

November 2021

garden time

A Digital Monthly Magazine for Your Garden & Home

Rails to Trails **A Scenic Hike Along the** **Banks-Vernonia State Trail**

A scenic stretch of the
Banks-Vernonia State Trail

How to Make a Stumpery
Cape Primrose
OREGON COAST WASABI'S
Jennifer Bloeser



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Thankful...Again

Being thankful is a topic and theme that I have addressed before in the Garden Time magazine. I mentioned being thankful, not just at Thanksgiving time, but all through the year. This thankfulness is very evident this year as a lot of things have popped up in our lives. For myself, I had a heart attack in March. Thanks to some wonderful doctors, nurses at Legacy Meridian Park and my wonderful wife, I was home and back to work in less than a week (no break in the Garden Time show). We're also thankful as we found out our daughter and son-in-law are expecting a baby boy, due in the next few weeks. It is exciting to be first time grandparents!

As far as the show, we've been extremely blessed to have our hosts Ryan Seely and Judy Alleruzzo, and our friend, editor and webmaster Ron Dunevant as partners in producing our weekly little garden show (and monthly magazine). Blessings also come from our sponsors, viewers and readers. Over the years many of you have also become close and dear friends. We have met you at events, through our tours and on the street. Thank you all for your friendship and loyalty over the years.

Another reason to be thankful is our monthly magazine. We bring you some great and useful stories every month so you can enjoy your garden and help make your life a little easier. This month we are happy to have Jan McNeilan join us as a writer. If you watch the Garden Time show you know that Jan joins us once a month to share research-based garden tips from her experience as an OSU Extension agent. This month she brings us a story that is a little closer to her heart, a story on streptocarpus. Also known as Cape Primrose, this flowering plant was named the plant of the decade recently by the Chelsea Virtual Flower show. By the way, it's not a primrose, but you have to read the story to find out more. We also have a story from Judy on 'Stumperies'. These are like rock gardens but using stumps instead. They are really neat and pretty easy to build. We also take a tour with Ryan on the Banks-Vernonia State trail and we have a tasty story from Ron about Cranberries. Of course, we always have Mortimer answering questions and solving problems.

See, there's a lot to be thankful for! We hope that as you approach Thanksgiving that you take some time to be thankful for the small (and large) blessings in your life!

Happy Gardening!

Jeff Gustin, Publisher

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Garden Time's Iconic Spokesflower Answers Your Questions!



Ask Mortimer

Dear Mortimer,

Why is it that grass always grows better where you don't want it to? I have a spot next to my driveway that is home to a tree and a few rose bushes. It has been covered in bark dust for many years, and aside from the occasional weed, it was easy to maintain.

Last year, as fall arrived, grass blades started popping up in abundance over a large area, as if someone had planted seed. I tried to pull out the blades, but there were just too many and over the winter the grass filled in. When spring came, I took a shovel, dug out the grass and got the bed back in shape. That lasted through the dry months, but now that the rain has returned, the blades are back and filling in at a tremendous speed. Meanwhile, the bare spots in my lawn continue to be bare, despite throwing a little grass seed on them. What did I do wrong and how can I keep grass from taking over my beds?

Sincerely,
Grass Backwards

Dear Grass,

You are looking at two different problems here. Let me tackle the first one....

The grass in your beds can come from many sources. Grass and weed seed can drift in from anywhere. Once it is in your beds (or lawn) it will grow in the fertile soil there (better conditions than the sidewalk). There are also a lot of grasses that spread by rhizomes and not always by seed, these can be tough to remove. People may be familiar with crabgrass, but there are a lot of different types of 'weedy



Grass growing in bark dust.

PHOTO CREDIT: RON DUNEVANT

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

grasses' that can take over an area. This is where you have two options. One is to hand weed an area. A lot of these types of grasses have deep roots or can easily break apart when you try to pull them. This means that there are pieces that can re-root and continue to plague you. The second option is a commercial weed removal product. If you go with option #2 be sure you know what you are treating before applying any chemical (organic or synthetic). Take a picture and a sample to the help desk at your local independent garden center. Once the weed/grass is correctly identified you can pick the right product to solve your problem. Be sure to follow directions on the label and be aware that you may need to reapply the product again later to solve the issue. By targeting your weedy grass with the correct product, you will save your other plants from damage.

