



Feeling Alive!

That is how I feel this April. The new plants coming up, the flowers in bloom, the warmer weather, how can one not feel more alive this time of year? We are watching the plants start their annual ritual and I start mine. I'm out in the shed and the garage trying to find all my tools, gloves and garden accessories. Then come the questions, is the gas any good in the mower, do I have any potting soil, where is the slug bait? I feel more alive and the local garden centers get some of my cash! Not a bad tradeoff I think.

Another thing that is coming alive is the pollen. The trees are starting to get more active and that means more pollen in the air. I used to think that I was just getting a spring cold, but now I think it is the pollen that is making me sniffle. Still it won't keep me out of the garden. There is so much going on. One of the big things that is happening is the big Garden-Palooza event on the 2nd of April at Fir Point Farm in Aurora. For those in the know, this is the kick-off to spring and the growing season. The early garden shows didn't have much to offer in the way of plants, but now the growers and garden centers have tons of flowers, trees, shrubs and vegetables to offer, and most of it can go right in the ground right now! There is always free admission, free parking and over 45 garden vendors to choose from. Stop by GardenPalooza (presented by Dramm) and also enter to win a Timber Press book, \$25 gift cards from Al's Garden Center and Portland Nursery, watering tools from Dramm, a \$50 gift card from Garden Gallery Iron Works, and lots of stuff from our prize closet. Plus French Prairie Perennials will be giving away a beautiful tree and Garden Gallery will also be giving away a Portal Arbor. We hope to see you there!

In this month's issue we tell you a little more about the GardenPalooza event, and so much more. First, Therese introduces you to Sharon Yankee from MiniForest, one of our outstanding GardenPalooza vendors. You will learn about her passion for miniature plants and garden trains, and how they work well together! Then William talks about getting down and dirty. Actually he is talking about compost. What it is made of and what it can do for your garden! Then Judy fills us in on microgreens. These are little seedlings that you can start inside and then harvest in a short time to enjoy in your favorite sandwich, salad or other dish. You can have fresh greens all year long with the right set-up. Spring is here and we have more to share in this issue.

Enjoy feeling alive in your garden and we hope to see you at GardenPalooza.

Happy Gardening,

Jeff Gustin, Publisher

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In this issue...

















Wow! It's hard to believe it's been 13 years since the first GardenPalooza!

Each year it gets better and better and this year is no ex-We are honored ception. to have our friends at Dramm, (www.rainwand.com) creators of those amazing high quality colorful watering tools, hoses, pruners and even fertilizer sponsor our event again this year.

GardenPalooza is the perfect place to find that perfect plant, tool or unique piece of garden art to enhance your garden. There will be some new vendors and old favorites for your shopping pleasure. Just take a short trip along I-5 into the Aurora countryside and you will find the ideal event that will fulfill all your gardening

desires!

Saturday, April 2, 2016 marks the 14th year of this much anticipated exciting, fun and FREE event! Spend the day from 8

am to 4 pm at Fir Point Farms in Aurora. Some of

14TH ANNUAL SPRING and wo Garden By DR A MINI

the most unique nursery and garden art vendors in the Northwest are all together in one location. It's a great opportunity to get a jump on your gardening needs. Come early and shop from over 45 local

plant and garden art vendors who will tempt you with their gardening treasures.

Don't forget to visit the vendors in the permanent hoop house behind the glass greenhouse. The hosts of the Garden Time TV show, William McClenathan and Judy Alleruzzo can be found in this back hoop house and would love to meet and

talk with you. Be sure to find them as they will be offering many drawings throughout the day.

lots of their great colorful watering wands, pruners, aprons and sprinklers to give away again this year. We also have seed packets to give away. You can also sign up for drawings of Al's Garden Center and Portland Nursery gift card giveaways throughout the day on the half hour.



14th Annual Spring GardenPalooza

Saturday, April 2, 2016 Fir Point Farms, Aurora, OR

www.gardenpalooza.com



Where Will a Capitol Subaru Take You?



Local Events April 2016

14th Annual Spring GardenPalooza Sponsored by Dramm Saturday, April 2, 2016 • 8:00am-4:00pm Fir Point Farms, Aurora, OR

Over 45 local nurseries and garden art vendors will provide thousands of plants, tools and décor to thousands of anxious gardeners during this colorful, FREE, one day spring ritual! The hosts of Garden Time, Judy Alleruzzo and William McClenathan will be there to meet and greet everyone and will be giving away Dramm products throughout the day while supplies last! Free admission, free parking.

• www.gardenpalooza.com

Hortlandia: The Hardy Plant Society of Oregon's Plant & Garden Art Sale Sat.-Sun., April 9-10, 2016 • 10:00am-3:00pm Oregon Expo Center, Portland, OR FREE admission. Parking is \$8 (charged by the City

www.hardyplantsociety.org/hortlandia

Lilac Days

of Portland).

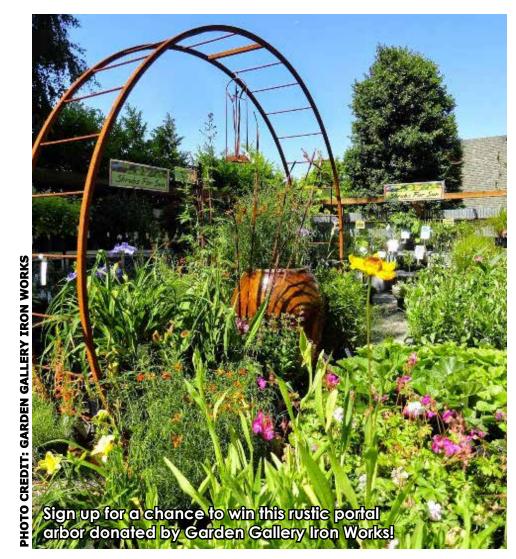
April 16 to May 8, 2016 • 10:00am-4:00pm Hulda Klager Lilac Gardens, Woodland, WA

A \$3.00 fee is payable at the gate. Children under 12 years old enter free accompanied by an adult.

www.lilacgardens.com



capitolsubaru.com





We will be giving away a rustic portal arbor donated by Don Sprague of Garden Gallery Iron Works. William and Judy will have signup sheets available at the Garden Time booth for these giveaways.

The complimentary Plant Holding area is located on the west side of the Country Grains/Fir Point Farms store. You can drop off your purchases, go back for more shopping and when you are finished, drive around and pick everything up! If you don't need to pick anything up from the Plant Holding area, you can exit the parking area to the right and leave through the back exit.

Not all of the vendors take credit and debit cards so bring your checkbooks, just in case. If all that shopping wears you out, take a break and enjoy some delicious food provided by the owners of Fir Point Farms, Country Grains. Their cinnamon rolls, sandwiches, soups and salads are for filling you up and energizing you for an afternoon of shopping. Be sure to pick up something delectable from their bakery to take home with you.

If you bring your children, take a stroll and visit all the farm animals while you are there. One of the best parts of this family friendly adventure is that it is free to attend. There is plenty of free parking on site so all that savings can go towards supporting your plant addiction!

If you check out GardenPalooza.com, you can print out vendor coupons, get directions, check out the parking situation, view pictures from past year's events and see which vendors will be participating.

Rain or shine, don your boots and don't miss GardenPalooza 2016, sponsored by Dramm, Garden Time and Fir Point Farms. Hope to see you there!







The Best Way to Achieve Healthy Plants is Through Healthy Soil

by William McClenathan

Composting and the garden, they go together like bread and butter.

But why?

And once we know that, and believe it, which compost do we use?

And the bigger question; "is everything named compost really compost?"

Oxford Dictionary says this about compost:

Definition of compost in English:

Noun: 1. Decayed organic material used as a plant fertilizer.

That seems clear...

I have often pondered these thoughts countless times over the years, but I am not a soil scientist, so I had ideas about what was the best thing to do for soil, but no scientific proof.

Until now.

