

June 2018

# garden time

A Digital Monthly Magazine for Your Garden & Home

'Annual of the Year'  
**Calibrachoa**  
One in a 'Million'

Calibrachoa  
'Million Bells Cherry Star'

Stacking Pots  
**Oregon Farm Loops**  
CHERRY COUNTRY'S  
**Celeste Shadbolt Bonnksen**



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## Give 'Til it Bleeds!

Spring is the time for blood! It seems like I have to learn the lesson over and over again each year. I end up bleeding at some time or another as the weather warms. Either it is a popped blister or a small nip of the Felco pruners. A drop here, a drop there. I was reminded of that when I went to give blood for 'real' the other day. My wife Therese and I try to donate to the Red Cross as often as we can (when we remember) and as I was lying on the table, I thought of all the blood and sweat I've left in my garden over the years, and with the Red Cross, and how doing both brings me great joy! Whether it is helping someone who needs it, or creating beauty in the garden, that feeling always brings a smile to my face. In both cases, it is a worthy sacrifice.

Good thing there's no sacrifice involved in reading a new issue of Garden Time magazine. This month we have another bunch of great stories to share with you. For those of you working in your gardens Judy shares the annual of the year, the calibrachoa. A lot of you know this plant as 'Million Bells' and that name really fits this plant. It rewards the gardener with cascades of blooms that don't seem to end. Plus there are newer improved varieties coming out every year and even though it is considered an annual, and will die back every winter, ours survived this year and is thriving in its container! Speaking of containers, Therese has a great idea for those gardeners who are 'space challenged'. She shows us how to grow in stacked pots. We have done a similar story in the past on the TV show and it is worth repeating. It is a great way to add some height to your garden as well. If you are looking to get out of the garden, Ron takes us on a written tour of some of the various Farm Loops in our area. These 'loops' are simple tours either highlighting certain areas or products (think wine tour). If you are looking for a great way to enjoy an afternoon, these loops will always deliver.

As we approach the official start of summer please remember to take care of yourself and try to not sacrifice too much in the garden. I feel like my annual lessons have been learned again... no more cuts or nicks. Now if I could only remember to use that sunscreen!

## Happy Gardening!

**Jeff Gustin, Publisher**

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# Garden Time's Iconic Spokesflower Answers Your Questions!



## Ask Mortimer



Vinegar: The acid test.

PHOTO CREDIT: HEALTHY FOOD HOUSE

Dear Mortimer,

I am trying to use less synthetic chemicals in the garden and I've heard that I can kill weeds by using vinegar.

Signed,  
Concerned in Portland

Dearest Concerned,

You are not the only gardener who is looking toward simpler and sometimes homemade solutions to synthetic chemicals in the garden. Good for you, however... as a flower I always recommend that you seek advice from your local OSU or WSU Extension Agent before you start mixing products. The use of ordinary products in the garden can be as detrimental to plants as other products. The commercial products in your garden center usually have been tested and the amounts listed are the recommended dosages for safe application. Whether synthetic or organic, the label is the law. That means you should follow the instructions printed. This is hard to follow when you are mixing your own products in your garage. Plus, some of these homemade products are not as effective, so you may need to reapply every 6-8 weeks. Vinegar is considered a natural acid, there are also salt based and iron based herbicides and even corn gluten. Whatever you end up using, try it in a small area of your garden first to see how it acts with weeds and reacts with your ornamental plants. Remember to always wear eye protection and beware of wind that may cause your product to drift.

Good luck and happy weed hunting!  
Mortimer

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

Dear Mortimer,

Why are pink flamingos in the yard considered tacky?

Thanks,  
A bird lover in Bend

Dear Lover,

Pink Flamingos have gotten a bad rap! I've been in yards and gardens where there has been a flock of flamingos and I notice that they usually bring a smile to the faces of passersby. The reason for flamingos being a pariah in the garden is because they are plastic, and a little cheesy looking. Some people find that they just don't match the aesthetic of a proper garden. Like the John Waters movie of the same name, they are 'An exercise in poor taste'.

First designed in 1957, the birds were first made in Massachusetts and became a fixture in some gardens not long after that. Whether used as a marker for remembering your home in a tract neighborhood of the early '60s, or as a reminder of the tropics, they lost popularity in the late '60s and '70s. They are now making a comeback. In fact, getting 'flamingoed' is now seen as a rite of passage for some in the garden community.

So, grasp your 'inner bird lover' and place a pink flamingo in your garden and know that you are just another chapter in the story of this much maligned piece of garden art!


Tackily yours,  
Mortimer



PHOTO CREDIT: CNN

Flamingos: Get the flock out of here?

# It's a Sunshine Saturday!



**HOSTS: JUDY ALLERUZZO & WILLIAM McCLENATHAN**

More stories and fun from your favorite garden show, featuring hour-long episodes throughout the month of June. Watch us every week on stations throughout Oregon.

## Garden Time

**SATURDAY MORNINGS**

**9:00AM**  
PORTLAND  
**FOX 12**  
KPDX CH. 49  
CABLE 13 & 713

**8:00AM**  
EUGENE  
**my 49**  
CH. 23/CABLE 4

**8:00AM & 12:00PM**  
SALEM/PORTLAND  
**KWVT**  
CH. 17/CABLE 318



2018 Annual of the Year: Calibrachoa

# One in a 'Million'

**For years, the larger, better-known Petunia has stolen the spotlight. Now, these long-blooming summer annuals, sometimes known as 'Million Bells', are making a name for themselves.**

**by Judy Alleruzzo**

**Calibrachoa 'Million Bells Cherry Star'**

Calibrachoa is a relative newbie to the annual flower gardening world. You won't find them on plant lists of famous gardens like Gertrude Jekyll's garden, Munstead Wood or at Monet's Garden, but the National Garden Bureau wants to celebrate this wonderful summer blooming plant as "2018 Annual of the Year".

Calibrachoa are native to southern Brazil to Peru to Chile. They are a short lived perennial with evergreen foliage and horizontal habit. In 1825, Vincente Cervantes, a Spanish/Mexican botanist, named this wild growing

flower after Antonio de la Cal y Bracho, a 19th-century Mexican botanist and pharmacologist. For many years Calibrachoa was simply called a small flower Petunia. In more recent time, breeders discovered chromosome differences between the two flowers. Calibrachoa then became its own genus with 28 species.

Gera Klingaman, retired Extension Horticulturist – Ornamentals, at the University of Arkansas, stated in a July 5th, 2001 Extension Bulletin, "Petunias and Calibrachoa were introduced into Europe from

southern South America in the early 19th century along with a number of other common annual flowering plants such as scarlet sage, portulaca and the garden verbenas. But Petunias had larger flowers and produced more seed, so they went on to fame and glory while the small-flowered cousin slipped into the dry, dusty pages of the herbarium cabinet. Calibrachoa is not mentioned in any of my references, new or old."

Petunias and Calibrachoa are related and in the Solanaceae family. This is the same family as tomatoes



and potatoes, but don't eat them! The best way to tell the difference between these two plants is the flower size. Calibrachoa's flowers are smaller than Petunias. They may be a small punch of color but are more tolerant of heat and drought than Petunias.

About 1992, Suntory, a Japanese plant breeding company, released the Calibrachoa variety 'Million Bells'. Many people just called this new summer blooming

annual flower "Million Bells", as Calibrachoa is a bit of a tongue twister. Even today with so many new varieties, Calibrachoa is still called "Million Bells" by many gardeners.

This year of the Calibrachoa is an excellent time to plant these long blooming summer annuals. With over 10 different Calibrachoa breeders around the world, there are a boat load of flower colors to choose from for your container creations

or garden beds. As Garden Time has been visiting many of the area's garden centers and nurseries, we have noticed many new varieties. We really love the orange colored flowers of varieties like 'Conga Orange, the deep magenta with bright gold star of 'Million Bells Cherry Star' and the soft pink with burgundy center of 'Bloomtastic Rose Quartz'. Stop by your favorite annual department and see why Calibrachoa's were voted the #1 annual for 2018.



**Calibrachoa  
'Bloomtastic Rose Quartz'**

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TRIP BOOKED THROUGH



# STACKED



Container Trios

**Save space and add height to your deck or patio by stacking similar looking containers of different sizes.**  
**by Therese Gustin**

To create some vertical drama on your patio, porch or deck, think stacked pots. Instead of filling multiple containers with plants and spreading them around your outdoor entertaining area, you can save space and add height to

a corner of your patio by stacking similar looking containers of different sizes. These creations can be designed with shade plants, sun plants or even edibles. In this article I'll take you through the step by step process for cre-

ating the ideal stacked pot container for your deck or patio.

## **Step One: Containers**

The choices are endless but an easy way to get started is to

choose two or three pots of the same color and style but of different sizes. This will give your creation simplicity, balance and continuity. Your choices can include terra cotta pots or glazed pottery. If you choose terra cotta, you can paint them to compliment your home or deck.

## Step Two: How to Stack the Container

For stability and to raise the height of the container, I suggest putting a cinder block brick or an upside down pot (for a large container) or smaller bricks (for smaller containers) inside the largest container. This will create a stable base to set the next smaller container on. Adding the bricks will also take up space which will help reduce the amount of soil you will need to fill your container. If you will be adding a third container on top, be sure to add a small brick into the second container to raise and support the third container.

You can fill the container with soil to about 3 or 4 inches below the rim, tamp down the soil and set your next pot on top of the soil if



you prefer not to use the brick method.

### Step Three: Soil

Choose a good quality potting soil whenever you plant in containers. A great potting soil like Black Gold All Purpose or Natural and Organic will give you a great foundation for your plantings. Their soils even contain slow release fertilizer to help your plants along. Stay away from digging up the soil in your garden and using in your containers. It won't provide the proper drainage and may even introduce pests or diseases into your containers. You can't go wrong with Black Gold!

Partially fill the containers with soil and stack them before introducing any plants.

### Step Four: Plants

This is the fun part! Consider where you will be displaying your stacked planter. Will it be in sun or shade? Choose plants that will thrive in that location. Will it be under the eaves? Will it be small enough to sit on a table? Once you determine where you want to display your creation you can begin to choose your plants. If it will be in a sunny location, choose plants that thrive in sun; likewise, if it will be in shade all your plant choices should do well in shade. You will have more success if all your plants have the same general light and watering requirements. As with most containers, follow the rules of thrillers, fillers and spillers. A 'thriller' is a taller, showy specimen that anchors your container. 'Fillers' are shorter varieties that fill in around the 'thriller' and the 'spiller' usually cascades over the side of the container softening its edge. You can use a combination of sedums and sempervivums for a very easy maintenance 'trendy' container. You can combine shrubs and annuals. A great example of this can be seen in the Garden Time story with Donna Wright from Black Gold. Donna used a hydrangea as her 'thriller' and surrounded it with annuals as 'fillers' and 'spillers'. You might try an edible stacked planter. This is a great way to have fruit or herbs right up close to your home. A small blueberry can be used as the 'thriller' surrounded by strawberries perhaps. The combinations are endless.

