

February 2016

garden time

A Digital Monthly Magazine for Your Garden & Home

Peppercorns 'Tis the Seasoning

Moss Control

***Oregon Winter Poultry
and Homesteading Faire***

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David and Annilese Doolittle**

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Over and Over Again?

The middle of winter is here and it seems like there is nothing to do in the garden, except dream. That's not true. There is dormant spraying of plants, pruning some plants, cleaning up damage from winter storms and a few other things we could be doing right now. In a few short weeks we can start some of our vegetable seeds indoors too. It seems at this time of year we are in a Groundhog Day mode. Everything we do is a repeat of the previous years. We look to the skies for the sun and try to predict when we can return to our gardens. A lot of people ask me how do we keep from falling in the same rut with the TV show. It seems that we are doing the same things every year and to a certain extent we do. There are stories on spring pruning, tips for planting and dealing with those early season blooms. Those need to be updated, but there are others that introduce our viewers to other tips to help make their gardening more successful. We are constantly looking at the latest tips and techniques, and trying to figure out if they will work for our local viewers. If you are a regular viewer you know that we use a lot of local experts from expert growers to the researchers at Oregon State University to get the best, tested, tips for you to use in your garden. That attention to detail goes into the magazine too.

This month's Garden Time magazine is no exception. This month I share some tips on dealing with that scourge of spring lawns, moss. Some people love it and others hate it, but it always seems to be there! I will be filling you in on why you have it and how to get rid of it (if you want). Also, with spring around the corner Ron tells you about a place where you can get some seeds for your garden at a local seed swap. There are a few of these around the state, but this one takes place at a county fairgrounds and includes a poultry swap and talks about homesteading too. All this talk about poultry is getting me hungry and that means a trip to the kitchen. Judy fills us in on peppercorns and how they are grown (did you know they are a vine) and were once considered money. If that is the case, I've spent a small fortune at dinner time! Chef David probably has spent a little bit of cash over the years as well on peppercorns in his kitchen. He joins the group this month by contributing an article on kitchen gadgets. These little tools will help you be your best in the kitchen, or maybe not. Finally Therese introduces us to the Doolittles. If you have been to GardenPalooza you have probably met David and Annilese. Their nursery 'Petal Heads' grows some really cool perennials that they have found in their combined 25 years of work experience in the nursery industry. They are a great young couple and we know you will enjoy getting to know them.

I know that these days are moving slowly for the gardener, so sit back and enjoy this month's issue, and then enjoy it again, over and over again....

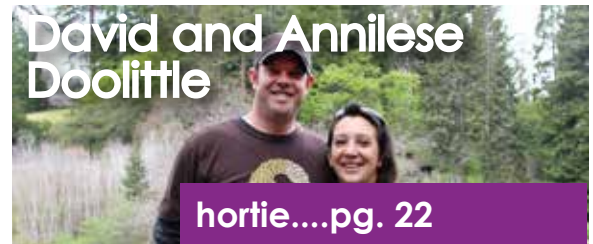
Happy Gardening,

Jeff Gustin, Publisher

Garden Time Magazine • February 2016 • Volume 8, No. 2, Issue #83

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In this issue...



'Tis the Seasoning



Four color mix of peppercorns

Usually the 'Eats' article in Garden Time Online Magazine is an edible plant you can grow in the Pacific Northwest. I persuaded Therese Gustin, our editor that we needed to bend the rules a bit and highlight peppercorns. I also wanted to do the research about them!

Botanically, black pepper, *Piper nigrum*, is a perennial flowering vine in the Piperaceae family, native to India and now cultivated from India to SE Asia and across Brazil and Ecuador in South America.

The history of pepper is very old. The first recorded mention of it in Indian food was in the year 2000 BC. In ancient history and throughout history, peppercorns were called 'Black Gold'. Black pepper was an expensive, prized spice that was actually used as money. In the 15th century, many a sailing expedition from Europe was on the high seas looking for a faster way to the Far East to find

When it comes to peppercorns, variety, truly, is the spice of life.

by Judy Alleruzzo

this sought after spice! It is still widely used around the world in many different culture's cuisines.

The spiciness of black pepper is from the chemical Peperine which is different from capsaicin from hot peppers, the vegetable. When ripe, the peppercorn fruit is dark red and contains one seed, a peppercorn. The colored peppercorns you purchase

for your grinder are in different stages of ripeness. Black pepper is "cooked, dried, unripe fruit", red peppercorns are dried, ripe fruits, green pepper is dried, unripe fruit and white pepper is from ripe seeds. To preserve the colors of red and green peppercorns, the production method of freeze drying or adding sulfur dioxide is used.

Peppercorn plants form vines up to 12 feet tall in moist well drained soil with shade from the hottest part of the day. They need very warm temperatures for peak production, but can tolerate a minimum temperature of 60° F. A single pepper vine can produce up to 30 fruiting clusters. The harvest begins as the first cluster begins to ripen. If harvest is delayed, the powerful flavors are reduced. The fruiting clusters are dried in the heat of the sun and then stripped off the plant.

As of 2013, Vietnam was the "world's largest producer and

exporter" of black peppercorns. In Cambodia, another big producer of black peppercorns, the vines grow up posts under a shade cloth. This method looks just like hops cultivation in the Pacific Northwest.

Indian farms grow vines up trees which cast shade for the vines.

On an up close and personal view of peppercorns, I emailed my sister, Carolyn Goodlander as I remembered she had stayed in Kerala, India several years ago. She must have run across fresh and dried peppercorns! Carolyn wrote back that she and her husband, Capt. Fatty Goodlander stayed in Tellicherry, Kerala now known as Thalassery, Kerala on the Indian Malabar Coast over



Peppercorn Vines growing up trees



Peppercorn totems

Green Peppercorn Sauce

Food Network Recipe

www.foodnetwork.com/recipes/tyler-florence/green-peppercorn-sauce-recipe2.html

Green Peppercorns are unripe peppercorns sometimes pickled in brine or vinegar and used to make Green Peppercorn Sauce. This sauce is delicious served over Roast Beef or Steak.

Servings 6-8

Prep Time and Cook Time:
45 minutes

Ingredients

2 Tbl Olive Oil
2 Shallots, Sliced
2 Cloves, Garlic, Smashed
3 Springs Fresh Thyme, Leaves On
1 Cup Brandy
1 Box Beef Broth
2 Cups Cream
2 Tbl Grainy Mustard
½ cup Green Peppercorns
in Brine, Drained

*Heat olive oil and add shallots, garlic and thyme.

Saute for 1 to 2 minutes, then take off heat, add Brandy and Flambé, using a kitchen match. After the flame dies down, return pan to the heat, add stock and reduce by about half. Strain out solids, then add 2 Cups Cream and mustard. Reduce by half again, then shut off heat and add Green Peppercorns. Spoon Sauce over beef and serve

*For additional flavor, you can also make this sauce in the same pan the beef has been cooked in.

Sources: Encyclopedia Food Network, Wikipedia



10 years ago. I asked if she saw peppercorns growing in the area. She said, "Yes, we did see peppercorn plants. Many people have one in their yard for their own use. I bought about a pound of the dried peppercorns at the market for about a dollar US and I still have some from 2004! I put it in a couple mason jars". Carolyn said she was on a tour of Kerala and

remembered, "I didn't notice any fresh but if they were on a branch and green, I probably didn't realize that is what it was. Too bad, I love green peppercorn sauce!"

I was glad I had asked her about the peppercorns. Now I was more intrigued about green peppercorn sauce. I think I had this sauce at some fancy restaurant in my life

time. I'm making Roast Beef this week and also including Green Peppercorn Sauce to the menu.

Hosting the Garden Time TV Show and through this magazine, I am always seeing new plants I can grow and some to envy. The Peppercorn plant is one to envy, unless I move to USDA Zone 12 (60°F)!



Peppercorns drying

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Moss? No Más!

