

January 2021

garden time

A Digital Monthly Magazine for Your Garden & Home

Ten for '21
Hot New Houseplants

Truffle Festival
Asparagus

BLOOMING JUNCTION FARM AND GARDEN'S
Ron Guilford

A collection of cactuses
from Little Prince of Oregon



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Dealing with Disaster

As we start a new year, I found myself reflecting on the mess that 2020 seemed to be for a lot of us. If you would have told me a year ago what we were going to encounter, I would have told you, you're crazy! 2020 held the promise of being a great year. We were making plans for a new TV season, another GardenPalooza, and a wonderful Garden Time tour to Portugal and Spain. Well, those plans changed quite quickly. Covid-19, wildfires, and other distractions threw everything into a frenzy! In fact, there was a short time when we thought that Garden Time (the show and the magazine) may not make it past April, but thanks to the support of our viewers and sponsors we were able to adjust, modify, and survive. A big part of that survival is due to the Garden Time crew, including Judy, Ryan and our wizard behind the scenes, Ron Dunevant. Ron is our web guru, writer, editor, graphic designer and magazine production editor. Everyone pulled together and, working remotely, we were able to work past the problems to stay on the air and on your computer. This required recording stories on cell phones, Zoom and distanced interviews. Not the best of quality a lot of the time, but lots of great information still got out to local gardeners.

We know that a lot of you have also had to modify your lives and deal with adversity too. We only hope that we were able to provide some great gardening information and a little distraction during these tough times. One distraction that a lot of people enjoyed was a season of gardening. When dealing with disaster it is good to have a little grounding (some dirt under your nails) to help you see the beauty that is still in the world.

This month, as we start a new year, we continue to provide you with some of that great gardening information with a bunch of new stories to enjoy during the cold and wet weeks to come. We sat down as a group a couple months ago to see what we wanted to write about for the coming year and one topic that came up was garden myths. There are a lot of things that gardeners have heard from friends, or read on the internet, that are not true. I tackle a small sample of these myths with ten that have been recently asked of the Garden Time crew. I hope these help you start on your own journey of research on things that you have heard through the grapevine. One thing that isn't myth is the hot trend of cool indoor plants. Ryan shares some of the hottest indoor plants on the market now that you might want to add to your collection. Spring is right around the corner and that means it won't be long before we can start enjoying fresh vegetables again. One of the earliest and easiest to grow is asparagus. Therese gives us tips on growing and preparing this tasty treat. Plus, since we are still in the middle of the pandemic, Chef David has a list of 'must-haves' for your pantry. This is a great list that will serve you well any time of year.

As we start the New Year we hope that everyone has a wonderful start to the year. Stay safe and healthy!

Happy Holidays and Happy Gardening!

Jeff Gustin, Publisher

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Garden Time's Iconic Spokesflower Answers Your Questions!



Ask Mortimer

Dear Mortimer,

A friend told me about 'frost crack'. Is this something I need to worry about?

Yours,
Frosty the tree guy

Dear Frosty,

First, let me explain to my readers what a frost crack is. Frost Crack refers to the exterior of a tree when the bark or outer layer of a tree cracks open vertically or breaks open due to extreme temperature changes. This break sometimes sounds like a cracking since it may happen suddenly and quickly to the tree. Some people may notice this on the south facing part of their trees or large shrubs. This cracking can be due to a weakness in the bark that the temperature change takes advantage of. This can appear during really cold, sunny days in the winter. As we know, water and nutrients move up and down the tree through the phloem and xylem. This fluid can sometimes freeze and expand in the coldest of temperatures and then with the heat of the sun causing rapid temperature changes the weakness can cause a splitting of the bark and make the sound like a large crack. The problem is that the new crack can allow moisture, mold, mildew, insects and diseases into the core of the plant and create other long



Frost Crack Initiation Point

PHOTO CREDIT: WIKIPEDIA/ROGER GRIFFITH

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

term problems. Some people would tell you to apply a wound sealer to the crack to prevent problems, but trees have their own system of repairing these wounds and are best left alone. You just need to keep an eye on the tree for signs of problems. If you are really concerned or the crack is a large one, you can contact a certified arborist to take a look. Of course, we would recommend our friends at Bartlett Tree Experts.

Just a quick mention, you can find that your tree has cracks in the bark from sunscald (also called sun cracking) from summertime sun damage. This too can be checked out by an arborist to make sure that there is no long term damage.

Good luck with your tree,
Mortimer

• • • • •

Dear Mortimer,

I have a bunch of tree roots that are exposed around the base of my fir tree. They are popping up in my lawn, through the grass, and are getting worse every year. My mower is hitting them and I'm afraid of damaging the tree or my mower. Is there anything I can do?

Signed,
Mower Guy

Dear Guy,

There are a lot of reasons for roots popping up in your garden. For some species, the root problem is a condition of the tree that you have in your yard. Certain trees are known for their surface roots and they are just a condition you have to deal with for those species. For other trees, it is a tree looking for nutrients or water. If you have a nice layer of good soil over a tough clay layer, the roots may run along the top layer of good soft soil because it is easier.

You are right to be concerned with damage to your mower and the tree. Hitting a large exposed root with your mower could cause it to lurch and kickback and that is dangerous for you! Hitting the root and cutting it open may cause damage to the root surface and that could open the tree up for disease and pest problems, causing long term problems for your tree.

There are a few solutions to take care of this problem; some are good and some bad. Some people recommend that you add more soil to cover the roots and level out the soil surface. However, if this is a tree that grows near the



surface it may not be the best for the tree. The tree can also continue to grow and then the roots will return and so will your problem. You could also have soil erosion of the new soil and then you are back to square one. Another recommendation is that you use plant material in and around the roots. This can also be a problem since there is not a lot of soil depth for new plantings around the exposed roots. For this area we would recommend a nice ground cover or maybe some native plantings that are used to sharing their space with taller neighbors in their wild environment. The last two solutions we have would include just leaving the area around the roots to remain wild and not mowing the area, or the final solution...removing the tree. Before you attempt to remove a tree you should consult your local codes and a certified arborist for any rules, regulations or other problems that might pop up. If you plant a replacement tree also check for any specific codes or restrictions that may apply to your new planting. You should also call 811 to help locate any utilities before cutting and planting anything in your garden.

Thanks for helping us get to the root of this problem.

Mortimer



PHOTO CREDIT: JILL CLARDY VIA FLICKR CREATIVE COMMONS

PHOTO CREDIT: LITTLE PRINCE OF OREGON

Ten for '21

Polypodium Aureum 'Blue Star'

The search for new houseplants during the pandemic has uncovered some terrific varieties. Here are ten that caught our attention.

by Ryan Seely

With many of us spending more time at home in 2020, our desire to garden and spend time in our yards has greatly increased. The added time indoors also fueled the ever-increasing desire to bring greenery into our homes, regardless of the season. Houseplants are not a new trend by any means, but the demand for

them and the need for something new during a pandemic have led growers to increase production and scour the globe for the next great indoor plant. Influenced by social media trends, producers are sourcing, growing and supplying to satisfy the appetites of indoor gardeners.

As I look ahead to 2021, I believe that we will continue to see a big increase in houseplant sales. Looking at trends, online sites, social media, and my always (in)accurate crystal ball, I predict the following houseplants to be trendy in 2021:

- Cactus: When you think of cactus, oftentimes people immediately think of a tall, Saguaro that is prominent in desert landscapes in the southwest desert, or they think of Prickly Pear or Barrel Cactus. Recently, I toured Southern California cactus growers, and was surprised by the large number of varieties that are being produced. Cacti are ideally suited for indoor houseplants here in the Pacific Northwest, and the varieties I found most interesting (and frankly, not very cactus looking) were:
 - Fishbone Cactus (*Cryptocereus anthonyanus*): This unique plant, at first glance, almost looks like a fern of sorts, with its unique zig-zag appearance. Originating in the tropical rainforest of Mexico, this cactus is best grown like an orchid in a moist, humid environment. It prefers indirect light and would like to dry out between waterings.
 - Bunny Ear Cactus (*Opuntia microdasys*): The Bunny Ear cactus looks like a smaller version of Prickly Pear cactus. Instead of thorns, small clusters of white prickles give it a softer look. Grown more like a traditional cactus, it re-



PHOTO CREDIT: LITTLE PRINCE OF OREGON



PHOTO CREDIT: LITTLE PRINCE OF OREGON



Mistletoe Cactus

quires lots of sun, quick draining drier soil.

- Mistletoe Cactus (*Rhipsalis baccifera*): As the name indicates, from afar you may mistake the Mistletoe Cactus as a cousin of parasitic mistletoe, which populates our Pacific Northwest oak trees. Trailing in habit, it works great as a hanging houseplant or spilling over the edge of a container.
- String of Hearts (*Ceropegia woodii*): An interesting trailing plant with distinctive heart-shaped leaves, this lovely houseplant is deep green in color veined with bright blue. There are both non-variegated and variegated varieties, although the variegated variety is more difficult to find. The vines are able to trail up to 12 feet so this plant is happiest in a hanging basket with ample room to trail. It prefers plenty of bright indirect light and moist soil.



String of Hearts

- Happy Bean Plant (*Peperomia ferreyrea* 'Happy Bean'): This unique houseplant almost looks like a bouquet of green beans, right out of the garden! Having said that, *Peperomia*'s are a large genus of plants with many different varieties, and while some may look like the 'Happy Bean Plant' there are many others with distinctively different appearances. A small compact grower, this plant works great as a specimen on its own in a con-

tainer or mixed with other smaller succulents. It prefers bright light, well drained soil and allow it to dry out between waterings.

- Blue Star Fern (Phlebodium aureum 'Blue Star'): The bursting star shape of the leaf on its elongated frond, with a distinctive silvery blue hue gives this interesting fern its name. This fern is a great choice for a low light area. It is easy to care for and adds a nice color texture to a lower light area. As with most ferns, it does prefer a moist well drained soil.
- Calathea: These houseplants are striking in their appearance. To call them variegated doesn't do them justice! With a wide variety of distinctive leaf shapes and striping, these unique plants are also sometimes called 'Rattlesnake Plants'. With most Calathea varieties, bright indirect light is best with a moist well drained soil. When watering, use a distilled or purified water and only water enough to moisten the soil, they do not want to sit in water.
- Caladiums: Also called the Heart of Jesus, there are over 1,000 named cultivars of Caladiums! Many varieties have large, heart-shaped leaves, which give this plant its distinctive name. One of the most popular foliage plants for a shady garden, new varieties coming out are



Peperomia 'Happy Bean'

PHOTO CREDIT: MOKKIE VIA WIKIMEDIA



Happy Bean

PHOTO CREDIT: GARDNERESDREAM



Variegated Monstera

more sun tolerant. With a wide selection of colors and leaf shapes, the indoor gardener will find one that suits their preference.

- **Plants with Fenestration:** Fenestration: Fenes-what? This technical term for leaf perforation (also known as holes in leaves) provides a distinct look in a houseplant. Some common examples of houseplants with fenestration are Monstera and Rhipidophoras.
- **Interesting Succulents:** Succulents, in general, are continuing to rise in popularity due to their low-maintenance and hearty demeanor. Gone are the days of just a few varieties of succulents. Growers are sourcing hundreds of different textures and colors. And, because succulents can be shipped easily, they are popular during a pandemic, which relies on non or low-contact shopping more than ever.



Cactuses

That is my list of top ten houseplant picks for 2021! There are so many to choose from, and in general I am seeing a continued trend towards variegated and pink foliated plants. I am also seeing many smaller growers and neighborhood businesses that are specializing in houseplants, so you have many outlets that you can purchase the greenery that is right for you. Regardless of the houseplants you choose, I hope you will take advantage of the many varieties available, and keep your indoor space green and happy all year long!

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PHOTO CREDIT: KATHRYN ELSESSER/
OREGON TRUFFLE FESTIVAL

Holding On in Truffled Times

Like a truffle dog sniffing out its quarry, the Oregon Truffle Festival explores methods to celebrate their passion in a virtual environment.

by Ron Dunevant



PHOTO CREDIT: JOHN VALLS/OREGON TRUFFLE FESTIVAL

Oregon Truffle Festival

Watch their website, Facebook page and Twitter account for details on upcoming virtual events.

oregontrufflefestival.org
or call 1-888-695-6659

We have all been looking forward to the end of 2020. In a year that has inflicted disaster upon calamity, has relentlessly tested our resolve, has teased and taunted us, it is ironic that the incremental change of an intrinsically insignificant numerical designation somehow gives us hope that a shift toward normalcy is imminent, if not ordained.

But the reality is not as rosy. Flipping a calendar page is not a quick fix for the challenges we continue to face. And so it is for the organizations that schedule annual events, like the Oregon Truffle Festival.

The Oregon Truffle Festival (OTF) is a non-profit organization that has, over the past fourteen years, worked to fulfill two stated missions: 1) Promoting the native culinary truffles found in Oregon's Willamette Valley and 2) Establishing an educational and information sharing hub for the North American cultivated truffle industry. In short, they have been spreading the word about this wondrous delicacy which, up until recently, has been a jealously guarded secret among



A freshly harvested truffle.

PHOTO CREDIT: JOHN VALLS/OREGON TRUFFLE FESTIVAL

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Local Events January 2021

Oregon ZooLights

November 22, 2020 thru January 10, 2021

The Oregon Zoo, Portland, OR

This year, instead of the walk-through, Zoolights will be offering a drive-through experience. (Event closed December 25th.)

• www.oregonzoo.org

Portland Japanese Garden, Portland, OR

Open Thursdays thru Mondays • 10:00am-3:15pm

Limited number of timed entry tickets available every 30-minutes during public hours to help reduce capacity. Please check our website and facebook page for up-to-date information.

• <https://japanesegarden.org/>

Lan Su Chinese Garden, Portland, OR

Open Thursdays thru Tuesdays • 10:00am-4:00pm

Garden capacity and duration of visit are limited to allow for appropriate social distancing. During your visit, you can traverse our reconfigured one-way route as many times as you like. Please check our website and facebook page for up-to-date information.

• <https://lansugarden.org/>



a fortunate few.

This covertness is a big part of the fascination with the Oregon truffle, but according to OTF, "it has not served Oregon's truffles well, as secrecy precludes development of the knowledge necessary to bring the real potential of the Oregon truffles to market. Simple details like how to choose and handle a truffle to tease out its grandeur are known to only a few harvesters and chefs. As a result, Oregon truffles have not received

the recognition that those who have experienced their essential magnificence know they deserve."

As a result, OTF, working with farmers, land owners, harvesters, truffle dog trainers, chefs and consumers, works to educate others "about every aspect of native truffles and truffle cultivation, while furthering the mycological research that began over 100 years ago at Oregon State University."

If you are unfamiliar with truffles,

these highly-prized "diamonds of the kitchen" are held in high esteem in French, Italian, Spanish and Middle Eastern cuisines. The truffles, themselves, according to an OTF FAQ sheet, "are a form of mycorrhizal fungus that develops underground in symbiotic association with the roots of trees. Truffles are the "fruit" of these fungi."

If that sounds like a questionable food choice, it should be mentioned that mushrooms are also classified as edible fungi. A couple of differences between the two are that mushrooms grow above ground, making them easier to harvest, whereas truffles grow completely below ground. Mushrooms can also grow in different shapes and sizes, but truffles retain a small, condensed shape.

The species of truffle that are recognized as culinary delicacies originate mainly in two places: Europe and the Pacific Northwest of the United States. While wild truffles can be found on nearly every continent, it is a different lineage of species known as 'desert truffles' that are best known, but are employed in cooking in a way akin to vegetables rather than for their aromatic qualities.

But aroma is the characteristic for which Oregon truffles are most famous. The highest quality truffles are harvested with the help of trained truffle dogs who can identify ripe truffles by their scent while leaving unripe truffles to mature undisturbed. Pigs have also been used to hunt for truffles, historically in France. A drawback to this method is that pigs also like to eat truffles, which can severely curtail the harvest. It is also a bit more difficult to transport a pig to and from the fields and, as observed by OTF, "it's hard to be surreptitious about the location of your truffle patch when you have a pig in your car."

Truffles are also harvested by raking, using a cultivator with wide tines similar to a potato fork. This indiscriminate harvesting, how-



A highlight of past festivals was the "Forage & Feast Truffle Fest Luncheon," held at Alesong Brewing and Blending in Eugene.

PHOTO CREDIT: MICHELLE DEZURICK/OREGON TRUFFLE FESTIVAL



A hands-on truffle class. This year, the Oregon Truffle Festival is planning it as a virtual event.

Get Cozy

Photo by Zach Zook on Unsplash

Making your home a relaxing, plant-filled sanctuary shouldn't be a stressful experience, and Portland Nursery is here to make sure that's the case. This winter, the vast majority of our houseplant selection can be found at our SE Division store, so that both you and your loved ones have the space you need to shop safely and comfortably while investing in the beauty of your home.

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ever, can produce mostly unripe truffles and purveyors of raked truffles, having seen the high prices for dog-harvested truffles, have been known to falsely claim that their truffles are harvested with dogs, as well. Because of this, the Oregon Truffle Festival recommends caution when making your purchase.

If you are among the uninitiated, a reasonable question might be, "what does a truffle taste like?" Common descriptions include "slightly garlicky with a deep musky aroma." Other adjectives include pungent, earthy and funky. Truffles are often used as a supplement on dishes that are served hot, including pasta, roasted meats and pizza.

The state of Oregon has four native world-class culinary truffles, the Oregon Winter White, harvested January through April; the Oregon Spring White, harvested June-July; the Oregon Black, harvested October through July and the Oregon Brown, harvested September through January. There is also a French Black variety which is harvested December through April. Thanks to a lineage of truffle researchers at Oregon State University who have handed down their collections and knowledge to students and professors over the past century, the truffle "flora" in Oregon is better known than any other place outside of Europe.

In addition, Oregon also has a well-developed industry around the harvest of other wild edible foods, an established labor force,

and a network of buyers, brokers, and restaurants which can facilitate their introduction into the culinary world. According to the OTF FAQ, "this combination of an abundance of wild and cultivated culinary truffles exists nowhere else in the world."

In a so-called "normal" year, this would be the foundation of the Oregon Truffle Festival, which usually consists of three different events held over two weekends in January, with additional events in February and March. This year, however, is anything but normal, and their website accounts for that with this message: "Due to the COVID-19 pandemic and current travel restrictions, we are bringing the 2021 Oregon Truffle Festival to you. We are excited to offer a series of truffle-infused events and classes through a virtual format, bringing the magic of Oregon truffles to home kitchens and living rooms around the country."

As of press time for this publication, their website promised a "full schedule and tickets coming soon." Kayt Mathers, P.R. Representative for the Oregon Truffle Festival confirmed that many virtual events are planned but still tentative. "We will be having a mix of cooking classes, educational seminars, and at least one virtual dinner party," she said, but "we just can't do as many events virtually."

Part of the delay in releasing a schedule is due to the dangers posed by the increasing cases of Coronavirus, as well as the logis-

tics involved in presenting events in a virtual platform. The Festival must carefully balance the safety concerns of its members and attendees with their desire to make events available to as many people as possible.

Virtual events are planned for January, February and March, most held over Zoom. Ticket purchasers will receive a link to their specific event.

One such event, already in the works, is a Truffle Dog Training Class. The first instance, which is already sold out, was filled by people on the wait list from last year. However, another event is planned for March, and will be restricted to ten dogs.

They are also planning a virtual cooking class at the end of January. For this event, attendees will be able to order truffles online to be shipped to them ahead of the class. Mathers is excited about this opportunity and sees possibilities to extend the reach of the Festival in the future. "The virtual cooking classes could actually open up some doors for participation for people around the country."

If you have attended the Oregon Truffle Festival in the past, or if you're just interested in what's happening this year, be sure to check out their website, Facebook and Twitter feeds for the latest information. It is expected that an initial schedule and ticket-purchasing options will be posted sometime in mid-January.



A group of enthusiasts on a truffle hunt.

PHOTO CREDIT: KATHERINE ELSESSER/OREGON TRUFFLE FESTIVAL



A proficient pooch strikes gold, or in this case truffles, for his contented companion.



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Asparagus Tips

Growing asparagus in your backyard requires some planning, but it's definitely worth it.

by Therese Gustin

Purple Asparagus

If you love asparagus as much as I do, it may be worth considering growing some for yourself. Bear in mind though, growing asparagus takes a bit of patience, commitment and space. Unlike most vegetables which are annuals and die off at the end of the growing season, asparagus is a perennial which will reward you for many years with tender spears each spring.

Asparagus officinalis has been a part of our ancestor's diets as far back as 3,000 BC where it was pictured as an offering on an Egyptian frieze. It was also found in Syria and Spain, and the ancient Greeks and Romans ate it fresh in the spring and dried it for use later in the winter. It was cultivated in French monasteries in the mid 1400s and was finally brought to North America by European settlers in the mid 1600s and we've been growing and enjoying it ever since.

Although nowadays you can find asparagus in the produce section of your grocery store practically year-round, nothing beats the

flavor of freshly picked asparagus from your own garden. Growing asparagus in your backyard requires a bit of planning. Since it is a hardy perennial, you will need to find a sunny area of your garden where you would like to place a raised bed. Asparagus can be grown in the ground if you have really well-drained, loose (even sandy) soil, but here in the Pacific Northwest it will do so much better in a raised bed filled with good soil and compost. It takes up to three years from planting to yield a decent harvest so this is where the patience comes in. You can purchase one or two year old asparagus crowns (roots) at most independent garden centers in late winter or early spring. The plant looks a little like an octopus with several long fleshy roots extending from a central crown.

Prepare the soil in early spring as soon as the soil is dry enough to dig. Dig a trench about one foot wide by eight inches deep. Mix in a couple inches of compost, some lime and some slow release transplant fertilizer or bone meal. It's also a good idea to mix in compost

with the soil you dug out of the trench. Next, mound up the soil in the bottom of the trench and place the crowns on top of the mounds spreading the roots out. This allows all of the roots to come in contact with the soil. Try to space the plants at least 12 inches apart so that the roots of each plant don't touch each other because the roots tend to mold if they touch. Cover the crowns with about two inches of the soil/compost mixture and water well. When the shoots are about six inches tall, fill in the trench with the rest of the soil/compost mixture. Make sure to keep your asparagus bed weed free.

Leave the spears that come up that first year. They will develop a feathery fern-like texture which provides food for the plant. You can harvest a few of the shoots the next spring but leave most of them to "feather up" and provide food for the roots again. The third spring and beyond, you should be able to harvest as much as you would like through June. It's recommended after June to let the plants feather to continue to feed and strengthen the crowns. You can also



Asparagus Crown Planting

add a layer of compost each year to replenish the nutrients in the bed. Asparagus can be fertilized early when the shoots first appear and then again after the last harvest of the season.

When the spears have grown 8 to 12 inches you can start harvesting. Grasp the spear at the base and bend it towards the ground. It should snap off. You can also cut the spears with a knife at the soil level or just below but be careful not to cut into the crown of the plant or damage any emerg-

ing spears. Asparagus doesn't stay fresh very long once picked so try to serve within a couple of days or preserve it.

Below is a list of asparagus varieties recommended by the Oregon State University Extension Service:

Mary Washington, Jersey Knight, Jersey Giant, UC 157, Purple Passion

Mary Washington - This is an older standard variety with long straight shoots, very thick and heavy; color rich dark green, slightly tinged purple at the tightly folded tips. Uniform, heavy yields, 60 day cutting season. Holds a tight bud longer than most. Somewhat rust resistant.

Jersey Knight - This all-male asparagus variety yields the highest quality spears of the Jersey hybrids. Each mature



Asparagus in fern stage.

Garden Time Story

"How to Grow Asparagus" with Jack Bigej from Al's Garden and Home

<https://www.youtube.com/embed/HEHqq7u563w>

PHOTO CREDIT: GI 37
VIA FLICKR CREATIVE COMMONS



Asparagus

PHOTO CREDIT: ROB IRETON
VIA FLICKR CREATIVE COMMONS



Emerging asparagus spears.

PHOTO CREDIT: ADAM HERTZ
VIA FLICKR CREATIVE COMMONS



Asparagus in fern stage.

plant produces seven to nine choice 7-10" spears tipped with a purplish blush. At that length, spear diameter is between 3/8-3/4".

Jersey Giant – An all male hybrid that is highly productive and very vigorous.

UC157 - One of the most popular and vigorous green varieties of asparagus. This variety contains male and female crowns.

Note - All male asparagus varieties are bred specifically so they don't produce seed. This results in less energy going to seed production and more energy going into shoot growth thus creating higher yields.

Purple Passion - This newer type of asparagus has many similar characteristics to the green varieties but offers something new for the connoisseur. Crowns are both male and female. Deep burgundy spears have a 20 percent higher sugar content. When cooked, the sweetness gives the asparagus a mild, nutty flavor and can lose its purple color. Spears are generally larger, more tender, and less stringy than their green counterpart. However, purple asparagus require excellent drainage to overwinter in the Pacific Northwest so Portland Nursery recommends planting in a raised area or on a slope, and amending heavily with pumice before planting.

Asparagus is rich in Vitamin C, A, K, Folate, Potassium, Phosphorus and Vitamin E as well as a great source of soluble and insoluble fiber. Just one more reason to start growing of bed of asparagus in your backyard!

Simple Roasted Asparagus

Serves 4

Preheat oven to 400°.

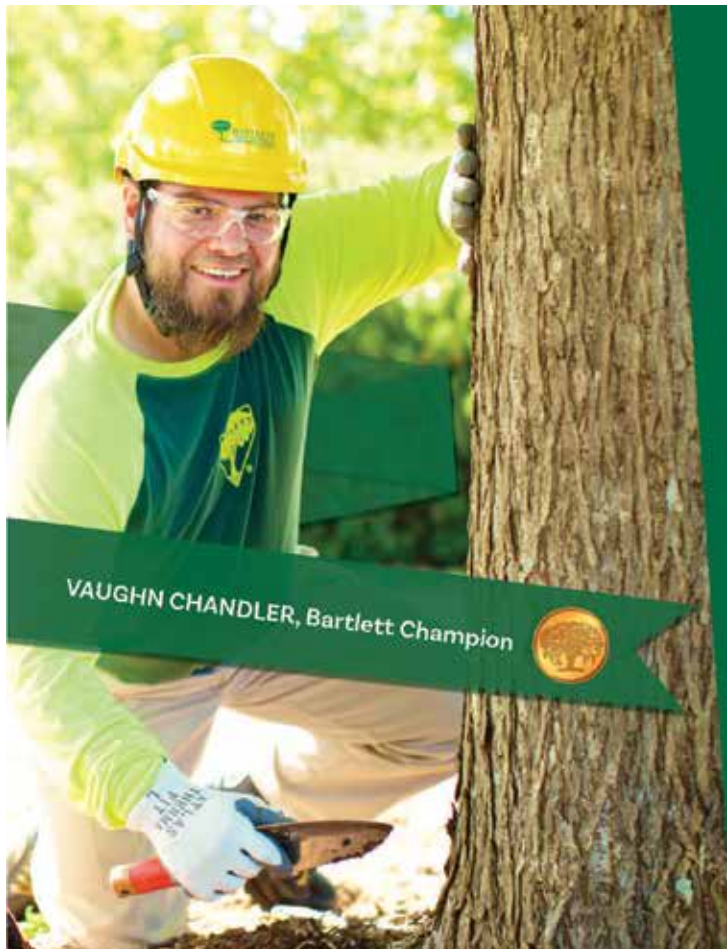
20-24 spears of asparagus

Olive Oil

Salt and Pepper

Lemon juice (optional)

Spray cooking sheet or roasting pan with cooking spray. Rinse the asparagus with water. Snap off the tough ends of the asparagus by holding the lowest portion of the stem end with one hand and halfway up the stem with your other hand. Bend the spear and it will snap off just above the tough fibrous portion of the stem. Discard tough stem or save it for making vegetable broth. Place the asparagus on the cookie sheet and drizzle olive oil over the top. Roll the asparagus spears to coat all sides. Sprinkle with salt and pepper to taste. Roast for about 15 minutes in the oven. You can squeeze some fresh lemon juice on the spears before serving if you would like.



Me? Obsessed with trees? Yes. Yes, I am.

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Myth-Conceptions

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The only time we appreciate potholes.

Fact or alternative fact? There's all sorts of gardening information out there, especially on the internet. Here are some popular myths that we'll put to the test.

by Jeff Gustin

Did you know that if you swallow a watermelon seed, it will sprout a watermelon plant in your belly? If you cross your eyes they will stay that way, or that cracking your knuckles will ruin your fingers.

Some of us may know these myths, and many more, that we probably heard as children, and some of us may have actually believed them.

Today, with the proliferation of the internet and other social media platforms, there are plenty of myths out there about gardening. The *Garden Time* crew has heard a lot of these myths and we have done a lot of research in our own gardens, and we have reached out to garden professionals to get the right answers for you. Here are 10 myths we have heard about and some of the truth behind them. This is just a small list....

MYTH #1: Gravel in the bottom of the pot promotes drainage.

This is probably one of the most common garden myth there is. We all have had that pesky pot on the deck or patio that gets all plugged up and full of water, causing some real plant damage. On a personal note, we lost a gardenia just this past summer because of the lack of drainage from a container with a plugged drainage hole.

The general rule is that you need to pay attention to your containers to prevent this problem. If you check your containers you will know when they become plugged and you can fix it. Gravel or pieces of broken pottery (another suggestion) can be placed at the bottom of a container, but they may just be delaying the inevitable. Soil, especially a fine soil, will follow the path of the water and accumulate at

the bottom of the pot eventually, causing a plug. There is the fact that the lack of soil may compromise the growth of your plant. The material that you add to your pots limits the amount of good soil available to your plants for their growth. Instead of adding a lot of gravel, pottery, Styrofoam or other material, try a little mesh material at the bottom of the pot at the drainage hole to prevent the fine soil from leaking out. You can avoid the mesh if you don't have it, eventually the roots from your plants will hold most of the soil in place. Once you have good drainage keep checking that drainage hole to keep it unblocked. Using a plant stand or pot feet will help with this by allowing the water to flow freely. The tip is to use a saucer under your container to catch the excess water. This will help you determine if you have a blockage and then to fix it.

MYTH #2: Poinsettias are poisonous.

We have addressed this myth before with our friend and mascot, Mortimer. The amount of leaves that you would have to ingest to reach a lethal toxicity is in the hundreds! Before you, or your pets, got close to that amount, the terrible taste of these sappy leaves would probably stop you. You might get a tummy ache though. Read more about poinsettias from Costa

Farms, poinsettia facts and fictions. There are plenty of other indoor plants that you can be concerned about if you are concerned about poisonous plants. Be sure to check with your local garden center when you bring a plant indoors to determine which plants would work well for you, your kids and your pets.

Read more about poinsettias from Costa Farms, poinsettia facts and fictions (<http://www.costafarms.com/blog/poinsettias-fact-and-fiction>). There are plenty of other indoor plants that you can be concerned about if you are concerned about poisonous plants.

MYTH #3: Ailing plants should be fertilized.

This happens for beginner and advanced gardeners... you see a plant that is looking a little pale and weak, maybe it's a little droopy too. You think, "Hey, let's give it a shot of fertilizer!" This can sometimes help, but it can also do some serious harm to your plants. Other problems like over-watering or underwatering, lack of sunshine, pest or disease problems could be the cause of your problems. These cannot be fixed with a little fertilizer. Do a little research or reach out to an expert at your local garden center or university extension office. If it is a lack of fertilizer, be sure to add the correct amount for the plant or area you're covering. Too much of a good thing can cause some damage too.

MYTH #4: Orchids are difficult to grow.

We used to think this too. Every time we received an orchid we ended up treating it like an annual. When it was done blooming we would end up throwing it away. Until that time we just left one alone and in its pot by a nice bright window with defused lighting. All of a sudden another flowering stalk appeared and started to bloom. This has happened to the same orchid 3 or 4 times now, and we don't even hardly water it! That seems to be the lesson that we have heard from plant growers, don't kill your plants with too much attention! They



PHOTO CREDIT: AL'S GARDEN & HOME

Poinsettia Plant



wildlife includes clean water sources, good plant diversity, and healthy soil and air. You want to create a banquet of sources for your invited guest to your garden that cover all the seasons. As one knowledgeable person pointed out to me, there are a lot of plants that we have used in our gardens to attract pollinators and beneficial bugs that are non-natives. Also, we need to consider that pollinators are not always bees. Insects, bats, birds and even squirrels and slugs are pollinators for certain plants. We should also limit our use of pesticides and herbicides in the garden to benefit all species of visitors. By using a good mix of plants that offer various seasons of blooms, food, and shelter we can benefit from a broad range of pollinators in our gardens.

don't need a lot of room in a pot, or even a lot of soil. The key is to keep them slightly hydrated and not sitting in water. If you feel like you can't grow them, our friends at Costa Farms have some tips for picking out orchids and growing them successfully.

If you feel like you can't grow them, our friends at Costa Farms have some tips for picking out orchids (<http://www.costa-farms.com/get-growing/news/a-shoppers-guide-to-buying-orchids>) and growing them successfully.

MYTH #5: You should plant only natives for pollinators.

We all want to spread the love to our local pollinators, for some that means planting the right plants to benefit them in our gardens. Some gardeners have heard that including native plants in their landscape is the only way to go. The reasons for this include the facts that native plants are better adapted to our environment and conditions, and that local pollinators and birds prefer them. In fact some pollinators may actually use only native plants for food and shelter, the monarch butterfly is a good example of one of these species. The key to any successful garden is bio-diversity! That could mean planting more than native plants. A great garden for pollinators and

MYTH #6: You should top a tree to control its height.

Topping a tree may help you control the growth of a tree (or any plant), but be aware that this is a short term solution to the growth problem. As we have told viewers before, once you prune a plant, you will be pruning it forever. Trees and plants have a genetically determined growth pattern, including a predetermined height and width. Topping or pruning a tree will just provide relief in the short term, as it will continue to grow to that predetermined size. In fact, if you top a tree you may be ruining the aesthetic that you originally loved about that plant. A tall tear drop shaped tree will never grow the same if you top it and remove the central growth leader in the center of the plant. The plant will be misshapen for a long time and may need professional help to regain that wonderful original shape. You might even promote sucker growth; all those volunteer shoots that pop up at the base of your tree. Consider other options before you top your trees. Consulting a certified arborist may be a good investment if you are heading down this road.

MYTH #7: Lime will remove moss from your lawn.



Moss

Lawn moss is a product of our climate and conditions in the Northwest. Moss just loves our warm and moist soils and shady conditions, but lime will not fix the problem of moss. There are two ways of controlling moss because if you love our area, you will always have moss popping up. The first way to control moss is to make conditions poor for its growth. For a lot of gardeners that means an annual dose of moss control for your lawn. A lot of these products contain iron. The iron creates a condition that the moss doesn't like and has difficulty growing in. Once the moss has died it has to be removed and replaced with new lawn or seed. The other way to control moss is to eliminate the shade and create a healthy lawn area. This can include planting shade tolerant grasses (if you want to keep your trees) and healthy soils. Moss prefers a poor soil so you want to maintain a good pH in your soils. The lime does help if you have acidic soils by making the soil 'sweeter', or less acidic. A healthy lawn with a good pH, not trimmed too short, and a nice nitrogen level will help keep the moss at bay. We have done quite a few stories with Alec Kowalewski, OSU Extension turf specialist and he has given us some great tips in the past. You can find some good turf tips here, <https://horticulture.oregon-state.edu/beaverturf>.

MYTH #8: Epsom salts are a must for great tomatoes. Use them in every garden. You can use red plastic to ripen your tomatoes faster.

Almost everyone loves tomatoes, but sometimes people want to take short cuts to getting the best harvest. We're going to tackle a couple of myths about tomatoes here. The Epsom salts and using red plastic/mulch to ripen your tomatoes faster. First the Epsom salts. Epsom salts are a form of magnesium. If you have a magnesium deficiency in your soil, then the Epsom salts might help. The only way to find that out is with a soil test. This is what we recommend before you try any home soil remedy. If you add anything to your soil, like Epsom salts, and it is not needed by the plants, then you could be doing more harm than good. To get a soil test or to find a testing site you can contact your local university extension office. Both Oregon State and Washington State extension offices are great resources for finding a testing site in your area.

As far as using a red plastic 'mulch' to ripen tomatoes faster, there is actually some scientific proof to that myth. Researchers at Cornell and Clemson Universities have found that a couple feet of red plastic on



Tomatoes

either side of a tomato plant might help increase yields and help tomatoes ripen a little earlier. The red coloring helps to reflect the wavelength of light that promotes the growth and ripening of your tomatoes. There is a big 'if' to this research. You need to help by creating the right conditions for tomato growth to start with. If you don't have the right soil, watering or light conditions, there is no amount of red that will give you a great harvest. The red mulch only helps great plants to grow a little better.

MYTH #9: If a gardening product is organic it must be safe.

In the push to garden organically, people tend to believe that any garden product that is labeled 'organic' or 'natural' is safer than a synthetic product. This is not generally true. It is all about the ingredients. If you are using an insecticidal soap it is hard to over-use it to the point of damaging a plant or the environment, but that doesn't mean that you shouldn't read the application instructions before using it. Even an organic vinegar solution to kill your weeds can do damage to other plants and to your soil. Most commercially produced synthetic products have had to undergo lots of testing before they come to market, but there are some organic products that have not had as rigorous of testing. For example, I've read that the insecticide pyrethrum, derived from chrysanthemums, which is also organic and natural, can be toxic to some beneficial insects, as well as humans and animals, if not handled properly. The key is to know your products and read all the safety information before applying. We have often said 'the label is the law' and that is true for synthetic products and organic ones as well.

MYTH #10: All newly planted young trees must be staked.

Actually most trees do not need to be staked when they are planted! If you have a nice sturdy tree, a well prepared hole and it is planted correctly, the tree should be fine. If you have a new tree in the fall



PHOTO CREDIT: ALABAMA EXTENSION

and are expecting strong winds or it has a full canopy of leaves in the early spring, it might be a good time to do a little staking. The staking should follow a couple of rules though. First, don't stake it too tight. This refers to a couple of things. The ties to the tree need to be a little loose around the trunk/branches. This is to prevent the restraints from cutting into the cambium layer of the tree. Also the ties from the stabilizing posts to the tree need to have a little slack. This will allow the tree to move a little bit with the winds. This will prevent the snapping of the trunk in a strong wind and allow the rocking motion to promote and stimulate root and trunk growth. If you do stake your tree, the stakes should be removed after the first season. The key is to provide stability without damaging the bark.

We hope that these corrections to current myths help you with your garden in the coming year. Remember, you can always send your questions about gardening myths to Mortimer, the Garden Time mascot. He answers a couple of questions every month in the magazine. We also investigate some of these questions on the air during our regular broadcast season.

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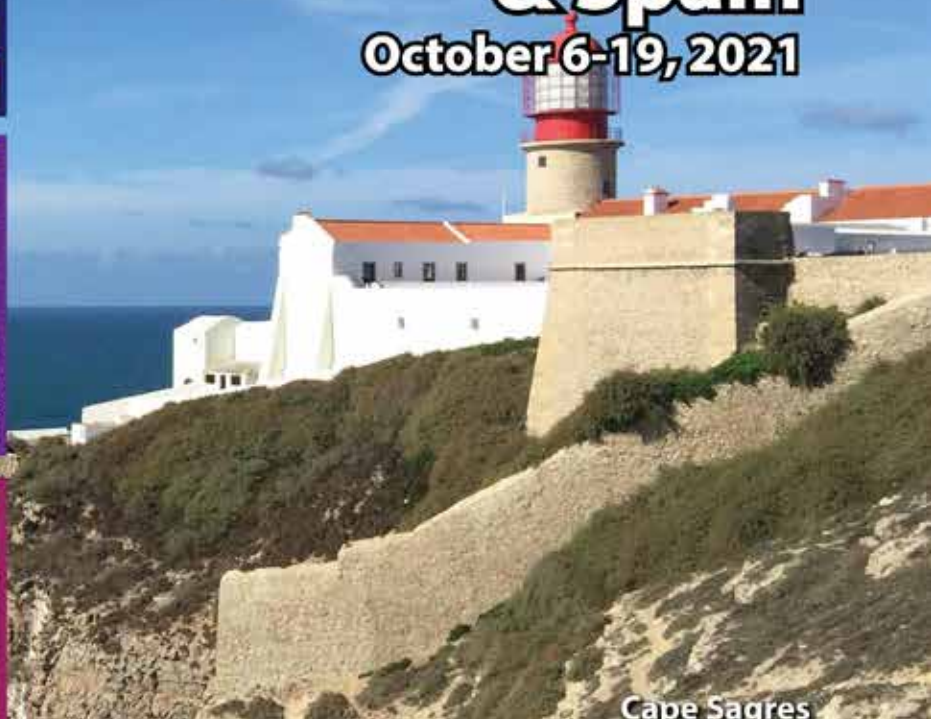


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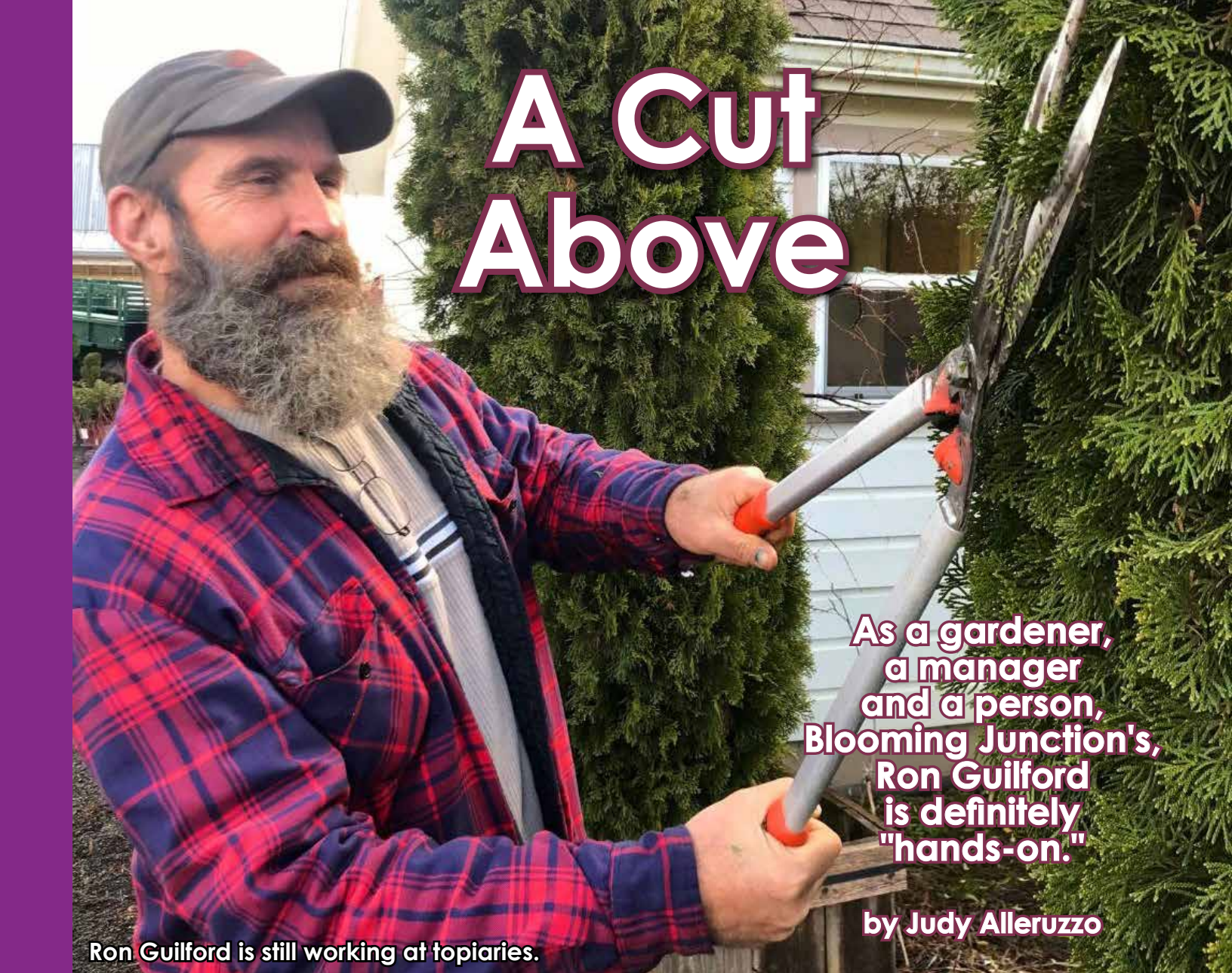
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A Cut Above

As a gardener, a manager and a person, Blooming Junction's, Ron Guilford is definitely "hands-on."

by Judy Alleruzzo

Ron Guilford is still working at topiaries.

Over the past several years, interviewing Ron Guilford, the manager at Blooming Junction Farm and Garden has become a segment to look forward to each season. Even though it is his day off, Ron meets us on a Monday as it's our Garden Time film day. He is a very dedicated manager! He is always overprepared with unique and beautiful plants to talk about in that segment. Jeff Gustin, producer of the show, usually must give us an extra minute to cover all the plants. These short visits with Ron do not lend themselves to a lot of conversation about our personal lives, of course, we only talk about plants. I was so happy to be able to interview him for the January Hortie article and learn more about him.

Ron grew up in San Jose, California, way before "The Silicon Valley" term came to be known. The area was filled with apricot and prune orchards and at home, Ron was surrounded by tropical plants from Hawaii, the favorites of his Mom who was from the islands.

Kids absorb all kinds of information and the ten-year-old Ron was fascinated with pruning. One day he decided to bonsai the Pfitzer Juniper hedge surrounding his home. He said, "it took me most of a weekend, but I did it! 20 little Bonsai trees now surrounded the perimeter of our front yard. In hindsight, they must have looked ridiculous, but my mother was very proud of the work I did knowing they would soon fill out

again."

Ron and his bonsai project reminded me of the documentary, "A Man Named Pearl". In the 2006 movie, Pearl Fryar is a self-taught topiary artist. He had grown and shaped and pruned what seemed like hundreds of shrubs surrounding his home in South Carolina. These topiaries are more living sculptures than the "poodle" shapes we usually see in landscapes. I asked Ron if he has seen the movie and he said "Yes, I saw the documentary. I really related."

Ron's interest in other landscaping techniques followed him to attend the FootHills College to gain more knowledge to become a

Landscape Contractor. His classes included landscape construction, irrigation, hardscape installation and plant ID. Being a guy that needs to be busy, Ron worked at A-Z Nursery in Los Gatos, California while attending school.

He admits, "I knew nothing about plants other than what I picked up at home but told them I was attending school and wanted to start at the bottom and work my way up. Two years later I was the nursery manager." I think he knew a lot more than he realized, plus he knew how to prune shrubs!

Over the next years, Ron worked in both the horticulture and computer industries before ending up in Oregon in 2004. He says it felt like coming 'home' when he arrived here, settling in a 7-acre home-site in a rural area. Ron worked for Teufel Nursery as a manager at their retail store and then as a sales rep for their wholesale division. Wanting to go back to retail work, Ron managed Drake's 7 Dees at their west side location before being interviewed by Grace Dinsdale, owner of Blooming Nursery and Blooming Junction Farm and Garden, over seven years ago. Ron remembered that meeting at Blooming Junction, "Much of it was being developed when I came on board. I remember it like it was yesterday when I met with the owner Grace Dinsdale. There were two positions available- one for wholesale sales, and one for the retail manager. Going into the interview I was certain I wanted the wholesale position- that was until Grace took me to the store after hours and shared her vision with me. I was in! And just like when I first moved to Oregon, I had that same feeling that I was finally "home".

Being the manager of a retail nursery, Ron has done a bit of everything over the last seven years. Even these days, Ron is a hands-on manager, not sitting at a desk in a back office. He loves working with customers, his staff and Jus-



Spring work at Blooming Junction



Christmas at Blooming Junction



Ron and Justin deep in a squash discussion.



Sarcococca Hedge

tin, the onsite farmer for Blooming Junction's CSA program and produce sold in their store. I love the photo he sent me of him and Justin discussing winter squash.

Ron told me, "I equate working at Blooming Junction to that of one of the Silicon Valley start-ups I worked at. You just do what needs to be done. At one time I was Marketing, Purchasing, Receiving, Salesman, and waterer. I've set up and worked several industry tradeshow and even been on the radio and TV a time or two. As we continue to grow, I've been able to give up some of these duties, but chances are if you come in now, you'll find me out with our customers or somewhere in the yard with a hose in my hand. Something always needs watering, right?"

I asked about a favorite story from the past years and Ron relayed this memory, "My favorite story has to be the stories I share with customers about the early days of Blooming Junction- from the beginning when our checkout stand was in what used to be the Blueberry Jail (a blue trailer) in what is now our parking lot, to working in the produce stand in winter with no heat or doors! Each year the story gets longer as the vision of Blooming Junction comes more and more into view. I couldn't be more proud to be part of its humble beginnings and so look forward to what the future holds as we continue to grow and support our awesome community."

Working in the Horticulture industry is hard work and Ron loves it but, he has another love, his taking care of his home and land. He shares that land with three horses, Minnie who he trained himself, Fancy and a pony named Whiskey. I asked Ron to take a selfie with his horses but as it's winter and he is working too much, there is no daylight either in the morning or evening to get that photo!

It was time in the interview that I had to ask Ron that difficult ques-

tion about a favorite plant. This time, I narrowed the scope to a favorite winter plant in his own garden. I'll let Ron answer in his own words, "My favorite mid to late winter plant in my own yard has to be my *Sarcococca ruscifolia*! Its shiny deep green foliage is beautiful all year long, it requires almost no care (remember the Cobbler's kids) and isn't bothered by any pests- not even the deer! But its best attribute is the sweet perfume its tiny little white blooms emit in January or February. I have a small hedge flanking each side of my doorway and am always taken by surprise when I smell it for the first time of the season. If smells were words, the *Sarcococca* would be whispering to me to hold on just a little longer, spring is on its way." I smiled when I read his words as no writer could have described that plant better!

It is the beginning of another year and, forgive my pun, we all are "chomping at the bit" to be out again in our gardens.

Ron Guilford is an amazing source of gardening knowledge and a nice guy to look up at Blooming Junction Farm and Garden. Stop by and check out the *Sarcococca ruscifolia*, his favorite winter blooming plant. Once you smell that fragrance, you'll want one of your very own!

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**'A Man Named Pearl'
Review**

<https://www.imdb.com/title/tt0878134/>



Ron and Minnie

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The Pandemic Pantry

It's always a good idea to have extra supplies on hand, but in our current situation, it may help keep you healthy, too.

by David Musial

When I moved out of my parent's home, in addition to my Mom giving me a list of household cleaning chores, she also gave me a list of items to stock in the pantry. With those pantry staples, she could whip up a meal at a moment's notice. What she didn't provide was a list of the recipes to use with the items stocked.

There are many reasons to stock a pantry. The primary two seem to be practicality and cost savings. Practically, it makes sense to always have ingredients on hand to make a meal. The other reason is to enjoy cost savings by stocking up on items when

they are on sale. A more current reason to stock the pantry is due to the pandemic and the need to minimize the number of trips grocery shopping.

For every ingredient in my mom's cupboard, there was a recipe to match. For me, some items have a specific recipe in mind, but for many the ingredients are waiting for inspiration. In these times there may also be a surplus from purchases due to concerns of product availability. Regardless of why the cupboard is full, now is the time to find uses for the food stored in your pantry.

The strategy here is to find combinations of surplus pantry items to create a dish or a meal with or without other household staples. The process is similar to making a meal out of leftovers. Now that I think about it that is exactly what surplus pantry items are...leftovers; leftovers that haven't been made into a meal.

Food in the pantry can be divided into several categories. To start, there are canned goods and dried goods. Canned goods run the gamut from vegetables, and stock to meat, to mention a few. Dry goods include pasta, rice and other grains. Absent a recipe, there are some go to combinations when using food from the pantry.

Vegetable or meat stock is probably one of the most versatile ingredients you'll find in your pantry. With the addition of your favorite herb or spice, it can be used in combination with canned vegetables for a hearty soup. Chili is quickly made when canned beans and whatever canned tomato product in the pantry is added to beef stock with the addition of a little cumin, oregano and chili powder. Canned corn will make the chili more filling. Stock is also a wonderful ingredient to use to cook your rice or grains. It will add a lot of flavor and nutrition as well.

What to do with those grains cooked in stock? There are several options to consider and a favorite is always a bowl. The grain becomes the base to layer on other ingredients that are finished with a dressing. Additions can be fresh or canned vegetables topped with cheese. Grain is also a great ingredient to add to soups. Rice can be similarly used.

Beans are another versatile staple in the pantry and you may have dried, canned, or both. The primary difference in use would be time. If you need them now, you'll need canned. If you have time to cook, dried will work.



Start with a base of cooked grains, add some canned veggies or beans, and some fresh produce for a satisfying grain bowl.

PHOTO CREDIT: WWW.LEAHISINES.COM.AU



With a can of white beans, olive oil and few other ingredients, you can make a delicious dip in minutes.

PHOTO CREDIT: WWW.MANGIAMICHELE.COM



This plus...



...this...



...equals this.

Beans like grain and rice, have many uses, either in the starring role or as a supporting ingredient. We've already mentioned chili and know they work well in salad, but how about a pureed bean dip. Puree white or black beans with olive oil for creaminess, add lemon or balsamic vinegar for a little tang and finish with a complimentary spice. Maybe add a little onion and garlic powder, and finish with salt and pepper to taste. Serve on toasted French bread or crackers, now that's a good use of a pantry staple.

Quite often overlooked, unless a jar of red sauce is available, pasta is a very adaptable ingredient. It can be used for pasta salads and it is fairly certain there are other ingredients in the pantry to toss in. Peas, corn and carrots, and olives if on hand, then tossed with an Italian dressing. That is great side dish. Add some tuna and it's a main course.

Moving to the pantry's canned soup aisle, there is more to do with that can than open and heat. Add some canned vegetables and if you have some leftover protein, add that as well. Even if you opt for heating and eating, consider a little acid to brighten the flavor, by adding a splash of vinegar or a squeeze of lemon. It will cut through some of the fat and richness.

Similar to stock, some soups, such as cream of mushroom and cream of chicken can be used to cook rice. This will add additional flavor and makes a delicious side dish. To $\frac{3}{4}$ C rice, combine a can of soup and 1 - 1 $\frac{1}{4}$ C of water or stock and cook as usual.

The final pantry staple to discuss is canned tomato products. Most of us have whole, diced, pureed and sauce on hand. They are the base for salsas and sauces, and improve soups and braises. The versatility may be why tomato products flew off the shelf earlier this year.

How about something new; eggs poached in tomato sauce? There are several flavor variations with one of the most popular being the Italian version and known as Eggs in Purgatory or Uova in Purgatorio. In the dish, the eggs represent the soul and the tomato sauce purgatory; in essence the eggs are suspended between heaven and hell.

To create, your tomato sauce can start from whole or diced tomatoes, or tomato sauce, but if using whole or diced, you will want to cook down to a sauce. The sauce is seasoned with a little garlic, basil or oregano and some chili pepper flakes. The eggs are added and poached in the tomato until

done to your liking; five to ten minutes. Top with grated parmesan and serve with crusty bread to soak up the goodness.

Pandemic or no pandemic, a stocked pantry is only beneficial when the ingredients are used. Nowadays it is so easy to make a trip to the store (at least pre-pandemic) to buy what you need for dinner, when half the ingredients are already in the cupboard. In my case, the pantry is down the hall; out of sight, out of mind. One solution is to keep a list of all pantry items in a convenient location. In our house, we also try to only replace a pantry item once used. Operative word 'try'.

I know that I am guilty of filling my pantry with purchases of unique ingredients or those intended for a special meal. Quite often when the time rolls around to use the ingredient or make that meal, the ingredient is past its prime. There is no time like the present to start creating unique meals from the pantry; especially as I have yet to receive the list of recipes from my mom.

The key word for 2020, due to the pandemic, was pivot and from where I sit, it appears that is what you need to do with your pantry items in 2021. Think out of the box by pivoting.



Create Eggs in Purgatory with some canned tomatoes.

WTDITG

Welcome to 2021! In January, the air is crisp and cold, the decorations are put away, and there is a distinct lull after the craziness of the holidays. There's no better time to get outside for some fresh air and daylight... and begin your garden's best year ever!

PLANNING

- Create a garden journal for future reference of what worked best, where and when. Consider using a 3-ring binder so you can tab the months and years and add more pages where needed.



- Create a pruning calendar so you can 'Prune according to what the plants needs are'. Do a bit of research first to see how and when to prune your plants this year and you won't be disappointed. Many mistakes can be stopped before the damage is done if a little reading

takes place first. For instance on hydrangeas; cut back only the stems that had blossoms last year. The flowers for this year are going to come from the stems that grew up last year but did not have blooms on them. As a general rule, most flowering plants will perform best if you prune them after they flower. Fruit trees, shade and flowering trees can be pruned this month, but next month will be better. Thinning cuts are better than heading cuts

or 'chopping the branches back'. Again, do some research first so you won't be sorry later!

- Plan the vegetable garden. January through March is a great time to get the planning done. Create your 'garden map' with a crop rotation plan set on paper. Figure the dimensions, number of rows, planting dates, etc.



It's fun to look back on these notes to see what was planted and when, what was a great success and what was not so great. Mark this as *2020 Map* so you can rotate crops around next year. Rotating your crops discourages disease and insects.

PLANTING

- Plant Perennials. Get them planted soon for best blooming display later this summer and fall.



- Plant some bare root fruit trees. The sooner they can be planted the better the root development will

be before the trees leaf out this spring. More roots grown at this

time will allow the plant greater strength to take on summer's heat later. If you are unable to plant the trees as soon as you get them, 'heel' them into the garden soil on a temporary basis (just bury the roots into soil to keep them moist) until you can plant properly, but do get them into their permanent space in the garden as soon as possible.

- Plant any tree or shrub now that you'd like to add to your landscape. Early planting makes for a stronger start this spring.

- Plant Primroses. Every January, nurseries bring out their spring crop of primroses. Use *dark weather feed* to keep them blooming strong.



What To Do In The Garden January

TASKS, MAINTENANCE & CLEAN-UP

- There is still time left to clean Mason Bee cocoons, but not much! This will be the last month to be able to clean things up before the bees emerge late February or early March.



any other frost sensitive plants.

- Recycle your old cut Christmas tree by cutting it up and using the boughs to cover cut back perennials and

- Peach trees: Spray by mid January for peach leaf curl. Use labeled product for this disease like Bonide's Fungonil or Lilly Miller's Microcop. If weather is cool and wet spray 2-3 more times at 3-4 week intervals.

- Check your Blue Spruce for aphids! Most winters around here the spruce aphid attacks the Blue and Alberta Spruce trees. They suck on the juices on the prior season's needles and when the

new growth starts in spring, the older foliage falls off and leaves the tree looking half naked. Spraying them off with a hard stream of water will usually do the trick but insect sprays for aphids can be used too, according to directions.



- Get after any weeds that are growing in the gardens now. Early removal will be easier if smothered first with

layers of newspaper covered in compost.

- Mulch the beds with a new layer of organic compost, bark or other mulch.

- Dormant spray the fruit trees with horticultural Spray Oil to kill overwintering insects and their eggs. Use the Bonide Copper Fungicide spray or dust, (copper sulfate) as a disease control spray now.

- Water any plants that are underneath the overhang of the house or under wide growing evergreens, where soil can become quite dry.



VEGETABLE GARDEN



- Plant early veggies like radishes, peas, onion sets and fava beans. Start seeds indoors for leeks, lettuce, arugula, endive and onions.

- Cover your early crops with Harvest Guard row cover for best protection from cold and

insect attack. You can make a movable frame to attach Harvest Guard to with PVC pipe and rebar

driven into the ground.



starts out.

- Monitor garden soil temperature to see what you can plant and when. On the next page is a handy chart of popular veggies and what soil temperatures are ideal for them to germinate from seed, or best soil temperature for transplanting young plant

Soil Temperatures Ideal for Growing Vegetables

Vegetable	Will Germinate	Ideal Germination	Transplant Seedlings Out
Asparagus	50F-90F	70F	
Beans	60F-90F	80F	
Beats	40F-90F	80F	
Broccoli	40F-90F	80F	50F
Cabbage	40F-90F	80F	45F
Cantaloupe	60F-100F	90F	65F
Carrot	40F-90F	80F	
Cauliflower	40F-90F	80F	
Celery	40F-80F	70F	45F
Chard	40F-90F	80F	
Corn	50F-100F	80F	60F
Cucumber	60F-100F	90F	63F
Endive	40F-75F	75F	
Fava Beans	40F-65F	50F	
Lettuce	40F-75F	75F	
Okra	60F-100F	90F	70F
Onion	40F-100F	90F	45F
Parsley	40F-90F	80F	
Parsnip	40F-90F	70F	
Peas	40F-80F	70F	45F
Peppers	60F-90F	80F	65F
Pumpkin	60F-100F	90F	65F
Radish	40F-90F	80F	
Spinach	40F-80F	75F	
Squash	60F-100F	90F	65F
Tomato	50F-100F	80F	60F
Watermelon	60F-110F	90F	65F



PLAY TIME

Gardening Events Around Town

As state and local restrictions are lifted and some are reinstated, some gardens and garden centers are re-opening 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

Oregon Zoolights **Through January 10, 2021** **The Oregon Zoo, Portland, OR**

One of our areas most beloved and anticipated holiday light show traditions will take place this month but like so many events this year, Zoolights will look a little different. Instead of the traditional walk-through experience where participants can immerse themselves in the beauty and brilliance of 1.5 million holiday lights, this year Zoolights will be offering a drive-through experience. Dates: Zoolights runs from Nov. 22, 2020 to Jan. 10, 2021. Pricing varies depending on the date (\$40 - 65 per car). <https://www.oregonzoo.org>

Winter Wonderland **Through January 2, 2021** **Portland International Raceway, Portland, OR**

Recognized throughout the Pacific Northwest as the "Largest Holiday Light Show West of the Mississippi", the 28th annual Safeway Winter Wonderland powered by Advantis Credit Union, will grab your attention with glimmers and glows around every corner. Cashless entry to the racetrack with online-only tickets available for purchase. Purchase tickets at <http://winter-wonderlandportland.com/tickets/>. All proceeds from the event will benefit the Sunshine Division. Please no chains or studded tires on the racetrack. Hours: Sunday-Thursday, 5:00pm-9:30pm and Friday-Saturday, 4:30pm-10:00pm. 1940 N Victory Blvd., Portland, OR 97217. <https://www.portlandraceway.com>

continued next column

Lights at the Oregon Garden Resort **Through January 2, 2020 • 5:00pm-9:00pm** **Oregon Garden Resort, Silverton, OR**

We are sad to announce that Christmas in the Garden has been postponed until 2021 based on concerns regarding COVID-19 and guest safety. HOWEVER, we are excited to offer a new, limited and intimate light display, Lights at the Oregon Garden Resort. The lights will surround the Resort's main lodge, including many favorite displays from Christmas in the Garden, and will be available only for guests staying at the Resort. We will also have live holiday music, cozy fire pits, festive food and drink and more to safely celebrate the holidays, social distance style. We hope you'll join us! For more information and to book your overnight stay, visit: <https://christmasinthegarden.com/>. Oregon Garden Resort, 895 W Main St., Silverton, OR 97381. 503-874-2539. Check out our local gardens virtually while they are temporarily closed.

Portland Japanese Garden **Open Thursdays through Mondays • 10:00am-3:15pm**

Limited number of timed entry tickets available every 30-minutes during public hours to help reduce capacity. Please check our website and facebook page for up-to-date information. <https://japanesegarden.org/visitvirtually/>. <https://www.facebook.com/Portland-JapaneseGarden>.

Lan Su Chinese Garden **Open Thursdays through Tuesdays • 10:00am-4:00pm**

Garden capacity and duration of visit are limited to allow for appropriate social distancing. During your visit, you can traverse our reconfigured one-way route as many times as you like. Please check our website and facebook page for up-to-date information. <https://www.facebook.com/lansuchinese garden>. <https://lansugarden.org>.

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**

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