

A Digital Monthly Magazine for Your Garden & Home

Beneficial Insects 'Trends with Benefits'

Snakes
When to Buy Local Fruit

GARDEN FEVER'S
Lori Vollmer

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Time for Travel

Summer time is here and it is time for travelling. For those of us at Garden Time that means getting on a plane. We are just a few weeks away from our garden tour to London, Paris and Belgium. For others it could mean a trip to visit relatives or to take an annual camping trip. Travel is a great way to get a break from the normal routine and to see someplace new. Maybe even experience a new and different culture. While travelling is fun for you, it can be a pain for the plants in your garden. If you are traveling, make sure that your plants are well tended while you're gone. Make sure that you have a neighbor or family member checking on your plants. That includes educating them on how to turn on and shut off your irrigation. Even the best irrigation systems can fail.

Another form of travelling is with the plants in your garden. The weed seeds from mature plants are popping and blowing all over your garden. The summer garden is less about cleaning up and more about beating back the weeds that seem to show up everywhere! In our garden my nemesis is violets. My wife loves them, but for me they are a constant thorn in my side. I do have to admit that they look very beautiful in bloom, but then they start to invade everything from potted containers to freshly weeded garden beds. Oh, the problems of the home gardener.

One thing that we don't have to worry about when we travel is beneficial insects. This month Ron tells us about beneficial bugs, what they are and how we can use them in our gardens. A larger beneficial that some of us have in our gardens are snakes. I know that a lot of people are afraid of snakes but the ones we have on the west side of the Cascades in the metro areas are VERY beneficial to the home gardener. Judy fills us in on the ways they help us gardeners and how to attract them to the garden. Finally, we learn about shrubs. Not the kind you grow, but the kind you drink! These cocktails are all the rage right now and David gives us more details on what they contain, the benefits of drinking them and how to make them.

We would like to wish everyone a great July and we hope that if you do travel this summer, that you do so safely and that you return to a happy and healthy garden.

Happy Gardening!

Jeff Gustin, Publisher

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Dear Mortimer,

My trees are looking a little sad. I've been watering them every day, but they are still drooping. There are no bugs or any other problems that I can see. What can I do? I just planted the tree a couple years ago and I don't want to lose it.

Signed, Out on a limb

Dear Limb,

It sounds like you really love that tree. If you do, stop helping to stress it out! If you are watering it for just a few minutes every day you are not giving it the watering it needs to survive. The short time that you are watering is only getting water to the surface roots around the top of the tree and nothing is going deeper to the main roots underneath. Your tree will probably do better with a deep watering only once a week. At least a half hour or more with a slow trickle of water (or some drip irrigation) will do the trick.

Another problem may be mulch. If you have mulch layered too deep around the base of your tree it may be causing rot in the lower trunk. This can cause the flow of water and nutrients from reaching the top of the tree. Pull back the mulch and look for damage to the bark. The mulch may also be directing the water away from the tree. Too much mulch will block the water from getting where it needs to be.

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

AskMortimer@GardenTime.tv



If these two solutions are not working then you should call in a certified arborist. I got these tips from my friends at Bartlett Tree Experts and they can help you with water issues or tracking down more serious problems that may be affecting your trees and shrubs.

> Soon you will have it made in the shade, Mortimer

Dear Mortimer,

My plants are looking kinda weird. They were all looking great through the spring, but now the leaves look like they have a frost on them, almost like a dusting of powdered sugar. What is going on?

> Signed, A faithful plant lover

Dear lover (boy does that sound weird),

From what you're describing it sounds like powdery mildew. Powdery Mildew is a fungal disease that is normal for this time of year, and throughout the summer. It is caused when conditions are perfect for fungal growth. Those conditions include warm weather, high humidity and little to no wind circulation. What happens is that the foliage (and stems and branches) get wet or moist, and they don't get a chance to dry out completely. The warmer temperatures combined with the wet foliage will promote the growth of the spores. If not taken care of it will cause your plant to drop leaves and could damage blooms and new growth. It can severely damage your plant though it probably wouldn't kill it.

How can you control Powdery Mildew or reduce the impact on your plants? The first thing to do is to change the conditions for your plant. Don't water late in the day. Do your watering in the morning to allow the excess moisture to evaporate by mid-day. Thin the center of your plant to allow for better air circulation. This will make conditions less favorable for fungus growth. Make sure your plant is getting enough sun. This might require that the plant needs to be moved or you may need to replace it with a mildew resistant variety. Remember, pick the right plant for the right place.

For a quicker control you could use a homemade application, or a natural or organic product. For a homemade solution try mixing 1 part skim milk with 2 parts water and spray that on your plants. The enzymes in the milk help break down the fungus.

A couple of products that you can use include liquid fungicides (Bonide makes a good one). Some contain copper octanoate that also break down the fungus and are safe for edible crops. Neem Oil is another organic product. Always be sure to read the label to make sure you are applying the product safely and that it is safe for edibles, kids and pets.

> Good luck, Mortimer o







The United States was built on the backs of American farmers, and we continue to depend on the support provided by their broad shoulders. As the landscape of this country becomes increasingly urban, the farmer must meet an evergrowing demand for the literal fruits of their labors.

According to farmflavor. com, a website that "profiles America's hardworking farmers and ranchers who produce our food, fuel and fiber," today's average U.S. farmer feeds 155 people. In 1960, a farmer fed just 26 people. That impressive increase is a testament not only to the hard work of the farmer but also the ingenuity of American science and industry.

Our scientific prowess has also come with a price, however: the chemicals we use to create this bounty can, without proper management, also harm us. So today, there is a new awareness of our responsibility as stewards of the land and of nature, itself. With the emergence and growth of the organic food market, the trend in farming is now turning toward a more balanced approach, employing strategies that are both natural and man-made. It is here that man is once again taking what nature has to offer and refining and augmenting it to suit his own needs.

Meet the "beneficial insect," a tiny soldier in the agrarian army that is being cultivated by farmers, much like the land itself. These small creatures are the latest tool in the ongoing struggle of man vs. vermin, and by employing nature's own remedy, the modern farmer is discovering that effective solutions can also

be environmentally friendly. The best news: these same strategies can also be used to assist the home gardener.

So what is a beneficial insect? You're probably familiar with several. In fact, these benign bugs have played a role in the agricultural efforts of humans thousands of years. Honey was harvested from wild bees as early as 6000 BCE and silkworms, used for the production of silk, were domesticated in China as early as 700 BCE. Documentation shows that predatory ants were used as control agents for citrus crops in China and Yemen, with the nests placed into trees to protect the crops from insects that would feed on the foliage.

In past issues of Garden Time magazine, we have told you about Mason Bees (February 2018), who help tremendously



with the pollination of fruits, vegetables and flowers. We presented tips for raising bees (May 2016) and discussed the role that bees play in our environment. We even listed some of the "better bugs" in one of our early issues (June 2009). In the last decade, though, the use of insects in farming and gardening has increased. Companies that deal in chemical fertilizers are now seeing a burgeoning interest and demand in the use of insects as part of an overall strategy for maximizing crop output and reducing the use of chemical fertilizers, their associated costs and their impact on the environment.

Moriah LaChapell Schalock, is a sales representative with Wilbur-Ellis in Wilsonville, Oregon, who deals in beneficial insects. Her role with that company was created because

of the increased demand by farms, businesses and retailers. For her, and for the clients she serves, the definition of a beneficial insect is, quite simply, "an organism that consumes a pest."

Insects have been a literal plague to the farmer as far back as biblical times, but today's growers, especially those that grow organically, have special concerns and special needs. In order to be classified as organic, they are restricted as to which chemicals, if any, can be used on or near their crops. The use of beneficial insects is the perfect solution.

So where do they come from? Well, the obvious answer, is from nature, itself, but for industrial purposes you need the resources of a large-scale insectary. An insectary is a type of garden or grouping of plants that attract and host insects.

Insectary plants are those that are grown to attract, feed, and shelter insect predators and parasites (parasitoids) in order to intensify biological pest control. These same pollen plants provide and nectar for natural enemies to consume. The idea is to create a combination that will attract enough pests and provide enough food to keep the beneficial insects abundant and thriving. Companies like Wilbur-Ellis then work with these insectaries to get the beneficial insects from the insectary to the farm or retailer.

The cultivation and transportation of insects presents its own set of unique challenges. Because these are living beings, special attention must be paid to the timetable and conditions that surround getting them from insectary to farm. Because time is of the essence, the insects are usually shipped via UPS next day air. Depending upon the type of insect being shipped, different containers are used. They may be packed in a vial, a jar, in a bag (called a "sachet") or a box. They may be in the form of larvae, pupae (the inactive immature form between larva and adult), adults or as eggs ready to hatch.

"Temperature İS а very important part of the discussion," LaChapell says Schalock. "One of the myths of beneficial insects is that they will survive longer if you put them in the refrigerator. In reality, the only product that should be refrigerated are nematodes. All other beneficial insects are packaged in boxes that allow for air movement."

