

July 2020

garden time

A Digital Monthly Magazine for Your Garden & Home

Hibiscus

'Sharon' Share Alike

Oregon Lavender Destinations
Using the Whole Vegetable

LITTLE PRINCE OF OREGON'S
Joan Dudney



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The Green Thumb

Someone recently told me that they didn't have a green thumb, meaning that everything they touch in the garden 'dies'. I don't know why it isn't called a dirty thumb, because that is what mine looks like when I've been in the garden. Not having a green thumb assumes that some people are not good with the soil and growing, but that couldn't be further from the truth. The soil and garden plants don't play favorites. Everyone has an equal opportunity to be successful in the garden. In fact, there are plenty of resources for those who want to grow, both literally and figuratively. Beginners can reach out to family and friends, and other on-line resources like the internet and the OSU Extension service. Plus, the garden community is very supportive to questions about growing. Just throw out a question on social media and people will offer a ton of suggestions for your future success. We have found that most gardeners are open and friendly to other people and gardeners. It must be something about getting your hands dirty that kind of takes away your arrogance. We have all seen success and failure in the garden. We lean towards helping others be successful. We have found that there are a lot of new gardeners these past few months due to the 'Stay at Home' orders and quarantine. This is great but it has also led to a lot of your favorite seeds and plants selling out at your local garden center or nursery. I think everyone is learning about the benefits of gardening and so the wave of new gardeners grows. We are proud to help these new gardeners through the TV show and the magazine.

This month we have more helpful hints for experts and novices alike. This month Ryan talks about the ever popular 'Victory Garden' and vegetable gardening, specifically about how to use every part of your vegetable so all your hard work in the veggie garden doesn't go to waste. He even has a couple recipes to share, yummy. For the crafty gardener, Ron has a story about what plants you can grow and use for dying fabrics. Judy also has a couple stories to share too. The first is one about the local Lavender Festival. This is more of an adventure that is self-determined. The festival is actually a collection of local growers that are open, some by appointment, where you can visit fields and shops to enjoy lavender and its by-products. Take a look at her list and find one or two near you. Finally, if you are looking to spend more time on your deck this summer, Judy has a story on Rose of Sharon or Hibiscus. This tropical looking plants with beautiful blooms is a great addition to your garden and can help transport you to an imaginary island in the sun... ah, I can hear the ocean already!

So, to our new gardeners, welcome. To our seasoned green thumbs, thanks for staying with us for another season of growing!

Happy Gardening!

Jeff Gustin, Publisher

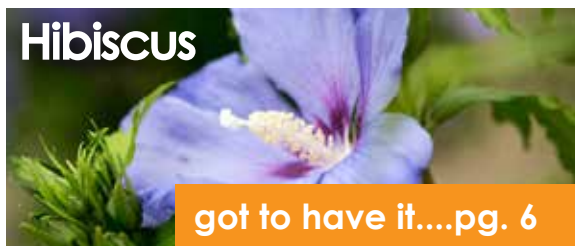
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Garden Time's Iconic Spokesflower Answers Your Questions!



Ask Mortimer

Dear Mortimer,

I'm a new gardener and I've heard that I need to plant natives in my garden to attract bees, butterflies and other pollinators. I love the plants I have in my garden now. Do I have to replace them and just plant natives?

Signed,
Concerned in Corvallis

Dear Concerned,

I think most gardeners want to do what is right for our environment and for our pollinators. Still, a lot of gardeners are concerned that they have to get rid of their favorite flowering plants to 'do the right thing', but like life itself, 'Variety is the spice of life'. The key is to create a mix of plants and environments for pollinators and wildlife. If you are looking for some guidance on how many natives to include and which ones to pick you can check out the Backyard Habitats page (<https://backyard-habitats.org/>) on the Portland Audubon website. If you are looking to become a Certified Backyard Habitat, which is sponsored through the Portland Audubon and the Columbia Land Trust, then they require at least 50% of your landscape be in native plants.

You also have to remember that a lot of



Showy Milkweed

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

pollinators appreciate a nice mix of all flowers that bloom all through the growing season. Many of the plants that pollinators love are not natives. A good example of this type of plant is the alyssum. It is not a native, but it can attract lots of beneficial bugs to your garden. Still other plants, like the Showy Milkweed, are a targeted plant, specific to the lifecycle of the Monarch Butterfly. Including both in your garden benefits lots of pollinators and other friendly insects to your garden.

Some keys to remember to be nice to bees, butterflies and other good bugs; watch your pesticide usage. Use natural or organic products for bug control and fertilizing. Build a native bee house. Not all bees use a hive, plus you can attract other native bees if you provide them a home. Provide an area of water so those little guys can get a drink too.

I would recommend that you visit your local garden center and spend time at the help desk to find the right native and pollinator friendly plants. If you need more help you can check out the Honeybee Conservancy (<https://the-honeybeeconservancy.org>) or the Backyard Habitats Page.

**Good luck and Bee Friendly,
Mortimer**

• • • • •

Dear Mortimer,

It seems like I'm seeing a lot of moths in the garden this spring and early summer. I know that moths can lead to caterpillars that eat my plants! Should I be concerned?

Yours,
Moths in Monmouth



Moth pollinating a flower.



Sphinx moth pollinating a flower.

Dear Moths,

I can understand your concern, but moths in your garden are not a bad thing! Some species of moth can pollinate plants, like the night time pollinator, the sphinx moth. While others like the white winged cabbage moth lays its eggs on your prized vegetables giving the caterpillars first crack at your veggies. You can also see the moth that is the parent of the geranium budworm, which we are starting to see now in the garden. Plus, we all know what damage the pantry moth can do to your nuts, flours, dry pet food and cereals in your pantry.

Before you go running around and spraying insecticide in your home and garden, I would recommend that you limit access to their food source if you can. For your vegetable plants outside that could mean a row cover. This is a gauze-like covering that you can put over your plants to keep the moths from landing and laying their eggs. The covering still allows air and water to get through to the roots. If you are seeing moths indoors, find out where they are coming from. Check your pantry and cupboards to see if they are feeding somewhere.

The key is to know what types of moths are in your home or garden, and that requires observation. Know what you have and then you can figure out how to slow them down. If all else fails, look for natural or organic products or traps that you can use to keep them under control.

Look on the bright side. Moths, like all other insects and pollinators, are attracted to your garden because you have made it a welcoming place, and that is something to be proud of.

**Good luck,
Mortimer**



'Sharon' Share Alike

Also known as the Hibiscus, the Rose of Sharon is a tropical worth passing around.

by Judy Alleruzzo

Do you love the exotic flowers of the tropical Hibiscus you grow as a summer annual? Are you amazed by the huge flowers of Hardy Hibiscus in your perennial flower garden? If you crave to plant another Hibiscus, there is one more to add to your collection, Hibiscus syriacus, Rose of Sharon.

You may think that this Hibiscus is native to Syria because of its botanical species, but it is native to eastern Asia. Rose of Sharon is a widely planted woody ornamental shrub hardy to -20°F. The flower shapes and colors range between a single row of 5 petals in pure white, white with a red eye, lavender, violet and pink to double petal varieties. It is interesting that the flowers close at night except for the pure white flowers of Hibiscus 'Diana'.

Rose of Sharon's leaves emerge in spring and flowers in early summer to fall. They are deciduous, but the leaves drop to reveal the seed capsules. These capsules hang on all fall and winter and add textural interest to the bare stems.

Rose of Sharons can take on many jobs in your

landscape. They make great hedges with tall 8-12 ft heights or low, 3-4ft habits. They will lose their leaves in the fall, but how cool to have a summer blooming wall of color! These Hibiscus are adaptable and can be pruned as an espalier grown against a fence or as a focal point trimmed into a tree form. A tip on the Rose of Sharon entry on the Missouri Botanical Garden website says to prune the shrubs to shape in spring. Prune them back to two to three buds in late winter and the shrubs may produce larger blooms.

Rose of Sharon bloom the best in about eight hours of full sun. Hibiscus 'First Editions Summer Ruffle' with its green and white variegated foliage is an exception and will perform well with late afternoon shade.

The Rose of Sharon shrubs have many amazing attributes:

- Flowers attract bees, butterflies and hummingbirds

- Flowers can be cut for summer bouquets
- Drought tolerant after planted two years in the ground
- The soil can also be kept evenly moist
- Deer don't find the foliage too tasty
- Salt tolerant and do well at the coast
- Fire resistant shrub
- Tolerates urban pollution

Rose of Sharon's have many positive qualities that will add beauty to your garden and landscape. Think about planting a Rose of Sharon. As you know, a Rose of Sharon by any other name would be as sweet (as borrowed from Mr. Shakespeare).