Recently we did a story on the show Garden Time on soil. You can re-watch that segment from our webpage. (www.youtube.com/embed/ DEH8RF2fwrA)

It was fascinating. And it proved that most, not all, of what I had suspected for years was indeed backed by science.

One thing I had thought was that Americans use far too

much fertilizer. It is a waste of money, and if you do not have healthy living soil to begin with, a waste of time too.

Do we need fertilizers at all then? Certainly.

Some plants, but not all plants, feed on very specific things. To get them to produce to their fullest, supplements are required. Thus we use fertilizers.

But what most of the plants we grow in our personal gardens do require is soil. Exceptions would be the Epiphytic families of plants, that unique family of plants which do not require soil, such as many of the Orchids and Bromeliads.

And the best way to achieve healthy plants is of course, healthy soil.

This was sent to us in an email from James Cassidy before we did the TV shoot for Garden Time.

"Soil defines the success of a garden, but for many it's a mystery. Cracking the case doesn't have to be complicated", said James Cassidy, instructor of soil science at Oregon State University. The geeks of the gardening world can delve deep into the makeup of soil, but if that's not your thing, Cassidy has one piece of advice: Add organic matter. Whether you've got soil composed mostly of clay, sand or something



in between, it can be improved by the addition of compost.

"If your soil is sandy and drains too quick, add organic matter. If it has a lot of clay and drains too slowly, add organic matter," he said. "Eventually, it will solve the problem."

Most importantly, Cassidy added, compost feeds the billions of essential micro-organisms that live in the soil and make nutrients available to plants in a complex system known as the soil food web. In the process, they improve the structure of the soil, opening up pathways for air and water.

"Those billions of organisms need to eat the same as we do," he noted. "If you feed all the microbes and creepy crawlies, you can see the soil change."

What many of us often forget is that soil is a living breathing entity. Oxygen, water and nutrition allow it to give birth every day.

The healthier the soil, the healthier the plants, the healthier the plants, the healthier we are.

Do you see the connection?

Well balanced compost does this much better than anything else.

I had been searching for such a thing to use myself and sell at the store, but was continually disappointed. The labels and marketing seemed spot on, but when used, the effects were less then I hoped for.

And because I do not like to take money in sales without knowing what I sell is the highest of quality, I found myself between a rock and a hard place.

That is not a good venue for growing hardly anything!

Then last year, I ran across a new product while filming at Garland Nursery. www.garlandnursery. com.

It was called Malibu Compost. www.malibucompost. com. My good friend Erica Powell, was all about how great it was. But I, being a child of the X Files era, was suspect.

Then last October at an Industry meeting in Bend, Oregon, I met the owner Ryan Ritchie.

It was not long before I adored him. His passion for dirt was clear, and he had the science to back it all up and the standards which superseded the governments' expectations. Now how often does that occur now days? Plus, he was just a funny, likable human!

He gave me a couple of bags to take home and I shared them with the staff. They loved it.

Now I will not go into all the science of why this compost works so well. You can research that on their website. But I can tell you this; I think I have finally found a product I can stand behind, sell, and support!

You can find who carries it currently in our area by going to their website.

I personally know that Drake's, Garland Nursery and Dennis's 7 Dees all carry it.

It is an amazing product and I think the best compost around.

My take away from researching all of this is...

- 1. Everything costs something, so be sure to spend your hard earned money wisely.
- 2. Just because we have heard something, in like, forever, does not mean it is the newest, best or most accurate information.
- If you do some something in your garden and yard and it works for you, continue to do it.

Just remember, soil is a living thing. Do what my Grandpa always told me, "If you buy a 20.00 dollar plant, put it in a 30.00 dollar hole".

Seems like he was way ahead of his time, but it is still true today.







With a flower that amazes and delights, and leaves that are large and tropical-looking, Arisaema is one of my favorite plants.

by William McClenathan

Arisaema is a large and diverse genus of the flowering plant family Araceae. The largest concentration of species is in China and Japan, with other species native to other parts of southern Asia as well as eastern and central Africa, Mexico and eastern North America.

Asiatic species are often called cobra lilies, while western species are often called jack-in-the-pulpit; both names refer to the distinctive appearance of the flower.

This is one of my favorite garden plants. Not only does the flower amaze and delight me, but the leaves of the plant are often large and tropical looking, disguising the fact of how hardy they are in our area.

My personal success with them has always been in afternoon shade and very deep, friable soil. Friable simply means easily broken into smaller pieces. I built a 2' raised bed from a two year compost pile of leaves, grass clippings and kitchen debris. The Arisaema's I planted there exploded in growth.

That experiment birthed my adoration of Arisaema sikokianum. Its flower was different than other Arisaema's I had planted over the years.

Arisaema sikokianum is considered the most stunningly beautiful member of the aroid family and, in particular, the genus Arisaema. From an underground tuber in early spring, the dark brownish purple pitcher and two five-lobed leaves emerge on a 1' tall fleshy petiole (stalk). As the pitcher opens, it reveals a swollen, pure white, protruding sex organ (spadix) which provides a dramatic contrast to the purple of the pitcher (spathe). Since Arisaema sikokianum doesn't offset or engage in sexual self-satisfaction, you'll need more than one to start a family. After flowering, the foliage remains attractive until it goes dormant in late summer. Arisaema sikokianum prefers a well-drained dry site in the woodland garden.

Plant Delights Nursery website describes it as Arisaema sikokianum (Circumcised Japanese Jackin-the-Pulpit). I laughed out loud when I read that!

There is also an excellent article on the Arisaema family by Tony Avent on this website. www.plantdelights.com/Article/Arisaema-Jack-in-the-Pulpit.

Certainly well worth the read.

Despite Arisaema sikokianum being virtually extinct in its native land on Shikoku Island, Japan, the abundance of imports and seed producing plants have brought the price into a more affordable range. (Hardiness Zone 4-8)

I first purchased mine years ago from Leonard at Dancing Oaks Nursery. www.dancingoaks.com/. This amazing nursery continues to be one of my favorite places to find unique and wonderful plants.

And although its spadex has been described as a "protruding sex organ" I really saw it more like a light bulb.

In the evening, just after the sun would set, it seemed to glow in the after light until real darkness would fall.

Most of the Arisaema's family is self-serving, in the sense that they can be both male and female, switch back and forth between the sexes, or be both at the same time.

Nature really does not care about our sense of Victorian purity, does

So, the only caveat about Arisaema sikokianum is that it is one which does not do this, meaning it will need two plants to reproduce.

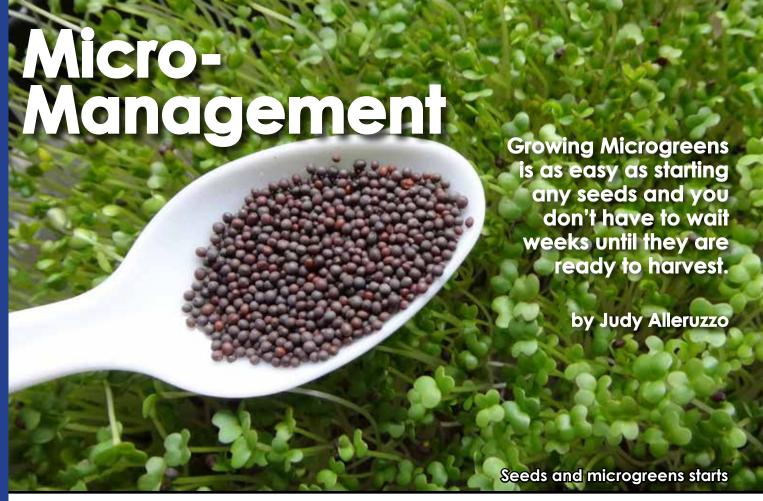
This is such a grand and unique family of plants. If you have never grown any of them, you should. With such a vast array of colors, styles, flower and leaf structures, there is sure to be one that delights every gardener.

I remember when I ran Portland Nursery on Division Street, each year when the Arisaema orders would arrive; the staff would buy half of them before they even hit the tables! I must admit to being guilty of this myself. It is one of the perks of working at a garden center. Give them a call and see if they still carry the grand selection of them they used to. www.portlandnursery.com.

