

SUBARU **share the love** EVENT

Subaru will donate \$250 to 1 of 5 charities for every New Subaru Sold or Leased.*



YOUR WAY ON THE PARKWAY!

ONLY AT CAPITOL SUBARU!

YEARS OF COMPLIMENTARY MAINTENANCE ON ALL NEW AND PRE-OWNED SUBARU'S WITH PURCHASE!

2 years of complimentary maintenance or 24,000 miles.
*50 down 99 Days to rest payment on approved credit only through SELCO Fier 1
700 or above credit rating.



New Subaru 2017 IMPREZA

Fuel efficient, spacious, and with its Symetrical All Wheel Drive technology, perfect for getting to Holiday destinations!

"Subaru will donate \$250 for every new Subaru vehicle sold or leased from November 17, 2016, through January 3, 2017, to five national charities designated by the purchaser or lessee. Pre-approved Hometown Charities may be selected for donation depending on retailer participation. Certain participating retailers will make an additional donation to the Hometown Charities selected. Purchasers/lessees must make their charity designations by January 31, 2017. The four national charities will receive a guaranteed minimum donation of \$250,000 each. See your local Subaru retailer for details, or visit subaru.com/share. All donations made by Subaru of America, Inc.

SUBARU.



SEE ALL OF OUR INVENTORY ONLINE!

capitolsubaru.com 888-277-1913

3235 Cherry Ave NE Salem, Oregon

A Season of Joy

December is here and so ends our 11th season of the Garden Time TV show. It has been quite a year. A year filled with wonderful blooms and lots of fresh produce from the garden. For those lucky enough to join us for our Garden Time tour to Ireland in June, it was a magical spring. This year we have savored our time with friends. Lots of laughing and long evenings under the stars. Those moments may seem like ages ago, but they are pieces of the puzzle that makes a happy life. There are truly a lot of things to be grateful for. Now, for some of our viewers, it is not a season of joy. The ending of our show every year has people e-mailing and Facebooking comments about being sad and lamenting our three month break from broadcasting more shows. We're sad, too. We wish we could do a year-round show, but there is just not enough advertising to cover costs. We have a wonderful group of advertisers (you should visit them for your Christmas shopping) and they are the reason Garden Time can do as many shows Still, we are so happy to be on the air as long as we can. as we have. And speaking of being on the air, we are finishing up contracts with our three TV station partners, KPDX in Portland, KWVT in Salem/Portland and KEVU in Eugene, for another two years of shows for you! We will be back in March of 2017. It is truly a season of Joy!

The joy of the season is celebrated in this month's issue as well. Robin introduces us to a little known plant in the garden 'Wintergreen'. This low growing ground cover has edible berries that taste just like chewing gum. They can also be used in cooking and have the perfect flavor for the holidays! Winter kicks off in the middle of December, but winter farmer's markets are in full swing now. William visits a few and tells us that they are not just about produce at this time of year. We can get so much more, including hand made products and gifts. Wouldn't it be great to meet the person making your gifts? You can do that at these markets. With winter coming, it is also time for the heavy rains to return. I take a turn writing this month and get to fill you in on rain chains for your home. Rain chains are relatively new to our area, but they have been used for centuries in Japan. I'll show you how rain chains can help make those pesky winter rain showers something to look forward to. Finally, Chef David talks about vinegars and the many different styles available and how to use them.

Of course, the entire Garden Time gang wishes all of you, not only a season of joy, but an entire year of joy. Hug those around you during this holiday season and prepare to enjoy more Garden Time in March of 2017.

Merry Christmas and Happy Holidays,

Jeff Gustin, Publisher

Garden Time Magazine

• December 2016

• Volume 8, No. 12, Issue #93 Garden Time Magazine is published monthly by Gustin Creative Group, 17554 SW Mardee, Lake Oswego, OR 97035. Jeff Gustin, President. ©2016 Gustin Creative Group, LLC. All rights reserved. Reproduction in whole or in part without written permission is prohibited. Customer Service: If you are experiencing difficulty receiving the e-mail notification for this magazine, please contact us at qustingroup@comcast.net. Subscriptions: For a free subscription to this magazine, please fill out the form available on the Garden Time website, at www.gardentime.tv. In this issue...





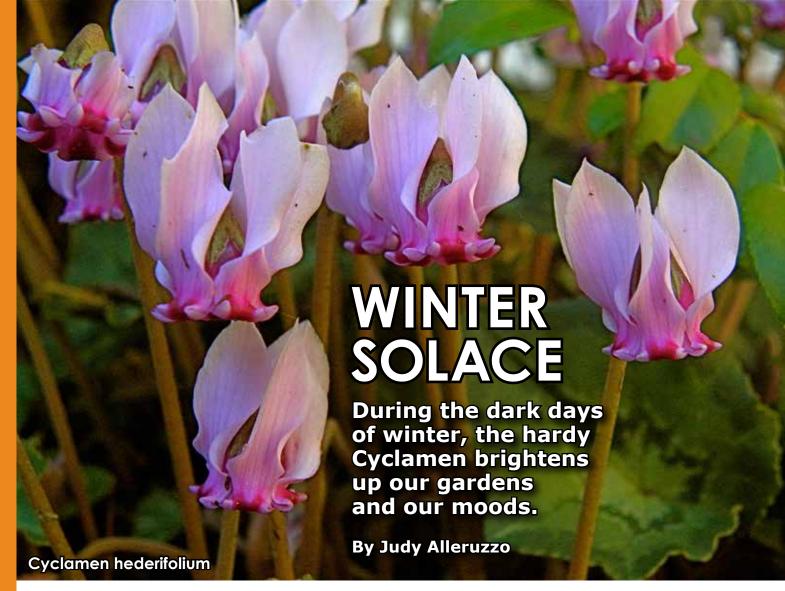












In the Pacific Northwest, there are not too many flowering plants that we can enjoy in the winter time. We are lucky to be able to grow lovely winter blooming flowers such as Hellebores, Camellias, Witch Hazel and also the hardy Cyclamen. There are two species of Cyclamen that are more readily found in local garden centers and will grow well in our gardens, Cyclamen coum and Cyclamen hederifolium. Cyclamen purpurascens grows well too but is sometimes more difficult to find in garden centers. These flowering groundcovers grow from a bulb like structure called a tuber, which can be very long lived. C. hederifolium tubers can reach up to 12 inches in diameter while C. coum and C. purpura-



scens tubers grow to about 2-2.5 inches. According to the Missouri Botanical Garden website, the Cyclamen "Genus name comes from the Greek word presumably from kylos meaning circle and referring to the rounded tubers."

Cyclamens are members of the Primula (Primrose) family. The swept back petals of Cyclamen flowers do look different from Primrose flowers but they are cousins in the botanical world.

Cyclamen coum are native to the mountainous and coastal regions of Turkey, Northern Iran and the Caucasus Mountains. These Cyclamen flowers can be shades of pink or white and can grow to 4 inches tall. They usually begin to bloom in late December with flowers lasting to March. Kidney-shaped green leaves with silver markings appear in fall and go dormant in the warmer temperatures of summer. Cyclamen coum is a bit smaller and less vigorous than its cousin, Cyclamen hederifolium. Keep these 2 species in separate garden areas so the C. coum doesn't get squeezed out.

Cyclamen hederifolium is native to the more scrubby areas and mountainous regions of western Turkey to southern France. Flow-



ers in shades of pink are about 4-6 inches tall and appear first in late summer to fall. White flowers can sometimes appear during propagation. Foliage can vary and is found in ivy, heart or spear shapes. Foliage coloring can vary too with green backgrounds and dark green or silver markings. It pops up in fall and stays attractive through winter and into late spring. This pretty foliage then goes dormant until the flowers appear again in late summer. C.

hederifolium can also take a bit more sun.

