

January 2016

# garden time

A Digital Monthly Magazine for Your Garden & Home

## Sedum Containers

Simply Beautiful

**First Taste Oregon**

**Juniper Berries**

THE OREGON GARDEN'S  
**Ty Boland**





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## Gung Hay Fat Choy!

Or should I say, Sun nien fai lok? Does 'Bonne année' sound better? Gutes Neues Jahr? These are a few of the ways of saying Happy New Year. The first few are Cantonese, French and German. The very first, in the title, gung hay fat choy, is an additional greeting that says 'May you become prosperous', and that is what we always wish for our viewers every year. We are a little garden show in the Pacific Northwest and what we have learned in over 10 years is that gardening is not just a 'local' passion. Our little show and magazine are seen all over the world. We recently received an email from Oklahoma from an 'on-line' viewer asking for some plant information. A few years ago it was a question about growing asparagus in Egypt! This is not unusual for us. During our broadcast season we post videos every week on our YouTube channel days before they actually air in Oregon and Washington and by the time the show actually 'hits the air' we will have 20-30 views from fans from around the world. It is great to touch base with these fellow gardeners. Prosperity in the garden is not a strict geographical rule. What we cover on Garden Time can be applied pretty much anywhere (based on climate and season, of course)! The magazine is no different. The stories we cover here are read and shared around the world. It is great to see our local gardens and industries highlighted!

This month's issue includes an article from William on juniper berries and how you can use them in various recipes and drinks. Did you know that they are also used for medicinal purposes and decoration? William shines a light on all of these uses. Speaking of consuming plants, Chef David tells us all about tea. This plant, camellia, is a very versatile plant. The leaves can be brewed, but it can also be a fixture in any garden. Local tastes are not limited to tea. Judy talks about a new event called 'First Taste Oregon', an event featuring, as they say, the best in Oregon Wines, Craft Breweries, Hard Ciders, Delectable Eats and a one of a kind shopping experience. This is a new event and one that is sure to break up those winter blahs! If the food and drink doesn't shake you out of the 'blues', the live music is sure to liven things up! Of course we can't leave plants out of the picture... Therese talks about succulents and how they can be a great plant in containers for the winter garden.

Prosperity is not just limited to the garden! We can see it in the kitchen, the family and the workplace. We really want to wish you the best of the New Year whether it is Buon Capo d'Anno (Italian), Akemashite Omedetou Gozaimasu (Japanese), S Novym Godom (Russian), Feliz Año Nuevo (Spanish) or Happy New Year; we hope it is wonderful for your family and your garden!

**Happy Gardening,**

**Jeff Gustin, Publisher**

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# Simply Beautiful

With virtually endless combinations, succulents in containers are easy to put together, and easy to care for.

by Therese Gustin

Sedum roof of bird feeder at Little Prince of Oregon.





**Hypertufa sedum container in the greenhouse.**

I've noticed for the past few years that Sedum and Sempervivum containers are as popular as ever. And rightly so...they are easy to put together, easy to care for and simply beautiful. With over 400 species of Sedum and over 40 species and hundreds of varieties of hybrids of Sempervivum, the combinations are endless.

So what exactly are sedums and sempervivum? Sedums, also known as stonecrop are part of the Crassulaceae family. They are drought tolerant, have thick fleshy leaves, come in an array of colors and textures and prefer sun to light shade. Sempervivum also belonging to the Crassulaceae family are better known as Hens and Chicks. These rosette-shaped evergreen perennials are monocarpic which means the plant will die after it flowers. On the bright side, they usually send out many

"chicks" before they flower and die so the plant lives on. In fact, the meaning of sempervivum is "always/forever alive". I have seen sedums and sempervivums growing in rock gardens and flower beds but I think they really shine in containers.

When planting a container be sure to use a good draining soil and make sure there is a drainage hole in your container. Sedums and sempervivums don't require much water until it is exceptionally hot and dry. Water them well and don't water again until they dry out. Keep them in full sun or part shade and pinch off or trim sedums and sempervivums to stay full.

My first introduction to sedum containers was through Sedum Chicks. Becky is a regular at GardenPalooza and her unique containers and beautiful plant combinations draw me to her



**Sedum roof on mason bee house at Little Prince of Oregon.**





Sedum wreath

### **Sedum Chicks**

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

### **Little Prince of Oregon**

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

for a list of garden centers  
that carry their plants



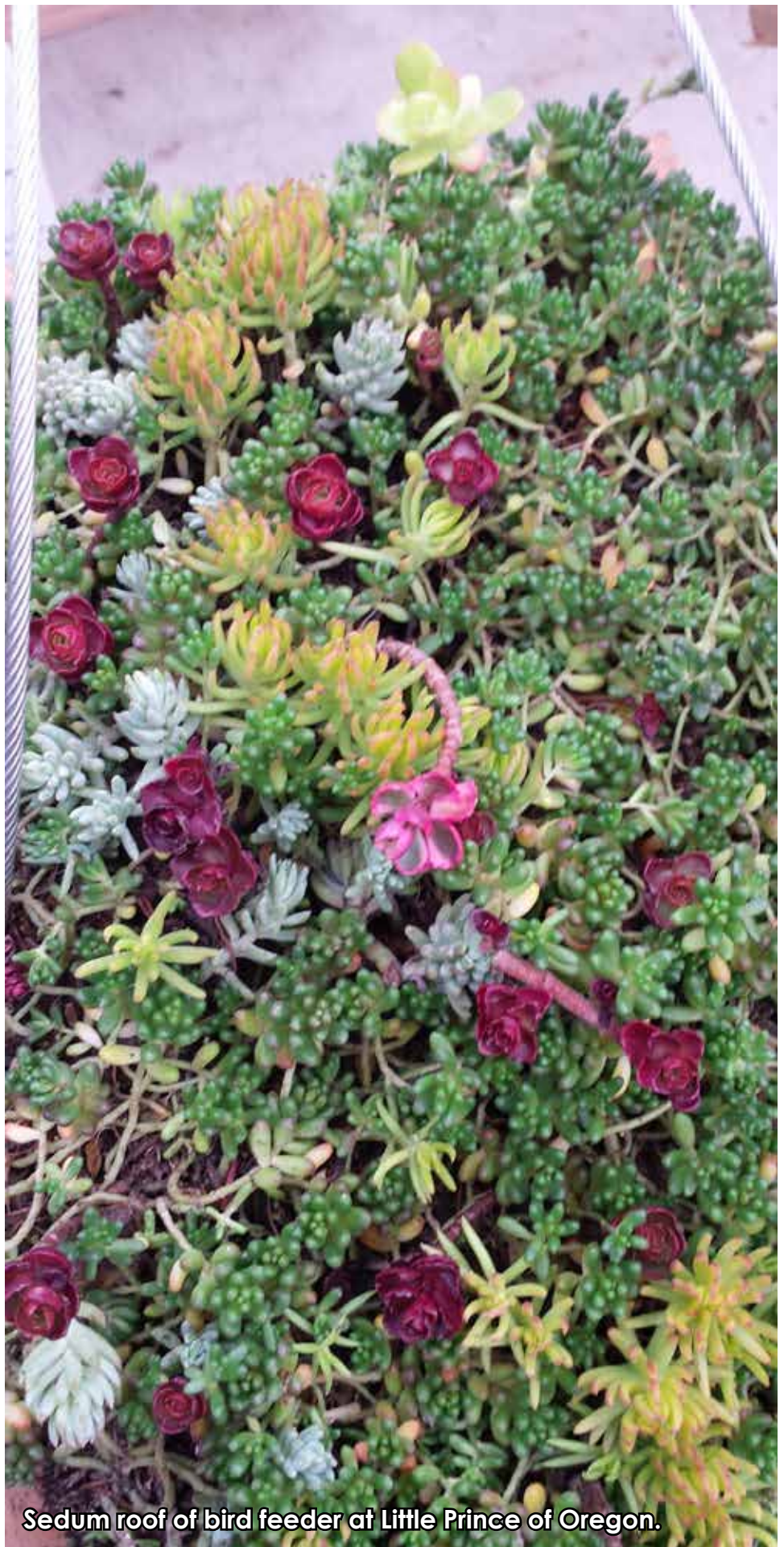
Sedum container created by Therese



booth every year. The Garden Time crew even helped several years at her hypertufa making parties. Many hands make light work and we, along with her friends and family would meet once a year and create the rustic and unique containers that she used in her beautiful container combinations. Hypertufa is ideal for containing sedums as it drains well and since sedum have very shallow roots; they thrive in the shallow hypertufa containers. In addition, Becky has created wooden framed containers for her plantings as trends evolve. I guess we will now have to hone our carpentry skills as well as our hypertufa skills.

Since these plants have similar needs, it is easy to be creative in your container combinations. The easiest way to create your container is to grab a basket or shopping cart, head to the succulent isle of your favorite garden center and start mixing and matching until it looks great to you. I did just that for a friend of mine who had a metal antique planter outside her front door. I used 3 sempervivums (Hens and Chicks) and one trailing sedum. I planted the container in September and the picture was taken in December. It didn't take long for the "chicks" to spread and the sedum to fill in and continue to cascade over the side of the container. I have also planted some Echeveria in a hypertufa container but brought it into my greenhouse to overwinter as they can be tender in colder winter weather.