Too much heat or cold can kill them. A delay in shipping can have the same result, as some insects will eat each other if



their food source runs out. All in all, it's a delicate balancing act played out over hundreds or thousands of miles. "We get as close as we can to the source because all of these insects are perishable. Getting them as soon as possible to the grower is very important."

Wilbur-Ellis sells over 75 different types of insects and the way they are used depends largely on the type and extent of the infestation. In layman's terms, certain bugs eat certain other bugs. There are a few, however, that have become superstars in the beneficial insect arena:

The green lacewing (Chrysoperla carnea in the family Neruoptera) is a true multi-tasker, used for the benefit of fruit, vegetables and ornamentals. They are especially effective in controlling aphids, as well

as leafhoppers, scale, spider mites, thrips and others.

Their effectiveness comes from their abundance, large appetite and activity in the early spring. They overwinter as adults or as pupae. Females lay more than 200 eggs within their prey. The larvae, which are nicknamed "aphid lion" can consume more than 200 aphids in a week.

The parasitic wasp (Aphidius colemani the family in Chalcidoidea, Braconidae, and Ichneumonidae) is also used on fruit, vegetables and ornamental crops. They are parasitoids, which are insects that lay eggs in or on other insects, resulting in the death of the host insect. They prey on aphids, caterpillars, laefminers, sawflies, true bugs, weevils beetles. and wood-boring According to a beneficial insects guide from Utah State University, "with more than

65,000 species worldwide, parasitic wasps are the most important group of natural enemies of pest insects. They have a high reproductive rate and are often able to prevent economic injury from some pests." Don't let the name fool you: these wasps don't sting, which makes them a perfect guest in the garden.

The predatory mite (Phytoseiulus persimilis) used primarily to protect fruit, but also utilized for vegetables and ornamental crops. They are one of the primary native spider mite predators in the western United States, so small you would need a magnifying glass to see them. They feed on blister mites, rust mites, two-spotted spider mites and other mite species, with adults eating one to three pest mites or up to six pest eggs per day over their fiveweek lifespan.



One insect that Wilbur-Ellis does not sell may surprise you: the ladybug. For the casual gardener, the ladybug has long been the poster-child of the beneficial insect world. However, the harvested variety comes with some problems. LaChapell According to Schalock, "People see the ladybugs and they're doing the work out there... but they're always harvested in the wild and they can actually spread viruses and diseases to the native ladybugs." The Association of Natural Biocontrol Producers (ANBP) actually encourages its members not to sell ladybugs. Some garden centers do stock them, but because of this warning, on a supplier level, they are not offered. The Green Lacewing is seen as a much more desirable alternative.

Deploying the beneficial insects may be the simplest part of



the process. Depending on the variety, they may be packed in a vial, a jar, in a bag or a box. The Green Lacewing, for example, is usually purchased as eggs on cards, which are just a cardboard strip. The eggs hatch and the cycle begins. LaChapell Schalock, Says "Some of these insects, you just simply open a vial and they come flying out, (and they) naturalize in the environment and control aphids."

This new strategy in pest control is having an impact and it is gaining fans and converts, such as Spring Creek Gardens in Junction which grows for stores like BiMart, and F & B Farms and Nursery in Woodburn. This change is happening not only in the "progressive" Pacific Northwest, but all over the country. LaChapell Schalock now has clients in Utah, Alaska Rhode Island, among and others. "A cut flower grower Yamhill County bouaht lacewings and he called me and said 'I think those silly bugs are actually working.' At first he was super skeptical, but now he is seeing the lacewings occurring." Overall, it's a winwin situation. Besides being better for the environment, the use of insects in place of chemicals is more economical, as well.

For the home gardener, working on a smaller scale, whether or not these insects will be a benefit to you depends on your circumstances. The first step is to assess your yard or garden. What kind of insects are you seeing? If your roses are covered with aphids, why aren't predatory insects feeding on them? Perhaps you need to add plants that will attract the aphid's natural enemies. Perhaps you need to reduce or eliminate your reliance on pesticides. Finding the best solution will require you to gather as much information as possible.

Once you have attracted or

purchased these beneficial insects, what next? You may not have considered yourself an entomologist, but the application of insects in the garden also requires a long-term approach. Yes, you can purchase them, and yes, they can be effective. But what happens if they eat all the bad bugs or, worse, how do you keep from killing them if you use sprays?

One of the ways to keep your beneficial insect population thriving is to maintain an area of your yard that is not sprayed, to create a place for overwintering and an alternate food source. Insectary strips, which are areas that contain beneficial insect-attractive plants, can provide nectar and pollen for adults. If you can also provide some plants that will attract aphids, it will help to build your "good bug" population.

As was mentioned before, companies like Wilbur-Ellis



sell beneficial insects on an industrial scale. For the home gardener, a much smaller supply is needed. Some of the retail businesses that sell beneficial insects from Wilbur-Ellis are Bloom Garden Supply, which has three locations in Portland; Oregon's Constant Gardener, which has locations in Eugene and Springfield, and Applegate Soils & Hydroponics Medford. Contact these businesses with your questions

Here are some garden supply stores that sell beneficial insects to the home gardener. These companies can also help you with questions about your specific needs.

Bloom Garden Supply www.bloomgardensupply.com

10209 SE Division St. Ste 102 Portland, OR 97266 971-255-1336

11138 SE Main Street Milwaukie, OR 97222 503-334-3592

7126 NE Sandy Blvd Portland, OR 97213 503-200-1515

Oregon's Constant Gardener oregonsconstantgardener.com

990 Garfield Street Eugene, OR 97402 541-636-4220

2053 Laura Street Springfield, OR 97477 541-747-8170

Applegate Soils & Hydroponics www.applegatesoils.com

610 Rossanley Dr Medford, OR 97501 541-773-5688

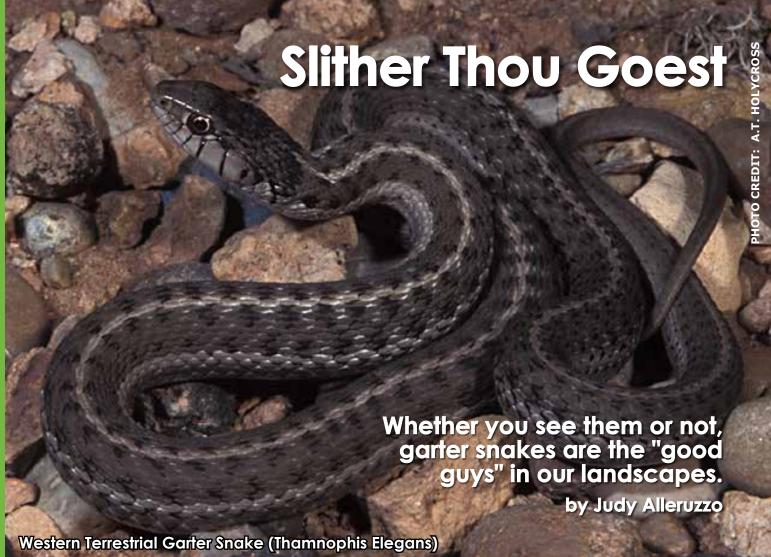
about the use, application and purchase of insects for the home garden. The more information you can provide about the types of destructive insects you are seeing in your yard, the more effectively they will be able to tailor a solution for you.

Overall, for the home gardener, the use of beneficial insects should be part of an integrated pest-control plan. If you are using chemicals exclusively for pest control in your garden, take the time to look into the options available for beneficial insects and other solutions. Moriah LaChapell Schalock has found that there are many answers to be found. "Not always are sprays the best idea. There are a lot of other options out there. When somebody is growing these beautiful roses and they end up with aphids on their plant and they need to decide what to do, one of the

simplest solutions is just an application of horticultural oil to reduce the aphid population and then release green lacewing as predatory insects after the application of oil."

Ultimately, she sees the use of insects as a partnership, another tool in the science and craft that is agriculture. It is about a synergy and a partnership, but also about our expectations of what food really is. "Tolerating some damage on crops goes a long way for insect health. If we're worried about the proverbial spot on the apple and we're spraying the crap out of the plant, then we're impacting the entire population. When I talk about monitoring the expectations about how well the beneficial insects work, it's also understanding that a little bit of damage is not the end of the world."





Have you ever seen a snake in your garden?

In all my gardening years, I have seen a snake, maybe a total of five, six times in my Chicago garden and my gardens in Oregon. I didn't run screaming into the house but backed up and let that unique creature just slither away into the underbrush. In those few interactions, I marveled I saw a snake in my garden and thought maybe I was doing something right. Those snakes may have been the common garter snake, also called a "garden snake" as many people pronounce this snake species. The name "garter" snake has a lore of being so named because over 100 years ago men wore striped garters to hold up their socks. This commonly found snake also has stripes and an easier name to pronounce was created!

The common garter snake, Thamnophis sirtalis, can grow up to 52 inches long.

They smell through their tongue so that's why you can see them flick it out as they slither through the grass. You could see this, if you stick around long enough to watch them!

