

September 2016

garden time

A Digital Monthly Magazine for Your Garden & Home

Bauman Farm's Fall Harvest Festival Into Their Gourd

Anisacanthus Quadrifidus

Building a Mosaic Tower

ROSSI FARMS'

Gabrielle Rossi

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Taking the Labor Out of Labor Day

We all work hard. In fact we seem to be working too hard. According to numerous studies people are working up to 10 extra hours a week compared to other countries. We also tend to take fewer vacations and have less sick leave. So why would we want to work hard in the garden? It's true that the garden is a great stress reliever. Gardeners have lower blood pressure and better overall health, but there is one thing I noticed recently with the extreme heat in our area. We seem to be working harder and not smarter. Horticultural therapy can only get you so far. It got me thinking how can I enjoy the benefits of gardening without working so much? I came up with a few ideas.

First, start by looking at your garden and where you spend most of your time. Are you trying to control weeds? Spending all your time mowing? Maybe you have a mature garden that needs lots of pruning and clipping to maintain its beauty. Consider what you can do to change that. Control your weeds with a pre-emergent after you pull them in the spring. Replace your lawn with larger flower beds and paths. Look for slow growing or easy to control perennials. Second, consider time savers like a drip system, or look at drought tolerant plants. Spend time this Labor Day figuring out ways to reduce your labor and start making changes now for an easier garden to maintain next spring.

Speaking of easy and the hot weather. We make things easy for you this month with a story on Slow Cookers. It creates an easy meal with less heat in the kitchen. David gives us a little history of this 'all-in-one' meal maker and how to pick the right one for you. He even shares an easy recipe for pulled pork and tips for making everything taste better when you use one. Something else that makes things better is art in your garden. Judy met up with a friend of the show, Carol, to learn how to build a mosaic tower out of cement bricks. Even though it does take a little extra time, it makes an outstanding tower that looks great in the garden. In fact, we are also doing this story on the TV show in September so you can see how she does it. This month we also get a chance to meet Gabrielle Rossi as our 'Hortie of the Month' and learn how her family has become known for bringing the freshest vegetables to farmer's markets for generations.

So this Labor Day weekend enjoy some time off and, while you're relaxing, think of ways to make your life easier in the garden for next season. Then watch Garden Time for some ideas from the experts in the coming months.

Happy Gardening,

Jeff Gustin, Publisher

Garden Time Magazine • September 2016 • Volume 8, No. 9, Issue #90

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With a month-long celebration of all things pumpkin, it's clear that the folks at Bauman's Farm & Garden are truly...



Into Their Gourd

by Sarah Gustin

You guys! It's time! Put on your scarves and brace yourselves for pumpkin flavored everything, because fall in the Northwest is here! There are SO many activities, and you are going to want to try them all. The staple of Northwest living is a trip to a pumpkin patch for all that harvest time has to offer. We all have fond memories of going to the pumpkin patch, scouring the muddy fields, lifting, tapping, rolling over and otherwise sizing up the pumpkins, then picking out the perfect pumpkin to take home and carve. There is something so magical about harvest in the autumn, with fresh

apples, being cooked into pies and pressed into cider. Some amazing farms even have corn mazes! There is one place where all of these come together in the ultimate Northwest harvest festival experience. Bauman Farms has been a staple in the Northwest for over a century.

Admission is just \$5, and parking is free! With admission there are many activities included. Littles and grownups alike will love strolling through the animal barn to greet the many farm critters that reside there. Wander toward the always popular cider demo where you will be mesmer-

ized by Bauman's unique cider making process, and end with a sample, where you will be strongly tempted to buy a gallon to take home. While that taste of incredible cider has you in the mood, venture to the apple tasting to try a new variety! Take an adorable picture in the corn tunnels, view the farm from the barnyard bridge, play in the frontier fort, scale the tire pyramid, play on the playground, or scramble through the gopher hole.

As with any festival, you'll want to purchase tickets to really experience all that Bauman's has to offer. This festival is seriously elabo-



rate; there are almost 20 additional attractions that are ticketed!

The thing that sets Bauman's Harvest Festival apart from the many others around the Northwest is the huge variety of attractions. No matter the family, they have plenty of activities. Send teens through the Dark Maze, see how accurate they are with the apple cannon, or partake in the incredibly popular Laser Adventure. This year you can go through and shoot zombies! Bauman's really goes above and beyond with this adventure. Test your zombie apocalypse skills with this incredibly detailed and thrilling activity! Take the littles to the Kids Maze, the Little Tykes Zone, the Hoppy Horses... have them swim in the nut house or jump on the giant pillow! Your kids or grandkids of any

Bauman's Farm & Garden Fall Harvest Festival

**Saturday September 24th to
Monday October 31st**

**12989 Howell Prairie Rd. NE
Gervais, OR 97026**

**(503) 792-3524
www.baumanfarms.com**

Where Will a Capitol Subaru Take You?



Local Events September 2016

Art in the Garden

Thru September 30, 2016

The Oregon Garden, Silverton, OR

Art in the Garden, presented by Capitol Subaru, features stunning art installations in the Garden throughout the summer. We will feature pieces from ten artists, with four pieces being built specifically for The Oregon Garden. All pieces are available for sale.

• www.oregongarden.org

The 2016 Annual Dahlia Festival

Saturday-Monday, September 3-5, 2016 •

8:00am-6:00pm (field)

Swan Island Dahlias, Canby, OR

View over 400 floral arrangements of dahlias, over 15,000 cut dahlia blooms on display, in our three indoor display rooms. This is the largest display put on by one grower anywhere in the United States!

• www.dahlias.com

Portland Nursery Senior Gardening Day

Wednesday, September 21, 2016 • 1:00pm-3:00pm

Portland Nursery (Division), Portland, OR

Tables are set up under cover surrounded by beautiful and blooming displays. Relax, visit with friends and enjoy refreshments. Pot up crocus bulbs, make lavender sachets and learn about fall container gardening.

• www.portlandnursery.com



capitolsubaru.com

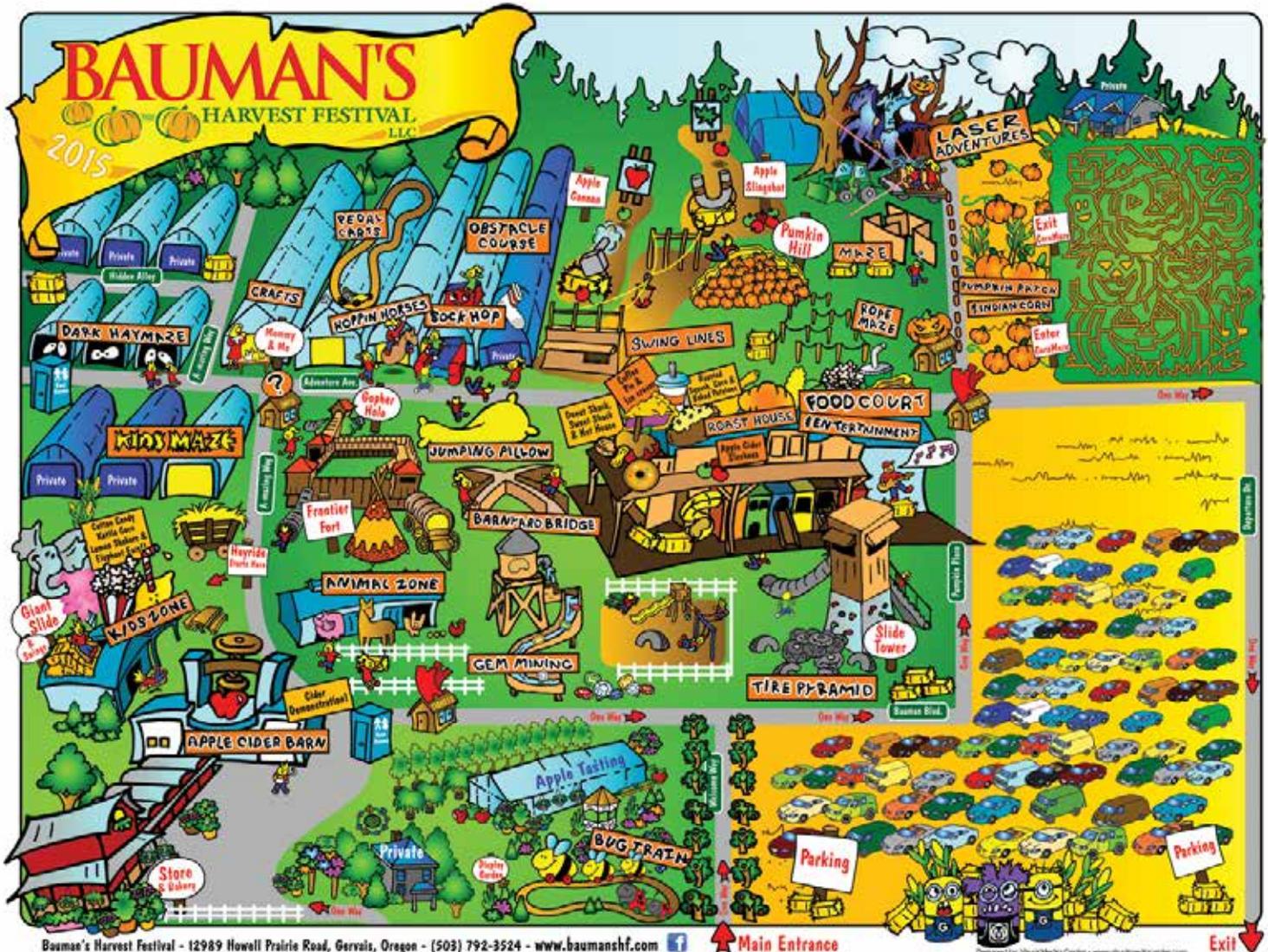


age can play together at the Sock Hop, Gem Mining, Hay Ride, Jumping Pillow, or the Giant Slide!