What I love most about these plants are their architectural shapes, their variety of colors and their unique structure. Placing a container of them along a walkway, on your patio or by the front door will be sure to put a smile on your face every time you walk by.



Sedum roof of bird feeder at Little Prince of Oregon.



A photograph of a woman with long brown hair, wearing a dark t-shirt with a graphic, pouring a golden liquid from a bottle into a small glass held by another person's hand. The setting appears to be a festival booth with various bottles and a chalkboard in the background. The text "TASTE BUDS" is overlaid in large white letters on the right side of the image.

# TASTE BUDS

**Immerse yourself in the sights, sounds and flavors of Oregon.**

**by Judy Alleruzzo**

Have you ever sat back and realized the bounty of the state of Oregon?

It is an AMAZING quantity! I can write up lists and list of products, but I'm going to hone in on the most important to this article, the products showcased at this month's Garden Time Adventure, First Taste Oregon.

This event had a long history under the name of "The Oregon Wine and Food Festival". With the adult beverage industry expanding to include new products, the annual festival needed a fresh twist.

The sustained interest in local wine, beer, distilled spirits, cider and food has brought a new generation's audience. Two years ago, the event team of Scott and Jill Ingalls of Ingalls and Associates "decided to purchase the event and work to bring it back to its glory".

Since more than wine and food is being highlighted during the festival, the name changed to First Taste Oregon.

The event is January 22nd & 23rd in Columbia Hall at The Oregon State Fairgrounds.

Over 130 booths will be set up for all to enjoy. There is a good assortment of producers from all parts of the state. Since we all do not have time

to visit the exact places of production, First Taste Oregon gives us a tasting tour of it all under one roof. Jill says, "We've seen an increase in Cider and Spirits especially. Wineries do come from all corners of the state – Southern Oregon wines are well represented – which is nice for locals to experience some of the best from the South too". Over 25 wineries will be offering their home grown vintages for your tasting pleasure.

The Oregon beer industry is also represented, featuring Gilgamesh Brewing of Salem, who has been a vendor since the festival's first year. There are 3 other Oregon breweries to round out the selection. Atlas Cider Company from Bend, Oregon and 7 distilleries including Vinn Distillery in SE Portland are offering tastes of their beverages, too.

Of the selection of food presented during the festival, Jill Ingalls states, "We continue to evolve and have been focusing more on the culinary side of Oregon products. This simply means we work hard to find those special crafted food items such as jerky or preserves to add to the offerings. Our food concessions feature a higher end product, more like a gourmet concession stand! Concessions available include options such as Greek wraps, pasta bowls, Barbeque and Wood Fired pizza – to name just a few". Festival attendees will find 19 Oregon based food vendors with Adam's





# Where Will a Capitol Subaru Take You?



## Local Events January 2016

**Christmas in the Garden**  
Through Sunday, January 3, 2016  
The Oregon Garden, Silverton, OR

Ice skating, artisan Christmas Market & Christmas lights. Hours and activities vary by date, visit our Schedule page for details.

• [www.oregongarden.org](http://www.oregongarden.org)

**Annual Houseplant and Pottery Sale**  
January 14-27, 2016 • Store Hours  
Portland Nursery (Division & Stark), Portland, OR  
30% off Houseplants, Indoor Bonsai, Orchids, Cactus, Citrus. 30% off Decorative Pots. Free pot up with purchase of a plant and pot.  
• [www.portlandnursery.com](http://www.portlandnursery.com)

**First Taste Oregon**  
Friday, January 22, 2016 • 4:00pm-10:00pm  
Saturday, January 23, 2016 • 12:00pm-10:00pm  
Oregon State Fair & Exposition Center -  
Columbia Hall, Salem, OR

First Taste is an event of epic proportion, featuring the best in Oregon Wines, Craft Breweries, Hard Ciders, Delectable Eats and a one of a kind shopping experience. We offer live music both days in 2 locations throughout the First Taste event, featuring local music from talented artists all over the state of Oregon.

• <http://firsttasteoregon.com>

  
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Rib of Salem a new participant for 2016.

During First Taste Oregon there is a wine competition judged by experts in the wine industry. These judges hail from all aspects of the wine industry including wine makers, wine educators, wine merchants and wine writers. Jill states, "Each year there are about 100 entries – and they are judged based on a scale, so there were many gold, silver and bronze awards".

In 2015, TeSo'Aria Vineyard and Winery from Roseburg, Oregon, won for Best of Show Red wine and Noble Estate Vineyard and



Local music is a part of the event too. On Friday night, Carrie Cunningham with her Jazz act "Carried Away" will be on the Main Stage. There is also a Piano Bar with rotating acoustic musicians on the opposite end of Columbia Hall. A schedule will be posted to let you know the times of each performance.

If all the above activities at First Taste Oregon isn't enough for you and your friends there will also be guest chef demonstrations. Check out the schedule when you arrive at the event.

Now that you are really intrigued with all the vendors and events

Winery won Best of Show for their White Wine.

Tastings of many of the winners will be available at the festival!

Since everyone is having such a good time there will be selfies galore! If your phone battery runs too low, you can take a photo at The Oregon Lottery sponsored Photo Booth.

Grab your friends, dress up with the crazy props and step inside for a souvenir photo of the night.

Post the pic on Facebook or Instagram to show your friends out of state what they are missing!





## FIRST TASTE OREGON 2016

**Friday, January 22 • 4:00pm to 10:00pm**  
**Saturday, January 23 • Noon to 10:00pm**

Oregon State Fair &  
Expo Center – Columbia Hall  
2330 17th Street NE  
Salem, OR 97301-0601

General Admission \$10  
Seniors \$8  
VIP One Day \$20  
VIP Two Days \$30

- All attendees who plan to sample adult beverages please have ID handy

- ATM's on site

- Tastes range from \$1 and up (all vendors set their own pricing)

- Attendees are welcome to bring their own tasting glasses too!

- Event glasses are available while supplies last at \$6 each

- Group discounts for tours or friends to meet up – call for arrangements

**[www.FirstTasteOregon.com](http://www.FirstTasteOregon.com)**  
**[www.Facebook.com/FirstTasteOregon](https://www.facebook.com/FirstTasteOregon)**

at First Taste Oregon, this is how the tickets work:

General Admission is \$10 which includes parking and admission to First Taste Oregon.

VIP Tickets for 1 Day, \$20 or 2 Days, \$30, includes parking, admission to the event, a souvenir glass and several free tastes. These ticket holders also are invited to hang out in the VIP Lounge that will be serving light refreshments.



First Taste Oregon sounds like a great event to help make January a bit less of a boring month after the excitement of the holidays. If you're not one of the Snowbirds on their way to Scottsdale or Hawai'i, take a ride to Salem, Oregon to take in the festivities. It can be the answer to your New Year's resolution to have more fun in 2016.

### FACTOIDS

- The winery industry has grown tremendously. From 1961 to present day, there are over 600 wineries and 900 vineyards in the state. This industry adds \$3.3 billion dollars to the Oregon economy.
- Craft beers - \$2.3 Billion dollars in revenues from 234 Brewing Facilities run by 194 Brewing Companies.
- These days The Spirits Industry is growing strong with 32 members in The Oregon Distillers Guild.
- Cider Making is an up and coming Oregon Industry. There are 25 Oregon Members in The Northwest Cider Association



# Hardy Agaves in the Pacific Northwest

by Ian Barclay

**Greetings my  
gardening friends.**

This article was written by my friend, Ian Barclay. He is the owner of The Desert Northwest ([www.desertnorthwest.com](http://www.desertnorthwest.com)) a nursery that specializes in plants which require less water and yet thrive in the Pacific Northwest.

In my life I have been fortunate to meet countless people in this amazing horticulture industry. Ian is one of them. His passion for plants and nature always amazes and delights me.

The plants in this article can be purchased directly from Ian at his nursery, which also does mail orders. And he writes an in depth blog, which may be seen on his website as well. Or you could like him on Facebook at The Desert Northwest.

Some of the Agave's in this article are grown by Little Prince of Oregon too ([www.littleprinceoforegon.com](http://www.littleprinceoforegon.com)). Contact them to find out which nurseries near to you may carry them.

Without delay, I present to you Ian's article, *Hardy Agaves in the Pacific Northwest*.

Please, enjoy.

William McClenathan

*A. protamericana*



Agaves are the ultimate structural plants. With stiff rosettes of thick, succulent leaves, ranging from tiny to massive in size, they comprise a diverse genus of over 100 species, nearly all of which are native to Mexico and the Southwestern United States. All species flower, producing (in some species) a spectacular inflorescence to 20 – 30' tall, but this takes many years—8 to 30 depending on the species and situation—and each rosette that flowers will then die after producing seed. Hence gardeners will consider them primarily for their beautiful form and foliage.

While one's natural tendency may be to associate Agaves with the desert, in nature the majority of them are found in the foothills above the true desert zone; and, in some cases, in open pine-oak forest where snow falls each winter. Thus, while gardeners in genuine deserts use Agaves, many species can handle cooler and wetter conditions than might be expected, and even flourish in

such situations.

