

July 2016

garden time

A Digital Monthly Magazine for Your Garden & Home

Clethra One Amazing Plant

Clethra Ruby Spice

Hammocks
Berry Days
LITTLE BAJA'S
Wayne Elliot

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The Shift Into Summer

Since we are just returning from Ireland I thought I would share this wonderful Irish saying, 'You've got to do your own growing, no matter how tall your father was'. This is true for plants and people. It carries a few meanings for me. One, for plants, we can't always predict how our gardens will grow each year. That is the benefit of gardening; it is always changing, always different. Some years are good tomato years, and the next is a bad tomato year. We learn to savor each growing year and the differences in the plants we grow. The second meaning is about people. Akin to 'grow where you are planted', we need to enjoy our time at each stage of life. I recently visited a former boss and good friend in Florida. He was a great leader who always kept things loose even on the worst days, joking and trying to get the best out of his crew, even defending us if things didn't turn out the way we planned. Now he is still keeping it loose in his retirement. He approaches each day with the same bounce in his step, though his focus has changed. He has found his path and in a way helped to teach me mine.

Life in the garden is similar. We spend the time sowing and weeding, nurturing our plants hoping for the best, but each season brings its own surprises. This year the climatologists are predicting that we may have another scorcher for the summer. I'm now looking back to last year to see how I can help my garden thrive. No matter what I have done in the past, this year will be another learning experience. And learning is just another benefit of working in the garden.

Speaking of learning, this month in the magazine we learn about the annual Berry Days and some new berries being introduced this year. We also learn about padron peppers and how to use them in our cooking, and finally we learn to relax. Robin shares some information about hammocks, a mainstay in the summer garden.

I mentioned earlier about our return from Ireland and now is the time to unveil our new destination for 2017, Hawaii. Garden Time Tours will be headed to the Islands on the 13th through the 18th of February. We will explore farms, gardens and some unique locations. We not only check out a few botanical gardens, but experience some farm-to-table meals. Plus we will have a little free time to relax in the warmth, thinking about the cold and wet back in Oregon. If you are interested, check out the Garden Time Tours page on our website, www.gardentime.tv/tours. We hope you can join us in 2017.

Happy Gardening,

Jeff Gustin, Publisher

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One Amazing Plant

The criteria that had to be met was detailed and specific... and the Clethra plant met them all.

by William McClenathan



Clethra Alnifolia Ruby Spice

Clethra alnifolia is one amazing plant.

When we in this industry search for the best shrubs to sell, we try to find those which perform well for all gardeners.

And for me personally, they have to accomplish a small but important list which is a bit better defined than "well".

- They must not be a plant which requires special care, like certain

soil.

- They must not need constant attention to look stunning, meaning spraying for disease or insects or constant pruning.
- They must not require special protection in the winter to be 'hardy'.
- They must not demand fertilizers to make them beautiful.
- They must, whenever possible, have a delightful fragrance and lovely blooms.
- They should have some fall color or bark interest.
- They need to attract bees and hummingbirds.

Not many plants fulfill this list.

But this month's plant most certainly meets them all.

Clethra is an ancient Greek name for alder (Alnus, family Betu-



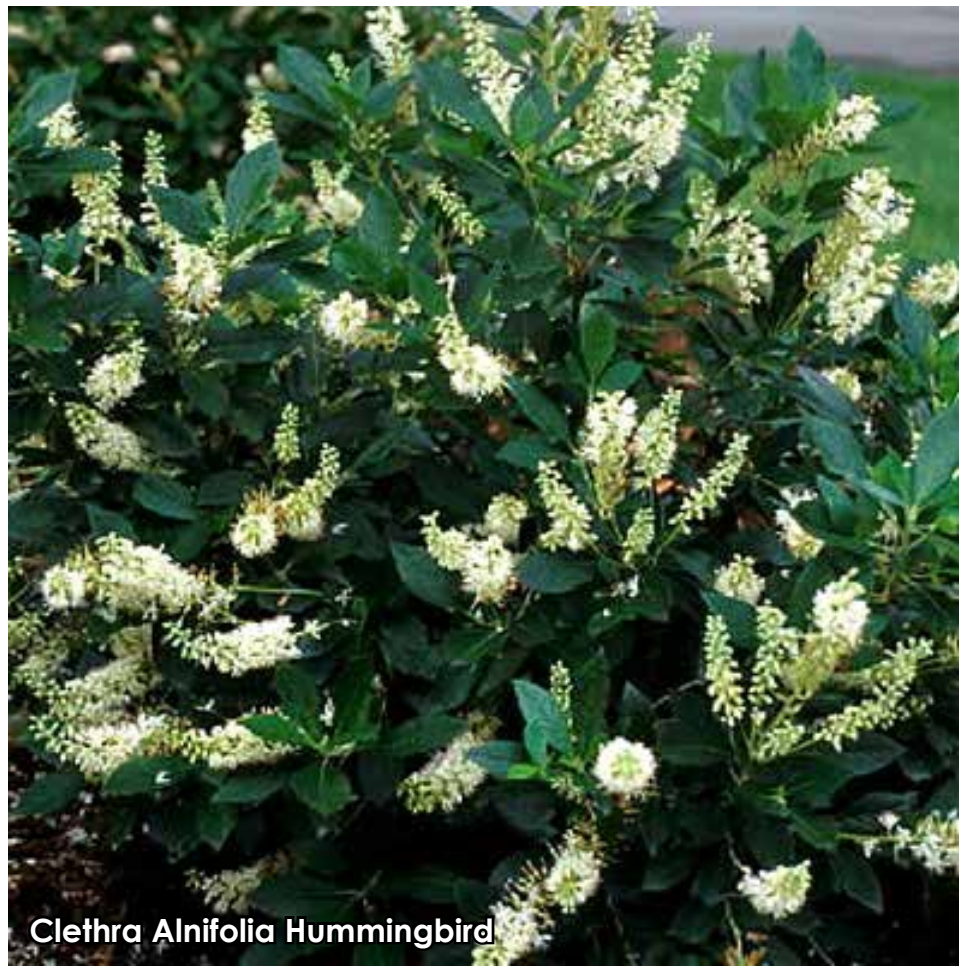
Clethra Alnifolia Pink Spires

© Burncoose Nurseries

laceae), and alnifolia refers to the course of secondary veins in the leaves, which resembles that of alder leaves. In fact, another common name for the species is 'White Alder'. "Pepperbush" is a common name used often too, which refers to the vague resemblance of its fruits to peppercorns, which appear in the fall.

