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#### I'm No Fool!

This past winter has left me a little down. It was too cold and too wet, for too long. We are all a little damp still, but I'm no fool! I know that this is just a short time on the calendar and that soon we will start seeing more sun. The temperatures are even starting to warm up! Another great sign of spring is the return of GardenPalooza. It is happening on April 1st at Fir Point Farms in Aurora and, no foolin, it should be a blast. We will once again have over 40 vendors with booths full of plants, tools and garden art. This great annual event is sponsored by Dramm tools, and as in years past we will have some of their great watering tools as prizes in our drawings throughout the day. We will also be giving away \$25 gifts cards from Al's Garden & Home and Portland Nursery every half hour as well. A couple of other things to look for; free bags of soil from Black Gold (while supplies last), a drawing for a bistro set from Garden Gallery Iron Works and a \$1,000 towards a Visualscaping landscape from French Prairie Perennials. Lots of fun and lots of prizes!

While GardenPalooza takes place on the 1st of April this issue has more to offer than that. We start the month cool and shady with lots of clouds, perfect for some plants that are a bunch of shady characters! William shares just a few of the newer varieties of shade loving plants that are available. Spring is also the season for weeds. Judy helps you ID the worst offenders in the Northwest garden. She even has a few tips for minimizing their appearance in your garden. From the kitchen comes another great article for the home. This month it deals with salt. David, the 'salt of the earth' himself, takes us back through history to the beginnings of salt as a seasoning for food and some of its other uses. He also talks about the different types of salt and how they are used by present day chefs.

Finally, we are proud to say that starting at the beginning of this month we are going to be an hour long TV show again. As we have during the past few years, we will have hour long shows for the next three months. There is just so much to talk about in the garden that we have to have more time to talk about it! The hour-long shows will run until the end of June so make sure your DVRs and other recorders are set to capture the entire show each week!

You'd be a fool to miss an episode!

#### **Happy Gardening!**

**Jeff Gustin, Publisher** 

Garden Time Magazine • April 2017 • Volume 9, No. 4, Issue #97 Garden Time Magazine is published monthly by Gustin Creative Group, 17554 SW Mardee, Lake Oswego, OR 97035. Jeff Gustin, President. ©2017 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 gustingroup@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.

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Dear Mortimer.

I have always wanted a fruit tree in my garden. Can I plant one now or should I wait until fall.

> Thanks. Hoping to be fruitful in Forest Grove

#### Dear Fruitful,

In our area you can plant them at either time. Container grown plants are available throughout the year in many garden centers and can thus be planted in the fall, or planted in the late winter (after the threat of frost) or in the early spring. Bare root plants on the other hand are only available in late winter/early spring and should be planted as soon as they are available in your garden center. Even though you can plant any time of year, the fall or spring are the best. The temperature is good for growth and the rains help them stay well-watered until they become established.

There really has never been a better time for planting a fruit tree. With the increased interest in home grown fruit, there have been a lot of newer, and shorter growing, varieties available on the market. You can find shorter or dwarf versions of peach, cherry, apple, pear and plum. You can even find multiple varieties on a single trunk! A lot of these varieties can even be grown in a container on your deck or patio. I know for a fact, that the producers of the Garden Time show have had a columnar apple tree that they have had on their deck for nearly a decade, in the same pot, and it produces fruit nearly every year. Some varieties, like limes, lemons and tangelos can also be grown here and enjoy the summer sun, but need protection or a greenhouse during the winter.

As they say, the best time to plant a tree was 20 years ago, the second best time is now.

> Your friend in fruit. Mortimer



CREDIT: PINTERESE HOTO

Mortimer answers selected questions and comments every month in Garden Time Magazine. To send him your question, email AskMortimer@GardenTime.tv



Dear Mortimer,

I have been noticing bugs on my house during the sunny days. They look like stinkbugs! Should I be worried? How can I get rid of them?

> Yours truly, Bugged in Boring

#### Dear Bugged,

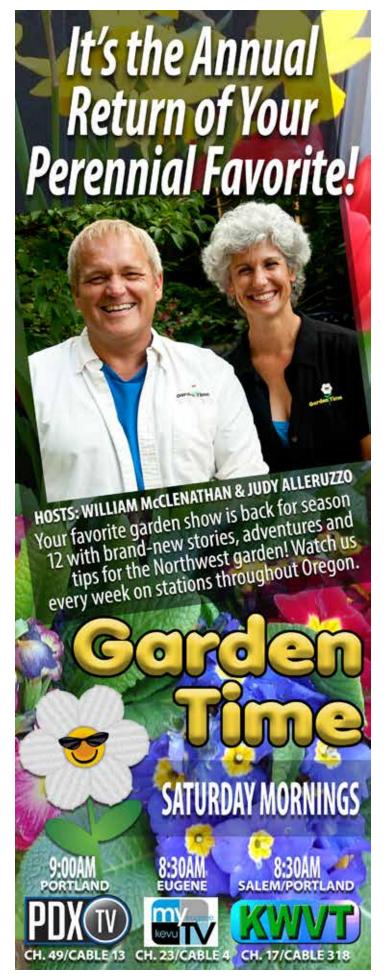
It could be a stink bug or it could just be a box elder bug, and there is a BIG difference. The box elder is the more common of these two pests. It senses the sun and warmth of the spring and emerges from its winter slumber to sun itself and find a mate. You will find it on the sunny, south side of your house or garage. These little pests do no real damage except for leaving the little black drops of excrement on your home and siding. They are just enjoying the sun, as we all do in the spring. The stink bug is another story all together. A couple of years ago researchers noticed the Brown Marmorated Stink Bug in our area. We have always had stink bugs in the Northwest, but these new arrivals were bad guys! They have been decimating the crops on the east coast for a few years and have made their way west. Growers and researchers have been on the lookout for this pest and if you see one you need to contact my dear friends at the Oregon State Extension

Service L've come un with Service. I've come up with a saying about these guys, 'if you think they smell, you should tell'! Not bad for a flower, huh?

Just know that you will see a lot of bugs emerging from their winter nap and some of them are harmless. Know which one you have and don't apply a bug killer until you know what you are battling. The best place to find that out is your local OSU extension office!

> Thanks for putting a "bug" in my ear, Mortimer







It's our 15th year celebrating all that is good with gardening! Yes it is time for GardenPalooza! Each year it gets better and better and this year is no exception. We are honored to be partnering with our friends at Dramm, (www.rainwand.com) creators of those amazing high quality colorful watering tools, hoses, pruners and even fertilizer again this year as our title sponsor.

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

that will fulfill all your gardening desires! Saturday, April 1, 2017 marks the 15th year of this much anticipated exciting, fun and FREE event! Spend the day from 8 am to 4 pm at Fir Point Farms in Aurora. Some of the most unique nursery and garden art vendors in the Northwest are all together in one location. It's a great opportunity to get a jump on your gardening needs.