If you're not sure what combinations require the same light and watering needs be sure to ask at your local independent garden center. Create a beautiful stacked pot this summer and "Grow Up"!



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# Coming Full Circle

**The Oregon Farm Loops are tapping into our desires to reconnect with Mother Earth. They're also a terrific way to spend a day in bucolic splendor.**

*by Ron Dunevant*

**E.Z. Orchards Farm Market, one of 25 farm stops on the Marion Farm Loop**

PHOTO CREDIT: OREGON FARM LOOP

**An agrarian society is any population whose economy is based on producing and maintaining crops and farmland.**

Imagine a civilization made up of farmers and you'll get a pretty good picture of what an agrarian society looks like. This is the legacy of the United States. Early in her history, the farm was the center of American life. Towns sprung up around farms and evolved into cities and then transformed into metropolises. But the farms remained, pushed ever further from the center of society.

It's a shame, too. Not only do we depend on the farmers to provide us with the food that sustains us, but the connection to the bounty provided by Mother Earth is embedded in our DNA. Deep inside, we yearn for that connection and when it is lost or buried too deeply, a part of us is lost, as well. The dawn of the 21st century has ushered in vast leaps in technology, yet at the same time, it has also re-

awakened our need to connect with the soil. It is that yearning that is bringing us full circle in our journey, back to where our ancestors began.

The Willamette Valley, nestled between the formidable Coast Range and the towering mountains of the Cascade Range, is home to some

of the best soil on the planet, and the products that are grown and created there are celebrated around the world. This appreciation has made us cognizant of the riches just outside our urban boundaries. At the same time, the denizens of these bucolic provinces have had an awakening of their own. Just as we desire to reconnect with them, they wish to reconnect with us, too.

In the past decade, Oregon farmers, sensing this complementary compulsion, have banded together to establish the Oregon Farm Loop, a tourists' mecca comprised of some of the best farms and farm-related operations in the state. These assemblages of farmers and ranchers, artisans, and crafts-persons, orchards, fields and acreage have pooled their considerable talents and respective resources to create an experience destined to appeal to the foodie, adventurer, animal-lover, and farmer that resides within all of us.

## **Four Loops**

The Oregon Farm Loop is actually four distinct routes, divided by area, with a little overlap. There is the Canby Farm Loop, the Farmlandia Farm Loop, the Marion Farm Loop and the Molalla Country Farm Loop. A few farm stops actually appear in more than one loop, but they are close enough together that you could conveniently jump from one to another and "cherry pick" your destinations.



Each loop is 15 to 45 minutes from Portland and has from 14 to 25 "farm stops" that feature a wide variety of products and experiences, including farm stands, tours, festivals, rodeos, wine tasting, gift shops, farm animals, food, produce, flowers, Christmas trees and more. You can follow the route as it is laid out or skip to the spots that interest you the most. The maps and information provided on the website are meant to be a guide, but it's up to you to choose the experience that best suits your interests and desires. You can get a full experience by following the route or hit all the wineries, u-picks, petting zoos or produce stands. As Mary Stewart, an OSU Extension Agriculture, Business and Marketing Faculty based out of Marion County says, "There is no right or wrong way to take the loop. People will sometimes ask 'how do I do this?', but it really is a self-directed tour."

Farms vary in their open season, depending on what they grow, so it is recommended that you call or check each farm website to confirm the day's schedule before beginning your tour.

### Looping: The Experience

Touring the Farm Loops has become a regular experience for some, and hardcore visitors have even coined a phrase for their passion. They call it "going looping."

So, what should you expect when you "go looping"? According to Barb Iverson, owner of Wooden Shoe Tulip Farm & Vineyard in Woodburn and a co-chair of Oregon Farm Loops, "One of the comments that people make is...it's so open.' The vastness and the view of Mt. Hood, and the fields, it's just a different experience for people." In the past decade, she has seen a change in the attitudes and expectations of visitors to Wooden Shoe Tulip Farm. "It's more of an experience



K's Nursery, Molalla Farm Loop

PHOTO CREDIT: OREGON FARM LOOP

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• [www.avintageflea.com](http://www.avintageflea.com)



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that people are searching for now than it was ten years ago." With that in mind, Iverson's focus has evolved, as well, "from marketing to gardeners to creating experiences for people. I think it's kind of an experience economy that people are looking for now. There's so many things out there that they want to go do something they've never done before."

The Farm Loops provide that "something." Yes, you will find farm-fresh produce. But you can also partake in wine tasting and savor local foods, shop for western wear, stroll along nature trails, thrill to rodeo events, pet farm animals and see newborn animals, tour a flour mill, taste hazelnuts and chocolates, pick fruit right off the tree, carve a pumpkin, gather a bouquet of flowers and more.

Some of the most profound experiences come from the area, itself. Far away from the noise pollution of the big city, one feels a sense of oneness with the earth that is fleeting amongst the hustle and bustle. Jennifer Cameron, owner of Alpacas at Marquam Hill Ranch in Molalla and a co-chair of Oregon Farm Loops, has seen the awe that some first-time visitors experience. "When people come out, a lot of times they're not from this area. You'll hear a cow in the background and a child will go 'what's that sound?' It's kind of a 'getting in touch with your senses' kind of thing."

## Seasonality

As you would expect, farming is all about the seasons. If you're looking for fresh produce, when you go looping, timing is everything. Carrots are available as early as April, but if you have your heart set on peaches, you'll need to wait until July. If hanging baskets are your passion, visit between March and July, but wait until August to hunt for dahlias. Honey and ornamental shrubs are available year round.

To help you time your visit, you'll find a handy Seasonality Chart on the Farm Loop websites, showing you the time of year that fruits, vegetables, plants, meat, eggs, trees and shrubs are likely to be in season. Just look in the navigation bar for "What's in Season?" You're still advised to call ahead, though, as the weather in any given year can move up or push back the harvest dates for a specific crop.

## Farm Etiquette

As with almost everything in life, there are protocols when visiting a farm. It is not a theme park, it is an operating business that requires the talents and hard work of numerous people, day in and day out. There is often heavy machinery about. There could be animals roaming, perhaps without a fence or other barrier to pen them in. There likely will be dirt or mud, gravel, rocks, grass, and of course, crops. For many visitors, this will be an experience unlike anything they have been exposed to in the confines of a big city. Therefore, it is necessary to follow the rules and



Villa Catalana Cellars, Canby Farm Loop

PHOTO CREDIT: OREGON FARM LOOP

be aware of your surroundings. The owners of the farm stops want you to have a safe and enjoyable visit, and your attention will help to ensure that.

First of all, wear comfortable clothes and shoes. This is no place for high heels and suits. Says Mary Stewart, "You can wear shorts, dresses, whatever, but the shoes are the main thing." Depending on your destination, you may be walking on uneven ground. If you are up-picking produce or petting farm animals, you're likely to get a little dirty. Consider it a bonus! Literally getting in touch with the riches of Mother Earth is in your genetic makeup. Embrace it and you'll enjoy the full experience of the Farm Loops. If you have stops before or after your tour, bring an extra set of clothes and a container of wet wipes. That way, you'll be ready for anything.

Remember to read and obey any posted signs. They are put



Alpacas at Marquam Hill Ranch, Molalla Country Farm Loop

PHOTO CREDIT: OREGON FARM LOOP

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there for your protection. If you bring along the kids, keep a close eye on them. Teach them to respect the hard work that farmers put into their endeavors. If you bring pets, ask if it's okay to bring them out before letting them out of the car. Stay out of buildings that are not open to the public and keep off of any equipment. Watch where you walk! Crops are being grown and you wouldn't want to trample them. The last advisory is short and simple: Enter at your own risk.

On the following pages, you'll find an overview of each of the four Farm Loops. For specific details on each of the farm stops, head over to <http://oregonfarmloop.com>.

The non-profit Oregon Agritourism Partnership was established in 2014. It works statewide with farms, ranches, wineries, other agriculture value-added operations, agricultural and farm-related events and the people who operate them, to help them connect with the public and to help the public connect with them. Their continuing goal is to "build relationships and enhance knowledge, familiarity, and appreciation for farming, and to establish a sense of place."

They work to provide the public with easier access to sources of fresh, wholesome foods as well as



**Fir Point Farms Donut Chef, Canby Farm Loop**

PHOTO CREDIT: OREGON FARM LOOP

local sources of plants, fiber and farm animals and to connect the public with the land and its resources. In addition, they hope to "provide fun and educational experiences that will encourage families to get outdoors and enjoy spending time together."

Mary Stewart, who is also an advisor to OAP, is well aware of the opportunity these Farm Loops provide. "They are fun and unique and it's so cool that they're so close to Portland and Salem and it just shows you this great agrarian heritage that we have, and this great agrarian economy that

we have. The farms in the mid-to-upper Willamette Valley are some of the best soils and growing conditions and products in the world. They're something to be proud of and it's something unique. And the fact that these family farms... have all opened up to visitors is really a wonderful thing."

The Oregon Agritourism Partnership has created an excellent and comprehensive website to help you get the most of your tour. On it, you'll find information about each loop and the stops along the route. You can even request literature for each of the loops, which



PHOTO CREDIT: OREGON FARM LOOP

contains detailed maps and an explanation of each stop.

With the summer tourist season upon us, make plans to visit some of these farm loops. They're a great way to connect with nature, the food chain, farming and rural life. You'll have a great time and you may learn a thing or two about the connection we all share. Mary Stewart sums it up best: "We're now more than four generations removed from the farm, and so it's more important than ever that people get out on to farms and discover what modern farming is all about and who these people are that are producing food and fiber."

It's a sentiment that should resonate with all of us, to be sure.