Begin a new passion for plants in your own garden.

May I suggest starting with Arisaemas. Enjoy!





You may be thinking, I know about Microgreens, they're like sprouts with a "New Marketing" name. Well, no, there is a difference. Sprouts are usually started in a jar of water and never planted in soil. You drain the water off and use the sprouts as they are ready in stir-frys, on sandwiches and salads

Microgreens are planted in soil and nurtured until they reach about 1 to 3 inches tall.

They are cut with scissors and used in fresh salads, sandwiches or as a garnish.

Some seed companies have put together seed mixes with all kinds

of Lettuce-type greens.

You can also use seeds from the Brassica family like Broccoli or Cauliflower.

I even saw Turnips and Corn seeds available to use as Microgreens.

Sounds pretty tasty but I bet you're thinking, growing Microgreens is too difficult for me.

You can always stop at your favorite Farmers' Market as Honest Cooking Writer, Maya Parsons, says "Choose a variety or a mix from your local farmer: from the familiar kale, radish, and arugula (rocket) to the more "exotic" shungiku (edible chrysanthemum), komatsuna (Japanese mustard spinach), or mizuna. Flavors vary from mild and sweet to peppery and bitter depending on the type of green".

Really growing Microgreens is easy as starting any seeds and you don't have to wait weeks and weeks until they are ready to harvest.





What is Spring?

Spring is dazzling colors and soft petals. Bursting buds, unfurling leaves and shoots reaching toward the sky. It's feathered friends, fluttering wings and shafts of sunlight shimmering off silvery drops of rain.

Spring is life renewed, spirits lifted and promises kept.

Let Drake's help you celebrate every moment of this amazing season.



5645 SW Scholls Ferry Road drakes7dees.com 503-292-9121









How to Grow Microgreens

Growing Microgreens is as easy as starting any kind of seeds.

Supplies needed ---

Seeds

Seed Planting Mix

Shallow container with drain holes

Spray bottle with water

Step 1- Fill the shallow container with lightly moistened soil

Step 2- Heavily sprinkle the soil with your choice of seeds

Step 3- Lightly cover the seeds with moistened soil

Step 4- Cover the top of the container with a sheet of plastic wrap. This creates a greenhouse effect to help the seeds germinate. Keep seeds evenly moist.

If too much condensation appears on the plastic, uncover for a few hours.

Keep the seeds as warm as possible. Put container on a seed starting heated mat or in a sunny window.

Step 5- When seeds start to sprout, uncover the container and take off the heat tray

Step 6- Get ready to harvest your Microgreens

How to Harvest

Each different seed will have a germination time on the back of the package. This will give you a time frame to watch for the sprouts.

Keep soil evenly moist as the sprouts grow.

To harvest, trim off the top 1-3 inches of the Microgreens.

Voila! Microgreens to use on your dinner salad or your turkey club sandwich.

Nutritional Value

Journal of Agriculture and Food Chemistry August

Microgreens have high nutritional value, even higher values than their mature plant counterparts.

As an example, Microgreens of Red Cabbage, Garnet Amaranth and Green Daikon Radish all tested higher than their normal harvest ready selves.

These 3 greens tested higher nutrient levels in Vitamin C, K, and E.

Cilantro Microgreens tested higher levels of Beta-Carotene and Lutein, both great supplements for eye health, than the stalks you harvest from your herb pots.

Growing Microgreens sounds like a win-win spring project.

They are an easy venture to serve tasty greens to family and friends and also get your daily vitamins in a more interesting form!

Microgreens on Pizza

Bring home your favorite "Take & Bake" pizza

Cook as directed

Have a bowl ready of freshly snipped or purchased Microgreens

Pull pizza out of the oven and sprinkle Microgreens over the top

(I like to add grated Parmesan cheese for added flavor too!)

Dinner is served

Seeds Available

Your Favorite Independent Garden Center

Nichols Seeds - www.nicholsgardennursery.com

Territorial Seeds - www.territorialseed.com

Johnny's Selected Seeds www.johnnyseeds.com

Recipes

http://honestcooking.com/ magical-microgreens-and-how-to-us











One of my favorite vendors at GardenPalooza is Mini Forest By Sky. Known for their miniature plants, they always offer a unique array of containers filled with these pint-sized plants. It is my pleasure to introduce to you our "Hortie" this month...the matriarch of Mini Forest, Sharon Yankee.

Sharon is a native Oregonian, born and raised within 30 miles of downtown Portland. The nursery business is in her blood. She is the fourth generation on her mother's side to have a nursery. Prior generations of her family owned the Pounder and VanSpeybrock Nurseries in the Gresham area.

She started her career in the nursery business as a hobby. As a young mom, she learned to work Bonsai trees collected from the wild. She found it an easy hobby to do while keeping track of her children while they played in the

yard. They even copied her and made little Bonsai of their own with twigs and branches. One of her first professional horticulture experiences was creating terrariums as gift items at her local drug store; using the skills she had honed working the Bonsai.

In 1975, she met and married her husband Bob Yankee and they moved to a small farm, where they stayed busy raising their newly combined family of seven children.

Their passion for model trains was a perfect match for Sharon's passion for Bonsai. "We always enjoyed model trains—we set them up along with a miniature village each year around the Christmas tree. Around 1990, the "G" scale, or 1/24" scale trains became popular. We laid track and created a garden railroad. I found 50 Norway Spruce for ten cents each and thought, "I can grow these into Bonsai." They were top

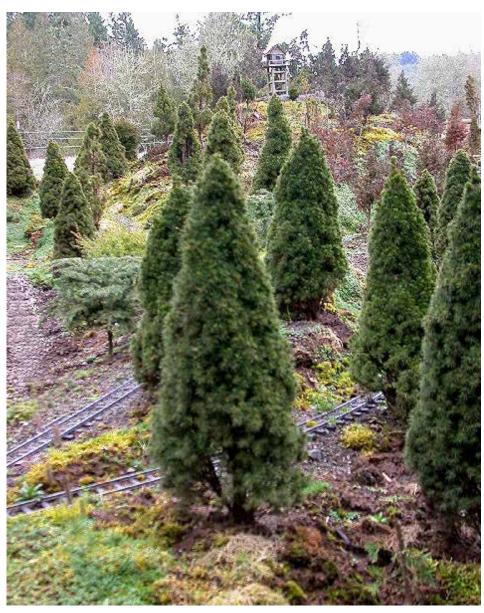
and root pruned twice a year, and placed in their pots in the ground. They made a charming three foot tall miniature forest, but one year I had surgery and was unable to garden for six months. During that time, the plants grew heavily and roots exploded from their pots, my miniature forest doubled in height. As I was unable to take care of them myself, Bob offered to do so; his solution was a pair of sturdy loppers and we now had a three foot hedge."

She still wanted smaller plants for the miniature scenes on their railroad. Mitch Nursery had a rock garden collection of dwarf and miniature plants, and she purchased starts from them. Their small size and no need for pruning made them perfect for their garden railroad. They met kindred spirits, and formed the Rose City Garden Railroad Society. Friends in the Society wanted starts of "those small plants." Sharon began to grow and sell dwarf and

miniature plants as a hobby. About this same time, she was invited to sell her plants at a hobby shop in Tigard. At the shop, "Don sold trains, Terry installed batteries to allow them to be run by remote control, and I sold plants suitable for garden railroads." The three of them shared advertising in a national magazine and they began receiving orders nationwide and even some from foreign countries. Bob and Sharon knew that they needed a name for their business. They chose Mini Forest as it described the plants they sold. B-Y are Bob's initials. S-K-Y are Sharon's initials and so Mini Forest By Sky was born.