Another lovely Cyclamen species to plant in your garden is Cyclamen purpurascens. This species of hardy Cyclamen is fragrant with foliage that stays year round. The 2 inch tall, pinkish-lavender petals are slightly curved and bloom from mid-summer to fall. Foliage shape is wider than long in green with silver markings or all over silver color. Cyclamen purpurascens is native in southern Europe and north to Poland.

It can be found growing at 800ft to 4,200ft in elevation. This Cyclamen is a bit more difficult to propagate so it is harder to locate in local nurseries.

All Cyclamen produce a very comical looking seed pod that resembles deep brown colored marbles with spring-like appendages. If you are a patient soul, you can harvest these seed pods and start Cyclamen plants indoors as you would germinate any other kind of seeds. As I said, if you are a patient person, as it takes about a year for a small tuber to form. If you are more like Mother Nature, you can just relax and let the Cyclamen naturalize on their





Cyclamen hederifolium



own as they want to do in a shady garden. It seems like in a few years you will find them filling in the garden plus a few will have popped up in walkways in other parts of your garden. Those little seedpods seem to roll around on their own and plant themselves here and there. I think it's cute to find them growing down a pathway to another part of the garden. They're not invasive and the little seedlings can be pulled out easily.

Florist or Indoor Cyclamen (Cyclamen persicum)

The breeding of Florist Cyclamen varieties has been going on for over 100 years.

These Cyclamen have large flowers in deep red, shades of light to dark pink, white and even white flowers w/ pink edges. The foliage is larger than hardy Cyclamen but with similar heart shapes of silver and green markings. You can usually find these pretty plants at your favorite garden centers especially during the Christmas holiday season.

Enjoy these Cyclamen indoors in a cool room with bright light. Make sure to keep them out of hot drafts. The soil needs to be a bit moist between waterings. Florist Cyclamen are hardy to about 25°F. They may grow successfully in your shade garden, if the winter is not harsh and the plants have good drainage.

In the past when I noticed hardy Cyclamen, I thought that they were all 1 species of evergreen foliage with a long season of blooming flowers. After planting them in my own garden, I now enjoy the subtle foliage differences and their own timely blooms. All of the native species vary a bit in the wild. This is fortunate for gardeners as the assortment of Cyclamen foliage has a wide variety of leaf markings. Shop around at your favorite garden center or online store and begin a collection of Cyclamens for that shady spot in your garden.







Cyclamen **Culture**

Morning sun and afternoon shade OR dappled all day shade

Hardy to -20°F

Great for dry shade once tubers are established (about 1 year)

Plant tuber just below the soil surface about 6-10 inches apart

Amend soil with compost to increase drainage

Cyclamen love moist, well drained soil

No disease problems, but mice and squirrels may nibble on the tubers

Local Cyclamen Source

Out in the Garden Nursery Mollala, Oregon

> www.outinthe gardennursery.com (503) 829-4141

Call for an appointment

Florist Cyclamen

Check your favorite Garden Center





Let the Beauty Rain Down

For those willing to embrace it, the rain can be a feast for the senses.

by Jeff Gustin

According to some sources, there are over 50 different words for 'snow' in the Inuit (Eskimo) language. I think that we're getting close to that many with 'rain' in the Pacific Northwest! The rain is a constant companion for NW gardeners for three-quarters of the year. For those who embrace it, the rain can be a source of aural and visual entertainment, and rain chains help a lot of gardeners make the rain a partner in garden décor.

For those of us in North America, rain chains are a relatively new item in the garden, but they have been in use in Japan for hundreds of years. Called 'Kusari Doi', they are not only used in residential construction, but also as adornments for temples as well. The sounds of rain along the chain or through cups have created sounds and motion that add another dimension to the winter garden. Some have said that the use of rain chains bring positive energy, or 'Chi', into your home. The often used term of Feng shui is translated as 'wind-water' in English. Rain chains are used to bring

that harmony and peace to your surroundings in your home or garden.

There are many different styles of rain chains, but the two that are the most popular are the simple linked chain and the 'cup' style. The linked chain simply allows water to cascade and drip down the chain creating a cool visual stream of flowing water. The second style using cups slows down the flow of water and can create a different visual effect. We have also found a few styles that feature pieces that turn with the passing rain and some are even chimes that create a sound similar to wind chimes. We have even seen some that have been made with stones, colored glass and even pine cones!

To install a rain chain is fairly easy. You first have to disconnect the current downspout and drain pipe from your gutter and dis-attach the pipe from your home. Hanging a rain chain is just a simple matter of using a hook through the hole in the gutter where your pipe used to come out or using a special sleeve assembly for heavier chains. A lot of chains have a weight at the base to keep the chain from blowing around in a strong wind. If you don't have a weight you may want to attach the chain with a piece of wire to the base. Now, what to do about the rain water at the base of the chain? If you don't have a catch basin to collect the rain (think rain barrel, or pot), you will need to find a way to direct it away from your home. Any standing water near your home will only create problems later. Directing the water away may require installing a diverter with a buried pipe to your street or drive or a French drain, which is a gravel filled trench that drains the water away from your home. Some people use stone and gravel, above ground, to direct the water to a garden area with water loving plants to create a rain garden. Your local garden center can help you choose the







right plants if you decide to go that direction.

If you don't want to go through the effort of removing your old downspout and installing a rain chain, you can still install something that will add beauty to your home and direct the rain away as well. Consider a custom made downspout from 'The Art of Rain'. We featured Vlad & Max Sumchenko, the owners of Art of Rain, in our August 2014 issue of Garden Time magazine (http://www.gardentime.tv/gto/1408/GTDM-1408.pdf). They create some incredible downspouts that can add a little whimsy and maybe a little music (they have music boxes in some of their works), to your next downpour. Check out their website to see what they have to offer.

So the next time a passing shower has you down in the dumps, don't let your sunny disposition go down the drain with the rain. Install a rain chain and you will find another reason to enjoy your garden in any season.

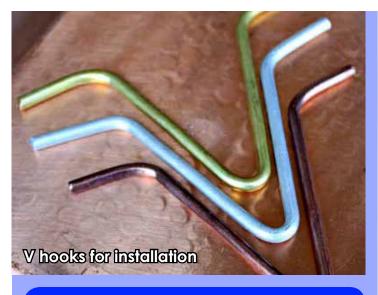




Watch these two stories from the Garden Time video archives:

Art of Rain www.youtube.com/watch?v=tHZfu2hHFAk

Chains, Chimes and Benches at French Prairie Perennials www.youtube.com/watch?v=kRgt4YijELI



Art of Rain

(360) 891-6540 • (360) 798-3411 Open Monday-Friday • 8:00am-5:00pm PST info@artofrain.com www.artofrain.com

French Prairie Perennials

14936 SE 3rd St., Aurora, OR 97002 503 679-2871 www.frenchprairieperennials.com









We in the Pacific Northwest have many blessings. One that I enjoy the most is our Farmers' Markets. Although Farmers' Markets do occur all over America, we are lucky enough because of our climate to have many that are opened almost year round.

So Judy and I did some research about which ones are opened in December, and here is what we found.

There are several which are open in this month, but do pay attention to their websites, as they all have very specific days and hours.

I wanted to stress to you how much more than just produce Farmers' Markets have become! This surprised me, and delighted me.

Certainly, produce is still a main part, but many if not all, have so much more.

Honey, meats, art, music, class-

es, events, flowers, clothing... they really have become more of a 'one stop shopping' experience. Who wouldn't like to actually meet and interact with the people who actually grow the things we eat?

So with that in mind...

Hollywood Farmers Market

Our first stop is one of the older farmers' markets. This brief history came from their website.