### Oregon Farm Loop

<http://oregonfarmloop.com>

<https://www.facebook.com/OregonFarmLoop/>



PHOTO CREDIT: OREGON FARM LOOP



# N&M

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May 6 - July 29

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Sean & Rosie Sullivan \* (503) 981-9060 \* [nmherbnursery.com](http://nmherbnursery.com) \* [info@nmherbnursery.com](mailto:info@nmherbnursery.com)

## CANBY FARM LOOP

<http://canbyfarmloop.com>

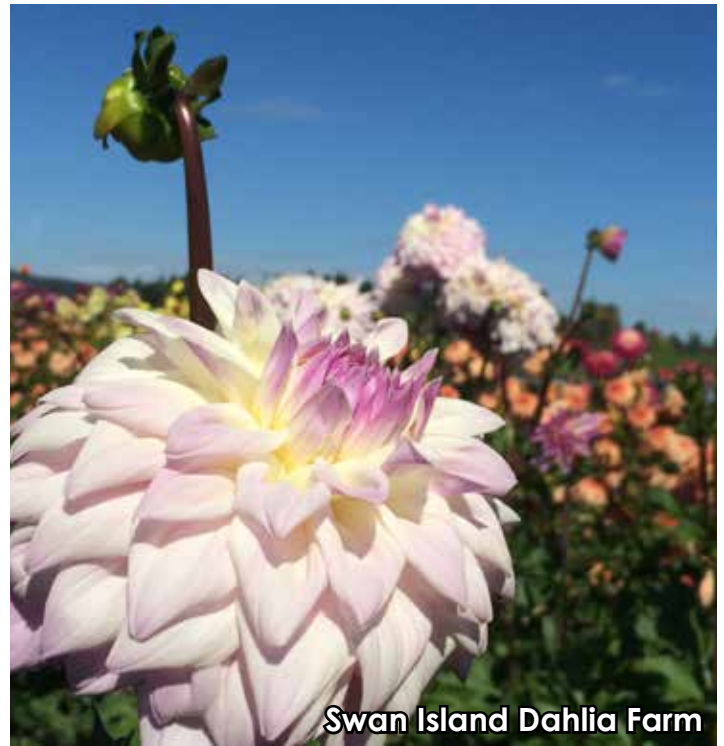
Location: Canby-Aurora area just west of Molalla

Number of farm stops in the loop: 14

The Canby Area Farm Loop is a self-guided farm tour route that leads you to 14 farm stops in the Canby Aurora area. You'll find things to do and see all year 'round. It's the perfect outing for family and friends, right in Portland's backyard.

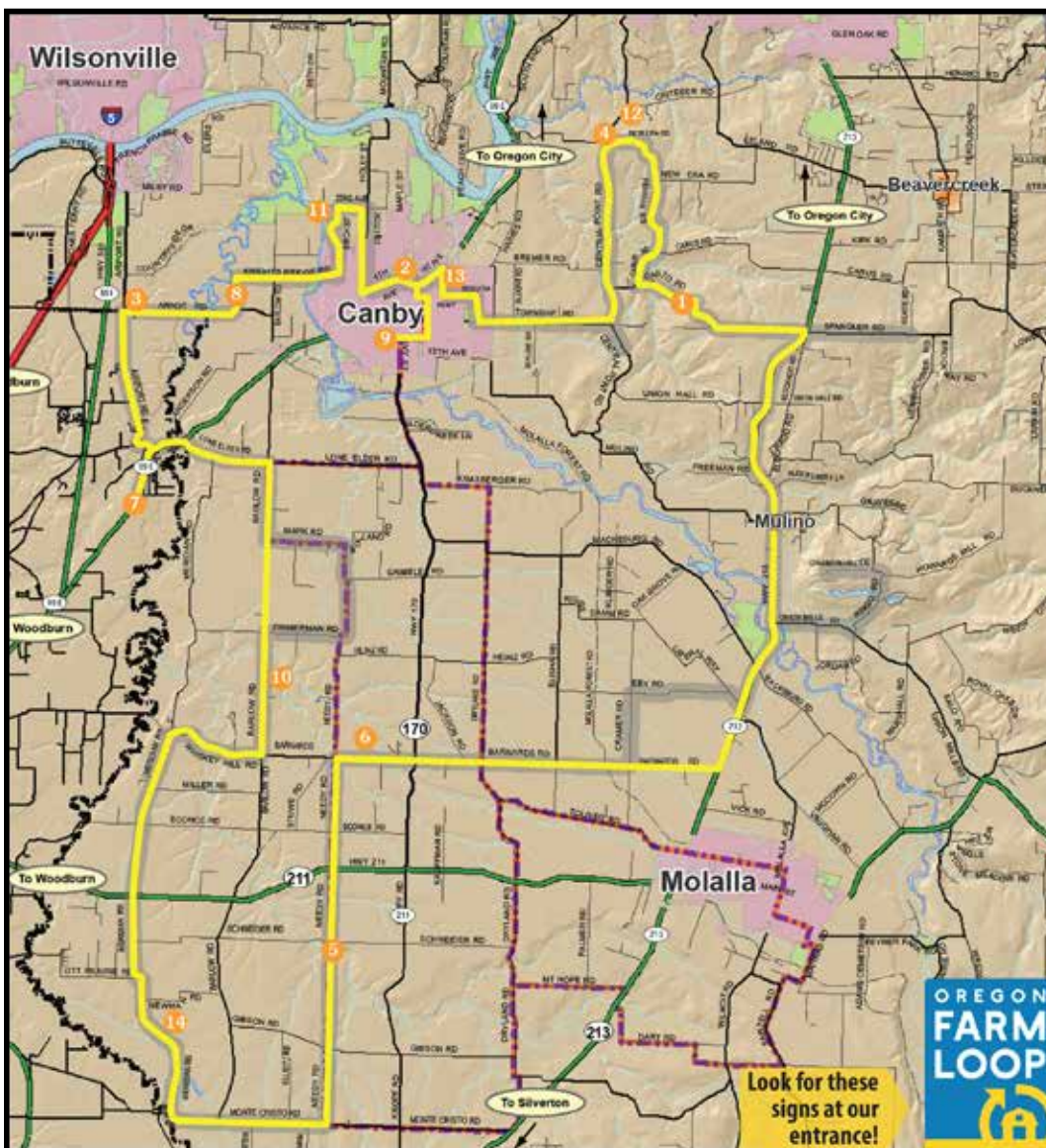
In just a few minutes travel time from Portland, you can gather natural goodness from a farm, pet farm animals, taste hazelnuts and chocolates, sip fine wines produced from the region's Jory soils, watch a rodeo or shop for western wear.

Farms vary in their open season, depending on what they grow. It's best to check their website and/or call them before you visit.



Swan Island Dahlia Farm

PHOTO CREDIT: OREGON FARM LOOP



- 1) Christopher Bridge Wines
- 2) Clackamas County Fair & Event Center
- 3) Fir Point Farms & Country Grains
- 4) King's Raven Winery
- 5) Lavender Thyme Herb Farm
- 6) Morning Shade Farm and Nursery
- 7) Pacific Hazelnut Candy Factory
- 8) Postlewait Farm & Nursery
- 9) Puddin' River Chocolates
- 10) South Barlow Berries
- 11) Swan Island Dahlia Farm
- 12) Villa Catalana Cellars
- 13) Wilco
- 14) Wooden Shoe Tulip Farm and Vineyard



**Chef Jessica Hansen of The Kitchen at Middleground Farms**

## FARMLANDIA FARM LOOP

<http://farmlandiafarmloop.com>

Location: Southeast Portland and Wilsonville area

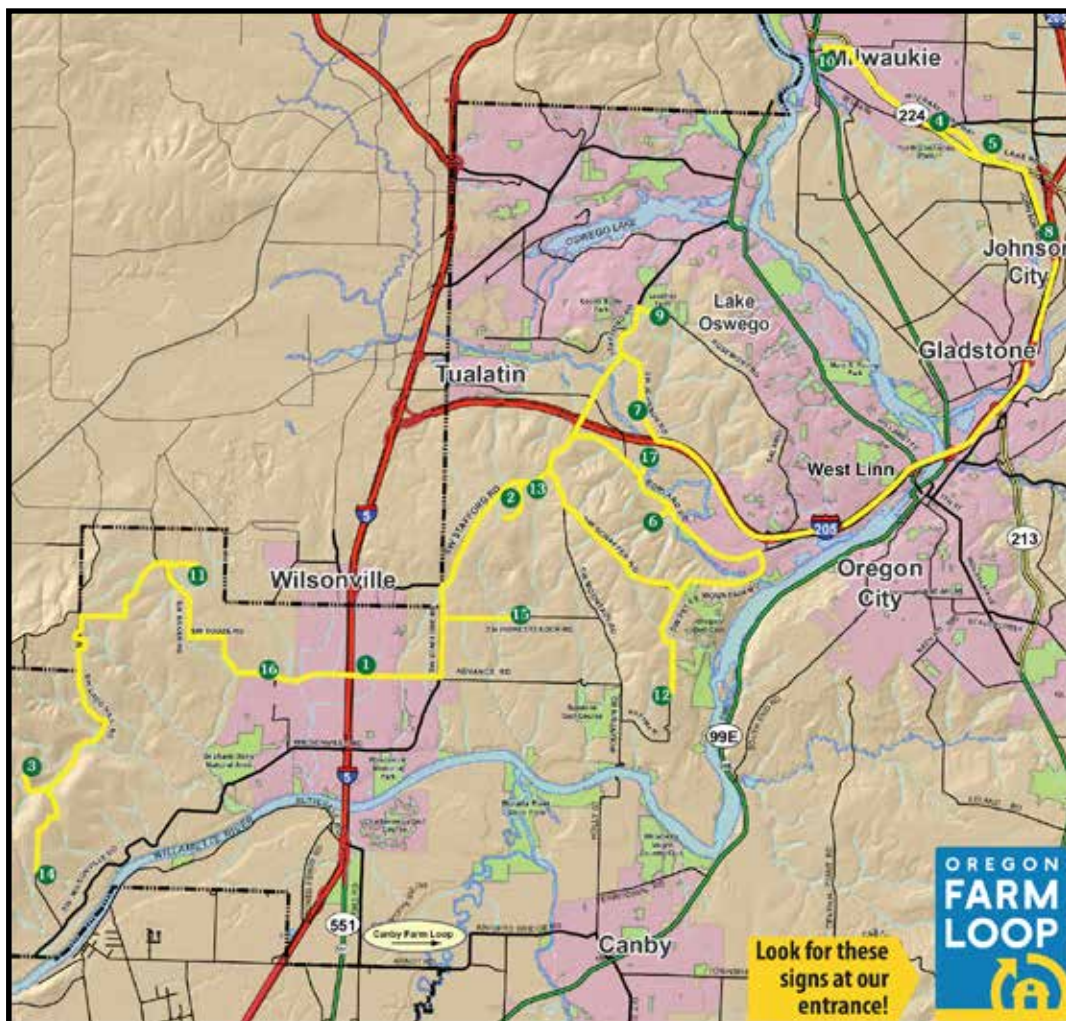
Number of farm stops in the loop: 17

The Farmlandia Farm Loop is a self-guided farm tour route that leads you to 17 farm stops in the south-east Portland and Wilsonville area. You'll find things to do and see all year 'round!

This loop includes a variety of farm stops, including farmstands with fruits and vegetables, U-pick, lavender and herbs, specialty native plants, flowers, baked goods and whole grains, tours of a flour mill, amazing local wines and friendly farm animals. Enjoy meals made with local foods at two of the farm stops, too.

Farms vary in their open season, depending on what they grow. It's best to check their website and/or call before you visit.