Contrary to old tales, snakes are not blind but have short range vision. They can actually see the prey they are stalking.

Common garter snakes' natural habitats include brush or rocky areas, areas near ponds or creeks and backyard gardens just like ours. I know

to many gardeners, it sounds creepy to see snakes among your flowers and shrubs. But I do think it's a good sign of a healthy and natural garden. They are attracted to irrigated gardens and water expanses which also attract their food source of insects, frogs, slugs, earthworms, toads, salamanders, small fish, leeches and bird eggs. Common garter snakes also eat rodents and sometimes use their holes for shelter. They find prey among our landscape but don't chew plants or damage them in anyway. Common garter snakes like other snake species are preyed upon by larger animals including birds, especially robins, raccoons, opossums and everyone's favorite animal, skunks! Interestingly, many snakes are victims of road kill.

They are lured to that sunny, warm surface and just don't move fast enough to get to safety.

It's easy to create a welcoming habitat to invite the common garter snake onto your property. These snakes love a water source like a small pond or creek. Make sure there are shrubs and snags as a cover and open areas with flat rocks for the snakes to hang out in the sun. Common garter snakes are active in the morning as the day is warming up. This is called a diurnal life pattern. In winter, they hibernate in rocky expanses or underground places that do not freeze. Do not use pesticides or







herbicides to keep the habitat as pristine as possible. If you just don't want these snakes around, keep wood piles and plant debris far away from your home and garden. Make sure areas under decks and porches are screened to keep them out.

So all in all, the common garter snake and their

cousins are "good guys" in our landscapes. If you do find them some afternoon sunning themselves in your rock garden, let them be. They don't harm our lovely plants and may eat some of our garden's pests. They don't attack humans and when happened upon, are probably as startled as you are! Be happy that your garden is healthy and a habitat for snakes!

These four types of garter snakes are found in Oregon

The Common Garter Snake (Thamnophis sirtalis) is also found all over North America.

Other garter snake types

Western Terrestrial Garter Snake (Thamnophis elegans)

Northwestern Garter Snake (Thamnophis ordinoides)

Western Aquatic Garter Snake (Thamnophis atratus)

Source: OSU Bulletin, Common Garter Snakes; Ben Donovan, student in fisheries and wildlife, and Nancy Allen, fisheries and wildlife faculty Oregon State University





Midsummer Madness

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

> Sat & Sun - July 7th & 8th Open Hours: 10 to 5 at each nursery



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37377 S. Nowlens Bridge Rd Molalla, OR 97038 (503) 829-8449



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Every Garden has a Story to Tell

Two amazing women, Elizabeth Lord and Edith Schryver, were pioneers in landscape design in Oregon. This is their story.

by William McClenathan

The name alone connotes to me grace, beauty and strength. So where else would a person want to visit than their home and gardens in Salem?

There is much history one can find about these two amazing women. Elizabeth Lord and Edith Schryver were pioneers in the creation and promotion of landscape design in Oregon.

Both highly educated, they travelled the world learning and becoming inspired by nature and garden design.

No one who drives downtown in Salem to the Capitol and its surrounding areas can miss the ef-



fect these women had on that city. Many of the massive old trees you see in that area are there because of their effect on the city. Examples are the Marion County Court House, North Salem High School, Englewood park...the list continues!

Even Portland has had landscape designs on some of the higher end homes in older parts which were designed and installed by their company decades ago. Sadly, some have been removed and torn down, but that cannot remove the history of those amazing gardens.

I was first introduced to who they

were (and still are) on Garden Time when we did a story about them in Salem a few years ago at an art exhibit there. I so admire strong humans. But, these were two very strong WOMEN, far back in a time of our history where women were meant to be silent, wives and mothers only, and certainly not to have a personal voice and a successful business.

Wallace Kay Huntington, a Northwest landscape architect, describes their firm, Lord & Schryver as, "One of the milestones in the history of Northwest garden designs in 1929".

Also they were the only Oregon

firm honored by being recognized by the Pioneers of American Landscape Design published by the National Park Service.

That their home and gardens in Salem would now be protected and registered as Historical is a salvation to those of us who admire the history of gardening in America.

But as I interviewed the current Curator and Garden Manager for this article, I discovered two things.

1. Not only is the home and garden valuable to visit because of the history of them, they also still had a grand effect on the Civic aspects of our society.

The rights and power of women in the workplace.

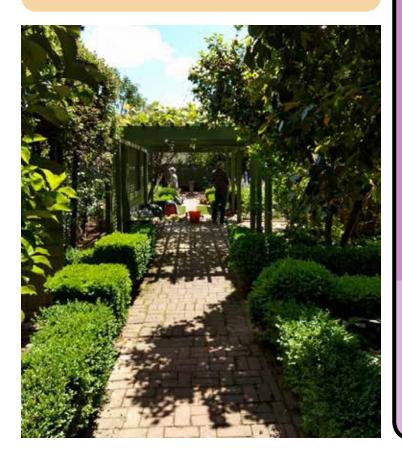
The value of education.

The pursuit of following ones dreams regardless of what our current time in history tells women they should or should not do and become.

2. The effect of Elizabeth and Edith still live on! The current curator, Lindsey, has not one, nor two, but *three* degrees. She wanted to get a degree in the Historic Preservation of Gardens. But no

Watch the Garden Time story on Lord & Schryver

https://youtu.be/EoO0yozUq5Q



Where Will a Capitol Subaru Take You?



Local Events July 2018

Mid-Summer Madness Saturday-Sunday, July 7-8, 2018 • 10:00am-5:00pm Cascade Nursery Trail Nurseries, between Aurora & Salem, OR

All Cascade Nursery Trail members are open this weekend.

• www.cascadenurserytrail.com

Willamette Valley Lavender Festival Saturday, July 14, 2018 • 10:00am-6:00pm Sunday, July 15, 2018 • 10:00am-5:00pm Chehalem Cultural Center, Newberg, OR

The former Yamhill Lavender Festival has moved to Newberg and has become the Willamette Valley Lavender Festival. This cooperative event brings local lavender growers and community volunteers together. Proceeds from the event benefit many charitable causes.

www.wvlavenderfestival.org

Art and Wine in the Garden Saturday & Sunday, July 28 & July 29, 2018 Garland Nursery, Corvallis, OR

Our stunning gardens provide the perfect backdrop as you wander through all the beautiful arts and crafts from over 30 plus local artists. All the while, you can enjoy great wine! Free to the public. Wine, food, arts and crafts foe purchase. This weekend is a good ole' fashioned good time!

www.garlandnursery.com



capitolsubaru.com

such degree was available, so she instead took ones which she thought would render her desire available.

After years of education and getting her degrees, she went to work with "a man named Pearl" (http://www.pearlfryar.com) and also at Longwood Gardens (https://longwood-gardens.org). This is where she received her Masters of Science in Public Horticulture.

Clearly, I suspect that both Elizabeth and Edith would be thrilled with who is handling and is responsible for their historic home and gardens today.

But Lindsey would be the first to





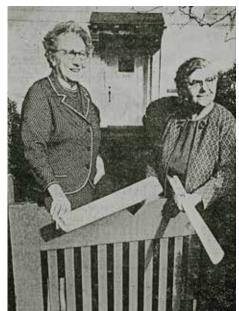












tell you that restoration is a long, slow process. Because, as avid gardeners, we all know that a garden's very nature is about change. So the dilemma is how to restore the Lord & Schryver garden and never lose their passion for new plants, for creation of landscapes and for the love of the new and unique.

Fortunately, the bones of the gardens were still there, and have started to be restored. Like the pedestal in the rose garden which had at sometime in the past been removed. The pedestal has now been rebuilt, based on some pictures from the past. Now it looks like it used to look long ago.



Lord & Schryver Conservancy

545 Mission St. Salem, OR 97301

(503) 838-0527

www.lordandschryver conservancy.org

email: lordschryver conservancy@gmail.com



There is also a book coming out toward the end of this year on Lord & Schryver from an author out of Maine. This book is planned to reveal less about the home and gardens and more about the lives, struggles and history of these two amazing women. Who they were and the actions they took to promote not only Horticulture on so many levels, but women and their lives as well.

I have said for decades that every human has a story to tell.