Moss doesn't kill your grass... but a weak lawn allows it to move in. Here's how to stop it.

by Jeff Gustin

If you live in the Pacific Northwest you know that we have moss, and I'm not talking about the ornamental, looks good in a Japanese garden kinda moss, I'm talking about the lawn killing, life sucking moss that can make your lawn a joke when the summer arrives. For as much as we like the soft green covering to our garden in the spring, the dead brown acreage that greets us in July and August is not something that we look forward to. Moss is not the evil nemesis that we should all hate. Like us, moss is a product of our environment. The conditions under which we were raised made us who we are and the same is true for moss. The one major fallacy is that moss kills your grass, it doesn't. Moss is opportunistic, it can produce its own food and it just takes over areas where conditions are right and your lawn is weak.

Moss grows under a few general conditions, though sometimes these will vary. For the most part it favors soil that has a low pH. For our area that means 'acidic' soil. Our soils tend to be



on that lower side of the scale due to our location in Western Oregon with a lot of decaying plant material, rain leaching minerals out of the soil, and the fact that all soils naturally become acidic over time. Other contributing factors for moss growth include poor drainage, excessive shade, soil compaction, and lack of nutrients for other plants to grow. As you can see, we are in a perfect area for moss growth, but getting to the bottom of your moss problem may take a little more sleuthing. A soil test is a good start. Before you apply anything to your soil, it is good to get a base line test so you can address bigger problems in addition to your moss. The soil test will set the starting point for your battle. Oregon State University has a guide to collecting soil samples and how to interpret the result. They also have a list of labs that conduct testing. They recommend that you call before you send in your sample so you can get mailing requirements and pricing. <http://smallfarms.oregonstate.edu/soil-testing>

Now that you have these soil



sample numbers in hand, or if you just want to get down to business, you can proceed. For some people that means addressing the core issues with your lawn and its nutrients, for others that could mean just raking it out. This is called scarification. It can be done with a simple thatching rake or a dethatching blade on your mower or a rented dethatching machine. That will get rid of moss in the short term, but the conditions that promoted its growth will still remain and it will return quicker unless you address them. If you do this method of natural removal you should promote the existing grass by fertilizing and then over seeding your lawn with new grass seed. You can also do some aeration to your lawn to deal with drainage issues. This may be all you need to do to reclaim your grass, but you may need to address the issue on a longer term basis.

If you are looking for a less labor intensive method you can choose to spray something on your lawn. Some natural and organic ways to remove the moss include using home remedies like dish soap and

baking soda, but those methods may not be effective and you may need to reapply them over a long period of time. A lot of people tend to lean towards products that have 'moss killer' on the label. Most of these commercial products have ingredients like ferrous sulfate monohydrate, ferrous sulfate or ferrous ammonium sulfate listed. Notice the word 'ferrous'. This refers to iron. Iron is deadly to lawn moss (not so much for moss on your roof or pavement, which is a different type of moss/algae/lichen). You can either spread the products by spraying a liquid or using a spreader for dry product. You should soon see the moss turn black and die, and after about a day or two you can remove the moss by raking or dethatching. Once the moss is gone, add new grass seed to get your lawn reestablished.

Ways you can prevent moss from returning include following a regular schedule of fertilization and watching your watering to maintain an even amount of water without drowning your new grass and creating a better

environment for moss. You may also need to add lime to 'sweeten' your soil for good grass growth. You can also raise the blade on your mower during the summer and lower it in the fall to create a good mowing height so you don't scalp your grass and weaken it, and help with watering. The best defense against moss is a strong and healthy lawn. Other things to think about. How about trimming your trees and shrubs to reduce the amount of shade. The more sunlight, the better for your grass. Most grasses require a minimum of five to six hours of sunlight daily to thrive.

Finally, if you are not a big grass person, why not convert your lawn into a non-grass area? You can leave the moss to grow and thrive, it is nice and soft on your feet for most of the year, or you can consider replacing your lawn with a ground cover or other plants that require less water and maintenance. For more ideas on plant selection, if you choose this option, you can contact your local garden center to see what would work best for your area.



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change & exchange

You'll find chickens, crafts, plants and a new perspective at The Oregon Winter Poultry and Homesteading Faire (and Seed Swap!)

by Ron Dunevant

One of the wonderful things about living in the Willamette Valley is that even if you make your home in a big city like Portland or Salem, you are still just a short trip from so many rural communities and the lifestyles and events that they enjoy and celebrate. One such event is the Oregon Winter Poultry and Homesteading Faire, which will be held on Saturday, February 13th, at the Polk County Fairgrounds in Rickreall, just west of Salem.

As the full name of the event suggests, this "Poultry Swap" has something for almost everyone. Located inside two buildings with 100 vendor booths, attendees will find many breeds and ages of chickens, waterfowl, turkeys, quails, hatching eggs, rabbits, poultry supplies, homemade jams, pickles, vanilla, honey, sauces, jewelry, goat milk soap and lotion, wool and fiber products, arts and crafts items, plants and much more. Experts and professionals from several different areas of interest, including bee-keeping, home canning, art and crafts, gardening and, of course, livestock and poultry will be on-

hand, displaying their wares, chatting with attendees and answering questions. It's an informal event that draws participants from all over Oregon, from urban and rural areas, alike.

In addition to the vendors, you'll also find Fiber Spinning Demonstrations throughout the day, fundraising auction tables and, for the kids, a Valentine's Craft Table. Representatives from the Oregon Department of Agriculture and the USDA will be available to answer questions about avian health and backyard biosecurity. "We plan things for everybody to do all day long," says Laura Castle, Founder, President and Event Organizer. "You'll see animals next to crafters and plants. It's one big mix of people and booths."

Lest it seem that the event is merely organized chaos, there is some rhyme-and-reason to the layout. "We all come together and make it work," says Laura. "One of the reasons is we all respect what the others are doing, we accept all lifestyles (vegans,



meat animals, off the grid, etc.) and have a love for making the world better by doing our part. Our followers and vendors are unique, just like our events are unique. There are many animal, "green living", home and garden, homesteading and sustainability-type events, but we combine them all and welcome all."

The Faire opens up the doors for old acquaintances and new audiences to learn more about farming, the food chain and the vital role agriculture plays in the economy of Oregon and the future of the planet.

Tim and Teresa Wydronek of Alder Creek Honey in Corvallis, Oregon, extract, bottle and sell local, raw honey from their own hives. Says Tim, "we knew people would be there looking for local honey and

Oregon Winter Poultry and Homesteading Faire

Saturday, February 13, 2016
9:00am-4:00pm

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www.oregonpoultryswap.com
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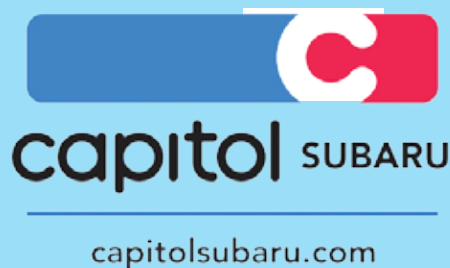
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sometimes, is as great for the buyers as for the sellers. According to Laura Castle, "We've converted a lot of people to get chickens," she says, laughing. "They've not come for chickens, but they went home with chickens." If you would be interested in participating as a vendor, contact the Oregon Poultry Swap for more information.

For many of the vendors, the Faire is more than just an opportunity to sell their products, it's an integral part of their business model.

Jim Sorenson of the Buxton Feed Company in Banks, Oregon has attended these events for "the past three or four years." At his vendor's booth, Jim offers free samples of his of certified GMO-Free Poultry and Rabbit Feed for participants to try out. It's a chance to hear about people's experiences with their animals and find out what types of products they are interested in. "This is great place for social interaction with like-minded people," says Jim. "This is also an opportu-

that they would appreciate our product once they tasted the different varieties we had. It also gave us a chance to try some of our new products. The cinnamon-creamed honey was a big hit!"

The exposure allows Tim the opportunity to educate people on the importance of bees and the vital role they play in growing the foods we eat. "We had bee-keeping equipment and an observation hive (in our booth). Most people have never been that close to so many bees and were amazed by the activity in the hive. We also answered a lot of questions about raising bees (and) the loss of so many bees in recent years."

