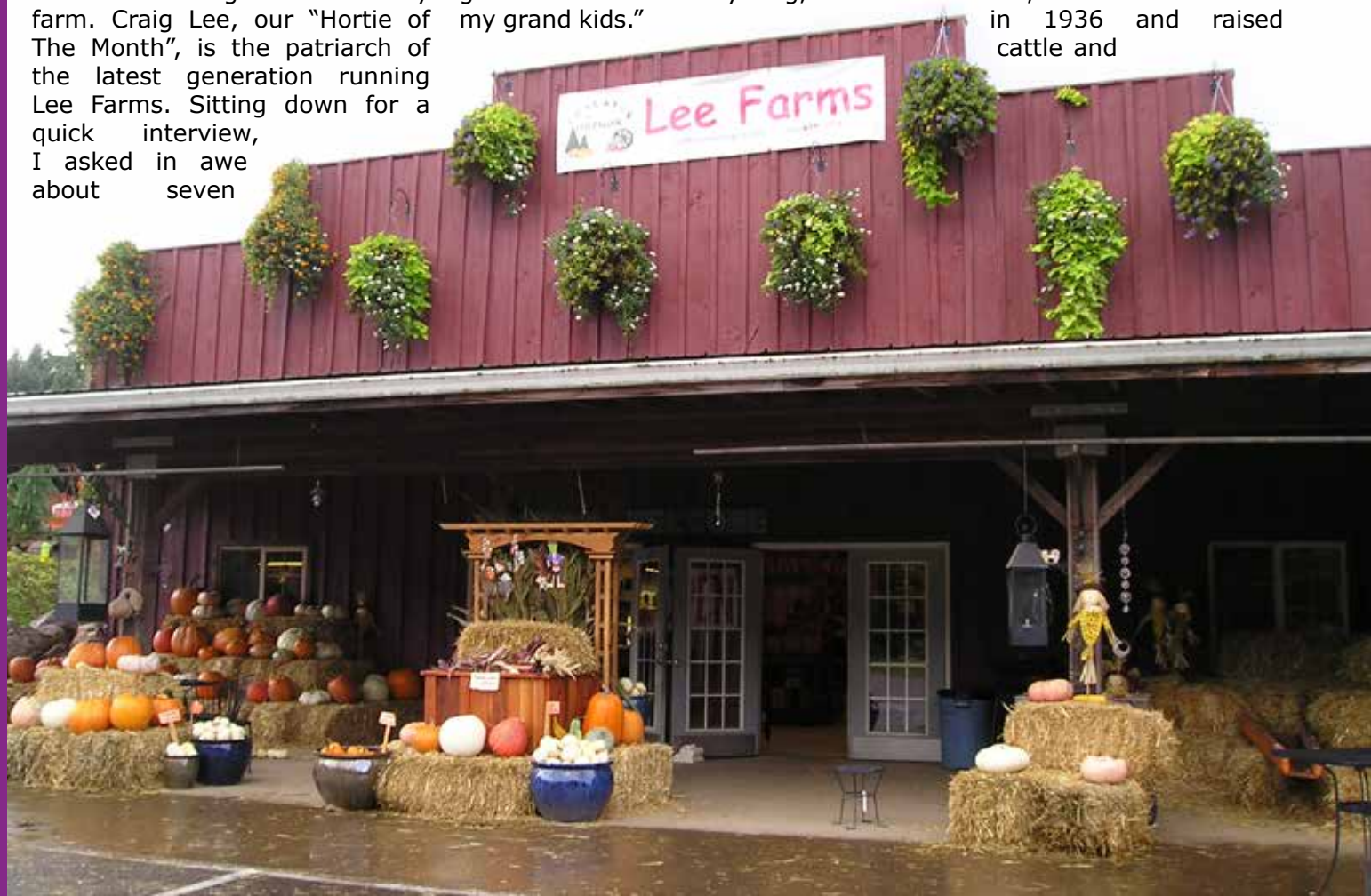
As the patriarch of the latest generation running Lee Farms, Craig Lee is a farmer first, last and always.

by Judy Alleruzzo

Families that work together may be a novelty in corporate America, but in the Oregon agricultural world, it's almost the norm. The Lee family of Lee Farms in Tualatin is a 7th generation family farm. Craig Lee, our "Hortie of The Month", is the patriarch of the latest generation running Lee Farms. Sitting down for a quick interview, I asked in awe about seven

generations of family at Lee Farms, with three active on the farm. Craig is pretty non-plussed about being from a long line of farmers. He does mention the 7th generation "is kinda young, it's my grand kids."

The Tualatin land where Lee Farms stands now was settled by Craig's Mom's family the Jurgens and Martinazzis in 1869. Craig's Mother, Loyce and Father, Larry Lee, settled on the land in 1936 and raised cattle and



hay. Larry Lee is still an active farmer at 84 years young! Craig says of his Dad, "he runs 150 head of cattle and acreage of cereal grain".