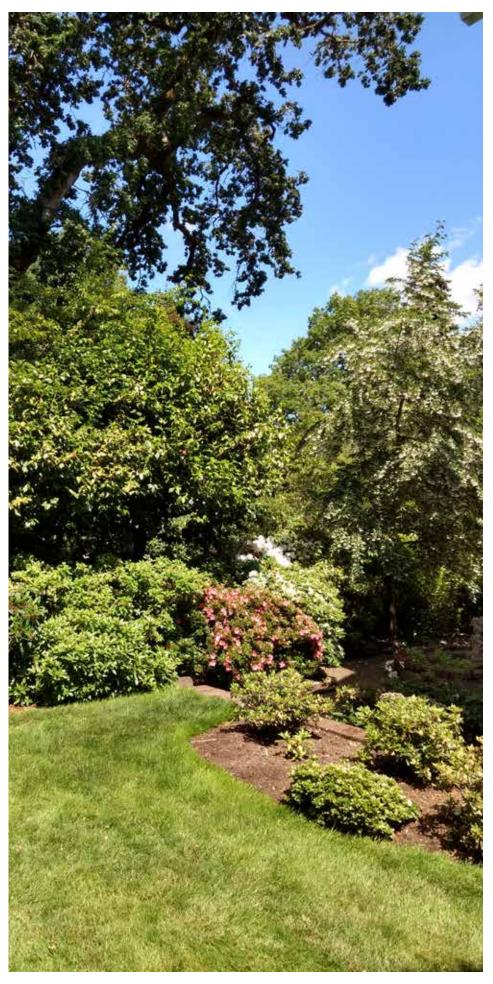
Now, I shall always say too, that every *garden* has a story to tell. The Lord & Schryver garden most certainly does.

Also, no public garden exists without those who volunteer. If this would interest you, please go to www.lord-schryverconservancy. org. Gaiety Hollow is the name of their garden and is so worth a visit.

Located across the street from Bush Park in Salem. There are specific hours so please contact them before you go. You will not regret the visit.

And the size is not like any massive garden you may have seen. It is encapsulated in downtown Salem, but once in it, you feel like it is massive.

Beautiful. Inspiring. Historic. This is a day trip you will never forget.







These days, the grocery stores have fresh fruit available year round. So why is it so hard to find something grown in Oregon?

by Ron Dunevant

As a lifelong Oregonian, summer has always been my favorite season. One of the reasons for that distinction is my love of fresh fruit. As a kid, I looked forward to the warm weather, long days and local delights that returned to the produce section of our grocery store every June. (It also helped, it should be noted, that summer meant that school was out for three months... but I digress.)

So it has not escaped my attention that in recent years (actually decades is probably more accurate), the fruits I once had to wait until summer to enjoy seems to be at my local grocery store much earlier. In fact, some items like green grapes, strawberries, tomatoes, and pears are available almost any time of the year. How is

this possible?

The answer, of course, is globalization. As demand for fresh produce has increased, suppliers have found new sources of fresh fruit from outside the United States.

In the 1970s, the U.S. exported more fruits and vegetables than it imported, but today, that figure has flipped. According the Congressional Research Service in a report prepared in 2016, "over the last decade, there has been a growing U.S. trade deficit in fresh and processed fruits and vegetables. Although U.S. fruit and vegetable exports totaled \$6.3 billion in 2015, U.S. imports of fruits and vegetables were \$17.6 billion." One of the drivers they cite for this statistic is "opportunities

for counter-seasonal supplies, driven in part by increased domestic and year-round demand for fruits and vegetables."

In addition, the United States Department of Agriculture (USDA) reports that "from 2010-2012 fresh fruit accounted for 52% of Americans' per capita consumption, up from 42% in 1970-1972." Basically, we eat more fruit because fruit is available to us year round. California leads the nation in fruit and vegetable production by a wide margin, but Washington and Oregon are both high on the list. When the growing season ends in North America, production shifts to Central and South America and Mexico. That is why the "season" for many fruits has been extended or, seemingly, never ends.

It may just be nostalgia, but even with this continuous bounty of fresh produce, I still look forward to our local harvest season. Fruit shipped from thousands of miles away, while generally good and even, at times, outstanding, is missing something. Perhaps it's the distinctive flavor imbued by our Northwest soils and frequent rain. Maybe it's the extra zip you get from a piece of fruit that was picked in the last day. It also could be the pride I feel in eating something "Grown in Oregon."

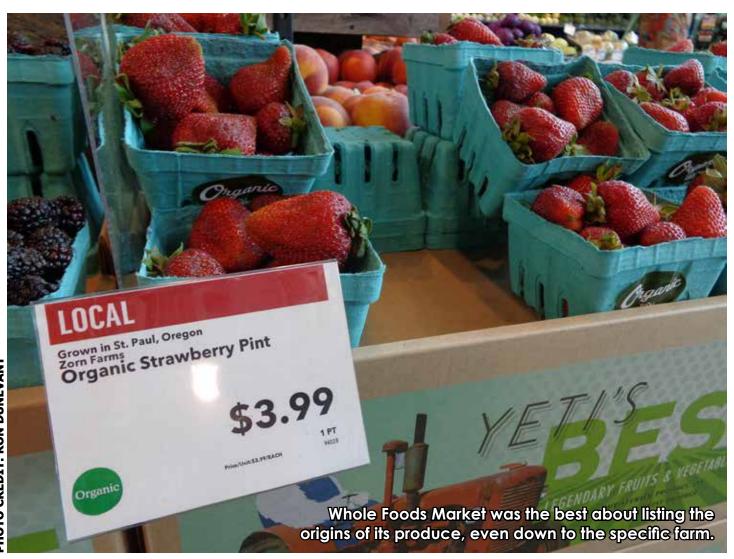
With that in mind, I set out to answer the question, "Do our local stores sell local fruit?" The quick answer: it's often not easy to tell. In the past 40 years, many of our local grocery stores have disappeared due

to the expansion of big chain stores and the merging of locally owned outlets with larger companies. From my childhood, I remember such grocery chains as Thriftway, Tradewell, Safeway, Albertsons and, of course, Fred Meyer. Thriftways were locally operated, Safeway and Albertsons were both founded in Idaho, Tradewell in Seattle and Fred Meyer, of course, began in Portland. As with many companies, however, many of these stores needed a national presence to be competitive. Today, there are only a handful of Thriftways remaining. Tradewell disappeared in the late '80s. Safeway and Albertsons merged in 2014. Fred Meyer was bought out by Kroger in 1999. When you sell on a national level, you must buy on a national level, as well. The big chains find it more

efficient and economical to buy from producers that can supply year-round, so "in season" items aren't stocked as much, if at all. They won't purchase locally-grown produce that's available for only a few months during the year. That means that, even during the peak of the season, your fruit may still come from South America.

As an unscientific test, I went to five Portland area stores that sell fresh fruit: WinCo, Fred Meyer, Safeway, Whole Foods and Costco. I was not looking at price or quality, but mainly wanted to see how easy or difficult it is to identify where fruit comes from and how much is locally sourced. Here is what I found:

Whole Foods Market stocked



many fruits that were either from Oregon, California or Washington, and they proudly displayed signs indicating where the produce was grown. They offer a lot of organic varieties and most of those were grown in the United States. They had strawberries, raspberries and blueberries from Cornelius, Oregon; cherries and organic cherries from Washington; and nectarines, plums, strawberries, oranges, lemons, watermelons, cantaloupes and red and green grapes from California. The peaches I found had labels indicating only "USA," and interestingly the pears were from Argentina, one of the few fruits there that were from outside of the U.S.

Costco also made it easy to learn the origins of their fruit, but they have one advantage over regular grocery stores: most of it is sold in plastic boxes, with labels that indicate the country of origin and the location of the company that processes the fruit. Of all the displays I saw, only

the blueberries were from Oregon; they also had cherries, apricots, apples and pears from Washington, strawberries, blackberries, raspberries, peaches, oranges, lemons, plums, and mangoes, from California and cantaloupes from Arizona. They also sell grapes, the origin of which bounces back and forth from California to Mexico and sometimes South America from week to week. On the day I went, the red organic grapes were from California and the green grapes were from Mexico. Other fruits that originated from outside the U.S.: watermelons (Mexico), Roma and on-the-vine tomatoes (Canada) and Kiwis (New Zealand).

At WinCo, it was more difficult to determine where the fruit came from, although most of the un-bagged pieces had a small label that indicated the place of origin. There, I found blueberries from Fairview, Oregon, the only local fruit I saw. Most of their apples were from Washington, and

SEASONALITY CHART - LOCAL FRUITS GROWN IN OREGON												
	J	F	М	Α	М	J	J	Α	S	0	N	D
APPLES	•	•	•	•	•	•	•	•	•	•	•	•
APRICOTS							•	•				
BLACKBERRIES						•	•	•				
BLUEBERRIES							•	•	•			
CHERRIES						•	•	•				
GRAPES									•	•		
MELONS							•	•	•	•		
NECTARINES							•	•				
PEACHES							•	•	•	•		
PEARS	•	•	•	•	•	•	•	•	•	•	•	•
PLUMS								•	•			
RASPBERRIES						•	•	•	•			
RHUBARB			•	•	•	•	•	•				
STRAWBERRIES					•	•	•	•				
TOMATOES							•	•	•	•		

Source: Oregon Agriculture website, https://oregonfresh.net/local-products/whats-in-season/





their watermelon was from Arizona. They also had a selection of plums, cherries, cantaloupes, oranges and pears, but the label indicated only "USA." They had green and red grapes from Mexico and limes that were packed in Texas, but listed as a product of Mexico.