Furthermore, from a garden design standpoint, it is not only in association with desert plants such as hardy cacti and Yuccas that Agaves are useful. They also look great with many popular plants that thrive in sunnier and drier Northwest gardens, such as manzanita, Ceanothus, evergreen oaks and silktassel. Basically, you cannot go wrong planting them in association with any of the plants that grow around them in nature. They are also excellent container subjects.

As the main purpose of this article is to describe the hardiest species of Agave, with notes on the potential of each, the following notes on their culture will necessarily be brief. Generally they all perform best with good drainage, but they don't always have to be bone-dry: in fact, as most come from climates where a summer monsoon season occurs, occasional watering in the summer is likely to result in faster growth. In the Northwest, you really can't go wrong with as

much sun as possible; an exposed south or southwest facing slope is ideal, but I have even seen a well-established *A. parryi* do well under the shade of a tree in Seattle. They are also great for "hell strips," but the diameter of the plant when fully grown must be considered so that no one using the sidewalk will get their shins impaled. A mulch of gravel is beneficial to keep standing water away from the crown, and touchier species may benefit from being planted at an angle (such as in a rockery) to keep the rain off. Finally, as smaller plants are more susceptible to damage or death from freezing or drowning, it's best to start with at least a 2 gallon plant if possible.

### Hardy Agave Species

**A. arizonica.** Coming from a small area of central Arizona, botanists generally regard this species as being of hybrid origin, likely a cross between *A. chrysantha* and *A. toumeyana*. An attractive plant forming small rosettes of dark blue-green leaves to 1' across, It

## Drake's Houseplant & Pottery Event

Saturday, January 16th ONLY  
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- 40% off Houseplants
- 50% off Pottery
- 'Hip Chicks Do Wine' tasting!
- Sisters Fruit Co. apple chip tasting!

Come join us on this fun day – the only time of the year to get houseplants & pottery on sale!



Drake's 7 DEES

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**A. arizonica**



**A. bracteosa - Squid Agave**



**A. chrysantha - Golden-flowered Agave**



**A. deserti**

is very rare in cultivation, but it ought to be hardy in much of the Pacific Northwest (to at least 0°F).

**A. bracteosa – Squid Agave.**

This species looks nothing like other Agaves, having soft, slightly pliable mid-green leaves completely lacking in spines. It grows at relatively low altitudes in nature, so there is really no reason it ought to be hardy, yet it seems to take wet and cold down to at least 10°F (below 5°F, according to some reports) without harm once established. It doesn't even mind a little shade in the Northwest. At least two variegated forms exist, which are exquisite, and reported to also have good hardiness.

**A. chrysantha – Golden-flowered Agave.**

Usually making a silvery or blue-green, somewhat open rosette to 3 - 5 feet across, this species is found in the mountains of central Arizona from about 2,500 to 6,500' and is closely related to *A. palmeri*. It is attractive, vigorous and very easy to grow, and deserves much more attention from gardeners than it receives. Hardy to about 0 - 10°F, established examples of this species exist in Seattle.

**A. deserti.** One wonders what inspired botanist George Engelmann to come up with the immensely profound botanical name for this plant. Indeed, it does grow in the desert, including some of the hottest parts of southern California, southwestern Arizona and adjacent

northwestern Mexico, but it also grows in the foothills above the desert zone. This species varies widely in its appearance and hardiness, and probably only certain high-altitude forms are worth attempting in the Pacific Northwest.

The most common subspecies deserti from south-central California and adjacent Baja California has a tendency to offset prolifically, sometimes forming large colonies. It has pale silvery (occasionally greenish-silver) leaves which may be 1 - 3 feet long and 2 - 5 inches wide. A typical rosette would measure 2' high and wide or less, but the San Jacinto Mountains are home to some larger forms that ought to have respectable cold-hardiness. This subspecies is rather vigorous in cultivation and not difficult to grow.

The subspecies simplex is usually solitary, or produces few offsets, and is the predominant form found in western Arizona and in some of the mountain ranges in the Mojave Desert of southeastern California. They frequently have very strong horizontal banding on the leaves, a striking feature. Probably not the best for the Northwest, it is a relatively slow grower and appreciates dry, gritty soil and heat.

A third subspecies pringlei from Baja California has the same profusely offsetting habit as deserti but with greener leaves. As its occurrence includes some ocean-facing slopes at rather high altitudes, it may certainly show promise in the Pacific



Northwest, but I have never seen it available.

With such a variable group of plants it is difficult to generalize about cold hardiness. A good educated guess would be the best forms are hardy to about 0°F but some southern, low altitude forms might freeze dead at 20°F. The first two subspecies include some very attractive ornamental forms, leading one to wonder why this species has largely been overlooked by cacti and succulent enthusiasts.

**A. gentryi.** Originally named in honor of Howard Scott Gentry, a pioneer of Agave studies, this species was later merged with the plant formerly known as *A. macroculmis*. It occurs in the Northeast corner of Mexico in the same area as *A. montana* (and beyond), a species with which it intergrades in nature. Compared to *A. montana*, *A. gentryi* has more open rosettes that are generally silver gray, and has given rise to some good named forms such as 'Jaws', which has very large teeth. Hardiness seems to be around 5 – 10°F.

**A. gracilipes.** This odd, variable species from Texas, New Mexico and northern Mexico is thought to be of mixed ancestry representing an intermediate form between *A. lechuguilla* and *A. neomexicana*. Interestingly, though, its range extends at least 100 miles north of the native range of *A. lechuguilla*. It is an attractive plant, usually having dull green or grey-green leaves with variable spination,

forming a clump of several rosettes or sometimes a large colony. Rosettes may range in size from a little more than 1' to almost 3' across and may be dense or open. Although it is one of the hardiest Agaves, showing impressive tolerance of both cold and wet conditions; it has been overlooked for a long time by most gardeners and remains rare, though it is becoming more available. Hardy to -15°F.

**A. havardiana.** This attractive plant looks like a version of *A. neomexicana* with much broader, flatter leaves in a more open, usually solitary rosette. It originates in Texas and northern Mexico and is represented by several forms. Selections from the Davis Mountains in west Texas, the most commonly offered in nurseries, are quite cold hardy (to at least -10°F) and usually remain compact, growing no larger than 3' across (perhaps 4' in cultivation). Selections from Brewster County, Texas and adjacent northeastern Mexico are very robust, impressive plants growing to almost 6' across with huge, fat, silvery leaves. This form is more difficult to find and is less cold-hardy anyway. Despite having been promoted as one of the best hardy Agaves for cold climates, *A. havardiana* seems to have an aversion to excessive winter moisture and does not have a good track record in wet-winter climates: west of the Cascades, it is probably best with a rain cover, and should be attempted with caution and superb drainage out in the open.



*A. gentryi*



*A. gracilipes*



*A. havardiana*



*A. lechuguilla* - Lechuguilla





**A. lophantha**



**A. lophantha 'Quadricolor'**



**A. mckelveyana**



**A. montana**

**A. lechuguilla – Lechuguilla.**

This species grows over a very broad area of west Texas, southern New Mexico and Mexico, and is considered an important indicator plant of the Chihuahuan Desert ecosystem. It is a low growing species with narrow, green to grey-green, spine-tipped leaves to about 2'. The leaves usually have varying markings and vertical stripes of lighter and darker green: on some forms this feature is so exaggerated that the leaves appear almost translucent. It forms large colonies over time, and needs space to spread in the garden, though it is a slow grower in cool climates. Some glaucous forms are known from Mexico; these should be introduced to cultivation. As this species has such a large native range, its hardiness varies greatly according to plant provenance: selections from New Mexico are known to endure temperatures down to -10°F, but selections from the southern part of its natural range, and lower altitudes, are certainly much less cold hardy. It should adapt well to the mildest gardens east of the Cascades as well as west.

**A. lophantha.** Coming from extreme south Texas and adjacent northeastern Mexico, this species forms attractive open rosettes of deep green leaves. It is a moderate grower and is usually seen as a solitary plant about 2' across, or with one or two offsets, though certain forms offset prolifically. It is quite moisture tolerant and surprisingly hardy and

easily grown, enduring temperatures down to at least 5°F. Some nice variegated forms of this species exist.

**A. mckelveyana.** A small Agave from mountainous areas of northwestern Arizona at moderate elevations, this attractive plant forms an open rosette of blue-green or grey-green leaves. Individual rosettes may reach 2' wide at the most, and they may or may not form offsets. Easily grown and very cold hardy, it remains undeservedly rare in cultivation. It can handle at least -10°F, perhaps lower in dry climates.

**A. montana.** Only discovered and named less than two decades ago, this species comes from a few isolated mountains in northeastern Mexico, where it grows in pine-oak forest at the remarkable altitude of around 8,000 to 10,000'. Eventually reaching 4 – 5' across, it forms solitary rosettes of stout, green leaves with fabulous teeth and impressions leaving white marks on the leaves. It appreciates some summer water and is hardy to around 0°F.