In the winter/early spring of 1997, a diverse but small group of northeast neighbors sat around a table and put together a plan to create the Hollywood Farmers' Market. By May of that year the market opened in the Washington Mutual parking lot with 10 vendors.

Since that time the market has grown, moved and been sustained by even more neighbors. With the cooperation of Rose City Park Presbyterian Church, Value

Village Thrift Store and the City of Portland, the HFM moved in 2000 to its present location on NE Hancock Street between NE 44th and 45th Avenues.

This location now comes alive every Saturday from May until Thanksgiving, and twice a month during the winter, with over 50 vendors plus community booths, musicians, volunteers and neighbors.

Portland Farmers' Market

We then found the oldest one in this story, The Portland Farmers' Market. If you go to their website, you will find they have eight markets currently in this group. Not all are opened year round, but a few are. You can find the specific information about each one on the website.

Here is the history of how it all began.

1992 ● Three local activists, Craig Mosbaek, Ted Snider and Dr.



Richard Hagan, establish Portland Farmers' Market and hold the first market in a parking lot at Albers Mill with 13 vendors.

1997 • The market is relocated to the PSU campus.

2001 • A second market day is added on Wednesdays at Shemanski Park.

2006 • As the vendor pool swells, yet another market is added on Thursdays in the Pearl District.

2009 ● PFM accepts the offer to take over what became our Buckman Market on Thursdays in Southeast Portland.

2010 • The King Market opens on Sundays in Northeast Portland.

2012 • Another market is

added on Mondays at Pioneer Courthouse Square.

2015 ● North Portland welcomes the Kenton Market on Fridays, later moved to Wednesdays.

2016 ● The Buckman Market closes.

PFM accepts management of the Lents International Farmers' Market in SE Portland.

Today ● With more than 200 vendors at seven sites in Portland's urban core, residents now have access to farm fresh food vear round.

You can see what 20 short years, and the desire for people to be aware of where their food comes from, has dramatically increased the types of mar-

Where Will a Capitol Subaru Take You?



Local Events December 2016

Christmas in the Garden November 25, 2016 - January 1, 2017 The Oregon Garden, Silverton, OR

Ice skate with your family, shop with 18 artisan vendors at a traditional German Christmas Market, walk through 400,000+ Christmas lights in the forest, sip gluhwein and other holiday beverages listen to festive music & carolers, enjoy the smells and tastes of holiday foods, warm up next to fire pits, and take photos with Santa.

www.oregongarden.org.

Zoolights

November 25, 2016-January 1, 2017 • 5:00pm-9:00pm The Oregon Zoo, Portland, OR

See a dazzling display of a million and half lights, and experience your zoo in a whole new light. The zoo opens each day at 9:30am, and ZooLights tickets are valid after 4:00pm. ZooLights hours are 5:00pm to 9:00pm; Value Night hours are 5:00pm to 8:00pm.

www.oregonzoo.org

Holiday Market

Friday, December 9, 2016 • 5:00pm-8:00pm Saturday, December 10, 2016 • 10:00am-4:00pm Farmington Gardens, Beaverton, OR

Local crafts, handmade gifts, food, holiday decor and more!

www.farmingtongardens.com.



capitolsubaru.com







Next we found the Farmers' Market at St. Johns. www.stjohnsfarmers-market.org.

St. Johns is a super cool, picturesque and quaint part of Portland. I would expect that they would incorporate a Famers' Market there...and they did!

St. Johns Farmers' Market

The St. John's Farmers' Market (SJFM) was initiated in the Fall of 2007 with a single local organic farmer. She wanted to sell off some surplus crop, and so she rented The Masonic Temple in downtown St. Johns and invited other vendors to come and sell their wares. This event was a huge success - it attracted over 500 customers with minimal advertising. Following this market, a group of community members held a meeting to discuss the viability of a regular market in St. Johns. This group organized two more successful markets which were held in Fall 2007.

I like this farmers' market because even though the area is small compared to Portland, they went ahead and created a great location for the people who live there to even have a local place to purchase products.

Oregon City Farmers' Market

Next we discovered a market in my town. Imagine my surprise as I did not know this even existed...and was opened in December!

Its location is on 2051 Kaen Road (off Beavercreek Road), Oregon City 97045. Literally just a few short miles from home.

This Winter Market runs every other Saturday, from November 5th 2016 through April 29th 2017, 10am-2pm. The Winter Market (approximately 35 vendors) has plenty of fresh produce, eggs, pastured meats, Oregon seafood, cheese, wild mushrooms, breads, pastries and butter-crust pies; honey, artisan foods, fresh flowers, skin care products, plants, crafts, wines, spirits, cider.

They even have hot food and drink choices which include tamales, crepes, chili and soups, hot coffee and hot chocolate.

And live music also which plays from 10.30am-1.30pm.

The Market is open rain, sleet or shine during the winter. They will even let you know on their website "should the National Weather Service issue a warning it may be cancelled or close early." Nice and thoughtful.

My and Judy's take away from this article was how many Farmers' Markets there are! And it seems more keep cropping up all the time.

I really love that this is happening. We certainly could not talk about them all in this article, but we did want to cover some which are opened in December.

And do take a little time to do some research. Many of the newer or smaller farmers' markets do not vet have websites, but use Social Media as their connection pages. You can always contact your specific city and ask them if they are aware of any farmers' markets in your town.

If they say no, maybe this is an opportunity for you to start one!

Local, fresh and looking into the faces of the people who grow and gather what we eat? I can think of nothing better to do for the things which keep us all alive and healthy.

Hollywood Farmers' Market

www.hollywood farmersmarket.org

Portland Farmers' Market

www.portland farmersmarket.org

Farmers' Market at St. Johns www.stjohns

farmersmarket.org

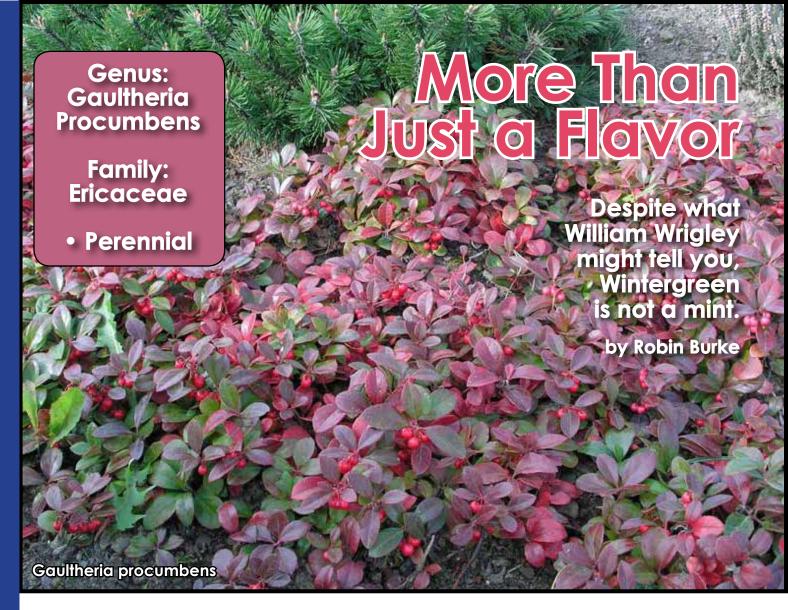
Oregon City Farmers' Market www.orcityfarmersmarket.com



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.





When considering the word, "Wintergreen" it really resonates as an old-fashioned word; Its precise meaning changing somewhat over the years. Once used to describe plants that remain green all winter long, it has seemingly morphed into a flavor seen in the checkout line at the grocery store. Wintergreen mints and gum link it to spearmint and peppermint, however Wintergreen is not in the mint (Mentha) family at all.