Come early and shop from over 40 local plant and garden art vendors who will tempt you with their gardening treasures. Don't forget to visit the vendors in the permanent hoop house behind the glass greenhouse. The hosts of the Garden Time TV show, William McClenathan and Judy Alleruzzo can be found in this back hoop house

and would love to meet and talk with you. Be sure to find them as they will be offering many drawings throughout the day. Dramm has provided lots of their great colorful watering wands, pruners, aprons and sprinklers to give away again this year. We will also be giving away sunflower seeds while supplies last. You can also sign up for drawings of Al's Garden Center and Portland Nursery gift card giveaways. William and Judy will be pulling names every half hour throughout the day.

We will be giving away a granite-topped bistro set donated by Don Sprague of Garden Gallery Iron Works. William and Judy will have signup sheets available at the Garden Time booth for these giveaways. Rick Naylor from





# Where Will a Capitol Subaru Take You?



## **Local Events April 2017**

15th Annual GardenPalooza Sponsored by Dramm Saturday April 1, 2017 • 8:00am-4:00pm Fir Point Farms, Aurora, OR

Over 40 local nurseries and garden art vendors will provide thousands of plants, tools and décor. The hosts of Garden Time, Judy Alleruzzo and William Mc-Clenathan will be there to meet and greet everyone! Free admission and free parking. 14601 Arndt Rd., Aurora, OR 97002.

• www.gardenpalooza.com

#### Hulda Klager Lilac Days 2017 April 22-May 14, 2017 • Daily 10:00am-4:00pm Hulda Klager Lilac Garden, Woodland, WA

Celebrate the beauty of lilacs in bloom. Stroll through the gardens, buy your favorite lilacs, visit Hulda's Victorian era home, and shop for special items in the gift shop. A \$3.00 gate fee is payable at the gate. Children 12 years old and under enter free when accompanied by an adult.

www.lilacgardens.com

#### Capitol Subaru Arbor Day Event Saturday, April 22, 2017 • 11:00am-3:00pm Capitol Subaru, Salem, OR

Join us as we unveil the new signage around our wildlife area. Drop by for a free hot dog, seed packets and seed wrist bands. Garden Time's William and Judy will teach some mini-seminars.

• www.capitolsubaru.com



capitolsubaru.com



French Prairie Perennials will also be giving away a Visualscaping landscape up to \$1,000.

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

Not all of the vendors take credit and debit cards so bring your checkbooks, just in case. If all that shopping wears you out, take a break and enjoy some delicious food provided by the owners of Fir Point Farms, Country Grains. Their cinnamon rolls, sandwiches, soups and salads are for filling you up and energizing you for an afternoon of shopping. Be sure to pick up something delectable from their bakery to take home with you. If you bring your children, take a stroll and visit all of the farm animals while you are there. One of the best parts of this family friendly adventure is that it is free to attend. There is plenty of free parking on site so all that savings can go towards supporting your plant addiction! If you check out GardenPalooza. com, you can print out vendor coupons, get directions, check out the parking situation, view pictures from past year's events and see which vendors will be participating. This year more than ever we need a dose of color in our gardens! Rain or shine, don your boots and don't miss GardenPalooza 2017, sponsored by Dramm, Garden Time and Fir Point Farms. Hope to see you there!



# Swing Into Swing Into Spring! Garden Gallery Iron Works

Saturday, April 8, 2017 • 10:00am-4:00pm

Scheduled Events for the Day 9:00am • Moles & Gophers in the Garden 11:00am • Fashion Show

1:30-3:30pm • Linda Beutler sharing info on heritage roses & clematis. Bring your questions!

Refreshments • Pastry Spring Garden Cocktails Appetizers • Munchies SAVE 20% ON YOUR ENTIRE PURCHASE! 4/8/17, IN-STORE



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With the coming of warmer, sunnier weather, the war on weeds commences again. The old adage of "Know Thy Enemy" never rings truer than on the subject of weeds. To help you keep weeds under control you have to know what you are dealing with in the trenches er... the raised beds.

Spring is the best time to get weeds under control before they start flowering and set seeds.

If only our garden and landscape plants would be as persistent and ever flowering as WEEDS, what a wonderful world this would be!

#### Tips for weed control

- Monitor your garden often for young weeds. Removing small, young plants is easier than mature flowering weeds.
- Apply about 2-3 inches of compost as mulch to weed free garden beds. The mulch will help to prevent the young plants from pushing up through the mulch.

- If large areas of hard to remove weeds is the problem, lay down black plastic as the sun will heat the soil beneath the plastic to fry the weeds.
- Another large weed area technique is to lay down cardboard or many layers of newspaper on top of the weeds. Add on 2-3 inches of mulch to hold down the cardboard or paper. These materials will smother the weeds and eventually breakdown into the soil.
- If chemical sprays are needed, focused spraying of individual plants is effective and responsible. If possible remove flowers before spraying to safe guard pollinators.

In the realm of weed control, hand tools and a kneeling pad are good tactics to start with in the spring. I don't mind weeding as it's my 'Zen Time' in my garden. I do have a small garden so it is practical for me. Whatever tactics you use in your garden, knowing the names of the weeds may help in the control. These are several of the most common weeds found in our area.

#### **Dandelions**

ARGH! The Grand Daddy of all weeds. These harbingers of spring are the weed of song, children's flower bouquets and ingredients in Dandelion wine. On the bright side, the foliage is tasty and nutritious if harvested before flowering.

Plant Description • Long, deeply cut leaves grow flat against the soil. Golden yellow flowers appear in spring through frost

Controls • Hard to eradicate without using chemicals. Remove flowers before spraying to reduce risk of harm to pollinators.

Can try to grub out plants with assorted tools to wear them down by repeated removal.

Try to remove flowers ASAP to halt seed production. One flower may produce many seeds which are dispersed by the wind, actually traveling miles to a new site.

#### **Prostrate Spurge**

This is my new nemesis.

I found it two summers ago growing in a gravel pathway. It was very clever and blended in with the gravel color. I didn't notice it until the plant had spread to about a 5ft x 5ft area.

Plant Description • Multitendrils of tiny greenish-grey leaves with dark center spots form a flat mat of foliage. Produces LOTS of flowers so try to remove as soon as you see it.

Controls • Pull by hand, making sure to get all the roots. Spot spray if needed



#### **Bittercress**

Even this year, I saw it growing in February! I think these weeds were growing under all the snow and ice.

Plant Description • Compact growing, leafy weed with clusters of tiny white flowers.

It blooms when plants are very young and very small.

Smart tactic as it can produce up to 500 seeds before you even see it in your garden! Loves moisture and can grow all year long

Controls • Hand pick or grub out with a cultivator or hoe, spray out if needed





#### **Bindweed**

Bindweed is sometimes called Morning Glory but that gives the beautiful, annual plant, non-weed varieties a bad name.

Plant Description • Vining plants with small white flowers that grow over everything if not kept in check.

Controls • Hand pull vines as much as possible. Try wearing it down by removing often. Use a chemical spray near the plant crown to kill the roots.