**A. neomexicana – Mescal.**

This species originates in west Texas and southeast New Mexico at elevations from about 4,500 to 8,500' (in Texas, it grows all the way to the very top of the Guadalupe Mountains). Frequently offsetting rosettes mature at 2 – 3' wide: it looks like a slightly less chunky version of the closely related A. parryi. A. neomexicana has slightly thinner leaves than A. parryi and may



be more of a pale, ghostly color. Some forms have intense silver coloration or exceptional spination. Easily grown but not quite as forgiving of excessive moisture as *A. parryi*, it will grow throughout the Pacific Northwest with excellent drainage, though it is quite slow. It is one of the very hardiest Agaves (perhaps to -25°F), and is successful in Denver, Colorado. The variegated cultivar 'Sunspot' is nice but seems more challenging than the species in my experience.

**A. ovatifolia – Whale's Tongue Agave.** Only discovered and described in the early 2000's, we could say this species resembles a steroidal version of *A. parryi* with huge, fat leaves; but that doesn't sound nice enough to do justice to this beautiful plant. The silver-grey rosettes are usually solitary and may reach 5' across. It is native to northeastern Mexico and tolerates freezing to about 5 – 10°F. I have found that small plants of this species are particularly easy to kill: it should be set out at a large size.

**A. palmeri.** This species is common over a large area of northwestern Mexico, and is also found in southern Arizona and southwestern New Mexico at moderate elevations, especially in areas of higher rainfall. A variable plant, it is usually seen as solitary or with just one or two offsets. The mature rosettes may be anywhere from 3 – 7' across, and the leaves, which have closely set teeth, may be green, green-grey or blue-green. In cultivation

it appreciates some summer water. It is one of the easiest Agaves to grow and will endure temperatures down to 0°F, or somewhat lower in very dry climates.

**A. parryi – Mescal.** This species has a wide distribution throughout Arizona, New Mexico, and throughout various mountain ranges in western Mexico. It is usually found at moderate to high elevations (to 9,200' in Arizona's Chiricahua Mountains!), frequently in clearings in pine-oak woodland, and sometimes in very cold areas that are snow-covered in winter. It forms attractive, tight rosettes of many thick, blue or blue-green leaves with back margins and spination. Individual rosettes are usually around 3' wide; these usually produce offsets increasing the size of the plant. One of the most versatile species for gardens, it tolerates sun or partial shade (preferring a little shade in the hottest climates), and needs some summer irrigation to look its best.

It is represented by the typical form, which may be hardy to as low as -20°F depending on the provenance, and the following varieties, all of which have excellent ornamental appeal.

The var. *cousei* occurs mostly south of the Flagstaff, Arizona area at quite high elevations (to as high as 8,000'). It forms smaller rosettes than the typical form, with more silvery leaves, and is hardy to at least -25°F. One occasionally finds plants among this



*A. neomexicana* - Mescal



*A. ovatifolia* - Whale's Tongue Agave



*A. palmeri*



*A. parryi* - Mescal





**A. parviflora**



**A. schottii**



**A. toumeyana**



**A. utahensis**

subspecies that lack marginal spines.

The var. *huachuensis* comes from the Huachuca Mountains in southern Arizona and a few nearby mountain ranges. It has larger rosettes to 4' across, with more numerous leaves of a usually more grey color. Although usually regarded as less cold hardy (to about 5°F), I'm aware of one gardener in Denver who has had it through temperatures way below 0°F, outperforming his other *A. parryi* forms. I guess anything is possible!

'J. C. Raulston' is a cultivar with large, rather rounded leaves that produces vigorous growth and doesn't seem to mind heavy irrigation. It is hardy to about -10°F

The var. *truncata* is found much farther south than the others, in Durango and Zacatecas, Mexico. Usually considered the best ornamental form, it has tight rosettes of very broad leaves with rounded ends (except for the long, curved black spine at the tip), and perpetuates itself from offsets very prolifically. It thrives on ample water, but alas, it is much less cold hardy than other forms, experiencing some damage around 18°F (mature, established plants may survive down to about 12°F). Despite this, it is moisture tolerant and a vigorous grower until it freezes, and I have seen it do well in very sheltered microclimates of the Northwest.

**A. parviflora.** This small species comes from a restricted area

of southern Arizona and just across the border in Mexico. It has small, dark green leaves with white markings and filaments. Individual rosettes are usually only 5" wide; these offset prolifically. An exquisite plant for containers, rockeries, or the front of a desert garden border, it does well west of the Cascades and has even flowered in western Washington. Who knew? Hardy to 5°F.

**A. protamericana.** (see picture at top of article). Formerly a subspecies of the ubiquitous *A. americana*, this plant from northeastern Mexico is now its own species. It forms attractive rosettes of broad grey-green leaves to about 6' wide, and grows quickly. Some experts believe that most plants sold as *Agave salmiana* var. *ferox* are actually a large form of this species or a hybrid of it; particularly if they have respectable hardiness. Hardiness seems to be around 5 – 15°F; it is a very good grower in Northwest gardens until this temperature is reached.

**A. schottii.** Coming from various mountain ranges of southern Arizona and northwestern Mexico, this species forms large colonies of rosettes of narrow, deep green, spine-tipped leaves. Interestingly, it also has powerfully fragrant flowers, which are produced when the plants are relatively young (in *Agave* years). The var. *treleasei* is like a 'giant form' of *A. schottii*, being much larger in all its parts. It comes from a few mountains in southern Arizona. Although not



commonly cultivated because they aren't as "fancy," both forms are very easily grown, versatile desert garden plants and can endure temperatures down to at least -5°F, probably lower east of the Cascades.

**A. toumeyana.** Coming from a restricted area of the mountains of Central Arizona, this species has narrow, green leaves with white marginal filaments. It forms small rosettes about 8 – 10" across, which offset to form large colonies. The subsp. *bella* is one of the most attractive small Agaves, having more compact, dense rosettes of shorter leaves. Both forms are easily grown, preferring some summer water, and can endure temperatures down to around 0°F.

**A. utahensis.** No Agave is found in the wild farther north than this species from northern Arizona, southern Utah, southern Nevada and eastern California, where it usually grows at moderate elevations. It generally spiny, with dark green leaves and predominantly white or grey (sometimes black) margins and spination, and is represented by the following subspecies and varieties.

The primary form *utahensis* is a low growing plant with rosettes usually no more than 1 – 1 ½' across and high, which offset to form large clumps.

The subsp. *kaibabensis* from north central Arizona develops larger, often solitary rosettes with numerous leaves sometimes exceeding 18" long.

The variety *eborispina* from Nevada and California has smaller rosettes, the leaves of which have exceptionally pronounced white teeth and a long, distinctive, papery-white terminal spine: they look like they are made entirely of teeth.

The variety *nevadensis* forms small rosettes usually under 6" across, each with strongly outward pointing leaves, giving one the impression that each rosette is "looking" in a different direction.

All forms of *A. utahensis* are fabulous garden subjects under the right conditions. They are best adapted to very harsh climates and may have difficulty in wet climates: planting under a house eave is a good idea. Rainy gardens are especially unsuitable for var. *nevadensis* and var. *eborispina*: the other two are easier to maintain. On the other hand, var. *nevadensis* and var. *eborispina* may do splendidly in the driest areas of eastern Washington and Oregon with no irrigation. *A. utahensis* is very cold-hardy, to around -15°F or lower. The hardiest form is probably subsp. *kaibabensis*, which tends to occur in higher and wetter places than the others, and forms very impressive rosettes: it deserves wider use in cold climate desert gardens, as well as west of the Cascades.

But what about. . . ?

Sure, there are many other reportedly hardy Agaves

you might find from specialists, at mail-order nurseries, and elsewhere. Also, new species are still popping up and being described (though not as quickly nowadays, it seems) as Mexico continues to be more thoroughly botanically explored.

Here are a few more species worth at least a passing mention. *A. americana* is a large growing plant, ubiquitous in older California gardens, and having several well-known forms with yellow or white variegation. It is not generally hardy in the Northwest; though certain named forms are reported to be hardy, I haven't managed to pin down which of these are the best. *A. funkiana* from Mexico is like a blue version of *A. lechuguilla* that is supposed to tolerate cold and wet conditions: it didn't for me, but perhaps I'll give it another chance. *A. salmiana* is a huge-growing species with numerous forms; the var. *ferox* in its real manifestation is supposed to be a tender species from south-central Mexico (the hardier version possibly being correctly *A. protamericana*), but other forms of this species deserve further trial. *A. pelona* is a Sonoran desert native with sleek, dark green leaves that may be quite hardy but probably hates cool and wet. *A. victoriae-reginae* from Mexico also dislikes cool and wet but seems to be the hardiest Mexican Agave in the Denver area. *A. parrasana* looks like a refined *A. parryi* with steely grey leaves and pronounced leaf impressions. *A. applanata* gives us the cultivar 'Cream Spike' (which has been incorrectly ascribed to *A. parryi*); it looks cute and innocent when small but may occasionally reach 6' tall and wide. *A. scabra*, a silvery plant with extremely long spines on each leaf tip, comes from south Texas and northeast Mexico. The red-toothed *A. moranii* is a much larger relative of *A. deserti* native to the remote east slopes of the San Pedro Martir; it has shown very impressive hardiness in a pot for me, but it remains pretty much unavailable and seldom discussed. *A. stricta* is a central Mexican species with stiff, fibrous, green leaves that seems pretty much indestructible but I'm not sure just how much cold it can handle. *A. phillipsiana* and *A. delamateri* are virtually unknown Arizona natives that are believed to have survived on a few remote sites thanks to the intervention of Native Americans; though they may be hardy, they are extremely rare and protected in the wild. *A. murpheyi* has a similar story but is easier to find in cultivation, and (of course) not as hardy. *A. atrovirens* is a ghostly-white plant with monster leaves native to very wet Mexican cloudforest; alas, probably too far south for good cold-hardiness. *A. geminiflora* grows quickly and easily in a pot and doesn't mind a lot of water, but it dies below 22°F. And there are many, many more!