The plant, Gaultheria Procumbens, is named after Jean Francois Gaulthier, an eighteenth century botanist. Procumbens means 'flat' and refers to the plant's low profile, widespread growth pattern. The Ericaceae family includes mostly shrubs, commonly known as heath or heather.

Adding to its changing persona, "Wintergreen" has been replaced by "Evergreen" to describe a plant's never-changing color. So, where does that leave "Wintergreen"?

Right where it's been all along. It's its own thing: A hardy, dark-green groundcover that creeps and blooms with delicate bell-like flowers in the spring followed by beautiful red berries.

While it does have a minty smell especially when you rub the leaves between your fingers, the real appeal to the gardener is Wintergreen's prosperity in shady spots. Think groundcover creeping beneath rhododendrons, pine trees, even blueberries. It's drought tolerant, prefers acidic soil and attracts beneficial insects. It's a slow

growing evergreen plant with virtually no downside.

A.K.A...

Also known as Eastern Teaberry, Checkerberry, Boxberry and Mountain Tea -- "Wintergreen" is a native North American shrub. It is found in the Northeastern states but also West of the Mississippi and South into Georgia. It is successfully planted in zones 3 through 8 which makes it a great candidate for most of Oregon. Its nicknames are nearly never-ending. Here are just a few:

Eastern Teaberry: The berries of the plant are edible and were used commercially in Teaberry Gum, which was first marketed around 1900 and is still available today, though now manufactured

with artificial flavor.

Checkerberry: The name for wintergreen most often used in the U.K., checkerberry is a bright spot in the gray dawn to dusk of the winter months. The leaves turn from dark green to a reddish-purple emphasizing the colorful red berries.

Boxberry: Another vintage name for Wintergreen, Boxberry was often described in early American literature as shiny green leaves and scarlet berries used in decorating for the holidays.

Mountain Tea: Native Americans brewed the leaves to treat colds and flu. Early Americans also brewed

the leaves as a substitute for real tea when it became scarce in the Colonies.



Oil of Wintergreen has been used for centuries to reduce pain and inflammation. The oil is extracted from the leaves by steam distillation and used topically to treat maladies like headaches, arthritis, menstrual cramps, fever and lower back pain. The oil contains methyl salicylate, an aspirin-like chemical that when ingested, can cause severe vomiting and poisoning. Very small doses taken orally can stimulate digestion, but should be used with caution and never given to children or pregnant women.

Just a few drops of Wintergreen essential oil added to your daily beauty routine can work as a skin tightener, acne treatment, wound healer and dandruff fighter. The oil acts as an astringent to contract skin tissue making fine lines less noticeable. It also has an antiseptic quality that deters infection by killing bacteria and







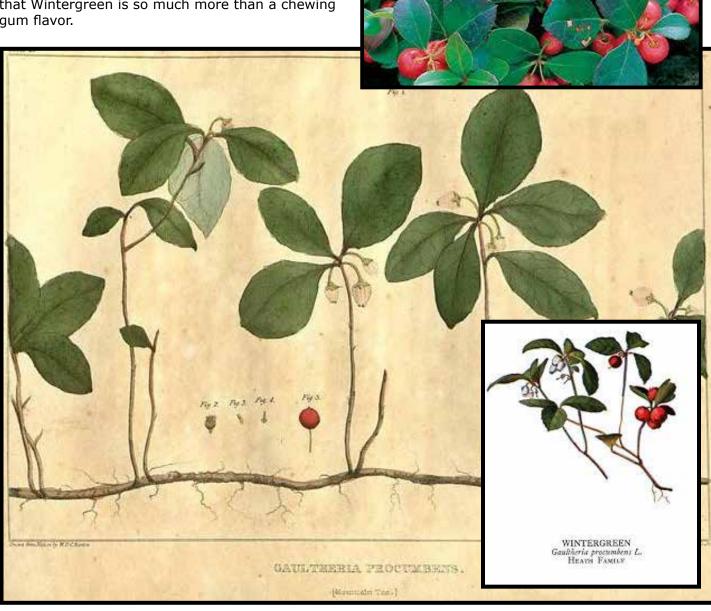
speeding up the healing process. Adding a drop or two to your shampoo gives your scalp a cool sensation and helps to remove dandruff flakes.

Always check with your health practitioner before using any essential oil, and for the best efficacy, purchase only from a reliable company.

While the berries are edible, and historically can be made into pie, jam or ice cream, most gardeners plant them for their hardiness and beauty. When planting, pick a spot with at least partial shade or full shade if in the South. Place a foot apart and soon the plants will spread to fill the area adding richness and color to any forest garden. In a container, Wintergreen is the perfect sustainable décor for the indoors or patio without the predictability of holly or poinsettia.

In Russian folklore, Wintergreen is a good spirit who helps people through the cold winter days, promising that spring will return again. More proof that Wintergreen is so much more than a chewing gum flavor.





Wintergreen Jelly

From Stillroom Maid

2 cups fresh wintergreen leaves 2 cups ripe wintergreen berries 4 cups water 1 cup sugar per cup of juice 3 ounces liquid pectin or 4 Tablespoons powdered pectin + 1/2 cup water

Wash leaves, and put into a large saucepan with 2 cups water. Bring to boil and simmer for 20 to 30 minutes. In separate saucepan combine berries with remaining water, bring to boil and simmer until soft. Mash berries well, then drain through a jelly bag into measuring cup. Do NOT squeeze. Strain leaves out of water and add to the berry water. Measure how much juice you have. Wipe out large saucepan and return juice to pan. Add 1 cup sugar per each cup of juice. Bring to a full rolling boil, add pectin, bring back to full rolling boil and hold boil for 1 minute. Pour into sterile iars and seal.

Boxberry Ice Cream

From HungryNative.com

Start by soaking a 1/2 lb of winterberries in milk, overnight in the fridge. The next day, pour the mix into a food processor and pulsed until the berries are chopped.

Add 3 heaping tbsp. of cornstarch, 2 tbsp. of flour, 3 quarts milk, 5 eggs and 2 ½ cups of sugar, mix thoroughly.

Heat in a double boiler and cook until thickened, about an hour on medium-low.

Once thickened, remove it from the heat and added 2 tbsp of vanilla.

Once the mixture cools, place it in the refrigerator overnight, and put it into an ICE CREAM MAKER the next day.





Blacksmithing is the art of crafting crude metal into a usable tool. It is a very old craft with evidence found in the Iron Age of mankind over 3,000 years ago. Dedicated people all over the world carry on this traditional trade in modern times. Bob Denman, a local blacksmith with a forge of his own in Boring, Oregon is our December Hortie of the Month. Simply put, Bob takes metal rods, heats them up in the tremendous heat in his forge, bangs on the rods with heavy hammers and makes garden and farm tools. It's fascinating to watch and you hope Bob has an air conditioned room somewhere after his workday is over. Bob says, "There are more blacksmiths around than you might imagine. The Northwest Blacksmith Association has about 500 members scattered across Oregon, Washington, Idaho and Northern California. About 50 of us earn our living at it, the others are hobby smiths."

Bob is originally from Southern

California and held several positions in advertising companies in the '80s. He was Director of Advertising at The Irvine Company, Copy Chief for Ogilvy & Mather, partner in his own Ad Firm, Montoya & Denman Advertising and the principal owner in RZDenman Advertising. In 1989 Bob began Denman & Company which was "a mail order purveyor of gardening pants with pockets at the knees, which I invented and patented. When the garden pants were knocked off by Smith & Hawken, we responded by developing a line of forged garden tools with threaded, screw-on handles." After a few years of growing this business, he left the "ad biz to focus on garden products."