If you want to save some money and beat the crowds you can go in on a weekday. Admission is only \$3, and the group rates provide even more savings. Weekday ac-

tivities are more limited, and the hours are restricted. Go online to baumanfarms.com to check for an up-to-date list of open attractions and hours of operation.

Oh, and you can also go to the pumpkin patch and pick out the perfect pumpkin to take home and carve.

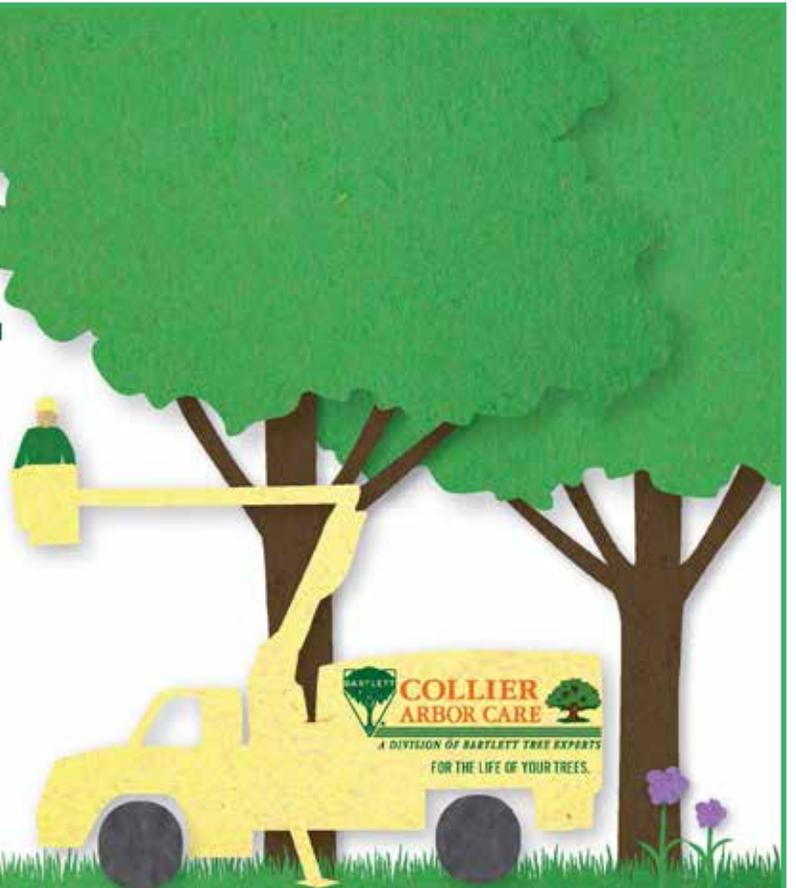




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Block Garden

With just a few cement blocks and a little imagination, you can create an impressive work of art.

by Judy Alleruzzo

8 X 8 X 8 Cement Block Mosaic Tower

Supplies

- 8 X 8 X 8 Cement Blocks
- Clear Gorilla Glue
- Exterior Craft Paint or House Paint
- Broken Ceramic Pieces
 - Marbles
 - Ceramic Tiles
 - Glass Pieces
 - Seashells
- Rubber Stamps
- 'Mod Podge' & Decorative Napkins
- Assortment of Decorative pieces





- Decide on the number of blocks for your Mosaic Tower and stack them however you prefer. Alternate solid sides and open sides of the blocks.

- Mark sides of the cement blocks that will not be decorated with tape. The blocks will not stack securely if unstable because of tiles, glass, marbles or anything else that is glued on as a decoration.

- Decide on colors of exterior house paint or exterior craft paint that will be used – You can paint the inside section of each block if you would like!



- On a separate work surface create different patterns on plain tiles using outdoor paint and rubber stamps. Decorate other tiles with single layers of colorful napkins using Outdoor Mod Podge. Use only the top colorful napkin layer after peeling the back white layer off. Apply a coat of Mod Podge on the back of the colorful napkin. This application makes the napkin more rigid and reduces the napkin wrinkling on top of the tile. Cover the tile with the napkin and apply a top coat of Mod Podge. Spray the finished, dry tile, with an exterior varnish.





5

• Other decorative pieces like ceramic tiles, broken ceramic plates, beach glass, marbles, sea shells or whatever you have, can be used to create the patterns on the Mosaic Blocks. Craft stores have lots of items to choose from for your project. If you want to use all tile, check out a 'Rebuilding Center' for their selection of recycled odds and ends.



6

• Before gluing down the decorations, arrange them on your work bench so they are in the positions you want.



• Clear Gorilla Glue worked the best for the exterior adhesive. (This glue requires the cement block to be wet.) Gorilla Glue expands so weigh down the large tiles after gluing and push down the smaller ones as the glue expands.

7





8

- After all the pieces are secured and glue is dried, the next stage is to use a 'Sanded Grout' to permanently fill in the gaps and make all the decorative pieces more secure. Following the package directions, mix the grout, apply and clean off with damp paper towel or old cloths. After the grout is dry, apply 'Grout sealer' following the package directions.

Many Thanks to Carol Palmer for her hours of creativity in making these Mosaic Blocks and writing down the Instructions. Watch Garden Time in September for a "How To Make a Mosaic Tower" segment with Judy & Carol.

Place the Mosaic Tower in your garden and don't forget to add plants to complete the art installation!



10

- When completed, the blocks can be stacked and something decorative can be placed on the top block or in the middle holes. If you live in a windy area it is wise to glue down these decorative items.



9

Available Now! Garden Time Flowers

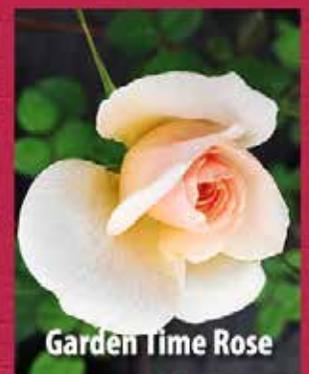
In honor of Garden Time, three brand-new flowers have been named in our honor. The *Garden Time Tulip* is available through Wooden Shoe Tulip Farm. The *Garden Time Dahlia* comes from Swan Island Dahlias and the *Garden Time Rose* was introduced by Heirloom Roses.