Safeway had big signs by some of their fruit, touting "Northwest Local", but it wasn't always easy to verify that claim. In fact, the only fruit I saw with proof that it came from the Northwest were cherries, which hailed from Yakima, Washington. I found watermelons, green grapes and red grapes from Bakersfield, California and blackberries from Watsonville, CA. Other fruit, such as organic lemons, peaches and apples, merely said "USA." From outside the U.S. there were organic blueberries, raspberries, mini watermelons and green grapes from Mexico, on-the-vine to-matoes from Canada and Anjou Pears from Argentina.

Fred Meyer was my last stop. Freddie's proudly posted several little cards that shouted "Support Northwest Grown - I'm Local!", but it wasn't always easy to tell. I did find some blueberries from Brooks, Oregon and cherries and apples from Washington. There were also blueberries, strawberries, organic red grapes and raspberries from California and watermelons from Arizona. The majority of the remaining fruit, when I could find a label, was a mixed bag. I found navel oranges, apples, lemons and peaches that said only "USA." They also had tomatoes on-the-vine from Canada, and Braeburn apples from New Zealand. My biggest surprise came in the pear display. Piled proudly atop a sign boasting "Northwest Grown" were Anjou pears with stickers that clearly indicated they had come from Argentina or Chile, a clear lesson that grocery store signs are not always correct.

Since produce can change on a daily basis, your experiences may vary, but it is clear that, even with labels stuck to each piece of fruit, you can't always tell where it has come from or how long it has been since it was harvested. And, if you're looking specifically for Oregongrown fruit, you may have very little from which to choose.

If you're looking for local fruit, there are over a dozen seasonal choices that come from Oregon.

Both apples and pears are available "fresh," year round. But apples generally ripen between August and September, are harvested when they are slightly unripe, treated with a chemical, and then boxed and





kept in cold storage warehouses for 9-12 months. This is accomplished by slowing the apple's natural production of ethylene, which causes the apples and pears to ripen. Special storage units with low levels of oxygen and high levels of carbon dioxide are used. It is not uncommon for a store-bought apple to be a year old.

Pears are generally harvested August through October, with Bartlett pears arriving in late summer. They're soon followed by Bosc and Comice which are in season in the fall through winter. The Anjou is known as a winter pear. Like the apple, they, too, can be stored for long periods of time.

As for the local fruits with a shorter shelf-life, Rhubarb is the early starter, showing up in March. Local strawberries are generally available May through August, with blackberries, cherries and red raspberries out in June. Apricots, blueberries, melons, nectarines, peaches and tomatoes start showing up in July; plums in August and grapes in September. See the seasonality chart in this article for specifics.

With this timetable in mind, where can we go to find fresh local fruit? You probably already know the answer. Try your local farmers market, your local

farm or nursery or, for really fresh fruit, go to a U-Pick farm. There are lots of all of these, often within a short drive from your neighborhood. It's a little extra effort, but the rewards are definitely worth it, and the fruit will taste even better when you realize you're supporting our local farmers.

So, in essence, things really haven't changed that much since the '70s. Our local fruit is available "seasonally," and to tide us over during the down times, we have fruit from other countries. It's wonderful to be able to snack on fresh fruit in the wintertime, but I'll always look forward to June.





This month's Hortie is Lori Vollmer. She and her husband Richard are the proud owners of a small but outstanding urban garden center named Garden Fever.

But do not let the word small mislead you! The inside is 5,000 square feet. The outdoor area is a mere 10,000 square feet. But the selection of everything from plants (houseplants to annuals and shrubs) to bulk items, books, gifts and even canning supplies, is presented in a beautiful, inviting and easily shoppable fashion.

And although Lori did not have a rich history of being in the garden in her youth, her immigrant family came from Italy and brought with them seeds from a specific pepper, a heritage pepper named 'Melrose' which Garden Fever still grows and sells each year. I know I shall make the trip to buy one and grow it, just to try a pepper from a country which is known worldwide for their delicious cuisine!

Those members of her family ended up in Chicago, which is where she grew up.

She will admit that her personal passion for gardening did not begin until she and Richard moved to Battle Ground, Washington and purchased two

acres of land in 1990.

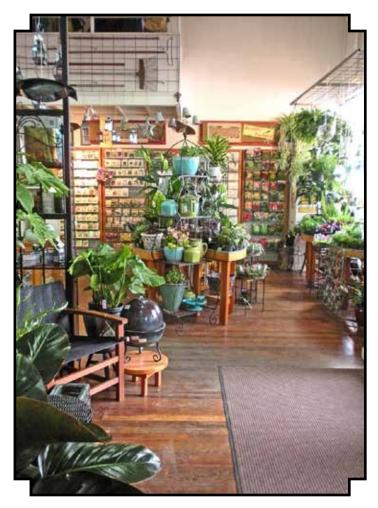
They had actually met in California, where she enjoyed the many plants she could grow there because of the limitations living in Illinois. To them both, it was their own personal 'Joy of Gardening'! But that Joy of Gardening expanded immensely when they moved to Washington.

She did try with all good efforts to bring some of her cacti with her in the move to Washington. Sadly, she over watered them, as they were indoors for protection, and they all died. Killing our favorite plants is a concept every great gardener will admit to. We like to take the experience as something to learn from. And learn we do.

Lori and Richard had been thinking about opening a garden center, so when in 2002 she received a call from the owner of where Garden Fever now resides, she was very intrigued. After several meeting and weeks of making plans, they decided to go for it!

To the great delight of Portland, on a leap year no less, they opened on February, 29th.

For six crazy and wonderful weeks before, they worked frantically to prepare. The location had





been a garden center before that company closed down, so a complete redo of the location was needed. They had to bring in new and unique products and get their name out to the public.

Garden Fever opened hot as a fever and has been that way ever since.

Always interested in education, they began with offering great classes and leaned toward pro-

GARDEN FEVER

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www.gardenfever.com

email: info@gardenfever.com

Open 9:00am to 6:00pm 7 Gardening Day a Week!



moting edibles. They tried having a bocce ball court, but that only lasted one fall season.

As an owner, Lori is continuously surprised by the amount of new friends she's made from both her staff and the clients she's served. This still happens to her delight. She accredits many lessons learned to these interactions.

And she was very surprised at the joy she has found from customers and the daily interactions with them.

So what does the future hold for Garden Fever?

Lori says she desires to work on the 'evolution of gardening' and to always inspire new gardeners and ones which have been gardening their entire lives. I know that she inspires me!

They will continue to offer a large variety of classes and to use education to inspire all gardeners to find the passion for gardening that Lori found and how it changed her life.

As I spent time with Lori for this article, I realized that I had learned a big lesson myself!

That lesson for me is this; that a passion for gardening and Horticulture does not require a massive interaction with gardening from the time we are born, but can be found at any time in our lives.

Lori and Garden Fever are most certainly proof of this. To find out how delightful Garden Fever is, if you haven't already.

Prepare to be delighted!



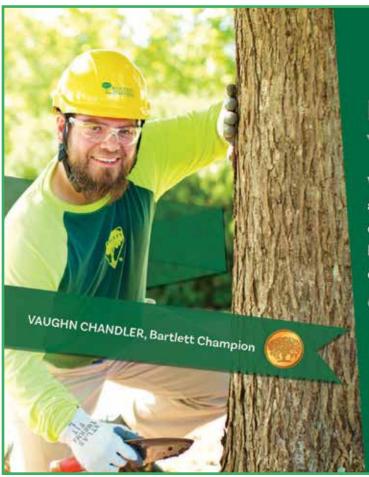












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EVERY TREE NEEDS A CHAMPION.



What better title for a Garden and Home magazine article? But what type of shrub should I feature? Should I write about evergreen or deciduous, native or ornamental, or perhaps flowering or fruit bearing shrubs? I have a thought, how about vinegar shrubs?

Vinegar shrubs you say. What is the botanical name? I am not sure, but if I had to guess, I would say Sour drinkii. Yes, vinegar shrubs are a drink, not a plant and found in a pantry, not a nursery.

Although drinking vinegar may sound usual, it is said to date back over fifteen hundred years ago to Babylon, where the addition of vinegar to drinking water was thought to purify the water. This was in fact a good choice as the acidity in vinegar is capable of killing germs.

The ancient Greeks and Romans made a drink known as posca which was made with vinegar, water, and herbs and spice. It was a peasant drink as the vinegar was from spoiled wine, while the more elite drank the good stuff. Posca was also used

by the Roman military.

These vinegar based drinks were considered medicinal by ancient physicians. It is also traditionally held that vinegar has cooling properties, making it an important drink of those working outside in the summer.

Moving on to shrubs, just like many of our ornamental shrubs, vinegar shrubs are an import from England. During 17th century England, there were two methods to preserve fruit. One was to preserve in citrus juice and the other was vinegar, which





was much more readily available. The drained liquid was called a shrub or drinking vinegar and the word shrub comes from the Arabic word sharãb, which means to drink.

At that time in England, a shrub could refer to a fruit liqueur of rum, sugar and citrus juice or peel, or it could refer to the vinegar based shrub. The early settlers to America brought the vinegar based shrub as a means of preservation. During colonial times, shrubs could refer to the liquid strained off the fruit or a cocktail made with the drinking vinegar.