- 1) Al's Garden & Home
- 2) Barn Owl Nursery Herb & Lavender Farm
- 3) Beckham Estate Vineyard
- 4) Bob's Red Mill Whole Grain Store, Restaurant & Bakery
- 5) Bob's Red Mill World Headquarters
- 6) Bosky Dell Natives
- 7) Fiala Farms
- 8) Hartnell Farms
- 9) Luscher Farm
- 10) Milwaukie Farmers Market
- 11) Our Table Cooperative Farm
- 12) Pete's Mountain Vineyard and Winery
- 13) Stafford Farm and Feed
- 14) Terra Vina Wines
- 15) The Kitchen at Middleground Farms
- 16) Tollen Farm
- 17) Twill Cellars



## MARION FARM LOOP

<http://marionfarmloop.com>

Location: I-5 Corridor, between Aurora and Albany

Number of farm stops in the loop: 25

The Marion Farm Loop is a self-guided farm tour route that leads you to 25 farm stops in the Marion County area. You'll find things to do and see all year 'round. It's the perfect outing for family and friends, right in Salem-Keizer's backyard.

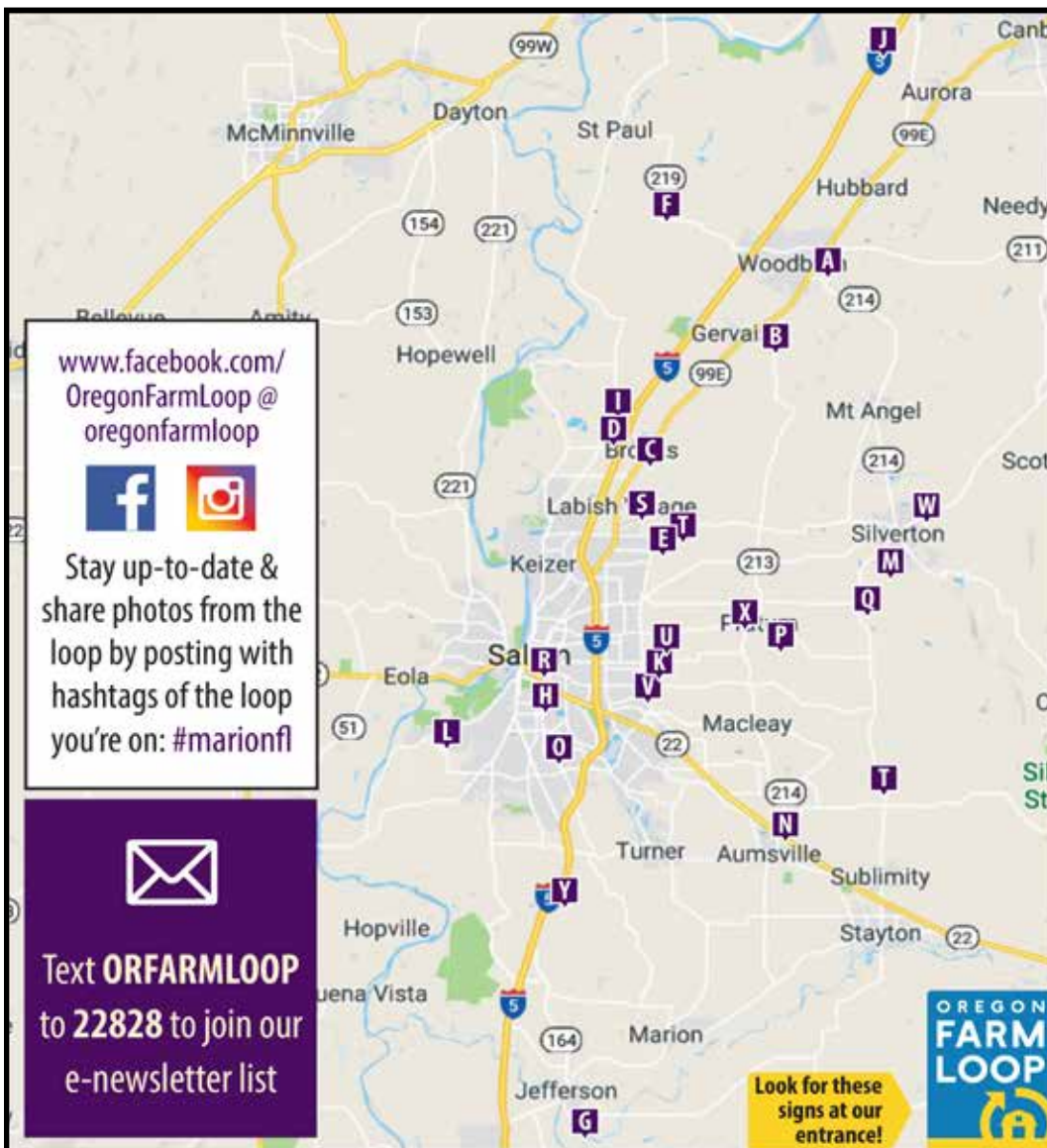
In just a few minutes travel time from Salem, you can visit a variety of family farms and pick fresh, ripe produce. Find the perfect pumpkin to carve. Enjoy delicious fruity desserts on beautiful land any day of the year. Go wine tasting at any of the many vineyards. Or gather a bouquet of large and colorful flowers for the perfect gift.

Farms vary in their open season, depending on what they grow. It's best to check their website and/or call them before you visit.



French Prairie Gardens & Family Farm

PHOTO CREDIT: FRENCH PRAIRIE GARDENS



- A) Al's Garden & Home
- B) Bauman's Farm & Garden
- C) Beilke Family Farm
- D) Egan Gardens
- E) E.Z. Orchards Farm Market
- F) French Prairie Gardens & Family Farm
- G) Greens Bridge Gardens
- H) Honeywood Winery
- I) Jones Farm Produce
- J) Margie's Farm & Garden
- K) Meyer Peach Orchard
- L) Minto Island Growers
- M) The Oregon Garden
- N) Piluso Winery
- O) Pringle Creek
- P) Pudding River Wine Cellars
- Q) Raintree Tropical
- R) Salem Saturday Market
- S) Sebright Gardens
- T) Silver Falls Vineyards
- U) Sunnyview Vegetable Farm
- V) Terra Gardens Nursery & Bark
- W) Vitis Ridge Winery
- X) Willamette Valley Pie Co.
- Y) Willamette Valley Vineyards



SuDan Farm

## MOLALLA COUNTRY FARM LOOP

<http://molallafarmloop.com>

Location: Molalla-Mulino-Colton area

Number of farm stops in the loop: 15

Enjoy a taste of country and a new adventure at each turn of the road.

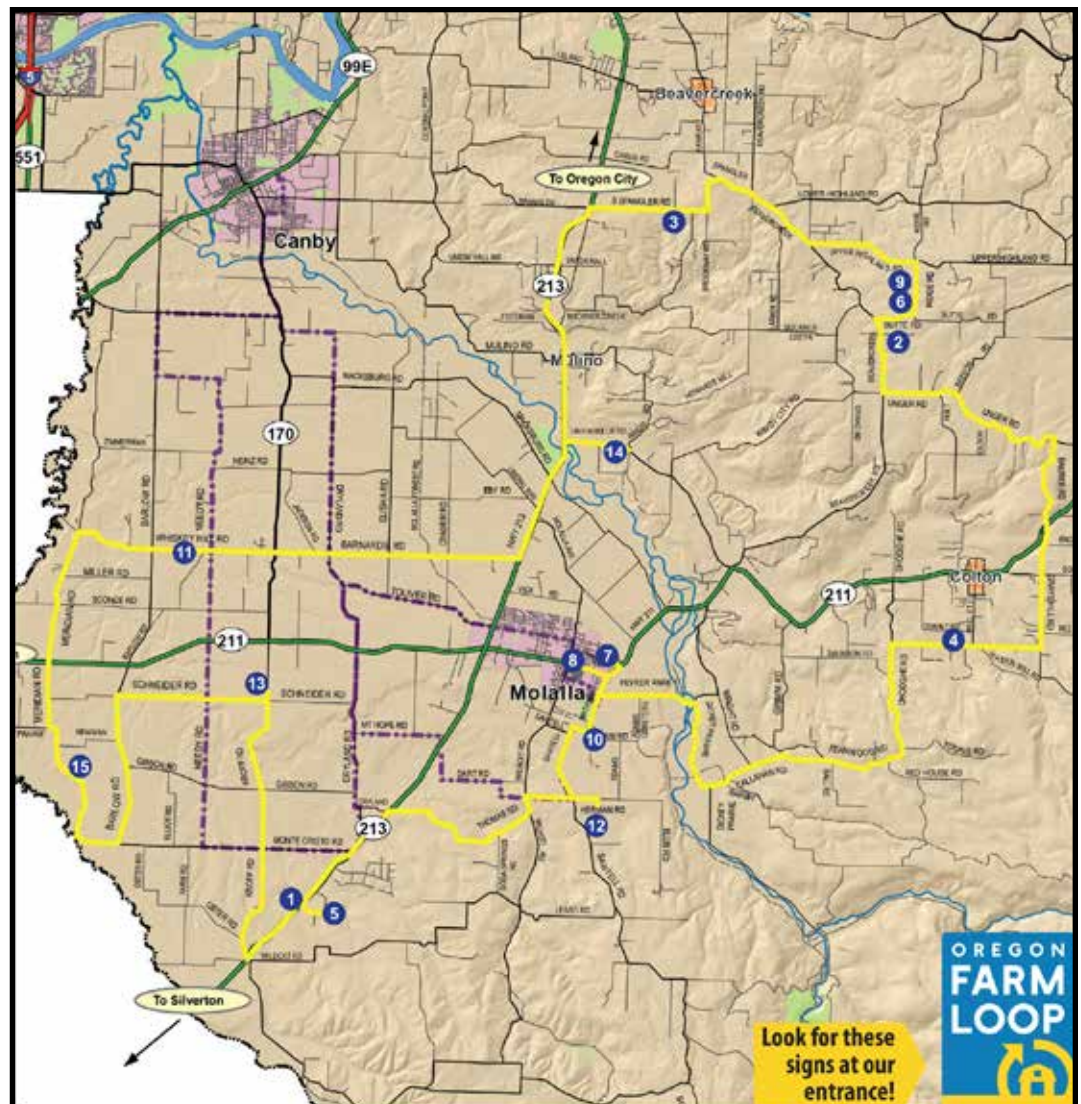
On the Molalla Country Farm Loop, you'll find 15 farm stops with local foods and boutique wines to savor; beautiful plants, flowers and Christmas trees for your house and garden and friendly farm animals or majestic elk.

Bring your basket and shop for western wear, yarns and gifts. Meet the farmers and winemakers. Stroll along the nature trails. Thrill to rodeo events.

And come back often to see the newest baby animals, to find the freshest crops as they ripen and to sip the latest wine releases.

Find and savor a day – or a week – of sweet memories.