Clethra is a genus of some 65 species and is the only genus classified in the family Clethraceae. Species of Clethra are found from eastern North America to South America, Madeira, and from eastern Asia to Malesia. Along with Cyrillaceae, Clethraceae are closely related to the large and cosmopolitan Ericaceae (Heath) family.

Aside from its obvious importance in natural communities and its value as a garden plant, few directly utilitarian aspects have been recorded for Clethra; it appears to have neither culinary nor medicinal properties. It is, how-



Clethra Alnifolia Hummingbird



Clethra Alnifolia Pink Spires

Garden Time's Plant Picks are from Little Prince. Your's should be, too.



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Clethra Alnifolia

ever, highly attractive to bees and is therefore considered an important honey plant.

Several Clethra could work for my list, but the three which consistently delight me are Clethra alnifolia and Clethra alnifolia 'Pink Spires' and 'Ruby Spice'.

They can all take direct full sun in our area, but are not offended by some partial shade.

They are also a shrub which can take a lot of moisture, so they work well if you have a soggy area in the garden.

The size can vary from 4 feet tall to up to 8 feet over time and 6 feet wide.

The Clethras can also handle salt, so they perform well in coastal gardens.

And they are a perfect plant for the city gardener as they do well with urban pollution.

Now, add to all this that they bloom in summer and into fall and that they have a beautiful golden leaf color before they drop their leaves and it really becomes the perfect garden shrub.



Clethra in autumn

And let's not forget this important fact...the fragrance...such a sweet smell which fills the air for weeks and weeks.



Clethra in autumn



Clethra Alnifolia Bumblebee



Clethra Alnifolia Ruby Spice

My only caveat is that, with time, they can tend to sucker. But as more breeders and hybridizers begin to see the beauty of this plant, I am sure even that trait will be diminished.

The perfect place in a garden would be where Clethra can do what it wants to ultimately accomplish, which is to form a thicket.

And although it does not require any pruning, they are easily cut back after leaf drop with no special requirements, other than to contain size.

Although these are three of my favorite Clethras, there are so many more varieties on the market now.

So find some of those as well at your favorite garden center and plant the perfect shrub for late season blooms, fragrance, beauty, nature and yourself.

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HAMMOCK TIME

Hammocks are the answer to finding comfort, when comfort seems to be nowhere but up.

by Robin Burke

The sun is shining, a gentle breeze is blowing, bees are buzzing and birds are chirping -- it's the perfect setting for a lazy, afternoon nap in a backyard hammock. Now, open your eyes. The reality often looks much different. Gray clouds, sprinkles of rain dot your sunglasses, the kids are whining and the neighbor's dog is howling. Don't despair. There's a hammock for that, too.

From complete "shelter systems" to "high altitude" models, hammocks have gone high-tech. The popularity resurgence of the age-old hammock is, in part, due to the higher quality of outdoor fabrics. Rainproof, mold-resistant, even bug-proof fabrics have made hammocks the bed of choice for backpackers, campers, outdoor adventurers and backyard nappers.

Hammocks are the answer to finding comfort, when comfort seems to be nowhere but up.

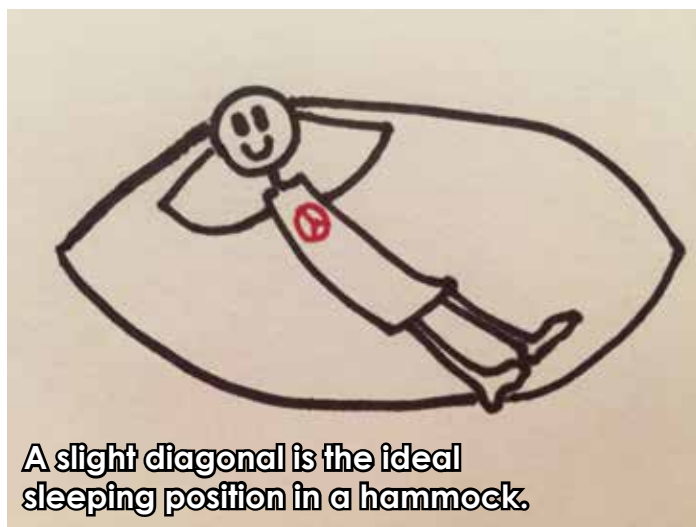
Fabric

Universally, hammocks are made from woven tree bark, to high-tech parachute fabric. The durability of the hammock depends largely on its use, price point and where you plan to use it. If the hammock is on a beach, for example, it will be vulnerable to intense sun, salt water, sand, and wind. If it's in the backyard, it may be saved for use only in ideal weather conditions.

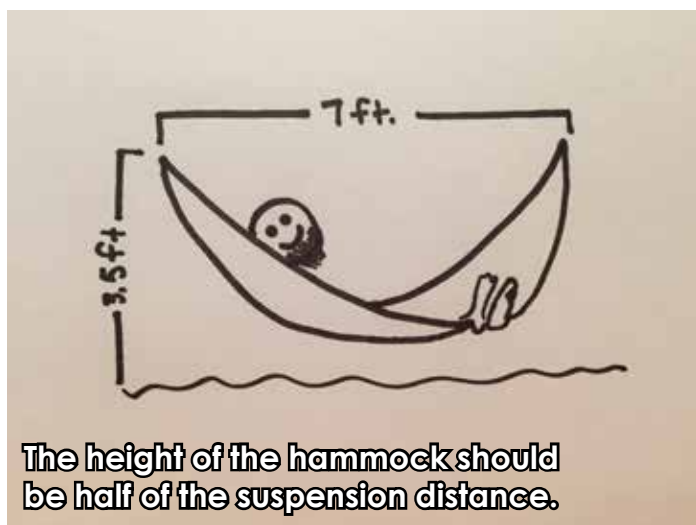
The most common fabric for an ordinary, backyard hammock is cotton or polyester rope. Cotton rope is a good choice for flexibility and simple comfort.



Getting in and out of a hammock can be difficult, even comical at times.



A slight diagonal is the ideal sleeping position in a hammock.



Polyester rope is more mildew-resistant and durable in humid climates.

Quilted hammocks are generally made with two layers of fabric with filler material in between for softness. Quilted hammocks are not as breathable as rope hammocks, but are better suited for cooler climates as they offer the benefit of warmth. Quilted hammocks are also reversible for extra durability.