During the years of Denman & Company, Bob was a consultant and "also provided product testing and development services to Corona Clipper Company, maker of pruning tools. I helped Corona develop a full line of garden tools about the time they were ac-

quired by Bellota, a Spanish company." At Corona Tool Company, the engineers there bestowed on him an honorary degree of "applications engineer" even though he has no formal training.

In the mid-1990s, Bob opened a retail store and then a retail nursery.

He then began to learn blacksmithing from a local blacksmith in the late 1990s.

Bob and his wife Rita enjoyed their businesses but living in southern California started to make them feel hemmed in. They wanted to relocate and "live in a rural area with more land, more rainfall and in a gardening community." In 2004, they found all that in Boring, Oregon. Their property is a perfect fit for their home and business and Rita has a pasture for her horses. Bob also states about Portland and the whole state of Oregon, "Organic gardening is practically a religion



here, along with beer, wine, books, environmental sensitivity and a wholehearted embrace of anything hand wrought." They took a year out of their mail order business "to restore our home and build the store from wood salvaged from two old barns near Estacada."

In 2005, they reopened their tool business under the name Red Pig Garden Tools which was the brand name of the Denman's tools. That is such an unusual name for a garden tool business that I had to ask where the name originated. Bob is also a born story teller so I'll let him tell the story in his own words. "Red Pig? One of our many pets was a pot-bellied pig, Cletus Mary by name. (Didn't know the critter's sex when we bought him so gave him both male and female names. He wasn't red, of course, but black. Potty trained him and kept him in the house. Cuddly little lap piglet grew into a big pig. When we started being away from home more, he expressed his displeasure at our absence by pooping in the house. Put him outdoors, amidst our lovely landscaped yard, remember, we owned a nursery and discovered what pigs do best---root. Finally gave him back to the farmer who had sold him to us. Flash forward several years to the days when we were manufacturing a reproduction of the famous Planet Jr. #17 wheel hoe.

Couldn't use that name as it was still owned and used in commerce for a walk behind seeder. Needed an agricultural sounding name for the product. Saw an old enamel advertising sign for a meat company at an antique store, featuring a red pig on a yellow background. Recalled Cletus' efficiency at tearing up the garden and settled on "Red Pig No.1...For rootin' around in the ground." Later started using the name for our other tools, since all garden implements involve rootin' around of a sort. Eventually people began referring to us as "Red Pig Tools", that name being far more memorable than "Denman & Company." When we moved to Oregon, we eliminated the dual identity and settled on Red Pig Garden Tools for both the company and the brand."

Bob Denman is a hands on blacksmith and can be found in his workshop on many days. One of his favorite projects at his forge is making tools work better for gardeners with disabilities. He told me, "there are simple adaptations that can make gardening easier for people suffering from joint pain, limited range of motion, lower back problems, missing limbs and other disabling conditions." He also gives great tool choice advice when you shop at his store. I wanted to purchase a hoe to weed around perennials. I chose one from the display that I thought





would be perfect for that chore.

Bob said that my back would be really sore from poor body position using the too short handled hoe. The hoe head was fine but the handle was too short for my height.

I was very grateful for the advice! Garden Time has filmed a few segments with Bob about selecting the correct tool for correct body position. Check them out on our website.

Bob doesn't just design new garden and farm tools but also repairs and reproduces antique tools. He forges all kinds of metal accessories from door hinges to fireplace tools. A recent job included 24, 5 foot hinges for a barn. He has made decorative arbors and gates and a custom railing with vintage equestrian trophies in the design!





These custom pieces are a change of pace from tool making but he returns back to traditional tools when the job is complete. I asked Bob about difficult tools to create. He told me, "The most challenging tool I make is my root saw. It is easy enough to forge the blank, although hammering the long bevel is quite technical. In addition, it requires a lot of grinding to render the edge aggressively useful and durable."

Just as gardeners have favorite plants on any given day, Bob, of has favorite course, tools! "My favorite tool is the one best suited for the job at hand. However, if I had no tools with which to garden, the ones I would make first

would be a heavy hoe, a spade, a heavy rake and a billhook. Ever hear Dave Mallet's "The Garden Song"? The chorus goes like this..."Inch by inch, row by row, gonna make this garden grow. All it takes is a rake and a hoe and a piece of fertile ground."

So you don't have to Google what a billhook is, I did that for you. Quote from Wikipedia, "The billhook is a traditional cutting tool used widely in agriculture and forestry for cutting smaller woody material such as shrubs and branches and is distinct from the sickle."

In regards to the catchy song mentioned above, you'll have to look that up yourself.

Red Pig Garden Tools

12040 SE Revenue Road Boring, OR 97009

www.redpigtools.com







Bob spent time as a blacksmith apprentice learning the trade; he in turn has taken on apprentices to

teach the next generation of blacksmiths. One apprentice has moved out of state and sells hand foraed garden tools on Etsy. His latest standout students have been young women. One woman left for a bit but is now back at Red Pig Garden Tools. The other woman is 19 years old and has been forging for 5 years. They both have great ability and drive and sing while they hammer on the anvil. Bob sounded very proud of all his students and hope they stay with the tradition of blacksmithing.

I really recommend a visit to Red Pig Garden Tools retail store. The building is an amazing barn-like structure made from salvaged wood. It is chock full of garden tools, some familiar and some that make you scratch your head to figure out their purpose. Most of the tools are for sale but some are part of Bob's personal tool collection of antique and unusual garden & farm tools.

He and Rita find them at estate sales, antique shops and even from people bringing them to the Red Pig store to sell. The word is out, he's a collector!

"My collection of tools includes around 200 pieces, ranging from wheel hoes and lawn mowers to shovels, spades, cultivators, rakes, trowels, sprinklers, sprayers, dusters, pruners and hedge shears, saws etc. etc. While not comprehensive, it does include

many unusual items."

Another Bob story, "I once had a fellow bring me an extremely rare and unusual hedge shear. Only after telling him how unusual it is, how it should be in a museum and how I had never seen its like, did he tell me that he had brought it to sell to me. Having blathered away any possible bargaining leverage, I gave him his asking price...the most I had paid for an old garden tool to that time."

Bob is a man that has many projects going on at the same time. For the past few years he has been working on a book for Timber Press. "The book is a comprehensive and authoritative history of garden hand tools--their origins, evolution, disappearance and reappearance, from the stone age to the present, leavened with sidebar stories--some just interesting, others sad, pathetic, terrifying, comical, whimsical or sardonic."



The research and study has produced a very lengthy tome. Bob has a few other projects that have taken precedence over the completion of the book. At some point in the next year, he wants to finish the book and divide it into 3 to 5 volumes.

Over the past year, other projects have been taking up Bob's time. He has renovated a bathroom and the living room of his 1875 era home. His time has also been spent

renovating his fruit orchard. The orchard chores went by the wayside as he was busy healing from an injury and researching and writing his history of garden



hand tools. Bob and Rita are not formal gardeners but enjoy their orchard and it's bounty plus he "buys anything that is pretty and is labeled as "invasive". I avoid any plant that is less than hardy or requires a great deal of nurturing. The small flower garden we do have--between the house and the garage--sports crocosmia, creeping Jenny, Italian arum, daylilies, hostas, lilac, native ferns, peonies and similar."

Bob and Rita are a well-suited couple and have been married for 30 years. They have many shared interests and their own hobbies, too. Bob, as you have read, is a busy guy during and after the work day. Rita is the animal-loving person of the family and loves to care for them. She raises chickens for eggs, then sells them to pay for horse feed and vet bills. Rita has a big heart where animals are concerned, even hatching a duckling in an incubator. Bob loves the menagerie, too, especially their dog Benny, a Sussex Spaniel.

Oregon is lucky to have Bob and Rita Denman as



transplants to the state.