Through the years, they evolved and now sell a wide variety of true dwarf and miniature plants that do not have to be Bonsaied. These include tiny conifers, deciduous trees, and low or flat ground covers. They are best grown in the ground and allowed to progress at their natural slow pace. I am always curious to know a grower's favorite plant. Sharon's favorite conifer happens to be Jean's Dilly, a miniature Alberta Spruce,. It stays small with no pruning. Her favorite deciduous tree is the Hokaido Elm, which is one of the world's smallest trees.







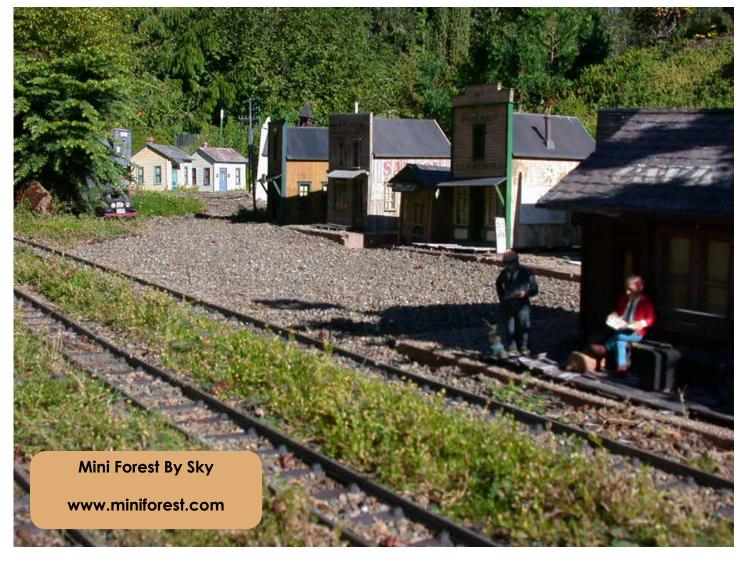


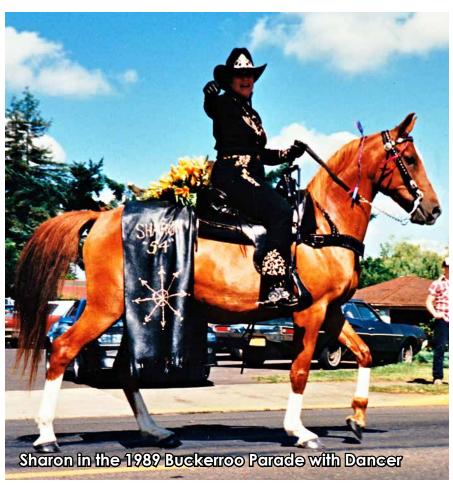




Through garden railroading and Mini Forest they have made many wonderful friends and have many wonderful memories. Sharon shared this story, "On one occasion, when Good Day Lifestyles and Jeff Gustin came to film at Mini Forest, the host at that time was Mallory Gwynn. He and I were being filmed talking near the miniature sawmill on the railroad. It had been arranged for Bob to send a locomotive to the mill and stop at a certain point, but the locomotive seemed to have a mind of its own and kept getting away from him. It just would not stop on Bob's command. With his Irish temper, he was not happy by the third take and suggested we forget about filming the locomotive. Then it was discovered that the wireless microphones we were using interfered with the radio signal Bob was using and causing the lo-







comotive to "not listen" and to runaway. Bob brought out a different locomotive that could be run on a separate signal, and the shoot was a success." We at Garden Time were fortunate enough to see her railroad garden first hand when we shot a story with Sharon in August of 2013.

You can find Mini Forest on the internet at www.miniforest.com or call them at 503-632-3555 for an appointment. They are always at GardenPalooza in April (in the glass greenhouse) and Canby Master Gardener Fair in May. Summers find them at the Mini Forest Roadshow at the Gresham and Milwaukie farmer's markets.

Watch Sharon and her "Mini" railroad garden at:

www.youtube.com/embed/ OpJ26XzEYXk





Available Now! The *Garden Time* Tulip

In honor of the 10th season of Garden Time, a brand new tulip has been named in our honor. The *Garden Time* tulip was hybridized by Leo Berbee from Jansen's Overseas, one of the leading tulip growers and distributors in Holland.



ORDER TODAY!

The tulip will be shipped in the fall of this year and you can plant it and enjoy it next spring.

More information at The Garden Time Store



www.gardentime.tv/store





When most of us think about pasta, the first thing to come to mind is Italian food. Although it may be the first thing that comes to mind, it may not be the birthplace of pasta. Some say that honor goes to China. It is however, now considered to be the pasta capitol.

There are various thoughts on how pasta arrived in Italy. Some believe that Marco Polo brought it back from China in the late 1200's. There is actually evidence that pasta had been in Italy for hundreds of years prior to Marco Polo.

The Etruscans and Romans were making a 'pasta' with durum wheat in the first century AD. It was however

oven baked, not boiled. It was known as laganas or lagane and this is where the word lasagna originated. Over time, it was found that the pasta could be dried and stored. This made it ideal for long ship voyages.

By the 1400s, pasta had become an Italian staple and equipment was developed capable of making various shapes. It was in the 1800's that pasta met the tomato. The rest is pasta sauce history.

There are basically two types of pasta; dried and fresh. Dried pasta is made with semolina wheat flour and water. Long dried pasta like spaghetti is usually served with

olive oil or tomato sauces, while the tube and other short shaped dried pasta is ideal for thicker, heartier sauces. Fresh pasta is usually made with all purpose or '00' flour, contains eggs and sometimes flavoring ingredients. Fresh pasta is served with cream or butter sauces, as well as light tomato sauces.

Dried pasta is made using extruders to create the shapes we see on the grocery shelves. The dough is very tough since semolina flour is made of high gluten durum wheat and requires a lot of force to pass through an extruder. Commercial extruders are very expensive and the inexpensive electric models sold for home use are chal-

lenged to force the dough through the extruder. That is why most home cooks buy, rather than make, dried pasta.

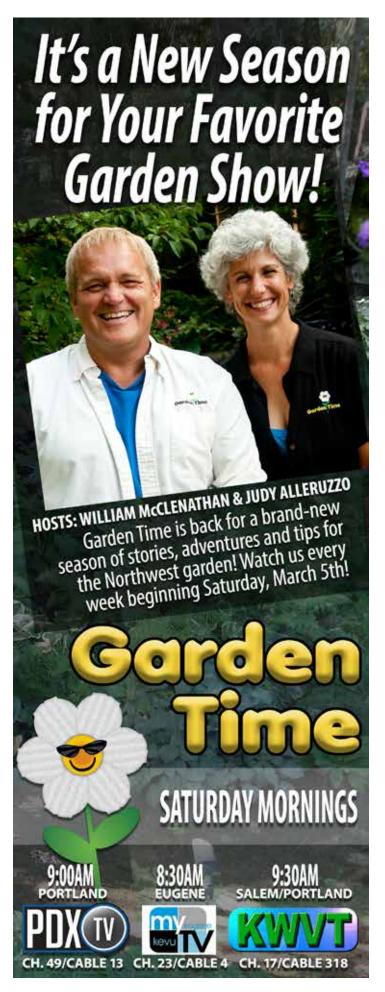
Dried pasta comes in all shapes and sizes. In fact, there are more than 300 shapes of dried pasta available in Italy. There are also over 1300 names for those shapes depending on the region. In general, there is long pasta and short pasta. Long pasta includes capelli d' angelo or angel hair, spaghetti and fusilli Lunghi which are long springs. Angel hair is best served with olive oil, spaghetti with tomato based sauces and fusilli lunghi with thick sauces.

The short pastas include various tubes, like penne or maccheroni and special shapes like radiatori that look like radiators. These pastas normally have ridges on the outside that help to hold the sauce and nooks and crannies to hold chunks of meat or vegetable.

Two of my favorite shapes are rotelle or wagon wheel and strozzapreti or priest strangler. The rotelle is a great shape for mac 'n cheese since the space between the wagon wheel spokes will hold all the cheesy goodness. I probably shouldn't say that strozzapreti is a favorite shape, maybe interesting is more appropriate. The name comes from the story that a gluttonous priest devoured so much of this pasta that he choked to death.