As far as dealing with the bare spots in your lawn, if you have tried to fill them in with just grass seed, you might need to go a step further. This may be an issue with your soil. If you have pets, the animal urine can change the chemistry of your soil and you may need to make the soil more welcoming by applying a compost or amendment. Try a soil test to see if you need to amend with a product to balance out the pH. Then, when you apply the new seed follow these directions. First rough up the area with a rake, apply the seed abundantly, cover it with a fine topsoil or compost (some people also use a peat moss) just enough to lightly cover the seed, then keep it lightly moist, continuously. If the seed germinates and then dries out, it will kill those tiny new grass plants and you'll have to reseed again. Keep it moist until the new grass gets a couple inches high. I would also recommend that you do this as quickly as you can, possibly in the next week or so, as the fall is coming to a close and winter will make it harder for your grass to establish itself. You may want to wait until spring of next year, when temperatures are warmer to apply your new seed.

I hope you're rolling in a lush lawn when spring arrives!

Mortimer

• • • • • • • • •

Dear Mortimer,

I love my roses and want to give them one more shot of fertilizer to get them ready for the winter, but I've heard that is not a good idea. What should I be doing right now?

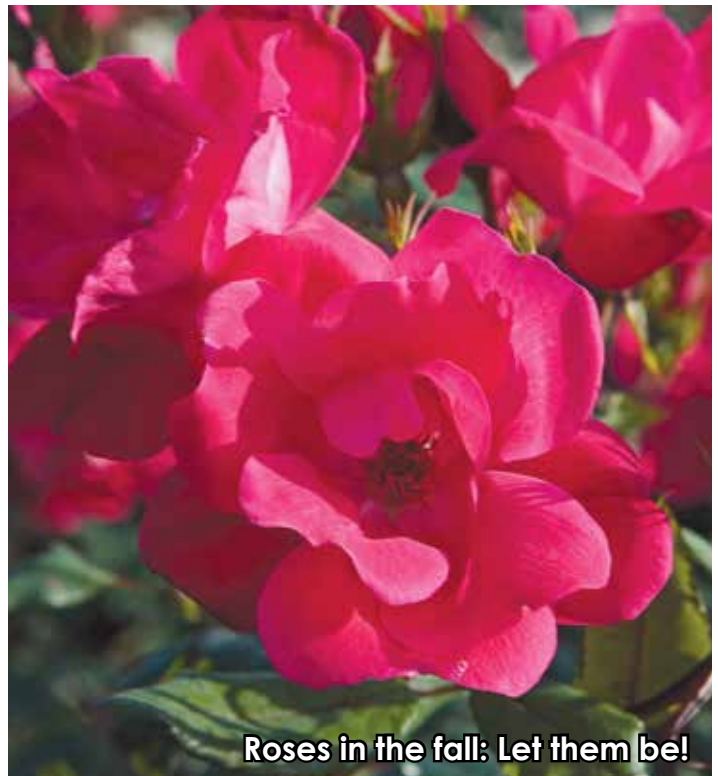
A loyal reader,
A Rose Lover

Dear Lover (boy, does that sound weird!),

You should do one thing with your roses right now, enjoy them! The fall creates problems with rose lovers. A lot of you have been pampering them for the last eight months and have been enjoying the blooms, but now you should really reward them by doing nothing. If you fertilize or deadhead (remove old blooms) you are asking them to promote new growth and that is not good. Any new growth will just be asking for trouble. The first freeze is just weeks away and that new growth will just freeze and die. Your roses are starting to store food in their roots to help them survive the cold months ahead, don't mess with Mother Nature and let them do their prep work. When we get past the first frost you can cut them back to wrist height. That means, with your arms at your side, you will cut them to that 'wrist' height. That will help them from being whipped around in the winter wind. You can do your major pruning for the new season around President's Day in February. Now, lawns are a different matter. For the lawns you can provide an application of low nitrogen fertilizer to promote root growth. It can contain a little iron to help combat moss growth.

Your roses on the other hand will do much better with a little protective mulch and not much else. Enjoy them now, as you have all season!

A fellow plant lover,
Mortimer



Roses in the fall: Let them be!