That is a man that likes to stay busy.

Cattle and hay was the main farm business until the 1950s when the family decided to try their hand at strawberries. They made more money in U-Pick strawberries than their regular crops. Craig says, "This was the beginning of the end of raising cattle and hay" as their main crops. In the 1970's, Lee Farms grew 35 acres of strawberries and 10 acres of cane berries. People would go out to the farm and pick 40-50 pounds of strawberries and other berries to preserve for home use.

Fast forward to present day -- people go out to the country for a few hours to pick berries. U-pick customers pick about 10 pounds of berries for fresh eating. Gone are the days of the family tradition of making jams, freezing berries and making pies. Lee Farms needed to fill the void of the dwindling U-pick business and took on all of the baking and preserving of berries. They now bake the pies, freeze the berries and sell 17 flavors of jam. Craig relates that, "40 years ago, my Mom, Loyce, made the jams and pies for the store". Now, my daughter Erika, is in charge of our bakery and Farm Store.

The Farm Store Bakery uses all of the family

recipes for their delicious baked goods.

They also have 3 donut machines selling 1000 donuts a day in the height of the fall festivals. Talking to Erika, I gathered more sweet statistics.

• This past Thanksgiving, Lee Farms baked about

300 pies in all flavors.

• Berries grown on the farm are only for bakery and store use.

• At any time, frozen berries or delicious pies are available at Lee Farms Store.

I met Ellie working in the bakery kitchen. I asked

if she knew about the history of the recipes. Ellie said, "I know the recipes are from the family but I don't know which one".

I was perplexed by this comment until I asked Craig about it. He said the recipes can be from any one of the three families of his family

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tree, the Jurgens, Martinazzis or Lees.

After Christmas, the Farm is closed down except for the bakery. There are always customers craving fresh baked pies or donuts. Lee Farms pies are also sold at local Fred Meyer Stores.

Craig has help running Lee Farms. The Farm Store formerly a hay barn was established in the 1970s. His four daughters and son all have a hand in the family business.

Annie manages the Farm, Erika runs the bakery and store, daughter Kara and her husband manage the corn maze, daughter Teagan is in charge of the wedding venue and high schooler, Tommy, helps wherever he is needed.

Craig says "We're in the entertainment business" and Lee Farms hosts many seasonal events throughout the year. The October Fall Harvest Festival & Pumpkin Patch includes the huge Corn Maze managed by daughter Kara and her husband.

This year, the Corn Maze was seven acres and included three different mazes each with a different skill level. The easiest maze was a simple stroll for little kids. The next maze was for middle age kids that like a bit more of a challenge. The third level was for adults who could traipse around the maze for up to two hours. (That would be my time for sure.) In 2015, the Corn Maze will be extended for even more challenge and fun. Craig says, "We like to add something new every year".

Just finishing up the October Fall Harvest Festival & Pumpkin Patch, Lee Farms jumped right into getting ready for the holidays with lots of baked goods and lots of Christmas trees. Christmas trees were a natural business progression. Lee Farms has grown quality U-Cut or We-Cut Christmas trees since the 1970s.

They have 40 acres of trees and specialize in 20ft plus trees for commercial displays and private homes. They go the extra mile to cut and deliver the tree to its holiday home. Craig states, the tree business has become direct to the public to ensure, "better quality and better selection." He promotes the Davis Tree Stand as the absolute best Christmas Tree Stand for any size tree. The Davis Tree Stand can hold up to a 25ft tree, and a huge amount of water to help the tree stay fresh a long time. The stand fits any size tree trunk and allows a tree to be straightened if it has a bit of a crooked trunk. (For even more info on the Davis Tree Stand, see William's Article in this magazine)

The 40 acres of trees are close by the store with a selection of tree varieties.

Varieties of trees available are Nobel Fir, Douglas Fir, Nordmann Fir and Grand Fir.

Style of trees has changed over the years. Nobel Fir trees account for 80% of the trees grown at Lee Farms. An 8ft Noble Fir takes about 10-12 years to grow to that height.

They used to grow 80% of Douglas Firs for U-Cut but now they count for less than 10% of the crop. Douglas Firs take about 1/2 time to grow, but are just not as popular in today's market. A new variety of tree at Lee Farms is the Nordmann Fir. It's less disease prone and can grow in Oregon's winter wet soil but takes longer to mature.

The full service of Christmas tree selection includes the tree being run through a shaker machine. This machine shakes off excess needles and insects so a clean tree will be ready to decorate. The tree is then wrapped for easy transport home,

You can even request a coating of snow to be added to your tree. Flocked trees are a beautiful alternative to a green Christmas tree. To round off the whole Christmas tree experience, don't forget to stop in The Farm Store for a warm drink or to pick out a Christmas gift. Christmas decorations and Lee Farms Preserves can be shipped across the U.S.

Craig Lee put himself through college at Oregon State University. After graduation he taught, Agriculture, of course, at Silverton and Sherwood High Schools.