#### **Blackberries**

Another ARGH! weed

Plant Description
• Thorny, insidious vine that does produce a tasty berry but get rid of these and go berry picking at your favorite U-Pick!

Controls • Wear heavy duty gloves and a long sleeve shirt to do bat-Keep vines trimmed back to prevent them from rooting in. Can try to wear the vines down by constant trimming or using the technique of 'Solar Radiation' by covering vines with black plastic or by spraying the vines. It is more effective to spray in the fall so roots take up more of the chemical as go dorvines mant.

# Spring's premiere gardening event!





# SATURDAY APRIL 1, 2017 8:00am - 4:00pm Fir Point Farms, Aurora, OR



Over 40 local nurseries and garden vendors to get you excited about gardening. See hundreds of plants, tools and garden art.

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DETAILS AND DIRECTIONS AT WWW. GARDENPALOOZA.COM

#### **Nipplewort**

One of those weeds that you have seen your whole life and never knew the name. A few years ago, Jan McNeilan told GT the name of these pesky weeds.

Plant Description • Reddish stems with long green

leaves. Weeds can grow to 3ft.

Butter-yellow flowers resembling dandelions.

Controls • Try to get rid of this easy pull weed before it gets so tall or goes to seed.





#### **Common Groundsel**

This weed is considered an annual in other parts on the country but seeds can germinate and grow in Oregon's mild climate all year long. How unfortunate for us all.

Plant Description • Stiff, deeply cut green leaves. Yellow tassel-shaped flower buds open to daisy looking flowers then open to poofs of cottony seed heads.

*Controls* • Hand-pull these ASAP, especially before flowering.









#### **Northern Willowherb**

Another one of the weeds that you have seen forever and never knew the name. This one I looked up.

Plant Description • When young, leaves are burgundy with green edges. Can grow to 4ft tall.

Controls • Like Nipplewort, try to pull before the plants get so tall and go to seed.

Very easy to pull or grub out young plants.

#### **Pearlwort**

The evil cousin of Irish and Scotch Moss.

It is neither a moss nor a nice groundcover.

Plant Description • Mat forming thin, green foliage with teeny white flowers in spring

Controls • Hoe out or spray as needed

Reduce irrigation in infested areas to help control this weed

#### Liverwort

Just Ick. This unique plant looks like a left over from a Sci-Fi movie.

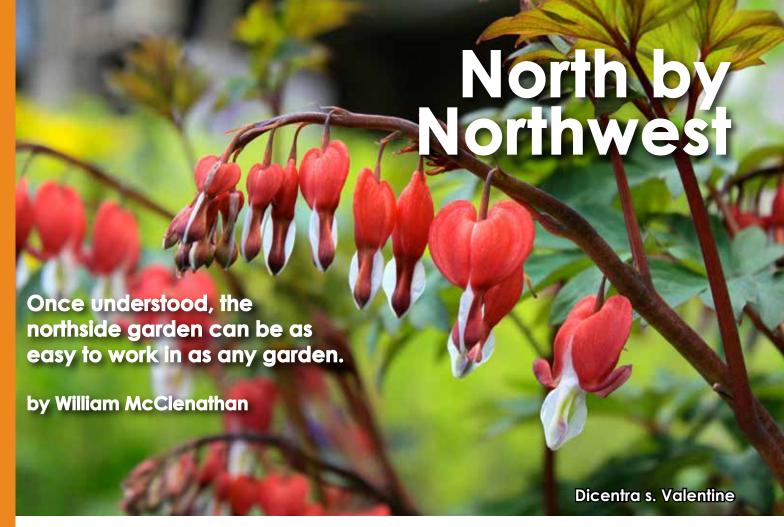
Plant Description • Slick, flat growing, green plant-form that is akin to mosses.

Loves moisture, highly fertilized area in a shady site.

Controls • Let infested area dry out, don't use fertilizer and expose area to more sunlight.

When dry, grub out with hoe or cultivator. Disinfect tools after use to halt spread of Liverwort.





Generally, when one considers the north side of anything, we tend to think of a more shady location. This is no great mystery; it is simply how the Universe and Nature work. The least amount of shade is in the summer, as the earth tilts and the sun is high up in the sky. Even then, there is often some shade from north facing buildings which stand alone. Add to that other structures and plants like large trees or mountains, and some gardens seldom get direct sun to the ground at all.

This can cause gardening in these areas to be difficult.

I remember in the '80s how few plants were available for shady gardens. There has long been Cornus, Azalea's, Rhododendrons, ferns, Trilliums, Impatiens, plants from all of the major groupings of the plant families like trees, shrubs, perennials annuals...but there seemed to seldom be any great additions to shade loving and

shade-tolerant plants.

Things have changed!

A continual plethora of new introductions of shade plants has exploded in the last couple of decades. Everything from bulbs to trees is now available for those who may have mostly north side or shade gardens.

What if you live in a condominium, apartment or duplex that is located on the north side of the structure? We used to have a limited amount of plants which would thrive for you, but no longer!

The basic rules of gardening still apply; watering, temperature, soil, weather. But they do change somewhat. Let's look briefly at how they change.

**Water:** Often, how we water has a direct connection to temperature. Hot temperatures can require more water to maintain healthy, consistent moisture

levels. And windy locations add to the amount of water as well because stronger winds create higher evaporation levels. Wind always forces water to evaporate from plants and soil faster.

**Temperature:** This not only is the concept of seasonal temperature changes which occur between winter and summer, but we should also remember about reflective temperatures. Meaning; when a garden on the north side space is used, without any plant covering around it, the ambient heat rises. This would make the moisture from the soil and plants evaporate more quickly. Just think about the difference of a 100 degree day when you're deep in a forest vs. being between buildings in a big city. Plant shade equals cooler ambient temperatures because concrete and dark colors collect and release heat at a higher rate than plants do.

**Soil:** By human nature worldwide, gardeners tend to over

water, OR, never water. I suspect the latter is the reason why succulents and cacti have become so popular recently. They simply require less attention and are much more forgiving if we forget them for a while. Either way, balance and consistency are still required for healthy plants in any garden and from any plant family.

I have not found a scientific study to yet prove this, but I suspect that well-draining soil in north side gardening is key. (Except for those very few moisture loving plants for shade, one of which is horseradish...but I digress.) Because as over watering is a major dilemma for gardeners, a well-draining soil might be better than a high moisture retaining soil. Also, native plants might fare better in this environment as well since they are used to soil which may be very wet and very dry within a one year cycle of seasonal weather.

As you can see, there are many things which north side gardening needs to be aware of. Once understood though, the northside garden can be as easy to work in as any garden.

And with the new plants continuing to become available for shade gardens, your options and choices become as limitless as full sun gardens are.

Here is BRIEF listing of some of my favorites.

Trees: Cornus florida subsp. 'urbiniana', Common name, Mexican Dogwood, Magic Dogwood. One of my most favorite Dogwoods. It can be difficult to find, but so worth the effort. It is one of the most unique Cornus blooms in the world.