Fresh pasta made at home is normally made from all purpose flour which is much easier to handle. The equipment needed depends on the final product. To make pasta for flat noodles, all you really need is a rolling pin and







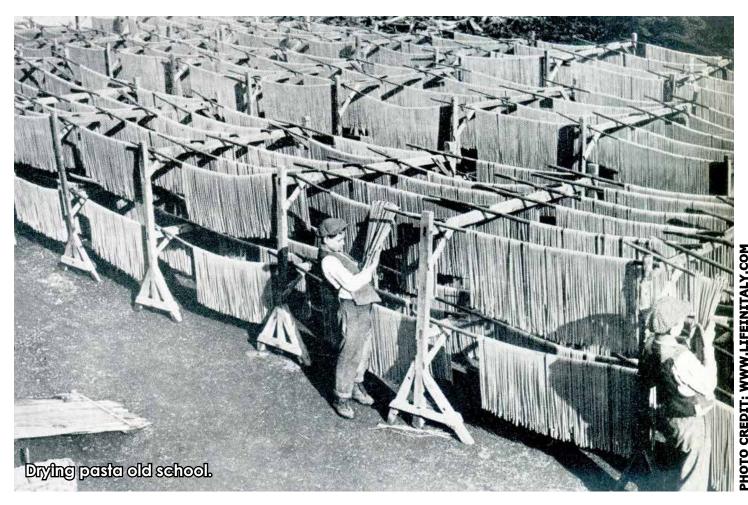
size easier and uniform cutting is a breeze. Most pasta machines come with two or three attachments to cut the flat pasta into the desired width.

If you want to make ravioli, there are stamps and molds available to be used after rolling the dough flat. Other specialized equipment are the cavatelli maker, which makes pasta shells and the chitarra pasta cutter which looks like a stringed instrument that you push the dough through to make thin strands.

When cooking pasta there are a few rules. One of the first is to always use the suggested amount of water. Don't skimp and try to use a small pot. Get out the big pot! Without adequate water, pasta will not cook







properly and can come out gummy. Next, the water needs to be salted, as the pasta has no salt and will take up salt in the cooking. The saying is to salt the water until it tastes like the ocean. If you live in Omaha or some other land locked region and have never been to the ocean, just use about two tablespoons of table salt per gallon of water. Don't overcook the pasta. It should be al dente, which means to the tooth. It should have a little bit of bite, not be mushy. Lastly, save a cup of pasta water before draining off the water. The pasta water can be used to thicken the sauce if necessary.

Here are a few commandments of pasta:

- Thou shalt always salt the pasta water until it tastes like the sea.
- Thou shalt not add oil to the pasta wa-
- Thou shall not overcook the pasta. Al dente please.
- Thou shalt not rinse your pasta after cooking (unless you are making a cold pasta salad)

- Thou shalt coat the pasta with sauce, not drown the pasta.
- Thou shalt never insult an Italian grandmother's cooking.

One final thought. What is the difference between pasta and noodles? If you ask the National Pasta Association, they will say noodles must contain 5.5% egg solids. Yum. While in Italy, regulations insist pasta is made with only durum wheat and water. So what do I think is





Making fresh pasta is very rewarding. Not only does it taste great and it can be a fun family activity. Fresh pasta is the star of the dish and can be served with something as simple as a little extra virgin olive oil, fresh minced herbs and a little shaved Parmigianoreggiano cheese.

Fresh Pasta

4 servings

4 large eggs (room tem-



perature)

3 c. all purpose flour + additional for kneading

Place all the flour on the counter in a mound. Make a well in the center of the mound and add the cracked eggs into the well. Gently beat the eggs in the well. With a fork, start to incorporate the flour into the eggs, being careful not to break the sides of the mound causing the eggs



to escape.

Once the eggs are no longer runny, start folding the sides of the flour mound into the center, until the mixture forms a shaggy mass. Begin to knead the dough, adding small amounts of flour at a time if the dough is too sticky. Once the dough comes together and is no longer sticky, start kneading the dough on a lightly floured board. Continue kneading for



five minutes, dusting the board with flour as needed, until the dough feels elastic and just slightly sticky. Wrap in plastic wrap and allow to rest for thirty minutes.

After thirty minutes, the pasta dough is ready to be rolled and cut into the desired shape.

Fresh pasta will cook in one to three minutes, depending on thickness and shape.



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April showers bring May flowers! They also make gardening a little trickier, when you have to dodge between the drops. If you prefer not to get wet, we recommend you invest in an inexpensive plastic poncho. Remember, your plants need you, rain or shine.

PLANNING

• Remember to make entries in your gardening journal!



- Plan on creating raised garden beds for veggies in spaces where the soil is hard to warm each spring or you have drainage problems.
- Observe the Mason Bees. Watch your bee population increase as more nesting block

tunnels are filled with bee eggs and sealed over with a mud plug. More bees equals more fruit! You still have time to put up nesting blocks this month

to attract native bees to take up residence and start working for you and your garden.

Plan a visit or two or three to your local garden center as the weather warms

center as the weather warms and spring is sprouting out everywhere. There you will come across plenty of bulbs, flowers, veggies and herb starts, as well as all the trees and shrubs for any landscaping project you may have. This time of year, many garden centers will have new plants arriving daily, so plan to visit them often.



PLANTING

• Plant summer bulbs like dahlia, gladiola and lilies. Wait one more



month to plant out begonias and cannas.

 Start planting perennials.
 Now is a great time

to start finding more and more

varieties available at your local nursery.

- April is a good month for planting, period. Edibles like blueberries and strawberries, landscape plants, ground covers, perennials or any other tree and shrub for the garden.
- Plant out glad bulbs and pot up dahlias if you want to pre-sprout the dahlias before May's planting. It is safe to plant lily bulbs

out now.

- Sow seed for alyssum, forgetme-nots, pansies, lobelia, portulaca aka Moss Rose and daisies this month just to name a few. Check the back of seed packages to see when the best time would be to sow your favorite flowers.
- If you have wintered over any fuchsias or geraniums now is the time to repot them into a larger pot with fresh potting soil.

TASKS, MAINTENANCE & CLEAN-UP

- Prepare garden beds for planting, adding organic compost to garden beds and work in if this hasn't been done yet this year.
- Check the plants under the eaves of the house for water needs.
- Monitor soil temperature with a soil thermometer. When garden soil is consistently above 60 degrees F, the warm season crops can be planted out.
- Fertilize cane berries, blueberries, currants and strawberries.

· Spray apples and pears if needed to prevent scab. Bonide Liquid Copper Fungicide is a good spray for the organic gardener for this

purpose.



 Fertilize your lawn with a good organic lawn food. Check your local garden center for their

recommendations for the best food for the Northwest climate.

• Thatching and lawn aerating are great to do in months of April or May. Grass seed can be put down safely the last half of April, avoiding most frosts. May and June are also good months to seed or

overseed the lawn.

- Apply Calpril lime to the lawn. Lime raises the soil ph to a level the grass enjoys, helping it to grow thicker and greener.
- Watch for frosts and cover tender transplants with Harvest Guard protective yard and garden cover.
- Prune evergreen conifers now. The months of April and May are great for pruning your various conifers. Cypress, spruce, junipers and cedars will respond to pruning by becoming fuller and bushier. Cut into only the green leafy part of the plants. Going back too far into the brown woody portions may mean that branch or section won't be able to re-grow more

foliage from that point.

• 'Candle pruning' pines are an easy way to control their height and width. As the new growth at branch tips in the form of a 'candle' lengthens, you can snap the new growth in half or even a little shorter. This type of pruning on pines is easy to do and won't leave visible scars.



VEGETABLE GARDEN

- Plant perennial vegetables like asparagus, rhubarb, horseradish now.
- April is a good month to plant seeds outdoors for peas, carrots, beets, broccoli, Brussels sprouts,

cauliflower, cabbage, celery, kale, kohlrabi, lettuce, lima beans, onions, radishes, scarlet runner beans, spinach, swiss chard, parsnips and turnips.