The "Poultry Swap" portion of the event is still one of the main attractions, with vendor area spaces available for owners to rehome or sell their animals. The Faire encourages this activity by offering swap spaces for as little as one dollar for vendors with five-or-fewer animals. The attraction,



ALL PHOTOS CREDIT: KRISTA FERGUSON PHOTOGRAPHY/OREGON POULTRY SWAP, INC.



nity to learn about new trends and how we can incorporate those trends in to our product lines."

Sorenson enjoys the interaction with the people who attend the Faires. "We offer homemade cookies or other treats for adults and children, which always opens the door for a friendly conversation."

Iddell Dew Gardens from Falls City, Oregon will be on-hand, offering bedding plants, cold-weather vegetable starts, jams & jellies, home-spun yarn and more. "We primarily focus on heirloom vegetable starts," says owner Amy Lynn Tucker, "but we also have flowers that will bring in the beneficial insects." She has been participating in the Faires for over a year now, and enjoys the opportunity to meet people who are "trying to head back to the farmstead-style of living. (I like) being able to teach people what I know and make their transition into that lifestyle easier."

The Seed Swap

Of particular interest to gardeners will be the "Seed Swap," one of the newer additions to the

Faire, having debuted at the Fall 2015 event. The idea "germinated" as another off-shoot of the overall theme, and an opportunity to further expose people to the idea of a local and sustainable food-source.

Like the other events at the Faire, the Seed Swap is free. In fact, you don't even need to bring something to get something. However, if you have seeds, tubers, bulbs or starts, they'd love for you to share them! Just drop by the Seed Swap booth, talk to one of the experts, and they will give you some seeds or starts to take with you. The goal is to attract new gardeners, as well as longtime green-thumbers. "If we can get one person interested in growing their own food...or anything really...it is a success," says Laura Castle. "We know they will most likely return and become an avid "seed-swapper" or at least share their experience and get someone else interested. Like our main events, we see it as a chain reaction of 'good things.'"

For the Oregon Poultry Swap, the seed swap is not just about seeds, it's

How You Can Participate in the Seed Swap

You don't have to bring seeds to take seeds home with you, but if you have some seeds you would like to add to the swap, here's what you can do:

- All kinds of seeds are accepted, including starts, bulbs, tubers, or pots of seedlings. Seeds can be from your home-garden or store-bought. "Anything that anybody wants to share and get back," says Laura Castle. "We have envelopes, we have labels there. We have stuff that people can fill out there, with the growing season, what it is, if it needs any special attention. We have forms they can fill out."

- Try to keep your plants and starts to a small, manageable size, so it can fit on the Seed Swap tables.

- If you have some seeds, but you're not sure what they are, the event will have a homesteading coordinator who will try to identify the seeds for you. "We had people who just came with a big bag of seeds that they collected in a Ziploc® bag," says Castle. "We had little envelopes that they could divide them up in. I had a little Mason jar full of dill seeds. I just gave it to the volunteers and told them what it was. They divided that jar up into some different packets and labeled it. Some people who are very into gardening come with them already labeled. We do like to know what it is, and if they have a picture of the plant, while it was growing, that's very helpful. We don't need to have a certain amount or in a special container."



- You don't have to be an avid gardener to benefit. "My family gardened for years and I hated it," Laura says. "Something bit me and I got into it this summer and that was kind of why when the seed swap came up, I was like, 'yeah, this is kind of interesting, I kind of like this.' I'm a newbie. I'm known as a chicken person. So it's a twist for me to be in a different position of not knowing anything, and I'm the one going 'how do I grow this?'"

also about education and networking, so people can have somebody to reach out to and share knowledge with. "At each event, we're reaching out to local botany classes to bring them in. We've reached out to the Corvallis Environmental Center and community gardens. We're hoping to get some more gardening clubs involved, just to have them as part of this event."

History of the Poultry Swap

The origin of the Faire goes back to October of 2009, when a dozen people met in a parking lot to swap chickens. Not exactly an auspicious beginning, but as each succeeding swap was arranged, interest—and attendance—grew and The Oregon Poultry Swap was born. This year, four events will be held in the Willamette Valley, one for each season, the largest of which boasts 200 vendors and thousands of followers. Castle describes them as a "Farmer's Market with animals."



So how many people attend these events? Castle says, because they don't sell tickets, it's difficult to get an exact count. "We've never been able to actually count," she says. But last year, someone did sit outside the building and tally people as they entered. "She did it for three hours and counted two thousand people."

The Oregon Poultry Swap also gives back to local communities. In 2015, through their food drives, which also involve home-grown produce from their gardeners and other sources with excess food to share, they were able to donate over 4,000 lbs. of food to three different community food banks. To continue this effort, the Faire encourages attendees to bring extra canned or boxed foods or fresh veggies, fruits, eggs or pet food for their Give Back Program. A local Gleaners group will be the recipient of all food donated. Donation boxes and bins will be located inside both buildings.

What the Future Holds

With success also comes change, and next year, the Winter Swap is moving to a bigger venue, the Lane County Fairgrounds in Eugene. "That's a whole new market down there for us," says Laura Castle. "We love the community (in Rickreall), but we've outgrown (their facilities). In Lane County we can all be in one building."

As the Oregon Poultry Swap website says, the swaps are not for profit. "They are to help people sell their extra animals, market their products and come together as a community."

Because the Oregon Poultry Swap is a non-profit organization, the event is the result of corporate sponsorships, donations and the efforts of dedicated volunteers who organize poultry swaps around the state. "We have the vendor fees and we also have an on-line fund-raising group on Facebook that a lot of our vendors participate in." But for the organizers and participants, it's mostly a labor of love. Gushes Castle, "I'm constantly amazed from year-to-year how it changes and grows. That's why the seed swap is exciting, because it's brand-new. It can go any direction that anybody wants it to go."



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Secret Admirer

I didn't know what to call this plant, but it kept calling to me.

by William McClenathan

Cotyledon orbiculata var orbiculata

The best thing in loving plants and nature is that you can never know everything. There is always more to learn.

About a year ago, we got in a large houseplant order. In one of the multi-variety succulent flats of plants, there was this really, super cool silver-white leafed plant. I wanted it right away. But I knew I was not prepared to begin collecting plants again. Not yet, anyway.

But no one purchased this plant. It sat for months and months. I finally could not resist the temptation any longer, and I bought it.

In my mind, I thought I knew exactly what species it was,

I had just never seen this variety before. When I got home, I started researching it. I Googled white-leaved Crassula because I was certain it was indeed in that family of plants. But no, nothing came up.

Then I began to think about other family of plants which might have that same form of leaves. My new plant looked like a Jade plant (*Crassula ovata*) but clearly was not. It also favored the form of the trailing Jade plant (*Senecio jacobsenii*) but nothing came up in that family either.

Eventually, I did find it on a website called The Succulent Garden in Australia (www.thesucculentgarden.com.au).

Sadly, they do not ship outside of Australia, but now, I had its botanical name! This gem of a plant is named *Cotyledon orbiculata var orbiculata*.

I was thrilled! I finally knew what it was. And with the accurate name, I began to research it to find out more about its virtues and how best to grow it. I was also happy to discover that it is actually in the Jade family of Crassulaceae, so I was not far off from my primary ideas about what it was.

I had suspected it would be similar in care as the Jade plant.



having to bring them in only in the coldest winters.

They are prone to mealybugs, but then, those insects are one of the few constant scourges to houseplants, so that did not surprise me.

Cotyledon orbiculata tend to be a heavily branched species with a thick trunk (up to 60 cm). Silver-grey rounded leaves covered in a fine white powder. The silver white powder can be rubbed off, so be cautious when touching it as you do not want to remove it and have a green plant. The new growth starts out green but quickly changes to its powdery color.

I asked the houseplant buyer to get more in. But few houseplant growers place the botanical names on their plants, so it seemed impossible to get in stock again. I did find that my friend

Sure enough, as these mainly shrubby species are native to South Africa through to Arabia. They are varied in appearance but all have tubular flowers with curled tips that are typically colored orange or coral pink. They flower mostly in summer. But to me, I could care less about the flowers. The beauty is in the delightful color of the leaves.