Hammock Style

There are numerous hammock styles, with about five being the most distinctive. Before buying one on whim, discover which style will match perfectly to your wants and needs.

1. Mayan Hammock



The Mayan hammock is expertly hand-woven from thin strands of cotton or nylon that is both flexible and breathable. Again, cotton is very comfortable and soft, while nylon is durable and fast drying.

Double-threaded weaves are dense and sturdy. The single-threaded weaves are more popular with backpackers as they are lighter in weight.

Mayan hammocks are usually very colorful and vary in size. A true Mayan hammock is made in the Yucatan by local artisans who pass on the art of hammock-weaving from generation to generation.



2. Nicaraguan Hammock

Nicaraguan hammocks are similar in appearance to the Mayan style, but have a tighter stitch, are double-woven and often adorned with fringe. The tighter weave is preferable to some because it is less likely to snag on zippers and buttons. Kids are also less likely to get their arms and legs stuck in

between the ropes.



3. Brazilian Hammocks

Brazilian Hammocks are best for climates with cooler temperatures, especially in the evenings. They are hand woven with thick cotton providing more warmth than breathability. The Brazilian weave is sturdy and often elaborate, with decorative fringe and vivid colors. This solid style is also great for families with small children.



4. Jungle/Camping Hammock

This style is specially designed for wet climates and high humidity. Usually made from nylon or polyester, the jungle hammock often includes a waterproof fly to keep out rain, and mosquito netting to keep out creepy-crawlies. Jungle-style hammocks are popular with outdoor enthusiasts because they fold up very small and are lightweight to carry.

5. Spreader Bar/ Pawley's Island

The previous styles of hammock resemble fabric slings. They enclose occupants in comfort and rarely tip them out. They are designed more for sleeping than for

relaxing with a book or sunbathing. For that, the spreader bar was invented. Wooden spreader bars do just that—they keep the hammock spread out wide and basically flat. This style has become most common in the U.S. with a popular brand, Pawley's Island, claiming a riverboat captain invented the wooden slats. His immediate family perfected the spreader bar and began marketing the Original Pawley's Island hammock in the 1930s.

Although inviting, this style is not the most stable for a good night's sleep. It's best for resting, swinging slowly or for a quick afternoon siesta.

How to Hang Your Hammock

The best way to hang your hammock is firmly tied between two perfectly spaced, large trees. If this is not possible, there are several other options. Look for something that won't budge, such as a sturdy fence post, balcony tressses, or garage beams. In general, you will need about 12 feet from end to end. Most manufacturers recommend hanging the hammock at least six feet off the ground to give it room to sag with someone inside without hitting the ground.





A good rule of thumb: the height (Y) of the hammock should be half of the suspension distance (X). $Y=X/2$ or $Y=X$ times .5.

If you were a scout, you can probably tie a really good knot. If not, go for hardware. A carabiner, dutch hook or whoopie hook will do the job without worries of your hammock falling in the middle of your snooze.

Hammocks with spreader bars need to be hung more tautly, while the other styles are slung lower.



Indoor Hammocks

Millions of people around the world sleep in hammocks every night, most of them indoors. The trend of replacing traditional beds with hammocks is growing in the U.S.

Wall studs or ceiling beams make good hanging posts as long as they are spaced at least 12 feet apart. Use rope or chains to extend the distance if needed.

Many hammocks have a loop at either end. Do not hang your hammock directly from these loops. Screw hooks into the stud or beam and attach with a chain or rope.



Hammock Stands

When a sturdy post or tree is nowhere in sight, a hammock stand is your best, and possibly, only option. Steel or metal hammock stands are most common and generally most affordable. Wood stands are also an option, while they can be more costly, they do add a level of beauty to your hammock. Both are fairly simple to assemble and can easily be moved to a new location when the sun gets too intense, or the shade too chilly. The most important feature of any stand is durability. Stands should be weatherproofed to inhibit rust and mold.

When choosing a stand, keep in mind who will be using the hammock. If you have kids or grandkids, or plan to hang a double hammock, be sure the stand is

very sturdy.

Use

Getting in and out of a hammock can be difficult, even comical at times. Start by sitting in the middle of the hammock. Then, gently swing your legs inside lying lengthwise, but then think diagonal. You want your feet and head to be at opposite corners of the hammock. A slight diagonal is the ideal sleeping position as the hammock will cradle the natural curve of your spine.

If you just want to rest and enjoy the view, sit crosswise on the hammock. If your toes can touch the ground you will feel more steady.

Hammocks with spreader bars can be less sturdy, but if you go slowly, you'll have no problems lying lengthwise in the center of the hammock.



Just What the Doctor Ordered

Hammocks do more than provide a comfortable spot to nap. They literally invite you to relax and de-stress. By hanging a hammock in your backyard you are essentially giving yourself permission to take it easy for a while and soak in the sights, sounds and smells of the outdoors. In fact, that's the best idea for finding your hammock sweet spot. Lie down on the ground and open your eyes. Is that the view you want to see? If it is, then get about hanging your hammock and creating your own leisure destination.



Midsummer Madness

Drive off those doldrums of summer by coming out to see what's happening in our long day gardens! We will all be serving our favorite desserts so celebrate summer with a whole weekend of sweet indulgence! Anything goes for Midsummer Madness...so expect the unexpected. If it's hot, we can squirt you with a hose. We want to remind you that there is no law against planting new plants in the summer months, in fact, we nursery people who have little time during the spring or fall, often find ourselves partaking in this defiant act with great success (with a little watering and mulch) so fear not! There are so many things that look great this time of the year.

Come see what summer offers for your garden in flower and foliage.

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Berry Tales Can Come True

PHOTO CREDIT: SHAWN LINEHAN

...it can happen to you,
at *Berry Days*, a “one-
stop shop” of all kinds of
berry information, fresh
fruit and berry-related
foods and beverages.

by Judy Alleruzzo



PHOTO CREDIT: SHAWN LINEHAN

Yum! Do you love fresh, juicy, sweet Oregon berries?

If you do, you have to visit *Berry Days* happening July 15th and 16th at the EcoTrust Event Space in downtown Portland. It's the sixth year of this delicious festival which highlights berries grown in Oregon.

This free, family-friendly event is a “One Stop Shop” of all kinds of berry information, tasty fresh fruit and every kind of berry-related foods and beverages. July is a luscious time for local berries and the many vendors at the festival will have fresh-picked varieties of strawberries, raspberries, blackberries and blueberries. A Farmers' Market of berry growers and vendors is the best part of the two day list of activities. The tastings of everything berry is housed under every tent. Taste sensations include “cider, wine, vinegars, dumplings, ice cream, sauces, soups, candies, vodka and, of course, fresh berries from Oregon's finest family farms.”