- Artichoke plants can go in now.
- Seed potatoes can be planted now after they have been chit-

ted. Refer to March planning section for an explanation on chitting or pick up an info sheet in the garden center on growing potatoes.

- Plant Walla Walla onion plant starts and red, yellow or white onion sets.
- The warmer weather crops like tomatoes, squash, cucumbers, peppers, corn and beans should not be

planted out until the soil temp is above 60 F consistently.

- Start indoors, or pick up plant starts next month at your local garden center: basil, cucumbers, melons, and pumpkins.
- Use a floating row cover like Harvest Guard protective yard and garden cover to prevent insects like leaf miners, cabbage maggot flies and carrot rust fly from attacking the veggies.
- Harden-off any young plant started indoors, before planting outside, by setting the plants outdoors



in a protected area, away from direct sun, for a few hours a day. Bring indoors at night. Increase time left out a half-hour each day, slowly exposing the seedlings to more sun, wind and rain. This helps to toughen up the leaves with a thicker cuticle and stronger stems.



Wooden Shoe Tulip Fest Through May 1, 2016

Wooden Shoe Tulip Farm, Woodburn, OR

The Wooden Shoe Tulip Fest is an invitation from our family to yours to enjoy all things that make spring in the Northwest. Stroll through 40 acres of stunning beauty, experience expansive views of vineyards, distant mountains, and a few mud puddles. Fresh flowers, food, and fun for the entire family!

Poetry Month April 1-30, 2016

Lan Su Chinese Garden, Portland, OR

This April, learn about the poetry in Lan Su Chinese Garden as well as the historical and aesthetic traditions of poetry in Suzhou-style Chinese gardens with workshops, tours, and multiple poetry series. According to Chinese tradition, a garden landscape without poetry is not complete. Luckily, Lan Su is graced with a wealth of poetic inscriptions! Classical Chinese gardens – including Lan Su – are filled with poetic inscriptions as text, calligraphic ensembles, engravings and plaques. Poetry is one of the five elements, along with rocks, architecture, water, and plants, necessary for a comprehensive Chinese garden. Poetry is often presented in the form of the calligraphic inscriptions painted on horizontal and vertical plaques or carved into stone.

14th ANNUAL SPRING GARDENPALOOZA Sponsored by Dramm Saturday, April 2, 2016 • 8:00am-4:00pm Fir Point Farms, Aurora, OR

Spring is Coming! Gardening is Oregon's Most Popular Activity! Spring GardenPalooza is Back again at Fir Point Farm in Aurora! Over 45 local nurseries and garden art vendors will provide thousands of plants, tools and décor to thousands of anxious gardeners during this colorful, FREE, one day spring ritual! The 14th annual Garden-Palooza will take place in the beautiful tree-lined setting of Country Grains at Fir Point Farm just south of Portland in Aurora on Saturday, April 2nd from 8 am to 4 pm. The hosts of Garden Time, Judy Alleruzzo and William Mc-Clenathan will be there to meet and greet everyone and will be giving away Dramm products throughout the day while supplies last! Every year the event draws thousands of gardeners (rain or shine) to support their plant addiction. One of the best parts of this adventure is that it is free to attend and there is plenty of free parking. www.gardenpalooza.com.

continued next column

2nd Annual Community Orchards Month Beginning Saturday, April 2, 2016 Portland Fruit Tree Project, Portland, OR

Portland Fruit Tree Project proudly presents the 2 Orchards Month in April, a celebration of community orchards and publicly accessible fruit trees everywhere. Over the course of the month we will be planting flowering understory, edible vines, and new fruit trees at our five community orchards across Portland. In partnership with the Home Orchard Society and Green Lents, Community Orchards Month kicks off on April 2nd with an orchard clean-up party at the Home Orchard Society Arboretum. Other events throughout April include several work parties, the establishment of an edible mushroom bed at the Green Thumb Community Orchard, a 'work & learn' party about pollinators in honor of Earth Day at Sabin Community Orchard, and a third anniversary celebration of the groundbreaking at Fruits of Diversity Community Orchard. A full list of events and related details can be found at http://portlandfruit.org/events.

Bark Grafting

Saturday, April 2, 2016 • 10:00am-1:00pm (NE Portland) Portland Fruit Tree Project, Portland, OR

PFTP's workshops are fun, hands-on opportunities to learn basic methods of organic fruit tree care. Workshops are open to anyone, though pre-registration is required. Cost per workshop: \$15-25. Scholarship & work-trade opportunities are also available. Please visit our website for detailed descriptions of workshops and to sign up! www. portlandfruit.org.

36th Annual Trillium Festival Saturday, April 2, 2016 • 10:00am–4:00pm Sunday, April 3, 2016 10:00am-2:00pm

Tryon Creek State Park, Portland, OR

This year's redesigned event features professional expertise; resource materials; specialty native plants and art to support, encourage and inspire the creation of wild-life habitat in your very own yard. Parking will be limited, please consider car pooling to this event. Specific questions about your yard? Bring photos to ask experts for advice and guidance. www.tryonfriends.org.

Indoor Mini Gardens with Angie Saturday, April 2, 2016 • 11:00am Farmington Gardens

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Peach Blossom Poetry Series Saturdays, April 2, 9, 16, 23, 30, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

Inspired by the culture of literature in Chinese gardens, five prolific poets will share their work with garden visitors. April 2 — Barbara Drake; April 9 — Laura Winter; April 16 – Donna Prinzmetal; April 23 — Emmett Wheatfall; April 30 — Sara Guest.

36th Annual Trillium Festival Saturday, April 2, 2016 • 10:00am-4:00pm Sunday, April 3, 2016 10:00am-2:00pm Tryon Creek State Park, Portland, OR

This year's redesigned event features professional expertise; resource materials; specialty native plants and art to support, encourage and inspire the creation of wildlife habitat in your very own yard. Parking will be limited, please consider car pooling to this event. Specific questions about your yard? Bring photos to ask experts for advice and guidance. www.tryonfriends.org

Vegetable Gardening 101 Sunday, April 3, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Gardening Goddess, Jolie Donohue. If you are excited to grow your own food but have little to no experience, this is the class for you! Jolie will discuss the basics of site preparation, crop selection based on site elements, planting and care techniques. With her years of experience, Jolie will demystify growing your own food and share her tips and techniques for beginner success!

Kusamono by Lee Cheatle Sunday, April 3, 2016 • 1:00pm Garland Nursery, Corvallis, OR

The name, Kusamono, is composed of two Japanese characters - "grass" and "thing" and refers to potted arrangements of wild grasses and flowers displayed next to bonsai as accent plants. Guest instructor, Lee Cheatle, President of the Portland Bonsai Society, will be teaching this exciting class! All supplies provided, including a Vicki Chamberlain custom pot, for you to go home with your own Kusamono arrangement. Class begins at 1pm, and space is limited. Sign up and pre-payment of \$45 is recommended to reserve your spot. www.garlandnursery. com.

Vegetable Gardening 102: Crop Rotation & Companion Planting

continued next column

Sunday, April 3, 2016 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Gardening Goddess, Jolie Donohue. Take your vegetable garden to the next level. This is a great class for gardeners with a few years under their belt now wanting to dig deeper! Join Jolie and learn the benefits of practicing crop rotation and companion planting for the healthiest, happiest plants possible. Drawing from a decade of gardening experience, Jolie will discuss tips and techniques for crop rotation, great crop combinations and methods for interplanting, and strategize about how to rotate crops in urban garden plots.

Listen to the Fragrance Poetry Series Sundays, April 3, 10, 17, 24, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

Four local and regional poets of Chinese descent read from their work. April 3 — Dan Hyunh; April 10 — Zhang Er; April 17 — Wendy Chin-Tanner; April 24 — Sam Roxas-

Poetry Workshop: Paulann Petersen — In Poetry's Garden Wednesday, April 6, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

Join Oregon Poet Laureate Emerita Paulann Petersen for a two-hour workshop designed to create new writing. With the work of Chinese poets—Li Po and Tao Qian to inspire you, you'll plumb memory and imagination to write your own poems or poetic prose. For beginning writers and experienced writers alike. Each participant should bring a notebook or journal.