Shrubs: Fatsia japonica 'Camoflauge'. Common name, Japanese Fatsia. Several new options in this plant have become available. This one is my favorite so far. Anytime you can add a lighter color than dark green to a shady garden, it captures whatever light







is available to brighten the darkness in a shady garden.

Perennials: Hosta plantaginea. Common name, Hosta. Not a new Hosta at all, but the fragrance continues to make it a forerunner in this family and to me as well. It is a large Hosta so it requires space in a garden, or a large container with which to thrive in. And remember, Hostas tend to die to the ground each year. They are considered an herbaceous perennial, meaning they die back to the ground each winter.

Dicentra spectabilis, 'Valentine'. Common name, Bleeding heart. I fell in love with the color of this Dicentra the first time I saw it. A glorious color which to me could almost be described as Terra Cotta. This too is an herbaceous perennial. But don't worry, there are several varieties of perennials which are or close to/often are, evergreen. One huge family is Heuchera's. They just did not make my most favorite list for this article.

**Bulbs:** Galanthis nivias. Common name, Snowdrop.

Talk about an easy and beautiful plant. These simple, elegant blooms have throughout history often sold for hundreds of dollars per bulb. But several varieties are no more expensive currently then countless other bulbs.

Annuals: Caladium: Common name, Elephant ears. Although this family of plants does require a lot of heat (they are very popular in places like Texas, California and Florida) our increased summer temperatures have made them easier to grow in Oregon. They have amazing leaf colors and patterns which last through the season. They can be dug up each year to replant the following year, but I treat them as annuals so I can use the massive array of different ones available. They also work very well in pots.

You might be thinking, but Wil-

liam! Just give us a big list of plant names, please. Where is the fun in that? One of my greatest joys is spending time in garden centers searching for new plants.

Some of my favorite places to find wonderfully unique but often hard to find plants are; Dancing Oaks, www.dancingoaks.com. Joy Creek Nursery, www.joycreek. com. Out in the Garden Nursery. www.outinthegardennursery.com. And Portland Nursery. www.portlandnursery.com.

As spring begins to return to the Northwest, be sure to plan a couple of day trips to search for some new plants for your Northside garden. It won't be a surprise if, like me, you find a few plants for your sunny locations as well.









The history of supporting local farmers goes back longer than you think. The concept actually began in Japan in the mid-1960s. According to the website called Just Food, "A CSA equivalent, called teikei, which literally translated means "partnership" or "cooperation", was first developed in Japan by a group of women concerned with the use of pesticides, the increase in processed and imported foods and the corresponding decrease in the farm population." This idea of supporting farmers through buying produce directly from them also started in Europe about the same time. It wasn't until the mid-1980s before CSAs began in the US. Today, there are over 1,000 CSA's across our country.

This is how most CSA's work, the farmers set a price, share season time frame and fruit/vegetable assortment for the weekly box.

This weekly box is called a share. Usually a "Full Share" will provide fresh produce for two adults that are vegetable lovers or a family of four that prepare most of their daily meals at home. Deciding on a share size just depends on your family's vegetable diet. In Oregon, a great directory of CSAs is found on the website for the Portland Area Community Supported Agriculture.

This statement is found on their website, "Our mission is to promote Community Supported Agriculture (CSA). We promote CSA as an option for healthy, local, sustainable eating through presentations, our web site, tabling at events, and print materials." They also assist farmers to be successful in their CSA programs.

Supporting a CSA in your area makes mealtime more delicious, healthy, creative and easy as the produce is already in your

fridge. The website for the Portland Area Community Supported Agriculture lists many more CSA's all around Oregon and a few in Washington. There is bound to be one close by your home!

#### **Our Table Cooperative**

Our Table Cooperative is a 58 acre certified organic farm in the out-skirts of Sherwood, Oregon. They grow a diverse assortment of produce and also blueberries, strawberries, apples and even chickens and eggs.

Our Table's weekly assortment of vegetables, herbs and fruit does change with the seasons and are harvested the day before pickup. It's a multifaceted destination farm besides growing for the CSA. They operate an awesome co-op Farm Market open Wednesday to

These are a sampling of what you may find in a **CSA** share box

#### **Late Spring Harvest**

Sugar Snap Peas • Radishes Kale • Garlic Scapes **New Potatoes** 

#### Summer

Tomatoes • Eggplant Zucchini • Onions Green Beans

#### Fall

Lettuces • Kale • Garlic Culinary Herbs • Potatoes

#### Winter

Leeks • Winter Squash Carrots • Beets • Collards **Parsnips** 

Sunday, 10am to 6pm. It is a business with many contributing local members. They stock their fresh vegetables, high quality meat and eggs and fresh baked goods. Beer,



wine and Kombucha is on tap too. If you're just too busy to prepare the weekly CSA share, there is a Deli with freshly prepared salads and sandwiches to take home. Add- ons from the Farm Market to the weekly CSA Share is possible. Members just log on to the website and choose foodstuffs like eggs, milk or honey to be added

to the order.

Garden Time's good friend, Barb Florig, has been a member of Our Table's CSA for two years. She loves to cook and going to Farmers' Markets. Sometimes she is too busy to drive to her favorite market on Saturday. Our Table is close by her home and she likes









to shop in their Farm Market to round out her weekly stop to pick up her CSA Share.

Barb says, "I love getting fresh vegetables every week from Our Table in Sherwood. I also love trying new vegetables I never have cooked with before.

"Last year I got to experiment with preparing celeriac also called celery root as it was included in the weekly assortment of vegetables.

"On their website, Our Table highlights recipes using the weekly harvest. I checked out recipes for the celeriac and was happy with the new dish."

Our Table Cooperative is open for monthly Brunch and Happy Hour events. They also host a large selection of educational classes including Farm Camp for Kids, farm tours and visits for all ages.

- Half and Full Weekly CSA Shares Available
- Snap Payment Accepted
- Check their website for more information.

Zenger Farm's land has been tilled for agriculture for over 100 years. In the 1980s, Ulrich Zenger Jr searched for a way to extend the Farm's legacy for all of Portland and for the extended future. The Friends of Zenger Farm authored a 50 year plan authorized by Zenger Farm's owners, the City of Port-

land's Bureau of Environmental Services.

In the summer of 1995, it once again became a working farm. Zenger Farm classes, workshop events and community involvement promote environmental education and stewardship of agricultural land.

Zenger Farms hosts a large schedule of classes and workshops for all ages. Checkout their website for the dates for 'Farm Camp for Kids', 'Home Schooled Students and 'Farm to Fork Workshop'. These are but a few of the monthly offerings.

- Full or Half Share, 22 weeks, June to October
- Snap payment accepted
- Bonus of 1 bag of Bob's Red Mill Whole Grains or Beans

Zenger Farms uses sustainable farm practices, not just not using synthetic fertilizers or chemical sprays but careful and focused ways to use the land and raise vegetable crops and animals.