- 1) Alpacas at Marquam Hill Ranch
- 2) Clarke's General Store and Eatery
- 3) Forest Edge Vineyard
- 4) K's Nursery
- 5) Marquam Meadows Fruit Co.
- 6) Meadow of Lavender
- 7) Molalla Buckaroo
- 8) Molalla Farmers Market
- 9) MoonRidge Farms
- 10) Rosse Posse Acres Elk Ranch
- 11) Starlight Flower Farm and Gifts
- 12) Stoller Farms
- 13) SuDan Farm
- 14) Union Mills Feed
- 15) Wooden Shoe Tulip Farm and Vineyard



# IN A JAM

Mulberries are delicious in jams, pies, syrup or jelly.



## These unusual fruits make delightful and interesting condiments. by David Musial

Strawberry season is upon us and with the season being relatively short, many turn to preserving the harvest to extend the time that they can be enjoyed. For most, this means making jam, jelly or syrup. This will continue with blackberries and raspberries, followed by fall fruit.

Although I fully support the preservation of these crops, might I suggest applying those same preservation techniques to other, more unusual fruit? I'm thinking cornelian cherry jam, mulberry jelly and elderberry syrup.

Most are surprised that many of their ornamental plants produce edible fruit, but they do. Though perhaps not as flavorful as some of our more domesticated and hybridized food crops, many plants that we consider ornamental, were primarily consid-

ered a food staple in years past.

### **Cornus mas**

Cornus mas or cornelian cherry, a member of the dogwood family, is mostly known as an ornamental tree or shrub in the US. Native to Eastern Europe and Western Asia, the fruit has been considered a food source for over 5,000 years.

The fruit ripens in mid to late summer and is ripe when it falls to the ground. The easiest method to collect the fruit is to place a tarp under the tree and give it a shake. The fruit that falls to the ground is ripe.

Similar in size to a small olive, the fruit has a single pit that will need to be removed. It is high in vitamin C and also pectin; making the addition of pectin in jam

unnecessary. The taste is tart and floral, and the addition of sugar creates a subtle balance of flavor.

In addition to jam, the fruit can be used for syrup, jelly, pies and they can even be dried.

We have included an easy cornelian cherry jam recipe for your consideration at the end of the article.

### **Morus ssp.**

The Morus genus or mulberry is another fruiting tree that has culinary uses. Morus rubra or American mulberry, Morus alba or white mulberry and Morus nigra or black mulberry are the species grown for their fruit. The American mulberry is native to Eastern US, white mulberry native to China and black mulberry

PHOTO CREDIT: WWW.HAPPIERTHANAPIGINMUD.COM

is native to Western Asia.

Depending on the species, mulberries can ripen from late spring to late summer. Like the cornelian cherry, tree or branch shaking is a time honored method to dislodge the fruit. However, be advised that they do dislodge themselves and many gardeners do not like the mess of fruit they leave behind.

The fruit has a flavor similar to blackberries and as many say, they are blackberries without thorns. Actually sweeter than blackberries, to achieve a more tart flavor, they can be picked early.

A good source of antioxidants, mulberries can be used for jam, jelly and syrup. In addition, mulberry is popular for winemaking. Count me in.

Here is a link to a good mulberry jelly recipe:

[https://nchfp.uga.edu/how/can\\_07/mulberry\\_jelly\\_powdered\\_pectin.html](https://nchfp.uga.edu/how/can_07/mulberry_jelly_powdered_pectin.html)

### **Sambucus ssp.**

Speaking of wine, you may be familiar with the Elton John song, Elderberry Wine. Well the elderberries used to make wine, come from *Sambucus* and the two most common are *Sambucus canadensis* and *nigra* or American and European elderberry.

Both produce an edible fruit from August to September. They are considered ripe when they have turned a deep black. Easy to harvest, no shaking involved. Just a snip with your pruners. One note, the red elderberry or *Sambucus racemosa* produces a poisonous berry and should not be eaten.

Besides being used for wine, the berries are great for syrup, jellies and pies. The flowers are also a prized delicacy, but you will have to choose fruit or flower. The berries are high in both vitamin C



**Ripe cornelian cherries ready to be shaken from the tree.**

PHOTO CREDIT: WWW.PHILLYORCHARDS.ORG



**They may look like blackberries, but they are actually black mulberries.**

PHOTO CREDIT: WWW.AGRA-MAG.COM



**White mulberries ready to be picked.**

PHOTO CREDIT: WWW.ZAKUPATOR.COM

and antioxidants.

Syrups always make a great gift. Give this elderberry syrup recipe a try:

<https://www.loveandoliveoil.com/2018/01/homemade-elderberry-syrup.html>

Here are a few tips on edible ornamentals:

- Not all plants within the same genus produce edible fruit or berries. Check with an expert prior to eating
- Be sure you can accurately ID your plant before eating its fruit. That includes your neighbor's plants.
- Only eat the fruit of plants that you are certain have not been sprayed with pesticides.
- If planting, look for improved named varieties. They will be superior in flavor to the species.

For the brave, I leave you with one other unusual fruit to consider for harvest, the barberry. Due to the spiny branches of this plant, you won't find me harvesting the fruit. Mine are strategically planted for security measures. However, for the brave, the fruit of *Berberis darwinii* will be found to be somewhat bitter, yet also sweet and tart. Best picked after the first frost, the fruit can even be dried for later use. Note that not all barberries are considered edible or palatable.

Many other ornamental plants yield edible fruit and with a little research you may just find out that the shrub in your backyard is not just beautiful, but unusually edible. If these unusual edibles aren't in your garden, they may be in your neighbors', but be sure to ask and know what you're picking before you go foraging.

The challenge with cornelian cherries is the pit. This recipe softens the fruit first and then easily separates the seed from the flesh.



**Morus alba or white mulberry, odd looking but tasty.**

PHOTO CREDIT: WWW.LEARNIC



**Try making elderberry syrup for a tasty and healthy treat.**

PHOTO CREDIT: WWW.THEBEARDEDHIKER.COM



**Sambucus canadensis or American elderberry.**

PHOTO CREDIT: WWW.REDMOONHERBS.COM



Simple to make, cornelian cherry jam.



Ingenious method to collect the fruit of Darwin's barberry without injury!



The flowers of Berberis darwinii are a brilliant shade of orange.

# Cornelian Cherry Jam

Makes about 2C

**1 pound  
cornelian cherries**

**½ C water**

**½ C sweet or  
semi-dry white wine**

**2C sugar**

Place the cleaned cornelian cherries in a pot with the water. Bring to a boil; remove from heat, cover and let sit for an hour.

After an hour, place the contents in a food mill or strainer to remove the seeds, reserving the pureed flesh. Return the puree to the pot with the wine and sugar. Over medium heat, bring to a boil and cook; stirring occasionally, until thick, about 15-20 minutes.

Remove from heat and place in sterilized jars. Once cool, place a lid on the jars and store in the refrigerator for up to three weeks.

# The Sweet Life

**For Celeste Shadbolt Bonniksen, life really is a bowl of cherries.**

**by William McClenathan**

**Celeste Shadbolt Bonniksen with *Garden Time's* William McClenathan and Judy Alleruzzo.**

This month's Horti is Celeste Shadbolt Bonniksen of Cherry Country.

When I interview people for these articles I am often surprised by what will be revealed about them. Celeste was no different.

Celeste and I met at Cadillac Café for a breakfast meeting; I realized right from the start that this would be a different interview. And different it was. For the first time, our Horti had little gardening experience from early in her life. It seems that most of us in this industry do have that interaction when young from a parent or Grandparent, someone who we spent time with as children working in the garden.

But this was not the

case with Celeste. In fact her parents were not avid gardeners at all. They both had careers far removed from the gardening world, and little passion for gardening itself. She does remember her father stomping grapes with a friend as a Saturday afternoon activity, but that is the limit for memories about plants and gardening.

So how does one become involved in Horticulture if they were not involved when they were very young? For Celeste, it seemed to be fate.

She got her degree from Western Washington University in Bellingham, Washington in 2000. But that degree was in Modern Classical Languages and Spanish.

At that time in her life, her passion was for teaching, specifically teaching English. She tells me, "I loved the interaction of teaching". In fact, she wanted to travel worldwide to teach English. It is then no surprise that through a series of circumstances, she ended up in Chili. Supposedly for six months. But that turned into a year. She also visited other countries in South America and to this



day stays in contact with the many friends she made while in those places.

Perhaps, that is where and when her personal passion for gardening began, because many people she met were farmers. Often she would take walks through the farmlands. She saw the passion those people had for nature and was delighted by the evenings with them, dining and drinking together. She also realized the delight they had in family and friends.

These concepts stuck with her and still do today. Spend any amount of time with Celeste, and there will be deep openness, honest conversation, and loads of laughter.

Her father was a businessman and her mother a teacher. This may define her ability to want to teach and her skills in business. But I think she would tell you, her love of nature came from her travels.

I went to their website to gather some info on the family business and I found this information: "In 1991, Celeste's parents, Mike and Marsh Shadbolt, bought a Royal Ann cherry orchard located in an historic cherry growing region, the Eola Hills, west of Salem, Oregon. Mike and Marsh began working together to learn everything about the cherry business as well as tending to the scenic 37 acres. While learning about cherries they realized that by drying them, without adding any preservatives, sulfites, sugars or oils, the cherry's natural flavors are highlighted.

By 2001, business was booming and Celeste Shadbolt Bonniksen joined the team as the



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general manager to help keep up with the increased demand as well as branding the company. Today, Cherry Country is dedicated to processing the best cherries from their own orchard as well as other neighboring, family owned cherry orchards in the Willamette Valley. The business's signature product is Dried Cherries & Chocolate, which does not contain anything other than a Royal Ann dried cherry in the center of high quality milk or dark chocolate. This product is a great, all-natural alternative to the old-fashioned cherry cordial.

Over the past ten years, Cherry Country has had a strong presence at the local farmers markets in Portland, Corvallis, Salem and Hillsdale. Cherry Country now employs 6 people and has enjoyed a thriving online business over the past few years".

"From our orchard to your taste buds, we offer you our best cherry creations."

This info from their website clearly shows that a passion for horticulture can come late in life.

Celeste did many amazing things before joining her family's business.

Her passion may have once been to teach English as a second language but that was not the case anymore. In 2001 she chose to jump into

the family business, as it was expanding and they desired her assistance.

Now, she thrives amongst the cherry orchards, learning not only just about herself, but about the beauty and value of all Nature.

She and her family now earn their living from Horticulture. I think that even if Horticulture was not grown into Celeste from an early age, the seeds which make a great horticulturist were indeed planted by her parents in her upbringing. Honesty, Loyalty, commitment to a cause and of course teaching, all conspired within her mind to grow her into an excellent example of a grand Horticulturist.

Celeste now sees more clearly the tapestry of her life. She gladly admits that, "I was always drawn to farmers, horticulturists and people who were in love with nature".

She continues to educate herself by joining the Small Business Management group provided by Chemeketa Community College. By meeting once a month, she continues to be educated on small business.