Bob loves his job and shares his knowledge with apprentices and also Garden Time viewers! He is taking on the huge task of writing down the history of garden tools and preserving a traditional trade. Rita is by his side as much as her animals let her wander away from them. Take me up on my suggestion to take a drive to Red Pig Garden Tools in Boring, Oregon. The gift giving season is here and you probably have a gardener or two on your Christmas list or like most gardeners you need a new tool for the coming year.

> Learn more about Bob Denman and his unique passion of forging garden tools.

- Meet Bob at GardenPalooza on April 1, 2017
- Click on Garden Time Archives and type "Bob Denman" in the search box for a list of stories.







On more than one occasion, I've written with wonder about how a food or beverage was thought to have been discovered. Sure it makes sense that wine was discovered by someone accidentally leaving grape juice out and it fermented. But vinegar? First you have to discover how to make wine and then have the unlikely happen... not finish it. Days later, while looking for a glass of wine, you remember that you left some unfinished wine in the pantry. You give it try and spit it out in disappointment as it tastes sour. If you follow that logic, why would someone intentionally let their wine spoil to create vinegar? Logic or not, they did and the uses of vinegar are seemingly endless.

There is no official written record of the origin of vinegar, but many believe it can be traced back to 5,000 BC in ancient Babylonia where vinegar was used as a cleaner and later as a preservative. As expected, it is thought that a cask of wine was left out and forgotten. Upon discovery, the wine had turned to vinegar and the rest is history.

The first written record was around 1,200 BC in China. Vinegar is also mentioned in several places in the bible. The word vinegar is derived from the French vin aigre, which translates to, wait for it... sour wine! Although most of us associate vinegar with wine, throughout the world and history, vinegar has been made by many different ingredients.

Throughout history, vinegar played a significant role. Legend has it that Caesar's army drank diluted vinegar while in battle. Helen of Troy is thought to have used it for a bath. During biblical times, vinegar was drunk to provide energy and used as a food flavoring.

In 400 BC, Hippocrates, the father of modern medicine, prescribed vinegar with honey for coughs and colds. Reminds me of my mom, giving us kids cider vinegar, diluted with warm water, to gargle at the first sign of a sore throat.

One last bit of history. During the Black Plaque, vinegar infused with oil and herbs was rubbed on the body when tending to the sick to prevent contracting the plague. Legend has it that this was learned from four thieves that robbed the sick. They used vinegar infused with garlic to prevent catching the plague. To this day, garlic infused vinegar is known as the Four Thieves Vinegar.

The process of making vinegar is referred to as two-stage fermentation. The first fermentation is the alcohol fermentation, which we are familiar, such as grapes into wine. The second fermentation is known as acid fermentation. In this step, acetic acid bacteria turn the alcohol to acetic acid.

Any food containing sugar or starch can be made into alcohol and then into vinegar. The food material chosen would be based on what is available locally. This means that throughout history you could find vinegar made with anything from dates to pineapple.

Although unusual vinegars exist around the world, the most common food vinegars are as follows:



Distilled White Vinegar

This is industrial strength vinegar made from ethyl alcohol. Great for pickling, cleaning chores and for dying Easter eggs.

White Wine Vinegar

Made from white wine, it is the go to vinegar for most recipes, especially if you don't want to add color.

Champagne Vinegar

This is one of my favorite vinegars for salad dressings. It has a lighter taste than white wine vinegar, not quite so sharp.

Red Wine Vinegar

Made from red wine, it has a sharper flavor than white wine vinegar and makes excellent vinaigrettes. I like to use it when marinating beef.

Malt Vinegar

Malt from malted barley, it is the go to vinegar for fish and chips.

Rice Vinegar

Produced from fermented rice, it is somewhat sweeter and milder than most wine vinegar and is commonly used in Asian foods and for flavoring sushi rice.

Apple Cider Vinegar

Made from fermented apple juice, it has bold flavor that goes well in hearty foods such as stews. Unfiltered apple cider vinegar is touted for its medicinal qualities.

Sherry Vinegar

This Spanish vinegar is made from sherry and aged in oak barrels. The aging creates complex flavors and the longer aged the more nuanced and expensive. Drizzle a high quality Spanish olive oil over some fresh lettuce and drizzle with sherry vinegar. Add salt and pepper, toss and you are in for a treat.

Balsamic Vinegar

Traditionally made from Trebbiano grapes and aged in barrels. With age, it thickens and becomes sweeter and very expensive. Try aged balsamic vinegar on fresh strawberries. You will be in for a pleasant surprise.

More uncommon, but readily available vinegars include palm, cane and coconut.

For the DIY, you can make your own vinegar at home by purchasing a mother or starter from your local brewery supply store. The mother contains the bacteria necessary to turn alcohol into vin-





egar. The only other ingredient you will need is some unfinished wine and time.

Vinegar use can be divided into three areas; medicinal, cleaning and culinary.

The medicinal use of vinegar goes back several thousand years and many uses are still in practice. It is believed to have antiseptic and antioxidant properties. It is also considered to be helpful in weight loss. Unfiltered apple cider vinegar is believed to contain the most healing properties. Since vinegar is an acid and many remedies are considered novel, be sure to check with your doctor before using vinegar for medicinal purposes.

Vinegar also has microbial properties and is an ingredient in many natural household cleaners. It is also used to clean coffee makers and can help to remove deodorant stains on clothes. One of the most common uses is for cleaning windows. A 50:50

mixture of distilled white vinegar and water, placed in a spray bottle, makes an excellent window cleaner.

Culinary uses of vinegar are almost endless. Vinegar helps retain vegetable color when cooking. Bitterness in food can be reduced with the addition of a little vinegar. Vinegar balances the fat in salad dressings and in fatty meats. It helps to break down tissue when used as a marinade (recipe included below). And of course it helps preserve foods by pickling.

Since vinegar does not spoil or need refrigeration, don't be afraid to purchase an unusual bottle when making a special ethnic meal. The vinegar will make the dish authentic and although you may not use it again soon, it will still be good when you pull it from the back of your cabinet. That reminds me, I think I have a bottle of cane vinegar somewhere in the kitchen. Now I just need a recipe to use it up.





Rosemary Marinade

Chicken with its mild flavor is the perfect canvas for a marinade and the marinade will make the chicken moist, flavorful and tender.

Make 1 ¼ cup 1 cup Chablis or other dry white wine 2T white wine vinegar 2 T fresh squeezed lemon juice 2 cloves garlic thinly sliced 1 T fresh rosemary 2 T butter

Combine all ingredients in a saucepan and bring to a simmer. Allow to simmer for five minutes, remove from heat, cover and allow to cool to room temperature.

Cover one cut up chicken or equivalent parts with marinade and refrigerate allowing to marinate for up to eight hours.



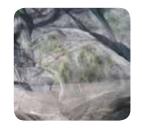


WIDIIG

Wow! Where did the time go? Another year over. The holiday season is always a busy time, and many of us find it hard to fit in a little work in the yard. But our plants need us, especially now. Carve out a few hours during December to make sure your plants are safe and warm for the Winter. It will be the best present you can give them.

PLANNING

• Be ready for a cold snap. In case the temperature drops fast you'll want to be prepared to cover the plants. Using the Harvest Guard Protective Yard & Garden Cloth (AKA 'reemay') will protect the plants against severe cold temperatures. Cover only in



the cold spells, remove when temperatures rise again. Multiple layers will protect to lower temperatures.

 Plan a family trip to choose a live Christmas tree for this year's holiday. Live trees are just the best idea when thinking green; a tree you can plant with the family after the holidays; a tradition that will grow with the family!

Some of you think it is better to use artificial trees as they are good for the environment. Nope! Artificial trees are generally made in China, pollute the atmosphere when being manufactured, fill up landfills and contain harmful chemicals. Instead of a fake tree this year, adopt a real one. Share the

gift of life with the family with a live tree you can enjoy for decades.