There are records of the US Navy using shrubs to keep sailors from imbibing and to improve the quality of the water drank at sea. The temperance movement also appreciated and promoted shrubs as an alternative to alcoholic

cocktails.

With the advent of refrigeration, the need to preserve fruit in vinegar was no longer necessary and over time, shrubs and shrub recipes faded away. However, like many culinary foods and drinks from the past, shrubs are making a revival and many upscale bars offer shrub cocktails and grocery stores now carry bottled shrubs. Most likely found in the health food section, not the soda pop section.

Here in Portland, the popular restaurant Pok Pok not only serves drinking vinegars (Pok Pok Som), but also bottles and sells it in retail locations. If you go to the restaurant, besides having drinking vinegar, be sure to try Ike's Vietnamese Fish Sauce Wings. Double yum!

Rather than purchasing a shrub

at the store, I would suggest trying it at home. Making shrubs is easy and there are two primary methods, cold or hot processed. The cold method takes longer since heat is not used to break down the fruit. The hot method uses heat to speed the process and shorten the time for the shrub to be ready. Some suggest that the cold method produces a fuller flavor, but in our instant gratification and quicker is better world, I am including a hot process recipe.

Some recipes call for cutting up the fruit while others may call for crushing. The fruit may be eaten in either preparation, but there may not be a lot of fruit left over if crushed and strained.

Tips

 Use a good quality apple cider or wine vinegar as distilled







vinegar is very strong.

- Sterilize all jars used for making shrubs. Although the vinegar should kill any bacteria, it is still a good practice.
- It's OK to use bruised fruit, not moldy fruit, as the intent is to extract the flavor from the fruit.
- Shrubs can also be used with vegetables.

Having read this far, if you haven't developed a desire to try shrubs yet, perhaps the health benefits will make you thirsty. Vinegar has long been believed to possess health benefits and talk of the benefits continues today. Some studies have shown vinegar to reduce blood pressure, and improve heart health and blood sugar levels. Taken before a meal, it is believed to improve digestion. It contains antioxidants and has been shown to help in reducing weight. Since vinegar is an acid and some uses have conflicting scientific findings, be sure to check with your doctor before using vinegar for medicinal purposes.

So grab yourself some vinegar, your favorite fruit, and some sugar and make a shrub. Add a little club soda and a splash (generous splash) of your favorite alcohol if desired and give it a try before it becomes passé once again. And remember, don't taste once and toss. It takes a few sips to fully appreciate the beauty of shrubs.









Raspberry Shrub Recipe

Makes about 1-1½ cups

- 1 cup sugar
- 1 cup white wine vinegar
- 2 cups raspberries

Peel of ½ orange (optional)

Combine sugar and white wine vinegar in a sauce pan. Bring to a simmer until the sugar has dissolved. Add the fruit and orange peel, if using, to the vinegar solution. Over medium heat bring to a simmer. When the mixture has reached a simmer. remove from the heat and allow to cool.

Once cooled, strain into sterilized jars, discard the fruit solids and store in the refrigerator. Use within six to eight weeks.

Raspberry Shrub Cocktail

Makes 2 cocktails

- 3 ounces vodka or gin (pisco is also lovely)
- 1 ounce orange liqueur
- 1 ounce raspberry shrub
- 3-4 dashes orange bitters (optional)

In a cocktail shaker, combine all ingredients, add ice and shake. Strain and serve in an Old Fashion glass, or other six-eight ounce glass, filled with ice. Top with soda water and a half slice of orange on the rim.





WIDITG

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

PLANNING



- Plan to take time to have fun out in the garden now that most of the harder work is done! Maybe have a garden party to help celebrate all you were able to get done this spring. In other words, enjoy your garden and take time to relax out in it.
- If the first flower baskets were a flop because you went away for a few days and no one watered them, there are always more. So if for some rea-

son the ones you got earlier are not looking too great, give them a haircut, let them re-grow and

in the meantime hang up some new fresh color just in time for the BBQs!

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

gardening successes.

PLANTING

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



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

use a good quality potting soil in planters.

• Summer and fall blooming perennials are always available

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

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

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



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

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

TASKS, MAINTENANCE & CLEAN-UP

• Check on your watering... are you watering deep enough or just getting the top of the soil damp? Dig down a little into the soil and make sure the water is getting down into the root zone. Morning is the best time to water, not evening. If you have to water in the evening, just water the soil leaving the foliage dry overnight to reduce possibility of diseases.

What To Do In The Garde

• Are you watering too often? Plants roots need to come up for



air, unless it's a water lily! You should water deeply when you water and then let the top of the soil dry out a bit.

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

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

Stake the taller perennials like



delphinium and hollyhock and check the tomato plants. Staking allows for better air circulation and less chance of disease.

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

- Keep a lookout for notched leaves on rhododendrons, azaleas and other broadleaf evergreen shrubs which is evidence of Root Weevils feeding on the plants leaves. The adult does the visible damage but their grubs are much more lethal,. You could use a chemical spray labeled for root weevils or get the organic answer, Beneficial Nematodes.
- Spider mite infestations favor dryer warm weather so it's time to start looking for the telltale signs: Dusty looking plants with grey dull looking leaves. The spider mites like dry, dusty, undisturbed plants. Often just keeping the plants cleaner with garden hose water wash downs will do the trick.

VEGETABLE GARDEN

 Don't overhead water tomatoes (or potatoes)! Unfortunately, we have a problem disease here in the Northwest and it affects tomatoes and potatoes severely; the dreaded late blight. The disease development is favored by cool, rainy weather and may be more severe under sprinkler irrigation. Avoid overhead watering and stake the plants up to allow



good air circulation. Remember to rotate crops around so that tomatoes or potatoes are not in the same spot in the garden for at least three years. Pick off any affected leaves and spray plants with an approved fungicide if desired.

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

- Time to do some mid-season planting by seed for late season harvest. This is a great time to plant by seed; beets, bush beans, cabbage, carrots, cauliflower, cilantro, collards, broccoli, collards, fava beans, lettuce, kale, parsnips, peas, radishes, rutabaga, spinach and turnips. These crops will grow and produce good crops well into fall & winter!
- Check on the garlic crop it's harvest time! Garlic is best planted in the fall and then harvested the following summer, in July. If you had planted your crop last fall then this month you should stop watering the garlic bed. Your signal will



be that the leaves start to die back. Time to stop watering and when the leaves are dead a 3rd to ½ way down then harvest time is here.

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



2018 Garden Tour presented by Multnomah District Garden Clubs Saturday & Sunday, June 23 & 24, 2018

10:00am-2:00pm

Northern Edge of Clackamas County, OR

Come and stroll amongst the various styles of gardens from 'country' to 'formal' to 'designed for entertaining.' Tour 2 sets of gardens on the northern edge of Clackamas County Saturday, June 23rd and Sunday June 24th 10 AM to 2 PM Ticket Cost: \$15.00 Tickets can be purchased at: Al's Garden Center, 7505 SE Hogan Rd, Gresham, OR 97080 Boring Bark, 30265 Oregon Hwy 212, Boring, Oregon 97009 Or contact Janet at (503) 723-0239 E-mail: MultnomahDistrictGarden-Clubs@gmail.com Please No Pets

These two sets of gardens allow you to walk from one garden into the next one.

Joan and Don's awarding winning rose garden has 150 or more rose bushes that are cared for by these Rose Society of Portland members. This well landscaped garden is filled with new varieties of plants as well. After visiting the Rose Garden, walk next door to see Ralph and Theresa's landscape that is designed for entertaining around their swimming pool and hot tub, as well as, enjoying their expansive view of the mountains.

The next set of gardens, belong to Saundra and Henry. Their garden is filled with charming containers, along with a large vegetable garden that grows prize winning cantaloupes.

Saundra and Henry's property is attached to their son, Darrel and daughter-in-law, Brenda's garden. To reach Darrel and Brenda's garden, you walk along a winding path enjoying the beauty of the woods entering into a large garden designed for entertaining. They have opened their home to family weddings and anniversary parties, which included dancing and seating amongst the various garden rooms. www.multnomahdistrictgardenclubs.org

continued next column

Silk Road Sunday, July 1, 2018-Friday, August 31, 2018 Lan Su Garden, Portland, OR

Discover the wonders of silk this July & August at Lan Su, including talks, a silk worm display, and a display of silk art and textiles. www.lansugarden.org

July 3rd Fireworks Tuesday, July 3, 2018 The Oregon Garden, Silverton, OR

Join us on July 3rd for Silverton Day at The Oregon Garden! Enjoy great food and drink, live music and a beautiful fireworks display, planned by the Oregon Garden Foundation & presented by Roth's Fresh Markets. Events: The Oregon Garden opens at 9am; Food and bars open at 4pm; Face painting and balloon artist begin at 4pm; Free admission for all guests begins at 6pm; Live music begins at 7pm; Fireworks begin at 10pm; Live music continues 10:30-11:30pm. www.oregongarden.org

Mid-Summer Madness Saturday-Sunday, July 7-8, 2018 • 10:00am-5:00pm Cascade Nursery Trail Nurseries, between Aurora & Salem, OR

All Cascade Nursery Trail members are open this weekend. Visit Cascade Nursery Trail for more information.