He enjoyed teaching the next



Ellie baking.



Inside the Lee Farms store.

Lee Farms

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The Lee Family

generation of farmers but decided to go back to farming.

He is a man that works at what he loves best, plus he gets to see his kids every day. He still loves to grow hay just for the fun of it. He is a farmer first. Craig unwinds in his metal shop in his off time after the holidays. He fixes the farm's equipment as it's his way of taking a break after the busy seasons of the farm. To him, it's relaxing.

Craig sums up his lifestyle, "I'm a stay at home guy, I have worked on the farm all my life".



The Lee Grandkids



The Lee Kids: Erika, Kara, Annie, Teagan and Tommy.



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Keen on Quinoa

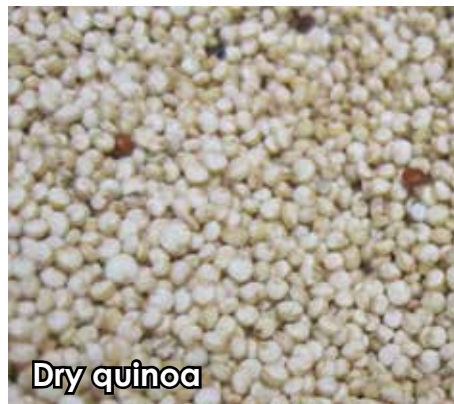
PHOTO CREDIT: ERNESTO ANDRADE

Cooked quinoa



Rinse your quinoa before drying and storing.

PHOTO CREDIT: AMY STEPHENSON



Dry quinoa

Though it takes a little time to cultivate, you can grow this high-protein superfood.

by Sarah Gustin

PHOTO CREDIT: LUIS TAMAYO

Fad foods come and go, but I have a feeling that quinoa is here to stay. Its surge in popularity over the last few years is understandable. Quinoa is gluten free, and some are calling it a super food. Quinoa does have a fairly high protein content, more than brown rice and barley, and it is very high in essential amino acids. Some research suggests that it is even a complete protein. It is an excellent source of fiber, iron, magnesium, and calcium. Here in the Northwest we like to care for the earth and our bodies, so many people are delving

into farming their own quinoa.

If you do choose to grow your own quinoa, be ready to use quite a bit of space. It takes about 10 plants to grow one pound of quinoa, and quinoa bushes grow to be a little too large for a pot, so you will need to find a home in your vegetable patch. Plant seeds directly into well drained soil after the last frost, at the beginning of spring. Plant them shallowly, only $\frac{1}{4}$ in deep. The seeds are very quick to germinate, less than 1-2 days, but the seedlings take quite a

while to mature.

Seedlings do not compete well with weeds, so keep on top of those weeds right after germination, for a few weeks until the plants are well established. The plant is coated in bitter tasting saponin so it is incredibly pest-resistant.

Quinoa is an entirely edible plant. The leaves and stems are a healthy addition to salads. As with any seed, harvesting quinoa can be difficult. The seeds are ready to be harvested when they

PHOTO CREDIT: FLICKR/GLENN



PHOTO CREDIT: FLICKR/NET_EFEKT

Quinoa with Black Beans and Corn

- 1 ½ cups uncooked quinoa
- 3 cups chicken broth
- 3 TBSP olive oil
- 1 red pepper, finely chopped
- 2 garlic cloves, minced
- 1 medium onion, diced
- 12oz frozen sweet corn
- 15 oz Black Beans, rinsed and drained
- Kosher salt and fresh ground pepper, to taste
- 1 tsp chili powder
- ½ tsp cumin
- ¼ cup chopped fresh cilantro
- 2 TBSPS fresh lime juice
- 1 diced avocado



Quinoa grain

PHOTO CREDIT: FLICKR/US DEPT. OF AGRICULTURE

Stirring, bring quinoa and chicken broth to a boil over high heat, then reduce to low heat and simmer. Heat oil in a pan. Sauté pepper, garlic, and onion until onion is soft and caramelized. Add the beans, corn and seasonings, stir until the corn is heated through. Mix quinoa, corn mixture, avocado, lime juice, and cilantro in a bowl. Serve warm.

can be easily pulled or shaken from the stem. Once they are collected they must be washed to remove the bitter saponin. You will need to continue rinsing them until the water runs clear and they are no longer foamy. Then, the seeds must be dried completely before they are stored.

Originally native to the Andes, quinoa will grow well in the Northwest. Though it takes some time to cultivate a usable crop, you can save money and feel satisfied that you grew your own high protein, hearty grain. Once quinoa is harvested it stores in a cool, dry, sealed container for up to 6 months. Cook 1 part quinoa with 2 parts water, bring it to a boil, then reduce the heat and simmer until all the water is absorbed. Or try our favorite recipe, quinoa with black beans and corn. This side dish tastes best with garden fresh produce, so make a trip to your local farmers market or use the veggies from your own garden!