Rose of Sharon Sources

Al's Garden & Home

www.als-gardencenter.com

Bauman's Farm & Garden

www.baumanfarms.com

Egan Gardens

www.egangardens.com

French Prairie Gardens

Facebook

French Prairie Perennials

Facebook

Garland Nursery

www.garlandnursery.com

Margie's Farm & Gardens

www.margiesbudsandblooms.com

Portland Nursery

www.portlandnursery.com

Tsugawa Nursery

www.tsugawanursery.com



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f w p i t



'Red Heart' Rose of Sharon



'Summer Ruffle' Rose of Sharon



'Lavender Chiffon' Rose of Sharon

Here are a few Rose of Sharon varieties you may find at your favorite Garden Center.

Hibiscus 'Diana'

Pure white, 5in flowers that stay open at night

Height 4-10ft, Width 3-6ft

**Hibiscus 'First Editions
Summer Ruffle' PP#29,104**

Blue-green foliage with white margins

Dark pink- lavender Double petal flowers in mid-summer to September

Height 3-4ft, Width 3-4ft

Hibiscus 'Red Heart'

Large white flowers with red eye zone

Height 8-10ft, Width 6ft

Hibiscus 'First Editions' Series

Named after tropical islands---

'Bali' (White with Red eye zone)

'Fiji' (Medium Pink)

'Hawaii,' (Violet-Blue with Red-Purple eye zone)

'Tahiti' (Deep Pink)

Height 5-7ft, Width 4-7ft.

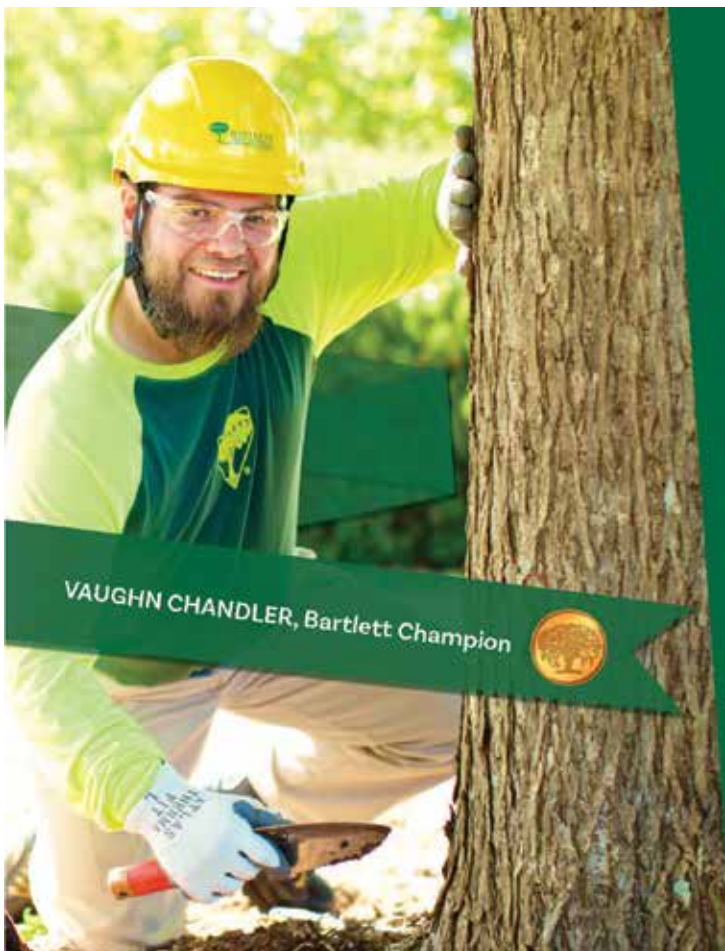
Hibiscus 'Lavender Chiffon®' PP#12,619

Single petal flowers of Lavender-pink, with lacy centers flowers

Height 8-12ft, Width 4-6ft



'Diana' Rose of Sharon



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Postcards from the HEDGE

Blooming lavender has not been cancelled. Many of the activities scheduled at participating farms are still being held, just on a smaller scale.

by Judy Alleruzzo

Ahhhh, the fragrance of lavender is in the air and it is lavender bloom time. Even though the full-blown annual lavender festival has been cancelled, many lavender farms are still open to visit. Determined lavender growers are thinking creatively and with safety in mind and are hosting visitors to their farms for the 2020 lavender season. They want to invite us all to stop by and enjoy the amazing herb that is lavender.

In years past, many activities were scheduled at participating farms and this year, these activities are just on a smaller scale. Blooming lavender has not been cancelled. One of the favorite festival activities is the Plein Air Paint Out. Usually, artists are in the lavender farm fields painting the scene before them. They submit their work and it is on display at the Chehalem Cultural Center in Newberg for all to enjoy. This year the event has an appropriate name change, the 2020 Plein Art Pandemic Paint Out! and the theme is the "Landscape Around You". The idea is for artists to paint what they have seen from their window during the Cov-



id quarantine. The art showcase will be available to view on the Chehalem Cultural Center's website, July 20 to August 31 and through the magic of Zoom, join the Artists Reception on August 1.

For all this information, please visit their website at www.chehalemculturalcenter.org.

The best part of the lavender festival is touring around and stopping at lavender farms. Chris Mulder, owner of Barn Owl Nursery Herb and Lavender Farm was the Garden Time magazine Hortie in June. She is an active member of the Oregon Lavender Association (OLA) and suggested I look at their website for information to check out which lavender farms will be open. Usu-

Where Will a Capitol Subaru Take You?



Local Events July 2020

Art in the Garden

July–September 2020

The Oregon Garden, Silverton, OR

Presented by Capitol Subaru. Help us celebrate another year of Art in the Garden on opening weekend (July 11th & 12th) and enjoy a complimentary mimosa.

• www.oregongarden.org

Midsummer Madness!

Saturday & Sunday, July 11 & 12, 2020

• 10:00am-5:00pm

Cascade Nursery Trail, North Willamette Valley, OR

At all CNT Nurseries! Drive off those doldrums of summer by coming out to see what's happening in our long day gardens!

• www.cascadenurserytrail.com

Art & Wine In The Garden

Saturday, July 25, 2020 • 10:00am-5:00pm

Sunday, July 26, 2020 • 10:00am-4:00 pm

Garland Nursery, Corvallis, OR

We are eagerly watching the progress of COVID-19 intervention. We will keep you up to date about the status of Art and Wine in the Garden. More details to come.

• www.garlandnursery.com



ally many farms are open during bloom season and the weekends of the festival. These farms have an array of experiences from tasting lavender treats to sampling rich lavender scented lotions and soaps, to trying your hand at harvesting fresh bunches of lovely lavender blooms or just sitting and taking in the whole vista of lavender.

I checked out the website and 14 farms listed on the site will be open for visitors in July. The lavender farms are dotted around the whole state of Oregon. On this site there is information about the farms and also a link to their own websites. Check out the websites for a description of each farm,

Growing Miracles Lavender Garden

Roseburg, Oregon

541-817-6111

www.growingmiracleslavendergarden.com

Visit the Farm July 10 to 12 or by Appointment Only

Cascade Lavender

Madras, Oregon

541-546-9390

www.cascadelavender.com

Thursday to Saturday 10am - 5pm,

Sunday 12pm to 4pm

Barn Owl Nursery Herb and Lavender Farm

Wilsonville, Oregon

503-638-0387

www.barnownursery.com

By Appointment Only

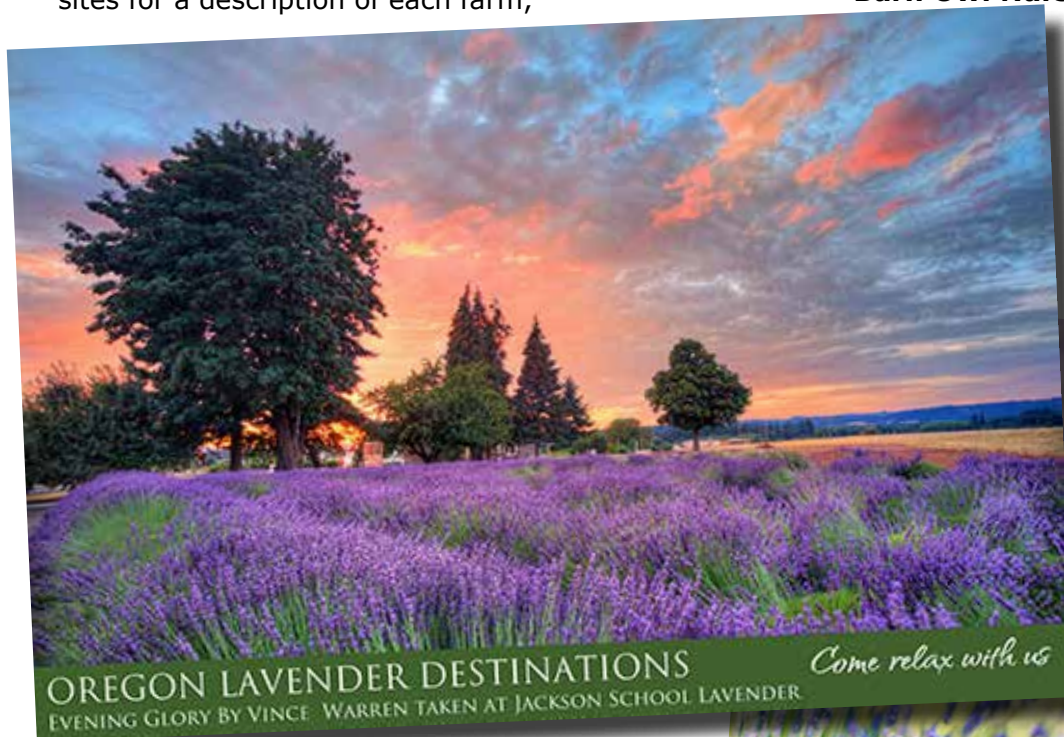
Durant at Red Ridge Farms

Dayton, Oregon

503-864-2000 ext 1

www.redridgefarms.com

Open Daily 11am to 4pm



what products are offered, if plants are for sale and if there is U-Cut lavender. Please respect each farm's safety procedures when visiting during lavender bloom season. Farm hours may change so please call or check their website for the latest information.