She is also very proud that this year, Cherry Country provided the staff with Insurance coverage. She is so proud of this because she knows

### Cherry Country

Orchard, Chocolate Factory & Farm Store  
6200 Oak Grove Rd., Rickreall, OR 97371  
Open: Monday - Friday, 11:00 am - 5:00 pm

[www.thecherrycountry.com](http://www.thecherrycountry.com) • (503) 835-0347

these hard working employees deserve it.

She also wants to work more with the City of Salem in promoting and celebrating Cherries.

Celeste and her husband have an adorable daughter. While filming there, we could all see her delight about being at the store.

Celeste tells me that 'Even though she still sometimes forgets to take the money from customers...that is an easily learned skill I am sure she will gather with time. She just gets excited when giving them items they want to purchase'.

Cherry Country will also be expanding their cherry juice selection in the future. Of course I said I would love the day when they produce a Cherry Vodka or Liqueur...but that is just me.

So there you have the story of Celeste and how she came to be a Hortie. Her life now depends on it...and what a sweet living it is because, it has the beauty and flavor of cherries.

**Watch a Garden Time  
Cherry Country Segment from 2015**

<https://youtu.be/K7G1BBtKbu4>



*While searching through their website I was delighted to find several recipes! This one sounded so delicious. I am sure I will be making it myself very soon.*

## Bing Cherry Beer Cake

### Ingredients

#### Cake

3 cups flour  
2 teaspoons baking soda  
1/16 teaspoon salt (pinch)  
2 ½ teaspoon ground allspice  
2 teaspoon ground cinnamon  
2 cups brown sugar  
1 cup butter  
2 eggs  
2 cups beer  
1 cup Hazelnuts, chopped  
1 5.5 oz bag of Cherry Country dried Bing cherries, chopped

#### Frosting

1/3 cup butter  
2 cups powdered sugar  
2 teaspoon vanilla  
2 to 4 teaspoon hot water

#### Instructions

Preheat oven to 350°F.

Using a whisk, mix all the dry ingredients, flour, baking soda, salt, allspice, and cinnamon, together and set aside.

Cream the butter and brown sugar together, add eggs and beat well.

Alternate adding dry ingredients and beer. Mix until just combined.

Add hazelnuts and cherries and fold into batter.

Pour into a well-greased tube pan and bake for one hour at 350°F, or until toothpick, wooden skewer or cake tester comes out clean.

Let cool for about 15 minutes in pan on a wire rack, then carefully invert on cake plate.

For your vanilla glaze: heat butter until melted. Stir in powdered sugar, vanilla and water. Stir all ingredients until smooth. Pour over cake and serve.

*Sounds delicious, yes?*



Cherry blossoms in the orchard



Cherry Country sunset



Celeste's daughter

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# Sentimental Journey

**How to preserve the flowers, and the memories, from life's special moments.**

**by Ron Dunevant**

**Dried floral bouquet**

It's a simple fact: Flowers and plants bring meaning to our lives. Whether it is a dozen long-stemmed roses on an anniversary, a corsage pinned on the dress before a prom or a mixed bouquet presented to Mom on Mother's Day, flowers and plants are often associated with the most joyous times of our lives. And, when these colorful tributes finally wilt, our souls long to keep the memory, if not the plants, alive.

But how to do it? Nothing looks sadder than a raggedy assortment of dead flowers in a vase. However, if we can get to them in time, and with a little planning and preparation, making a keepsake of these memories is simpler than you might imagine. Most flowers and many plants can be dried and preserved, to enjoy for years or even decades, with a minimum investment of time and effort.

The first step is to make an assessment of the flowers or plants you wish to keep. Air drying works best for bouquets, roses, lavender and other hardy blooms. Flowers such as tulips, chrysanthemums and daisies will hold their color better if dried in a microwave oven. Delicate flowers like lilies do best when pressed. Regardless of the method, though, one universal truth persists: Don't wait too long. Flowers wilt and shrivel quickly, colors fade and mature blooms fall apart. You will have the best results with younger, fresher plants.

There are two methods that are most used in flower preservation: pressing and drying. Both are similar, but the results are vastly different. The most obvious difference is that pressed plants and flowers are flat. Dried flowers will hold more of their original shape. The best choice for you will de-

pend on what you want to do with the flowers afterward. For use in a scrapbook, as potpourri or for blooms separated from the stem, pressing will give you a nice result. If you would prefer to use your preserved plants in a vase, in artwork or as a decoration, you will probably prefer to air dry them.

Here, with some explanation, are five different methods for preserving your flowers and plants, all of which fall within the two methods mentioned above.

## **Press Flowers with Books**

You may have tried this when you were in grade school, and using a book is the most basic way to press flowers. The first step is to arrange the flowers on a white piece of paper. Do not use glossy paper, as it is not absorbent enough to aid drying. Some peo-

ple have had good results with newspapers or phone books (remember THEM?), but you do risk getting newsprint on the flowers or, at least, your fingers.

Remove any excess leaves, shoots or twigs. Spread out the flowers and carefully arrange the petals. Make sure they do not touch, as flowers that touch will stick together after pressing. Particularly large flowers will be easier to press if cut in half.

Next, cover your flowers with another white sheet of paper and place them in a book. Heavier is better and hardcover books will be stiffer than paperbacks. Be sure not to disturb your arrangement when you close the pages. Add more books on top for weight (or even heavier items like bricks) then wait two to four weeks for the flowers to press. Change the blotter sheets every few days to help the plants dry more quickly.

One final note: Remember that plants have moisture in them, and it has to go somewhere. Make sure the book is one you don't mind losing, in case some color or moisture seeps into the pages.

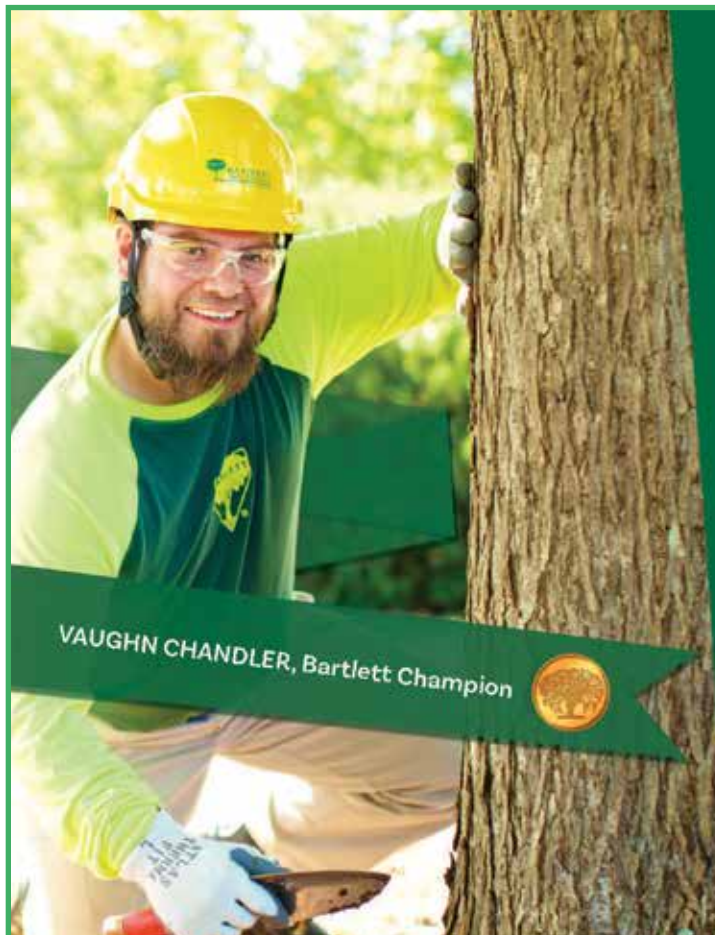
### Press Flowers Using an Iron

A good old-fashioned electric iron can press flowers in about five minutes. Place the flowers in parchment paper (like you find in the baking aisle of the grocery store), and place the parchment paper between two



*Verticordia Grandis*

PHOTO CREDIT: CYGNIS INSIGNIS VIA WIKIMEDIA COMMONS



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paper towels. Make sure your iron is completely dry (no water for steam) and set it to medium heat. Press the flowers with the iron for ten to fifteen seconds and then stop pressing for a few seconds. Continue this for about three minutes.

After pressing, let the flowers cool down and check for moisture. If they are not dry enough, repeat the process.

### Press Flowers in the Microwave

Just as with everything else, we turn to the microwave when we want to do things in a hurry. Begin by cutting two pieces of cardboard. Place three paper towels on the first piece and arrange your flowers. Then, cover the flowers with three more paper towels and the remaining piece of cardboard. Use heavy rubber bands to hold the cardboard together. Run the microwave (on the maximum setting) for one to two minutes and then allow it to cool for fifteen minutes. Repeat this process until the flowers are pressed and dry.

You can track your progress by noting any moisture that appears on the glass window. When that



Dried flowers used in a wreath

ceases, your flowers are dry.

One note: Make sure your cardboard has no metal staples or clips in it, as this will cause problems in a microwave oven (that's why they removed the wire handles from the take-out food boxes!)

### Air Drying Flowers

An alternative to pressing flowers is to air dry them. You should begin the process immediately after they begin to open. Cut the stems to your desired length, but

no shorter than six inches. Remove them from the sun to help retain their color during the process. Remove any leaves from the stems and use a rubber band to group them together into a bouquet, with about ten flowers in each bundle. Find a dry, dark area with good air circulation, such as an unused closet or an attic. Hang them upside down so that the flowers are not touching anything (such as a wall). Leave them for two to four weeks. After the flowers are dried, you can spray them with unscented hairspray to better preserve them.

### Dry Flowers in the Microwave

Again, the microwave speeds up the process. For this method, you will need a desiccant (a hygroscopic substance used as a drying agent) like silica gel or cat litter. The desiccant will absorb moisture and remove it from the flower or plant.

Using a microwave-safe container with a lid, preferably one you will not be using for food, add a layer of silica gel or cat litter. Add your flowers and add more desiccant until the plants are covered. Pour gently so as not to flatten the petals. Place your bowl, without the lid, into the microwave. Using a setting that is one or two levels above defrost, heat for two min-



Dried roses



Flowers and leaves pressed against paper

utes and check. Different flowers can tolerate different amounts of heat. Roses can withstand higher temperatures while daisies require lower temperatures. Check the flowers after each interval and, if the flowers are not completely dry, continue to heat, one minute at a time, until they are dry. At that point, cover the container immediately. Remove the container from the microwave, open the top about 1/8 of an inch, and let it sit for 24 hours. Carefully remove the flowers from the container, using a small brush to clean them. You can spray the dried flowers with an acrylic spray (available at craft stores) to help preserve them.