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Calm for the Holidays

With a few basic tips and the right menu you can cross food off your list of holiday party stressors.

by David Musial

They say that it is better to give than receive and during the holiday season, that may mean giving a party. Although you may prefer receiving an invitation to a party than giving one, sooner or later it will be your turn to host. Fear not, there are steps to take that can make it a fun and successful event.

Hosting a holiday party should not be a stressful event, but with all the details it can be a little overwhelming. Food quite often seems to be on the top of the stress

list, but we'll show that with a few basic tips and the right menu you can cross food off your list of holiday party stressors.

We all want to showcase our cooking skills when we entertain our guests, but if you spend all your time making food from scratch, you will be exhausted before your guests arrive. It is OK to serve prepared or store bought food. In fact, I recently heard a successful caterer say that when she entertains at home, she only prepares 50-60% of the food

from scratch. If it's good enough for a professional, it's good enough for us.

Along that same thought, remember that presentation will make the ordinary look and taste extraordinary. With beautiful plating, your guests may not even know that they are being served dishes that weren't made from scratch.

Another rule that I've been known to break is to not try a new recipe out on your guests. It

may be a success, but the time stressing about whether it will taste good is just not worth the worry. If you want to try a new recipe, give it a try before your party.

Entertaining is more than cooking and serving, it's also about socializing and no one wants to spend the entire evening in the kitchen cooking. One of the simplest solutions is to serve food that can be prepared in advance. This can be food that is ready to serve or ready to cook, but the key

word is ready.

To successfully prepare food in a restaurant requires a fully staffed kitchen. If only one person were cooking all the dishes, the restaurant would fail. Your party is no different so don't be afraid to ask for help. There is always someone at the party who would love to help in the kitchen and if you know who that someone is, ask them if they would like to help before they arrive.

Lastly remember that planning is the key. The success or failure of your event hinges on planning.

Building on these guidelines, are a few food ideas to get you started. Included are ideas to use prepared food and some recipes for food made from scratch that can be made ahead.

Prepared Foods

One of my favorite prepared food appetizers is a meat and cheese plate. The prepared ones from the store are fine, but if you want to make it really special, head to your local food specialty store and create your own. Pick two meats, one or two cheeses, a dried or fresh fruit, and some nuts. Two of my favorite meats are Soppressata and Serrano ham. Pair this with a wedge of Manchego cheese and you have the building blocks for a great plate of food. Add some Marcona almonds, dried fruit, a sliced baguette, and plate artfully. What's great is that while the deli is getting your meat

and cheese, you can continue shopping.

If you were looking to serve small sandwiches to your guests, let them build their own. You can create a platter with meats, cheese and all the accoutrements (artisan bread, whole grain mustard and mayonnaise), along with some deli olives and fruit. Your guests get to create a

sandwich their way and since you don't need to make them, you get to save time.

The key to store bought or prepared food is the presentation. If it's beautiful, no one will think about whether you made it or not. They will just want to eat it. Take a look at the internet for plating ideas on food you want to serve. You will

readily see the difference between an OK plate of food and one that is a work of art.

Make Ahead Food

For a caterer to be successful, it is necessary to prepare a lot of their food in advance. Some is made, plated and held, some is made ahead of time and plated just before serving and some



Mini frittatas are flavorful and filling.

PHOTO CREDIT: WWW.MISSBUTTERCUP.COM

dishes are made ahead and require heating and plating. Here are some make ahead ideas for you to try.

Olives make a great appetizer and they can be elevated by marinating them. It's quick and easy, and once they're made, all you need to do is place in your serving dish. There are so many varieties available now, try a mix of olives to give your guests a unique treat. I am partial to citrus fruit and olives, and offer this recipe: <http://www.bonappetit.com/recipe/citrus-marinated-olives>.

Another make ahead favorite is a frittata. This egg dish can be made ahead and chilled. Just before serving, bring it out and let it come to room temperature. Here is a recipe from Giada De Laurentiis that makes individual portions: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/mini-frittatas-recipe.html>. The flavor combinations are endless and one of my favorites is Spanish chorizo,

continued below



Hot artichoke dip with pita chips will make your guests forget all about onion dip.

PHOTO CREDIT: WWW.CLANCYSMEATCO.COM

a baked artichoke dip served with pita or bagel chips. Made in advance and baked just before your guests arrive, they will think you've been cooking all day. Here is a link to an easy and flavorful recipe: <http://www.marthastewart.com/349075/worlds-greatest-onion-dip>.