In cultivation, *Cotyledons* require a free-draining gritty mix and plenty of sun. They are tolerant of cool, frost-free conditions during the winter, if kept dry. Some require pruning to maintain an attractive shape. This would make them perfect for a sunny deck or patio,





Sean Hogan actually has it listed in the inventory at Cistus Nursery (www.cistus.com)! I would call first to check for availability though.

I was also delighted to find it has more than one variety. There is a wavy edged one *Cotyledon undulata*, and a variety called 'Big White' which has larger leaves. *Cotyledon orbiculata* var. *oblonga* is a more architectural plant with chalky, finger-like leaves.

I am now on a mission to find all 10 of the varieties, which grow as garden plants in South Africa, to add to my collection. All of the varieties are drought tolerant and hardy to 15-20 degrees.

Cotyledon is a relatively new plant to the States, but well worth the effort to find it for your own gardens, whether inside or out.





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Petal Pushers

Like the plants they sell, Dave and Annilese Doolittle are perennials with a lot of character.

by Therese Gustin

Dave and Annilese Doolittle

I knew I would like Annilese Doolittle (co-owner of Petal Heads) the first time I met her several years ago as a vendor at our GardenPalooza event. She was wearing a University of Illinois T-shirt and I knew that as a fellow Fighting Illini alum we would have a lot in common. In all the years I have lived in Oregon, Annilese was the only Horticulture major from The University of Illinois that I had ever met here. And we have the good fortune of benefitting from her decision to move out west and establish her career here.

Both Dave and Annilese made their way to Oregon from completely different paths; Annilese from the farmlands of the mid-west and Dave from California, just north of Berkeley. Dave loved growing up in an area that nurtured creativity and a free spirit. His proximity to San Francisco and Berkeley offered endless adventures for him. Dave said, "Although neither of us are native Oregonians, both of us were born into families and communities that were passionate about plants. We both consider ourselves forever lucky to have learned at a very young age the importance of surrounding yourself with beauty and nature."

Annilese began her career working for Terra Nova Nurseries. Dave says they rely on her expertise of picking out the coolest plant selections and her education and professional experience for growing high quality plants. Dave took a less direct path to the industry. He studied marketing at the University of Arizona but feels his education comes from continuously working with miraculous people. He started his horticultural career with a propagation company called EuroAmerican in San Diego. That eventually led him to Terra Nova Nurseries. He spent much of his time travelling domestically and internationally researching plant breeding efforts and meeting with the world's finest breeders. These experiences have allowed them to have an eye on what plants will be introduced well into the future.

Dave and Annilese have created a business that melds this wealth of knowledge with their passion for beautiful unique plants. Dave says it so well... "We recognized an opportunity to establish a destination where passionate gardeners could come to not only peruse a selection of non-traditional plants, but also hear the story behind the plants.

We have it written in our mission statement that any customer that purchases from us will go home and garden with plants they can connect with. The truth is we don't have customers, we have friends. Over the years we've managed to develop a network of friends that love to hear where the plants came from, why they are superior, what makes them unique, and how to care for them. We're a quirky little nursery, but at the risk of sounding unambitious we enjoy the conversation way more than we enjoy swiping a credit card or handing back change. We're a happy couple that loves to chat."

Petal Heads focuses on perennials because they believe those are the plants with the most character. They will be around year after year and each season they offer a new surprise. They do grow some annuals but just like their perennial selections they are ones that are superior, have a fun story and have been chosen for



Hardy Plant Fair

their unique characteristics. They grow about 80% of their finished Perennials from liners purchased from breeding companies all over the world. They grow all of these at their home nursery on one-quarter-acre and use every inch of available space including the driveway, front yard, side yard,

back deck, greenhouse and even inside the house. Their "Urban Farm" also includes ducks, chickens a rabbit and two dogs.

We always have to ask our "horties" what are their favorite plants. The answer to this question is also the beginning of Petal



Spring Garden Fair

Heads Nursery.

"Truth be told the genesis of Petal Heads occurred when Annilese was an adolescent and would dig up and divide her mother's Hostas, selling them in yogurt cups at the Urbana Farmers Market. She was known as the "Hosta Girl" in those days, and her love of this Genus has never expired. Other than Hostas collectively our favorite plants to grow are Geums, Heucheras, Hellebores. Of course that's just a small sampling of what we sell, but all put on their greatest show when all Northwesterners need a blast of color. This also signals the beginning of the selling season so in a sense it's like returning to summer camp so we can look forward to seeing our farmer friends on the weekends, all of our fellow vendor friends at the plant sales, and customers needing the same blast of color we enjoy."

Annilese's dad was the inspiration for the Petal Head's name. Before he and Annilese's mother started a business creating and selling garden art, he started his career as an engineer. At the time engineers were often called Egg Heads. Her dad put a spin on it and one day told An-



nilese she had earned the title of Petal Head. When it came time to name their business, they both thought it was the perfect name!

They officially started selling plants in 2008 at the Sherwood Farmers market. With a cool selection of plants and Annilese's limited experience working with her parents art sales they set off on this new adventure. Dave, not having any experience didn't realize you needed a pull cart to load and unload plants so the night before their first market he found

himself trying to assemble their cart. They were running late so set up was rushed and much to their dismay all 4 wheels popped off the cart in the middle of Main St. during their first load. Dave looked at Ann and simply said, "Well, we can only get better from here."

And get better they did. Using the skills and work ethic taught to them by their families, Petal Heads has grown into a family-run business that focuses not only on the quality of the plants, but the stories behind them.





Petal Heads

We regularly attend the Hillsdale, Oregon City, and Sellwood Farmers Markets in the spring, summer and fall. In addition to these events we attend all of the major plant sales and garden fairs throughout Oregon (including GardenPalooza on April 2, 2016).

We are also available to speak at Garden Clubs, Master Gardener meetings, or any event that would enjoy an hour or so of plant stories.

Our nursery is at our home, and because we both have full time jobs we don't have regular hours. However we can always make time for appointments, and have at least 1 plant sale a month during the spring, summer, or fall. The best way to keep up with these types of events is to sign up for our newsletter on

www.portlandpetalheads.com


or just call 503.953.3228



Gadget Inspector

Every kitchen has them. But what and how you cook will determine which ones are essential tools.

by David Musial



A Microplane grater is just the tool for zesting citrus or grating fresh nutmeg.

There was a time when shiny kitchen gadgets were all I wanted for birthdays and Christmas. Over time, cooking and knife skills improved, while cupboard and kitchen drawer space diminished. Subsequently my view on kitchen gadgets has changed.

Gadgets range from the novel to the practical to the useless. However, just as beauty is in the eye of the beholder, the usefulness of a gadget is in the hand of the gadget holder! Let's explore the world of kitchen gadgets.

gadget

noun gad·get [ga-jət]

1. a small mechanical device or tool, especially an ingenious or novel one.

"a state-of-the-art kitchen with every conceivable

gadget"

synonyms: appliance, apparatus, instrument, implement, tool, utensil, contrivance, contraption, machine, mechanism, device, labor saving device, convenience, invention, gizmo, widget

The origin of the word gadget is unclear, but its use goes back to at least 1886. Originally used as a placeholder name for an item whose technical name could not be remembered. This use of the word was also shared by the US military in the early 1900's. It referred to a tool or implement whose name had been forgotten. I guess that made it synonymous with thingamajig.

About the same time, the British Royal Flying Corps (RFC) used

the word to note a new invention. A quote from the book "Above the Battle" by Vivian Drake states, "Our ennui was occasionally relieved by new gadgets -- "gadget" is the Flying Corps slang for invention! Some gadgets were good, some comic and some extraordinary." Clearly time hasn't changed the concept of a gadget.

Today the word has both positive and negative connotations. Some use the word to describe a novelty item and others to describe a practical item. In fact, some gadgets are both novel and practical.

Kitchen gadgets are just kitchen tools developed to do a specific task. Some do them well and some don't. There are two primary functions for kitchen gadget design. The first is to com-



Separating the liquid fat from the broth is easy with an oil separator.

pensate for a lack of knife skills and the other is for time savings.

Although a knife can perform many tasks, the level of skill required varies by task and some tasks are difficult even for a seasoned knife user. A useful gadget is a mandolin. It can make very thin, uniform slices that would challenge most chefs.