• Organize your garden journal. Go over the notes from the year and set some goals and plans for next year.



PLANTING

• If you find your spring bulbs in a sack in the shed, get them planted! They are not going to sprout roots and grow in



the sack and yes it's late but there is still time to get them in the ground. If you don't plant them this month, it really will be too late.

• OK to plant trees and shrubs now. In our part of the world, if you can dig a hole in the soil, you can still plant. Roots will

still grow a little all winter long, so getting them in now will allow some root development during winter.



TASKS, MAINTENANCE & CLEAN-UP

- Time to clean out the Mason Bee condos and clean up the cocoons and get the condo system ready for the new season.
- Turn the compost pile. Adding oxygen to the pile
- when you turn it over helps to break down the organic matter faster. Keep the pile from getting too waterlogged with a tarp or cover.
- Make sure that weeds are pulled away from the

base of trees and that bark or mulch is not too deep around trunks. Rodents like to chew on the bark and the hiding places the weeds or mulch provides should be eliminated.



 Make sure that any plant underneath bia thirstv conifers or under the eave of the house is getting a good deep drink

of water once every 4-6 weeks. Plants can take more severe cold weather with hydrated cells than dehydrated cells.

 You can fertilize the lawn now if you haven't done so in the last two months. Lawns are still growing roots during the winter and you can improve the green color by applying a lawn food now. Using one with a moss killer will help kill off the moss over the winter. Apply a dose of dolomite lime to the lawn if none has been applied for a year. Don't use a weed-n-feed now, the weeds will just grow, not die. The chemicals in the weed killer need much warmer temperatures to work.

- Don't walk on frozen grass until it thaws. You will see your footprints on the turf in the spring otherwise.
- Watch for aphids on spruce trees. Often in the winter the spruces can get attacked by aphids. We don't usually notice until it's too late in the spring when all the old foliage falls off. Hose the trees off with a strong stream of water to knock any aphids from the needles. You can check and see if they are on the trees by holding white paper under a branch end and tap hard. Check for infestations by holding white paper under various branches and tapping. If they are present you'll see some on the paper.



 Dormant spray the fruit trees as needed for control of over wintering insects and diseases. However, no spray is need-

ed if no disease or insect problem was detected this past season. Dormant Spray Oil is used to smother the overwintering insects

and Copper Sprays are good for disease control. Spray according to directions on the label.



 Pruning: It is not time to prune but time to STUDY UP on the subject! Pruning fruit trees is discussed in great detail in many books

and articles. We highly recommend reading up on the subject before making cuts that you can't glue back on the tree. Read up and take good care of your trees. You'll get much more production from them if you do.

 Get after any weeds that are arowing now before they go to seed. Covering the



beds with thick mulch after the weed pulling can help deter them further.

VEGETABLE GARDEN



- Do a recap of the successes and the failures. Start to plan what you want to grow next year and begin the process of finding out what grows best together in regards to companion planting.
- Check on the veggies you are wintering over. Make sure the

compost mulch is nice and thick over the crops you are storing in the ground.

 Make out your wish list of things you'd like from Santa, like seed starting supplies, pruners, garden-



ing tools and gloves. Maybe some beautiful outdoor pottery to feature pretty flowers near the front entry for guests. Or a big fat gift certificate so you can come pick out what you want this next year!



Christmas in the Garden November 25, 2016 - January 1, 2017 The Oregon Garden, Silverton, OR

Christmas in the Garden is an award-winning event featuring ice skating, a traditional German Christmas Market and light display in the charming Rediscovery Forest. Upon arrival, you will enter the Garden and board the Holiday Express, where you will be whisked to the beautifully decorated Rediscovery Forest. Here, you can: ice skate with your family, shop with 18 artisan vendors at a traditional German Christmas Market, walk through 400,000+ Christmas lights in the forest, sip gluhwein and other holiday beverages listen to festive music & carolers, enjoy the smells and tastes of holiday foods, warm up next to fire pits, and take photos with Santa, who will visit regularly. Be sure to also visit downtown Silverton to enjoy shopping, restaurants and more in the charming historic district. Schedule: Ice skating: Daily, November 25, 2016-January 1, 2017; Market, lights, fire pits, carolers, Santa & ice skating: Thursday–Sunday, November 25-December 18, 2016; Daily December 19-23, 2016 and Day after Christmas; Lights, fire pits & ice skating, December 26, 2016–January 1, 2017. Visit our Schedule page for more details. Website: www.oregongarden. org.

Zoolights

November 25, 2016-January 1, 2017 • 5:00pm to 9:00pm The Oregon Zoo, Portland, OR

It wouldn't be the holidays in Portland without a visit to the Oregon Zoo's annual winter festival ZooLights. As you walk around the zoo, you'll see a dazzling display of a million and half lights, and experience your zoo in a whole new light. The zoo opens each day at 9:30am, and ZooLights tickets are valid after 4:00pm. ZooLights hours are 5:00pm to 9:00pm; Value Night hours are 5:00pm to 8:00pm. Grounds remain open for one hour after gates close. Ride MAX and skip the parking.

Bauman's Open House Saturday, December 3, 2016 • 8:00am-5:00pm Bauman Farms, Gervais, OR

Come Celebrate the Season! Get a \$5 gift card with a purchase of any Gift Pack over \$25 (gift card can not be used on day of purchase); 20% off all Holiday Decorations (excludes consignment items); 20% off all Holiday Greens, Trees, and Wreaths. Website: www.baumanfarms.com.

continued next column

Mrs. Claus is Coming to Al's Saturday, December 3, 2016 • 10:30 am Al's Garden Center, Sherwood, OR

Mrs. Claus will be visiting Al's of Sherwood and young children are invited to come listen while she reads some of her favorite holiday books. Parents and grandparents - bring you cameras to capture the holiday memories! This is a FREE event, open to children of all ages.

Build-Your-Own Holiday Greens Workshop Saturday, December 3, 2016 • 11:00am Tsugawa Nursery, Woodland, WA

We're rounding the corner to the most wonderful time of the year! It's nice to add a decorative accent to your holiday table, especially when it's something you've made yourself. You'll have the option of basing your project on one of several examples that Lisa has made. She'll guide you through the process, encouraging creativity you may not have known you had as you build your own piece out of fresh holiday greens and boughs! This class is great for beginners and experienced folks alike. \$35 per participant. Fee includes supplies and evergreen boughs for building a holiday piece to take home with you.

Kids' Club: Make Your Own Snow Globe Saturday, December 3, 2016 • 11:00 am Al's Garden Center, Woodburn, OR

Winter fun starts with this great holiday craft project! Create a frosty winter scene by adding foam shapes, glitter and sequins to your snow glove. After our project, we will celebrate another great year with cookies and punch. Cost: \$7.50.

Holiday Wreath and Centerpiece Drop-In Workshop Saturday, December 3, 2016 • 11:00am-2:00pm Saturday, December 10, 2016 • 11:00am-2:00pm Saturday, December 17, 2016 • 11:00am-2:00pm Farmington Gardens, Beaverton, OR

Come alone or bring family and friends. Everything will be ready for you to drop in. Start with a basic noble fir wreath or centerpiece base form. Choose additions from our wonderful selection of greens and colorful dried natural materials. You can also bring your some of your own Holiday pieces to add. It doesn't matter whether this is your first time or a repeat Holiday tradition. With your creativity and how-to design suggestions from Misty and Stephanie, the finished work is sure to delight. Your guests and neighbors will be full of admiration!

continued next page



Workshop: Holiday Centerpiece Saturday, December 3, 2016 • 12:00pm Saturday, December 3, 2016 • 2:00pm Al's Garden Center, Sherwood, OR

All the charm of the winter and holiday season wrapped up in a cut green centerpiece. We will walk you through building and adding your own little flare to a wonderful centerpiece you can display in your home. Cost: Small - \$25, Large - \$35. Price includes fresh holiday greens, ornaments, and candles. On-line payment is unavailable for this event. Cash and cards accepted at the time of the workshop.