Rails to Trails

An abandoned railroad line between Banks and Vernonia has become a paved hiker-and-biker-friendly trail through some of Oregon's most scenic terrain.

by Ryan Seely

My wife and I are hikers. We love nothing more than to rise early in the morning, hop in the car with a cup of coffee in hand, and drive to our very next hike. We have discovered so many amazing places in the Pacific Northwest and beyond—miles of forest and native plants, beautiful lakes and coastline, and breathtaking mountains. And, it is common for us to plan our very next adventure, while returning from our last. One specific hike on our bucket list is the Banks-Vernonia State Trail.

With the trailhead less than an hour away from the Portland Metro area, this hike is a very doable day hike. It is the very first 'rails to trails' state park in Oregon, which follows an abandoned railroad line between Banks and Vernonia. This paved eight foot trail is both hiker and biker friendly, and also includes a four foot wide gravel trail for horses. The elevation gain is moderate at 1,020 feet over the 22.4 miles, with a gentle grade of 2-5%. One exception is the Horseshoe Trestle, which switchbacks up 700 feet, and descends 300 feet. The trail also runs through one of Oregon's newer state parks LL Stub Stewart, which features year-round camping, including full-hookup RV sites, walk-in tent sites, playground, 3-hole beginner disc-golf course, flush



PHOTO CREDIT: STATEPARKS.OREGON.GOV

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Local Events November 2021

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• www.als-gardencenter.com

A Vintage Flea

Friday, November 19, 2021 • 5:00pm-8:00pm

Saturday, November 20, 2021 • 9:00am-4:00pm

Margie's Farm and Garden, Aurora, OR

Join us Friday for early-bird shopping! Come back on Saturday for a day of shopping, food, demonstrations and all-around good times!

• www.avintageflea.com

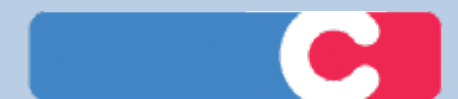
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• www.silvertonchristmasmarket.com



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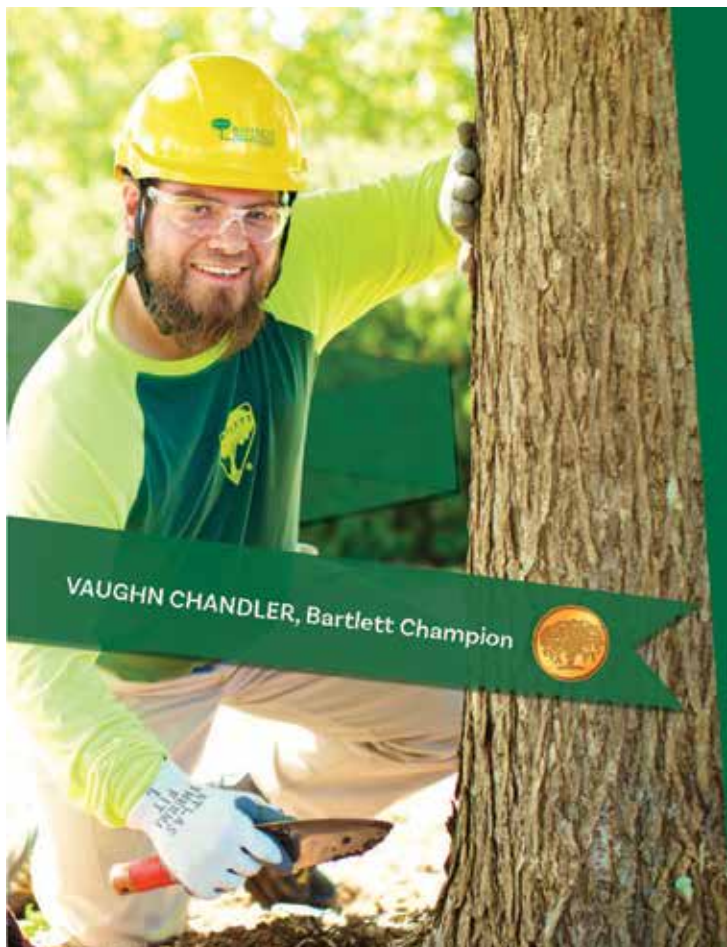


toilets, and firewood for sale.