An example of a gadget that creates a time savings would be a pineapple peeler corer. With one fell swoop, it removes the outer portion and the inner core. The same chore could be done with a knife, but it would take longer and if you have several to prepare, it can be a real timesaver.

So now you're probably asking yourself, "What is the difference between a kitchen 'tool' and a kitchen 'gadget'?" That is a great question and I'm glad you asked! If you ask Alton Brown, he would say that a kitchen gadget is a unitasker; A tool that performs only one function. He is famous for the quote, "The only unitasker allowed in my kitchen is a fire extinguisher." However, I'd be willing to bet he has a few kitchen tools designed to be a unitasker that he has created new uses.

One other thought on unitaskers, ask a food processing manufacturer if their equipment is a tool or a gadget. I'd venture to guess that Frito-Lay would not trade the three machines that wash, peel and slice potatoes for a crew with a sink, peelers and knives.

Anyway, back to the question, my view is that kitchen tools are the essentials needed in a kitchen. Things such as a knife and a cutting board, pots and pans, and

so on. They are tools that are necessary to perform the basic functions needed in a kitchen and most have a multipurpose. A kitchen gadget is a tool with a built in design for primarily one purpose.

Below is a list of some of my favorite gadgets and some kitchen tools that some might believe are gadgets.

Gadgets

Microplane Zester/Grater

The design for this gadget is based on a woodworkers rasp. It grates citrus fruit peel, nutmeg or Parmesan Reggiano or other hard cheeses with ease. I use this tool often and the best part is that it is inexpensive.

Oil Separator

The purpose of this gadget is to separate a liquid from the oil that floats on top. If you want to get at the liquid below the oil you have to pour off the grease...or in the case of this gadget, you pour the good stuff off the bottom. I use my oil separator frequently; especially when making stock.

Mandolin



Two of my favorite kitchen gadgets; a mandoline and a coffee grinder used to grind herbs and spice.

The mandolin is a great gadget to have in the kitchen. It makes uniform cuts of desired thicknesses with ease. Its only downfall is it is very sharp and care must be exercised when using as it will also take a uniform slice of a finger, just as easily as a potato! Kyocera makes a great adjustable mandolin with a ceramic blade.

Salad Spinner

One of the first rules in serving salad is that the lettuce should not be wet. I can't tell you how many paper towels I went through to dry lettuce before I bought a salad spinner. It makes it a pleasure to clean a head of Romaine lettuce to supply you for the week. This is one of the bigger gadgets and takes up a fair amount of space. However, they now have a collapsible model for those that are challenged for space.

Coffee Grinder

I am not a coffee drinker, but I do own a small coffee grinder. It is great for grinding larger quantities of spice. I like to create my own spice blends, by toasting my spices, allowing them to cool and then grinding in the coffee grinder. To clean, brush out any spice still in the grinder and place about a quarter of a cup of rice. Grind the rice, toss the ground rice and brush out the grinder.

Gadget or Essential Tool? You Decide

Pepper Mill

Since it only grinds pepper and could be ground in a mortar and pestle. Gadget or Essential Tool?

Thermometer

Thermometers run the gamut; oven, refrigerator, meat and classic pocket thermometer. Gadget or Essential Tool?

Digital Timer

Before you decide whether it is a



If eating more leafy greens is part of your New Year's resolution, a salad spinner will save time and money.



Are these tools "gadgets" or "kitchen essentials"?

Gadget or Essential Tool, I've got a hint. They are used in commercial kitchens.

Meat Grinder

There are free standing meat grinders and attachments for mixers. Is one a Gadget and one an Essential Tool?

Egg Separator

Since the egg has a built in separator, is this a Gadget or an Essential Tool? Ask my wife and it is an Essential Tool.

In the final analysis, Gadget or Essential Tool, the only right answer is your answer.

So, what's my view on kitchen gadgets today? If you have the need or desire, the money and space, more power to you and by all means acquire kitchen gadgets to your heart's content. For me, I am now a little more selective on the gadgets that fill my kitchen. However, I just saw something really nifty...



Can you name these kitchen gadgets? If you can, you could win a \$25.00 gift certificate from Portland Nursery.

Send your answers to gardentime@comcast.net and put "Gadget Contest" in the subject line.

One lucky winner will be chosen from all the respondents with the correct answers. One entry per person, please.

Please include your name with your entry. Winner will be contacted via the email address used to send the answers. Contest ends February 29, 2016 at 11:59:59pm.



WTDITG

February, the month of Valentine's Day, is for lovers... of gardening! Sure, it's still a little cold, but your plants are preparing for their spring debut. Now is the time to give them a head start by pruning, cleaning, spraying and planting. Everything you do today will pay dividends for the rest of the year.

PLANNING



- Don't forget to add entries into your gardening journal! Planning ahead means you can be more focused on the important projects lined up for your garden spaces this year.

- Mason Bees: If you don't already have a Mason Bee nesting block, then this is the time to get one set up

so you can be ready to attract your own crop of pollinators. Mason Bees will start emerging late February or early March.



- Start thinking and planning what landscaping you want to do this year. Bring photos of spaces you'd like help with into your local independent garden center and ask for their advice.

PLANTING



- Fruit time! Plant blueberries, strawberries and cane berries.

Most of the plants will be available sometime in February - early shopping yields the best selection.

- Bare root fruit trees are available this month.

- Plant sweet peas! These fragrant pretty flowers should be planted late winter or early spring directly into their garden space.



TASKS, MAINTENANCE & CLEAN-UP

- Pruning can be done this month on fruit trees, blueberries, shade and flowering trees, as well as most shrubs. Rose pruning should be delayed until the last half of February. Please do some research before hacking away!

Briefly, pruning is done to improve the shape of the plant, to

open it up to allow more sun in and air to circulate through the foliage. Start your pruning by removing any dead or broken branches or crossing limbs. Suckers and water sprouts can be removed at



this time.

- Prune fall-bearing raspberries now. Check your local garden center for instructions.

- Hose off Blue Spruce and Alberta Spruce, or any spruce for that matter, with a hard stream of water to knock off any aphids feeding on the foliage.

What To Do In The Garden FEBRUARY

- Dormant Spray with Bonide's All Seasons Spray Oil - a safe and natural pest control that smothers over wintering insects. If needed, dormant spray for diseases with Bonide's Copper Fungicide (dust or spray). Spray according to label directions. (Don't spray dormant oil on blue spruce.)



- Peach trees second spraying can be done this month for peach leaf curl with approved fungus control labeled for

peaches, like Fungonil or Microcop.

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

- Fertilize trees, shrubs and perennials with slow release fertil-

izer like 'All Purpose Tree & Shrub Fertilizer'.

- Soil prep for the garden. Dump on compost and turn over with a spade as it's too early and wet to rototill. You may find it interesting to know that spading the soil instead of rototilling is better for the soil structure, so don't fret if you don't have a tiller. Keep weeds pulled or smothered as you see them.



- Prune roses. The best month for pruning rose bushes is February. Please research good pruning methods for your rose bushes.

- Get your lawn mower ready for the months ahead with a sharper blade and maybe an engine tune up.

- Boost your lawn now with a

good lawn fertilizer. Do not apply grass seed until late April.

- Look for slug eggs out in the garden. The eggs look like little white BBs and can often be found under rocks and debris in the garden. Raking up and destroying all that you find now will eliminate many hungry adult slugs later. Use Slug magic to get rid of adults. Slug Magic is a very safe product that is only iron phosphate so the pets will not be harmed, but is deadly for slugs and snails. The broken down iron then gets to be consumed by the plants!



VEGETABLE GARDEN

- Check soil temperatures for best planting times for crops desired. Refer back to soil temperature chart (January issue) for best seed sowing times and soil temperature for planting out young starts.



- Plant horseradish, rhubarb and asparagus starting this month. Make sure you hydrate asparagus crowns first by soaking the crowns in water for about 30 minutes to one hour just before planting. This will ensure the roots are well hydrated.