July is the perfect time to discover an amazing lavender farm not too far from your home. It is well worth a drive to visit a family farm and see how lavender is grown and harvested and to talk with the owners and learn about lavender. Lavender's fragrance and beautiful flowers are a marvel. It is a great plant for your own garden and who can pass up a fresh cut bouquet or lavender wand for a dresser drawer.

Please go to the Lavender Association's website for all the lavender farms descriptions and information.

<https://oregonlavenderdestinations.com>



Helvetia Lavender Farm

Hillsboro, Oregon

971-228-0938

www.helvetialavenderfarm.com

Open July 3 to 5 and

July 10 to 12, 9am to 5pm

Register on their website or
by Appointment Only

McKenzie River Lavender

Springfield, Oregon

541-736-8575

www.mckenzieriverlavender.com

Open July 10 to 12 by

prior registration

Register on their website or
by Appointment Only

Hood River Lavender

Hood River, Oregon

541-354-9917

www.hoodriverlavender.com

Open only for U-Pick

Monday to

Saturday 10am to 5pm,

Sunday 11am to 5pm

Lavender Valley

Mt Hood Parkdale, Oregon

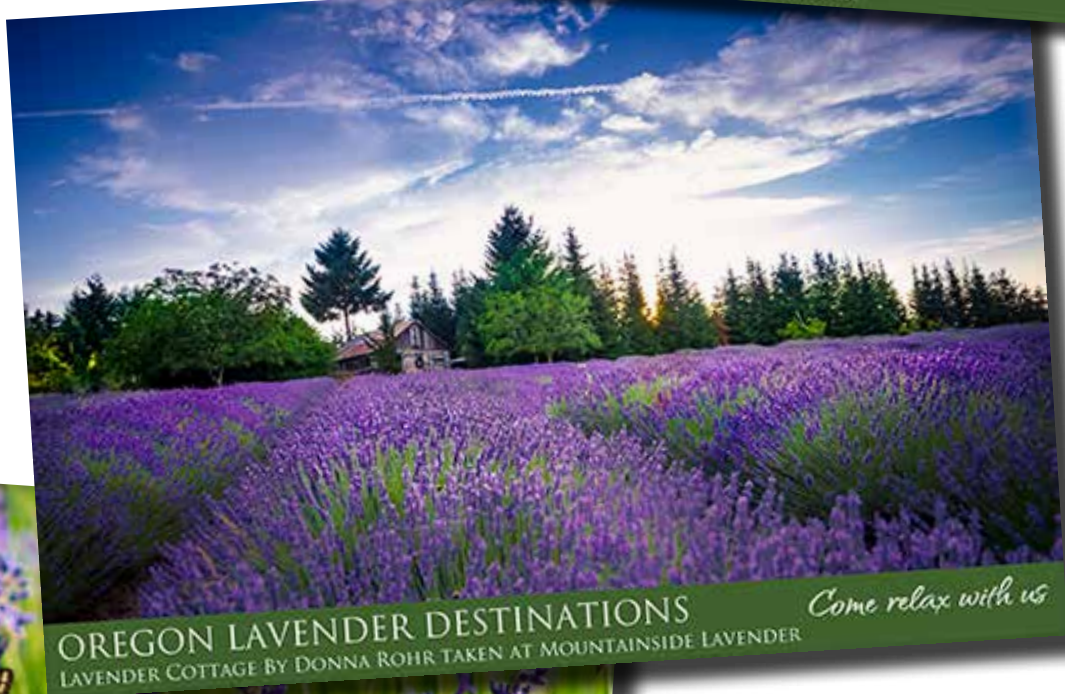
833-458-5683

www.lavendervalley.com



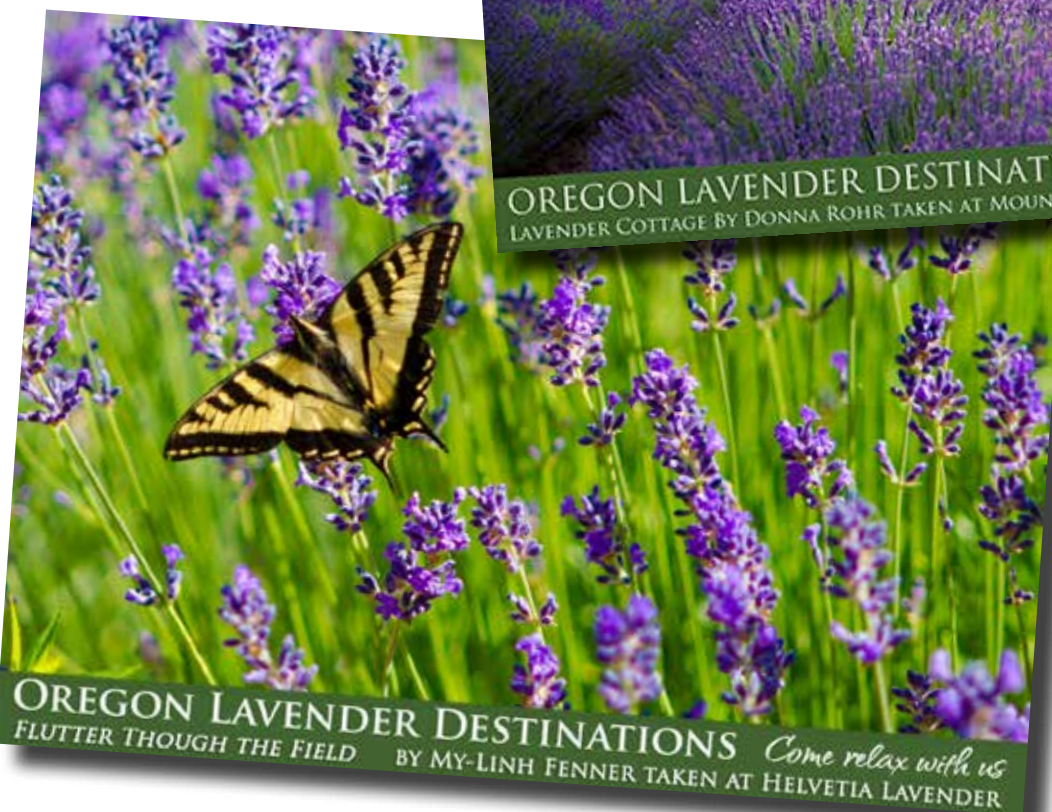
OREGON LAVENDER DESTINATIONS
LAVENDER SUNRISE BY THOMAS ARMELI TAKEN AT MOUNTAINSIDE LAVENDER

Come relax with us



OREGON LAVENDER DESTINATIONS
LAVENDER COTTAGE BY DONNA ROHR TAKEN AT MOUNTAINSIDE LAVENDER

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OREGON LAVENDER DESTINATIONS
FLUTTER THOUGH THE FIELD BY MY-LINH FENNER TAKEN AT HELVETIA LAVENDER

Come relax with us

Photo credits (clockwise from top right): *Lavender Sunrise* by Thomas Armeli at Mountainside Lavender; *Lavender Cottage* by Donna Rohr at Mountainside Lavender, *Flutter Through the Field* by My Linh Fenner at Helvetia Lavender Farm, *Loving Lavender* by Jill Zelizer at Helvetia Lavender Farm, *Evening Glory* by Vince Warren at Jackson School Lavender



Whole Foods

Food waste is a huge problem in the U.S. The best way to reduce it is to eat the whole vegetable and not just the traditional part.

by Ryan Seely



In this COVID-19 pandemic, victory gardens have made an incredible comeback. Certainly, the yield of the garden is economical, and since gardening is a quarantine-acceptable activity, many gardeners have taken to planting their very own gardens. And because we live in the Pacific Northwest, the yield can be massive, and a bit intimidating. How should one eat all those vegetables in such a short period of time? You can store them, whether canning or freezing, share the yield with neighbors and food banks, but there is nothing better than building a fresh meal around your bounty! Yet, it is not uncommon that we end up tossing a few vegetables out, due to spoilage. In the United States, food waste is a huge problem. Consider the below facts:

- 80 billion pounds of food are wasted every year in the US, which is the equivalent of 1,000 Empire State Buildings
- Nearly 40% of the US food supply is wasted each year
- 219 pounds of food per person are wasted annually
- The average family wastes \$1,600 worth of produce every year

The best way to reduce your food waste is to consider eating the whole vegetable, and not just the

traditional part of the fruit or vegetable that is a staple of our American diet. Parts of the vegetable that we trim off and discard can actually be used. Some examples include eating:

- Zucchini and zucchini blossoms
- Carrot tops
- Potato peels
- Beet greens
- Broccoli stalks and leaves
- Cauliflower stems and leaves
- Celery hearts and leaves
- Fennel stalks and fronds
- Leeks and greens
- Radish leaves
- Pumpkin skins
- Corn cobs

One of the easiest ways to utilize all parts of the plant is to use the parts in a soup or stock. Consider adding asparagus ends and leftover beet greens to



a soup for both a nutritional and flavor boost, not to mention soups are an excellent disguise for vegetables to picky eaters. You can also use the stems of broccoli, potato peels, cauliflower stems, celery hearts and leaves to make a vegetable stock. Simply throw your leftover vegetable parts in a pot with water and seasoning, simmer for several hours, and use the stock in a variety of recipes. Don't forget to add the vegetables that are past their prime in your refrigerator crisper drawer! Not able to use all the stock at once? No problem, just freeze the broth for a future use.

Stir-fries are also an excellent way to use all parts of the vegetables. Consider adding the entire leek, not just the white parts or try including the tough stalks of broccoli that are typically discarded. Additionally, sautéing beet greens and adding to a grain bowl or a warm salad, just like you would spinach, is an excellent way to use up those greens.

Creativity is the key to utilizing the whole vegetable! Just because we trim off the tops of the vegetable or discard the peels, doesn't mean they can't be used. With such a large amount of food being wasted around the world and more people starting to grow their own, it is important that we take a close look at what we grow and fully utilize every part of it. There are a myriad of recipes available, including one of my favorite broccoli slaws that partners well with barbecue ribs. Happy eating!





Midsummer Madness

The Perfect Plant Safari

Drive off those doldrums of summer by coming out to see what's happening in our long day gardens! 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. All nurseries are working hard to make sure your visit is as safe and pleasant as possible.

Sat & Sun – July 11th & 12th

Open Hours: 10 to 5 at each nursery



29100 S Needy Rd
Canby OR 97013
(503) 651-2006



7185 Lakeside Dr. NE
Salem, OR 97305
(503) 463-9615



4177 Cascade Hwy NE
Silverton, OR 97381
(503) 551-1875



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(503) 651-2887



32483 S. Mathias Rd
Molalla, OR 97038
(503) 829-4141



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

Visit www.CascadeNurseryTrail.com for details

Follow the trail for a plant adventure...

Broccoli Slaw with Cranberry Orange Dressing Recipe

For the dressing (makes about 1 cup):

- 2 tablespoons balsamic vinegar
- 2 tablespoons dried sweetened cranberries, plumped up in warm water for 5 to 10 minutes, then drained
- 1 teaspoon whole grain mustard
- 2 tablespoons red wine vinegar
- 1 tablespoon honey
- 1 small clove garlic
- 1 tablespoon orange juice
- 1 teaspoon orange zest
- 1/2 teaspoon Kosher salt, more to taste
- 1/4 cup plus 2 tablespoons extra virgin olive oil
- 1/4 cup mayonnaise

For the salad:

- About 6 stalks broccoli (about 4 cups grated; can substitute pre-grated packaged broccoli)
- 2 cups grated carrots (from 4 to 6 carrots)
- 2 cups shredded cabbage (Napa cabbage, green, or red cabbage)
- 1 cup thinly sliced green onions
- 1/2 cup sweetened dried cranberries, coarsely chopped
- 1 teaspoon grated orange zest
- 1/2 teaspoon (or more to taste) Kosher salt

1 Prep the broccoli: If using fresh broccoli stalks, cut them away from the broccoli crowns. Peel the tough outer layer with a vegetable peeler. Either use the grater blade

of a food processor or the large holes of a box grater to grate the broccoli stalks. You should have about 4 cups of grated broccoli.

2 Make the dressing: Put the balsamic and red wine vinegars, plumped dried cranberries, mustard, honey, garlic, orange juice, orange zest, and salt into a blender or a mini food processor and pulse until puréed smooth. Slowly add the olive oil, while pulsing or blending, to form a good emulsion. Then add the mayonnaise and pulse until blended.

3 Assemble the salad: Place grated broccoli stalks, carrots, cabbage, the onions, dried cranberries, orange zest, and Kosher salt into a bowl. Add the dressing and toss to combine, until the dressing is evenly distributed.

You can make this several hours ahead of time before serving. Keep refrigerated until ready to serve.



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Plants to Dye For

**Dyeing your own fabrics is considered a "lost art."
but if you have the inclination, you'll find a
rainbow of colors waiting for you in your garden.**

by Ron Dunevant

Wool skeins colored with natural dyes including indigo, lac, madder and tesu.

Gardening makes our lives more colorful! Anyone who has had the satisfaction of planting a flower and watching it bloom can attest to that. But what's in our gardens can literally be used to add color to our lives by using the hues present in nature to create dyes.

Today, we take for granted the rainbow of hues that enhance our apparel, but for thousands of years, it was Mother Nature who provided the colors that humans donned. Archaeologists have uncovered evidence of humans dyeing textiles back to the Neolithic period (10,000 BC to 4,500 BC) and the Chinese were tinting material with insects, bark and plants some 5,000 years ago. In fact, long before they were used on clothing, natural dyes were employed to color skin and hair and used to create war paints. From those early beginnings up through the mid-19th century, the only available source of dyes were from plants.

The industrial revolution changed that. Assembly line manufacturing led to mass-production. Scientific advancements led to dye pigments developed in the laboratory. These new tints were quicker to produce, could be easily transferred to synthetic fibers and would remain colorfast when laundered. The creation of dyes from plants soon became obsolete.

Yet, the "lost art" of natural dyeing endures. If you've ever cleaned grass stains out of the knees of your gardening pants, then you know how effective Mother Nature is at making dyes. Many home gardeners have rediscovered plant dyeing and embraced it as a hobby, a learning experience or as a fun family activity. Creating dyes with children can be an interesting and rewarding adventure that will teach them about the connection between nature and the resources she provides that we use to sustain our everyday lives.

It's actually quite easy and you may already have several plants in your yard or kitchen that can be used for dyeing. A few examples: Do you have dandelions growing in your lawn? The flower can be used to create yellow dye while the roots of the plant can create a brown dye. Onion skins and carrots will give you orange hues. Beets create a red-brown. Red cabbage is used for blue and blackberries and blueberries will give you purple. Use camellias for pink, marigolds for yellow and lilacs for green. Nature's palette is right at your fingertips, all you have to do is harvest it.

From there, the process of dyeing has actually changed little through the millennia. The dye material is placed in a pot of water and heated. The textiles to be dyed are then added to the pot and



Three sources of natural dyes: Cherries (pink)...



Dandelion flower (yellow), roots (brown)...



...and basil leaves (green).

simmered until the desired color is achieved.

Natural dyes often require the use of a mordant. A mordant is a substance used in dyeing to fix the coloring matter. It is usually a metallic compound that combines with the organic dye and helps the fabric take up the dye more easily. Essentially, it is what binds the color to the cloth. There are a number of different compounds that can be used as a mordant (see page 24). Historically, the most common mordants were iron (ferrous sulphate) and alum (potassium aluminum sulphate). Some "recipes" call for using salt or vinegar, and the internet is full of them. You'll even find "how to" videos on YouTube. We'll list a few at the end of this article.

Steps in the Dyeing Process

Choose and Prepare the Fabric

The first step is to choose and

Garden Time's Plant Picks are from Little Prince. Yours should be, too.



**SERRACENIA
'JUDITH HINDLE'**

**DIONAEA 'AKAI RYU'
VENUS FLY TRAP**



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Marigold as a natural dye.

prepare your fabric. The best ones to use with natural dyes are those made from natural materials, such as cotton, silk, wool, and linen. Wash the fabric but don't dry it. It should be wet when you place it in the dye pot. Prepare your fixative or mordant. Place your damp fabric in the fixative solution for an hour and rinse it with cool water when done.

Prepare Your Dye

Please note that dyes will color more than just fabric. They can stain counter tops, pots, utensils and your hands. Therefore, you'll want to cover nearby surfaces with newspaper or plastic. You should also wear rubber gloves.

Place your plant material in a large non-reactive pot – glass or stainless steel is recommended. Use a ratio of two parts water to one part plant material and add both to the pot. Simmer for an hour or so, until you get a nice dark color. Strain the plant material out, using a strainer basket or cheesecloth, returning the liquid to the pot.

Add Your Fabric or Item

Place the fabric in the dye bath and bring to a slow boil. Simmer for about an hour, stirring occasionally.