There is fun for everyone with a huge assortment of demonstrations and seminars.

- Master Gardeners will teach you how to grow berry plants.



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Thursdays, July 7-August 25, 2016 • 7:00pm

The Oregon Garden, Silverton, OR

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• www.oregongarden.org

Willamette Valley Lavender Festival

Saturday, July 9, 2016 • 10:00am-6:00pm

Sunday, July 10, 2016 • 10:00am-5:00pm

Chehalem Cultural Center, Newberg, OR

Spend a leisurely day enjoying a variety of juried art and craft booths, distinctive lavender products, the plein air art show, and lavender in myriad forms. Talented musicians set the mood while you relax, enjoy a glass of lavender beer or wine, or peruse the art.

• www.wvlavenderfestival.org

Midsummer Madness!

Saturday & Sunday, July 9 & 10, 2016 • 10:00am-5:00pm

The Cascade Nursery Trail, Willamette Valley, OR

At all CNT Nurseries! Drive off those doldrums of summer by coming out to see what's happening in our long day gardens! We will all be serving our favorite desserts so celebrate summer with a whole weekend of sweet indulgence!

• www.cascadenurserytrail.com



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- Portland area chefs will teach you how to prepare unique berry dishes.
- Professional dieticians will teach you how to be healthier by including berries in your diet.
- You can even enter your own recipe to compete in the "Oregon's Best Blackberry Pie Contest."

For a total-immersion berry experience, save the date to attend the Gala Berry Dinner. Plate & Pitchfork presents the

6th Annual Oregon Berry Festival Gala Berry Dinner on Thursday, July 14th.

Guest Chef Anthony Wilkie of Bluehour and Chef Chris DiMinno of Gourmet Century Events will prepare a 'Berry-Centric' dinner and pair wine from Andrew Rich Vitner.

The dinner takes place in the lovely setting of Smith Berry Barn's fruit orchard in Hillsboro, Oregon. What a way to spend a summer evening, surrounded by friends, delicious





food and local wine!

All of these words about Oregon berries have made me crave the sweet flavors of these lovely fruits. This is a Must-Taste Adventure for the month of July! Put it on your calendar today to savor the taste of summertime. And don't forget to start practicing your Mom's favorite blackberry pie recipe!

Oregon Berry Festival

Friday July 15, 2016 • 12-6pm
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Garden Time



Spanish Roulette

They say that one in every twenty of these peppers is hot, so you never know if your next pepper is the 'one'.

by David Musial

Start your peppers from seed, eight weeks before the last frost.

Spanish food continues to be a hot trend and tapas or small plates of food lead the way. One of my favorite and simplest tapas is fried Pimiento de Padron peppers or simply fried Padron peppers. These small, normally mild, peppers have a unique flavor and their claim to fame is never knowing if you'll get a hot one.

Some say that eating these peppers is like playing Spanish Roulette. It is believed that about one in every twenty peppers (some say one in ten) is hot, not mild, and you never know if your next pepper is the 'one'.

Not long ago, the only way to

sample these peppers was to travel to Spain or have a friend smuggle seed back to the US so you could grow your own. My introduction was actually at a cooking boot camp in 2005, where an instructor brought a sack of peppers back from Spain and served up this culinary treat. I was hooked on two counts, simple to make and tastes great.

Ten long years later, Padron peppers are being grown by specialty farmers for the restaurant industry and are even starting to show up at local farmers markets. For those who would prefer to grow their own, seed is now available from sev-

eral seed companies.

Like all peppers, the Pimiento de Padron or, literally translated, pepper of Padron came to Europe by way of the New World. It is believed that Franciscan monks brought the pepper seeds to a monastery in Herbón, located in Padron in the 18th century.

The concello or municipality of Padron is now famous throughout Spain for these peppers. The peppers are so famous there is an annual festival in their honor. The festival occurs in Herbón on the first Saturday of August each year and celebrates the nationally famous pepper.

For a small fee at the festival, you can eat an endless supply of fried Pimiento de Padron peppers and bread. Add this to your bucket list!

As I have not seen these peppers sold as plants, the only growing option is to secure seed from a seed company, such as Nichols Garden Nursery in Albany. Like other peppers, you will want to start your seeds indoors about eight weeks before the last frost in your area. After the first true leaves appear, transplant to 2" or 4" pots and continue to grow until ready to plant.

When the last frost has passed, amend the soil with compost to create a well-draining soil. Once the soil temperature has warmed, add a general fertilizer to the soil and plant the peppers. Since peppers require warm soil to grow, don't rush to get them in the ground unless you can keep them warm with some type



The annual Pimiento de Padron Festival in Herbón.

PHOTO CREDIT: WWW.GALICIAGUIDE.COM

of protection, such as a cloche or fabric row cover.

Plants should be spaced about 12" apart and if possible, drip irrigated. Overhead irrigation can cause disease. Peppers require normal watering during growth and reduced watering as the

fruit matures. Yes, peppers are a fruit!

The peppers should be harvested when about 1½ to 2" long. By harvesting at this size, it will help to encourage a second crop. As these peppers are primarily eaten fresh, if you have a bum-



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per crop you can share with your neighbors or store in the refrigerator.

To refrigerate, place in a paper sack and store in the vegetable drawer. They should last one to two weeks. Although some recommend washing the peppers before refrigerating, if they aren't completely dry when placed in the refrigerator, they will not last as long.

In addition, picking smaller peppers to encourage a second harvest, some believe that the longer the pepper the more the heat. However, a study says that the heat comes from a reduction in watering that increases the stress in the plant. Whatever the case, I have personal experience in feeling the 'Burn' (no Bernie Sanders pun intended).

In frequenting the Oregon City Farmers Market, I found a farmer that grew and sold the Pimiento de Padron peppers and couldn't have been more delighted. Each week I would buy a pint or two and cook me up some peppers. I was in heaven! As the season was coming to a close, the peppers seemed to be mysteriously getting hotter (but tolerable), and much bigger. When I was advised that the season was coming to an end, I bought a

large supply.

I fried these large peppers up and was ready to savor the treat that I would have to wait another year to enjoy. I popped one into my mouth and...great balls of fire (and I do mean fire!) Let me start by saying that I love spicy food, I like the heat; but I was not prepared for the heat. The heat was excruciating and not enjoyable.