Build Your Own Earthworm Hotel Saturday, July 7, 2018 • 11:00am(W) Saturday, July 14, 2018 • 11:00am(S) Saturday, July 21, 2018 • 11:00am(G) Saturday, July 28, 2018 • 11:00am(V) Al's Garden Center, Woodburn, Sherwood,

Gresham, Wilsonville(V), OR

Earthworms play a major role in the ecosystems in which they reside as well as in the world. They effectively recycle nutrients from rotting material and help aerate the soil. Join us to create your very own worm hotel...live "guests" included! www.als-gardencenter.com

What to Do in the July Vegetable Garden Saturday, July 7, 2018 • 11:00am

continued next page



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, as we patiently wait for harvests to come, Robyn will be talking about planning your garden for fall and winter. www.portlandnursery.com

Create Your Own Fountain Saturday, July 7, 2018 • 1:00pm-2:00pm Garland Nursery, Corvallis, OR

Can't find the perfect fountain for your landscape? Create your own! Ryan will go over the basics of how fountains work; giving you the knowledge to make your own out of objects of your choosing.

5470 NE Highway 20, Corvallis, OR 97330. www.garlandnursery.com

Water-Wise Garden Design Sunday, July 8, 2018 • 11:00am Portland Nursery (Division), Portland, OR

With Abigail Pierce of Groundswell Garden Design. Learn how to plan your garden using water wisely. Abigail will talk about plant choices, design ideas and techniques to create a beautiful garden while preserving this precious resource.

www.portlandnursery.com

Honeybee Hike

Wednesday, July 11 & 18, 2018 • 10:00am-11:00am Leach Botannical Garden, Portland, OR

Your little one will look for wildlife, listen to the wind and the creek, touch a thimble-berry leaf, water the Children's Discovery Garden and maybe even eat a raspberry right off the vine! Our wonderful guides will then read a story and help the children craft something fun. Each week is different with seasonal themes. 2-5 years accompanied by an adult.

This year, hikes begin Wednesday February 7, 2018 and end December 12, 2018. Cost: \$3.00 per child, nonwalkers and adults free. Please bring exact change. Punch cards now available in the Gift Shop next to the Manor House: buy 5 hikes and get 6th one FREE! Please continued next column

note: The Honeybee Hike meets and starts in the Upper Garden. Please park in the Claybourne parking lot - look for parking signage at corner of 122nd/Claybourne St. just south of Foster Rd.

Registration: This is not required unless you're a group of 10+ children/adults. These larger groups must preregister 2 weeks in advance. Contact: Leach Garden Education Coordinator, JoAnn Vrilakas, at jvrilakas@ leachgarden.org email or call 503-823-1671.

Herb Colander

Wednesday, July 11, 2018 • 4:30pm(W,V) Wednesday, July 18, 2018 • 4:30pm(S) Wednesday, July 25, 2018 • 4:30pm(G) Al's Garden Center, Woodburn, Wilsonville(V), Sherwood, Gresham, OR

This charming project will surely make you smile. We will be planting delicious fragrant herbs in a colorful colander. You can choose to either turn it into a fun hanging basket, or let it stand free. This project serves many purposes. You will have your herbs to cook with, a fun conversation piece, and a lovely colander to use in the kitchen after your herbs have outgrown their container. Cost: \$45, includes supplies, plants, expert instruction, local wine, and a light meal.

Sisters Garden Club 21st Annual Home & Garden Tour "Quilts in the Garden" Thursday, July 12, 2018 • 8:00am-4:00pm Five Homes in Sisters, OR

Each year we offer this tour the Thursday before the Quilt Show in Sisters, OR. Five local homes open their gardens and some even open their homes for guest to explore our high desert gardens. The color of the quilts hanging in the pine trees highlights the beauty of the summer gardens. It has become a highlight of the Quilt Show with over 800 attendees. There is no other event like this! This is the Sisters Garden Club annual fund raiser and helps support our local gardens and grants. Our 80 plus members volunteer their time to make this event an absolute success every year, www. sistersgardenclub.com.

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Marion County Fair July 12-15, 2018 Salem Fairgrounds, Salem, OR

Proudly working with Garten Services. Come see the Zero Waste Event at the Fair. By the red brick horse barn.

Movies in the Garden Thursdays, July 12, 2018–August 31, 2018 • Dusk The Oregon Garden, Silverton, OR

Join us for Movies in the Garden presented by Willamette Valley Pie Company every Thursday, July 12th – August 31st! Doors will open at 7pm, and the show will begin at dusk on the beautiful Garden Green, in the heart of The Oregon Garden. It's also a great opportunity to catch a sunset in the Garden! Parking will be available in the lower parking lot, across from the Pavilion. Please, no outside food or drink. Schedule of movies: July 12: NeverEnding Story (PG); July 19: Sleepless In Seattle (PG); July 26: Footloose (PG); August 2: Top Gun (PG); August 9: Pitch Perfect (PG-13); August 16: ET (PG); August 23: Karate Kid (PG); August 30: Ice Age (PG). www.oregongarden.org

Art in the Garden July 13, 2018 – September 30, 2018 The Oregon Garden, Silverton, OR

Join us for Art in the Garden, which features stunning art installations in the Garden throughout the summer! www.oregongarden.org

Growing Gardeners Friday & Saturday, July 13 & 14, 2018 Linfield College, McMinnville, OR

The Oregon Master Gardener Association conference, Growing Gardeners is July 13-14th at Linfield College in McMinnville. The conference is open to the public. A range of topics, includes the impact of climate change for gardeners, role of gardening in environmental sustainability and public health, orchid growing, garden bees, and rain gardens among many others. Registration is open and starts at \$96 for the two-day conference with extra costs for breakfasts, banquet, tours and workshops. You can go to just one day for a recontinued next column

duced price. Dorm housing is available on campus. For more information, see the OMGA website. www. washingtoncountymastergardeners.org

Garden Conservancy Tour Saturday, July 14, 2018 Garden in North & Northeast Portland, OR

Delight in touring seven private gardens in North / Northeast Portland plus free Digging Deeper programs at Garden Fever! and thicket nursery. Timber Press authors will be signing books plus there will be pollinator classes from bee experts and water conservation information from the regional water consortium. All that, plus a Wrap-up Reception at Portland Nursery. You'll enjoy a day filled with gardening fun and learning plus you'll be supporting The Garden Conservancy and Hardy Plant Society of Oregon's Grants and Scholarships program.

Founded in 1989, The Garden Conservancy has helped save or restore more than 80 gardens in North America. In 1995, The Garden Conservancy began organizing the opening of private gardens across the USA as a fundraiser. Hardy Plant Society of Oregon has partnered with The Garden Conservancy to sponsor an Open Day for visitors to tour private gardens in our local neighborhoods, focusing on a different part of our region each year. For 2018, the seven private gardens and the Digging Deeper programs are all in North and Northeast Portland.

In supporting the mission of the Garden Conservancy, your ticket will be championing the continuing efforts to maintain gardens across the nation for public viewing. Some of those gardens in the Pacific Northwest include Peninsula Park Rose Garden (Portland), Elk Rock Gardens at Bishop's Close (Portland), Gaiety Hollow (Salem), Historic Deepwood Estate (Salem), Mukai Farm and Garden (Vashon Island), The Dunn Garden (Seattle), PowellsWood Garden (Federal Way), Soos Creek Botanical Garden (Auburn), and others.

Your ticket to Open Day also makes it possible for the Hardy Plant Society of Oregon to award grants each continued next page



year to non-profit organizations throughout Oregon and Clark County, Washington. HPSO grants support projects of botanical, horticultural, or historical interest plus children's education and community gardens. Recent awards have been to Leach Botanic Garden to help build a visitor center, Connie Hansen Garden Conservancy in Lincoln City, Boy Scout Troop 194 for construction of a green-roof learning center, Springwater Environmental Sciences School for construction of a native plant garden integrating science principles, and a garden at Raphael House domestic violence shelter. Additionally, HPSO awards scholarships to students enrolled in horticultural programs at local community colleges. With over 2,500 members, the Hardy Plant Society of Oregon is one of the largest garden organizations on the west coast.

Day Pass tickets will be available in late May on the Hardy Plant Society of Oregon website. Day Passes are available at Garden Fever, Thicket Outdoor Living and Portland Nursery (both locations). For additional information on The Garden Conservancy, visit www. gardenconservancy.org.