Garden Time Tulip



Garden Time Dahlia



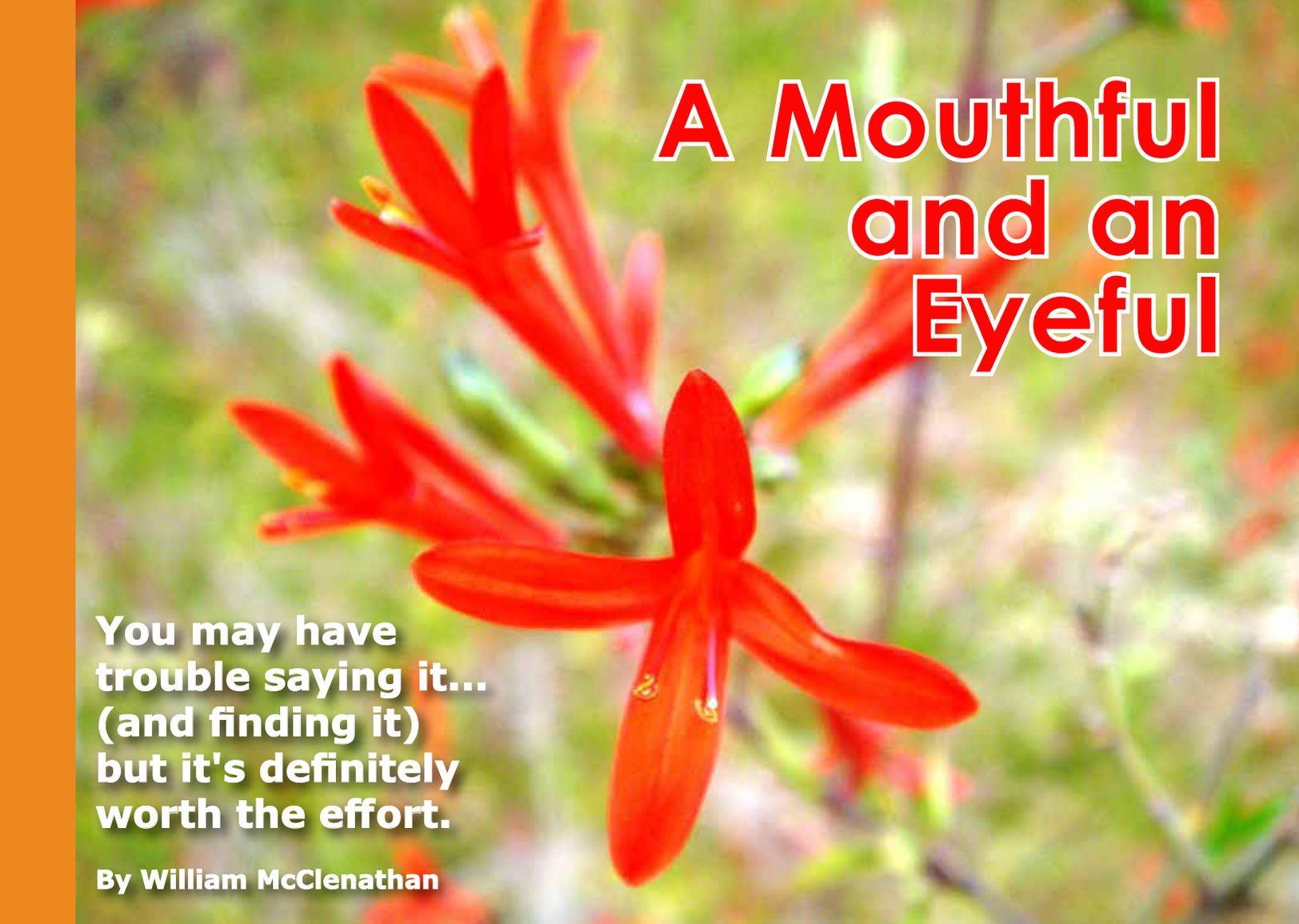
Garden Time Rose

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Garden Time



A Mouthful and an Eyeful

**You may have
trouble saying it...
(and finding it)
but it's definitely
worth the effort.**

By William McClenathan

Anisacanthus quadrifidus var. *wrightii*. Such a name!

But even as difficult as it is to say, this Texas native is an amazing specimen to have in a hot, dry garden.

That it is a hummingbird magnet isn't too awful either!

A relatively new plant to our Pacific Northwest gardens, it is still a bit difficult to find. But so worth the search.

Native from west and south-central Texas into adjacent northern Mexico, *Anisacanthus quadrifidus* var. *wrightii* is a spreading, 3 to 5 ft. deciduous shrub with exfoliating bark; red-orange, tubular flowers; and light-green, lanceolate leaves.

Its brilliant summer-to-fall blooms, cheerful green foliage, pale bark, and ability to attract hummingbirds have made it increasingly

popular in landscapes and private gardens. Though found in the wild mostly in rocky, calcareous soils, (soil formed largely by the weathering of calcareous rocks and fossil shell beds. Different varieties usually contain chalk, marl, and limestone and frequently a large amount of phosphates. They are often very fertile, as in the case of the buckshot soils of the Southern United States. Sometimes calcareous soils are flinty, thin, and dry. They often form a large part of the soil of deserts, which may prove very fertile when sufficient moisture for crops is applied), it is adaptable both to heavy soils and to the drying, confined conditions of pots. It is drought-tolerant and can survive low temperatures into the teens, though only the roots will survive the winters there and the whole plant will reemerge each year like a perennial from the ground. Though the attractive branches are somewhat brittle, it takes well to shearing and can make a dense, low hedge. As with other xeric plants within its range, rain will trigger a flush of

blooms, covering the plant in fiery orange. In favorable conditions, it will seed out readily.

Pruning in winter encourages more blooms and a compact shape. Where it dies to the ground in the winter (meaning leaves will not re-sprout from the previous years' branches, the whole plant will regrow from the ground, in the manner of a perennial). If this occurs, cut it back to the ground before spring. You can even do this in mild winters to control its size.

It does desire the sun but can actually handle a bit of shade.

The Acanthus family (Acanthaceae) includes trees, shrubs and herbs.

Most of us will recognize the name 'Acanthus' from the common name of the plant named Bear's Breech. But from a purely visual aspect, that is where the familial similarities end.

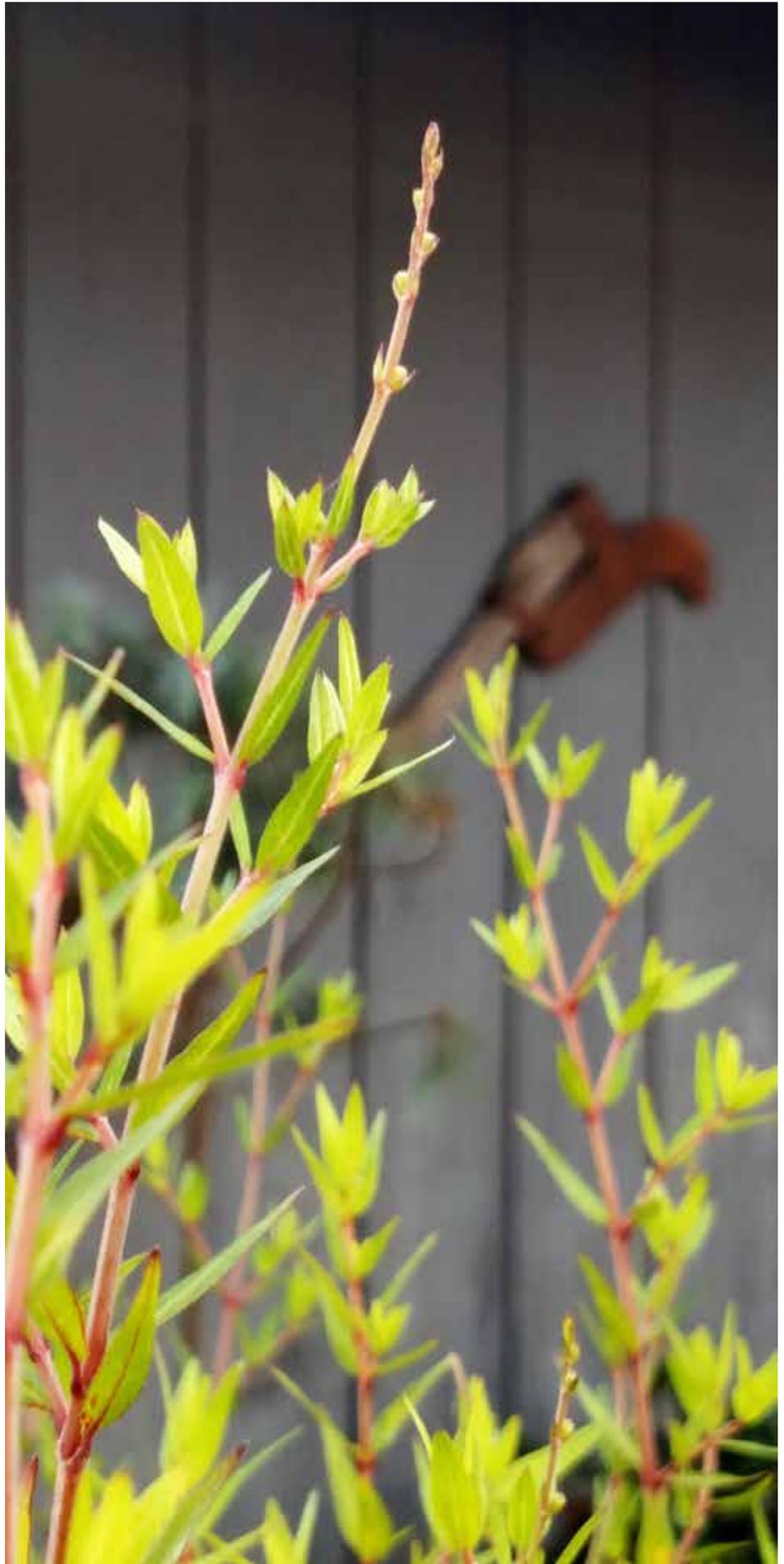
And even though it is a great low water plant when established, it can actually tolerate higher moisture than expected.

Thus its ability to live in the PNW.

I have found it performs very well in containers and in the soil of my garden.

And I love that it is comfortable in both dry areas, nestled in with cactus and succulents, as well as a more traditional Northwest garden.

It has many common names; Flame acanthus, Hummingbird bush, Wright's desert honeysuckle, Wright acanthus, Mexican flame, Wright's Mexi-





And remember, it is one of those Xeric plants (xeric being a fancy word meaning if it gets more water in the dry season, it blooms a lot more) so do not be afraid to give it an extra drink now and then to encourage extra blooms.