Wreathmaking with Natives Workshop Sunday, December 4, 2016 • 12:00pm Portland Nursery (Stark), Portland, OR

With Megan Porter of Portland Nursery Staff. Learn to turn a form and our lovely selection of Pacific Northwest native greens into a unique and eye-catching wreath for your door this year! Portland Nursery staff will supply the technical know-how, you bring your own special style, your gloves and pruners. We will make a 12" wreath with fresh greens and other decoration. Dress warmly! There is a \$30 materials fee for this class. Limited to 10.

Wreath Making Sunday, December 4, 2016 • 3:00pm Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. Create your own fresh and beautiful wreath for the holidays with the talented Jolie Donohue. She will guide you through the process of making a wreath that is unique to you and guaranteed to bring holiday cheer into your home! Feel free to bring your own special decorative elements to add to your wreath. Class limited to 12. Fee: \$30 (pay at register on day of class). Please bring gloves and hand pruners, if you have them.

Wine & Workshop Wednesday: Holiday Centerpiece Wednesday, December 7, 2016 • 4:30 pm

Al's Garden Center, Sherwood, Woodburn, Gresham, OR All the charm of the winter and holiday season wrapped up in a cut green centerpiece. We will walk you through building and adding your own little flare to a wonderful centerpiece you can display in your home while you taste local Willamette Valley wines. Cost includes fresh holiday greens, ornaments, candles, wine and a light meal. 21 and over only, please. Cost: \$40.00

continued next column

Seasonal Holiday Tea Thursday, December 8, 2016 • 1:00pm-3:00pm Bauman Farms, Gervais, OR

Gather your friends and family together and experience our warm hospitality and hot tea. The tea event consists of a traditional three-course offering and will feature holiday gift wrapping and bow-making demos. Let us help you add a special touch to your holiday gifts this year. RSVP required. Cost \$25.

Holiday Market

Friday, December 9, 2016 • 5:00pm-8:00pm Saturday, December 10, 2016 • 10:00am-4:00pm Farmington Gardens, Beaverton, OR

Local crafts, handmade gifts, food, holiday decor and more! Website: www.farmingtongardens.com.

Workshop: Holiday Centerpiece Saturday, December 10, 2016 • 10:00am Saturday, December 10, 2016 • 2:00pm Al's Garden Center, Gresham, OR

All the charm of the winter and holiday season wrapped up in a cut green centerpiece. We will walk you through building and adding your own little flare to a wonderful centerpiece you can display in your home. Cost: Small - \$25; Large - \$35. Price includes fresh holiday greens, ornaments, and candles. On-line payment is unavailable for this event. Cash and cards accepted at the time of the workshop.

Mrs. Claus is Coming to Al's Saturday, December 10, 2016 • 10:30 am Al's Garden Center, Woodburn, OR

Mrs. Claus will be visiting Al's of Woodburn and young children are invited to come listen while she reads some of her favorite holiday books. Parents and grandparents - bring you cameras to capture the holiday memories! This is a FREE event, open to children of all ages.

Little Sprouts: Fresh Green Holiday Swag Saturday, December 10, 2016 • 11:00am Garland Nursery, Corvallis, OR

Our young ones love to contribute their own special piece to the holiday décor. At this month's Little Sprouts, each child will create their own swag to proudly display with their other holiday decorations or to give to a loved one as a holiday gift. \$7 per child. Website: www.garlandnursery.com.

continued on page 35





Cookie Decorating with Mrs. Claus Saturday, December 10, 2016 • 11:00am-2:00pm Farmington Gardens, Beaverton, OR

Cost: Free but please call or email us to register. Website: www.farmingtongardens.com.

Make Your Own Snow Globe Saturday, December 10, 2016 • 11:00 am Al's Garden Center, Sherwood, OR

Winter fun starts with this great holiday craft project! Create a frosty winter scene by adding foam shapes, glitter and sequins to your snow glove. After our project, we will celebrate another great year with cookies and punch. Cost: \$7.50.

Hanging Christmas Basket Saturday, December 10, 2016 • 1:00pm-3:00pm Bauman Farms, Gervais, OR

Add the finishing touches to your outdoor decorations with a holiday hanging green basket. Attendees will receive a 14? wicker hanging basket and all the greens and decor needed to make it spectacular. Please RSVP. Cost \$40. Website: www.baumanfarms.com.

Wreathmaking Workshop Saturday, December 10, 2016 • 3:00pm Portland Nursery (Stark), Portland, OR

Learn to turn a form and our lovely selection of greens into a unique and eye-catching wreath for your door this year! Portland Nursery staff will supply the technical know-how, you bring your own special style, your gloves and pruners. We will make a 12" wreath with fresh greens and other decoration. Dress warmly! There is a \$30 materials fee for this class. Limited to 10.

Wreath Making Sunday, December 11, 2016 • 3:00pm Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. Create your own fresh and beautiful wreath for the holidays with the talented Jolie Donohue. She will guide you through the process of making a wreath that is unique to you and guaranteed to bring holiday cheer into your home! Feel free to bring your own special decorative elements to add to your wreath. Class limited to 12. Fee: \$30 (pay at register on day of class). Please bring gloves and hand pruners, if you have them. Website: www.portlandnursery.com.

Mrs. Claus is Coming to Al's continued next column

Saturday, December 17, 2016 • 10:30 am Al's Garden Center, Gresham, OR

Mrs. Claus will be visiting Al's of Gresham and young children are invited to come listen while she reads some of her favorite holiday books. Parents and grandparents - bring you cameras to capture the holiday memories! This is a FREE event, open to children of all ages.

Make Your Own Snow Globe Saturday, December 17, 2016 • 11:00 am Al's Garden Center, Gresham, OR

Winter fun starts with this great holiday craft project! Create a frosty winter scene by adding foam shapes, glitter and sequins to your snow glove. After our project, we will celebrate another great year with cookies and punch. Cost: \$7.50.

Beeswax Sheet Candles Saturday, December 17, 2016 • 3:00-4:30pm Portland Nursery (Division), Portland, OR

With Brenda Lee Calvert from Halfmoon Farm. These make great seasonal gifts for the home and are so fun to make! You will make a pair of tall candles and a pair of votives and learn unique decorative embellishments. Fee: \$15, bring cash or check payable to Halfmoon Farm. Bring a hair dryer to use in the class. We'll utilize knives in this class so registration is restricted to adults & children 12 or older with supervision.

Rituals for Winter Solstice Sundaym December 18, 2016 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

Join Life-Cycle Celebrant Holly Pruett to explore the world of winter rituals. How can we honor the darker times, the fallow ground that carries the promise of spring? This creative ceremony-maker will help you imagine and carry out personal, family, and community rituals that transcend the commercial chaos of the holiday season. Portland Nursery's Terrie Burdette will guide the group through creating a personalized candle ring from collected greens & floral materials. A wonderful hands-on activity to embrace the season and take home a new ritual. Materials fee: \$10, pay at cash register day of class.

LOOKING FOR MORE? You will find more events and updated information on the Garden Time Events Calendar

www.gardentime.tv/events.htm



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

Benson High School • Central City Concern • Malarkey Roofing Lewis and Clark Law School • Muscular Distrophy Association Oregon Cancer SkiOut • Regional Water Providers Consortium SOLV • Salem Hospital • Team Oregon • Willow Station

"Together, We Create the Message"



www.GustinCreativeGroup.com

CONTACT US TODAY 503-793-6804

email: gustingroup@comcast.net