If you still want to have onion dip, why not try your hand at making your own. It is a little more work than adding a spice packet to a pint of sour cream, but the results are worth the time. Give this recipe a try and yes, I know I said that everything doesn't need to be from scratch, but I'm not recommending you make the chips:

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PHOTO CREDIT: WWW.BONAPETIT.COM



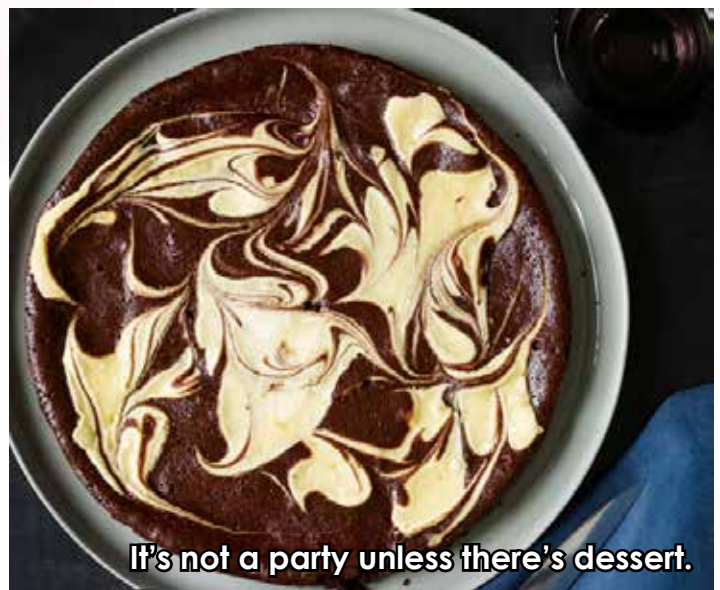
Citrus marinated olives are beautiful to look at and delicious to eat.

roasted red pepper, potato and Manchego cheese. Served on a platter with a sprinkling of smoked paprika and you have a beautiful dish.

One of my favorite appetizers is chicken liver pâté with crostini. It is a rich appetizer and the pâté can be made several days in advance, while the crostini can be made several hours before your event. Here is the link to an easy and delicious pâté recipe by Jacques Pépin: <http://www.foodandwine.com/recipes/chicken-liver-pate-march-2007>.

Everyone loves onion dip and chips at a party, however, a festive alternative would be to prepare

continued next column



It's not a party unless there's dessert.

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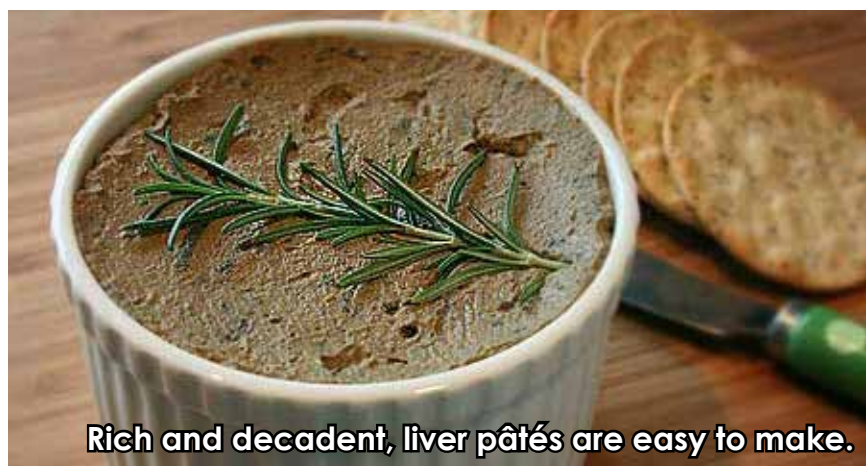
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My favorite plate to serve and order!



Rich and decadent, liver pâtés are easy to make.

<http://www.epicurious.com/recipes/food/views/Baked-Artichoke-Dip-104684>.

Question: What's a party without dessert? Answer: Not as sweet as it could be! Making desserts can be time consuming, but they can be prepared ahead of time. Cookies and cakes freeze well and can be made a week or more in advance. All you need to do is thaw, slice and garnish. One of my favorite magazines, Fine Cooking, has a wonderful recipe for Flourless Chocolate and Vanilla Marble Cake. It can be frozen for up to thirty days and served with a few raspberries will make an elegant dessert: <http://www.finecooking.com/recipes/flourless-chocolate-vanilla-marble-cake.aspx>.

Hosting a party doesn't need to be stressful, and by following these tips and using some simple recipes, you can not only give a great party, but can also receive compliments. Giving and receiving. Now that's a recipe for success.

Hope you enjoyed my gift of serving Holiday Entertaining Food Tips.

Happy Holidays!



Stuffed and wrapped dates are a great make ahead appetizer.



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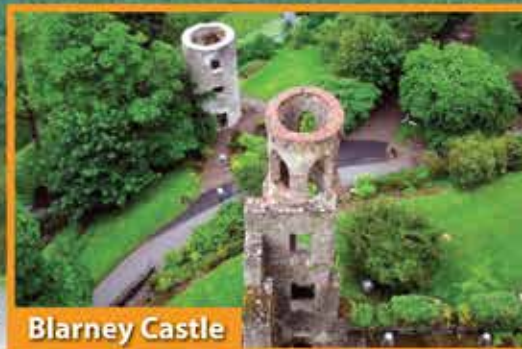
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TRIP BOOKED THROUGH



WTDITG

Wow! Where did the time go? Another year over. The holiday season is always a busy time, and many of us find it hard to fit in a little work in the yard. But our plants need us, especially now. Carve out a few hours during December to make sure your plants are safe and warm for the Winter. It will be the best present you can give them.