One of the highlights of the Banks-Vernonia State Trail is the Buxton Trestle, spanning 735 feet and rising 80 feet above Mendenhall Creek. The trestle includes a blind curve where you can't see the other end when you begin to cross. In addition to the Buxton Trestle, the trail also includes an additional trestle (Horseshoe Trestle), 13 bridges and five different trailheads with parking areas, allowing you to access the trail at a convenient location for you, and at a length that is comfortable for a variety of physical abilities. Future plans for the trail include connect-

ing with the Salmonberry Trail, which wanders 86-miles until it reaches the Pacific Ocean.

The Banks-Vernonia trail originally was created in the 1920s, and was used for logs, lumber, freight and passengers, with the primary intent of the trail to transport lumber from Vernonia to Portland. It was utilized as a railroad line until 1969, and the right of way was purchased by the State of Oregon in 1974, and was transferred to the Oregon Parks and Recreation Department in 1990. The trail was completed in 2010 and has delighted hikers, bikers and horse-riders alike ever since.



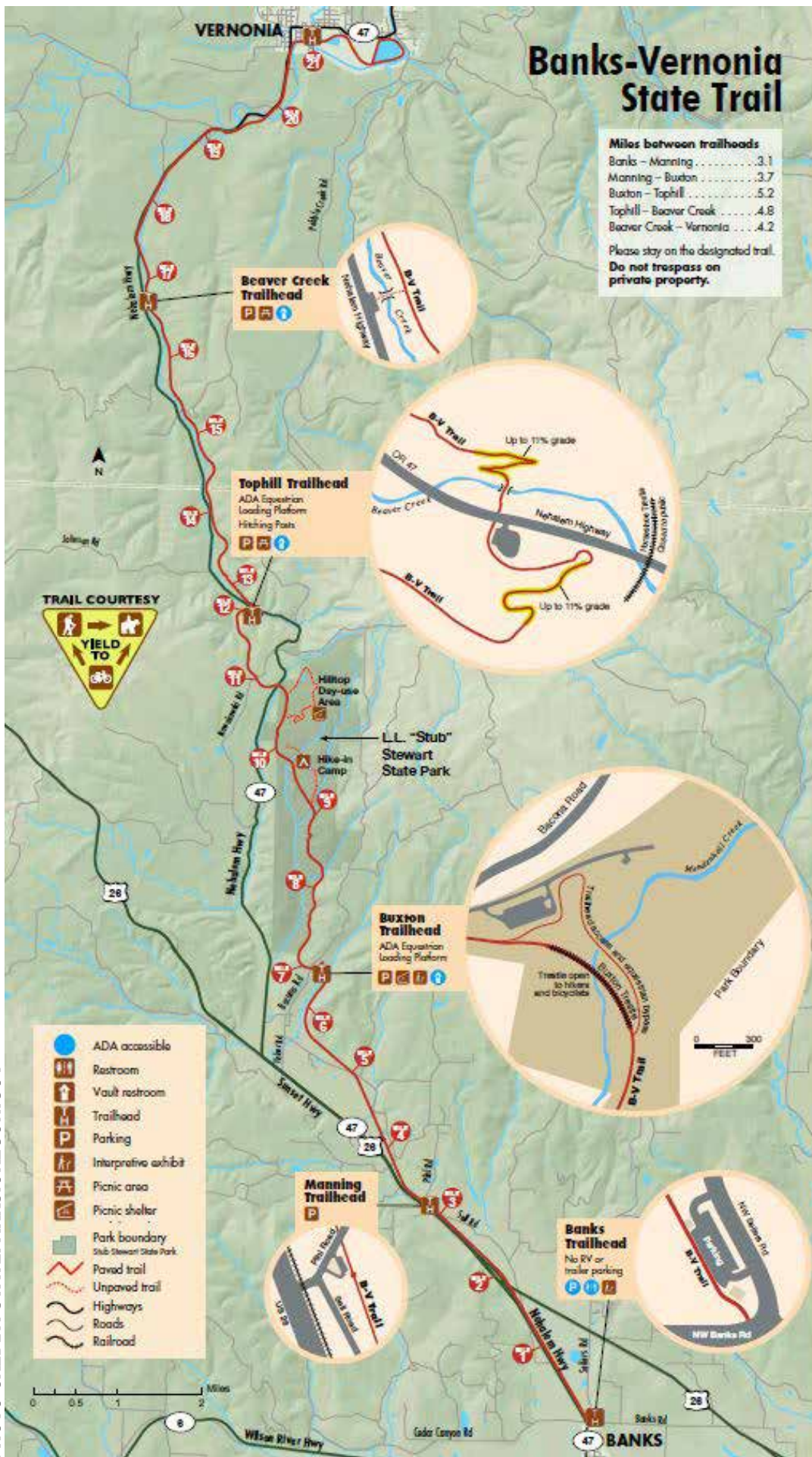
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I would be remiss not to mention the amazing flora and fauna along the trail. Starting with the rolling farm-land in Banks, the trail gently increases in elevation into the beginnings of a Pacific Northwest coastal forest. Starting first with a tree-lined trail of cottonwood, ash and big leaf maple trees, the trail gives way to Douglas fir, red alder, big leaf maple, and Oregon ash trees. Transitioning from a plantation forest into more-mature secondary growth, the under-canopy includes ferns, vine-maples, and salal, all native Oregon plants. From there, the trail leads through LL Stub Stewart State Park, which includes a mature, coniferous forest that the Pacific Northwest is known for.