If you are searching for an easy and beautiful plant that will also attract bees, hummingbirds and butterflies to your garden, consider the Anisacanthus quadrifidus var. wrightii... and let the party for nature in your own garden begin!



can flame. But to make sure you are getting this plant, always go by the botanical name.

There are several other Anisacanthus on the market now. Some in a more mustard, yellow color and one named 'Pumpkin Pie', I believe.

I suspect that these are not yet available in our area though.

This colorful, late blooming treasure blends gloriously with Vitex (Chaste Tree) and Buddleias (Butterfly bush) and is a perfect plant for those pesky, hard to water areas in so many gardens.

And from personal experience, the hummingbirds do indeed love this plant.



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TRIP BOOKED THROUGH



Grow a Pear!

The best part of fall is enjoying this delicious Northwest treat.

by Therese Gustin



PHOTO CREDIT: P.C. S B VIA FLIKR.COM

Fall is a special time of year for me. Not only do I get to celebrate my birthday in the fall, but some of the best veggies and fruits are plentiful this time of year...pears being one of my favorite. I love to snack on a perfectly ripe, slightly grainy, buttery textured slice of pear resting on a piece of Irish cheddar cheese or use this versatile fruit in a simple salad.

Pears have been cultivated for thousands of years and were first thought to grow wild in forests on hillsides in the areas of western Asia to southern Europe. The ancient Greeks and Romans started grafting cultivars and growing them a few hundred years B.C. but it was the Europeans in the 17th and 18th century that developed the varieties of pears we are most familiar with today. The varieties we grow come from the variety *Pyrus communis*. The Bosc and Anjou varieties originally came from France and Belgium while the forerunner of the Bartlett pear was found in England

and brought to Massachusetts in 1799. It was named "William's Bon Chretien". When the farm was purchased later by Enoch Bartlett, he changed the name to "Bartlett", commercialized it and today it is the most popular variety in the U.S. There are thousands of pear varieties worldwide but if you want to grow a specific variety, it must be grafted. In other words, if you want a Bartlett pear you must cut the wood from an existing Bartlett pear and graft it on to a rootstock.

Growing pears in the Northwest is relatively easy. In fact, the Hood River and Medford areas of Oregon and the Wenatchee and Yakima areas of Washington host a multitude of commercial pear orchards. About 80% of commercially grown pears come from the Pacific Northwest.

Most pears require a pollinator to get decent fruit set so it is important to have two varieties if you would like to grow them in your

garden. For ease of pruning, spraying and picking it is best to pick specimens that are grown on dwarf or semi-dwarf rootstocks. These trees should be spaced about 8 to 12 ft. apart. They will reach a height of about 12 feet. Pear scab, anthracnose and powdery mildew are the most common diseases associated with growing pears. Applying lime-sulfur can help with pear scab. Be sure to follow the instructions on the label for best results. Common insect problems include Codling moth, pear psylla, scale and aphids. My personal experience with growing a pear tree in my yard has been insect and pretty disease free.

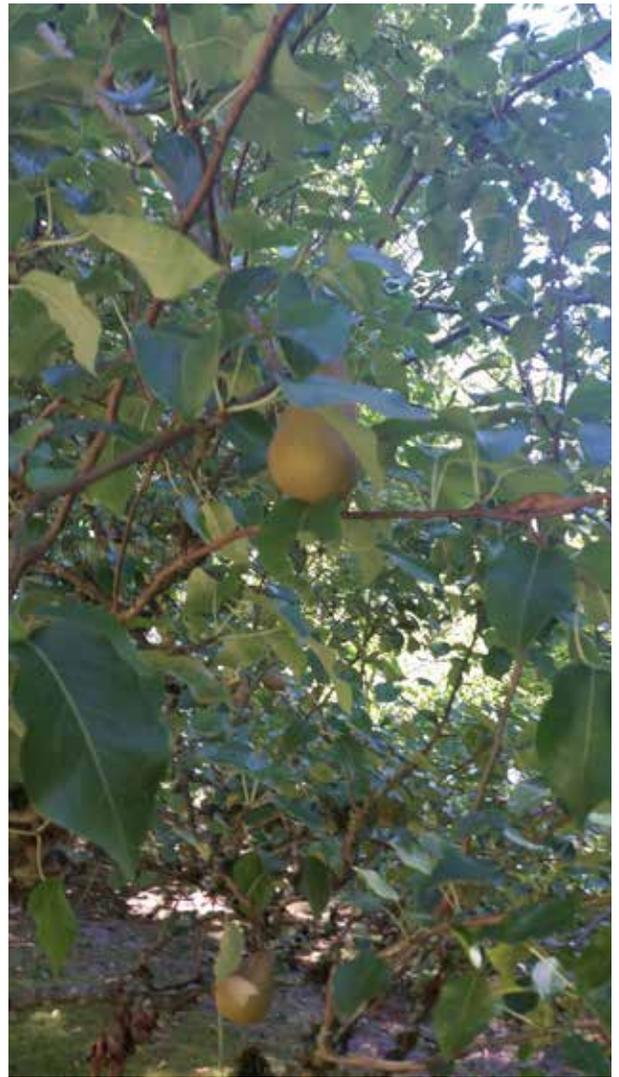
So when do you know when your pears are ripe? This is the tricky part. Pears actually ripen to that buttery texture after cold storage. If left on the tree to ripen, the texture of the pear will be very mushy. So what you want to do is to pick the pear when it is 'mature' and ripen it off the tree.

The best way to tell the pear is mature is to hold the pear at a 90 degree angle to the branch. If it comes off easily, it is mature. If it doesn't, leave it on a little longer. Pear flowers get pollinated all at the same time so they will mature at the same time. Putting them in cold storage will slow down the ripening process and allow you to take out only the amount you want to ripen. After a couple of days in the refrigerator you can put them on the counter to ripen fully. Pears are ripe when you can gently press on the area just below the stem and it gives just a little.

If you buy pears at the store,

generally they have already gone through the cold storage phase and all you have to do is counter ripen them.

So whether you enjoy a sliced pear with your favorite cheese or toss some in a salad, embrace the flavors of fall and include some delectable pears in your favorite recipes.



Smith Berry Barn Pear ripening story and simple recipes:

www.youtube.com/embed/U2UL538m0sI



Spinach Salad with Bosc Pears, Cranberries, Red Onions and Toasted Hazelnuts

YIELD: Serves 8

INGREDIENTS

Dressing

- 1/2 cup extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 2 teaspoons whole-grain mustard
- 1 teaspoon sugar
- 1 teaspoon kosher or sea salt
- Freshly ground pepper

- 1 cup thinly sliced red onion
- 1/3 cup sweetened dried cranberries
- 8 cups lightly packed fresh baby spinach leaves, stemmed if needed
- 2 firm but ripe Bosc pears (do not peel), quartered lengthwise, cored, and cut into long, thin slices
- 2/3 cup hazelnuts, toasted (see Cook's Notes) and chopped

PREPARATION

To make the dressing, in a small jar with a tight-fitting lid, combine the olive oil, vinegar, mustard, sugar, salt, and pepper to taste. Cover tightly and shake vigorously to blend. Taste and adjust the seasoning. Set aside.

Place the onions in a medium bowl and cover with cold water. Let stand for 30 minutes. This crisps the onion and takes away the raw onion taste. Drain well and pat dry on paper towels.

In a small bowl, toss the cranberries with 2 tablespoons of the dressing to soften them. Set aside for at least 20 minutes or until ready to serve the salad.

To assemble the salad, place the spinach, onions, and pears in a large bowl. Give the remaining dressing a last-minute shake and pour over the salad. Toss to coat evenly. Arrange the salad in

a large serving bowl or divide it evenly among 8 salad plates. Scatter the cranberries and hazelnuts over the top(s). Serve immediately.

Cook's Notes

Try to buy shelled hazelnuts (also called filberts) with the brown, papery skins removed as well. To toast, spread the hazelnuts in a single layer on a rimmed baking sheet and place in a preheated

375°F oven. Toast for about 12 minutes until lightly browned. If the nuts still have the skins on, transfer them while they're hot to a clean kitchen towel. (Use a clean towel that is old or you don't mind washing with bleach, because the skins tend to discolor the fabric.) Rub the nuts to remove most of the skins (they never come completely off).

You can substitute unsalted cashews for the hazelnuts. Toast cashews, as directed above for hazelnuts, for 8 to 10 minutes until lightly browned.

Do Ahead

The dressing can be made up to 1 day in advance, covered tightly, and refrigerated. Remove from the refrigerator 2 hours before serving. The nuts can be toasted up to 1 day in advance; store at room temperature in an airtight container. The onions and cranberries can be prepared up to up to 4 hours in advance. Set aside at room temperature.