Check your fabric for color, keeping in mind that it will be lighter when it dries. Simmering for an hour should result in a nice color, but the longer you let it sit, the darker the hue will be. There is no time limit for how long you can let your item soak in the dye, but you can turn off the pot after an hour and allow the fabric to stay in the warm water as long as desired.

When you are satisfied with the color, take the fabric out and wash it in cold water. The color will run some as the excess dye is washed out. Dry using whatever method is appropriate for the item.

Tips for Better Color

Be sure to use ripe, mature plant material that is fresh, not dried. Dried plant material may give you muted colors or sometimes no color at all. Chop the plant material into tiny pieces to give you more surface area. Some plants, especially if you are using the root, may be difficult to cut. In this case, smash the root with a hammer to make it fibrous and give you more exposed surface area. Most dye materials can be chopped up and frozen for a few months for later use. Be sure to label the package.

In addition to fabrics, you can also dye apparel and housewares. Try coloring a tee shirt (tye-dyeing is making a comeback!) Or, how about dyeing a set of white towels, tablecloths, curtains, a tote bag, napkins, blankets, pillows, socks, or even an old pair of jeans? Many people dye old clothes or towels just to freshen them up and give them a new look. Just be sure to check the material to make sure it is one that will accept a natural dye.

If you're looking for another reason to try natural dyes, consider this: Many of the synthetic dyes used to create the colorful hues in our clothing are made using coal or petroleum. Their manufacture is responsible for up to 20 percent of the global water pollution and is a factor in air pollution in the creation of 140 billion articles of



Madder as a natural dye.

clothing every year. In addition to the environmental cost of these dyes, some are also suspected carcinogens, such as azo dyes. The concern for environmental and personal health is one of the reasons some people and companies are going eco-friendly and switching to natural dyes. Check the next page for a list of plants that can be used to make natural dyes.

No matter your incentive, try using some of the bounty from your garden for creating a natural dye, and add a little color to your world!

Natural Dyeing Videos on YouTube

Dyeing Clothes with Vegetables
youtu.be/CejVuJK9jL8

Natural Dyeing with Coffee, Turmeric, Onion Skins, Blueberries
youtu.be/ZbX95pectgE

How to make Homemade Clothing Dye
youtu.be/amWoUYLZZuA



Indigo dye in a pot on the stove.

PHOTO CREDIT: LOGGIE-LOG VIA WIKIMEDIA COMMONS

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Mother Nature's Color Chart for Natural Dyeing

A quick list of some of the plants you can use.

Green:

Artichokes
Common sorrel
(Rumex acetosa) roots
Grass
Lilacs
Lily of the valley
(Convallaria majalis) leaves
Nettle (Urtica dioica) leaves
Peach leaves
Peppermint leaves
Plantain
Snapdragons
Spinach

Blue:

Blueberries
Dogwood bark
Elderberry (Sambucus nigra) berries
Indigo (Indigofera tinctoria) leaves
Purple grapes
Red cabbage
Red mulberries
Woad (Isatis tinctoria) leaves

Purple:

Blackberry (Rubus fruticosus) berries
Blueberry (Vaccinium corymbosum) berries
Grapes
Hibiscus
Pokeweed (Phytolacca americana) berries

Red-Purple:

Basil leaves
Daylilies
Huckleberries
Red sumac berries

Pink:

Avocado skins and seeds
Camellia (Camellia) flowers
Cherries
Joe pye weed (Eupatorium purpureum) flowers, seeds
Lavender
Rose (Rosa) flowers

Red:

Adder (Rubia tinctorum) roots
Amaranth Hopi Red (Amaranthus cruentus) flower bracts
Dyer's woodruff (Asperula tinctoria) roots

Red-Brown:

Bamboo
Beets
Hibiscus (reddish color flowers),
Pomegranates

Brown:

Acorns
Alder (Alnus glutinosa) bark
Coffee
Dandelion (Taraxacum officinale) roots
Fennel
Hollyhock petals
Oak bark
Onion (Allium) skins
Tea
Walnut husks

Orange:

Butternut (Juglans cinerea) seed husks
Carrot (Daucus carota) roots
Cosmos (Cosmos sulphureus) yellow/orange flowers
Gold lichen
Onion Skins

Red-Yellow:

Calliopsis (Coreopsis tinctoria) flowers
Lady's bedstraw (Galium verum) roots
Safflower (Carthamus tinctorius) flowers

Yellow:

Barberry roots
Bay leaves
Celery leaves
Dandelion flower
Lilac twigs
Mahonia roots
Marigold (Tagetes) flowers
Paprika
Queen Anne's Lace roots
St John's Wort
Sunflower petals
Turmeric
Weld plant (Reseda luteola) leaves, stems
Yarrow (Achillea millefolium) leaves, stalks
Yellow dock roots
Yellowroot roots

Grey-Black:

Blackberries
Iris root

Black:

Gipsywort (Lycopus europaeus) plant juice
Meadowsweet (Filipendula ulmaria) roots
Walnut (Juglans nigra) hulls

Mordants and Additives

Mordants are needed to set the color when using natural dyes. Different mordants will give different results.

Alum: (Aluminum Potassium Sulfate) This is the most widely used mordant. Be careful not to use too much with wool, otherwise you will get a sticky feeling that doesn't come out.

Copper: (Copper Sulfate) This mordant is used to bring out the greens in dyes. It will also darken the dye colors, similar to using tin, but is less harsh.

Citric Acid: Used in natural dyeing to increase acidity of dye baths. Also used in place of Acetic Acid.

Iron: (Ferrous Sulfate) Dulls and darkens dye colors. Using too much will make the fiber brittle.

Glauber's Salts: (Sodium Sulfate) Used in natural dyes to level out the bath. Also use in chemical dye.

Spectralite: (Thiourea Dioxide) This is a reducing agent for indigo dyeing.

Synthrapol: Use before dyeing to uniformly wet-out, without raising suds, improves your dye results significantly.

Tartaric Acid: A must for cochineal. This mordant will expand the cochineal colors.

Tin: (Stannous Chloride) Tin will give extra bright colors to reds, oranges and yellows on protein fibers. Using too much will make wool and silk brittle. To avoid this you can add a pinch of tin at the end of the dying time with fiber that was pre-mordanted with alum. Tin is not commonly used with cellulose fibers.

Washing Soda: (Soda Ash / Sodium Carbonate – hydrous) Used as a fixative for reactive dyes.

Source: *The Woolery* (<https://woolery.com/dyeing/mordants-additives.html>)

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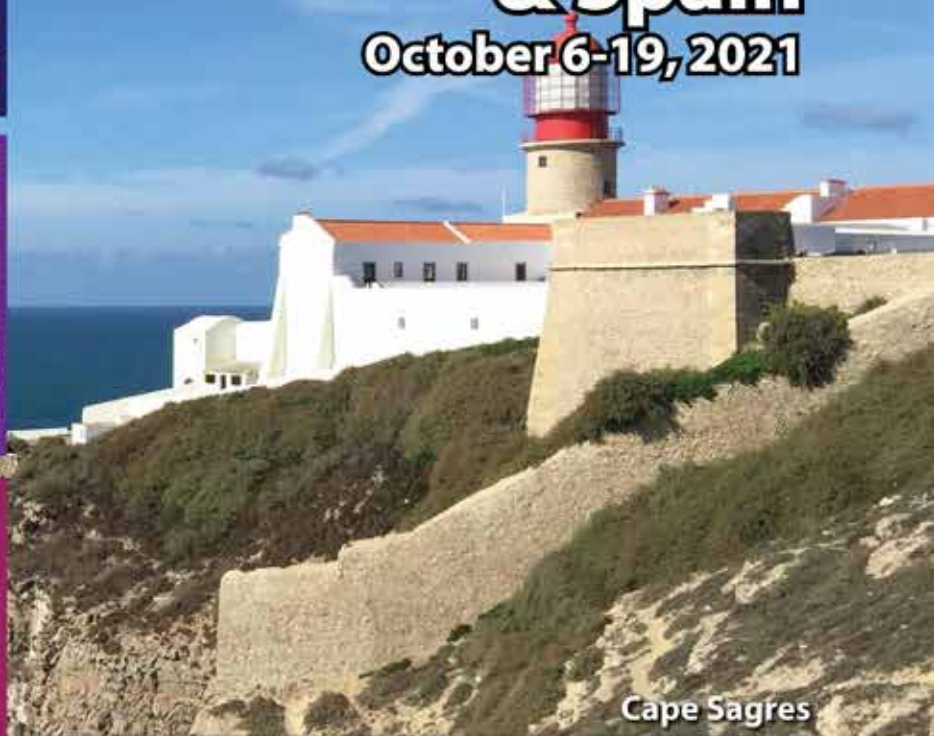


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Joan Dudney in the LPO greenhouse.