Clearly, this trail offers something for just about everyone, whether you are a day-hiker, an overnight backpacker, a biker, or a horserider. It is also easily accessible, and is open year-round, so that you can take advantage of the trail even during the winter months. Happy exploring!

For more information on this amazing excursion, please visit:

<https://stateparks.oregon.gov/index.cfm?do=park.profile&parkId=104>



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PHOTO CREDIT: THE SMALL GARDEN

Stump Speech

A stumpery can fit into in any kind of gardening style in our own gardens and landscapes. Even in a formal landscape, a wild area can be created in an out of the way place.

by Judy Alleruzzo

Bringing nature to our back door, isn't that the goal of every garden and landscape? As I live in a city and not in the country, I've always loved garden ideas with the feel of being surrounded with the lush greenery of a woodland. To take this idea 1 step further, why not create a stumpery to set into this "woodland backyard"? According to Wikipedia, "A stumpery is a garden feature similar to a rockery but made from parts of dead trees. This can take the form of whole stumps, logs, pieces of bark or even worked timber such as railway sleepers or floorboards. The pieces are arranged artistically and plants, typically ferns, mosses and lichens are encouraged to grow around or on them. They provide a feature for the garden and a habitat for several types of wildlife." We have all been on walks in the woods and have seen a rotted tree trunk with ferns, seedling conifers, wildflowers and mushrooms growing out of the decaying wood. Plants are opportunistic and settle in where rich soil is open to set down roots. Stumperies can be found in shady or sunny spaces with just

different sets of plants. This past summer, Garden Time filmed a segment with Lory Duralia at Bosky Dell Natives. She showed off her just completed large-scale stumpery called 'Chipmunk Fort'. It was quite something to see!

A stumpery can fit into in any kind of gardening style in our own gardens and landscapes. Even in a formal landscape, a wild area can be created in an out of the way place. A stumpery of course, contains plants, but also adds a place for insects and soil microbes to flourish, hiding places for birds and nesting spots for native bees.

Supplies Needed for a Stumpery

Tree Limbs or Tree Stump
Woodland Moss
Tree Bark and Woodchips
Large Rocks
Soil
Shade Loving or Sun Loving Plants



Large Scale Stumpery for Shade



Small Scale Stumpery

PHOTO CREDIT: THE DANGER GARDEN



These basic building blocks set up a tableau to mimic the natural world that will nourish plants and wildlife in your garden.

The steps to duplicate a woodland stumpery in your own garden or landscape is an easy 1-day project once you gather all the supplies. There are a few natural supplies like rocks, moss, wood chips and tree limbs that may be found in your own backyard. If you don't have this resource, firewood logs can be used, and the other supplies can be purchased along with plants from your favorite nursery. Make sure to decide if the stumpery will be set in a shady or sunny area, so the right plants can be selected.