So was it because of the pepper size or was it because it was the end of the season crop that received less irrigation? I don't know, but buyers beware of the end of season Pimiento de Padrons!

In closing, I leave you with a story about unscrupulous bartenders in days of Spain's past. The story goes that in order to increase sales, bartenders would offer unsuspecting travelers a tapas of fried Padron peppers to go with their bottle of wine. The bartender would conveniently forget to remove the large pepper and over salt the dish. Thus causing the patron to down the bottle of wine in an effort to counter the heat from the pepper and the thirst from over salting. The end result, another bottle of wine ordered increasing the bartender's sales. Moral of the story...check your peppers and know your bartender.



Ready to pick the first harvest of the season.



A bountiful harvest.



Fried, wrinkled, charred, salted and ready to eat!



After eating, nothing left but stem.

Fried Pimiento de Padron

Serves 4-6

- ½ pound fresh Padron peppers
- extra virgin olive oil
- coarse sea salt

Wash peppers, thoroughly dry and set aside.

In a skillet*, heat about a ¼" of olive oil over medium-high heat almost to the smoking point.

Add the peppers in a single layer, being careful to avoid splashing.

Turn the peppers periodically as they cook.

The peppers are done when they have wrinkled, and are blistered and charred.

Remove from the skillet, place in a bowl and liberally salt.

Eat and repeat.

*Note that a wok is great for frying the peppers as they can easily be tossed instead turning with tongs.



little



baja

Feat of Clay

Little Baja's Wayne Elliot runs a family business...that extends beyond the border.

by Judy Alleruzzo

Wayne Elliot stokes the fire in one of his famous chimineas.

Portland, Oregon is a fast-growing city these days with many new businesses opening their doors. But there are still many companies with long ties to this city and at least one with ties to artisans south of our border. This month's Hortie, Wayne Elliot of Little Baja Garden, Deck and Patio Decor, his 30-year-old business, is important to both. These days it's a family business with the younger generation learning the ropes. Wayne and his wife Gloria, travel to Guadalajara, Mexico for winter

buying trips. Wayne is still very active in day-to-day Little Baja business, together with store manager Grand Nephew, Jared Brown and Gloria's son, Derek. He is happy with his staff, "They all do a good job."

In May 1986, Little Baja opened the gates on the East Burnside pottery yard in Portland. Wayne told me it rained the first day he was open for business. "I remember putting up shelves in the rain." He kind of fell into the pot-

tery business while looking to begin an import merchandise company. He thought maybe products from Japan would be a good place to start. He ended up attending a Mexican Trade Fair and discovered the large artisan resource in Guadalajara. He found his import products. He joined the Portland Guadalajara Sister City Association to make a deeper connection between the two cities. He and a friend drove to Guadalajara to purchase stock for the new store. They toured many small family





clay pottery, chiminea and plaque workshops.

Many of those first contacts are still creating clay products for Wayne and Little Baja. He knew these small family workshops made higher quality pottery than the mass produced factories. Wayne says, "To cut costs, large factories cut their clay with mud which is why Mexican clay from box stores tends to do not so well in wet climates." Little Baja is so committed to their Mexican artisan producers, they offer a replacement guarantee on all pottery against manufacturer defects.

A case in point about the long-lasting quality of Little Baja's Mexican pottery is Wayne's Wisteria. In 1992, he planted two Wisterias in large clay pots in the Little Baja pottery yard. They both grew well but eventually one of the pair seemed to be growing much larger than the other. Wayne looked more closely at the vine and the clay pot and discovered the plant's roots had grown through the drain hole and into the black top beneath the container. All these years later the Wisteria is still growing and blooming. Wayne says, "We are proud to display the fact that as the root gets larger the pot does not fall apart or break from weather or root stress." It's a remarkable vine

and clay pot to see at Little Baja.

I asked Wayne about the extensive assortment of ceramic wall plaques. He told me, "As we explore our vendors on each trip we take, we also look for new items to offer our customers." He buys from one person who has designed and produced over 50 different sun face wall art items. Wayne says, "He paints them as well and we are proud to say that we have the best selection outside of Mexico."

Wayne contracts with a few different family artisans for the wide selection of wall plaques he carries at Little Baja. Papa Juan and Leyo Silva and Lencho with his wife and son Beto are two of his favorite families of craftspeople.

Wayne relates, "For 30 years we have continuously shopped with many of the same families. We shop at small family businesses where we have watched the children of these families grow and eventually have kids of their own. In the beginning when we were trying to fill up our store we would travel to Mexico as much as once a month. Now we do about three trips a year and ship about three trucks a year as well."





Kiln at clay studio



Making chinenayo
or bird bath base



Surfaces drying in studio



Wayne's nickname is Mr Piñata. It is an interesting back story. As I mentioned before, Wayne became a member of The Portland Guadalajara Sister City Association. The club was looking for decorations for their Cinco de Mayo tent at the yearly Portland celebration. Wayne liked the multi-colored Piñata shapes plus he needed lightweight filler for his trucks loaded with pottery and other garden artwork. "I went looking and found a family producing what we would later discover is the world's finest Piñata."

"I started to look for stores to carry my Piñatas and soon we were selling them from Bakersfield to Seattle." That Piñata family is the Filemon and Jasinto Castillo Family with a new generation learning this Mexican tradition.

Wayne told me everyone in his family gets a Piñata for their birthday celebration, even Gloria's Dad gets

one for his special day. I noticed Little Baja's Manager, Jarred's email tag line is also Mr Piñata. Maybe the title is being handed down to him. We'll have to see....

Whenever *Garden Time* stops at Little Baja to film a segment, we are greeted at the front gate by a fire burning in a clay Chiminea.





It's usually a chilly Oregon morning no matter what the season. William and I are grateful to warm up before filming with Wayne or Jared.

As Wayne says, "In the Pacific Northwest any season is chimney season. When the sun goes down it gets cold out and a fire from a Baja chimney definitely helps one to better enjoy their deck or patio with friends or with your significant other."

Wayne told me, "We do own one chimney design and it just happens to be our best seller. Our pot belly both small and large sports a large opening for more heat and a larger stack for better draw for easier fire starting." Little Baja's Chiminea maker in Mexico is Lencho and family. They create the Chimineas and sculpt the designs on each piece.

One of Little Baja's mottos is "We've been keeping decks and patios warm for over 30 years!"