Poetry Tours Thursdays, April 7, 14, 21, 28, 2016 • 2:00pm Lan Su Chinese Garden, Portland, OR

Tour the garden's poetic inscriptions and calligraphic ensembles with a trained docent.

Made for the Shade: Keepin' it Cool Saturday, April 9, 2016 • 10:00am-11:30am Leach Botanical Garden, Portland, OR

Dry, shady garden conditions can be a challenge. But there are plenty of plants that look great in the shade all year around, including both natives and ornamentals and even some edible plants. Instructor Amy Whitworth (Plan-it Earth Design) will talk about the ins and outs of dry shade gardens, including dealing with tree roots, improving soil conditions, watering strategies and how to

continued next page



make those dark spaces shine. Find several examples on the walk in the Garden that follows the presentation. Pre-registration required. \$10 nonmember/\$8 LGF member. To register go to www.leachgarden.org or call 503-823-1671.

Hortlandia: The Hardy Plant Society of Oregon's Plant & Garden Art Sale Saturday-Sunday, April 9-10, 2016 • 10:00am-3:00pm Oregon Expo Center, Portland, OR

FREE admission. Parking is \$8 (charged by the City of Portland). Please: no strollers, wagons or pets. Assistance will be provided for shoppers with disabilities. Please contact the HPSO office in advance for arrangements.

Garden Buddies: Vegetables and Garden Markers Saturday, April 9, 2016 • 10:00am Farmington Gardens, Beaverton, OR www.farmingtongardens.com

Beginner Bonsai Saturday, April 9, 2016 • 11:00am Garland Nursery, Corvallis, OR

This class will be held regularly the second Saturday of each month thru October. \$45 for everything you need to get started in the art of bonsai and go home with a tree that you created. Class size is limited and have already started to fill. We recommend pre-pay and sign up early at the Garland front counter. www.garland-nursery.com.

Planting Your Vegetable Garden with Jenny Saturday, April 9, 2016 • 1:00pm Farmington Gardens, Beaverton, OR www.farmingtongardens.com

Garden Remodeling Saturday, April 9, 2016 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Garden Designer Paul Taylor, OCNP. Has Spring shed light on your overgrown garden? Do you need help deciding which plants to move and what to do with the keepers? Award winning garden designer Paul Taylor, OCNP will talk about how he examines client's gardens. He'll discuss tips for how to determine what is working and how to edit your own garden for a lower maintenance space with year-round interest. You'll go home more confident to get the shovel out to remove or perhaps just add the right plant or two to round out

your garden scene!

Winter Twig ID, Early Spring Plants and May Blooms Sunday, April 10, 2016 • 1:00pm-3:00pm Leach Botanical Garden, Portland, OR

In this second of a three-part Botany series, you will learn to more easily identify both native and ornamental plants. Learn patterns that will help you group plants into families. First class will start with twig identification and early spring sprouts, then we'll proceed with parts of a flower and leaf characteristics. Each class will include botanic terminology and common plant families and their characteristics as different plants bloom seasonally in the garden. Beginners and those with prior plant recognition skills will benefit from the class. Additional class on May 22. Pre- registration required. \$75. Receive a FREE Leach Garden Friends membership with your registration!

To register go to www.leachgarden.org or call 503-823-1671.

Succession Planting = Successful Vegetable Gardens Sunday, April 10, 2016 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Marc Scheidecker. Do you want fresh vegetables year round, even if your garden is small? Of course you do! Marc brings us lessons on one of the fundamental techniques of gardening, called succession planting – the efficient use of space and timing. Interestingly, the words "succession" and "success" are closely related! So, come on in and learn about it! We'll use worksheets to illustrate the concepts.

Garden Party Tuesday, April 12, 2016 • 4:00pm-8:00pm Terra Casa, Damascus, OR

You are invited to our Garden Party, an evening of fun while you nibble, sip and shop! Ladies, grab some friends, your mom or sister and don't miss out on our 4th Annual Spring Ladies' Event!

Poetry Workshop: Margaret Chula — Pas de Deux: The Dance of Prose and Haiku Wednesday, April 13, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

In seventeenth-century Japan, poets recorded their journeys through diary entries written as haibun. Haibun combine prose and haiku in a dynamic dance, where each form has its own pattern and rhythm. In this aftercontinued next page

continued next column



noon's workshop, we'll read and discuss haibun by both Japanese and contemporary American poets, then stroll through the Garden for inspiration to write our own. Open to writers of all levels.

Tasty Tomatoes Thursday, April 14, 2016 • 5:30 pm

Al's Garden Center, Woodburn, Sherwood, Gresham OR Homegrown tomatoes picked fresh from your own plants are a favorite of gardeners. To get those sweet, juicy tomatoes ready for you to eat this summer, start with healthy plants, some basic supplies, and good advice about growing. You'll find all of this plus a great selection of tomato varieties at Al's annual seminar about growing tomatoes. Come learn about the different varieties, and how to plant, fertilize, and irrigate tomatoes for the best results. Get ready to enjoy your own taste of summer with garden-fresh tomatoes! Registration is not required.

Leach Botanical Garden Plant Sale Saturday, April 16, 2016 • 9:30am* - 2:00pm Floyd Light Middle School, Portland, OR

Get ready for spring at the Leach Botanical Garden Plant Sale. You'll find a choice selection of trees, shrubs, perennials, & northwest natives from specialty nurseries and the leach garden collection. Free admission and free parking. (*9:00am admission for members of Leach Garden Friends).

Floyd Light Middle School, 10800 SE Washington Street, Portland, OR. For more information call 503-823-1671 or visit www.leachgarden.org.

Lilac Days April 16 to May 8, 2016 • 10:00am-4:00pm Hulda Klager Lilac Garden, Woodland, WA

The gardens are open daily 10:00 a.m. until 4:00 p.m. year around. A \$3.00 gate fee is payable at the gate. Children under 12 years old enter free when accompanied by an adult. www.lilacgardens.com.

New Perennials Saturday, April 16, 2016 • 11:00am Farmington Gardens, Beaverton, OR **Fun & Friendly Seed Bombs** Saturday, April 16, 2016 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR With Hilary Spray, Joyful Floral PDX. Help spread world continued next column

peace with fun and friendly seed bombs! Seed bombs make great gifts and helps encourage children to get out into the garden In this family friendly class, you will create your own custom seed blend, mix it with just the right soil to create a seed bomb or two to take home with you. Create world peas one seed bomb at a time! Fee: \$15. Class limited to 12.

Gardens for Bees, Butterflies, and Beneficial Bugs Sunday, April 17, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Gardening Goddess, Jolie Donohue. Jolie shares her experience in attracting these beautiful and beneficial winged creatures to the garden and offers plant ideas and gardening techniques to help your garden buzz to life. Get ideas for what to plant for a long season of blooms sure to bring joy to you and the beneficial insects around you! Jolie draws from her skills as an Organic Gardening Consultant to offer advice on how to keep your pollinator attracting plants healthy and blooming and why you should draw them into your garden in the first place.

Poetry Workshop: Sage Cohen — Making the Crossing: A Poetry Workshop for People in Transition Wednesday, 20, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

Transitions can be powerful times of creative energy. And poetry can be a potent way to harness and steer this energy toward greater clarity and intention. Sage Cohen invites you to meet yourself on the page in a safe and supportive community of writers. She will offer poems and prompts designed to trigger your own writing. Together, we will craft poems as transportation through transformation. All levels of experience welcome!

10th Annual Plant Sale. Friday-Saturday, April 22-23, 2016 • 9:00am-5:00pm Rite Aid, Wilsonville, OR

This sale will be held at our facility parking lot on Friday, April 22nd and Saturday, April 23rd from 9 a.m. to 5 p.m. both days. The plant sale is open to the public so please come on down and see us. We are located at 29555 SW Boones Ferry Road in Wilsonville, OR. One hundred percent of the proceeds will go to the Children's Miracle Network Hospitals and Doernbecher Children's Hospital.