- Plant these veggies and herbs outdoors: peas, arugula, onions, garlic cloves, fava or broad beans, onion sets, chives, parsley and radish.

- Start these veggies indoors: artichokes, bok choy, broccoli, cabbage, celeriac. At the end of this month, start seeds for tomatoes, peppers and eggplant indoors.

- Plant onion sets, yellow, white or red.

- Watch for Walla Walla Sweets plant starts to come out late in the month or early March. It's a good idea to trim off any brown leaves from the green tops as well as set the roots into water to re-hydrate for one-half hour to one hour before planting out.





PLAY TIME

Gardening Events Around Town

Preschooler's Honeybee Hikes
Wednesdays, February 3, 10, 17, 24, 2016 •
10:00am-11:00am

Leach Botanical Garden, Portland, OR

Explore Leach Botanical Garden on a weekly Honeybee Hike especially designed for 2 to 5 year olds. Be sure to dress for the weather because we'll be outside discovering fun plants and looking for wildlife before we listen to a story or make a craft to take home. Groups with 10+ children & adults must register in advance by calling 503-823-1671. \$3/child, non-walkers are free. All children must be accompanied by an adult. NOTE: Honeybee Hikes resume weekly beginning February 3rd. They will continue through mid-December.

Rattan Reed Basketry - Basic Twined Basket
Saturday, February 6, 2016 • 9:00am-2:00pm
Leach Botanical Garden, Portland, OR

This is the first of three classes in basketry being offered this winter at Leach Garden. It is suitable for all experience levels. Students will create a beautiful, full-size basket while learning the art of twining and the basics of basket making. Materials, handouts, samples and tools provided. Many baskets will be on display for inspiration. All classes will use rattan reed, hand-dyed in 14 beautiful colors. \$10 materials fee payable to the instructor. Instructors: Roger Besselièvre & Carol Ross. Fee: \$35. Pre-registration required. To register: www.leachgarden.org or call 503-823-1671. Leach Botanical Garden 6704 SE 122nd Avenue Portland, OR 97236.

Mary's Peak Orchid Society Show
Saturday, February 6, 2016 • 9:00am-4:00pm
Garland Nursery, Corvallis, OR

Join us for this exceptional day all about orchids. Back by popular demand, Mary's Peak Orchid Society will be joining us once again for their Annual Orchid Show and Sale. There will be exhibits and judging of an array of incredible orchids. Shop the beautiful and unique orchid varieties, receive expert orchid advice, and bring your own orchids in to be repotted for a fee. www.garland-nursery.com.

Pruning Japanese Maples
Saturday, February 6, 2016 • 11:00am
Farmington Gardens, Beaverton, OR

continued next column

With Holly Beare from Eshraghi Nurseries.
www.farmingtongardens.com.

What to Do in the February Vegetable Garden
Saturday, February 6, 2016 • 11:00am-12:30pm
Portland Nursery (Division), Portland, OR

With Donna & Robyn of Your Backyard Farmer. Join Donna and Robyn, of Your Backyard Farmer, for a great refresher on what to do in the veggie garden for the month of February. They will cover topics such as seedling and planting cool season crops, preparing and improving your soils, and how to be best prepared for the spring!

Pruning Fruit Trees
Saturday, February 6, 2016 • 12:30pm
Farmington Gardens, Beaverton, OR

With Certified Master Arborist Matthew Allen from Matthews Tree Care. <http://matthewstree.com>.

Medicinal Plants
Saturday, February 6, 2016 • 1:00pm
Portland Nursery (Stark), Portland, OR

Join Gradey Proctor of the the Arctos School of Herbal Studies for a class on some common medicinal plants that are easily grown in Northwest gardens. In fact, some of these plants may already be living in your garden! For example, many of the plants we call weeds have a rich medicinal history. Gradey will discuss the healing properties of medicinal plants and some ways in which these garden herbs can be processed for medicine.

The Seasons of a Pine
Saturday, February 6, 2016 • 1:00pm-2:30pm
Portland Nursery (Division), Portland, OR

Tom Dufala of Bentwood Tree Farm will visit us to explore Japanese garden styled pine trees. Learn about pine tree culture & best methods to guide your pine tree into its own character. Tom will discuss pine varieties, garden siting for best growth, and how to care and prune pine trees for a Japanese garden style. This is a great intro to take before the April Spring Candling class that Tom will return to teach.

Raising and Caring for Mason Bees
Sunday, February 7, 2016 • 11:00am-12:30pm
Portland Nursery (Division), Portland, OR

With Brenda Calvert of Half Moon Farm. Do you want to

continued next page



increase your fruit tree production? Of course you do! Introducing mason bees into your landscape can dramatically increase your pollination, especially during our soggy spring when honey bees aren't very active. Bee expert Brenda Calvert, of Half Moon Farm, will walk you through setting up nesting boxes and blocks, discuss the benefits of mason bees, and discuss the minimal yearly maintenance & supplies involved in keeping your hard-working friends happy.

Small Fruit Series: Strawberries
Sunday, February 7, 2016 • 11:00am
Portland Nursery (Stark), Portland, OR

With Ken Whitten of Portland Nursery. The shrubs and vines of these tasty berries and fruits are key elements in an edible landscape plan. Learn about the needs and qualities of different varieties that do well in this area, and how they can make your garden beautiful as well as providing tasty fruit for fresh eating or preserving. Classes in this series can be taken separately. Note special time for these classes. Class held all four Sundays in February.

Houseplants and Your Pet
Sunday, February 7, 2016 • 1:00pm
Portland Nursery (Stark), Portland, OR

With Dr. Heidi Houchen of VCA Veterinary Specialty Animal Hospitals. Many people would love to grow houseplants but are concerned with the effects they may have on their pets. Which are the most toxic? Which are only mildly so? What should you do if your pet ingests a particular plant? Joint Dr. Heidi Houchen of VCA Veterinary Specialty Animal Hospitals to learn about common houseplants and their potential effects on your pets.

Basic Beekeeping
Sunday, February 7, 2016 • 1:00pm-2:30pm
Portland Nursery (Division), Portland, OR

With Brenda Calvert of Half Moon Farm. Are you a honey fan? Interested in "growing" your own? Join bee keeping expert Brenda Calvert, of Half Moon Farm, as she explores the fundamentals of backyard beekeeping. She will discuss the different styles and supplies needed to start your own colony, organic techniques, and how to get the most out of your honey production. Bonus: she's bringing in some of her own delicious honey for tasting and purchasing after class!

continued next column

Pruning Fruit Trees and Berries
Sunday, February 7, 2016 • 1:00pm
Garland Nursery, Corvallis, OR

Reward yourself with the best fruit you can grow. Learn how to prune your fruit trees and berries for maximum production. Big and juicy are the operative words here. www.garlandnursery.com.

Annual Portland Yard Garden & Patio Show!
Friday-Saturday, February 12-13, 2016 •
10:00am-7:00pm

Sunday, February 14, 2016 • 10:00am-5:00pm
Oregon Convention Center, Portland, OR

The Yard, Garden & Patio Show was founded in 1988 by the Oregon Association of Nurseries as a way for the OAN to highlight the significant accomplishments of its retail and landscape members. It also provided a forum for the gardening public to experience what's new in the bright, beautiful world of ornamental plant material, as well as to learn new skills and techniques from gardening experts worldwide.

Tickets: General admission \$12.00, 10 years old and under \$9.00, Seniors (60 and up) \$9.00. Tickets can be purchased at the event. \$2 off coupon available at <http://www.ygpshow.com/wp-content/uploads/2015/12/YGP-2-off-coupon.pdf>.

Rattan Reed Basketry - Table Basket
Saturday, February 13, 2016 • 9:00am-2:00pm
Leach Botanical Garden, Portland, OR

This is the second of three classes in basketry being offered this winter at Leach Garden. It is suitable for all experience levels. Students will create a beautiful, full-size table basket while learning the weaves that make spiral patterns. Materials, handouts, samples and tools provided. Many baskets will be on display for inspiration. All classes will use rattan reed, hand-dyed in 14 beautiful colors. \$10 materials fee payable to the instructor. Instructors: Roger Besselièvre & Carol Ross. Fee: \$35 Pre-registration required. To register: www.leachgarden.org or call 503-823-1671

Garden Buddies: Learn about Seeds with Jenny
Saturday, February 13, 2016 • 10:00am
Farmington Gardens, Beaverton, OR
 Details at www.farmingtongardens.com.