In the last few years, Wayne has stocked plants at his shop.

He likes to offer a selection that his customers can plant right into their Mexican clay pottery. After being in business for so long, I asked him what garden advice he gives to his customers. He said emphatically, "Drainage, Drainage, Drainage" and for summer advice, "Water clay pots every day." Both important pieces of advice for all gardeners.



Wayne Elliot, a native Oregonian, has kept high quality products stocked at Little Baja for the last 30 years and that mission has not changed. His business supports his family and staff in Portland and the many family workshops in Guadalajara. All those years ago, he drove to Mexico to meet the artisans and check out their craftsmanship to purchase the best products for his Portland gardening customers. Wayne still goes to see his friends in Mexico and make orders for Little Baja. I do think he and Gloria now fly, instead of drive, for their buying trips. After 30 years, they deserve a little R & R on their working vacations.



Little Baja

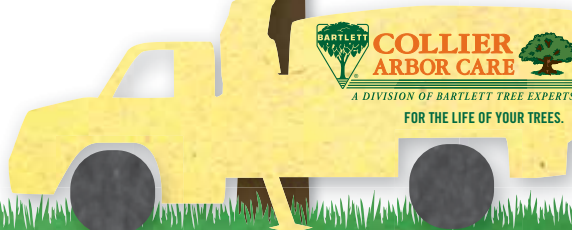
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Tools Rules

Ten essential devices that should be in every home.

By Robin Burke



If you've ever said, "I could fix that myself if I only had the proper tools," then read on. The proper tools are out there, so let's figure out which ones are right for you.

First, ignore the infomercial for the multitasking, ten-in-one tool. Then, walk straight through the doors of your neighborhood hardware store or scary big-box store. You'll find it isn't so scary when you know what you're looking for and are focused on the basic tools that you will actually use.

Skill Level -- Total Novice or Regular Do-It-Yourselfer

Be honest with yourself about what tasks you are really

comfortable taking on. If you know you will never attempt a kitchen renovation on your own or don't see yourself trying to saw through metal piping, then don't buy a reciprocating saw. Don't even look at them or listen to a sales pitch about how cool they are. Just walk away and find what you really need.

Quality Over Quantity

Even Bob Vila, the guru of home improvement says, "Owning a comprehensive array of hundreds of tools may impress your buddies, but if you never use the full range of tools at your disposal, then you've probably wasted a lot of money. It's far better to

focus on our immediate needs and what you'll need most often down the line." The truth is that most small projects around the home don't call for an array of tools, anyway.

K.I.S.S.

Don't go for the construction-grade, framing hammer if you just want to hang some pictures. Top of the line tools are generally geared for semi-professionals and can be more complicated than helpful to the novice or average user. Pick and choose what you are most likely to use and stay away from buying large sets of any one tool. The likelihood that you will need a set of 52



screwdrivers in various sizes is pretty small. Which brings up another “keep it simple” rule: consider your size and strength when purchasing tools. The only way to know you can handle a particular tool is to try it before you buy it. If that hammer is too heavy for you to swing more than a few times, don’t buy it. Tools should not be unwieldy to use.

Here are the top ten basic tools:

Hammer: Lightweight, smooth head hammer. Weighs about 16 ounces with a 16-inch handle.

Screwdriver(s): Flat-head ¼-inch and a #2 Phillips. (If you don’t know what these terms mean, ask a clerk to help you and hold your hand through the rest of the list.)

Pliers: 6-inch slip joint. Consider a pair of locking pliers, too. They are adjustable and lock in place like a vice. Don’t go bigger than 10-inches and be sure you know how to use them before leaving the store.

Adjustable Wrench: Most often used for loosening nuts, wrenches are all the muscle you need. A small 6-inch wrench is good for accessing tight spaces while a larger, 10-inch wrench, will work on most other nuts and fasteners.

In this category is also the “Allen” wrench, although they look nothing like an adjustable

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9:00AM PORTLAND **PDX TV** CH. 49/CABLE 13

8:30AM EUGENE **my kevu TV** CH. 23/CABLE 4

9:30AM SALEM/PORTLAND **KWVT** CH. 17/CABLE 318

wrench. Allen wrenches are the exception to the “set” rule. Allen wrenches come in various-sized sets. They are small “L-shaped” tools that are used most often to assemble furniture. It can be maddening if you don’t have the correct size.

Tape Measure: Yes, this is a tool, and quite possibly the one you will use most regularly.



Buy one that retracts automatically and has a lock. They come in 12-foot, 16-foot, and 25-foot lengths.

Torpedo Level: This is a must for hanging pictures and mirrors on the wall. The torpedo aspect is a bubble in a tube of liquid. When the bubble is directly between the two marks on the tube, it is level. Have a clerk show you how it works if you are unsure.

Utility Knife: Basically an extremely sharp pointed blade attached to a handle. Make sure the blade is retractable for safety. Used to cut everything from carpeting to cardboard. Also called a box cutter.

Hand Saw: The basic hand saw has a blade about 2-feet long that tapers in width from the handle. A rip saw gets the job done, and a cross-cut saw leaves a smooth edge.

Cordless Drill: Don’t be afraid. An electric drill can do a variety of jobs from, of course, drilling holes to loosening screws to stirring paint. Have a clerk show you how to change the different bits. Start with a smaller, less expensive model. Going cordless gives you more flexibility to use all around the house.

Staple Gun: You will feel like a real DIYer with one of these in your hand. Staple guns are just a bigger, more powerful version of the desk stapler. They are great for securing loose carpeting, fabric, padding and wires.

Odds and Ends: Duct tape, sandpaper, WD-40 (for squeaky hinges and stiff windows), safety goggles and dust mask, nails and screws. This list could go on and on.

Graduate Tools

Congratulations, you’ve completed a few tasks around the house and garage with the basic tools and now you’re ready to move on to more industrious projects. Adding more sophisticated tools to your box, Vila says, “will help you gain more accuracy, reliability, power and even confidence,” but the old rules still apply: buy tools that suit your size, needs, and budget.

Rotary Sander: Sanding wood is rarely fun. It’s dusty, gritty work but, using a small sander



can make the job easier and go much faster.

Miter Saw: A power miter saw allows you to make precise, angled cuts. Good for cutting moldings and frames. They are generally portable and easy to use. This is definitely a tool you will want to practice using before buying.

Needle-Nose Pliers: Also called long-nose pliers, this option is incredibly useful for small jobs like wiring or holding nails in place for that first smack of the hammer.