Recipe by Diane Morgan

November 2009 The New Thanksgiving Table





Colors of Fall Festival

Late season gala brings glowing surprises in the garden that are seldom seen! Unique items featured for fall planting and winter interest. This time of year brings the promise of warm soils, cooling ambient temperatures and coming rains – **the perfect time for planting!** Wander thru our gardens and let us be your muse...it is also time to ponder winter interest additions and spring surprises. There is always a great variety of established pots, begging to be taken home and planted in your garden this time of year. We are happy to advise and suggest. As we rev up our wagons one more time to collect our visions for next year's dreams, we find that **THIS** is the time to score some really good stuff!



Saturday & Sunday
September 24th & 25th
10am to 5pm
At each of these
members' nurseries



Visit www.CascadeNurseryTrail.com for details
Follow the trail for a plant adventure...

Generation Next

Representing the fifth generation of family farmers, Gabrielle Rossi catches a hot potato.

by Judy Alleruzzo



Gabrielle Rossi and her dad, Joe.

Millennials are the generation at hand these days. They have joined the ranks in the workplace around the world. Many are maligned as not ready to take on the mantle that the last generation has set. Gabrielle Rossi of Rossi Farms is breaking the negative stereotype of her generation. She is the fifth Generation of the Rossi Family to work the family land in Portland.

She is a bundle of energy that sets a pace for her peers. Gabrielle works with her Dad, Joe and is carrying on the bloodline of her Great Great Grandfather Alfonzo Debenetti. He arrived from a small town in northern Italy in 1880. The Rossi's have traditionally farmed about 100 acres and now are mostly using their land in Corbett, Oregon.

Gabrielle has worked on the family farm since the age of six. She loved to work with her Dad all those years ago. She

begged to go on deliveries, "helping" with produce crates that were as big as she was. She was "allowed to help drive the tractors between our farms in the city (slowly of course!)." If school days prevented Gabrielle from going to work with her Dad, she remembers she got up at "at 5 a.m. to wave to him through the front window of our house until I couldn't see his red pickup any more." During the Halloween events at Rossi Farms, she even was able to drive the tractor for hay rides.

Gabrielle joined her Dad full time in 2011 after she graduated in three years with a business degree from the University of Portland. I asked when she knew working on the family farm was her future path. She told me, "I was offered a few jobs straight out of college but I really love being around my Dad so much that working with him was really

my dream."

These days, Gabrielle is responsible for key aspects of farm business and a few fun ones too.

She maintains several wholesale accounts with area vendors. It makes her happy to work with people that want to support local produce. She also helps to manage events at Rossi Farms like Weddings, Farm to Table Dinners and Fund Raisers. The fun part of her job is her educational outreach in the Portland Community. She is a big advocate to teach kids about agriculture. She takes her slide show to area classrooms giving kids a peek into life at Rossi Farms. Students are always invited to see the farm first hand, feed Gabrielle's goats and see her Standard Poodle, Holly! Her pets love the attention and the treats.

Another of Gabrielle's farm projects is supplying produce to local chefs.

She just doesn't grow ordinary fruit and vegetable varieties for them. Sometimes she even barbers with her Chefs and gets a delicious dinner in trade for her farm's bounty.

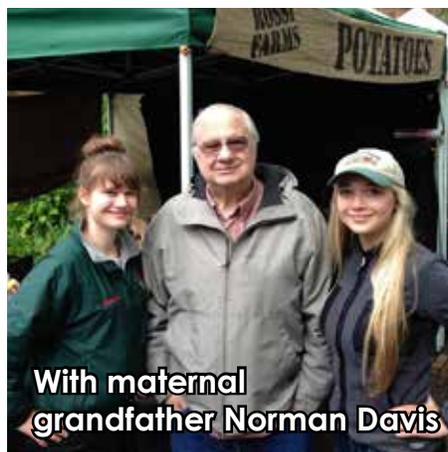
You can just hear her exuberance when talking about interesting produce, "I love chatting with chefs. Most times they will tell me what kind of vision they have for a dish and I can recommend the perfect variety of potato, apple, peach or vegetable. Depending on my relationship with the chef I will send them some more rare items that I come across that aren't normally marketed. (Young grape shoots from my vineyard, micro Brussels sprouts, baby radishes, etc). Kale rappini is one of my favorite. The ultra tender shoots are only available for about 2 weeks of the year. Also sometimes things that are normally considered noxious weeds are some of the best things to try. My favorite right now is purslane (early August). It tastes like a sweet lettuce and has a really satisfying crunch. It's incredible mixed with olive oil, sliced tomatoes and a touch of onions."

A weed that is a delicacy, it sounds like a gardeners dream.

A few years ago, I interviewed



Gabrielle teaching about Farms



With maternal grandfather Norman Davis



Rossi Farms
3839 NE 122nd Ave
Portland, Oregon 97230
(503) 253-5571
www.rossifarms.com



Gabrielle and Genevieve with Red Thumb Fingerling potatoes



Gabrielle, Joe and sister Genevieve in the field.

Gabrielle about the farm's wide assortment of potatoes. It was so interesting to hear about the 18 Heirloom varieties they grow at Rossi Farms. She also gave us tips for growing and harvesting potatoes in our own gardens.

Rossi Farms has always grown potatoes. In her Great Great Grandfather's day, they planted by hand and then with a horse drawn planter in the 1930s. The potato varieties have changed over the years from White Kennebec to Reds to Yukon Gold to the assortment of fingerling and colored potatoes that Joe Rossi has introduced to the Portland marketplace. It's not just the colors that are so cool, the flavors are different too. Rossi Farms has helped to change our taste expectations of taters.



At Farmers' Market



Potato display

Gabrielle is involved in her local farm bureau chapter. The knowledge and experience these people have is great help to the new farmer on the block. They have become not only people to ask questions of but friends to spend days off with throughout the year. She has found a kindred spirit in Deneice Tucker of Tucker Nursery who is the Chapter's Vice President. They share their love of horses and ride together often. Recently an extended horseback trip was organized out to Spray, Oregon in Wheeler County. Gabrielle, Deneice and her husband, Tom enjoyed Oregon's back country with relaxing time away from work on their farms.



Gabrielle is insightful about her role as the new generation on her family farm.

She has loved it since she was a kid. It's in her blood, that is for sure, 5 generations worth, but she really loves her farm. She shines when she talks about it. "Working on a family farm is an empowering way to learn about the food system from literally the ground level."

She realizes she has had a very unique experience by working on





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Farm to Table hosted by Capers Cafe at the PDX airport.



Digging potatoes



the same land as all her family members. She told me she gained so much of an "appreciation for hard manual labor, the endless challenges of producing a crop for your community, and the realization of the privilege we as Americans have to a safe and stable food supply. Every season brings on new problems and every year I learn something new. Being able to recall issues that come up in certain years can be a lifesaver for future plantings. Having connections to 'the old timers' knowledge is critical while also being able to navigate the ever changing world of actually getting your product to the table."

Gabrielle Rossi is a very thoughtful person that takes farming her family's land very seriously. She works hard, enjoys working with her Dad, promotes agriculture to kids in the community and manages to have fun too! What a person the Rossi family have passed on their legacy.



Holding a micro carrot



Gabrielle and her poodle Holly spreading erosion control

With fall vegetables in full production, a visit to Rossi Farms, PSU or Hollywood Farmers' Markets is a must! You will find their famous heirloom potatoes and up to 20 varieties of pumpkins and squash. One other thing you will find is tasty, fresh produce grown by a family, happy and proud to be farmers in Oregon. Say hello to Gabrielle, her Poodle, Holly and, of course, the goats!



Students visiting Rossi Farms

See the interview with Gabrielle and Judy in Garden Time Archive Episode 334, September 13, 2014.

www.youtube.com/embed/OFV3-_5I9dA



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That's a Crock of... ...delicious food!



That's a Crock of...

by David Musial

Slow cookers have been around for decades...but they're still a great way to prepare a meal.

by David Musial

One of the original Crock-Pots.

PHOTO CREDIT: WWW.AMYLAND.COM

Two of the best things about restaurants are the wonderful aroma when you enter and someone else is cooking your food. Cooking in a Crock-Pot® creates the same experience at home. You come home to a house that smells like someone has been cooking all day and feel that someone else did the cooking, even though you did the meal preparation hours earlier.

Estimates show that over 80% of all US households have a Crock-Pot® or slow-cooker, but most have no idea of its origin. It's an interesting story and a little history helps set the stage. Along the way we'll also share why using a slow-cooker is beneficial, types of equipment available, uses, tips and even a recipe.

The predecessor to the Crock-Pot® was invented by Irving Naxon. He invented a slow-cooker and called it the Naxon Beanery that was brought to the market in the 1950s. His simple device con-

sisted of a vessel that was housed in a casing that contained a heating element that provided even heating.

The story goes that his inspiration came from his grandmother making a bean stew in her local Lithuanian bakery. The traditional Jewish dish was called cholent and baked all day. It would be placed in the hot oven before the Sabbath began and the residual heat in the oven would cook the cholent and be ready for eating after service the next day. Old country slow and low cooking.