PLANNING

- Be ready for a cold snap. In case the temperature drops fast you'll want to be prepared to cover the plants. Using the Harvest Guard Protective Yard & Garden Cloth (AKA 'reemay') will protect the plants against severe cold temperatures. Cover only in



the cold spells, remove when temperatures rise again. Multiple layers will protect to lower temperatures.



- Plan a family trip to choose a live Christmas tree for this year's holiday. Live trees are just the best idea when thinking

green; a tree you can plant with the family after the holidays; a tradition that will grow with the family!

Some of you think it is better to use artificial trees as they are good for the environment. Nope! Artificial trees are generally made in China, pollute the atmosphere when being manufactured, fill up landfills and contain harmful chemicals. Instead of a fake tree this year, adopt a real one. Share the gift of life with the family with a live tree you can enjoy for decades.



- Organize your garden journal. Go over the notes from the year and set some goals and plans for next year.

PLANTING

- If you find your spring bulbs in a sack in the shed, get them planted! They are not going to sprout roots and grow in



the sack and yes it's late but there is still time to get them in the ground. If you don't plant them this month, it really will be too late.

- OK to plant trees and shrubs now. In our part of the world, if you can dig a hole in the soil,

you can still plant. Roots will still grow a little all winter long, so getting them in now will allow some root development during winter.



TASKS, MAINTENANCE & CLEAN-UP

- Time to clean out the Mason Bee condos and clean up the cocoons and get the condo system ready for the new season.

when you turn it over helps to break down the organic matter faster. Keep the pile from getting too waterlogged with a tarp or cover.

- Turn the compost pile. Adding oxygen to the pile

- Make sure that weeds are pulled away from the

What To Do In The Garden DECEMBER

base of trees and that bark or mulch is not too deep around trunks. Rodents like to chew on the bark and the hiding places the weeds or mulch provides should be eliminated.



- Make sure that any plant underneath big thirsty conifers or under the eave of the house is getting a good deep drink

of water once every 4-6 weeks. Plants can take more severe cold weather with hydrated cells than dehydrated cells.

- You can fertilize the lawn now if you haven't done so in the last two months. Lawns are still growing roots during the winter and you can improve the green color by applying a lawn food now. Using one with a moss killer will help kill off the moss over the winter. Apply a dose of dolomite lime to the lawn if none has been applied for a year. Don't use a weed-n-feed now, the weeds will just grow, not die. The chemicals in the weed killer need much warmer temperatures to work.

- Don't walk on frozen grass until it thaws. You will see your footprints on the turf in the spring otherwise.

- Watch for aphids on spruce trees. Often in the winter the spruces can get attacked by aphids. We don't usually notice until it's too late in the spring when all the old foliage falls off. Hose the trees off with a strong stream of water to knock any aphids from the needles. You can check and see if they are on the trees by holding white paper under a branch end and tap hard. Check for infestations by holding white paper under various branches and tapping. If they are present you'll see some on the paper.



- Dormant spray the fruit trees as needed for control of overwintering insects and diseases. However, no spray is needed if no disease or insect problem was detected this past season. Dormant Spray Oil is used to smother the overwintering insects

ed if no disease or insect problem was detected this past season. Dormant Spray Oil is used to smother the overwintering insects

and Copper Sprays are good for disease control. Spray according to directions on the label.



- Pruning: It is not time to prune but time to STUDY UP on the subject! Pruning fruit trees is discussed in great detail in many books

and articles. We highly recommend reading up on the subject before making cuts that you can't glue back on the tree. Read up and take good care of your trees. You'll get much more production from them if you do.

- Get after any weeds that are growing now before they go to seed. Covering the beds with thick mulch after the weed pulling can help deter them further.



VEGETABLE GARDEN



- Do a recap of the successes and the failures. Start to plan what you want to grow next year and begin the process of finding out what grows best together in regards to companion planting.

- Check on the veggies you are wintering over. Make sure the

compost mulch is nice and thick over the crops you are storing in the ground.

- Make out your wish list of things you'd like from Santa, like seed starting supplies, pruners, gardening tools and gloves.



Maybe some beautiful outdoor pottery to feature pretty flowers near the front entry for guests. Or a big fat gift certificate so you can come pick out what you want this next year!



PLAY TIME

Gardening Events Around Town

Christmas in the Garden Thru December 21, 2014 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 each Thursday-Sunday, from November 28th to December 21st, 4pm to 9pm. Upon arrival, you will enter the Garden and board the Holiday Express, where you will be whisked to the beautifully decorated Rediscovery Forest. Here, you can: enjoy a traditional German Christmas Market, where you can find the perfect holiday gifts from artisan vendors selling hand-made goods sip gluhwein and other adult holiday beverages, listen to festive holiday music and carolers, take in the smells and tastes of holiday foods, warm up next to fire pits, take photos with Santa, who will be visiting regularly, walk among lit vignettes and through 300,000 Christmas lights in the forest, including a glowing, 9 foot tall Leg Lamp!