Willamette Valley Lavender Festival Saturday, July 14, 2018 • 10:00am-6:00pm Sunday, July 15, 2018 • 10:00am-5:00pm Chehalem Cultural Center, Newberg, OR

Please accept our invitation to the one place where all things lavender blend with the premier art show of original work painted in the lavender fields of Oregon. Spend a leisurely day enjoying the plein air art show, iuried art and craft booths, distinctive lavender products, and lavender in myriad forms while you feast on lavender-based cuisine and refreshment. Talented musicians set the mood while you enjoy a glass of local lavender beer or wine. Relax while you're surrounded by the captivating scent of lavender. Try your hand at lavender crafts or visit a nearby lavender farm. The former Yamhill Lavender Festival has moved to Newberg and has become the Willamette Valley Lavender Festival. This cooperative event brings local lavender growers and community volunteers together. Proceeds from the event benefit many charitable causes. continued next column

www.wvlavenderfestival.org

Little Sprouts – Terrarium Saturday, July 14, 2018 • 11:00am-1:00pm Garland Nursery, Corvallis, OR

The kids love this class! They will create their own little ecosystem. Fun and informative, the children will create their own terrarium, learn how to care for it, and then take it home. Cost \$7.00 Pre-registration is required. Please call 541-753-6601 to save a spot. 5470 NE Highway 20, Corvallis, OR 97330. www.garlandnursery.com

Writing With Plants Sunday, July 15, 2018 • 11:00am Portland Nursery (Division), Portland, OR

With Portland Nursery's own Tamara Wallace. Bring a hardback notebook and pen/pencil, and settle in to enjoy quiet writing inspiration from the many vibrant living things around us: plants, trees, insects, birds, butterflies, sun, wind and weather. Through close listening, careful observation, and a series of timed writing exercises, we'll engage with the environment through writing. We plan to write outside. Chairs will be provided, but feel free to bring cushions or other seating if you like.

Summer Sippin' Lecture Series: WINE Wednesday, July 18, 2018 • 7:00pm-8:30pm Leach Botanical Garden, Portland, OR

Will Prouty, Division Wine & John Grochau, Grochau Cellars. Will and John will team up to talk about the "dirt" on wine—how different soils impact farming and, ultimately, expression in wine. They will be offering wines made with grapes sourced from vines planted in distinctly different soil types and talk about how the variations impact the character in the wines. We'll taste a flight of three different wines, with a discussion specific to each wine and it's unique circumstance. In the process we will touch on some of the other prevailing influences, but the focus will be dirt and rocks. Division Wine is a neighborhood wine shop and wine bar with over 800 bottles from near and far. Their focus is on expressive wines, made with healthy and thoughtcontinued next page



ful practices from off the beaten path, including those from Grochau Cellars. Grochau strives to make wines that are balanced, textured and expressive of place, inspired by the diversity of the Willamette Valley's soils and microclimates. \$15 admission. (\$40 for the whole series). Doors open at 6:00 for refreshments & strolling. Advance registration required. Other lectures in the series include 8/15 Cider, 9/12 Tea, and 9/19 Cocktail Bitters. To register go to www.leachgarden.org (click on "learn") or call 503-823-1671. Leach Botanical Garden 6704 SE 122nd Avenue Portland, OR 97236.

Quilts in the Garden Saturday, July 21, 2018 • 10:00am-4:00pm Garland Nursery, Corvallis, OR

Six beautiful gardens of Corvallis residents will be the colorful backdrop for a huge show of quilts created by members of the Mary's River Quilt Guild. Some quilts displayed will be available for purchase through individual quilters. \$10 admission to Quilts in the Garden tour includes the option of convenient park-and-ride shuttle buses between all gardens.

5470 NE Highway 20, Corvallis, OR 97330. www.garlandnursery.com

2018 Spade & Wade Garden Tour Saturday, July 21, 2018 • 10:00am-4:00pm Six Gardens in Tillamook County, OR

It is 2018 and the year for another of Tillamook County Master Gardeners Association's (TCMGA) Spade and Wade Garden Tours. From the foothills east of Tillamook to the shores of the Pacific, visitors have the opportunity to visit six spectacular and varied gardens in Tillamook County. Visit a garden that includes a serene woodland alongside a vegetable garden worked the way a garden should be, with annual charts to insure crop rotation and pest control. A master of bonsai will show off her collection as well as give demonstrations on how to create these gems. A garden is created for birds and bees – and humans – with a wide variety of ornamental shrubs and perennials as well as vegetable crops. Take a river walk along a property with areas creating several different gardens: natural areas along the river, berry and vegetable gardens, areas continued next column

for ornamentals, and a greenhouse to get the plants started.

Travel to the Coast. Set high on a hill overlooking the Pacific is a 'his' front area planted to survive the ubiquitous deer and elk in the area as well as withstand the salt air from the ocean. And in the back is 'her' garden with unusual plants for the area: hardy begonias, a prostrate coast redwood, winter hardy palms, a mature Mexican Palm. Nearby this garden, one can take a walk in a woodland through an old growth forest planted with a variety of ferns and with examples of nurse logs. This is only a short description of all you can see on TCMGA's educational and unique tour.

Tillamook County has lots to offer with the Cape Meares Lighthouse, Tillamook Creamery, Kilchis River Reserve, the Pioneer Museum, TCMGA's Learning Garden, Munson Falls, great fishing, and so much more. Come and make a weekend of your visit or even stay a week.

Tickets: \$10.00 each. Children 16 and under are free. Check the TCMGA Facebook page for more information: https://www.facebook.com/tillamookmastergardeners/

Raised Bed Veggie Gardening Saturday, July 21, 2018 • 11:00am Portland Nursery (Division), Portland, OR

With Portland Nursery's own Tiffany Garner. 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, www.portlandnursery.com

Bonsai Class: Topic TBA Saturday, July 21, 2018 • 11:00am Tsugawa Nursery, Woodland, WA

Join us and learn about this fun, relaxing and arcontinued next page



tistic 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 information. www.tsugawanursery.com more

enjoy great wine! Free to the public. Wine, food, arts and crafts foe purchase. This weekend is a good ole' fashioned good time! 5470 NE Highway 20, Corvallis, OR 97330. www.garlandnursery.com

Let's Combo! A Fun, Interactive Garden Design Workshop Saturday • July 28, 2018 • 11:00am Portland Nursery (Division), Portland, OR

With Darcy Daniels, designer with Bloomtown® Gardens and creator of eGardenGo.com. Have fun, get inspired, and soak up garden-making tips from design pro Darcy Daniels, designer with Bloomtown® Gardens and creator of eGardenGo.com. This hands-on, interactive combo-making exercise will be delivered in a small group format. Darcy will give a brief presentation sharing some of her top tips for creating successful plant combinations, after which participants will venture into the nursery to create combinations from the plants available. The group will reconvene to "workshop" what attendees came up with. Darcy will lead a discussion and provide supportive feedback so that participants can to learn from each other and grow their skills in this practical and participatory class. Limited to 12 students, www.portlandnursery.com

Bonsai is for Everyone Saturday, July 28, 2018 • 1:00pm Portland Nursery (Division), Portland, OR

With Lucy Davenport of Bonsai Akira. Lucy Davenport of Bonsai Akira will cover the elements of styling- taking a plant specimen from nursery stock to a finished bonsai. The class will include an overview of the techniques of styling, including root pruning, branch pruning, wiring, and leaf reduction. This allows persons with any level of experience to participate. Bring a plant or just come to learn.

Art and Wine in the Garden Saturday & Sunday, July 28 & July 29, 2018 Garland Nursery, Corvallis, OR

Our stunning gardens provide the perfect backdrop as you wander through all the beautiful arts and crafts from over 30 plus local artists. All the while, you can continued next column

7th Annual Wine and Cheese in the Garden Sunday, July 29, 2018 • 12:00pm-5:00pm Out in the Garden Nursery, Molalla, OR

Featuring music by two local blues bands: Rae Gordon Band; Timothy James and the Portland Blues Revival. Food, Wine, and Craft. Vendors all in an intimate garden setting. \$5 suggestion donation for admission. 32483 S Mathias Road, Molalla, OR 97038. www. outinthegardennursery.com

BUZZ: The Nature and Necessity of Bees Tuesday, July 31, 2018 • 7:00pm-8:30pm (doors open at 6:30pm) Leach Botanical Garden Manor House, Portland, OR

Author of BUZZ, Thor Hanson, will describe how bees are like oxygen: ubiquitous, essential, and, for the most part, unseen. They lie at the heart of relationships that bind the human and natural worlds. 125 million years ago, a wasp first dared to feed pollen to its young. From honeybees and bumbles to lesser-known diggers, miners, leafcutters, and masons, bees have long been central to our harvests, our mythologies, and our very existence. They've given us sweetness and light, the beauty of flowers, and as much as a third of the foodstuffs we eat. Alarmingly, they are at risk of disappearing. Threads of culture and science set the stage for understanding the modern plight of bees and inspire curiosity and the irresistible urge to get outside, find a bee on a flower, and settle down to watch. Thor Hanson is a conservation biologist and Guggenheim fellow. \$15 admission. Please register in advance. To register go to www.leachgarden.org (click on "learn") or call 503-823-1671. Leach Botanical Garden 6704 SE 122nd Avenue Portland, OR 97236.

LOOKING FOR MORE?

You will find more events and updated information on the Garden Time Events Calendar www.gardentime.tv/events.htm

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