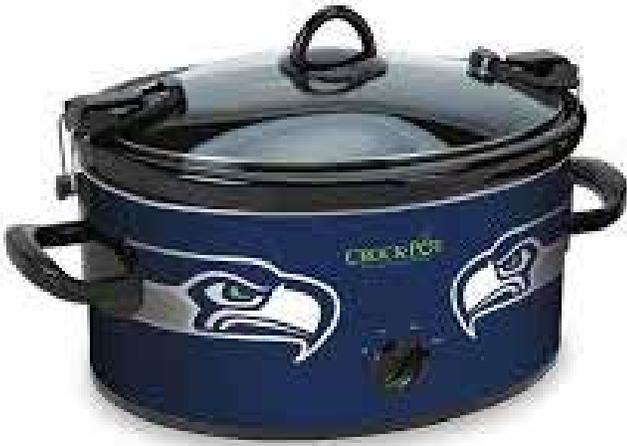
Naxon marketed his slow cookers until he sold the rights to Rival Manufacturing, sometime in the early 1970s. Rival renamed the Naxon Beanery and called the slow cooker the Crock-Pot®. The target market was working mom's that wanted to have a home cooked meal ready for their family when they got home.

There were about 80,000 devic-

es sold in 1972 and that number jumped to over 3.5 million in 1975. As other companies entered the market with similar products, sales declined. Additionally, there was a sharp decline in sales with the introduction of the microwave oven in the 1980s.

That brings us to our use of the word Crock-Pot®. It is the same as Kleenex® and Q-Tips®. They are all brand names. All Crock-Pots® are slow-cookers, but not all slow-cookers are Crock-Pots®. Now that we have established that fact, for the rest of the article, I will use the term slow-cooker so I don't have to remember to add the Registered Trademark symbol!

The slow-cooker was originally introduced to have a meal cook while away from home, but there are several other benefits. Slow-cookers use very little energy, making them cost efficient. No need to fire up the oven for four hours. Speaking of firing up the



And for your NW tailgating...

oven, the slow-cooker puts off very little heat compared to an oven. Very beneficial on hot summer days.

Since the cooking method is slow and low, you can use cheaper cuts of meat that will become tender over time. Because you are cooking in an enclosed vessel, you retain nutrients for health and moisture for taste.

Slow-cookers have been making a resurgence over the last several years and the basic models; however still available, are being replaced with models containing additional features. Original models consisted of a high and low setting, and years later a warm setting to keep the food warm after cooking.

Now, new models have set amount of times that you can select for the cooking and the unit will automatically change to warm mode; to keep the meal from over cooking, after the set time is up. Some models come with digital displays so you can fine tune the cooking time with even more accuracy.

Additionally, new models come in a variety of sizes. There are small slow-cookers for apartment dwellers and large models for when the extended family visits. There are even Crock-Pots® (yes, the name brand) with your favorite NFL team displayed for your tailgating pleasure.

Lastly, there is the Crock-Pot® Smart Slow Cook-



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HOSTS: WILLIAM McCLENATHAN & JUDY ALLERUZZO

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Garden Time

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9:00AM PORTLAND	8:30AM EUGENE	9:30AM SALEM/PORTLAND
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CH. 49/CABLE 13	CH. 23/CABLE 4	CH. 17/CABLE 318

er with WeMo. You knew someone would integrate cooking with the web, apps and your device. Just be sure you have a secure server. Would hate for your neighbor to sabotage your meal.

With the increased popularity of slow-cookers, books abound as do recipes on the internet. To save you some of the searching, here are a few of my favorite tips:

- Buy a model with a removable cooking vessel. Otherwise cleaning is a challenge.
- Use cheaper cuts of meat; tougher and fatter (not too much fat though), that benefit from a long cooking time.
- To improve the flavor of your meal, whenever possible, brown the meat before placing in the slow-cooker.
- Be sure that all ingredients have thawed completely before placing in the vessel.
- Resist the urge to remove the lid before the cooking is complete. Lifting the lid can reduce the cooking temperature by ten to fifteen degrees and increase cooking time by thirty minutes.
- Food safety is number one, read and follow your slow-cookers directions.

So now that slow-cookers are back in fashion, it's time to dust yours off; if you're one of the 80% that already own one, and if you're not one of the 80%, it's time to go buy one.

Oh, I forgot to mention why the name Crock-Pot®. My guess would be that the vessel that contains the food is made of the same ceramic material as a pickling crock. However, where the saying 'That's a crock of....' came from, I'm not sure.



Slow Cooked Pulled Pork



Southern pulled pork is based on slow and low cooking. Let your slow cooker do the cooking in this simple-ly delicious recipe.

Slow Cooked Pulled Pork

4-5 lb pork butt or shoulder roast

2 medium onions sliced ¼"

1 cup barbeque sauce

1 cup beer (preferably lager and the other four ounces are for the cook)

Place one of the sliced onions in a 5-6 quart slow-cooker. Pour the beer over the onions and place the roast on top of the onions. Pour the beer over the roast and top with the other sliced onion.

Cover and cook on low for eight to ten hours (follow your slow-cookers directors for that size of a roast). The meat should pull apart with a fork and be about 190°-195° degrees.

Remove the pork from the slow-cooker and pull apart with a fork, removing any bones. Return to the slow-cooker and mix in with the sauce and onions. If the sauce is too thin, remove and reduce in a pan before combining with the pork. Serve on a roll and top with coleslaw.

Note: Prior to adding to the slow-cooker, the roast can be browned on all side in a hot skillet to develop more flavor.

Recipe by David Musial

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W T D I T G

The time goes so fast! With Summer winding down, it's time to enjoy the last warm days of the year, and turn our focus to Fall. September is a good month to plant, and it's a great time to start planning your garden for next year. With Fall rains coming, new plants will get established before the cold weather arrives.

PLANNING

- Plan some new color for spring by figuring out where to plant some spring bulbs. Creating pots with 'layers' of bulbs would be fun. A cluster of



bright yellow daffodils planted at the base of a tree or three will really liven the yard up in the early months. Daffodils aren't eaten by squirrels or deer so they should remain intact for years giving you more color every spring.

- Check on the vegetables to be harvested. This is an important time to check on the crops, picking them before the veggies lose their flavor.

- Since September is a good month to plant and there are usually sales now on nursery stock, why not do a little landscape renovation? If you need help, bring some photos and notes into your local independent garden center. They can help you put together some good ideas of what to plant and where.

PLANTING

- It's time for shopping and planting spring bulbs! As the weather cools, that should be your signal to purchase some bulbs for a spring display of sunny color. Tulips, daffodils, hyacinths and crocus can be found now. You'll have up until late October to plant them, but

selection of the coolest bulbs is gone early so don't delay.

- Fall is an exceptional time to plant landscape trees and shrubs! With the rains coming on soon and the soil being so warm from the summer sun, the plant's root systems take right off this

time of year. Most likely there are sales to take advantage of, so the savings make it even more enticing.



TASKS, MAINTENANCE & CLEAN-UP

- Apply Beneficial Nematodes to the beds below rhododendrons and azaleas to fight root weevil damage. Root weevil adults do the damage above ground that is visible so you'll know if they are around. The grubs below ground are the killers, girdling the trunk, besides eating the majority of the roots. Beneficial Nematodes are microscopic creatures that hunt out and destroy these pests and 229 more species of insects, but are not harmful at all to earthworms, humans or pets. They are active for two years in the soil too!



are easy to spot and get rid of, if you know what they look like. Slugs lay eggs under stones, pavers, boards, plant debris or wherever they can find a hiding spot. The eggs are usually clustered in groups and look like little BB's, but are a creamy

color. By finding and destroying these eggs before they hatch, you will take care of hundreds of the slimy leaf-chompers before they can get to your plants.

- Be on the lookout for slugs and their eggs. Fall is egg laying time again for the slimy creatures. Eggs

- Begin to get plants ready for winter by holding

What To Do In The Garden

SEPTEMBER

back on the watering and stop any fertilizing this month. The plants need to get toughened up for the coming winter. If watered frequently and fed too late in the season the leaves are more tender and apt to freeze or be severely damaged.



year is about the best and fastest time to start a lawn.

• Fertilize the lawn now if you haven't done so for a couple of months. With the cooler weather and rains on the way you will notice the lawns becoming greener and thicker again, naturally.

• September is an excellent month to start a lawn from scratch or over seed a thin lawn. In fact this time of

• Pull up begonia tubers before it gets too cold or at least move the pot into a garage or shed. Let foliage die down naturally, then remove foliage, lift bulb out of the soil and store the begonia tubers separately in paper bags (breathable!) in a protected cool, not cold, environment like a basement or a chilly room.

• Dahlias: to dig or not to dig? If you dig up the dahlias to store them, and then divide and replant in the spring, they will continue to come up bigger and better every year. If left in the ground eventually they will poop out, getting many smaller stems and fewer flowers.

Dig the tubers at least one week after a frost and after the stalks have died down. Dahlias dug too early will not store well. Cut the stalks down to 6-8", shake the loose soil off the clumps (don't



wash the clump) then allow the clump of tubers to cure or dry for a few days before being stored

indoors in a cool dark area. Check stored tubers occasionally for any rot developing. You will divide and replant them next May.