Additional Activities

Dec. 7: A Christmas Carol play, at 6:30pm – this 2-person play is perfect for all ages and is performed by Traveling Lantern Theater Co., included with admission.

Dec. 12-14: Photos with Santa and Live Reindeer - you will get to meet live reindeer and take your photo with Santa! There will be no official photographer for Santa photos, parents can take their own at no cost.

Dec. 13: Pony Rides – Canyonview Camp will provide pony rides for children free of charge, donations are gladly accepted.

Dec. 21: A Christmas Carol play, at 6:30pm – this 2-person play is perfect for all ages and is performed by Traveling Lantern Theater Co., included with admission.

Kindergarten Activities

All activities are free and offered by nonprofit organizations – donations are gladly accepted.

Dec. 4-7: Christmas Crafts benefiting Oregon Forest Resources Institute and Jr. Gardener's Club

Dec. 18-21: Story Time benefiting the Silver Falls Library

Admission: \$5 per person; \$4 for Garden Members (must show membership card). Free for children 4 and under. Silverton residents receive \$1 off admission each Thursday (\$4 Silverton residents, \$3 Silverton residents with Garden Membership – must show I.D. with Silverton address and membership card) Each paid admission receives five \$1 vouchers to be used at any booth in the market, including food and beverage. Vouchers may be used one per booth, per purchase, per person.

Centennial Holiday Exhibit: Christmas Past, Present and Future Thru Friday, January 2, 2015 Pittock Mansion, Portland, OR

Adorning Portland's treasured historic house with Christmas trees, ribbons, wreaths, and ornaments for the holiday season is a well-loved tradition that started more than 40 years ago. Each year, more than 80 volunteer decorators bedeck every room, hallway, and the grand staircase with their artistic interpretation of an overall decorating theme—which have varied from teddy bears to fairy tales to Christmas around the world.

continued next column

This year, in celebration of the Centennial, volunteers will adorn rooms with decorations inspired by the theme Christmas Past, Present and Future. In addition to dazzling decorations, community musicians play regularly in the mansion's Music Room and shoppers find unique holiday decorations, jewelry, books, toys, and more in the Museum Store. Be sure to bring your friends and families to join the festivities! Admission is free for members, \$10.50 for adults, \$9.50 for seniors (65+), \$7.50 for youth (ages 6 – 18), and free for children ages 5 and younger. See our website for information about our free shuttle from the PSU parking garage provided by America's HUB World Tours! Closed Christmas Day.

Zoolights

Thru Sunday, January 4, 2015.

The Oregon Zoo

Admission: Members: Free; Adults (12–64): \$10; Seniors (65 and up): \$9; Children (3–11): \$7; 2 and under: Free. Group Discounts available. Schedule: Sunday-Thursday: gates open 5 p.m. to 8 p.m.; Friday - Saturday: gates open 5 p.m. to 8:30 p.m.; Grounds remain open an hour after gates close. Zoolights is closed December 10, 24 and 25.

Schedule Your Own Wreath Making Party!

December 1-20, 2014 • Available 9:30am–3:00pm (Stark)

Wednesdays, December 3, 10 & 17, 2014 •

Available 9:30am–3:00pm (Division)

Portland Nursery, Portland, OR

Start a new tradition by gathering with friends and family to hand make wreaths for your home or to gift to another. We will provide the materials, space and instruction – you bring a group between 5-10, gloves and pruners if you have them and leave the clean-up to us. Materials fee of \$30 payable to the cashier before class. Please bring gloves and pruners if you have them. Limited to 12 students. Division Location: Call 503-788-9000, Nels or Terrie. Stark Location: Call 503-231-5050.

Holiday Open House

Saturday, December 6, 2014

Bauman Farms, Gervais, OR

Please Join Us for Bauman's Holiday Open House to celebrate the Season! Breakfast with Santa ~ 9:00am–11:00am. Having breakfast together has always been a Bauman tradition. We have found memories of sitting together and listening as Grandpa shared stories of years past. We would like all of you to join us this morning for breakfast. In honor of our Grandpa, 100% of the proceeds will go to the scholarship fund that we created in his memory. Throughout the day we will be having free gourmet food and wine tasting.