As you can see, the world of hardy Agaves is vast. With so many different options, it is hard not to want to welcome at least a few dozen of them into your garden. As usual, the best solution when you don't know where to start is to collect them all.





# So Rare as a Day in Juniper

It may surprise you to  
discover all the uses for the  
amazing Juniper berry.

by William McClenathan





The resinous Juniper and its beautiful berries are an oft underused food in the States.

This coniferous tree, which belongs to the family of Cupressaceae, has bluish-green, sometimes almost whitish-grey, branches and bears small yellow-purplish flowers and three cornered seeds, which are a type of cone as they are related to pine trees, but the cone's scales are fused and fleshy, making it appear to be a berry. It is a wonderful and versatile garden plant. It can tolerate a wide range of growing and soil conditions, as well as a certain extent of drought. It is distributed throughout Europe, North America and certain parts of northern Asia. It can handle high heat and frigid cold.

The tree has thick foliage, commonly used as a stewing herb to freshen stale air, due to its air-cleansing fragrance. The juniper trees vary in size, ranging from

small to large specimens. Their leaves are needle-shaped and scale-like. Its seeds are cone-like and very fleshy, which is why they appear as berries.

It handles many types of soil too and is not afraid of the sun at all.

They generally do not like constant wet feet, preferring a dryer climate. But often they can adjust to meet our long term rainy seasons.

I would still encourage people to place them in areas where winter rains do not cause puddling and drainage is not a concern.

If you have ever visited Bend in the summer, you can smell them for miles.

Juniper trees and shrubs grow mostly in all parts of the Northern Hemisphere.

But today, we are going to con-

centrate on the edible berries.

All the species of juniper trees produce berries. Most are edible, some are not. Like the *Juniperus sabina*, commonly called Savin juniper which is native to mountains from Spain to Siberia. All parts of this plant are poisonous due to ethereal oils. In addition to Savin juniper, *Juniperus virginiana* L. (red cedar) and *Juniperus thurifera* L. are also toxic. The *Juniperus monosperma* should not be eaten as it is unpalatable.

All the species of the juniper trees grow berries, and almost all are edible. But some are just too bitter and dangerous to eat. Therefore you should know which kind of juniper berries you can eat.

Common juniper grows wild in North America, as well as several other species, so before gathering your own berries check to see if they are edible. You can check the USDA Plants Database with the common or scientific name of the plant you want to know about.

Berries of common juniper are only toxic in large amounts, although people with kidney problems and pregnant women are advised against eating them.

The ethereal oils are used in many herbal medicine applications, in addition to their use in the kitchen.

The amounts used in flavoring foods are far under the threshold for adverse reactions.

The berries are picked when they are fully ripe, sometime in late summer or early autumn. When ripe, these berries are very dark in color.

Juniper berries are primarily used as a spice, providing a great flavor to certain food. The outer scales of the berries do not contain any flavor, so they are



removed while crushing the seed to extract the spice out of it. The spice can be used in a dry state or in a wet state; however the odor is strongest immediately after harvest, so they should be used fresh. They flavor liquors such as jenever (from whence the name Gin comes from) and sahti beers, as well as Gin. The juniper berry extract has antioxidant activity.

Apart from the use of juniper berries in cooking, junipers play a major role as a landscape attraction in various places. The juniper forests are a rich storehouse of wood, fuel, food and shelter for the people living in and around these forests. In Morocco, the tar of these trees is applied in the dotted designs of the drinking cups.

An essential oil that is extracted from these seeds is used in making perfumes and in aromatherapy. Juniper berries healing properties are also many. The seeds inside the berries are used for decoration and in jewelry making.

#### Juniper Berries: Medicinal Uses

Juniper berries are a diuretic. They have many important medicinal uses. Here is a list of juniper berries benefits:

The consumption of tonics made out of it can act as an appetite increaser.

It also has remedies for Arthritis and Rheumatism and is being used for treatment against diabetes.

In some tribal areas, it is used as a female contraceptive.

It is used as a purifier and overall system cleaner.

Juniper berries have also acted as an old herbal remedy for digestive tract problems.

The list I discovered went on and on...

Juniper Berries flavor various meat and veal dishes.

Juniper Berries are used for preparing a wide range of dishes. They enhance the taste and enhance the flavor of many meat dishes. They can be used for seasoning meat dishes like that of the wild birds – blackbird, woodcock, duck. They also compliment pork and game meats. Juniper berries are effectively used to cook delicious venison recipes. This spice enhances the distinctive flavor of venison due to its woody fragrance.

And while researching this article, I found delicious recipes like "Pan-seared Venison with blue berries" and "Juniper Talapia".

But here in the States, we mostly know it as the flavoring of Gin.

That white spirit whose flavor is primarily extracted from juniper berries. It is an intoxicant, made from juniper berries by crushing seeds in the berries and thereby obtaining their flavor. Gins produced from juniper berries are of the distilled type.

Juniper berries have certain allergic reactions like most plants. People who are allergic to it may show symptoms of sneezing,

rash, coughing and wheezing. People who handle this plant are more vulnerable to these allergies.

Juniper berries are known by several names in different places. Here are just a few:

India – Dhup, Shur

French – Genievre

Italian – Ginepro

Spanish – Enebro

German – Waccholer

Hindi - Araar.

They also have a lot of vitamin C and B, small amounts of calcium, protein, lipids and a surprising amount of carbohydrate.

The berries can take up to 2 - 3 years to ripen. When ripe, they'll be plump, dark bluish-purple, and have a bit of a dusty hue to them. Green berries are not ripe. You will see older plants with both ripe and unripe berries on them at the same time. When the berries are dried for storage, they will be blacker in color.

The berries are not eaten raw. They are dried and then crushed when needed and used as you would a spice. Don't throw them





whole into a dish. The flavor is very prominent, so use only 1 crushed berry per every 4 portions of a dish you are making.

1 pound of Juniper berries = 5 1/3 cups Juniper berries.

Although junipers grow wild in North America, the berries we find in stores are usually dried and imported from Eastern Europe. Dried juniper berries, which look a bit like small, dark blueberries, are available in specialty markets. Spice Island also sells them, although I have never in any of my shopping in chain grocery stores, seen them available.

So free your mind and try cooking with Juniper berries. The hunter in your family would be delighted with the outcome of flavors. And if nothing turns out the way you like it, you could always have a bottle of Gin as a backup.



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# Man at Work (and Play)

**Ty Boland calls upon his rural roots to help shape The Oregon Garden.**

**by Judy Alleruzzo**



I think Ty Boland was born to be the Head Horticulturist at The Oregon Garden in Silverton, Oregon. All of his life experiences have prepared him for this amazing position.

Ty oversees beauty, natural and man-made at The Oregon Garden, The Oregon Garden Resort and The Village Green in Cottage Grove, Oregon. How fun and daunting a job is that? I know it's a lot of work but after talking with Ty and seeing the gardens, I know he has it all under as much control as can be with Mother Nature as one of his bosses.

Ty grew up and lived in Brightwood, Oregon in a rural setting. He said it "was the best place to grow up. It shaped my entire life". His playground was the woods, streams and trying new plants in his Mom's gardens. Family time was hunting, fishing and hiking and just being outdoors.

All kids should be so lucky! In high school, Ty belonged to 4H and FFA groups so he learned even more about other aspects of agriculture and horticulture. He showed bonsai and hogs at The State Fair. Charles Ramos was his

mentor and that ONE teacher that inspires a student to push himself to learn more and be a better person. Ty was his Teaching Assistant for all 4 years at Sandy High School and the greenhouse manager. He even learned welding and took on all the mechanical repairs. By his sophomore year, Ty wanted to own a nursery. Just recently, Ty reconnected with Mr. Ramos. He was proud to hear what Ty has accomplished since being his student.

After high school, Ty attended Mt Hood Community College and



then transferred to Eastern Oregon University in La Grande. He graduated with a Bachelor Degree in Crop and Soil Science. He loved his classes but truly loved being near Wallowa Lake where he spent many family vacations. After graduating, Ty went on to work at Countryside and Fairdale wholesale plant nurseries. He gained more experience in a business setting where quality of plant material and profits are priority.

All of these life and work experiences led Ty to Silverton and The Gardens. I mentioned before that Ty is the Head Horticulturist at The Oregon Garden, et al.

I did ask his official title and he gave me a few, Manager of Horticulture, Director of Horticulture and Botanical Curator. These titles don't mean too much to him but do describe his duties, responsibilities and "fun at work" jobs.

He is a matter of fact kind of guy, as he describes the many facets

of his job overseeing an 80 acre botanic garden and 2 large resort properties.