• This is a great month to divide iris and other spring and early summer blooming perennials. Iris and other perennials can become overcrowded and that slows down on its flowering show. By lifting the clumps, cutting out the old centers or mushy parts and then replanting the leading growing edge of the clump immediately back into the garden, the perennials can again take off and give you additional years of flowers.

VEGETABLE GARDEN

• You can still seed these crops right into the garden: Arugula, beets, cabbage (for spring harvest), carrots, endive, fava beans, garlic cloves, lettuce, kale, mache, onion sets, radish, salad greens and shallot bulbs.

• Mulch the mature carrots, beets, turnips and parsnips for winter harvesting. By applying good 3-5" thick mulch you can store these veggies right out in the garden. Pull some up whenever you want to fix some for a meal.

• Harvest the winter squash when the 'ground spot' turns from white to a cream or gold color. (The ground spot is just what it sounds like, the part of the squash fruit that lay on the ground.) Winter squash can be harvested whenever the fruits have turned a deeper color and the rind is hard. Harvest the main part of the crop in September or October, before the heavy frosts. Cut squash from the vines

carefully, leaving two inches of stem attached if possible. Squash that is not fully mature, has been injured, or had their stems knocked off, or has been subjected to heavy frost will not keep.

• Harvest potatoes when the tops die down and before the first frost. Dig up the tubers, being careful not to nick the spuds with the shovel. Any tubers that have a damaged spot from digging should be cooked up and not stored. By hand remove any soil clinging to the potatoes and then leave them on top of the soil for a few hours to dry out - if they are stored damp, they will rot. Leaving them on the soil surface in the sun will harden the skin slightly, doubling the storage time.

• Protect the tomatoes, peppers and eggplant from early frost. Drape the plants with Harvest Guard protective yard and garden cover. Pick green tomatoes and ripen indoors if cold weather threatens.



PLAY TIME

Gardening Events Around Town

Art in the Garden Thru September 30, 2016 The Oregon Garden, Silverton, OR

Art in the Garden, presented by Capitol Subaru, features stunning art installations in the Garden throughout the summer. In 2016, we will feature pieces from ten artists, with four of those pieces being built specifically for The Oregon Garden. All pieces are available for sale.

Featured Artists:

Tyler FuQua - Tyler is doing a custom installation for The Oregon Garden titled "Wind in the Willows". It will play with the organic nature of the trees in contrast with the rigid nature of metal. The Wind Chime Willow will be not only pleasing to the eyes, but to the ears as well.

Jacob Sorenson - Jacob is creating a unique piece specifically for The Oregon Garden that will challenge your perceptions and assumptions. The piece is a loose representation of the "Sasquatch" and "Bigfoot" concepts and nods to the typical "sighting" experience. His sculpture will be created using wood shingling, a thatched roof effect, and hand manipulation for texture.

Jill Torberson - Exclusively for The Oregon Garden, Jill will explore the idea of horizon, and how it relates to the highest elevation in the Garden. She is creating garden stakes that will create a repeated rhythm both in form and size, filling in a light and linear manner.

David Hillesland - Exclusively for The Oregon Garden, David has created "Chais-ing Dreams"; a bench and chaise lounge carved from the remains of a fir tree. He feels the pace of our lives has increased exponentially and he would like to take the viewer outside of the fast pace. Take a moment to stop and sit and you will be taken back to a simpler time full of wonder and curiosity.

Exhibiting Artists:

Denise Sirchie - displaying a mosaic titled "Summer" created from recycled materials onto a vintage necklace mannequin.

Scott Kuszik - pieces featuring oiled and torched wood, paired with hand manipulated copper and varnishes.

Mark Brody - displaying a variety of pieces that are bright and traditional; essential in any garden decor.

Lowell Duell - exhibiting "glass balloons" and "green clunkers".

Richard Hays - displaying an array of nature inspired work.

Mark Collins - installing a Pop Garden, made with reclaimed materials, within the Children's Garden

continued next column

The 2016 Annual Dahlia Festival Saturday-Monday, September 3-5, 2016 • 8:00am-6:00pm (field)

Swan Island Dahlias, Canby, OR

A must see for the dahlia lover, or if you just love flowers. View over 400 floral arrangements of dahlias, over 15,000 cut dahlia blooms on display, in our three indoor display rooms. This is the largest display put on by one grower anywhere in the United States!

Floral arranging demonstrations and talk on dahlia culture take place daily during the festival at 1pm.

Live dahlia tuber dividing demonstration 12noon to 5pm each day during the festival. You can also take a stroll through and view over 30 acres of dahlias in full bloom during the festival. Be sure to take some cut flowers home with you to extend your visit and remember the beauty. Dogs are NOT allowed in the indoor display rooms during the 6 days of the festival. Dogs are allowed on the premises and only on a leash. Even though they are allowed we do not recommend them to be brought during this extremely busy event. Thank you for your cooperation and for thinking about the safety of your 4-legged friends.

Food booths & refreshments will be located at the farm during this event. Indoor Display Hours: 10 am to 6 pm; Field Hours: 8 am - 6 pm; Free Admission, Free Parking Handicap Accessible

What to Do in the September Vegetable Garden Saturday, September 3, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Robyn Streeter of Your Backyard Farmer. Robyn Streeter, of Your Backyard Farmer, will cover seasonal topics to help you improve your vegetable gardening skills.

Fall Care for Herb Gardens Sunday, September 4, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. Join Jolie Donohue, The Gardening Goddess for this timely workshop to learn seasonal techniques for pruning, harvesting, and preservation of the organic herb garden. Learn winter care for your herb garden. Jolie will share loads of her tips and tricks for preserving Summer's bounty of culinary herbs for the winter months.

Chick's Night Out

continued next page



**Thursday, September 8, 2016 • 5:00pm-8:00pm
Bauman's Farm & Garden, Gervais, OR**

Come Join the Fun and Excitement at this "Ladies Only" Event! Looking for a fun night out for you and your girlfriends? Come join "Chicks Night Out" at Bauman Farms. All Bauman's Family Rewards members will receive 15% off your entire purchase this evening (non-members receive 10% off). We are offering 50 – 70 % off Pottery (brand new shipment arriving for the event). You will find amazing sales in addition to the entire purchase discount. There are lots of fun activities and give-a-ways to include:

- Free classes throughout the evening
- Free live music
- Free gourmet food and wine sampling
- Food, hard cider and wine will be available for purchase

Garden Market

**Friday, September 9, 2016 • 5:00pm-8:00pm
Farmington Gardens, Beaverton, OR**

Food, music and shopping in the garden. Details at www.farmingtongardens.com.

Garden Market

**Saturday, September 10, 2016 • 10:00am-4:00pm
Farmington Gardens, Beaverton, OR**

Local vendors and artisans in the garden. Details at www.farmingtongardens.com.

Garden Buddies: Bird Friends in the Garden

**Saturday, September 10, 2016 • 10:00am
Farmington Gardens, Beaverton, OR**

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. Cost: Free but registration is required. Call 503-649-4568 or email events@farmingtongardens.com to register for one or all of our free classes.

**Garden To Table: Late Harvest Moonlight Supper
in the Garden**

**Saturday, September 10, 2016 • 10:30am-11:30am
Farmington Gardens, Beaverton, OR**

Cost: Free but registration is required. Call 503-649-4568 or email events@farmingtongardens.com to register for one or all of our free classes.

Tomato Fest 2016

continued next column

**Saturday, September 10, 2016 • 11:00am-2:00pm
Farmington Gardens, Beaverton, OR**

Tomato and Pepper Tasting: This will be located on the lawns of our beautiful display garden. Come in and taste the difference between many varieties of tomatoes and peppers. **Tomato Contest:** Participants will be judged on Best in Show, Biggest in Show and Most Peculiar. **Tomato Education:** Write down your favorite varieties and their qualities. Learn different ripening times, sizes and uses for all the different kinds of tomatoes. You'll be surprised at the many different varieties and tastes there are and perhaps you'll want to try a new one next spring. **Kid's Zone:** Bring the whole family for fun activities for you and your children. **Master Gardeners Q&A:** Ask and learn all about tomato growing and more. **Staff Favorite Tomato Recipes:** Take home some new fun recipes to try out with your own tomatoes. We've put together some of our favorites for you.

Little Sprouts: Make a Concrete Mosaic Stepping Stone

**Saturday, September 10, 2016 • 11:00am
Garland Nursery, Corvallis, OR**

Our little gardeners take many steps as they grow. Join us as our little sprouts make beautiful and unique concrete mosaic stepping stones to remember these moments. \$7 per child.

What To Do Now In Your Garden

**Saturday, September 10, 2016 • 10:00am
Al's Garden Center, Woodburn, OR**

The summer months are winding down, the days are getting shorter, and your yard is looking a little tired. What do you do now? This seminar will walk you through all the things you can spruce-up, spray, and plant in your yard/garden to revive and protect it. Registration is not required. Details at www.als-gardencenter.com.