A selection of shade plants can be Ferns, Oxalis, Saxifraga, Primulas and tree seedlings. Plants for sun can be Sedums, Sem-pervivums, grasses and tree seedlings.

Arrange the tree limbs and rocks in a haphazard way to make pockets for the plants. Transplant the selection of plants in and around the tree limbs. Add in rocks, moss,

tree bark and wood chips to complete the scene. During this fall and winter, the plants will settle in and put down roots. It will be interesting to see how the stumpery evolves during this time and to see the new foliage in the spring. You may need to add new tree limbs in a few years as these first ones will break down and disappear to enrich the soil. That's the natural world, ever changing but an opportunity to observe up close the stumpery scene in your own backyard.

Garden Time Segment
Episode 593 - May 29, 2021

Bosky Dell Native Shrubs

<https://www.youtube.com/embed/e6-2FS2pVfs>

More information about stumperies

Bosky Dell Natives

<https://www.boskydellnatives.com/>



The author's new collection of Cape Primroses.

"Plant of the Decade"

Streptocarpus, also known as Cape Primrose, is a beautiful plant that is starting to receive some much-deserved attention.

by Jan McNeilan, Retired OSU Extension Agent

Over 60 years ago a neighbor gave me a houseplant that had large purple blue blooms. I had no idea what it was, but eventually I learned it was called a Cape Primrose or *Streptocarpus primulifolius* with large dark blue purple flowers. I have always called it "Iva's Blue" after the lady that gave it to me. In recent years I have collected many varieties, propagated them and learned to love their easy care and multi-color flowers.

Streptocarpus are native to Tropical Africa and Madagascar. They grow in shade and shallow rocky soil. They are a member of the Gesneriad family which also includes African violets and the Gloxinias. Two species were first recognized, *S. primulifolius* and *S. rexii*. There are 155 recognized species and many varieties being developed by growers worldwide.

The plant was first brought to England from South Africa by James Bowie, a Kew Gardens plant collector in 1818. In the mid to late 1800s other species were introduced.

The name *Streptocarpus* is derived from Greek and means twisted fruit. The five-petal trumpet-shaped flowers are borne on long slender stems at the base of each leaf. Each leaf is its own individual plant with its own roots and flowers. Each leaf will produce 6 to 8 blooms over time. The very fine seed is held by the twisted pod. The leaves resemble that of a primrose, hence the common name "Cape Primrose", however they are not related to the primrose.

Water

Don't kill it with kindness! Over-watering is the enemy of Streps and African violets. Streps seem to thrive on stress. Just my kind of plant! They need to dry out between watering. I have let them wilt down to near death and somehow with a drenching of wa-



S. 'Harlequin Blue'
Chelsea Virtual Flower Show
"Plant of the Decade"





ter they return to life. The leaves are fleshy and they can hold their own water for quite a while. Water from below if possible and wait for the top inch of soil to dry out before applying more water. I water from the top for the most part, however you will see suggestions to water from below. African violets are sensitive to top watering, but in my experience Streps are not. You will have to experiment to see how they respond best in your environment. Plants that are watered too much have the same symptoms as those not watered enough. Wiltting tells you there is a problem, testing the soil for moisture tells you which one.

Light

No direct sun. They love dappled light and are best grown in an east facing window, under grow lights or in a greenhouse. In the summer I put mine out on the deck railings in the afternoon shade for a spectacular show of color, but if our summers continue to be as hot as last year, they may need full shade to protect them.

Soil

Your goal is to create a light quick draining soil. An African violet mix can be used, but if you have as many plants as I have, it is more economical to mix your own. I use a regular peaty potting soil and add 1 part each of vermiculite and perlite to 4 parts of potting soil. When I am ready to divide, I mix 4 gallons of potting soil with a gallon each of perlite or vermiculite. I may also add a gallon of straight peat if the mix isn't rich enough.

Grooming and General Care

It is important to remove spent flower heads down to the base. With proper care your plants should flower from April into mid-winter. The Crystal Series will flower year around. As they flower, take off any leaves that are

browning or look like they have mold or disease. If there is brown on the tip of the leaf, you can just cut off the brown. It is natural for the older leaves to dieback. Just remove them completely or trim to green healthy tissue. Leaf abscissions are common and mean the plant no longer needs its big leaves and is ready to grow smaller ones.