"But we strive to go beyond organic to respect the environment, our neighbors and everyone who eats our food or visits Zenger Farm." Weekly assortment includes mostly vegetables but can also include herbs and fruit and even may include edible flowers.

Zenger Farm may add in up to





# DRAMI





10% of produce from local area farms to round out the weekly CSA boxes.

Plus Kids in your family can sign up for cooking classes!

#### **Full Plate Farm**

Farmers Danny and Mi-

chelle started Full Plate Farm in 2010 after farming in a few other farms across the US. They specialize in winter vegetables to keep its members healthy with fresh produce in our colder months of November to March. The vegetable boxes are available for pick up every 2 weeks.

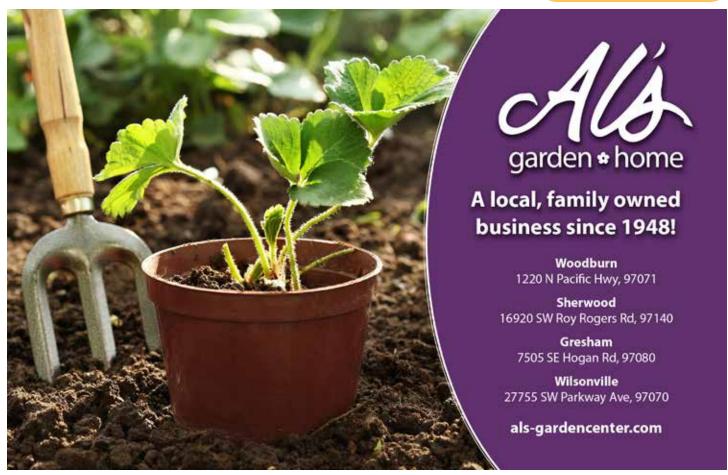
They host a great website including hilarious drawings and Farm Notes, plus recipes and photos of weekly share assortment.

- Full and Half Shares Available
- Pick up at Full Plate Farm and convenient sites around town

Our Table Cooperative 13390 SW Morgan Rd. Sherwood, OR 97140 http://www.ourtable.us

Zenger Farm 11741 SE Foster Road Portland, OR www.zengerfarm.org

**Full Plate Farm** 28502 NW 51st Ave Ridgefield, Wa 98642 fullplatefarm.com













# He Sells These Shells...

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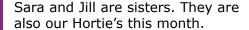
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# hortie

# Sister Act

Portland Nursery's
Denney Sisters
combine the legacy
of the previous
generation with the
vision of the next.

by William McClenathan



I have known them for over 20 years, back when their names were Sara and Jill Denney. That's right; they are the daughters of Jon Denney, owner of that amazing Garden Center, Portland Nursery.

Much has changed in 20 years, including their last names as both are married now. (More on that a bit later.) But their core has remained constant and unchanged. I was aware early on that the girls, from a very young age, had such quiet and mature natures.

Both girls worked at the nursey in the summers and at the Apple Tasting every October at the Stark Street location and each summer at the Strawberry Social on Division Street.

Of course, there are those who would argue that they had to work

at the stores because their father owned the company. But my experience while working with them did not prove that out. It wasn't long before many of the employees looked forward to seeing the girl's faces twice a year, and the comfort of laughter and feeling of family quickly replaced any doubts folks often have with an owner's family working at a family business. One proof of that is the super fun water gun fights we would all have during the summer months, as business slowed down at the stores. When customers would catch our hijinks and laughter, it did not seem to offend

them. Rather, it would allow them to understand and be part of a business where the idea of family and fun also included customers. Sometimes a few would even join in! What fond memories indeed.

As any adult will tell you though, things change, especially children. And it was not all that long before these two adorable girls grew into amazing young women.

High School came and went and both girls went off to college. This is where the story becomes very interesting to me. As a 55 year old adult, I am still not absolutely





sure what I want to do work-wise when I grow up! And yet so often we expect the very young to do so, and follow thru with those goals.

Sara was the eldest of the two sisters. She decided upon studying Business. It wasn't long before she realized that degree was not what she thought it would be, as it dealt more with international business, which was not what she ultimately desired to study. She changed it to Sociology and graduated in 2013. She also married soon after and then had one of the cutest baby girls you could ever hope to see. With sky blue eyes and a cherubic face, it is hard to not want to hold her every time you see her.

Jill also finished High School and went to college. And like her sister (and countless others who attend college) began with a degree in Human Development and Family Sciences. Seeing early on that this was not fulfilling her ideas of what she thought they would, she minored in Horticulture and Physiology. She too is now married. Jill also worked in the summer months at the beautiful nursery in Corvallis, Garland Nursery. Another multi-generational family owned business.

At this point, one should not assume that both girls would automatically end up in their family



business. As that is an antiquated assumption. And for a while, neither did.

Sara worked at Papa Murphy's and Jill at Garland Nursery. I asked them what made them decide to choose their father's business. Both of them agreed that they loved the idea of being part of a 'generational family owned' company. It was decades ago when Bob Denney was in horticulture. He and his wife were familiar faces to the staff at both stores. Having known them and enjoyed my interactions thru the years with them, it was a great sadness to see their passing. But what a rich legacy they left us. Not only with their son Jon Denney, but now with their granddaughters, Sara and Jill.

Both women now work full time at Portland Nursery. I asked them what their biggest hope was for the company.

Almost simultaneously, they responded, "We never



want it to feel Corporate." I adored that. It reminded me of the water balloon fights in the summers past....

We also had a long conversation about the future fate of privately owned garden centers. "We believe that gardening will always remain and be successful, because both the young and the old will always love to garden".

They also agreed on the need to rethink retail in garden centers. They want to pay much more attention to the smaller gardens, both in the ideas and concepts of how to garden with continuing smaller yards and patios in condominiums and apartments, and with ways which make that easier and use less time to make it successful.

Our lives do seem to be quite busy in current society. But also to continue to work more interactively with the community, local schools, retirement and government agencies to enhance and expand the ideas and value of gardening. They want to do this by starting with the very young, by training and teaching



kids about gardening, and going all the way to the support and continued gardening education of their older clientele.

They do not want to leave any generation out.

Which brings me to this point; when our youngest, current generation have people like this in it; we have much hope for our future. I have adored these young women since they were little girls. To see what they have grown up to be is impressive, and makes me very happy.

Wisdom may be found at any age. I will leave you then with this last quote from our interview,





"Communication will be the key to our collective future, of us as humans, and our Horticulture industry".

If you are not already a fan of Portland Nursery, I invite you to give them a visit. Sure you can find Eu-

onymus, Nandina and Geraniums there. But that is very limited to the vast amount of plants which thrive in our area and which they carry. And the amount of information alone you can receive on plants and gardening is outstanding. Visit their website at www. portlandnursry.com to find out more.





If you're like me, about the only time you think about salt is when it comes time to season your food. Should I use the kosher salt or that lovely finishing salt I bought last week? Well, there is a lot more to salt than seasoning your food and the path of salt closely follows the journey of man.