Holiday Wreath and Centerpiece Workshop

Saturday December 6, 2014 • 11:00am-1:00pm

Farmington Gardens, Beaverton, OR

Kids Club: Flower Pot Reindeer Bell Ornament

Saturday December 6, 2014 • 11:00am(W)

Saturday December 13, 2014 • 11:00am(S)

continued next page



**Saturday December 20, 2014 • 11:00am(G)
Al's Garden Center, Woodburn, Sherwood, Gresham, OR**

Celebrate the holiday season by making a cute little reindeer ornament. After we are done with our craft, join us for cookies and punch to celebrate another great Kids Club year! Cost: \$5 per child. Registration is required. Register online at www.als-gardencenter.com, or call the store you would like to attend: Woodburn 503-981-1245, Sherwood 503-726-1162, Gresham 503-491-0771.

Workshop: Holiday Centerpiece

**Saturday Dec. 6, 2014 • 10:00am(S); 1:00pm(W, G); 2:00pm(S)
Al's Garden Center, Woodburn, Sherwood, Gresham, OR**

Fragrant fresh greens, ornaments, and candles are used to create a customized centerpiece for your holiday table. This is a hands-on workshop, where you'll make and take home a unique, made-by-you holiday centerpiece. Cost: \$25- Small Centerpiece; \$35- Large Centerpiece; Registration is required and space is limited. Register by calling the store you'd like to attend. Woodburn 503-981-1245, Sherwood 503-726-1162, Gresham 503-491-0771. Speaker: Al's Experts at Woodburn and Gresham; Josh Clarke at Sherwood.

Storytime with Mrs. Claus

Saturday, December 6, 2014 • 10:30am(W)

Saturday, December 13, 2014 • 10:30am(S)

Saturday, December 13 & 20, 2014 • 10:30am(G)

Al's Garden Center, Woodburn, Sherwood, Gresham, OR

Young children are invited to come listen while Mrs. Claus reads some of her favorite holiday books. Parents and grandparents, bring your cameras to capture the holiday memories! Cost: Free. Registration is not required.

Make Your Own Holiday Wreath

Sunday, December 7, 2014 • 1:00pm-2:30pm

Portland Nursery (Division), Portland, OR

with Terrie Burdette of Portland Nursery

Create your own fresh and beautiful wreath for the holidays with the talented Landscape Designer Terrie Burdette. 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! Feel free to bring your own special decorative elements to add to your wreath. Materials fee of \$30 payable to the cashier before class. Please bring gloves and pruners if you have them. Limited to 12 students.

Holiday Wreath and Centerpiece Workshop

Saturday, December 13, 2014 • 11:00am-1:00pm

Farmington Gardens, Beaverton, OR

Winter Houseplant Care

Saturday, December 13, 2014 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

Jason will teach you the basics to successfully grow houseplants and send you home confident in keeping your indoor plants happy and thriving. Jason will cover lighting conditions, watering and fertilizing methods, correct soils to use, humidity issues, common pests, and great troubleshooting tips. He will also discuss how to choose the perfect houseplants for your

home or office.

Helpful Structures for the Vegetable Garden

Sunday, December 14, 2014 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

If I had to be planted in soil, left defenseless against voracious aphids, open to the cold and the rain, I would sure like to at least have some covers or maybe even some kind of shelter. Wouldn't you? Marc Scheidecker, a full-time, year-round gardener and one of the Garden Managers for the Portland Community Gardens Program discusses cloches, row covers, cold frames and trellis'. All of these can be bought, or you (yes, I did say you) can easily make them. Really! There will be a class demonstration to prove it!

Terrarium Building Workshop

Saturday, December 20, 2014 • 1:00pm-2:30pm

Portland Nursery (Division), Portland, OR

From lush greenery to mini desert scenes, terrariums provide an oasis of plant-filled fun! Join terrarium fanatic Angelina Ponce for this hands-on workshop where you will build your own little ecosystem in a glass container! Angelina will walk you through step-by-step, discussing terrarium "ingredients", lighting and moisture requirements, and choosing the right plant combinations for a healthy, thriving terrarium. She will also give great tips for how to use different container styles and decorative additions to spice up your little green scene. Materials fee of \$30 payable to the cashier before class. Please bring gloves and pruners if you have them. Limited to 12 students.

Make Your Own Fairy Garden with Tiffany Garner

Sunday, December 21, 2014 • 1:00pm-2:30pm

Portland Nursery (Division), Portland, OR

Creating a miniature world fit for a fairy or two is a great way to get in touch with your creative, playful side, and can make a wonderful gift! Tiffany will lead the group in this hands-on class and help you design, accessorize, and learn how to properly care for your enchanting world. Choose between an indoor or outdoor fairy garden. Students are free to bring their own decorative items to incorporate into their fairy's garden, as well as shop our splendid and varied offerings. Materials fee of \$30 payable to the cashier before class. Please bring gloves and pruners if you have them. Limited to 12 students.

Poinsettia Recycling

Friday, December 26, 2014–Monday, January 12, 2015

Al's Garden Center, Woodburn, Sherwood, Gresham, OR

Bring your holiday poinsettia in and we'll recycle it for you, plant, soil, pot and all! You will also receive a coupon for a 30% discount on a fresh, new houseplant.

LOOKING FOR MORE?

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

continued next column

"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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