Tualatin Valley Garden Club 53rd Annual Plant Sale continued next page



Saturday April 23, 2016 • 8:30am-4:00pm Sunday, April 24, 2016 • 10:00am-4:00pm Washington County Fairgrounds, Hillsboro, OR

Plants for sale, information, and fun at the Tualatin Valley Garden Club and Tualatin Valley Chapter of the American Rhododendron Society's 53rd Annual Plant Sale. Numerous family-friendly and helpful vendors offer great selections and best prices on home garden and landscape plants. Washington County Fairgrounds, east entrance at 34th and Cornell Rd., Hillsboro, OR. Communities that sow together, grow together!

Dig Into Spring - Edible Gardening Event Saturday, April 23, 2016 • 10:00am–3:00pm Portland Nursery (Division), Portland, OR

Local organizations will be on hand to offer resources to help you grow your own edibles. Sign up for a free workshop! Get advice on your raised beds & homegrown fruits! Get growing! All workshop are free and last 45 minutes. All classes shown below.

Preparing and Planting your Spring Vegetable Garden Saturday, April 23, 2016 • 10:00am-10:45am Portland Nursery (Division), Portland, OR

With Ian Wilson, owner of Portland Edible Gardens. Come learn about how to kick off the growing season! This class will cover when and how to amend and till your garden soil, good choices for compost and organic fertilizers, and what vegetables to plant in this seasonal window from both seeds and starts. Come with questions and enthusiasm, and leave with the confidence to plant an edible garden!

Hands On Raised Bed Vegetable Gardening Series Saturday, April 23, 2016 • 11:00am-11:45am Portland Nursery (Division), Portland, OR

With Tiffany Garner, Portland Nursery. Join Tiffany in a monthly series held right outside at our own raised vegetable beds. Dress for the weather and learn what to do with your own raised beds, when you should be doing it and 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. Every fourth Saturday of the month at 11:00am.

Holistic Pest and Disease Care for the Home Orchard Saturday, April 23, 2016 • 12:00pm-12:45pm Portland Nursery (Division), Portland, OR

continued next column

With Jessie Spain, Tree & Ladder. Jessie discusses holistic and organic pest and disease care for your home orchard. Topics include resistant varieties, organic fungicides impact on bees and aquatic life, which sprays to use and when to use them, how to make non-toxic sprays at home, how to limit and manage fruit pests, and most importantly how to holistically manage your home orchard year-round.

Hands On Outdoor Seed Starting Saturday, April 23, 2016 • 1:00pm-1:45pm Portland Nursery (Division), Portland, OR

With Ian Wilson, owner of Portland Edible Gardens. Come learn about the joys and benefits of growing vegetables from seeds planted straight into your garden! This handson class will cover where to source your seeds, which vegetables grow best from seeds, when and how to plant and care for your seeds, and much more! Save money, increase plant health, and witness the wonders of veggies grown from seeds!

How to Reuse & Grow Veggies from Kitchen Scraps Saturday, April 23, 2016 • 2:00pm-2:45pm Portland Nursery (Division), Portland, OR

With Hilary Spray, Joyful Floral PDX. Want to learn new ways to grow your own food? Want to get the kids into growing their own produce? This fun and informative class is geared towards kids and adults of all ages!

Waking Up the Garden Organically Saturday, April 23, 2016 • 2:30pm Garland Nursery, Corvallis, OR

Randy Ritchie, Co-Founder of Malibu Compost, will be dishing out some of the tricks of the trade and secrets on how they get their gardens and farms to POP in the Spring. www.garlandnursery.com

Seasons of a Pine: Grooming & Training Japanese Garden Style Pines

Sunday, April 24, 2016 • 11:00pm-12:30pm Portland Nursery (Division), Portland, OR

With Tom Dufala, Bentwood Tree Farm. This class will focus primarily on pine tree "candling". Learn how to control and direct the flush of spring shoot ("candle") growth to maintain cloud forms and tree style. We'll also continue the discussion of aesthetic pruning and tree styles along with general pine tree culture and maintenance.

continued next page



Fermented Vegetables 101 Sunday, April 24, 2016 • 1:00pm-2:00pm Portland Nursery (Division), Portland, OR

With Heidi Nestler. Fermentation is magical on so many levels! But why are traditionally fermented foods good for us? The process itself increases vitamins in the foods being fermented, adds enzymes and helps aid digestion. Some ferments use a starter culture, but in this class we will focus on the simplest method of lacto-fermentation using just salt and vegetables. Learn about safety and troubleshooting.

Organic Food Gardening Sunday, April 24, 2016 • 1:00pm Farmington Gardens, Beaverton, OR

Randy from Malibu Farms is passionate about protecting our environment with sustainable practises. He will share some choices you can make toward non-toxic gardening and growing organic food. Learn about organic composting, about using some plants and certain insects to deter unwanted pests.

Poetry Workshop: Andrea Hollander — Image and Imagination Wednesday, April 27, 2016 • 3:00pm Lan Su Chinese Garden, Portland, OR

Powerful poems often begin with sensory details that take unexpected, imaginative turns. In this workshop, we will begin with the notion of image and try a few exercises designed to unleash the imagination in unanticipated ways. Please come with an open mind, writing materials, and a willingness to let go of control.

The Incredible Edible Thursday, April 28, 2016 • 5:30 pm

Al's Garden Center, Woodburn, Sherwood, Gresham OR Harvesting and eating your favorite herbs and vegetables straight from your own garden is a wonderful feeling. We will cover planting times, fertilizing, watering, and tips and tricks for growing many of our favorite vegetables in this free seminar. If you are new to edible gardening this class will get you set up for success in your very own vegetable garden. Registration is not required.

Children's Storytime and Tour Through the Redwoods Saturday, April 30, 2016 • 10:00am-11:30am Hoyt Arboretum, Portland, OR

Join Hoyt Arboretum educators in our library for a reading of Jason Chin's Redwoods followed by a tour through continued next column

the redwoods, dawn redwoods, and sequoias. Program begins at 10-11:30am. Free to public. No registration necessary. Attendees should be prepared for all types of weather conditions; boots or sturdy shoes are recommended and bring a jacket, camera and water. There are several hills in Hoyt Arboretum and sometimes large inclines on trails. Transportation to the Hoyt Arboretum is available via MAX, followed by a short walk up the hill to the arboretum. Paid parking in adjacent lots and limited free spaces are available on the street. Hoyt Arboretum Friends (HAF) is a membership-based, 501(c)(3) nonprofit organization working in partnership with Portland Parks & Recreation to support Hoyt Arboretum.

Bonsai is for Everyone! Introduction to Styling & Wiring Saturday, April 30, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Lucy Davenport of Bonsai Akira ("akira" means "brilliance" or "clarity") All levels of bonsai enthusiasts are welcome in this hands-on class covering pruning, styling and wiring of both indoor & outdoor Bonsai. Lucy introduces these techniques using a combination of lecture, slideshow and demonstration! Students are welcome to bring their own plant, tools and gloves. You can also purchase bonsai from the nursery or from Lucy during the class. We will focus on preparing a plant from pruning, styling, and wiring, including candling, needle plucking and leaf reduction to increase ramification on the plant. Materials provided: wire and raffia, soil. Fee: \$5.

Lucy is a lifelong gardener and self-taught bonsai artist with a focus on plants that thrive in our climate, including native species, and plants from China, Japan, Korea and Australia. She has recently acquired a collection of conifers in addition to the deciduous shrubs and small trees already in her repertoire.

Monarchs and Milkweed

with the Elkton Community Education Center Saturday, April 30, 2016 • 11:00am-12:00pm The Oregon Garden, Silverton, OR

More details on their website at www.oregongarden.org

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



These are just some of the companies we've produced videos for:

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