Feeding

Make sure your plants are well watered before applying fertilizer. If the plants are dry, the fertilizer will burn the dry roots. I have used several different kinds of fertilizer all with success. Coated fertilizer that slowly releases each time you water is one way, but coated fertilizer needs to remain constantly damp to be effective. I prefer a granular or a liquid fertilizer with a ratio of 5-10-10. Nitrogen- Phosphorus – Potassium. It is best to have the first number lower in nitrogen to encourage more flower production and not just leaf growth. However, many seem to have good results with a balanced fertilizer such as a 10-10-10 or 20-20-20.

Repotting and Propagation

Fresh soil is used for established young cuttings. Start with a 3" pot. Wait until the roots fill the container and then move up to a 5" pot and gradually increase the pot size by a little as $\frac{1}{2}$ to 1 inch as the plant matures. Each time keep the plant at the same soil level. My largest plants are in 6 to 8 inch pots and when they become rootbound it is time to divide. Streps prefer having their roots hugged by the pot so it is only necessary to repot every six to nine months. I have waited much longer and have had little trouble.

Leaf Cuttings

Propagation is very simple. There are three ways to make leaf cuttings.





Division



Seeds



One leaf will produce one plant. One leaf cut horizontally will produce many plants and a large leaf with the mid-rib removed will produce more plants than you likely will want. I cut one leaf in many horizontal pieces and plant them in a mix of potting soil, peat and perlite. I cover the cuttings with plastic wrap so that they can provide their own moisture, or I use various plastic clam shells with a high dome. Make sure there are holes in the bottom of any container used and keep damp, not soggy!

Division

I decided to divide *S. 'Harlequin Dawn'*. First, I cleaned up the rootbound plant, pulled it from the pot and teased out 11 plants. Remember, each leaf is one plant. I then planted them in 4" pots with new soil.

Why am I propagating so many plants? I have no idea, but I am sure having fun and that is what retirement is all about.

Seeds

The twisted seed capsule will develop hundreds of tiny seeds. If you want to collect seed from your plants, remember that if you have multiple varieties they will have cross pollinated and you will not get a duplicate of the original plant, but that could be a lot of fun! Taking cuttings is the only way you will reproduce the same plant. The seeds require a 70 to 75 degree temperature to germinate, so unless you have a heat mat you may want to wait until summer. Sow the seed on the top of a rich houseplant compost or seed starting mix and keep moist, not soggy. The seeds require light, so don't cover them. You should have some new plants in 2 to 4 weeks.

Pests

Good gardening practices can prevent problems. Use sterile

potting mix, clean reusable pots, make sure plants are well ventilated and don't over water. Over-watering can cause rot at the leaf base. Inspect often to catch problems early. In a greenhouse situation they can be plagued by aphids or whiteflies. They can be managed with insecticidal soap.

Over-Wintering

I have a greenhouse, but instead of heating it in past years, I bring tender plants inside to winter over under grow lights. As my collection of cold sensitive plants has increased, this year I will have a timer on the heater and turn it on when the temperature dips below 40. Let's hope that doesn't happen too often! I will bring in a selection in to the house, just to make sure I don't lose any.

Caution!

If you purchase a new plant, give it time to acclimatize to your environment for 10 to 14 days before expecting any new growth. Be careful, these plants are addictive and all your friends will be so impressed that you grow such year around beauties. I recently purchased some purple pots so that I can give some as gifts.

As the popularity of this beautiful easy-care plant grows, you will find that independent garden centers are beginning to carry them. Little Prince a local wholesale nursery is now propagating for garden centers. Many nurseries are developing their own cross pollinations for newly named varieties. There is really no end to the possibilities. There is much more to learn about this prolific family of plants. If you want to expand your knowledge there are many resources from online to publications, societies and specialty nurseries.



Available Now! Garden Time Flowers

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



Garden Time Dahlia



Garden Time Rose



Garden Time Iris

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Garden Time

It's Cran-tastic!