Dried keepsake flowers and plants are wonderful when used in dry vases or arrangements, in pot-pourri, bath bombs and household decorations. They also make great homemade gifts. Next time someone gifts you with a lovely bouquet, consider drying them and allow the beauty – and the sentiment – to last a whole lot longer.

**Available Now!**

# Garden Time Flowers

In celebration of Garden Time, we are proud to tell you about three flowers that have been named in our honor. The *Garden Time Dahlia* comes from Swan Island Dahlias, the *Garden Time Rose* was introduced by Heirloom Roses and the *Garden Time Iris* is from Schreiner's Iris Gardens. Check them out and put a little *Garden Time* in your yard!



**Garden Time Dahlia**



**Garden Time Rose**



**Garden Time Iris**

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**Garden Time**

# WTDITG

**June is a great time to work on landscaping. The weather is drier and we start to spend more of our time outside. This year, get a head start on those summer parties and barbeques and get your landscaping done early. Then, you can spend the warm summer months enjoying the beauty of your own garden oasis.**

## PLANNING



- Look at the landscape to see where you can infuse some fresh color. Plan on where to plant some of the newer re-blooming lilacs or spring, summer and fall blooming ever-green azaleas.

• Get going with the garden supports needed for the tomatoes, pole beans,

cucumbers, squash and any climbing ornamentals. Use branches, fencing, a trellis, old ladders or anything that allows the plants support. Get creative!

- How is that garden journal coming along? Now is a perfect time to play catch up if you haven't been keeping up with the gardening notes.



## PLANTING

• This is a good time to work on the landscape. The weather is usually a bit drier and it feels so good to be outside. Cut down on the lawn and make a bigger patio or vegetable garden. Create some raised beds to grow the crops in.



- Perennials do so well in our climate.

This is a good month to divide and plant the early spring flow-

ering perennials like aubrietia, arabis, primroses and bergenia. Planting new perennials now is perfect because there is so much more to choose from this time of year and they take off rather quickly in the warmer soil.

- Since the soil is finally drying out it's a good time to do the lawn aerating and de-thatching. Water will penetrate deeper allowing roots to grow deeper too. By de-thatching, you remove the thick mat of dead grass stems and other lawn crud. Your lawn will look a bit rough after this,

but with a good fertilizing, some garden lime and some deep watering, the lawn usually bounces back quickly.

- June is a good month to start a new lawn from seed or over seed an old tired lawn. If you are planning a de-thatching and aerating job, you probably should follow that with more seed. Great month to revive the lawn!



## TASKS, MAINTENANCE & CLEAN-UP

• Prune Rhododendrons and azaleas after they are done blooming. Prune lilacs this month.

• Water the lawn no more than once a week with 1" of water. For 1"- time how long it takes your sprinkler to fill an empty tuna can with one inch of water. Using automatic watering systems set for 5

minutes twice a day is a bad practice for lawn care. This causes shallow roots. Deep, less frequent watering promotes longer roots and healthy thick turf.

• Keep ripe strawberries picked. By keeping up with picking ripe berries, the ever bearing types of strawberries will produce over a longer time. Cover

# What To Do In The Garden

## JUNE

the berry patches with bird netting to stop those pesky hungry birds from robbing all your fruit!



- Mow the grass higher as weather warms. Grass roots will go deeper with taller grass blades and the taller grass

shades the soil against water lost through evaporation.

- If you maintain your lawn all summer get a good quality lawn

fertilizer applied this month. By using Dr. Earth brand lawn food you'll not only have greener grass, but the thatch is digested by the microbes introduced with the fertilizer. Roots grow deeper and thicker with applications of organic fertilizer.

- Thin fruit from fruit trees After the normal fruit drop on peaches, pears and apples, go back and thin more fruit from the trees. If you thin out the fruit, what is left will be bigger and better tasting. If you don't thin out the fruit of ten trees will get into a pattern of bearing only every other year.

- Keep up the slug patrol. New foliage is so tender and tasty to slugs.

- Keep a sharp eye out for aphids and other insects attacking the garden and produce. Usually a sharp



burst of water from the garden hose is enough, but occasionally stronger

methods are called for. Dr. Earth and Bonide have some dandy organic remedies against insects.

## VEGETABLE GARDEN

• Plant succession crops of some of your favorite veggies like beans, beets, carrots, summer squash and slow bolt spinach to name just a few. This will extend your harvest of the finest food available, the produce grown in your own garden. Look on the back of the seed packets to see how many days it'll take to produce a crop. Usually with warmer soil the plants will germinate and grow more quickly.

- Interplant fast growers with slower growers. Planting radishes, arugula and spinach (fast growers) with the tomatoes, corn, beans or peppers is the best use of space. The fast growers will be harvested much sooner than the longer season needed by the other plants.



- The warm soil lovers can go out now for sure; tomatoes, melons, peppers, squash, corn and eggplants. Basil likes the warmer weather too.

- Fertilize the vegetable garden one month after plants emerge by side dressing with Dr. Earth's Vegetable Garden Fertilizer.

- Apply a mulch of organic compost. Make sure you have gotten mulch laid down on the soil to conserve

moisture and retard weed development. Do not use lawn clippings as a mulch on veggies (or ornamentals) if a weed killer was used on lawn.

- Grow some mint for Mohitos. Traditionally spearmint is used in making a mohito. Mint plants go crazy and can really take over a part of the garden. Grow a pot of spearmint on the patio or deck for fresh leaves to muddle when guests come over this summer!

- Thin out garden plantings of lettuce, chard, mustard leaves and onions. Eat the thinned out plants on a salad...tiny but yummy!

- Plant basil seed or transplants frequently to make sure you have a steady supply of this fantastic herb. Find a sunny warm spot for this tasty plant to grow. Being from Iran, India and tropical Asia, basil loves the warmth. We sell plant starts as well as seed. Try both and see what you have the best luck with.



- Watch for the potatoes to flower. That is the signal that it's OK to snitch some new potatoes from the hills. Yum!



# PLAY TIME

## Gardening Events Around Town

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### **The 15th Annual Peony Volkswalk**

**Saturday, June 2, 2018**

**Adelman Peony Gardens, Salem, OR**

Join us for some fun exercise - 5 and 10 kilometer walks, with the last mile in the peony field. The longer route also includes visiting nearby hosta and daylily nurseries. Registration is from 8 a.m. to 12:00 p.m. Small fee applies.

### **Berries, Brews, and BBQ's**

**Saturday & Sunday, June 2-3, 2018**

**Saturday & Sunday, June 9-10, 2018**

**Saturday & Sunday, June 16-17, 2018**

**French Prairie Gardens, St Paul, OR**

The most fun you can have on a farm! This is a family friendly event, even your well behaved four-legged family is welcome to join us. The Berries, Brews, & BBQ event kicks off the first weekend in June and continues Saturdays and Sundays through Father's day. Gates are open from 9am-6pm on Saturdays and 10am-6pm on Sundays.

You will enjoy live entertainment each week from a variety of local bands and artists. Additionally there will be an awesome selection of brews and ciders from some of the area's most popular breweries and cider houses. As if that was not enough to inspire a trip to the farm, visitors will get to taste some incredible BBQ cooked over an open pit by our very own farm cooks.

A portion of all the proceeds will continue to benefit Em's Fight Foundation.

Activities Include: U-Pick Strawberries (See Pricing Below), Tractor Wagon Rides and Pig Barrel Train Rides, Tube Slide, Giant Slide and Tire Pile, Farm Ninja Course & Obstacle Racing Course, Animal Barns & Farm Animals.

U-Pick Strawberries: We provide you the bucket and you fill the bucket with wonderful fresh strawberries to take home. Cost is \$10 for each full bucket.

Barnyard Fun & Music Admission Wristbands: Live Mu-

**continued next column**

sic, unlimited tractor wagon rides, slides, pig barrel train rides, duck races and trips down the giant slide! Cost is \$5 per person and children 12 and under must be accompanied by a paid adult. Required for entry into the festival area.

Souvenir Beer Mugs: Take home a piece of the event with you, one of a kind Glass Festival Pints. Cost is \$13 per mug and comes with 5 tasting tickets to sample a little of each brew, or all 5 can be used to fill the pint. Also comes with 1 Admission Wristband for entry into the Festival.

### **Subaru Garden Dayz**

**Saturday, June 2, 2018 • 11:00am-3:00pm**

**Capitol Subaru, Salem, OR**

Meet William and Judy from TV's Garden Time!

Join us at Capitol Subaru for a fun day! Buy plants and flowers. See local nurseries and garden artists. Kids can plant a Sweet Pea seed in the Garden Time booth! Free hot dogs and drinks from Deanies Wienies. Enter to win a \$25 Gift Card, drawings every half hour.

Vendors scheduled to attend: Out in the Garden Nursery • Garden Thyme Nursery • Secret Garden Growers • Embroidery Expressions • Marilyn Russell-Metal Sculpture • Friendly Farms/Octopus Tree • Petal Heads Rita Lees Nursery • Leaf & Petal-Barb Hunter • Wavra Farms

### **Coffee Cup Planter**

**Saturday, June 2, 2018 • 11:00am(W)**

**Saturday, June 9, 2018 • 11:00am(S)**

**Saturday, June 16, 2018 • 11:00am(G)**

**Saturday, June 23, 2018 • 11:00am(V)**

**Al's Garden & Home, Woodburn, Sherwood, Gresham, Wilsonville(V), OR**

Celebrate Dad or the coffee lover in your house by giving them a planted coffee mug for their desk. This project is sure to be a big hit with kids and dads alike! Cost: \$7.50 to cover the cost of materials.

### **Plein Air Art Class**

**continued next page**



**Wednesday, June 6, 2018 • 10:00am–12:30pm**  
**Leach Botanical Garden, Portland, OR**

With Melissa Gannon. Paint on location in beautiful Leach Botanical Garden. The class focuses on how to choose a subject, address perspective, and the use of shape, color and value to create wonderful compositions. Melissa gives individual attention to each participant during the painting process. At the end of class, you will be able to share your work. Plan to work in whatever medium you're comfortable with. The demo will be in acrylic. Please bring your own closed container of water for acrylics and plan to transport your paint water and/or solvents home with you. Adult class suitable for all skill levels. Fee: \$35 general/ \$30 Leach Garden Friends. 12 students. Upper Meadow. Location: Leach Botanical Garden, 6704 SE 122nd Avenue, Portland, OR 97236. Registration/Information: [www.leachgarden.org](http://www.leachgarden.org) (click on "learn") or contact JoAnn Vrillakas, Education Coordinator, 503-823-1671 or [jvrillakas@leachgarden.org](mailto:jvrillakas@leachgarden.org)

**Japanese Maple Kokedama**

**Wednesday, June 6, 2018 • 5:30pm**  
**Al's Garden & Home, Woodburn, OR**

Think outside the box - or container in this case - and create an artful presentation of a maple using the kokedama style. Kokedama, which means moss ball, is a style of Japanese bonsai that transfers your plant outside of its pot into a ball of soil held together with moss and string. The sculptural and minimalistic aesthetic will create a wonderful conversation piece and looks great in any home. In this workshop we will instruct you on creating your own kokedama with a small Japanese Maple, sphagnum moss, and string. Cost: \$40 includes supplies, plants, expert instruction, local wine, and a light meal. [www.als-gardencenter.com](http://www.als-gardencenter.com)

**A Vintage Flea**

**Friday, June 8, 2018 • 5:00pm-8:00pm**  
**Saturday, June 9, 2018 • 9:00am-5:00pm**  
**Margie's Farm and Garden, Aurora, OR**

Free. A Vintage Flea is open Friday Nights and Saturdays. (We've decided to stay home and rest our tired  
**continued next column**

tootsies on Sundays.) But, no worries, we can still pack in all the great shopping, fun demonstrations, food and flowers into a shorter schedule.