He manages 13 full time employees, seasonal staff and volunteers.

He keeps everyone upbeat with his positive attitude and willingness "to demonstrate what to do".

This is what his job has morphed into over the last 5 years---

Researches and brings in new plants

Ongoing project of mapping the garden's plants

Maintains and fabricates equipment

Oversees tree maintenance

Directing his "wonderful staff with their varied skill set"

Maintain and repair computerized irrigation system

Oversee the greenhouse and staff

Teaching at Garden University (Offered by The Oregon Garden)

And everything else that has anything else to do with the gardens....

Because Ty has such wide responsibilities, he relies on his staff to be great at their jobs.

He oversees what they are planning for seasonal designs or garden projects and gives them support to accomplish the tasks. He is sometimes skeptical of their ideas but then has an "Oh My Gosh" moment when he sees how beautiful their displays have turned out.

The Village Green has some challenges from the plant damage from two winters ago.

Ty says, it's coming back, "little by little". He works there 1 to 2 days a week depending on the season. He is working on training "sea-







Mountain Hemlock *Tsuga mentsiana*. Ty says, "I love it. The form reminds me of skiing as a kid".

Being a total plant geek, Ty had a little list of favorites.

*Tricyrtis* (Toad Lily) "fascinated by them, not big and showy" until you look closely at the late summer flowers

*Crocsmia 'Lucifer'* - "Bold color, No Deer Attraction, Interesting Structure"

Stellar *Magnolia* (*Magnolia stellata*) - Beautiful winter structure of branches and fuzzy buds

*Azara microphylla* - The Azara's tiny yellow blooms appear in late winter. The "fragrance is

sonal knowledge" to staff. They are learning what to do each season of the year. At The Oregon Garden Resort, Ty and his staff keep the landscape around the accommodations looking good with an interesting assortment of trees, shrubs and perennials.

The summer of 2015 was especially hot and dry and this landscape stood up to the conditions.

I was a guest at the resort and made mental notes of the drought tolerant plants for my own garden. It was like visiting a test garden and seeing what looks good in extreme conditions.

My kudos to them all.

With all of Ty's attention to all of the garden's details, I was amazed to hear he loves the distraction of talking with garden visitors about gardening. He will stop the project he is working on and explain the planting or pruning technique or the genus and species of the plant.

He has a wealth of knowledge that he wants to pass on to others.

Ty has met many people with wide, diverse backgrounds. The garden's volunteer opportunities attract an interesting group. One volunteer is a retired military guy that loves working in the garden; others are local people that want to help out. You can tell he looks forward to the people part of his job as his eyes sparkle when he talks about this group in his life.

That sparkle is also there when I asked Ty that "Hortie Question", what are your favorite plants today? Of course, he has several. His all time favorite tree is

just like hot chocolate! Blows me away!" Ty took cuttings of the garden's specimen and were for sale in the Gift Shop's retail nursery. He has told many a visitor the Azara would be a unique plant for their garden, "it's a plant no one is going to have".

Conifers - Ty loves all the areas of The Oregon Garden but he has a special love for the Conifer Garden. He says, there is "always something new to see". Doug Wilson and volunteers from the Western Re-





gion of The American Conifer Society planted and help to maintain this garden. It is maturing beautifully and getting better and better each year.

In a leadership role as Head Horticulturist at The Oregon Garden, Ty gets many invitations for national and local meetings, conventions and learning opportunities for himself and his job.

He declines attending most of these events because he is so busy. He says, "gimme 15 years and I'll see you at meetings". He would rather meet with visitors, volunteers and his co-workers, learning about them, their knowledge of plants and their view of life. "I have met so many cool people" by being at all of the gardens. Everyone's backgrounds are different but we have the common ground of plants and nature. We all should have this kind of job that brings all aspects of what we want in life together.

Ty is a lucky man at work and at home. He and his wife are raising their 3 kids from ages 7-12 years old in much the same way as he grew up. They spend as much time together in the outdoors with the kids even going to work with Dad. Ty believes that bringing the kids to work shows them what Dad does all day plus they are exposed to the natural world of plants, animals and birds. Ty told me, what's that saying about a carpenter and his home projects? "My front yard looks nice" but the back yard, well that needs some work. I'm sure it all looks just fine. We, gardeners are so critical of our own gardens. Ty is not a man to boast or call attention to himself and his accomplishments, but I know he is proud of his family and his work at The Oregon Garden, The Oregon Garden Resort and The Village Green. I know this is January but all of these gardens are special to see even in winter. You may even see Ty intently working on a project. Give him a smile and say hello. He'll be glad you came out to visit!





# A Proper Cup of Tea

*You don't have to be British to enjoy this American favorite*

by David Musial



The aroma of freshly roasted coffee is one of my favorite smells. Having never developed a taste for coffee, I did for a 'proper cup' of tea.

While in college, I dated a woman whose parents were from England and every day at 4:00 PM, afternoon tea was served. Her mom would heat the water, warm the teapot and get out the loose tea. The tea was steeped, strained, served with milk, and always accompanied with an assortment of biscuits (cookies). All very proper.

Although I prefer a strong cup of black tea, there are many types of tea and in addition there are also herbal teas. To clarify, true tea comes from the leaves of *Camellia sinensis* or Chinese Camellia, while herbal teas are not tea at all, but rather made from various plant parts. Herbal teas are also known as tisanes.

*Camellia sinensis* is thought to have originated in the Yunnan Province of China. It is a tree that can grow up to fifty feet and is the same genus as the *Camellia* we grow in the Northwest. There are records, going back to 1000 BC, of drinking tea for medicinal purposes. How steeping tea leaves for a drink came into practice is surrounded in myth and legend.

One legend is that the Emperor Shennong, who is considered the Chinese father of agriculture, was boiling water under a *Camellia* tree when some leaves blew into his pot. He tried the brew, and found the liquid fragrant and refreshing. Tea was born. A side note, as an herbalist, Shennong enjoyed trying different herbs for their medicinal purposes and ingested a yellow flower that subsequently killed him. Glad he tried tea first!

Tea became widespread throughout China by 600

AD and traveled to Japan shortly thereafter. It wasn't until the sixteen hundreds that tea made its way to Europe through the Dutch and later the Portuguese. Many think of tea as primarily a British beverage, but it also became very popular in other countries, including Russia.

With the increasing popularity of tea and China having production monopoly, the British East India Company started tea plantations in Assam, India in the 1820's. India became a leader in tea production, but China is currently the top worldwide producer at 35% and India number two at 20%.

The four main types of tea are white, green, oolong and black. It is through the processing of the tea leaves after harvest that creates the different types of tea. The process includes plucking, withering, rolling, oxidation or fermentation and lastly drying or firing.

Plucking is traditionally done by hand where the bud and first two to three leaves are picked (plucked). It can be done twice a year and the first picking or flush of the season is the most valuable. Since this is a hand process, the plant is kept pruned to waist height.

The leaves are not pliable when picked, so they are withered. They are left in a cool place and turned to allow even air circulation. The process creates wilting through the loss of moisture, resulting in a malleable leaf.

Rolling the leaves creates bruising and the start of oxidation. The leaves can also be lightly crushed or torn to accomplish the same goal.

## The four main types of tea:

Black



Oolong



Green



White



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Oxidation is the stage where black teas develop their flavor. The rolled or crushed leaves are laid out to rest. During this stage, air reacts with the enzymes in the leaves. The leaves turn reddish-brown and flavor develops.

Lastly, the leaves are fired to remove moisture and stop the oxidation process. This can be done in an oven, the sun or through air drying.

White tea is made by simply drying the leaves. Teas are sweet and fragrant, with low caffeine. White tea should be steeped at 160-170 degrees for 1-3 minutes.

Green tea is made by heating the leaves, rolling and then drying. This process brings out more of the natural flavor, which is grassy and toasty. The caffeine level is somewhere between white and oolong tea. Steep green teas for 2-3 minutes at 170-180 degrees.

Oolong tea leaves are partially oxidized. The tea is smooth and floral with moderate caffeine. Use water heated to 180-190 degrees and steep for 3-5 minutes.

Black tea is fully oxidized, making them very bold, high in caffeine and nuanced in flavor. They are steeped for 3-5 minutes at 205-212 degrees.

Herbal teas or tisanes have been around for hundreds of years and are made with plants leaves, flowers, bark, roots, fruits and berries, and seeds. Many are based on a medicinal purpose, but now most are drank for their enjoyment. Tisanes can be made by either an infusion or decoction.

Infusions are made by steeping the material in water that has been boiled while decoctions are made by boiling the plant material. A decoction is used to extract more flavor and volatile oils from bark, roots and seeds, while the infusion are used for more delicate plant matter like leaves and flowers.

Common herbal teas are mint, chamomile and ginger.



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### Tea trivia?

- After water, tea is the most consumed beverage in the world.
- Tea bags were invented in the good old US of A in 1904.
- Hand pickers can collect 60-70 pounds of leaves per day.
- Worldwide, tea production is 3 million tons per year.
- Tea was used as a currency in Siberia.
- Tea is said to boost the immune system, be good for the heart, keep cholesterol in check and reduce your appetite.
- And lastly, believe it or not, Lipton is the world's biggest selling brand.

Back to that proper cup of tea mentioned earlier, there are two questions always asked. Do you bring the teapot to the kettle or the kettle to teapot and does milk or tea go in the cup first? To the first question, always bring the teapot to the kettle. Don't want the kettle water to drop in temperature as it travels to the teapot! To the last question, always do as the Queen, which in my house is tea in first!



PHOTO CREDIT: WWW.TTNEWSFLASH.COM



# WTDITG

**Welcome to 2015! In January, the air is crisp and cold, the decorations are put away, and there is a distinct lull after the craziness of the holidays. There's no better time to get outside for some fresh air and daylight... and begin your garden's best year ever!**

## PLANNING

- Create a garden journal for future reference of what worked best, where and when. Consider using a 3-ring binder so you can tab the months and years and add more pages where needed.



- Create a pruning calendar so you can 'Prune according to what the plants needs are'. Do a bit of research first to see how and when to prune your plants this year and you won't be disappointed. Many mistakes can be stopped before the damage is done if a little reading

takes place first. For instance on hydrangeas; cut back only the stems that had blossoms last year. The flowers for this year are going to come from the stems that grew up last year but did not have blooms on them. As a general rule, most flowering plants will perform best if you prune them after they flower. Fruit trees, shade and flowering trees can be pruned this month, but next month will be better. Thinning cuts are better than heading cuts

or 'chopping the branches back'. Again, do some research first so you won't be sorry later!

- Plan the vegetable garden. January through March is a great time to get the planning done. Create your 'garden map' with a crop rotation plan set on paper. Figure the dimensions, number of rows, planting dates, etc.



It's fun to look back on these notes to see what was planted and when, what was a great success and what was not so great. Mark this as *2013 Map* so you can rotate crops around next year. Rotating your crops discourages disease and insects.

## PLANTING

- Plant Perennials. Get them planted soon for best blooming display later this summer and fall.



- Plant some bare root fruit trees. The sooner they can be planted the better the root development will

be before the trees leaf out this spring. More roots grown at this

time will allow the plant greater strength to take on summer's heat later. If you are unable to plant the trees as soon as you get them, 'heel' them into the garden soil on a temporary basis (just bury the roots into soil to keep them moist) until you can plant properly, but do get them into their permanent space in the garden as soon as possible.

- Plant any tree or shrub now that you'd like to add to your landscape. Early planting makes for a stronger start this spring.

- Plant Primroses. Every January, nurseries bring out their spring crop of primroses. Use *dark weather feed* to keep them blooming strong.





# What To Do In The Garden JANUARY

## TASKS, MAINTENANCE & CLEAN-UP

- There is still time left to clean Mason Bee cocoons, but not much! This will be the last month to be able to clean things up before the bees emerge late February or early March.



- Recycle your old cut Christmas tree by cutting it up and using the boughs to cover cut back perennials and

any other frost sensitive plants.

- Peach trees: Spray by mid January for peach leaf curl. Use labeled product for this disease like Bonide's Fungonil or Lilly Miller's Microcop. If weather is cool and wet spray 2-3 more times at 3-4 week intervals.

- Check your Blue Spruce for aphids! Most winters around here the spruce aphid attacks the Blue and Alberta Spruce trees. They suck on the juices on the prior season's needles and when the

new growth starts in spring, the older foliage falls off and leaves the tree looking half naked. Spraying them off with a hard stream of water will usually do the trick but insect sprays for aphids can be used too, according to directions.



- Get after any weeds that are growing in the gardens now. Early removal will be easier if smothered first with

layers of newspaper covered in compost.

- Mulch the beds with a new layer of organic compost, bark or other mulch.

- Dormant spray the fruit trees with horticultural Spray Oil to kill overwintering insects and their eggs. Use the Bonide Copper Fungicide spray or dust, (copper sulfate) as a disease control spray now.

- Water any plants that are underneath the overhang of the house or under wide growing evergreens, where soil can become quite dry.



## VEGETABLE GARDEN



- Plant early veggies like radishes, peas, onion sets and fava beans. Start seeds indoors for leeks, lettuce, arugula, endive and onions.

- Cover your early crops with Harvest Guard row cover for best protection from cold and

insect attack. You can make a movable frame to attach Harvest Guard to with PVC pipe and rebar

driven into the ground.



starts out.

- Monitor garden soil temperature to see what you can plant and when. On the next page is a handy chart of popular veggies and what soil temperatures are ideal for them to germinate from seed, or best soil temperature for transplanting young plant



# Soil Temperatures Ideal for Growing Vegetables

Vegetable	Will Germinate	Ideal Germination	Transplant Seedlings Out
Asparagus	50F-90F	70F	
Beans	60F-90F	80F	
Beats	40F-90F	80F	
Broccoli	40F-90F	80F	50F
Cabbage	40F-90F	80F	45F
Cantaloupe	60F-100F	90F	65F
Carrot	40F-90F	80F	
Cauliflower	40F-90F	80F	
Celery	40F-80F	70F	45F
Chard	40F-90F	80F	
Corn	50F-100F	80F	60F
Cucumber	60F-100F	90F	63F
Endive	40F-75F	75F	
Fava Beans	40F-65F	50F	
Lettuce	40F-75F	75F	
Okra	60F-100F	90F	70F
Onion	40F-100F	90F	45F
Parsley	40F-90F	80F	
Parsnip	40F-90F	70F	
Peas	40F-80F	70F	45F
Peppers	60F-90F	80F	65F
Pumpkin	60F-100F	90F	65F
Radish	40F-90F	80F	
Spinach	40F-80F	75F	
Squash	60F-100F	90F	65F
Tomato	50F-100F	80F	60F
Watermelon	60F-110F	90F	65F



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# PLAY TIME

## Gardening Events Around Town

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### **Christmas in the Garden Through January 3, 2016**

#### **The Oregon Garden, Silverton, OR**

Ice skating, artisan Christmas Market, Christmas lights. For more information: phone (503)874-8100. Toll-free (877)674-2733. email: [info@oregongarden.org](mailto:info@oregongarden.org). <http://www.oregongarden.org/events/christmas-in-the-garden>

### **What to Do in the January Vegetable Garden Saturday, January 2, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR**

With Donna & Robyn of Your Backyard Farmer. Get the dirt on year-round vegetable growing in this monthly to talk about vegetable gardening in the Pacific Northwest. Donna & Robyn of Your Backyard Farmer will cover seasonal topics to help you improve your vegetable gardening skills and draw from their education and collective years of hands-on experience.

### **Planning for a Year-Round Harvest Saturday, January 2, 2016 • 1:00pm Portland Nursery (Stark), Portland, OR**

With Rachel Freifelder of Handmade Gardens / Living City/ Want to have garden-fresh produce year-round, with less work than you think? Want to build healthy soil and prevent common garden problems, year after year? Want to keep your water bills down? Rachel will show you how. You'll learn how to make the most of your garden space, when to plant your favorite vegetables, and how to keep good records that will help you rotate crops and "grow it better next year". Rachel is a garden educator, designer and activist with over 20 years of experience, and grows all her own produce on her mini-farm in NE Portland. To get the most out of this class, bring a list of the 5 vegetables you most want to grow. And spend some time in your garden!

### **Let the Worms Do the Work: Vermiculture 101 Sunday, January 3, 2016 • 1:00pm-2:30pm**

**continued next column**

### **Portland Nursery (Division), Portland, OR**

With Katie Gwynn of Portland Nursery. Learn how to turn your kitchen scraps into nutrient-rich compost with help of worms! Katie Gwynn of Portland Nursery will talk about various styles of worm bins, necessary materials to make your worm friends happy, the benefits of worm castings, and the incredible work that worms do.

### **Sprouts and Microgreens Sunday, January 3, 2016 • 1:00pm Portland Nursery (Stark), Portland, OR**

With Farmer Dan Bravin. The veggie garden may be slowed down for the winter, but you can still grow super-nutritious and tasty vegetables - inside. Come join Farmer Dan for an informative seminar and demonstration on growing sprouts and microgreens for your kitchen, and some to share with your indoor animal friends.

### **Indoor Herb Gardening Saturday, January 9, 2015 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR**

With Erin and Eloyce of Garden Delights. Join the Garden Delights Gals, Erin and Eloyce, to learn how to grow herbs indoors for year round use and enjoyment. Types of containers, soil mixes, light, watering, and starting with seeds vs. cuttings will be covered. Tips, tricks and techniques will be shared to help you get your windowsill herb garden going this winter and many winters to come!

### **Winter Plant Identification Saturday, January 9, 2015 • 11:00am-2:00pm Hoyt Arboretum, Portland, OR**

Have you ever taken a winter walk in the woods and wondered what those bare deciduous trees are? Join an arborist Saturday, January 9, 2015 11am to 2pm at the Hoyt Arboretum, 4000 SW Fairview Blvd., Portland, Oregon, for a class on identifying plants in the winter. You will learn the clues in twigs, bark, and fruit that allow you to recognize species without their leaves. Class is limited to 15

**continued next page**





people, \$15 Hoyt Arboretum Friends member and \$20/non-member. Registration is required. Sign up at [hoytarboretum.org/hoytevents](http://hoytarboretum.org/hoytevents) or call (503) 823-1649. To get to Hoyt Arboretum visitors can walk the few miles from downtown Portland, take public transportation or park in one of the convenient lots.