Introduction to Mason Bee

continued next page



PLAY TIME

Gardening Events Around Town (Continued)

Saturday, February 13, 2016 • 11:00am

Farmington Gardens, Beaverton, OR

With Master Gardener and Native Pollinators Specialist Ron Spendal. Details at www.farmingtongardens.com.

Fruit Tree Pruning with Jim

Saturday, February 13, 2016 • 11:00am or 1:00pm

Tsugawa Nursery, Woodland, WA

Now is the perfect time to prune your fruit trees while they are still dormant. Join us at Tsugawa Nursery, as we share the best practices on fruit tree pruning, teach different techniques to control growth, remove dead or diseased wood and stimulate the formation of flowers and fruit buds. Free.

Caring for Roses in the Pacific NW

Saturday, February 13, 2016 • 11:00am

Portland Nursery (Division), Portland, OR

With Rich Baer of the Portland Rose Society. Local rose expert Rich Baer, of the Portland Rose Society, will teach you basics of growing roses in our climate. Get ideas for varieties that will work in your garden! He will cover the basics of various rose species, proper pruning timing & techniques, fertilizing & watering needs, pest & disease control, and other helpful tips to keep your roses healthy, happy, and blooming.

Growing Orchids in Terrariums

Saturday, February 13, 2016 • 1:00pm

Portland Nursery (Stark), Portland, OR

With Michael Jenne of the Oregon Orchid Society. In follow up to basic orchid growing, miniature orchids and high humidity types can present problems when grown in the home. Terrarium growing is a good way to meet these challenges. Yet, orchids have specific requirements compared to your typical terrarium plants. Come discover clever ways to help your orchids thrive when grown in this unique way in the home.

Rose Care and Selection

Saturday, February 13, 2016 • 1:00pm

Garland Nursery, Corvallis, OR

Now is the time to prepare our landscape for new rose plants. It's also the time to prepare our dormant roses for the coming spring. We will review the different types of roses, how to care for new and dormant roses, and how to properly prune for lush and beautiful plants from spring to fall.

continued next column

Bonsai for Everyone! Part Two: Root Pruning Skills

Saturday, February 13, 2016 • 1:00pm

Portland Nursery (Division), Portland, OR

With Lucy Davenport of Bonsai Akira. Please join Lucy Davenport of Bonsai Akira (meaning brilliance or clarity), for a hands on class on root pruning and styling of Bonsai, in this combo DIY (bring your own plant), lecture, and slideshow class! Lucy is an avid gardener with a lifelong love and self-taught focus on bonsai plants that thrive in our climate, including native species, and plants from China, Japan, Korea and Australia. All levels of bonsai enthusiasts are welcome, but this will focus on preparing a plant from root pruning to the styling, including candling, needle plucking, and increasing ramification on the plant. Students are welcome to bring their own plants for styling, tools and gloves. You can also purchase bonsai from the nursery or from Lucy before the class. Materials provided: wire and raffia for shaping during class, along with wire cutters & soil. Cost: \$5 (pay at register on day of class). Please bring plant, own gloves, needle nose pliers and clippers! Dress warm as you will be taking a tour of the nursery.

Small Fruit Series: Blueberries

Sunday, February 14, 2016 • 11:00am

Portland Nursery (Stark), Portland, OR

With Ken Whitten of Portland Nursery. The shrubs and vines of these tasty berries and fruits are key elements in an edible landscape plan. Learn about the needs and qualities of different varieties that do well in this area, and how they can make your garden beautiful as well as providing tasty fruit for fresh eating or preserving. Classes in this series can be taken separately. Note special time for these classes. Class held all four Sundays in February.

Strengthening Your Soil Health

Sunday, February 14, 2016 • 1:00pm-2:00pm

Portland Nursery (Division), Portland, OR

With Marc Scheidecker, Garden Managers, Portland's Community Gardens Program. This class explains the confusing world of fertilizer by using Liebig's "Law of the Minimum" - a chain is only as strong as its weakest link. In a well-balanced soil's diet, minor minerals are our "weakest link". Marc Scheidecker, a full-time vegetable gardener, student of gardening, and one of the Garden Managers for Portland's Community Gardens Program will talk about how to increase the necessary minor min-

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erals to our garden by explaining the value & proper use of Mycorrhizae, Azomite, and worm castings. Sign up to learn about this power trio!

Improving Soils for Spring Planting
Sunday, February 14, 2016 • 1:00pm
Portland Nursery (Stark), Portland, OR

With Claudia Groth of Portland Nursery. Come and discuss the soil concepts that will give your garden a leg up on the growing season. Explore tests you can do at home to understand soil texture, infiltration and drainage rates, and the extent of compaction. Plus, learn how to put soil microbes to work for you. Whether it's a community garden plot, raised bed, or containers large and small, it all starts with the soil.

Identifying Native Conifers
Wednesday, February 17, 2016 • 9:00am-12:00pm
Hoyt Arboretum, Portland, OR

Expand your knowledge of native conifers with Instructor Ken Denniston (author of nwconifers.com) at the Hoyt Arboretum; Ken will help you identify the local conifers of northwest Oregon. The workshop will include classroom instruction and, weather permitting, a tour of native conifers in the arboretum. Learn easy ways to distinguish each conifer species using both photos and specimens. Class attendees will receive a handy cheat sheet to identify native conifers with 99% accuracy.

Rattan Reed Basketry - Cherokee Wheel Basket
Saturday, February 20, 2016 • 9:00am-2:00pm
Leach Botanical Garden, Portland, OR

Using both round and flat reed, students will make a full sized basket based on a Native American style that uses a traditional circle motif on the sides. This class is suitable for all experience levels. More advanced students will also learn arrow weaving as part of the project. Materials, handouts, samples and tools provided. Many baskets will be on display for inspiration. All classes will use rattan reed, hand-dyed in 14 beautiful colors. \$10 materials fee payable to the instructor. Instructors: Roger Beselievre & Carol Ross. Fee: \$35. Pre-registration required. To register: www.leachgarden.org or call 503-823-1671.

Gardener's Winter Interest Special Guided Walk
Saturday, February 20, 2016 • 10:00am-11:00am
Leach Botanical Garden, Portland, OR

It may be winter but there are always wonders to view
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in the Garden! Join the Garden's Curator on a Winter Guided Walk to view blooming plants such as *Hamamelis mollis* (Witch Hazel), *Lonicera standishii* (Honeysuckle), *Helleborus* (Hellebores), *Edgeworthia chrysantha* (Paper Bush), and *Mahonia x media* 'Arthur Menzies' (Arthur Menzies Mahonia). Wear your cozy clothes and we'll finish our walk back at the Manor House terrace to warm up with hot cider and cookies. Pre-registration required. \$5.00 per person. Register online at www.leachgarden.org or call 503-823-1671.

Raising Mason Bees
Saturday, February 20, 2016 • 11:00am
Farmington Gardens, Beaverton, OR

With Master Gardener and Native Pollinators Specialist Ron Spendal. Details at www.farmingtongardens.com.

Bonsai with Greg
Saturday, February 20, 2016 • 11:00am
Tsugawa Nursery, Woodland, WA

Join us for this informative class all about bonsai. All levels are invited. We look forward to seeing you! Free.

Planning a Medicinal Herb Garden
Saturday, February 20, 2016 • 11:00am-12:30pm
Portland Nursery (Division), Portland, OR

With Gradey of the Arctos School. Learn how to put together your own herbal medicine kit from your own backyard. Gradey from the Arctos School will discuss herbs that you can grow at home, planting and care methods and how to use them to stay in good health. He'll also mention a few common weeds that you might like to keep around for their medicinal uses!