Long a Thanksgiving staple, the cranberry is most commonly found in the bag or can. But it can also be grown in a regular garden.

by Ron Dunevant

Freshly-picked Cranberries

PHOTO CREDIT: LANCE CHEUNG, USDA, VIA FLICKR CREATIVE COMMONS

If you're a foodie, November means only one thing: Thanksgiving! Turkey, stuffing, sweet potatoes.... We all look forward to gathering with family and friends for the big meal. And, a traditional menu would be incomplete without that old standby, cranberries. But where did this tradition come from?

Cranberries are one of three commercially grown fruits that are native to the United States, the other two being blueberries and concord grapes. Thanksgiving originated as a celebration of that very first get-together between the Native Americans and the pilgrims back in 1621, and historians have spent the past 400 years trying to reconstruct what may have been on the menu during that inaugural feast. The indigenous people of that time were known to eat cranberries and used them as a dye for clothing. Therefore, it is reasonable to assume that this tart treat had its place among the fare of that gathering.

Whether or not this hypothesis can be prov-

en is academic. The cranberry has secured its place among holiday favorites, as well as staking its territory on the juice aisle at the grocery store, either alone or co-starring with just about any other fruit.

If you're like me, your knowledge of the cranberry may include the fact that, commercially, they are grown in bogs, covered in a soupy broth distinguished by the maroon berries floating atop the water, while men clad in waders traipse through thigh-deep water collecting the bobbing berries. What I didn't know is that the cranberry bog is purposely created to aid the harvest. The rising water knocks the cranberries off their vines and, because the berries contain air chambers, they float, making their collection that much easier. Cranberry farmers then use snow rakes to corral the berries into a suction system that ferries the berries up a tube and into machinery that separates the berries from the water.

It is an interesting process, and some cran-



Cranberries commercially harvested in New Jersey.

PHOTO CREDIT: KEITH WELLER, USDA VIA FLICKR CREATIVE COMMONS

berry growers even offer excursions for city folk to experience the process. If you've ever dreamed of starring in an Ocean Spray commercial, this would be the outing for you!

What that bit of information revealed to me is that you don't need to live in a swamp in order to grow cranberries.

In Oregon, cranberries are grown mostly in the counties of Coos and Curry, two spots distinguished by their immediate proximity to the Pacific Ocean. As of 2018, Oregon ranks fourth among the states in cranberry production, behind Wisconsin, Massachusetts and New Jersey and just ahead of Washington, so it is reasonable to think that the average Pacific Northwest gardener could manage a bush or two in his or her yard.

The cranberry fruit is produced by a low creeping evergreen dwarf shrub or vine. It is related to blueberries, huckleberries and bilberries. The indispensable bee contributes to pollinization and dark pink flowers become light green berries that turn red when ripe. The berry, itself, has a tart or acidic flavor that overwhelms any natural sweetness. This explains why cranberries are so often paired with other fruits to make juice. They're generally not the kind of berry you would eat raw.

There are over 100 different cultivars of cranberry, but for growing at home, the best varieties are 'Ben Lear', 'Crimson Queen', 'Early Black', 'Franklin', 'Howes', 'McFarlin', 'Pilgrim', 'Scarlet Knight', and 'Stevens.' Other varieties have names like 'Searles', 'Mullica Queen', 'Demoranville', 'Pilgrim King', 'Valley King', 'Midnight Eight', and 'Granite Red'. Each variety has its own benefits. Some ripen earlier and have better color. Others have a higher sugar content. If you're determined to use your cranberries for a specific purpose, there are several lists on the internet that describe the differences between varieties.

Some people classify cranberries as a super-

food due to their high nutrient and antioxidant content and some research has linked the nutrients in cranberries to a lower risk of urinary tract infection (UTI), the prevention of certain types of cancer, improved immune function, and decreased blood pressure. However, there is a lot of conflicting information as to the benefits and whether cranberries used in juices or cooking contain enough of the compounds to provide a clear benefit. Studies are ongoing. For now, just enjoy the taste of these little red jewels in your recipes, and if they're healthy, so much the better.

Growing Cranberries

Surprisingly, cranberries are not hard to grow. They do, however, require cool temperatures, acidic soil and lots of water. You should plant your cranberry bush in full sun, but not in an area that gets too hot. The plant will do best in moist, well-drained humus-rich soil. