

September 2020

garden time

A Digital Monthly Magazine for Your Garden & Home

Falling Into Autumn Fantastic Fall Color

Mt. Angel Oktoberfest
Preparing Trees for Winter

GARDEN TIME'S

Therese Gustin

Rudbeckia hirta 'Moreno'



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The Heat is On!

Sure, I could be talking about the temperature; we did have a nice bunch of hot days in mid-August, but the heat is on for other reasons too. We are just hitting the high point of harvest season and if you are a new gardener, this time of year could be a shock for you. It seems like all the vegetables are coming on strong right now. The heat is on to get everything picked in time. For some people, that means just getting enough for home use and sharing with friends. Sharing can have its limits though, people will start running if you approach them with a zucchini in hand! For others it means trying to can and preserve the harvest so we can enjoy those summer flavors well into the winter and through next spring. If you would like to preserve those flavors, the OSU Extension office can help. They host a Food Preservation website and hotline. The website at <https://extension.oregonstate.edu/food/preservation> provides a ton of great information on preserving all your fresh fruit and veggies, either by canning, pickling or freezing, and the toll-free hotline at 800-354-7319 can answer your questions quickly if you get in a 'jam' (sorry about that).

The final way to use your fresh fruit and vegetables is to donate them. The Oregon Food Bank (<https://www.oregonfoodbank.org>) and other food banks and pantries would love to have your extra bounty so they can share with others in need. You can contact the Oregon Food Bank or check out the website for Ample Harvest (<https://ampleharvest.org>) to find a food bank in your local area.

As we talk about preserving the harvest, we also address that in this month's issue of the magazine. David did a wonderful story on Gleaning. This is the process of saving food from already harvested fields for those in need. This is excess food that would go to waste otherwise. Speaking of prepping for winter, we also talk about getting your trees ready for winter too. For the homeowner it is hard to stay on top of tree problems. They say that if you see stress in your trees, it's too late, the damage may be done. Hopefully, by following the tips from Judy, your trees will not only survive but will thrive in the coming winter months and longer. Another great article in this month's issue is a story on peppers. This story is 'hot off the presses', because Ron tells us more about all the hot and spicy varieties of peppers from the garden. Plus, I would be remiss if I didn't mention the story about our Hortie of the month, Therese Gustin. Not only is she the person who makes sure that things run smoothly behind the scenes, she also has a degree in Horticulture and helps keep our show factual and accurate too. She is also my wife, so that alone qualifies her as a saint!

We hope that you enjoy these last few weeks of summer heat and the fruits of your labors from your garden, I know that we are... and... can I interest you in a zucchini?

Happy Gardening!

Jeff Gustin, Publisher

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IN THIS ISSUE

ask mortimer....pg. 4

Fall Color Plants

got to have it....pg. 6

Mt. Angel Oktoberfest

adventures....pg. 12

Hot Peppers

eats....pg. 16

Preparing Trees for Winter

backyard....pg. 22

Therese Gustin

hortie....pg. 26

Gleaning

home....pg. 32

september garden tips....pg. 36

gardening events....pg. 38

Garden Time's Iconic Spokesflower Answers Your Questions!



Ask Mortimer

Dear Mortimer,

I've noticed that the flowers on some of my spring blooming plants are blooming again! What is happening? Is there something wrong with them and is there anything I can do to help?

Signed,
A worried florist in Florence

Dear Worried,

Though it is unusual, it is not unknown for plants to rebloom at times that are not their 'normal' bloom time. It should be nothing to be concerned about. Sometimes a plant will rebloom at an unusual time due to conditions that make it favorable to bloom. In the late summer it could be triggered by a streak of cool weather, a burst of rain or even a pruning of a plant that will cause a plant to send forth blooms again. This is the best case scenario and you can just sit back and enjoy the second blooming cycle knowing that the plant has just been 'tricked' by Mother Nature, and will soon return to normal when the weather and daylight change significantly.

In fact, some plant families now have varieties that rebloom during different times of the year. The Bloomerang Lilac, the Encore Azalea and the amazing reblooming irises from Schreiner's Irises. Of course we can make plants



Reblooming iris from Schreiners Irises -
These will rebloom in the right conditions.

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



Magnolia liliiflora 'Betty' making a second appearance in my garden in August.

on oak trees. The larvae has chemicals that are released that cause the oak to produce the gall, or ball, around the larvae. This gall protects and also feeds the wasp larvae as it grows. Once they become adults they leave and the gall is all that remains. When we approach late summer or fall they will drop with the leaves from your tree.

The oak gall and wasp is generally not a problem for a healthy, mature tree, unless you have a large infestation or your tree is weak and compromised. In either of these cases, you will need to contact a certified arborist. If you are just seeing a small amount of these on the ground, do what the producer of the Garden Time TV show used to do, stomp on them!

bloom out of season as is the case of poinsettias, Easter lilies and paper white bulbs.

In the worst case, the conditions that might cause a plant to rebloom are stress related. Sometimes a plant will be on the edge of severe stress or near-death and then the plant will send out flowers to produce seeds to propagate itself. This could be from a stress to the plant either above or below the ground. Root stress from lack of, or excess water, or the stress to branches and leaves can trigger this flush of blooms.

If your plant is stressed, make sure you address those issues for future plant health. If your plant is healthy, just sit back and enjoy the show!

**Enjoy those blooms,
Mortimer**

• • • • •

Mortimer,

Mortimer I'm seeing some round puffy balls under my oak and scattered around my yard. What are they?

Your friend,
Ole Oak

Dear Ole,

I think you are referring to the tan or brown colored balls that you are starting to see right now and will continue to see into fall. This is known as Oak Gall or Oak Apples (but don't eat them). These are actually the homes to a small non-stinging variety of wasps. In the spring the mature wasps lay eggs in the new leaf buds

**Best of luck this fall,
Mortimer**



PHOTO CREDIT: ANN MARIE CAMPBELL



PHOTO CREDIT: ANN MARIE CAMPBELL

Two views of an Oak Gall.

Falling Into Autumn

The end of summer doesn't mean the show is over.
Here are some Fantastic Fall Colors
you can add to your garden.

by Ryan Seely

Ryan's fall garden, full of color.

PHOTO CREDIT: RYAN SEELY

My garden has never looked so good this summer. Beautiful fuchsias, colorful begonias, blue and purple hued hydrangeas, and a myriad of perennials – they are absolutely gorgeous, and their beauty has created a lovely outdoor space for my family's stay-at-home summer. As I look to the fall, I know that we will continue to utilize our garden for an inviting space, even more so than we have in the past, as it's a socially distant and safe sanctuary outside of our home for a cool drink or an evening meal. And while the temperatures are still warm, my mind has turned its attention to bringing in amazing fall colors into my garden to enjoy.

You can bring fall colors into your garden in a variety of ways: year-round fall colored plants, autumn-hued plants that flower in the fall, and plants that turn with the changing of the seasons. While there are many different varieties and colors of the listed, below are a few of my favorites in each category.

- **Year Round Fall Colored Plants:** I especially love mixing textures and colors to create interesting gardens, with accents of shrubs, grasses, and conifers. Using the year round color or interest as the foundation to any planting, I specifically enjoy *Nandina domestica* 'Gulf Spring', *Carex oshimensis* 'Everillo', *Taxus bacata* 'Standishii', and



Adiantum tenerum 'Bicolor'



Echeveria melaco



Fuchsia 'Golden Herald'



Philodendron 'McColley's Finale'



Sedum adolphi 'Firestorm'



Aeonium arboreum 'Zwartkop'



Echinacea Sombbrero® Salsa Red - Coneflower



Pteris quadriaurita 'Tricolor'

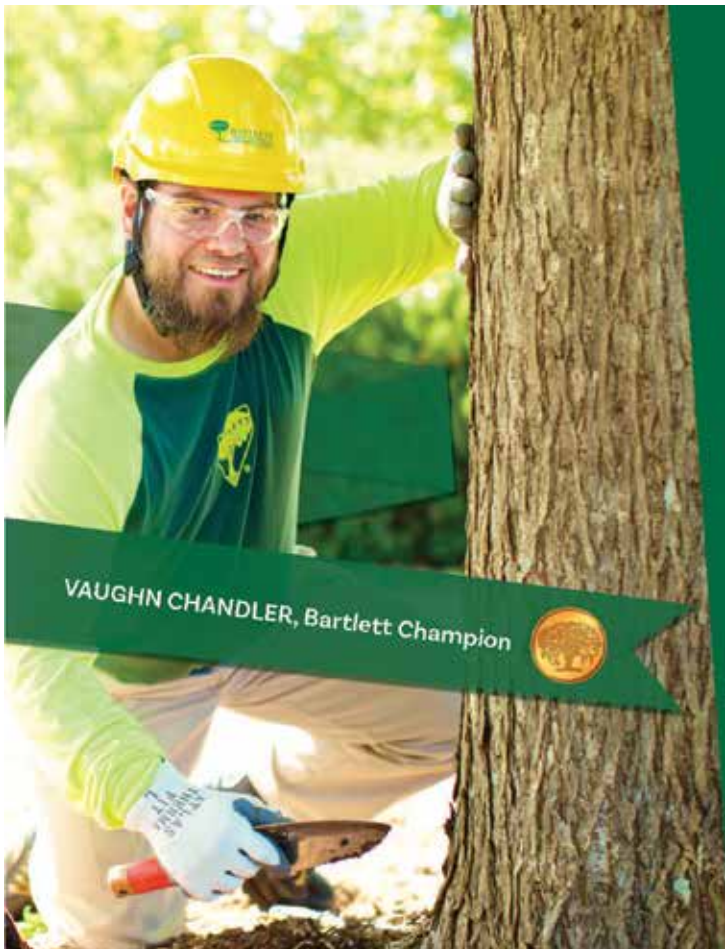
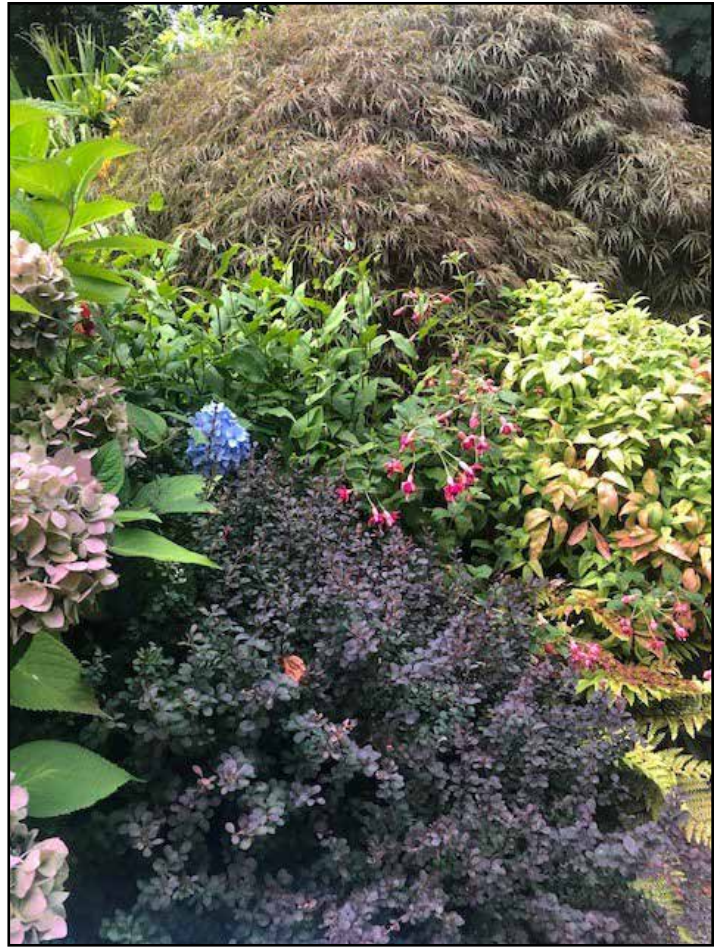
Berberis thunbergii 'Concorde'. Nandinas display a variety of shades, including orange, red, yellow and green, which when coupled with a rich burgundy barberry makes for an interesting palate of fall colors. Add a few grasses for movement and texture and well placed conifers and you have a beautiful garden year round.

- **Flowering Autumn-Hued Plants:** For pops of color in the fall, I enjoy heuchera, echinacea, rudbeckia, fuschia, and tricyrtis (toad lily) to name a few. A lovely mix of orange, burgundy, yellow and purple flowers, these plants announce the end of summer and introduce you to the beauty of fall. My favorites this year were: Heuchera 'Dark Storm' and 'Fire Alarm', Echinacea Sombbrero Salsa Red, Rudbeckia hirta 'Moreno', Tricyrtis formosana 'Samurai' and Fuchsia 'Golden Herald'.
- **Plants with Season Changing Foliage:** With colder temperatures, we see the brilliance of fall, and leaves and foliage that turn into deep shades of red, burgundy and yellow, announcing their upcoming slumber. The changing colors of these plants coupled with the above really boost the fall color pallet of the yard. My favorites include oak leaf hydrangea, blueberry, crape myrtle, smoke tree, and ginkgo. I would be remiss not to

PHOTO CREDIT: RYAN SEELY



PHOTO CREDIT: RYAN SEELY



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Taxus bacata 'Standishii'



Aeonium arboreum 'Zwartkop'



Heuchera 'Fire Alarm' - Coral Bells



Rudbeckia hirta 'Moreno'

mention Japanese maple trees, my wife's favorite. In fact, we have a 22-year old dwarf Japanese maple that turns a bright red, then fades to burgundy, finally losing its leaves around Thanksgiving, revealing a twisted and gnarled branching and trunk.

You can even bring fall foliage colors indoors with a variety of houseplants. Most garden centers are expanding their houseplant selection to not only include the traditional plants, but also new colors and varieties. Some of my favorites include Philodendron 'McColley's Finale', Croton 'Petra', Alocasia 'Bambino', and Adiantum tenerum 'Bicolor' – maidenhair fern, and Pteris quadriaurita 'Tricolor'. Especially popular plants are succulents, and some of my favorite fall-colored succulents include Sedum adolphii 'Firestorm', Aeonium 'Zwartkop', and Echeveria melaco.

Regardless of your selection of plants, I hope these different varieties will provide you with some ideas as to how to bring fall color into your garden or home. By combining a mixture of evergreen, blooming, and fall colored plants to your existing garden, you can extend and accentuate a third season of enjoyment to your yard. Remember to try different textures and colors - you can't go wrong with a little experimenting! And most importantly, enjoy your garden beyond the spring and summer seasons.



Tricyrtis formosana 'Samurai'



Alocasia 'Bambino'



Lagerstromia Lunar Magic



Carex oshimensis EverColor® 'Everillo'

Polka-Dot-Com

PHOTO CREDIT: MT ANGEL OKTOBERFEST

**For the first time in its 55 year history, the
Mt. Angel Oktoberfest goes virtual.**

by Jeff Gustin

Ladies "mugging" for the camera.

Willkommen!

The Mount Angel Oktoberfest wishes you this wonderful greeting again this year, but from a distance. As has happened with a lot of other events around the area during this spring and summer, the Mount Angel Oktoberfest is canceling their wonderful event, kind of... This year it is the Zuhause Edition of the festival, that means the 'At Home' Edition. Though they have been hosting the festival for 55 years in the picturesque city of Mount Angel, this year is one that they had no intention of ever hosting, a 'no visit' event. Not to worry though, they have plans for you to enjoy every oompah, sausage, polka and pil-sner without having to wear a mask or even leaving your home.

Monica Bochsler from the festival told me that they had to shift gears to make sure that the festival can still cover their costs so they can return next year, but more importantly, they wanted to continue to honor and support the other non-profits that use the festival to continue their good works in the Mount



PHOTO CREDIT: MT ANGEL OKTOBERFEST

Fleckensteiner Dancers

Where Will a Capitol Subaru Take You?



Local Events September 2020

Art in the Garden

Thru September 27, 2020 • 10:00am-4:00pm Daily
The Oregon Garden, Silverton, OR

Presented by Capitol Subaru. Local artists will showcase their handcrafted pieces throughout the summer, giving guests an opportunity to purchase new pieces for their home and garden! Artwork ranges from smaller, glass-blown items to large-scale, permanent art installations. A majority of the art will be for sale, while some may become permanent installations in the Garden.

• www.oregongarden.org

Salem Hardy Plant Society Fall Sale

Saturday, September 19, 2020 • 9:00am-3:00pm
Sebright Gardens, Salem, OR

Join Salem Hardy Plant Society for their fall plant sale! There will be lots of wonderful nurseries, garden art, food trucks.

• <https://salemhardyplantsociety.org/>

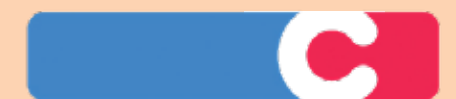
Colors of Fall Festival

Sat. & Sun., Sept. 26 & 27, 2020 • 10:00am-5:00pm
Cascade Nursery Trail,

7 Nurseries in the North Willamette Valley, OR

Unique offerings chosen for fall planting and winter interest will be featured for this celebration of season. This time of year brings the promise of warm soils, cooling ambient temperatures and coming rains – the perfect time for planting!

• www.cascadenurserytrail.com



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Mt. Angel Abbey



Four girls dancing in dirndls.



Car show and a Bavarian family.

Angel community. Did you know that over \$3.4 million has been distributed to non-profits in the area over the life of the festival. That doesn't count the money that has been raised by the 50 non-profit food booths at the festival. All this support means that the festival had to go on, even if it was in a modified format.

What has changed. For one, everything in Mount Angel has been canceled or modified, with one exception, the harvest monument. This tower dedicated to the harvest is still going to be built in the city center using panels from past monuments and a lot of creative energy. Also, some of the non-profit food booths will be open on a modified schedule. Some will be pre-sale and others will be grab and go. Check with the Oktoberfest website to see where they might be set up since they may not be in the same locations as in the past and their offerings may have changed. Other than that you will find a lot of the festivities have found a new home on their website.

For example, you can still enjoy the great food, delicious drinks and foot stomping music by purchasing the basic necessities from their online store. For the entertainment you can go to their website and purchase an evening of fun and music. The link you purchase will allow you to hear some pretty good music! On September 19th between 4:00pm

and 10:00pm you can hear live and taped music and see some of the Oktoberfest staff in an Olympic-style competition. For food you can also order sausage, German mustard and buns for dinner. If you are getting thirsty thinking about this, you can also order bottles and cans of your favorite local craft beer or German import for pick up as well. They also have official Oktoberfest merchandise so you can dress the part too. They have specific times for pick up between September 17th and the 19th so make sure you can make it to their location in time for pick up. Check their store on the website for details.

If you can't make it to the festival, online or in person, you can still donate to help support the non-profits that are involved in the Mount Angel community. You can find that link in their store too. Remember that the Oktoberfest is a non-profit festival, has no paid employees, and all the directors are volunteers. To experience a true German Oktoberfest, even from your own home, be sure to check out and support this wonderful event. The Oktoberfest will say Danke (thank you)!

**Mount Angel
Oktoberfest**

www.oktoberfest.org



Biergarten Crowd



A little music sets the atmosphere.



Dachshund Racing

ALL PHOTO CREDIT: MT ANGEL OKTOBERFEST



Pick a Peck of Perfect Peppers!

If you like it hot, then you should give home-grown chili peppers a try.

by Ron Dunivant

Habanero Peppers

PHOTO CREDIT: GREENHOUSE17 VIA FLICKR CREATIE COMMONS

They say variety is the spice of life, but in cooking, it is often the pepper that makes it spicy. Hot peppers, also known as chili peppers are the flame-inducing, mouth-burning, favorite of spicy food lovers.

Last month we told you about sweet peppers. This time, we look at its zesty cousin and discover that, like the comparatively tame bell pepper, you can grow these tangy treats in your own garden.

A little background: Chili peppers are popular in many cuisines and are used as a spice to add heat. The varieties grown in North America all derive from *Capsicum annuum* and have yellow, white, red and purple/black fruits. They've been part of the human diet for almost 10,000 years and are one of the oldest cultivated crops in North and South America.

What gives a chili pepper its

heat, as opposed to its milder cousin, is a substance called capsaicin and related compounds called capsaicinoids. Capsaicin is a chemical irritant to humans that produces a burning sensation when it makes contact with tissue. The substance is produced by the chili pepper as a way to deter certain mammals and fungi. In essence, the pepper is saying, "Don't eat me!" Leave it to us brave humans to develop a love for them despite this rather conspicuous warning!

If you're a devotee of chili peppers, then you already know the delights that await your palate when they're added to your favorite dishes. For the uninitiated, however, the innate pungency of this fruit (yes, they are actually a botanical fruit) can be a bit enigmatic. There are numerous varieties of chili peppers, and the amount of sizzle they inflict on your tongue can vary greatly based on the amount of capsaicin in the pepper, how it was

grown, when it was picked, how it is prepared and your sense of taste. That is, some people just get a bigger "kick" out of peppers than others.

So, what determines the level of spiciness in a chili pepper? That same question was posed by an American pharmacist named Wilbur Scoville. Born in 1865 in Bridgeport, Connecticut, he was a professor at the Massachusetts College of Pharmacy and Health Sciences. In 1912, while working for the Parke-Davis pharmaceutical company, Wilbur devised a test known as the Scoville Organoleptic Test. Using human testers, it measured the pungency of various chili peppers and placed them on a scale.

In the test, dried pepper is dissolved in alcohol to extract the capsaicinoids, then diluted in sugar water. Five trained testers then tasted the result. By continuing to decrease the amount of pepper in each sample until



An arrangement of jalapeño, banana, cayenne pepper, chili, and habanero peppers.



A variety of peppers, including Jalapeño, Cayenne, Concho, Anaheim, Habanero and Hungarian.

PHOTO CREDIT: JOHN WINKELMAN VIA FLICKR CREATIVE COMMONS

the testers could not detect any heat, Scoville charted the spiciness of each sample.

One of the shortcomings of this test is that it did not take into account human subjectivity and the number of mouth heat receptors, which can vary among people. It also did not compensate for sensory fatigue, where the palate becomes desensitized after tasting a few samples. In the 1980s, an analysis that measures the concentration of capsaicinoids was developed as a much more accurate assessment, but the Scoville Scale is still used as the basic reference. A bit of trivia: the Carolina Reaper is the hottest pepper in the world, with a peak Scoville Heat Units measurement (SHU) of 2,200,000. The sweet bell pepper we discussed last month comes in at zero SHUs.

In some areas of the world, pepper plants are hardy perennials, but in the Pacific Northwest,

they are grown as annuals. If you want to keep them from year to year you can bring your plant indoors for the winter. Their size will depend on the variety, but most hot pepper plants will grow two to three feet high, with some types getting as high as five feet tall. To grow well and set fruit, they require a spot in full sun. Most varieties will take 55 to 80 days to go from transplant to harvest, but some can take over well 100 days.

Growing Peppers in the Pacific Northwest

On the next page are a few peppers that gardeners in the Pacific Northwest have had success growing, along with their spiciness level and expected harvest dates. Note that some peppers have sub-varieties (such as Anaheim, Habanero and Ghost Peppers), which have varying SHUs and maturity dates. Be sure to read package information for the specific variety you

are planting.

Steps for Growing Hot Peppers

Like any garden fruit or vegetable, your degree of success depends on many variables. The steps below are general pepper planting advice. Be sure to read the package directions on the specific varieties you are planting.

1. Prepare Your Site – Like any plant, finding the right spot for your peppers will ensure better quality and produce a higher yield. Choose a sunny spot with good drainage, preferably one where you haven't grown peppers recently. Make sure the soil is rich and loamy, and if it isn't, add an inch of compost and mix it in. Also, avoid adding too much nitrogen to your soil, which can cause your peppers to grow too fast, making them less productive and more susceptible to disease.

How Hot is It?

Very Highly Pungent (Above 80,000 SHUs)

Ghost Pepper (Bhut Jolokia) – 1,041,427 SHUs
– 160 days

Habanero – 350,000 SHUs – 100 days

Highly Pungent (25,000 to 70,000 SHUs)

Goat Horn – 50,000 SHUs - 75 days

Rooster Spur - 50,000 SHUs - 70 days

Moderately Pungent (3,000-25,000 SHUs)

Bulgarian Carrot – 5,000 - 65 days

Caloro – 5,000 SHUs - 80 days

Cherry Bomb – 5,000 SHUs - 70 days

Fish – 10,000 SHUs - 80 days

Hungarian Wax – 10,000 SHUs – 70 Days

Jalapeño – 8,000 SHUs - 70 days

Serrano – 23,000 SHUs – 70 days

Mildly Pungent (700-3,000 SHUs)

Anaheim – 2,500 SHUs – 80 days

Banana – 900 SHUs - 70 days

Cherry – 2,500 SHUs - 80 days

Cubanelle – 1,000 SHUs - 70 days

Española – 2,000 SHUs - 70 days

Tequila Sunrise – 1,000 SHUs – 80 days

Non-Pungent (0-700 SHUs)

Aconcagua – 0 SHUs - 80 days

Gypsy Pepper – 0 SHUs – 60 days

Pepperoncini – 500 SHUs - 75 days



Chili Pepper Flower

PHOTO CREDIT: GUILHEM VELLUT VIA FLICKR CREATIVE COMMONS



Pepperoncini

PHOTO CREDIT: JOI ITO VIA FLICKR CREATIVE COMMONS

2. Harden Off Your Seedlings

– Prior to planting, harden your pepper seedlings by gradually exposing them to outdoor conditions, which helps them adjust, reducing stress and making them more productive. Find a sheltered outdoor location and, when temperatures have reached the mid-60s, set them out for a few hours each day. Extend their exposure slowly over the next week. Use a dark landscape fabric over the planting bed to help warm the soil.

3. Plant Your Seedlings

– You'll need to wait until nighttime temperatures have reached 60 degrees and the threat of frost has passed. Depending on the size (at maturity) of your peppers, space the plants 12 to 20 inches apart, planting them deeper than they were in their previous container. This allows the buried portion of the stem to grow extra roots. Be sure to water them well after planting.

For taller varieties, add a stake or cage for support, especially if they are planted in an area that is exposed to the wind.

4. Continue to Water and Mulch

– Your pepper plants need at least an inch of water every week. During extreme heat or drought conditions, check them more frequently. During this time, each plant may need more than a gallon of water each day. A thick layer of mulch can help retain soil moisture and reduce soil temperature. Make sure your soil has warmed before adding much, as cool soil with mulch added will stay cool and stunt the growth of your peppers.

5. Pinch Off the First Flowers

– You may be reluctant to remove the first blooms to appear, but this will give you a greater reward in the end. By pinching off those first flowers, the plant is forced to direct its energy into growing, which will give you



Immature Jalapeño Peppers

PHOTO CREDIT: TILMANBAUMANN VIA FLICKR CREATIVE COMMONS



Banana Peppers

PHOTO CREDIT: JENNIFER RAFIEYAN VIA FLICKR CREATIVE COMMONS



Caramel Bhut Jolokia

larger fruits -- and more of them -- later in the season.

6. Harvest – Here is where your personal preferences come into play. You can pick your peppers in their immature stages, when they are green or purple, but waiting until they reach maturity – when they are red (and sometimes orange or yellow) will give you a sweeter flavor. To harvest

peppers, cut the fruit from the plant with hand pruners as pulling by hand can damage the plant.

Home-grown chili peppers are a tasty addition to your home-cooked meals and the colorful fruits are quite appealing in your garden. If you like it hot, try your luck with these spicy specimens. Just keep a pitcher of water handy!



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Summer Leaves



Tree with a broken branch.

Yes, it's not even autumn, but now is the time to prepare your trees for the upcoming winter.

by Judy Alleruzzo

It is only September, but it is a time to be proactive in getting trees ready for the cold, wet season of our Northwest winter. Deciduous trees are shedding their leaves and conifers are shutting down for their long dormant season. Here are a few fall chores to help ensure your trees get through the winter as healthy as possible.

1. Check your trees for dead or broken branches.

Pruning off these limbs helps to ensure more damage does not happen to the tree in winter. This also reduces the risk of the branches breaking more severely and possible damage to nearby property.

2. Apply mulch at the base of the tree to insulate the soil against extreme cold temperatures.

The mulch also protects the root zone from the pounding rainfall all winter long. Remember to leave about a 6-inch space between the base of the tree and edge of the mulch.

Leaving this space deters rodents who may hide while gnawing on the tree trunks.

3. Water your trees during the fall in case the seasonal rains are late to start.

If the winter is dry with mild tempera-

tures, an application of deep water, especially for new trees will help in winter survival. Trees are at their healthiest when fully hydrated. Be careful to not water in freezing temperatures.

4. Fertilize your trees in late fall with a slow release formula.

The trees have been growing all summer long and need to be as fortified as possible going into the winter months. They will use some of the fertilizer for root growth and store the rest for use in the spring.

5. If you have new trees to plant this fall, you have waited until the best time of year for that chore.

The cooler, rainy days of the season help the trees



A broken branch can cause more damage in winter weather.



Mulch around the tree but keep it away from the base.



Water your trees if seasonal rains start late.



Fertilize with a slow release formula.



Kids planting a tree.

settle in over the next several months. The trees will put on root growth that will better prepare the trees to survive the hot, dry weather of the next summer.

Of course, if you see severe damage to your trees, large broken branches, or are concerned about older trees and their overall health, we recommend that you contact a certified arborist to help you diagnose the problem and determine a path for correcting it. Of course, we love our friends at Bartlett Tree Experts here in the Portland Metro area for some expert advice.

These few tips will help to reduce stress of your trees as they prepare for the winter. Trees with less stress, survive winter with less problems in the next growing season. As gardeners you have done your best to ensure your trees will be healthy during their dormant time and you will enjoy their beauty in the coming springtime!

Resources

Oregon State Extension

<https://extension.oregonstate.edu/news/five-tips-winterize-your-trees>

Bartlett Tree Experts

<https://www.bartlett.com>



Offering an uncommon selection of hardy perennials, herbs, vegetable starts, annuals, shrubs, specialty conifers and shade trees!



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Timing is Everything

Much of what she does is behind-the-scenes, but for the Garden Time crew, Therese Gustin is the one who keeps things moving.

by Judy Alleruzzo

You may have seen the name of this month's Hortie in the credits each week after the Garden Time Show. It is Therese Gustin, Production Assistant and wife of 34 years of Jeff Gustin, Producer of the show. I will tell you now, she is a humble woman that hates the limelight. Her name came up for a Hortie article at the Garden Time Magazine annual editorial meeting. We all overruled her objections and crowned

Therese Gustin in her vegetable garden.

her our Hortie for the month of September.

Therese is an amazingly organized woman that keeps Jeff on task all week long and Ryan and I and the show's filming each Monday.

She is a veteran gardener, not just for Garden Time segments, having gardened at her family home in the suburbs of Chicago where she grew up. Therese is from a large family of seven kids. She grew up helping in the family vegetable garden. I asked her about her time spent in that vegetable garden and if she liked the chores. She told me, "I loved to garden and hated to weed back then and today too." That love of gardening though, was a money maker for her and her sister Mary. They began a little CSA, way before Community Supported Agriculture was formally invented. They were little kids that needed money for candy, so they figured out how to get the cash. She and Mary would harvest surplus cucumbers, beans, tomatoes and whatever was in season and load up their wagon with plastic bags of the bounty. They walked a few blocks to a mobile home park where the lots were too small for any kind of vegetable patch. Therese and Mary sold the vegetables for ten cents a bag and sold out every time they visited that park. The money was soon spent at the nearby penny candy store or at the ice cream truck and the hard-working young gardeners were happy!

Therese also watched her Mom, Rosie, can vegetables to save the delicious vegetables for the coming fall and winter. Therese carried on the tradition today, preserving dill pickles and tomatoes which are a few of her favorites.

Therese kept up her love of gardening and plants and enrolled at the University of Illinois at Champaign-Urbana in their Horticulture classes. She graduated with a Bachelor of Science in General Horticulture on May 18, 1980; the day Mt St Helens erupted! Little



Therese at GardenPalooza.

Available Now! **Garden Time Flowers**

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



Garden Time Dahlia



Garden Time Rose



Garden Time Iris

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www.gardentime.tv/store



Garden Time



Therese times a Garden Time segment with Ryan Seely.

did she know then, that she would eventually live not too far away from that mountain.

After graduating, Therese was an intern for the Suburban Extension of Cook County, Illinois. Her boss was always feigning meetings to get her to be the Extension's spokesperson on WGN Radio or TV. One day he traded his interns to the Urban District in Chicago. Therese was assigned to help out at a city community vegetable garden. She arrived to see, what she thought, was a sickly garden bed of cabbage. In talking to the senior citizens there, she quickly realized she was way too young to give advice to these "seasoned gardeners" even though her talents would have made their cabbages much healthier than they were.

In November of 1980, Therese helped her older sister Lonnie move out to Oregon. She was ready to experience a new place and packed up her belongings and her resume' in hopes of finding a job.

Therese did find a job with Chem-

lawn (now TruGreen) from 1980 to the mid 1980s. Her position was Lawn and Tree Care Specialist and Branch Trainer of staff. Therese settled in over the next few years and made many new friends in the Portland area. She met Jeff at a mutual friend's wedding. They both were friends of the wedding couple but had never met each other even though so many people kept saying to each of them, you need to meet Therese/Jeff.

Finally, that happened at the wedding and then the very next day was another mutual friend's wedding. They fell in love, but Jeff lived in Boise Idaho! Their phone bills were a bit large during their long-distance romance until they married a couple years later and Therese moved to Boise. The next year, jobs opened up in the Portland area and they moved back to Oregon in March of 1987.

Fast forward to September 2005, Jeff and Therese have two daughters, Sarah and Hannah. They are lovely teenagers and almost grown up. Therese loves being home with them as they are still in High School. She also is working

part time for friend David Musial at his wholesale nursery, New Era Nursery. She was responsible for propagation and growing of the nursery's stock.

That year, Jeff's production job at KPTV is downsized and he decides he wants to begin to produce his own gardening show as the other local garden shows are no longer on the air and start up his own video production company. Therese agrees and Garden Time and Gustin Creative Group are born. Filming begins in spring of 2006. Since Therese was still working part time at New Era Nursery and involved with her daughters at home, Jeff, William and I were together in a small car, driving from segment to segment, all day long every Monday. It was like being locked up in a small space with your brothers for 10 hours. I do admit it was a lot of laughs and so much fun, but I sorely missed another girl in that car! Going into the second year of filming, I kind of asked (begged) Therese to be with us on Monday's filming day. She is a compassionate soul and began to be with us each week during the show's season.

Therese took on the duties of Production Assistant of Garden Time, timing the segments, making sure we talked for the allotted time, made sure zippers were zipped and no food between our teeth during the interviews.

She also changed the choice of lunch restaurants to a sit-down meal instead of grocery store sandwiches and eating in the car. That was an amazing change so important to all of us! Therese is a very busy Production Assistant and her responsibilities are widespread besides the ones mentioned above.

Bookkeeper and Comptroller

Event Co-Ordinator for Subaru Garden Dayz and GardenPalooza

Proofreader of the Garden Time Online Magazine

Hand Model when Jeff needs close ups of plants or products

Kitchen Chef, hands again, when she cans vegetables or makes a recipe in their home for a GT segment.

Voiceover for commercials

Runs Camera at the Oregon Jamboree in Sweet Home

Extra in videos-She was a patient in a hospital video that Gustin Creative Group filmed for a local hospital.

Extra in Garden Time sponsor commercials

Answering viewer's emailed questions

'Equipment Schlepper'

And about anything else that Jeff needs done to get the business of Gustin Creative Group and Garden Time moving along.

Besides being busy with all that Garden Time and Gustin Creative Group's schedule, Therese finds time to volunteer at her church



Therese with husband Jeff Gustin.



Therese running a camera at the Oregon Jamboree.

and at her daughter Sarah's kindergarten classroom. Both she and Jeff totally enjoy being with 25 kindergartners each week, pre-Covid-19, of course. They really miss being with these kids! In the classroom, they are Miss Therese and Mr. Jeff and the kids really don't put two and two together to understand they are Sarah's parents. And to keep up her energy and stamina, she is a voracious aerobic dancer and loves to dance away the inches at her gym.

So back to gardening, and what a vegetable gardener Therese is these days! She doesn't sell produce to neighbors as in her past, but she shares plants and vegetables with her family and friends. In late winter, Therese starts many vegetable plants on a small table in her family room. She's got a great set up of heating mat and overhead lights to really crank out the veggie starts every spring. Just check out the archive Garden Time Episode 545, March 28, 2020 to see her set up. Every spring, many a friend and family member is queued up to get her robust plant starts. I asked about her favorite vegetables to grow and it's a long list. She's not like

other Horties who sidestep the question and say, "well, what day is it and I'll tell you my favorite". Therese just started listing vegetables....

Cucumbers and pickling cukes as she cans a boatload

Peas and Beans

Asparagus

Tomatoes

a huge amount of Basil

new favorite 'Shiseido' Pepper

Carrots

Potatoes

You get the picture: she loves to plant a wide assortment of vegetables.

Her garden is balanced too with ornamental vines, perennials, annuals in hanging baskets, trees, and shrubs. The shrub form of Ginkgos have become a new collection for her landscape. She loves the unique fan shaped leaves and the many new varieties with ruffled or variegated foliage. Therese has a hard time passing them by when



Therese watering her garden.



The Gustin Family

Garden Time visits nurseries with these special varieties on their tables. She also grows lots of flowers like dahlias, roses, and iris. Jeff helps in the garden too. It's a team effort and their garden is a beautiful place to visit at any time of the year.

This has been a fun article to write as I have heard many of Therese's stories over the last 15 years. I'm glad to tell all of this to you dear readers as Therese is the behind the scenes person who is the major help to Jeff in getting the Garden Time show to you each week. So, look for her beautiful hands next time there is a close-up during a segment or make note of her talents of cooking a special dish or canning pickles. That would be Therese Gustin, our favorite September Hortie.

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What's Left Behind

Gleaning is an ancient practice that may be the answer to a very modern problem.

by David Musial

Gleaners help prevent wasteful fruit drop.

glean (glēn)

Definition:

v. gleaned, glean·ing, gleans

v.intr.

To gather grain or other produce left behind in a field after harvest.

v.tr.

1a) To gather (grain or other produce) left behind after harvest.

1b) To gather grain or other produce left behind in (a field).

2) To collect bit by bit: "records from which historians glean their knowledge" (Kemp Malone).

See Synonyms of reap.

(from <https://www.thefreedictionary.com/gleaning>)

Gleaning is both an old term and practice, with modern applications. It has a biblical, historical and legal background.

Going back to the definition, gleaning is collecting what is left after commercially harvesting a farmer's field. There is a viable crop left behind, but

it is not economical to harvest. In addition to not being economical, the Bible also directed landowners to leave the gleanings behind:

"When you reap the harvest of your land, do not reap to the very edges of your field or gather the gleanings of your

harvest. Do not go over your vineyard a second time or pick up the grapes that have fallen. Leave them for the poor and the foreigner. I am the LORD your God" (Leviticus 19:9-10).

Over the years, there were also laws around harvesting and gleaning. Early laws for-



Gleaning in biblical times.

bid picking up harvest that was dropped or going back to harvest areas that were overlooked during harvesting. What remained was for the poor, widows and foreigners.

Over time, gleaning became a legal right in several parts of Europe. It was a way for those without land or that worked the land of others to obtain food.

This legal right ended in England in 1788.

Whether the right to glean was based on religious or legal law, it is an early example of taking care of the poor or less fortunate that carries on today.

We are all aware of the food waste that occurs throughout the world and the challenges in

getting the excess food to those in need. There are unharvested crops and food in the supply chain that is not sellable or useable, but still edible. The method of gleaning this food is different from days past, but the recipient is still the same; those in need of food.

The challenge in getting this excess food to those in need has been both economical and legal. Farmers have historically operated on thin profit margins, so in many cases a second harvest did not make financial sense. Grocery stores and restaurants have food products that are nearing their expiration to sell or the quality may not be up to standards for a restaurant to serve. In the past, this food was thrown away, instead of giving it away for fear of being liable for illness from the discarded food.

Rather urban myth or truth, it



Gleaning in modern times.



PHOTO CREDIT: WWW.THECOLORSOFINDIANCOOKING.COM

Harvesting the excess crop before it goes to waste.

is said that many businesses would alert others to when they intended to throw away this edible food, so that it could get into the hands of those in need while still (supposedly) protecting themselves from liability. Although a patchwork of state laws existed, it wasn't until the Bill Emerson Food Donation Act was established in 1996 that those donating and distributing food had liability protection; similar to the Good Samaritan Act.

From the USDA website (<https://www.usda.gov/sites/default/files/documents/usda-good-samaritan-faqs.pdf>):

The Bill Emerson Food Donation Act establishes Federal protection from civil and criminal liability for persons involved in the donation and distribution of food and grocery products to needy individuals when certain criteria are met. In order to receive protection under the Act, a person or gleaner must donate in good faith apparently wholesome food or apparently

fit grocery products to a non-profit organization for ultimate distribution to needy individuals. The Act also provides protection against civil and criminal liability to the nonprofit organizations that receive such donated items in good faith.

This set in motion the creation of organizations that specifically work to collect and distribute the food. These grassroots organizations work to pick up food from grocers, restaurants, farms, colleges and universities, event sites and food wholesalers. Most are volunteer dependent and volunteers help sort and distribute the food.

Of most interest are the organizations that collect the excess produce that members of the community grow. We don't intentionally waste the produce that we grow, but when that bumper crop of apples comes in, you now have an option to share with others besides your neighbors. This is a wonderful and simple way of giving back to the community for some-

thing you are already doing and love...growing food.

In our Portland community there are many organizations that fill this gleaning role and below are two I would like to highlight.

Urban Gleaners

Urban Gleaners has been a Portland success for almost fifteen years. They feed over 4,000 people per week and collect over 60,000 pounds of food a month. It was founded by Tracy Oseran, on an understanding that the issue is not access to food, but rather the distribution of food. With her two sons, she started a volunteer-powered mission to rescue unsold food to distribute to those in need. For more information on volunteering or donating, check at their website: <http://urbangleaners.org/>

Portland Fruit Tree Project

This is a multi-faceted organization that started as a response

to the massive amount of fruit dropping from trees in North and Northeast Portland in 2006. In addition to collecting the fruit from the trees of community members, they also have five community orchards. They say it best:

Portland Fruit Tree Project is a grassroots 501(c)(3) non-profit gleaning organization that provides a community-based solution to a critical growing need in Portland and beyond: access to healthy food. By empowering neighbors to share in the harvest and care of urban fruit trees, we are preventing waste, building community knowledge and resources, and creating sustainable ways to obtain healthy, locally-grown food.



Urban Gleaners, Food For All

This is a project that is easy to get behind, especially in these challenging times.

<https://www.portlandfruit.org/>

If you are not in the Portland community or wish to explore other organizations in the Portland area, a quick Google search of '(your city) gleaning organizations' will turn up the organizations in your area.

One final point. As these organizations are generally non-profits, in addition to your time, they are also happy to take donations.

As with all my articles, my hope is that you found it enjoyable and most importantly, that you gleaned some new information.



Plenty of crop is left after the initial harvest.

WTDITG

The time goes so fast! With Summer winding down, it's time to enjoy the last warm days of the year, and turn our focus to Fall. September is a good month to plant, and it's a great time to start planning your garden for next year. With Fall rains coming, new plants will get established before the cold weather arrives.

PLANNING

- Plan some new color for spring by figuring out where to plant some spring bulbs. Creating pots with 'layers' of bulbs would be fun. A cluster of bright yellow daffodils planted at the base of a tree or three will really liven the yard up in the early months. Daffodils aren't eaten by squirrels or deer so they should remain intact for years giving you more color every spring.



- Check on the vegetables to be harvested. This is an important time to check on the crops, picking them before the veggies lose their flavor.
- Since September is a good month to plant and there are usually sales now on nursery stock, why not do a little landscape renovation? If you need help, bring some photos and notes into your local independent garden center. They can help you put together some good ideas of what to plant and where.

PLANTING

- It's time for shopping and planting spring bulbs! As the weather cools, that should be your signal to purchase some bulbs for a spring display of sunny color. Tulips, daffodils, hyacinths and crocus can be found now. You'll have up until late October to plant them, but

selection of the coolest bulbs is gone early so don't delay.

- Fall is an exceptional time to plant landscape trees and shrubs! With the rains coming on soon and the soil being so warm from the summer sun, the plant's root systems take right off this

time of year. Most likely there are sales to take advantage of, so the savings make it even more enticing.



TASKS, MAINTENANCE & CLEAN-UP

- Apply Beneficial Nematodes to the beds below rhododendrons and azaleas to fight root weevil damage. Root weevil adults do the damage above ground that is visible so you'll know if they are around. The grubs below ground are the killers, girdling the trunk, besides eating the majority of the roots. Beneficial Nematodes are microscopic creatures that hunt out and destroy these pests and 229 more species of insects, but are not harmful at all to earthworms, humans or pets. They are active for two years in the soil too!



are easy to spot and get rid of, if you know what they look like. Slugs lay eggs under stones, pavers, boards, plant debris or wherever they can find a hiding spot. The eggs are usually clustered in groups and look like little BB's, but are a creamy

color. By finding and destroying these eggs before they hatch, you will take care of hundreds of the slimy leaf-chompers before they can get to your plants.

- Be on the lookout for slugs and their eggs. Fall is egg laying time again for the slimy creatures. Eggs

- Begin to get plants ready for winter by holding

What To Do In The Garden

SEPTEMBER

back on the watering and stop any fertilizing this month. The plants need to get toughened up for the coming winter. If watered frequently and fed too late in the season the leaves are more tender and apt to freeze or be severely damaged.



- September is an excellent month to start a lawn from scratch or over seed a thin lawn. In fact this time of year is about the best and fastest time to start a lawn.

- Fertilize the lawn now if you haven't done so for a couple of months. With the cooler weather and rains on the way you will notice the lawns becoming greener and thicker again, naturally.

- Pull up begonia tubers before it gets too cold or at least move the pot into a garage or shed. Let foliage die down naturally, then remove foliage, lift bulb out of the soil and store the begonia tubers separately in paper bags (breathable!) in a protected cool, not cold, environment like a basement or a chilly room.

- Dahlias: to dig or not to dig? If you dig up the dahlias to store them, and then divide and replant in the spring, they will continue to come up bigger and better every year. If left in the ground eventually they will poop out, getting many smaller stems and fewer flowers.

Dig the tubers at least one week after a frost and after the stalks have died down. Dahlias dug too early will not store well. Cut the stalks down to 6-8", shake the loose soil off the clumps (don't



wash the clump) then allow the clump of tubers to cure or dry for a few days before being stored indoors

in a cool dark area. Check stored tubers occasionally for any rot developing. You will divide and replant them next May.

- This is a great month to divide iris and other spring and early summer blooming perennials. Iris and other perennials can become overcrowded and that slows down on its flowering show. By lifting the clumps, cutting out the old centers or mushy parts and then replanting the leading growing edge of the clump immediately back into the garden, the perennials can again take off and give you additional years of flowers.

VEGETABLE GARDEN

- You can still seed these crops right into the garden: Arugula, beets, cabbage (for spring harvest), carrots, endive, fava beans, garlic cloves, lettuce, kale, mache, onion sets, radish, salad greens and shallot bulbs.

- Mulch the mature carrots, beets, turnips and parsnips for winter harvesting. By applying good 3-5" thick mulch you can store these veggies right out in the garden. Pull some up whenever you want to fix some for a meal.

- Harvest the winter squash when the 'ground spot' turns from white to a cream or gold color. (The ground spot is just what it sounds like, the part of the squash fruit that lay on the ground.) Winter squash can be harvested whenever the fruits have turned a deeper color and the rind is hard. Harvest the main part of the crop in September or October, before the heavy frosts. Cut squash from the vines

carefully, leaving two inches of stem attached if possible. Squash that is not fully mature, has been injured, or had their stems knocked off, or has been subjected to heavy frost will not keep.

- Harvest potatoes when the tops die down and before the first frost. Dig up the tubers, being careful not to nick the spuds with the shovel. Any tubers that have a damaged spot from digging should be cooked up and not stored. By hand remove any soil clinging to the potatoes and then leave them on top of the soil for a few hours to dry out - if they are stored damp, they will rot. Leaving them on the soil surface in the sun will harden the skin slightly, doubling the storage time.

- Protect the tomatoes, peppers and eggplant from early frost. Drape the plants with Harvest Guard protective yard and garden cover. Pick green tomatoes and ripen indoors if cold weather threatens.

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: STEVE MORGAN VIA FLICKR CREATIVE 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)



Art in the Garden

Through September 27, 2020

• 10:00am-4:00pm daily

The Oregon Garden, Silverton, OR

Presented by Capitol Subaru. Local artists will showcase their handcrafted pieces throughout the summer, giving guests an opportunity to purchase new pieces for their home and garden! Artwork ranges from smaller, glass-blown items to large-scale, permanent art installations. A majority of the art will be for sale, while some may become permanent installations in the Garden. www.oregongarden.org

Tunes & Tastings Summer Concerts:

Aaron Meyers

Friday, September 4, 2020 • 7:00pm-9:30pm

The Oregon Garden, Silverton, OR

Do you miss concerts as much as we do? Good news – our past concert series has inspired this new Tunes & Tastings summer concert series! This is an intimate summer concert series, happening on the Garden Green (instead of the amphitheater, like our past series) and featuring regional acts, food, alcoholic beverages and tastings from local wineries and breweries. Based on current guidelines, we will be limiting attendance. See you in the Garden! www.oregongarden.org

Salem Hardy Plant Society Fall Sale

Saturday, September 19, 2020 • 9:00am-3:00pm

Sebright Gardens, Salem, OR

Join Salem Hardy Plant Society for their fall plant sale! There will be lots of wonderful nurseries, garden art, food trucks. Wander Sebright's delightful display gardens. 7185 Lakeside Dr NE, Salem OR. <https://salemhardyplantsociety.org/>

Colors of Fall Festival

Saturday & Sunday, September 26 & 27, 2020

• 10:00am-5:00pm

Cascade Nursery Trail,

7 Nurseries in the North Willamette Valley, OR

10-5 at all CNT Nurseries! Last Chance for Plants! Late season gala brings glowing surprises in the garden that are seldom seen! Unique offerings chosen for fall planting and winter interest will be featured for this celebration of season. This time of year brings the promise of warm soils, cooling ambient temperatures and coming rains – the perfect time for planting! Wander thru our gardens and let us be your muse...it is also time to ponder winter interest additions and spring surprises. There is always a great variety of established pots, begging to be taken home and planted in your garden this time of year. We are happy to advise and suggest. As we rev up our wagons one more time to collect our visions for next year's dreams, we find that THIS is the time to score some really good stuff! www.cascade-nurserytrail.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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Clark County Fair • Exercise Equipment Northwest • Ludeman's
Neil Kelly • Parr Lumber • Portland Nursery • Salem Hospital
Terra Casa • Taggart's • Tsugawa Nursery**

"Together, We Create the Message"



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503-793-6804
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