Garden Planning for Annual Vegetables
Saturday, February 20, 2016 • 1:00pm
Portland Nursery (Stark), Portland, OR

With Ian Wilson of Portland Edible Gardens. Getting the most out of your vegetable garden takes some real planning ahead. Come learn about how to make a plan for your garden that will meet your goals and bring a harvest of what you want when you want it! We will discuss how to orient your garden, when and where to plant what, and the basics of succession planting and crop rotation!

Young Fruit Tree Pruning Demo
Saturday, February 20, 2016 • 1:00pm-2:00pm



PLAY TIME

Gardening Events Around Town (Continued)

Portland Nursery (Division), Portland, OR

With Monica of Core Home Fruit. Confused about how to prune your young (1-8 years old, or 1-8' tall) fruit trees? Join Monica of Core Home Fruit to learn about the proper pruning techniques, tools and timing to maximize fruit production and increase overall health and beauty. Monica will guide you through the steps of pruning your young fruit trees with live demonstrations and detailed visuals. Come and see how to shape your trees for long-term strength and abundance, and gain confidence in making the right cuts!

Small Fruit Series: Raspberries, Blackberries - Brambles!

Sunday, February 21, 2016 • 11:00am

Portland Nursery (Stark), Portland, OR

With Ken Whitten of Portland Nursery. The shrubs and vines of these tasty berries and fruits are key elements in an edible landscape plan. Learn about the needs and qualities of different varieties that do well in this area, and how they can make your garden beautiful as well as providing tasty fruit for fresh eating or preserving. Classes in this series can be taken separately. Note special time for these classes. Class held all four Sundays in February.

Get Started on Your Garden Bounty: Potatoes & Onions

Sunday, February 21, 2016 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

With Marc Scheidecker, Garden Managers, Portland's Community Gardens Program. Now is the time to tuck underground veggies in for your own home-grown delicious harvest. Join Marc Scheidecker, a full-time vegetable gardener, student of gardening, and one of the Garden Managers for Portland's Community Gardens Program for the best tips & growing techniques for potatoes & onions. Once you try your own garden's bounty, you'll be hooked on vegetable gardening, take it from us!

Basics of Winter Pruning

Sunday, February 21, 2016 • 1:00pm

Portland Nursery (Stark), Portland, OR

With Dave Pell of Quiet Man Garden and Tree Care. Bare branches and plant dormancy make late winter a good time to prune a number of things in the garden, from vines and shrubs to trees. Dave will tell you about some of the things that should (and should not!) be pruned around this time, and how they should be pruned to improve structure and guide future growth.

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Let the Worms Do the Work: Vermiculture 101

Sunday, February 21, 2016 • 1:00pm-2:30pm

Portland Nursery (Division), Portland, OR

With Katie Gwynn. 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.

Bring Pollinators to Your Yard

Wednesday, February 24, 2016 • 10:00am-11:30am

Hoyt Arboretum, Portland, OR

Learn how to use native plants to bring pollinators to your yard. Discover how beautiful native plants can attract these allies, helping fight pests and improve garden productivity. Natives best for your yard and how to plant and care for them without harmful garden chemicals will be presented as well as effective ways to control pests without harming beneficial pollinators including pollen, nectar and habitat for every month of the year. Plus, find out where to get native plants in your area. All classes are limited to 15 people. \$15/HAFmembers, \$20/non-members. Registration is required. Sign up at hoytarboretum.org/hoytevents or call (503) 823-1649. Please come prepared to spend time in the outdoors with appropriate clothing such as boots, gloves, coat and hats. Hoyt Arboretum is located at 4000 SW Fairview Blvd, Washington Park, Portland, Oregon. Visitors can walk the few miles from downtown Portland, take public transportation or park in one of the convenient lots.

Portland Home & Garden Show®

Thursday-Saturday, February 25-27, 2016 •

11:00am-8:00pm

Sunday, February 28, 2016 • 11:00am-6:00pm

Portland Expo Center, Portland, OR

Each year the show draws thousands of attendees to the show with ideas, plans and dreams, and the Portland Home & Garden Show is ready with plenty of home experts and garden gurus. Tour the amazing Showcase Gardens! This is clearly the show of choice for homeowners and gardeners alike. Box office closes 1 hour prior to show closing. \$10 General Admission. Free to children under 12. Details at <http://www.otshows.com/phs/>

Mason Bees with Billie

Saturday, February 27, 2016 • 11:00am

Tsugawa Nursery, Woodland, WA

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We are excited to have back by popular demand, Master Gardener Billie Bevers. Billie will share the ins-and-outs of raising your own Mason Bees. Mason bees are highly effective, nonaggressive pollinators. They become active in early spring when apple and pear trees begin to flower. This class covers equipment, seasonal management, bee biology and management of pests. Free.

Local Native Pollinators

Saturday, February 27, 2016 • 11:00am

Farmington Gardens, Beaverton, OR

With Master Gardener and Native Pollinators Specialist Ron Spendal.

Hands On Raised Bed Vegetable Gardening Series

Saturday, February 27, 2016 • 11:00am

Portland Nursery (Division), Portland, OR

Join Portland Nursery's Tiffany Garner in a monthly series held right outside at our own raised vegetable beds. Dress for the weather & learn what to do with your own raised beds, when you should be doing it & the proper techniques so you can work smarter, not harder. From cold frames to compost & seeds to starts you will learn and grow alongside our fabulous vegetable gardener, Tiffany. Class is held every fourth Saturday of the month at 11:00am.

Intro to Fruit Trees

Saturday, February 27, 2016 • 1:00pm

Portland Nursery (Stark), Portland, OR

With Bill Wilder of Portland Nursery. Come learn about selecting good fruit trees for your needs and your garden's design. Bill will share a wealth of information about the trees' soil, water, light, air, pollination and fertilization needs to help you plant and care for the tree successfully.

Planting Bulbs Now for Summer Blooms

Saturday, February 27, 2016 • 1:00pm-2:00pm

Portland Nursery (Division), Portland, OR

With Paul Taylor, OCNP. Brighten your garden using stunning Spring planted blooming bulbs with the help of award winning garden designer, Paul Taylor, OCNP. Paul will discuss selecting bulbs for different light and soil conditions and how to go about preparing the soil before planting. He will share some of his favorite bulb combinations for Summer interest and the best varieties for containers and cut flowers. Paul will demonstrate layering techniques for a big impact and raffle off the

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finished product to one lucky student!

Small Fruit Series: Grapes

Sunday, February 28, 2016 • 11:00am

Portland Nursery (Stark), Portland, OR

With Ken Whitten of Portland Nursery. The shrubs and vines of these tasty berries and fruits are key elements in an edible landscape plan. Learn about the needs and qualities of different varieties that do well in this area, and how they can make your garden beautiful as well as providing tasty fruit for fresh eating or preserving. Classes in this series can be taken separately. Note special time for these classes. Class held all four Sundays in February.

Spring Herbal Tonics

Sunday, February 28, 2016 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

With Missy Rohs of the Arctos School. Early Spring is a great time to focus on supporting your health through gentle cleanses and healing herbs. Missy Rohs of the Arctos School will discuss seasonal tonic herbs and delicious ways to ingest them. Along the way, she'll talk about proper foraging guidelines and local sources for purchasing the ingredients -- if they're not in your garden already!

Working with Water

Sunday, February 28, 2016 • 1:00pm

Portland Nursery (Stark), Portland, OR

With Jacquie Boger of Art and Soil Sustainable Garden Solutions. Part of planning a garden is dealing with water: the wet spots, the dry spots, and -- especially in our winters -- where to put all the rain. So why not work that into your plan from the beginning? Learn about what it takes to integrate stormwater into your landscape with dry creekbeds and drywells, swales, and other techniques.

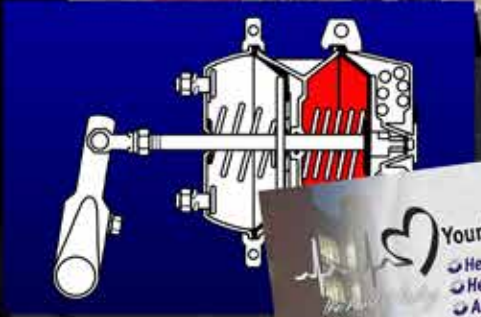
LOOKING FOR MORE?

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

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