#### **Moss Terrariums**

**Saturday, January 9, 2016 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

With Megan Porter of Portland Nursery. Mosses! How are they different from other plants and why are they important? Come learn about mosses and other bryophytes, their biology, role in horticulture, ecological importance, ethical collecting methods, and why they make great terrarium plants. We will also make some of the lowest-maintenance terrariums possible, in celebration of these diminutive botanical treasures. Bring your own glass container (ranging from a quart canning jar to an 8" fishbowl) or purchase one here. \$5 fee for materials. Limit 10 participants.

#### **Fairy Gardens for Children and Adults**

**Saturday, January 9, 2016 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

With Alice. Creating a miniature world fit for a fairy or two is a great way to get in touch with your creative, playful side. Alice will lead the group in this hands-on class and help you design, accessorize, and learn how to properly care for your enchanting world. Students of all ages are encouraged to bring items from their home or outdoors to incorporate into their fairy's garden. \$30 materials fee. Class limited to 15 students. Bring gloves.

#### **Early Spring Seed Starting Indoors & Out**

**Sunday, January 10, 2016 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

With Tim Lanfri of Community Garden Creators. Get an early jump on producing food from your backyard garden and save money by raising your

**continued next column**

own vegetable transplants! Tim Lanfri, of Community Garden Creators, will share tips and techniques for starting your garden from seed, raising your own transplants for early spring plantings and much more!

#### **Indoor Herb Gardening**

**Sunday, January 10, 2016 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

With Laura Altvater of Portland Nursery. Don't have much room outside? Dream of having fresh herbs at your fingertips in the kitchen year-round? This class will highlight which culinary herbs are easiest indoors and what supplies you will need to be successful.

#### **Kids Gardening Series: Terrariums**

**Sunday, January 10, 2016 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

With Alice Phillips of Portland Nursery. Build a miniature world as you learn about houseplants and the science behind terrariums. Soil, plants, and containers will be provided. Bring small items from home to decorate your terrarium. \$10 materials fee. Class is limited to 15 kids, and please be sure and bring an adult with you.

#### **Annual Houseplant and Pottery Sale**

**January 14-27, 2016 • Store Hours**  
**Portland Nursery (Division & Stark), Portland, OR**

30% off Houseplants, Indoor Bonsai, Orchids, Cactus, Citrus. 30% off Decorative Pots. Free pot up with purchase of a plant and pot.

#### **Top 10 Orchid Myths**

**Saturday, January 16, 2016 • 1:00pm**  
**Sunday, January 17, 2016 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

With Sue Volek of the Oregon Orchid Society. There's lots of tips out there about growing orchids. Some are true and some are false. This talk will debunk some misperceptions about these beautiful plants and give you the bottom line on how to se-

**continued on page 36**





# PLAY TIME

## Gardening Events Around Town (Continued)

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lect, grow, and bloom the easiest orchid plants. Sue Volek has been growing orchids for almost 20 years. A journalist and communications person during the day, she would come home and tend her plants at night until they took over not only the kitchen, but the living room, dining room, and encroached on the rest of the house. Her current favorites are slipper orchids, but since she never met an orchid she didn't like, Sue has an array of plants from asocendas to zygopetalums. She is president of the Oregon Orchid Society.

### **First Taste Oregon**

**Friday, January 22, 2016 • 4:00pm-10:00pm**

**Saturday, January 23, 2016 • 12:00pm-10:00pm**

**Oregon State Fair & Exposition Center -  
Columbia Hall, Salem, OR**

Tickets: Adults \$10, Seniors \$8. Children under 6 are free. Designated Drivers \$10, Group discounts available, please call 866-904-6165. First Taste is an event of epic proportion, featuring the best in Oregon Wines, Craft Breweries, Hard Ciders, Delectable Eats and a one of a kind shopping experience. We offer live music both days in 2 locations throughout the First Taste event, featuring local music from talented artists all over the state of Oregon. First Taste offers a little something for everyone including luxurious art work from some of the state's most renowned artists. Whether your looking for a relaxing wine tasting experience or a sampling of something a bit more extravagant, First Taste has something to offer all who attend!

### **Stitches in Bloom Quilt Show**

**Friday-Sunday, January 22-24, 2016**

**The Oregon Garden, Silverton, OR**

Mark your calendar for the 2016 Stitches in Bloom Quilt Show presented by Hope Village, January 22-24, 2016! The show will feature more than 150 beautiful quilts, vendors selling quilting wares, lectures by featured artists and demonstrations by quilting vendors. Enjoy the Tea Room, presented

*continued next column*

by Stash Tea, where lunch fare and specialty items will be available for purchase. Quilt Show Admission: Your ticket will also include admission to the Garden. \$9, free for children 4 and under. Volunteer at the event and receive free admission! For more information, contact [volunteer@oregongarden.org](mailto:volunteer@oregongarden.org) or 503-874-2533.

### **Houseplants for the Black of Thumb**

**Saturday, January 23, 2016 • 11:00am**

**Sunday, January 24, 2016 • 11:00am**

**Portland Nursery (Stark), Portland, OR**

With Sean Gilman of Portland Nursery. Want to adopt some green home companions, but afraid of committing planticide? Worried that you're just not a plant person, even though you want to be? Sean can help you get over the hurdle of the first successful houseplant, going over how to know which plants will survive in the conditions you have to offer. Basic care, site selection, simple troubleshooting, and recommended plants will be featured in this workshop.

### **Houseplant Begonias**

**Sunday, January 24, 2016 • 1:00pm**

**Portland Nursery (Stark), Portland, OR**

With Gary Crook of Plantsmith. Add color and texture to your houseplant display with begonias! Gary is a begonia grower and hybridizer; he'll talk about the different classes of begonias you'll find, their characteristics, needs, and propagation techniques -- with example plants for those classes so you can see the differences. You'll also learn about new varieties coming up in the begonia world!

### **Soil Contamination and Remediation for the Urban Gardener**

**Saturday, January 30, 2016 • 11:00am**

**Portland Nursery (Stark), Portland, OR**

With Alex Lopez of Black Bear Environmental Services. Soil contamination and remediation for the urban veggie gardener Growing your own food

*continued next page*





can help you save money and avoid many industrial inputs, but sometimes urban soils have hidden content from their past. Learn about the common contaminants of urban land, how to test for them, and low-tech methods for remediating (or quarantining) that soil and making sure your home-grown produce is as wholesome as possible! Alex will also touch on radon, heating oil tanks and petroleum contamination in general.

**Staghorn Fern Mounting Workshop**  
**Saturday, January 30, 2016 • 1:00-2:30pm**  
**Portland Nursery (Division), Portland, OR**

With Bruce Fothergill of Fothergill's Tropicals. Join houseplant expert Bruce Fothergill, of Fothergill's Tropicals, for this hands-on workshop and take home your very own mounted Staghorn Fern! Bruce will walk you through the step-by-step process of properly mounting Staghorns to wooden boards. He will also discuss proper care, lighting and growing requirements to keep your fern healthy and happy for years to come! Cost: \$15, payable to teacher day of class (\*\*Cash or check only). All materials included. Class limited to 20.

**Plan Now; Plant Later**  
**Saturday, January 30, 2016 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

With Bonnie Bruce of Celilo Gardens. Winter is a perfect time to plan for changes and improvements to your garden but few people think of this until spring really blooms. But by that time contractors are already busy and you are left in the queue waiting. However if you plan now and get a jump on the season you will not only be one of the first on the installation schedule but it is very likely you will get a lower bid because contractors are hungry for work NOW.

**Indoor Sprouts & Microgreens**  
**Sunday, January 31, 2016 • 11:00am-12:30pm**  
**Portland Nursery (Division), Portland, OR**

With Farmer Dan. The veggie garden may be

*continued next column*

slowed down for the winter, but you can still grow super-nutritious and tasty vegetables – inside. Come join Farmer Dan for an informative seminar and demonstration on growing sprouts and micro-greens for your kitchen, and some to share with your indoor animal friends.

**Planning your Personal Paradise**  
**Sunday, January 31, 2016 • 1:00pm**  
**Portland Nursery (Stark), Portland, OR**

With Magi Treece of Living Structures. Beginner gardeners, get your dreaming kicked in gear! It may be too cold and wet to dig, but that's just what makes it a good time to get your planning done so you can have a beautiful outside living space. Learn to take your desires for what your space should be and map them onto the place you have. Magi will teach you how to map your garden, observe sun and water patterns, and other important skills to get your garden plan off to a strong start!

**Orchids 101**  
**Sunday, January 31, 2016 • 1:00pm-2:30pm**  
**Portland Nursery (Division), Portland, OR**

With Lori Rheinberger of the Oregon Orchid Society. Have you always wanted to grow orchids? Is your orchid getting too cramped but you don't know how to repot it? Learn the basics of growing different orchid varieties from expert Lori Rheinberger, of the Oregon Orchid Society. Lori will discuss proper growing mediums, fertilizer, light and water requirements, growth habits, and will do a live repotting demonstration. She will help you figure out how to select an orchid that's right for your home or office to maximize your success.

**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)



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