Many believe that the first use of salt was when man changed from a meat-based to a plant-based diet. Meat was a good source of salt; but not so much vegetables, thus necessitating the need to add salt to the diet. Since salt was a scarce resource and a necessity, it has a rich and varied history.

Salt or sodium chloride originates from oceans, both dead and alive. Ancient oceans that dried up left behind salt on the surface and underground. Salt from the ocean was only available through evaporation and surface salt was a limited resource in the past, making salt a valuable commodity.

The Chinese may have been the

first to harvest salt as far back as 6000 BC. It was harvested from surface water that had dried up during the summer. Salt collected in this fashion was based on the cooperation of Mother Nature. A new and more reliable method was needed and records from around 600 BC show they were collecting salt water in clay pots and boiling down until only salt remained. With the use of iron around 450 BC, clay pots were traded for iron pots, but the boiling method continued and even spread to Europe. This method went unchanged for over 2,000 years.

The value of salt was clearly understood by the Chinese and records show salt was both traded and taxed as far back as 600 BC. It is the trade and tax of salt that helped grow the Chinese economy.

In addition to being a dietary necessity, salt played an important part in food preservation. In Egypt, the journey into the afterlife required food and the understanding of how salt helped in the mummification process, may have been what lead to the Egyptians possibly being the first civilization to preserve fish and meat with salt. Understanding the value of preserved food, rather than selling salt, the Egyptian's found value in selling preserved food.

Over the years, salt has had historical influence all over the world. Here are a few examples:

- During the reign of Louis XVI, the gabelle or salt tax was so high it helped to start the French Revolution.
- A salt deficiency is believed to be the cause of death for thousands of Napoleon's troops retreating from Moscow.
- During the Revolutionary War, the British enlisted the assistance of American Loyalists to capture the Patriots' salt. Without salt, they would be unable to preserve food.

Salt has also had religious significance through the years as evidenced by:

- Salt was included in Jewish Temple offerings.
- The Catholic Church; prior to Vatican II, used to place a small amount on a baby's tongue during baptism. Salt in the rite of baptism was a symbol of wisdom.
- To repel evil spirits after a funeral, Buddhists throw salt over their shoulder before entering a house.

That reminds me of the superstition that spilling salt is bad luck and if you throw a pinch of salt over your left shoulder, it reverses the bad luck. Just not for the guy standing behind your left shoulder.

Back to today, the primary methods of collecting salt are mining, solar evaporation and vacuum evaporation. The mining of salt is similar to other types of mineral mining. There are rich deposits all over the world. The ability to mine helped to change salt from a scarce resource to a readily available commodity.

Solar evaporation is similar to how

the Chinese originally harvested salt, but now it is done in a more controlled and understood process. Shallow ponds are filled with salt water and as the water evaporates, salt crystals form and can be raked off the surface. If you've ever flown into San Francisco International Airport, you may have seen a series of ponds. These ponds produce salt and have been for over 150 years.

To obtain salt from the vacuum evaporation method, interconnecting holes are drilled into salt deposits and water is pumped through the holes. As the water moves through the holes it becomes salty or briny. The briny water is then boiled in a series of vacuum pans that lower the boiling point of water, ultimately leaving behind salt.

Today, in addition to using salt as a flavor enhancer, salt is used in everything from salting roads in the winter to helping freeze ice cream in the summer. However, since this is a food article, I want to share some the most common culinary salts.

#### **Table or Traditional Salt**

Most of us are most familiar with

Morton® salt in the blue container. It can be found in homes and restaurants throughout the US. It can be used for cooking, baking and at the table.

#### **Kosher Salt**

A medium grind all purpose salt. This is the go-to salt for food professionals. It should be noted that a tablespoon of kosher salt is not equal to a tablespoon of traditional table salt. So be sure what type of salt your recipe calls for. Also, the two major brands of kosher salt have different volume. That is why using weight is critical in cooking.

#### Fleur de sel (flower of salt)

This salt is solar evaporated and has mineral rich, moist crystals. Highly prized as a finishing salt (an unrefined salt that enhances the flavor of food) for its flavor and texture.

#### Flake Salt

This salt can be made from solar or fire evaporation. The flakes occur naturally in the evaporation process and create pyramidal shapes or flakes. Cyprus flake sea salt is my all time favorite finishing salt.

#### **Infused Salt**





Literally working in a salt mine.

Rock salt is used to lower the freezing temperature of water when making ice cream.



These salts combine herbs and spices or other flavors. Truffle salt is wonderful and an inexpensive way to add truffle flavor to a dish. Easy to make, a recipe is included at the end of the article.

#### **Smoked Salt**

Salt can be cold smoked over hardwood, imparting a nice smoky smell and taste. Great for when you just can't fire up the grill.

#### **Rock Salt**

One of the latest food crazes is rock salt slabs. The slabs can be used to cook on, serve food and even cure raw food.

We are all familiar with salt on peanuts, popcorn and chips, and many add salt to food without even thinking why, but the reason is to enhance flavor. At this point in the article I would normally reference a recipe included at the end of the article. Instead, I am including a couple of mini recipes, with simple directions...sprinkle with salt.

- Fresh sliced tomatoes... sprinkle with salt
- Fresh sliced cantaloupe or watermelon...sprinkle with salt
- Chocolate or caramel... sprinkle with salt

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PHOTO CREDIT: WWW.MORTONSALT.COM

#### • Beer...sprinkle with salt

These may be odd salt pairings ('recipes'), but normal to many. In the case of beer, salt reduces bitterness and improves foaminess. The addition of salt to sweet foods has been scientifically studied and they can support the addition of salt to your Nestlé® Tollhouse® Chocolate Chip Cookies. If you don't believe, try making them without salt. They will be flat in taste.

The oddest use I've found is on rhubarb. I had neighbor years back that I supplied with my excess rhubarb in the spring. Upon my arrival with a bag of rhubarb, he would meet me with a salt shaker and...sprinkle with salt!

Lastly, I'd like to share some sayings surrounding salt and the origin of the saying.

Worth one's salt: Means to be worth your pay and some believe the origin is from Roman soldiers either being paid in salt or given an allowance to buy salt. The word salary is based on the Latin word salarium; which has its roots in the Latin word for salt, sal.

That's rubbing salt in the wound: refers to making something worse, but there was a time that salt was rubbed into the wound as an antiseptic.





Back to the salt mine: refers to returning to some drudgery like work or school. The origin is from the practice of making prisoners work literally in the salt mines.

And lastly, take it with a grain of salt. In the past it literally meant to take your food with a grain of

salt. It made food that was hard to eat easier to swallow. Now, it means that something may not be completely true.

In closing, please remember to take this article with a grain of salt, preferably Cyprus flake sea salt!



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

## **PLANNING**

• Remember to make entries in your gardening journal!



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

tunnels are filled with bee eggs and sealed over with a mud plug. More bees equals more fruit! You still have time to put up nesting blocks this month to attract native bees to take up residence and start working for you and your garden.