Storage

Silverware is stored together in one drawer, just as tools should be kept together in one place when not in use. A kitchen, laundry room or garage drawer works well. A standard toolbox is also a good choice because you know your tools will fit. They are measured precisely to hold ordinary tools. A good habit to get into is returning your tools to their storage place each time you use them. You don’t want to be without the proper tool when the DIY opportunity hits.



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WTDITG

OK, July is officially summer... even if it is cool and rainy on some days. Be sure to take time to enjoy your yard. You've been working hard since January. Now, relax and soak in the beauty of a space you can call your own. Invite a few friends over, too, and let them see what a great job you've done!

PLANNING



- Plan to take time to have fun out in the garden now that most of the harder work is done! Maybe have a garden party to help celebrate all you were able to get done this spring. In other words, enjoy your garden and take time to relax out in it.

- If the first flower baskets were a flop because you went away for a few days and no one watered them, there are always more. So if for some rea-

son the ones you got earlier are not looking too great, give them a haircut, let them re-grow and in the meantime hang up some new fresh color just in time for the BBQs!



- Time for a little Garden Journal writing? Take the time to sit out in your garden and make lots of notes now, so next year you'll be ready for even more

gardening successes.

PLANTING

- Annual flowers are still plentiful this time of year, so you can pop in as much color as you'd like for the summertime display.



Add planters to decks and patios for that lush saturation of color you can get from annual flowers. Always

use a good quality potting soil in planters.

- Summer and fall blooming perennials are always available

this time of year and great to add some super color punch to the garden. We recommend you plant perennials in groups of 3-5 or more instead of onesie-twosies.

- Planting landscape trees and shrubs now is OK. It may be a bit harder to keep the young plants watered as often as they need this time of year but be assured that most of the time you can plant year-round. The rules are if you can dig the soil (not frozen) you can plant. Work in organic compost to the planting area and then make sure you mulch the

plants with compost or bark to help conserve precious moisture at the root zone.



- Look for blueberries and other fruit bearing plants to plant. As tasty as blueberries

are its hard to grasp they are so good for us too. Wouldn't it be fun to have a red, white and blue dessert with your own fresh strawberries, whipped cream and blueberries on the 4th of July?

TASKS, MAINTENANCE & CLEAN-UP

- Check on your watering... are you watering deep enough or just getting the top of the soil damp? Dig down a little into the soil and make sure the water is getting down into the root zone. Morning

is the best time to water, not evening. If you have to water in the evening, just water the soil leaving the foliage dry overnight to reduce possibility of diseases.

What To Do In The Garden

JULY

- Are you watering too often? Plants roots need to come up for air, unless it's a water lily! You should water deeply when you water and then let the top of the soil dry out a bit.



- Give your hanging baskets a mid-season haircut, cutting half of the long growth off, and shaving off the top 3-5" of growth. Keep the hanging baskets going strong with regular feeding. Apply fertilizer every other watering.
- Do a weed patrol around the landscape and vegetable garden. Taking care to get them while

they are small is a much easier task. Do a light hoeing, frequently and if possible just before a sunny day. The exposure to the sun kills small weed seedlings quickly.

- Stake the taller perennials like delphinium and hollyhock and check the tomato plants. Staking allows for better air circulation and less chance of disease.



- If you're growing asparagus and rhubarb get any weeding in the beds done this month, then apply an organic fertilizer. Then apply fresh topdressing of mulch.

- Keep a lookout for notched leaves on rhododendrons, azaleas and other broadleaf evergreen shrubs which is evidence of Root Weevils feeding on the plants leaves. The adult does the visible damage but their grubs are much more lethal,. You could use a chemical spray labeled for root weevils or get the organic answer, Beneficial Nematodes.

- Spider mite infestations favor dryer warm weather so it's time to start looking for the telltale signs: Dusty looking plants with grey dull looking leaves. The spider mites like dry, dusty, undisturbed plants. Often just keeping the plants cleaner with garden hose water wash downs will do the trick.

VEGETABLE GARDEN

- Don't overhead water tomatoes (or potatoes)! Unfortunately, we have a problem disease here in the Northwest and it affects tomatoes and potatoes severely; the dreaded late blight. The disease development is favored by cool, rainy weather and may be more severe under sprinkler irrigation. Avoid overhead watering and stake the plants up to allow good air circulation. Remember to rotate crops around so that tomatoes or potatoes are not in the same spot in the garden for at least three years. Pick off any affected leaves and spray plants with an approved fungicide if desired.



- There are plenty of herb starts and seeds available this time of year. Sowing more seed for basil and cilantro for instance, will keep crops coming on for fresh picking all summer.
- Mound the soil up around potatoes plants. Snitch a few of the young 'new' potatoes from the bed to cook up while you're there.

- Time to do some mid-season planting by seed for late season harvest. This is a great time to plant by seed; beets, bush beans, cabbage, carrots, cauliflower, cilantro, collards, broccoli, collards, fava beans, lettuce, kale, parsnips, peas, radishes, rutabaga, spinach and turnips. These crops will grow and produce good crops well into fall & winter!

- Check on the garlic crop - it's harvest time! Garlic is best planted in the fall and then harvested the following summer, in July. If you had planted your crop last fall then this month you should stop watering the garlic bed. Your signal will be that the leaves start to die back. Time to stop watering and when the leaves are dead a 3rd to 1/2 way down then harvest time is here.



- Cover the blueberry bushes with netting. Birds will let you know when they are ripe as you'll see them raiding the patch! This year get a head start on the marauders by getting the netting set up before the fruit is ripe. Yum!



PLAY TIME

Gardening Events Around Town

Blueberry Basics

Saturday, July 2, 2016 • 11:00am
Al's Garden Center, Woodburn, OR

Blueberries are my favorite! Not only do they have a flavor that perfectly balances sweet, tart and tangy, they are also nutritional stars! Beyond the fabulous fruit, blueberry plants also have amazing fall color. Learn more about growing berries and take home a blueberry plant to start your own crop. Cost: \$7.50.

Fireworks

Sunday, July 3, 2016 • 10:00pm
The Oregon Garden, Silverton, OR

We received great feedback on our new and more intimate fireworks show, which we debuted in 2013, and we plan to host the same type of show in 2016. The fireworks display will begin around 10pm. For our ADA guests, we suggest parking at the Visitor Center and viewing the fireworks from the Bosque.