Being the co-host of Garden Time and out and about in the Oregon plant industry, I have a lot of fun meeting new people. Since Little Prince of Oregon (LPO) is a show sponsor of the Plant Pick, Garden Time stops there on a regular basis. About two years ago, that fun gang increased their staff to 1 more person, Joan Dudney, who is our July Hortie. The first time Garden Time met Joan, she did not hesitate to join right in with getting ready for the segment. By the time the filming was done, we all were hugging like old friends. (By the way, it was two years ago, we could hug!) Right then we all could see Joan was a great fit for the LPO team. She

is a pretty woman with an infectious smile that makes you want to smile right back at her. She is smart, knows plants and is the social media/marketing part of the business too. She wears many hats at LPO and is game for them all.

Living in Portland since the age of 5, she is pretty much a native Oregonian to me. Joan has always loved her garden and that led her to a career change several years ago. Joan studied in the Horticulture program at Chemeketa Community College to learn more about her new career choice. After completing that program, Joan joined the staff at Bizon Nursery. She told me, "I was so excited to work at

"There's Always Room for One More"

For Little Prince of Oregon's Joan Dudney, this philosophy applies to gardening AND life.

by Judy Alleruzzo

Bizon! They grow gorgeous specialty conifers and Japanese maples. I learned so much about the industry and their fun plant pallet." After a while, Joan wanted to stretch her skills and answered a job ad at LPO looking to launch their online store. She saw this as an exciting opportunity and joined the LPO Team in the fall of 2018. LPO is mainly a wholesale grower of a huge list

of sales ready plants and supplies them to garden centers and nurseries in Oregon, Washington, Idaho and California. They also grow plug trays of plants and ship them across the United States.

Joan is an organized woman and together with everyone at LPO, tested and trialed packaging and shipping methods of the online assortment to showcase on the new E-Store. By the spring of 2019, the store was launched. "We went into it thinking we would sell a handful of plants. Now, we have over 1000 plant varieties listed on our website!" The competition of e-commerce is huge and Joan wanted an edge to get more attention to the new online plant store. In the fall of 2019, she contacted Laura LeBoutillier of Garden Answer fame who reaches many viewers on her YouTube channel. It was a casual conversation and Joan sent a boxful of plants not knowing if she would review them or not. Laura received that box and had an online reveal for all her viewers. She was like a little kid on Christmas morning, oohing and ahing as she unwrapped each plant. The promotion and exposure were priceless, and the amount of response overloaded the LPO system. The word was out, and people wanted the Little Prince plants!

Besides being the On-Line Sales Manager, Joan is Social Media Specialist, Marketing Manager and "Auntie Joan" of the Ask Auntie Joan email on the E-commerce website. I had to smile when she told me about her on-line persona of Auntie Joan. Joan said, "We wanted to use an actual name for our general email rather than an info@ or hello@. Our owner's wife, India, actually came up with the name. Auntie Joan sounds nice, right? Don't you feel like you can ask Auntie Joan why your plant is dropping



Joan and Mark at a plant sale.

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Garden Time Dahlia



Garden Time Rose



Garden Time Iris

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Garden Time



The Little Prince of Oregon office crew.

its leaves? That's our hope." The idea of an online answer lady is a warm and comfy feeling in all the impersonalness of the internet. Joan went on to say, "I thought it was really important to be accessible and make people feel comfortable reaching out. We don't want to feel like a faceless company."

If you have ever seen the Facebook and Instagram posts for LPO, you have seen Joan's photos of plants and staff. She loves to bring all the eye candy plants right onto your phone or laptop. They just make you want to click on to buy them. The staff people in the photos are also wearing big smiles.

"I'm so lucky to work with an awesome group of really creative people who are all plant nerds. We all work in an open office setting and fun ideas are tossed around daily. We really bring out the best in each other."



Joan with racks of plants.

Besides getting online sales up and running, Joan dons another hat and helps fellow LPO guy, Mark Leitchy at local plant sales. She loves meeting the gardening customers and talking about plants with them. Hopefully, those plant sales will be back next year!

Joan wears another hat of in-house pep rally leader. Last year she organized a friendly staff competition called "Container Wars". Each office staff person had a theme for their container using any of the extensive list of Little Prince plants. Joan participated too as she didn't want everyone else to have all the fun. Over the course of several days, the building of the containers was filmed and featured on social media to be voted on by followers. The winning container of tender and hardy succulents was created by office assistant Clark.

Joan does have a real fam-

ily that she goes home to every night. "I'm married to my amazing husband, Chad and have four wonderful children ranging in age from 24 to four. My oldest son, Cade graduated from OIT last year and now lives in Seattle. My son Beau is graduating from North Marion High School and my daughter, Taylor is a Junior there. My youngest, Brooks is four and keeps all of us on our toes!" Once you meet Joan Dudney in person, you can see the energy level that helps her juggle all the aspects of her job at Little Prince of Oregon. She is always striving to learn something new and is filling up her home with more and more house plants as this trend is still skyrocketing across the country. "I'm also growing more tropical plants in my garden. It's fun to push your zone boundaries (USDA Zone that is)." She's a true Hortie as she admits, "I have a small yard that is packed with plants. There's always room for one more...right?"

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Joan as she is usually busy
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**She does wear many
hats at LPO.**

**auntie.joan@
littleprinceoforegon.com**



Joan with Beau, Taylor, Cade, Chad and Brooks.



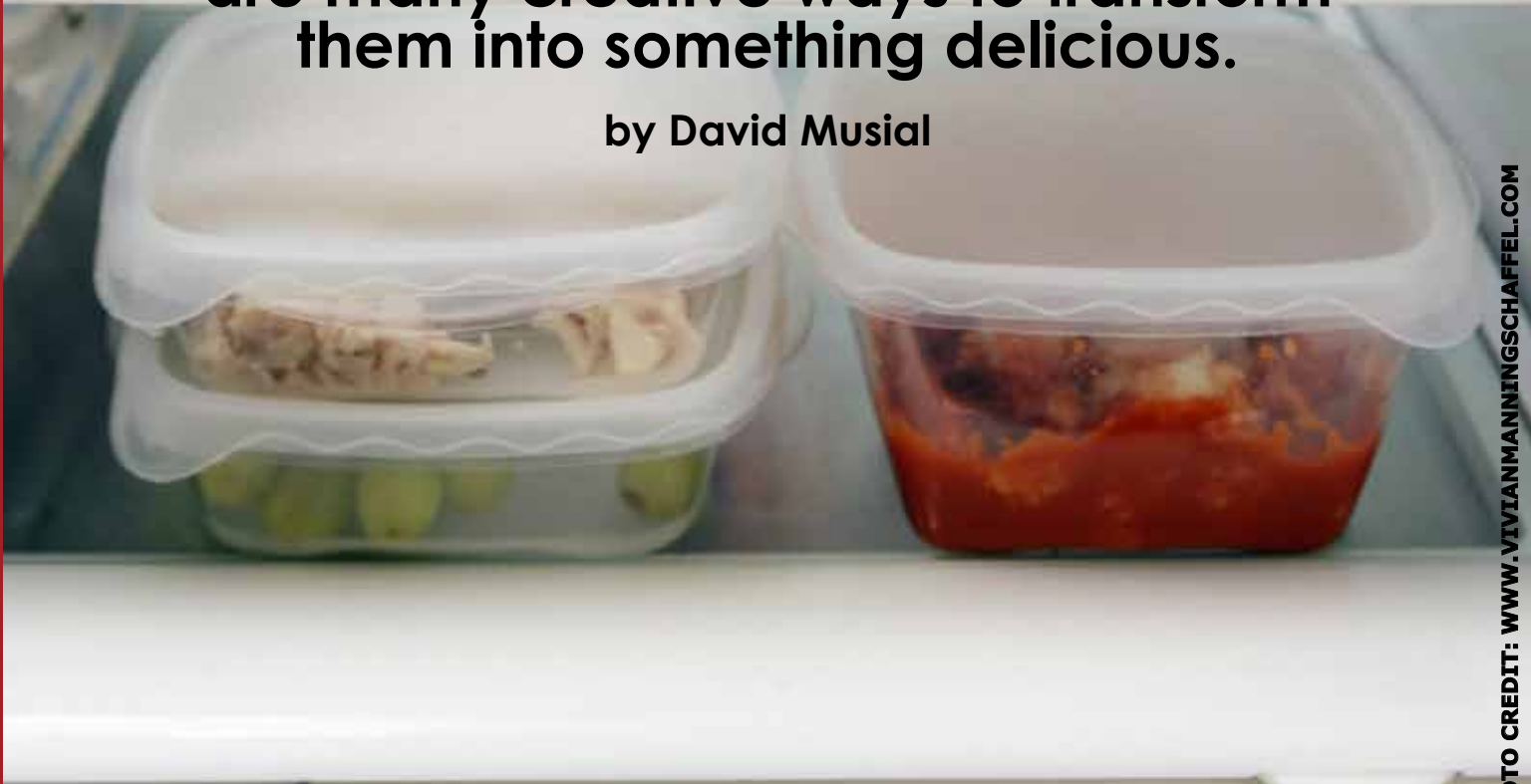
Joan with a Heart Fern.