• Plan a visit or two or three to your local garden

center as the weather warms and spring is sprouting out everywhere. There you will come across plenty of bulbs, flowers.

across plenty of bulbs, flowers, veggies and herb starts, as well as all the trees and shrubs for any landscaping project you may have. This time of year, many garden centers will have new plants arriving daily, so

plan to visit them often.



## **PLANTING**

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



month to plant out begonias and cannas.

• Start planting perennials. Now is a great time

to start finding more and more

varieties available at your local nursery.

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

out now.

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

## **TASKS, MAINTENANCE & CLEAN-UP**

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

# Goro

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

purpose.



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

recommendations for the best food for the Northwest climate.

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

overseed the lawn.

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

foliage from that point.

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



# VEGETABLE GARDEN

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

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

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

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

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

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

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



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



#### 15th Annual GardenPalooza Sponsored by Dramm Saturday April 1, 2017 • 8:00am-4:00pm Fir Point Farms, Aurora, OR

Spring is here! Gardening is Oregon's Most Popular Activity! Spring GardenPalooza is Back again at Fir Point Farm in Aurora! Over 40 local nurseries and garden art vendors will provide thousands of plants, tools and décor to thousands of anxious gardeners during this colorful, FREE, one day spring ritual! The 15th annual GardenPalooza will take place in the beautiful tree-lined setting of Country Grains at Fir Point Farm just south of Portland in Aurora on Saturday, April 1st from 8 am to 4 pm. The hosts of Garden Time, Judy Alleruzzo and William McClenathan will be there to meet and greet everyone! Every year the event draws thousands of gardeners (rain or shine) to support their plant addiction. One of the best parts of this adventure is that it is free to attend and there is plenty of free parking. 14601 Arndt Rd., Aurora, OR 97002. www.gardenpalooza.com

#### Edgemaster Tool Sharpening Saturday, April 1, 2017 • 9:00am-1:00pm Farmington Gardens, Beaverton, OR

Spring is here! Come and get all your tools sharpened and ready for spring! Russ with Edgemaster Mobile Sharpening will be here and will be sharpening tools, knives, scissors and even mower blades. Cost: Minimal fee based on what is getting sharpened.

# What to Do in the April Vegetable Garden Saturday, April 1, 2017 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Robyn Streeter of Your Backyard Farmer. Get the dirt on year-round vegetable growing in this monthly talk about vegetable gardening in the Pacific Northwest. This month Robyn will cover irrigation techniques.

#### Unique and Unusual Plants Saturday, April 1, 2017 • 11:00am Farmington Gardens, Beaverton, OR

Ready for some of the newest plants on the market for 2017? The bright golden leaves of this Golden Jackpot® weigela hold their color all season, even in full sun. Join Kurt from Monrovia to learn about some of the new plants with unique and improved features. This is an easy way to learn how to upgrade your garden this continued next column

year. A few of the plants will be from the Dan Hinkley collection.

# Grow Your Own Microgreens Saturday, April 1, 2017 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Farmer Dan Bravin. Microgreens are tiny vegetable greens that are packed with nutrients, super tasty and they add a beautiful flair to your meals. Best of all they are super easy to grow! Join Farmer Dan for a lesson in how to grow your own microgreens right in your kitchen. The class is free but Farmer Dan will have microgreen kits for sale (cash or check only, please).

#### Hosokawa Morihiro: The Art of Life, a Rebirth in Clay April 2-May 21, 2017 • Regular Garden Hours Portland Japanese Garden, Portland, OR

In honor of the Grand Opening of our new Cultural Village, the first exhibition of 2017 is a celebration of tea culture in the art and life of Hosokawa Morihiro, a former Prime Minister of Japan. We are honored to have this exhibition of former Prime Minister Hosokawa's work in both the Pavilion Gallery and the Garden's new Tanabe Gallery. Prime Minister Hosokawa is an 18th generation descendant of the Hosokawa clan of daimyo (feudal lords), one of the most illustrious samurai families in Japanese history. After 600 years of family history as warriors, tea masters and poets, Hosokawa left a career in politics behind in the late 1990s to pursue the life of an artist in clay and ink. Included with Garden Admission. japanesegarden.com

#### Vegetable Gardening: Tomatoes Sunday, April 2, 2017 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Marc Scheidecker. Every vegetable gardener has his or her own special tomato techniques. In today's class Marc will tell you his person tips and secrets for a successful Tomato season. From soil to selection and watering to pruning you will up your tomato game this year after taking this class!

#### Spring Wreath Making Sunday, April 2, 2017 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Jess of Portland Nursery. Spring is finally here and continued next page



the color is starting to come back to your garden! Learn how to make a beautiful wreath out of the lovely spring blooms and branches. We will provide most of the materials needed but please feel free to bring in your own branches and twigs if you have something in your garden that you would like to incorporate into your wreath. \$30 class fee, paid at register before class.

#### Garden Buddies: Pollinators 2017 Saturday, April 8, 2017 • 10:00am Farmington Gardens, Beaverton, OR

Have you ever wondered exactly why bees, butterflies and other bugs are buzzing around flowers all the time? Find out why these bugs like flowers so much and why it's so good for flowers (and for you) that they do! You'll make a Mason Bee home to set up in your own garden/yard to attract these peaceful pollinators. And we'll hang one by our strawberry patch here at Farmington Gardens. 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: \$5 to supply cost.

#### Organic Gardening with Randy Saturday, April 8, 2017 • 11:00am Farmington Gardens, Beaverton, OR

A must for all natural and organic gardeners! How do we transition organic and sustain organic? Join Randy Ritchie of Malibu Compost to discuss: Soil testing and integrated pest management. Free, but please register. 21815 SW Farmington Road, Beaverton OR 97007.

#### **Organic Culinary Herb & Edible Flower Gardening** Sunday, April 9, 2017 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. Fragrant, delicious herbs and edible flowers awaken the senses and enliven your culinary creations. Join Jolie Donohue, The Gardening Goddess as she draws on two decades of kitchen-gardening experience to introduce how to grow and harvest a diverse palette of culinary herbs and edible flowers in your Portland garden. Delicious recipes included!

Organic Gardening for Bees, Butterflies, and Beneficial continued next column

#### Sunday, April 9, 2017 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Jolie Donohue, Gardening Goddess. The Gardening Goddess Jolie Donohue will help you transform your urban garden into a colorful year-round haven for our tiny friends. Learn design strategies, plant selection, and organic care techniques to attract and assist a wide variety of garden pollinators and other beneficial bugs.

#### Bringing Home the Farm: How to Really Grow Organic **Vegetables** Saturday, April 9, 2017 • 1:00pm Garland Nursery, Corvallis, OR

If you are into growing organic food, then this is an hour you will not want to miss! Join Randy Richie, Founder of Mailbu Compost, to learn the tricks to maximizing the production & quality of your organic veggie garden. www.garlandnursery.com

#### Tomatoes: The Gateway Edible Thursday, April 13, 2017 • 5:30pm

Al's Garden Center, Woodburn, Sherwood, Gresham, OR If you are looking for a beginners edible that is easy to grow and yields tasty fruit, look no further than the tomato. Whether you like to can, crave fresh salsa, have a great sauce recipe from grandma, or are just looking for a meaty slicing tomato for your backyard barbeque burgers, we've got you covered. This class will cover all the many varieties of tomatoes we carry here at Al's as well as how to plant and care for them. Careful, once you grow your first tomato you will be hooked.