Live Music: Enjoy two performance by The FlexTones, performing in Founder's Square in the Silverton Market Garden. 7pm – 10pm & again following the fireworks from 10:30pm – 11:30pm. Avoid the traffic and stay for the second set – the food and beverage booths will remain open until about 11:15pm.

After 6pm, admission is free for everyone. A donation of \$5 per family is suggested to help cover the cost of the fireworks. www.oregongarden.org

Movies in the Garden

Thursdays, July 7-August 25, 2016 • 7:00pm
The Oregon Garden, Silverton, OR

Join us for a movie outdoors every Thursday evening, July 7 – August 25, 2016 presented by Willamette Valley Pie Company. Doors will open at 7pm, and the show will begin at dusk on the beautiful Garden Green, in the heart of The Oregon Garden. It's also a great opportunity to catch a sunset in the Garden! Parking will be available in the lower parking lot, across from the Pavilion. Please, no outside food or drink.

Schedule: Thursday evenings, doors open at 7pm, movie begins at dusk. www.Oregongarden.org.

July 7: Clueless, PG-13; July 14: Snatch, R*; July 21: The Sandlot, PG; July 28: Ferris Bueller's Day Off, PG-13; August 4: Ace Ventura: Pet Detective, PG-13; August 11:

continued next column

Bridesmaids, R*; August 18: Space Jam, PG; August 25: Shrek, PG.

Admission: Adults \$4, Teens 12 – 17 \$3, Children 5-11 \$2, Members \$2, Children 4 and under Free. Well-behaved pets on a leash are also welcome. Season Pass – available soon: Only \$15 (save \$17!). Enjoy all 8 movies for more than 50% off! A season pass is valid for one person per movie.

Willamette Valley Lavender Festival

Saturday, July 9, 2016 • 10:00am-6:00pm
Sunday, July 10, 2016 • 10:00am-5:00pm
Chehalem Cultural Center, Newberg, OR

The Finest Celebration of Lavender and Art! The Chehalem Cultural Center in Newberg, Oregon will host the 2016 Willamette Valley Lavender Festival and Plein Air Art Show on July 9-10. Spend a leisurely day enjoying a variety of juried art and craft booths, distinctive lavender products, the plein air art show, and lavender in myriad forms. Talented musicians set the mood while you relax, enjoy a glass of lavender beer or wine, or peruse the art. The Festival offers stellar music and other activities for your enjoyment. Some of the featured bands include Scratchdog String Band, Rae Gordon Band, The Band Pending Black, Mary Kadderly & Dan Gildea, and Jake Blair Band. 415 E. Sheridan St., Newberg, OR. www.wv-lavenderfestival.org.

Games in the Garden

Saturday, July 9, 2016 • 10:00am
Farmington Gardens, Beaverton, OR

Join Jenny while she shares some of her favorite outdoor games kids can make by themselves or with a little help from their parents. No expensive specialized equipment needed. Fun and laughter involved! Lessons are geared toward children aged 5-10 but all ages are welcome. Children must be accompanied by an adult. We encourage our Garden Buddies to dress appropriately for hands-on activities.

Call 503-649-4568 or email events@farmingtongardens.com to register for one or all of our free classes this month. www.farmingtongardens.com.

Midsummer Madness!

Saturday & Sunday, July 9 & 10, 2016 • 10:00am-5:00pm
The Cascade Nursery Trail, Willamette Valley, OR

At all CNT Nurseries! Drive off those doldrums of summer

continued next page



by coming out to see what's happening in our long day gardens! We will all be serving our favorite desserts so celebrate summer with a whole weekend of sweet indulgence! Anything goes at Midsummer Madness...so expect the unexpected. If it's hot, we can squirt you with a hose. We want to remind you that there is no law against planting new plants in the summer months, in fact, we nursery people who have little time during the spring and fall, often find ourselves partaking in this defiant act with great success (with a little watering and mulch) so fear not! There are SO MANY things that look great this time of year. Come see what summer offers for your garden in flower and foliage (and share our tasty sweets!). www.cascadenurserytrail.com.

Garden to Table-An Italian Picnic in the Garden

Saturday, July 9, 2016 • 10:30am

Farmington Gardens, Beaverton, OR

Call 503-649-4568 or email events@farmingtongardens.com to register for one or all of our free classes this month. www.farmingtongardens.com.

Blueberry Basics

Saturday, July 9, 2016 • 11:00am

Al's Garden Center, Sherwood, OR

Blueberries are my favorite! Not only do they have a flavor that perfectly balances sweet, tart and tangy, they are also nutritional stars! Beyond the fabulous fruit, blueberry plants also have amazing fall color. Learn more about growing berries and take home a blueberry plant to start your own crop.

Tanabata, the Star Festival

Sunday, July 10, 2016 • 10:00am-12:00pm

Portland Japanese Garden, Portland, OR

Included with Garden Admission. Bring the whole family to this year's celebration of the traditional Japanese Tanabata festival. Take part in traditional Tanabata customs like folding origami paper ornaments and writing wishes on colorful strips of paper called tanzaku. Enjoy Kamishibai storytelling with longtime friend of the Garden Michiko Kornhauser and the music of Tokyo-born guitarist Toshi Onizuka. www.japanesegarden.com.

Summer Pruning

Tuesday, July 12, 2016 • 6:00pm-8:30pm (SW 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

continued next column

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.

Bark Grafting

Saturday, July 16, 2016 • 10:00am-1:00pm (SE 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.

Blueberry Basics

Saturday, July 16, 2016 • 11:00am

Al's Garden Center, Gresham, OR

Blueberries are my favorite! Not only do they have a flavor that perfectly balances sweet, tart and tangy, they are also nutritional stars! Beyond the fabulous fruit, blueberry plants also have amazing fall color. Learn more about growing berries and take home a blueberry plant to start your own crop. Cost: \$7.50

Art & Wine in the Garden

Saturday & Sunday, July 23 & 24, 2016 • 10:00am-4:00pm

Garland Nursery, Corvallis, OR

Over 40 artists plus local wines. Free to the public. Wine, food, art and crafts for purchase. www.garlandnursery.com.

Wine and Cheese in the Garden

Sunday, July 24, 2016 • 12:00pm-5:00pm

Out in the Garden Nursery, Molalla, OR

Our signature event. Music by Rae Gordon. Excellent local foods, wines, and crafts all in the relaxing shade of our display gardens. Suggested donation of \$5 per adult. www.outinthegardennursery.com.

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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