Remains of the Day



Leftovers are a fact of life but there are many creative ways to transform them into something delicious.

by David Musial



Leftovers in clear labeled containers will not be forgotten.



As leftovers can get lost in the refrigerator, try to store them in clear containers and if possible, label and date the contents.

Before we talk about some leftover ideas, let's quickly discuss what is meant by planned leftovers. As mentioned, it is cooking food with the purpose or intention of using it for multiple meals. For example, cooking a large roast, a big batch of grains or beans, or a sheet pan of roasted vegetable. You may not know today what you will do with these leftovers, but you do know they are the blank canvas for another meal and not destined to be thrown out.

Leftovers, love 'em or hate 'em, take them or leave them; they are a fact of life and here to stay. Although we may say we hate leftovers, in reality, besides being a quick reheate and eat, they can be the catalyst for a quick meal and save money by creating less waste. However, not all leftovers are created equal.

In general, leftovers fall into two categories. Eat in their original form or transform into something else. We all have a favorite leftover, that needs no transformation and we happily eat for one or two additional meal. For me, I'm thinking enchiladas. Everything else, it's either repurposed or recycled.

Those that require transformation fall into a further sub-category, planned leftovers and unplanned leftovers. Planned leftovers are where you cook more of something than you need with the intention of using for another purpose on another day. Such as the whole chicken prepared for multiple meals in my house called the never ending chicken. Unplanned leftovers are those that you didn't plan to have leftover, don't want to eat in their leftover state and don't want to throw away.

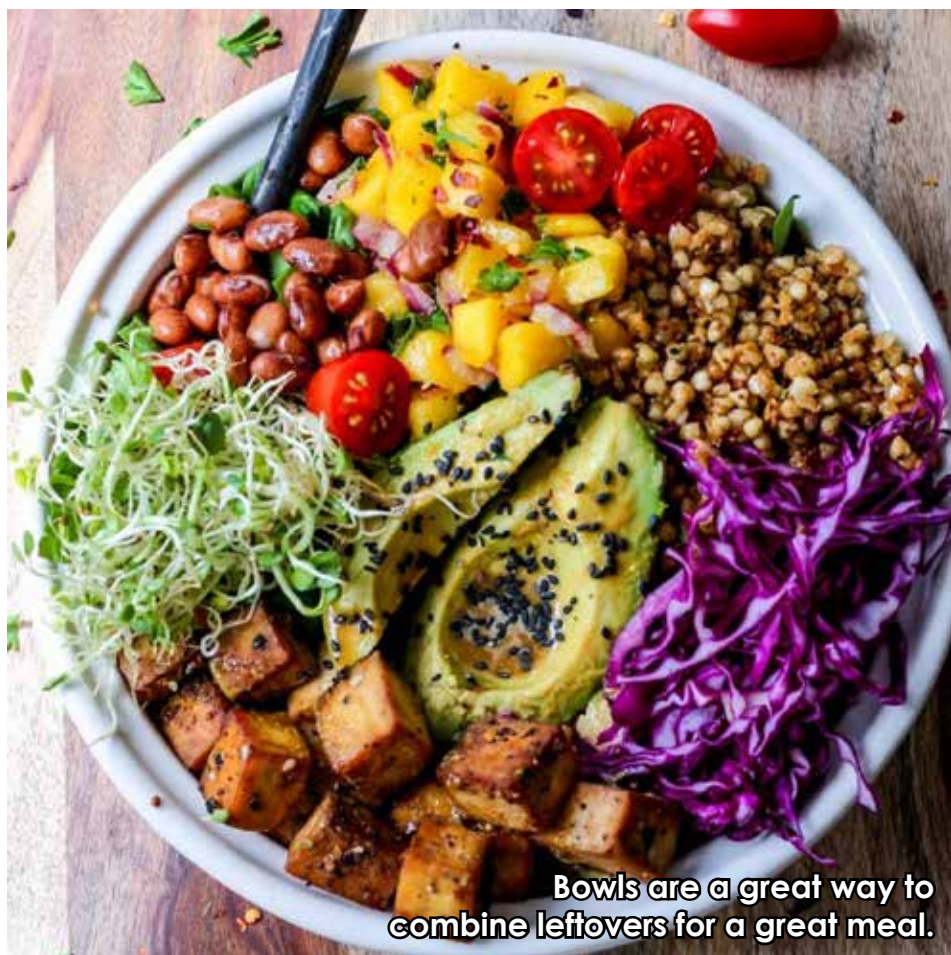
When I think of leftover meals, I think of a one dish meal where leftovers combine into one cohe-

sive dish, not a three course meal. Dishes such as wraps, egg dishes, stir fries, soups and bowls; which are basically bowls filled with layers of whatever you have and want. However, leftovers can also be used to create a side dish. Additionally, their use is more ad-lib and less recipe driven.

What follows are some meal suggestions for leftovers. They are not recipes, but suggestions on how to combine ingredients to create a meal using leftovers.

Beans

Beans are an inspiration for wraps made with tortillas or other flat-



Bowls are a great way to combine leftovers for a great meal.

bread and additional ingredients based on what's on hand in the fridge. I gravitate towards Mexican flavors, with the addition of leftover onion, tomato and lettuce that is on the brink of expiration. Add some cheese and salsa for a satisfying meal. Also makes a great lunch, but be sure to add the salsa just before eating to avoid making the wrap soggy.

Leftover beans are also a hearty addition to soup and especially chili. Combined with corn, they are the basis for a southwest salad. For a dressing, try a combination of sour cream and salsa. I serve in a bowl, so it qualifies as a leftover bowl.

Fish

Perhaps one of the most challenging leftovers, but a simple and tasty solution is to make fishcakes. To the flaked fish add some chopped chives, salt and pepper or other favorite seasoning. Add a little egg and breadcrumbs to bind, lightly fry in a little oil and serve with a wedge of lemon or tartar sauce. These are not the fish sticks I grew up with.

One other suggestion is to serve for Taco Tuesday; or any other day. Gently reheat the fish to avoid

drying out and serve in a warmed corn tortilla with some cabbage or lettuce. Add some finely diced jalapeno, a squeeze of lime and a dollop of sour cream. Yum!

Grains

Leftover grains, such as wheat berries or barley, make a great base for a one dish bowl. To the grains you can add whatever you like and have on hand. Maybe add lettuce on top and build up with leftover or fresh vegetables and cheese. Dress with a favorite dressing for a hearty meatless Monday meal.

Like beans, grains are a great addition to any soup and will make them more satisfying and filling.

Meat

This is one of the easiest leftovers to use and an ideal use is in a wrap. The wrap can be a lettuce cup, tortillas or rice wrappers. For me, I'm basically saying a taco. No explanation on ingredients required.

Most meat can be added to any dish, except a vegetarian dish. Add to a salad to make it a meal, to a soup to make it more filling, or a favorite of mine, a hash. Hash preparation included towards the

end of the article.

Pasta

Pasta is a great example for making intentional leftovers. When making pasta for a meal, cook a little extra and after cooling, add a little olive oil before refrigerating to avoid sticking.

The pasta can be used to make a great pasta salad. Add some diced vegetables, like celery, carrots and green peppers; dress with a favorite vinaigrette and finish with some shredded or diced cheese. This makes a great side dish and by adding some leftover protein, can be a complete meal.

Pasta is also a great ingredient for a frittata. Add some cooked and crumbled pancetta or bacon to a pan with the pasta, add beaten eggs, top with some parmesan, cook till slightly set on the stovetop and finish in the oven. Serve with a chiffonade of basil. A great meal for breakfast, lunch or dinner.

Potatoes

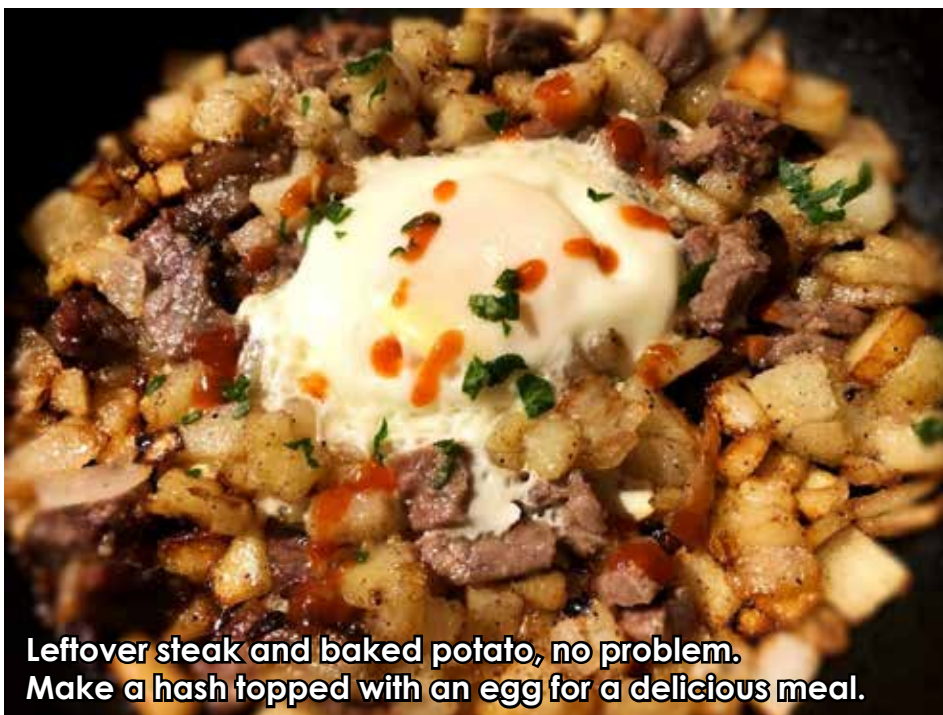
This is one of the most versatile leftovers and has several uses whether they were previously baked, boiled or mashed. Baked potatoes make a wonderful addition to soup and especially as a non-dairy thickener when pureed (not the skin) into the soup. Boiled potatoes go well in salads and are in fact a key ingredient in a Nicoise salad.