In order for us to prepare, registration is appreciated but not required.

#### Vegetable Gardening with Jenny Saturday, April 15, 2017 • 11:00am Monday, April 17, 2017 • 11:00am

Farmington Gardens, Beaverton, OR

Knowing the amount of sunlight needed for good growth, good soil prep, and spacing of plants will get you started. Learn how you can mix edible flowers and herbs with your vegetables so that they might deter pests while providing food for your table. Learn what you can do now to get a bumper tomato crop later.

continued next page



Bring your questions about fertilizing, mulching and diseases. Cost: Free but please register.

#### Space Saver Edible Garden Wednesday, April 19, 2017 • 5:30pm Al's Garden Center, Sherwood, OR

This workshop is perfect for anyone who has a small sunny space and would like to grow vegetables. We will discuss how to successfully grow edibles in smaller areas and build our very own space saver garden. Price includes 4 edible, soil, container, expert instruc-

tion, local wine, and a light dinner. Registration is required. 21 and over only, please. Cost:

Registration is required. 21 and over only, please. Cost: \$35.00.

## Small Space Gardening & Patio Edibles Thursday, April 20, 2017 • 5:30pm Al's Garden Center, Sherwood, Woodburn, Gresham, Wilsonville, OR

Many people would love to have fresh vegetables but have limited space. The good news is there are several edibles that don't need very much room to grow. At Al's we have an entire line of patio size fruits and vegetables that can easily be grown on a small deck and in a container. Come learn about our entire line of patio edibles and how to have a successful small space garden. In order for us to prepare, registration is appreciated but not required.

#### Capitol Subaru Arbor Day Event Saturday, April 22, 2017 • 11:00am-3:00pm Capitol Subaru, Salem, OR

Join us as we unveil the new signage around our wild-life area along with members of The Audubon Society. Drop by for a free hot dog, seed packets and seed wrist bands. Garden Time's William and Judy will teach some mini-seminars. 3235 Cherry Ave. NE, Salem, OR 97301. Phone: 503-576-3300.

#### Hulda Klager Lilac Days 2017 April 22-May 14, 2017 • Daily 10:00am-4:00pm Hulda Klager Lilac Garden, Woodland, WA

Each year in the spring, the Hulda Klager Lilac Gardens hosts Lilac Days to celebrate the beauty of lilacs in bloom. Visitors from around the world stroll through the gardens, buy their favorite lilacs, visit Hulda's Victorian continued next column

era home, and shop for special items in the gift shop. Lilac Days are the 3 weeks up to and including Mothers' Day. Lilac Sales, Hulda's Farmhouse, and the Gift Shop are only open during Lilac Days. The gardens are open daily 10:00 a.m. until 4:00 p.m. year around. A \$3.00 gate fee is payable at the gate. Children 12 years old and under enter free when accompanied by an adult. 115 South Pekin Road, Woodland, Washington 98674. www.lilacgardens.com

#### Earth Day Saturday, April 22, 2017 • 10:00am-4:00pm The Oregon Garden, Silverton, OR

Join us for the 18th annual Earth Day, presented by Marion County at The Oregon Garden, April 22, 2017 from 10am to 4pm.

#### Raised Bed Vegetable Gardening Demo Saturday • April 22 • 11:00-12:30pm Portland Nursery (Division), Portland, OR

With Tiffany of Portland Nursery (monthly 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.

#### Bonsai is for Everyone! Saturday • April 22 • 1:00-2:30pm Portland Nursery (Division), Portland, OR

With Lucy Davenport of Bonsai Akira ("akira" means "brilliance" or "clarity"). Join this class to further develop yours skills by learning seasonal care of both indoor and outdoor bonsai. Although this class focuses on intermediate skills, all levels of bonsai enthusiasts are welcome in this hands-on class! You will learn about root pruning, styling and wiring to gain your desired shape. Lucy introduces these techniques using a combination of lecture, slideshow and demonstration! Students are welcome to bring their own plant, tools and gloves. You can also purchase bonsai from the nursery or from Lucy during the class. Materials provided: wire and raffia, soil. Fee: \$5. Class limited to 12 students.

continued next page



#### Organic Vegetable Gardening 101 Sunday • April 23 • 11:00-12:30pm Portland Nursery (Division), Portland, OR

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

#### Organic Vegetable Gardening 102 Sunday, April 23, 2017 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

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

#### New To The 503 Thursday, April 27, 2017 • 5:30pm Al's Garden Center, Sherwood, Woodburn, Gresham, Wilsonville, OR

Overwhelmed by the plants available to you here in the Pacific Northwest? Have a trouble spot that is too shady, too dry, or too wet? Our Al's Experts will address your concerns and discuss the best plant options for those uniquely PDX trouble spots in your garden. Bring your questions! In order for us to prepare, registration is appreciated but not required.

#### Chrysanthemum Show and Sale Saturday, April 29, 2017 • 8:00am-4:00pm Portland Nursery (Division), Portland, OR

The Portland Mum Society will have its first Spring Mum sale at the Division Location. continued next column

#### Tualatin Valley Garden Club 54th Annual Plant Sale Saturday, April 29, 2017 • 8:30am-5:00pm Washington County Fair Complex, Hillsboro, OR

A great selection of vegetables, particularly tomatoes and herbs, are available for home gardens. A variety of landscape plants, such as annuals, perennials, shrubs, small trees, and natives are also for sale. In addition, the sale features garden related materials and specialty plants. At the Washington County Fair Complex's east entrance at 34th and Cornell Road in Hillsboro.

Numerous vendors will help customers on how to successfully grow vegetables, herbs, and enhance home landscapes. Communities that sow together, grow together! For more information, contact Joy Russ at 503-647-9980 or Dave Russell 503-648-4236. www.tualatinvalleygardenclub.org

#### Mushrooms in the Garden Sunday, April 30, 2017 • 11:00am-12:30pm Portland Nursery (Division), Portland, OR

With Tony McMigas, co owner of McMigas Family Farm. Join us with Tony McMigas, co owner of McMigas Family Farm, to learn how you can incorporate mushrooms in the garden. He will show you how to grow mushrooms on logs, straw, and wood chips. All of the varieties to be discussed can be kept going year after year with regular maintenance. Starter kits will be available for purchase for \$25.00 each, (cash preferred).

#### Vegetable Gardening: Beans & Squash Sunday, April 30, 2017 • 1:00pm-2:30pm Portland Nursery (Division), Portland, OR

With Marc Scheidecker. It's almost time to get those warm weather veggies in the ground. In this vegetable class Marc will focus on Beans and Squash and how to get the most out of your plants this year.

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

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