Join us Friday, June 8th, for a fun night of early-bird shopping! It's our Friday Night Early Buy Bash and it is oh, so much fun! This paid-admission party will get you first crack at all the treasures offered for sale. Plus, so much more!

And be sure to come Saturday, June 9th, for a restocked, re-energized, re-imagined free day of shopping, food, demonstrations and all around good times! [www.avintageflea.com](http://www.avintageflea.com)

**Bring Grandma Weekend**

**Saturday & Sunday, June 9 & 10, 2018**  
**Adelman Peony Gardens, Salem, OR**

Bring your Grandmother to enjoy the peonies and we will give her a free bouquet of 4 peony blooms. [www.peonyparadise.com](http://www.peonyparadise.com)

**Bonsai Event**

**Saturday & Sunday, June 9 & 10, 2018**  
**• 10:00am-3:00pm**

**Portland Nursery (Division), Portland, OR**

Portland Nursery and the Bonsai Society of Portland (BSOP) want to Rock Your Bonsai with a showing of Your Best Bonsai! Any customer can exhibit! Just for entering, you'll get a 10% off coupon (one per customer).

All entries are judged by the public and the staff. Awards for 3 staff voted winners and 3 customer voted winners. Deliver your tree to Portland Nursery at 9000 SE Division between 8:00-9:00am on the day of the show.

**Silverton Garden Tour 2018**

**Saturday, June 9, 2018 • 10:00am-4pm**  
**Silverton, OR**

4th annual tour of the "Garden City." Explore eight home gardens and get inspired! Tour offered by Silverton Garden Club and Silverton Together. Silverton Senior Center-sponsored light lunch available at one home, \$6. Tickets, \$15 in advance; \$20 day of. **continued on next page**



# PLAY TIME

## Gardening Events Around Town (continued)

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chase at Silverton Farmers Market at Town Square Park thru June 9, or online (pick up at will-call June 9). Tickets and more information, [www.SilvertonTogether.org](http://www.SilvertonTogether.org) or 873-0405.

**Little Sprouts: Carnivorous Plants**  
**Saturday, June 9, 2018 • 11:00am**  
**Garland Nursery, Corvallis, OR**

Children will learn about different carnivorous plants. They will get one of their very own and learn how to take care of it. Cost: \$7

**Portland Iris Society Show**  
**Sunday, June 10, 2018 • 10:00am-4:00pm**  
**Portland Nursery (Division), Portland, OR**

Judging will be from 10:00am-Noon; public is invited to attend 10:00-4:00pm. For more information, contact Chad Harris, phone: 360-835-1016. Website: Greater Portland Iris Society. [www.portlandnursery.com](http://www.portlandnursery.com)

**Botanical Eco-Printing on Paper**  
**Sunday, June 10, 2018 • 1:00pm-4:00pm**  
**Leach Botanical Garden, Portland, OR**

Botanical printing uses historical methods to capture colors, textures, and shapes found in nature. Artist Anna Zell will lead you step-by-step through the eco-printing process that permanently transfers botanical pigments without synthetic dyes, inks or paints. Cost includes paper and dyeing materials. At the end of the day, you'll take home your own printed papers and cards and your own dyeing kit. Fee: \$75 general/\$65 Leach Garden Friend. Limit: 12. Manor House & Terrace. Location: Leach Botanical Garden, 6704 SE 122nd Avenue, Portland, OR 97236.

Registration/Information: [www.leachgarden.org](http://www.leachgarden.org) (click on "learn") or contact JoAnn Vrilakas, Education Coordinator, 503-823-1671 or [jvrilakas@leachgarden.org](mailto:jvrilakas@leachgarden.org).

**Exploring Watercolor**  
**Wednesdays, June 13, 20 & 27, 2018 • 10:00am-12:30pm**  
**Leach Botanical Garden, Portland, OR**

Series class: Three Wednesdays. Seeking more freedom in your watercolors? Want to paint a little more loosely?

**continued next column**

Learn all that and more in this class! Instructor Melissa Gannon will lead you on an exploration of color mixing, watercolor washes, and glazing techniques, as well as different methods for creating texture. With beautiful Leach Botanical Garden as inspiration, we'll paint flowers, trees and a landscape. Bring supplies. Class will include a demo. Adult class suitable for all skill levels. 12 students maximum. Fee: \$70 general/\$65 Leach Garden Friend. Registration/Information: [www.leachgarden.org](http://www.leachgarden.org) (click on "learn") or contact JoAnn Vrilakas, Education Coordinator, 503-823-1671 or [jvrilakas@leachgarden.org](mailto:jvrilakas@leachgarden.org). Location: Leach Botanical Garden, 6704 SE 122nd Avenue, Portland, OR 97236.

**Create a Living Wall Hanging – with Sedum Chicks**  
**Thursday, June 14, 2018 • 10:00am-12:00pm**  
**Leach Botanical Garden Upper Meadow, Portland, OR**  
Hardy succulents enliven a landscape with color, texture and seasonal interest. Becky Wright-Sell, owner of Sedum Chicks Nursery, will show you how to use them to create a living wall hanging that is yours to take home. She'll teach you about outdoor, hardy succulents and their many applications along the way. All materials provided. Pre-registration required. Cost: \$65.00. To register go to [www.leachgarden.org](http://www.leachgarden.org) (click on "learn") or call 503-823-1671. Leach Botanical Garden 6704 SE 122nd Avenue Portland, OR 97236.

**BrewCamp**  
**Friday-Sunday, June 15-17, 2018**  
**The Oregon Garden, Silverton, OR**

Join us for BrewCamp and enjoy breweries pouring beers and ciders, camping, and live music Father's Day weekend!

**Bonsai Class: Topic TBA**  
**Saturday, June 16, 2018 • 11:00am**  
**Tsugawa Nursery, Woodland, WA**

Join us and learn about this fun, relaxing and artistic hobby. All levels are invited. We look forward to seeing you! A fee for materials may be added once topic is determined. Call us for more information. [www.tsugawanursery.com](http://www.tsugawanursery.com)

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**Pinus Mugo Magic: From a Bush to Bonsai in 3 Hours**  
**Saturday, June 16, 2018 • 11:00am-2:00pm**  
**Garland Nursery, Corvallis, OR**

Special guest instructor, Lee Cheatle of the Bonsai Society of Portland, will show you how to turn a Pinus Mugo bush into a stunning bonsai masterpiece which you will take home. Cost: \$65. [www.garlandnursery.com](http://www.garlandnursery.com)

**Inaugural Pollinator Festival**  
**Saturday, June 23, 2018 • 10:00am-5:00pm**  
**Dancing Oaks Nursery, Monmouth, OR**

Dancing Oaks Nursery and Gardens will host its inaugural Pollinator Festival on Saturday, June 23, from 10 a.m. to 5 p.m. at the Nursery, located at 17900 Priem Road in Monmouth. The festival will feature local experts from non-profits, including the Benton County Soil and Water Conservation District, Marion County Master Gardeners' Bug Group, Oregon Bee Project, OregonFlora, and Salem Audubon Society, who will answer questions about pollinators and gardening for pollinators. It will also feature educational activities for kids and adults, including garden walks, and materials and instruction for creating your own mason bee nest, as well as plant giveaways, and pre-bundled pollinator garden "kits" for purchase. Food and drink vendors, In-Fusion Vietnamese, Prologue Pastries, and 1859 Cider will also be on site from 11 a.m. to 3 p.m.

"Pollinators of all kinds – insects, birds and mammals – are vital to our food production system and the vitality of our natural environments," says Leonard Foltz, co-owner of Dancing Oaks. "As home gardeners, we can support pollinators by filling in even a small corner of our gardens with plants that provide food and habitat for them."

10% of the nursery's proceeds the day of the event will be donated to The Pollinator Partnership ([www.pollinator.org](http://www.pollinator.org)). The event takes place during National Pollinator Week, June 18-24. The Pollinator Festival is free and open to the public. For more information, visit <https://dancingoaks.com/> or call (503) 838-6058.

**continued next column**

**McMinnville Garden Club Garden Tour and Faire**  
**Sunday, June 24, 2018 • 9:00am-4:00pm**  
**McMinnville, OR**

Visit five private gardens chosen for their variety, beauty and practicality in historic McMinnville. The concurrent Garden Faire at 3rd and Cowles Streets features vendors with garden themed products, yard art, plants and garden supplies. For more information visit [McMinnvilleGardenclub.org](http://McMinnvilleGardenclub.org).

**Alluring Heucheras & Their Kin**  
**Thursday, June 28, 2018 • 7:00pm (doors open at 6:30)**  
**Leach Botanical Garden - Manor House**

Presentation by Dan Heims, president of Terra Nova Nurseries. Heucheras are hot—the palette of foliage colors alone is amazing! Join Dan—the man who literally wrote the book on them—in this overview of how Heucheras and Heucherellas are used around the world. Magnificent green walls, surprising containers, and landscape uses will be featured. Learn how these multipurpose plants can be used to their best advantage. From the hottest new varieties like the Little Cuties, to the highly touted trailing Heucherella Falls Series, you'll be wowed by these plants' beauty and diversity. Dan has authored numerous articles, the humorous Garden Clerk's Dictionary, and co-authored of Heucheras and Heucherellas with Grahame Ware. \$15/person. To register go to [www.leachgarden.org](http://www.leachgarden.org) (click on "learn") or call 503-823-1671. Leach Botanical Garden 6704 SE 122nd Avenue Portland, OR 97236.

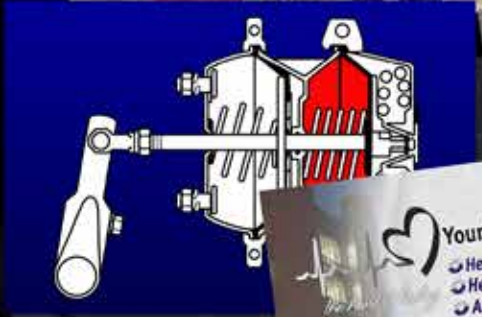
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