Mashed potatoes can be repurposed into potato cakes with the addition of egg and flour. Served with some sour cream and finely sliced green onion, this is a nice addition to a meal.

Rice

Rice never seems to be as good on the second day, but is a great addition in many leftover recipes and fried rice is one of them. In fact, it can be the trifecta of leftovers, by combining leftover vegetables, rice and meat in one dish.

The same three ingredients can



**Leftover steak and baked potato, no problem.
Make a hash topped with an egg for a delicious meal.**



Store bought rotisserie chickens are economical, tasty and a great leftover.

also make a warm bowl. Add warmed rice, vegetables and meat in a bowl seasoned with a curry sauce for a flavorful meal.

Vegetables

Leftover vegetables can disappoint on day two. The texture can be limp and I have never been a big fan. However, they are still flavorful and just need to be used in the right dish.

One of the best uses is in a stir fry. As the vegetables are already cooked, it is a quick and easy meal. Add a little oil to a skillet, sauté some garlic and then add the diced vegetables. Season with some soy or teriyaki sauce and serve over noodles. If you don't have noodles, serve over leftover or just made rice. The uses are endless, but the key is that they become an ingredient, not a side dish.

Omelet's and frittatas' are also a great vehicle for leftover vegetables. They make for a great brunch served with a side salad and bread...and a mimosa of course!

And of course, there's soup when diced or pureed and added to a vegetable or chicken stock.

So as you can see, there are many creative uses for leftovers, all it takes is a little thought and inspi-

ration. Also, be sure to add spices and sauces that suit the ingredients and your taste; Asian, Indian, Mexican, and so on and if you don't want to ad-lib with your leftovers, there are leftover recipes galore on the internet.

One final key thought about leftovers; think of them as an ingredient, not a leftover. New mindset, expanded meal horizons.

As mentioned, I did want to share one of my favorite leftover meals, Steak and Potato Hash. Not saying that when I serve steak and baked potatoes that there are always leftovers, but if there are, a hash is my go to meal. Like many leftover recipes, this is not a for-

mal recipe with measurements, but rather a list of ingredients and their preparation.

To get started, dice the steak and potatoes into a medium dice. In addition, you will want to add an appropriate amount of small diced onion and if available, some small diced jalapeno (amount to your liking). Once the ingredients are ready, heat some oil, butter or bacon grease in a heavy skillet and sauté the potato, onion and jalapeno if using, until the onion is translucent and the potato starting to brown. Next, add the diced steak and heat until just cooked through, add salt and pepper and serve. For a real treat, cook a fried egg in your favorite style and serve on top of the hash. If this isn't leftover heaven, I don't know what is!

Oh yeah, wanted to touch base on my never ending chicken. In my household, we frequently buy a rotisserie chicken as a planned leftover. We have been known to make it last several days. Day one chicken dinner, day two chicken tacos, day three chicken sandwiches and so on. It has been known to last so long, that my sister-in-law believes there is a miracle involved and has dubbed it the never ending chicken.

Last words of advice...when in doubt, make soup!



When in doubt, make soup.

WTDITG

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 onesie-twosies.

- 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 Garden

JULY

- 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 1/2 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!

PLAY TIME

Gardening Events Around Town

As state and local restrictions are lifted, some gardens and garden centers are reopening their venues and scheduling events.

The information printed herein was accurate at the time of publication, but we cannot promise it will remain so. Therefore, we encourage you to visit the websites of the nurseries or organizations sponsoring specific events to make sure you are reading the most accurate and up-to-date information.

Thank you for your understanding.

--The Staff at Garden Time Magazine

While events are cancelled and public gardens are closed, spring blossoms remain undeterred.

Hoyt Arboretum in Portland is posting virtual tours and preschool walks. Check its Facebook page for the latest videos.

Portland Japanese Garden is offering "60 Seconds of Serenity" videos on its Facebook page and YouTube channel.

Lan Su Chinese Garden in Portland has posted a "30 Seconds of Calm" video featuring elements of its garden.



PHOTO CREDIT: ANOTHER BELIEVER VIA WIKIMEDIA COMMONS

And, The Oregon Garden in Silverton has shared this video tour of its 80 acres of specialty gardens.

These virtual tours are not just limited to Oregon. Check online for virtual tours of gardens in other states and also around the world including Kew gardens in the UK (kew.org)

Tanabata, the Star Festival
June 29-July 8, 2020 • Garden Hours
Japanese Garden, Portland, OR

When visiting the Garden between June 29 and July 8, you'll find a colorful display of tanzaku, or wish strips, hanging from bamboo in the Garden's Bamboo Allee. This is in celebration of Tanabata, the Star Festival. This



tradition of writing wishes or prayers comes from the Edo period, when children were encouraged to practice their writing and hang them from bamboo for all to see. Tanabata is one of five seasonal festivals celebrated in Japan since the 8th century.

According to an old Chinese folk legend, Vega the Weaver Star and Altair, the Cowherd Star were lovers. Because of an angry god, they were allowed to see each other just once a year after crossing the Milky Way on the 7th night of the 7th month.
www.japanesegarden.org

Art in the Garden July–September 2020 The Oregon Garden, Silverton, OR

Presented by Capitol Subaru. Help us celebrate another year of Art in the Garden on opening weekend (July 11th & 12th) and enjoy a complimentary mimosa. 2020 Featured Artists: Susan Wheeler, Glass Garden; Lorraine Garcy, Copper Field of Flowers; Kay Sims, Portals and Other Shapes; Susan Murray, Flowers for all Seasons; Judy Kunkle, Windows to the Garden; Lauren Wingert, Glass in Bloom; Bud Egger, Heron. www.oregongarden.org

Beach Bucket Butterfly Planter Saturday, July 11, 2020 • 11:00am Al's Garden & Home, Woodburn, Sherwood, Gresham, Wilsonville, OR

Reserve your Kit online by July 1st. Pick Up your Home Kit at your preferred location starting July 7th. Instructional video posts on July 11th. als-gardencenterevents.com

Midsummer Madness! Saturday & Sunday, July 11 & 12, 2020 • 10:00am-5:00pm

Cascade Nursery Trail, North Willamette Valley, OR
 At all CNT Nurseries! Drive off those doldrums of summer by coming out to see what's happening in our long day gardens! We will not be serving our favorite desserts this year due to COVID19 concerns, so sorry! Anything goes at Midsummer Madness...so expect the unexpected. If it's hot, we can squirt you with a hose. "Guru Garden-

ing Series is cancelled this year due to social distancing concerns. Each nursery will be presenting a 15 minute presentation crammed full of wonderful factoids, demonstrations and wonderful plants; schedule TBA. www.cascadenurserytrail.com

Featured Events: Hydrangeas Plus: Pruning demonstration – learn how and when to prune your Hydrangeas! 10am and 4:30, Saturday and Sunday. (Hydrangeas offered at a discounted price from catalogue, 20-50% off, only at Hydrangeas Plus, this weekend).

Nowlen's Bridge Perennials: "New to the Nursery" display all weekend, to peruse at you leisure.

Out in the Garden Nursery: Presenting "Great Grasses" at 12pm and 2 pm and 'Owner's Picks Garden Tour' at 4pm, Saturday and Sunday.

Secret Garden Growers: Presenting a show and tell 'Secret Garden Raves for 2020', introducing our favorite new plants for your garden 11am and 1pm, Saturday and Sunday.

Sebright Gardens: Special 15 minute 'walk and talk' in the gardens, Saturday and Sunday at 3:45.

Art & Wine In The Garden Saturday, July 25, 2020 • 10:00am-5:00pm Sunday, July 26, 2020 • 10:00am-4:00 pm Garland Nursery, Corvallis, OR

We are eagerly watching the progress of COVID-19 intervention. We will keep you up to date about the status of Art and Wine in the Garden. More details to come. 5470 NE Highway 20, Corvallis, Oregon 97330. www.garlandnursery.com

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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