Fall Vegetable Planting Tips

**Saturday, September 10, 2016 • 1:00pm
Monday, September 12, 2016 • 10:00am
Farmington Gardens, Beaverton, OR**

Come visit us as our expert Jenny shares with you her knowledge and experience. She will help you be successful in your own garden this fall and winter whether this is something brand new to you, or you just want to learn how to do it better.

What To Do Now In Your Garden

**Saturday, September 10, 2016 • 1:00pm
Al's Garden Center, Sherwood & Gresham, OR**

continued next page



PLAY TIME

Gardening Events Around Town (CONTINUED)

The summer months are winding down, the days are getting shorter, and your yard is looking a little tired. What do you do now? This seminar will walk you through all the things you can spruce-up, spray, and plant in your yard/garden to revive and protect it. Registration is not required.

Work Now for Easy Spring Planting

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

Portland Nursery (Division), Portland, OR

With Marc Scheidecker. Vegetable gardening season is winding down, yet there are still some essentials to get ready for next year! Marc Scheidecker will discuss late season vegetable planting options & how to prepare your garden space for early spring plantings. Fall is the perfect time to plant overwintering garlic, onion and shallot sets, and Marc will share his years of growing experience through managing one of Portland's community gardens to help you succeed on your own. He will also walk you through the essential steps of preparing your beds in the fall so you can plant earlier in the spring and avoid digging and destroying your soggy spring soil. Topics will include amending, composting, prepping and protecting your beds.

Stocking the Pantry

Sunday, September 11, 2016 • 1:00pm-2:30pm

Portland Nursery (Division), Portland, OR

With Erin O'Neill and Joo Ree Kim. Use seasonal bounty to fill your pantry from a combination of small batch canning and large batch canning. Learn how to create a unique canning calendar for your particular household's needs, based on what food you eat, how much of each item you eat, and when those ingredients are in season. Also learn simple solutions for keep track of the canning recipes you used, and note which recipes worked.

Garlic Planting – Hands On Workshop

Sunday, September 18, 2016 • 11:00am-12:30pm

Portland Nursery (Division), Portland, OR

With Marc Scheidecker. Learn from Marc Scheidecker about both hardneck, softneck garlic & shallots. You can plant your own garlic and take it home with you. Also covered in this class is how to set up a cold frame with covers that will protect your garlic from garlic rust. It is important to start as soon as the garlic gets here to give it time to develop the roots. Time to Rock an' Roll with the Rocamble!

continued next column

Portland Nursery Senior Gardening Day

Wednesday, September 21, 2016 • 1:00am-3:00pm

Portland Nursery (Division), Portland, OR

Sponsors Home Instead and Portland Nursery team up every year to bring a variety of hands-on activities and special gardening demonstrations aimed at the elder gardeners of our community. Tables are set up under cover surrounded by beautiful and blooming displays. Relax, visit with friends and enjoy refreshments. Pot up crocus bulbs, make lavender sachets and learn about fall container gardening. See our Senior Gardening Day page for pics of past event.

Pumpkin Patch, Pig Races, Mazes & More!

September 24-October 30, 2016

French Prairie Gardens, St. Paul, OR

The crisp fall air signals it is time for a little Farm Family Fun at French Prairie Gardens and Family Farm's Pumpkin Patch! During this 5 week event, people travel from all over to enjoy a day out in the country and have the opportunity to enjoy one of the main attractions - Pig-tucky Derby! We have many fun new additions this year to help make your fall trip even better! Pumpkin Patch Hours: Tuesday-Saturday: 9:00am-6:00pm; Sunday: 10:00am-5:00pm; Monday: Closed. www.frenchprairiegardens.com

Fall Harvest Festival

September 24-October 31, 2016

Bauman's Farm and Garden, Gervais, OR

Its time for Baumans Harvest Festival again! Thank you for voting us the #1 pumpkin patch in the Mid Valley again!!! Whats to do at Baumans: Dark hay maze, corn maze, obstacle course, rope maze, wood serpent maze, sock hop, jumping pillow, swing lings, giant slides, giant swings, hay ride, bug train, pedal carts, hoppy horses, corn tunnel, nut/grain bins, apple slingshot*, apple cannon*, gem mining*, NEW laser adventure*. (*These activities are not included in the activity wristbands.)

What's to see: Feed/Pet Lots of farm animals, Watch an Apple Cider demonstration, Comedy shows, Reptile show, Local Bands/Singers, Local Dance Studio Performances, Largest Giant Pumpkin Weigh off in Oregon, Giant Pumpkin Drop (Oct 3 @1:00), and more!

What's to Eat: Apple Cider donuts, Cider Slushies, Hot Dogs/Sausages, Curly Fries, Nachos, Caramel Apples, Kettle Korn, Roasted Corn/Squash, NEW Baked Potatoes, Pie & Ice Cream and so so so SO much more!

continued next page



Parking is FREE Every day. More information at www.baumanfarms.com.

Growing Herbs in the Cool of Fall with Jenny
Saturday, September 24, 2016 • 10:00am
Monday, September 26, 2016 • 10:00am
Farmington Gardens, Beaverton, OR

Nothing beats fresh herbs grown from your own garden. Learn proper selection and care of Herbs. Which ones are winter hardy? Which ones actually thrive in these cooler temperatures? Plant for use now and throughout the next years. Jenny will teach you their special uses, share growing tips, and answer questions. Come and join us! www.farmingtongardens.com.

Colors of Fall Festival
Saturday & Sunday, September 24 & 25, 2016 •
10:00am-5:00pm

All CNT Nurseries, Salem, OR Area

Our late season gala brings glowing surprises in the garden that are seldom seen! Unique offerings chosen for fall planting and winter interest will be featured for this celebration of season. This time of year brings the promise of warm soils, cooling ambient temperatures and coming rains – the perfect time for planting! Wander thru our gardens and let us be your muse...it is also time to ponder winter interest additions and spring surprises. There is always a great variety of established pots, begging to be taken home and planted in your garden this time of year. We are happy to advise and suggest. As we rev up our wagons one more time to collect our visions for next year's dreams, we find that THIS is the time to score some really good stuff!

For more info and Cascade Nursery Trail locations: www.CascadeNurseryTrail.com or contact Pat Thompson, cascadenurserytrail@gmail.com or (503)651-2006.

Hands On Raised Bed Gardening
Saturday, September 24, 2016 • 11:00am
Portland Nursery (Division), Portland, OR

With Tiffany Garner, Portland Nursery (last class in the 2016 series). Join Portland Nursery's Tiffany Garner in a monthly series held right outside at our own raised vegetable beds. Dress for the weather & learn what to do with your own raised beds, when you should be doing it & the proper techniques so you can work smarter, not harder. From cold frames to compost & seeds to starts you will learn and grow alongside our fabulous vegetable gardener, Tiffany.

continued next column

Second Annual Harvest Festival
Saturday, September 24, 2016 • 11:00am-6:00pm
Blooming Junction, Cornelius, OR

Come and celebrate this season's harvest with Food, Music, Wine Tasting, Cooking Demos, Contests, and Samples from the Farm's Bounty! Ample Free Parking, Pets and Children accompanied by adults welcome! Blooming Junction 35105 NW Zion Church Rd. Cornelius, Oregon. www.bloomingjunction.com

Herbs for Shifting Seasons
Saturday, September 24, 2016 • 1:00pm-2:30pm
Portland Nursery (Division), Portland, OR

With Missy Rohs, The Arctos School. Community herbalist Missy Rohs will offer her insights about garden herbs that can be used to smooth the transition from the carefree days of summer to the cozier months. Medicinal plants can lift the spirits, calm anxiety, and bolster the immune system. We'll talk about when to harvest and what preparations are best.

The Grass is Always Greener
Saturday, September 24, 2016 • 1:00 pm
Al's Garden Ctrs., Gresham, Sherwood, Woodburn, OR

Get your lawn back with these easy steps. Our Al's Experts will talk to you about fall maintenance for your lawn. They will cover everything from seeding and feeding to weeding. This class is free and open to the public and will help you regain control of your wild summer lawn. Registration is not required.

Make Your Own Fall Interest Container
Sunday, September 25, 2016 • 11:00am
Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. Learn how to create a vibrant container to carry you into fall with Jolie Donohue, Gardening Goddess. In this hands-on workshop, you will make and take home a container that features the colorful beauty of fall, seasonal favorites, annuals & perennials. Jolie will share her tips & techniques on planting and maintaining your container for maximum enjoyment. Class fee: \$10 + plants you select (all other materials included). Please bring gloves and a trowel.

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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These are just some of the companies we've produced videos and commercials for:
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Clark County Fair • Exercise Equipment Northwest • Ludeman's
Neil Kelly • Parr Lumber • Portland Nursery • Salem Hospital
Terra Casa • Taggart's • Tsugawa Nursery**

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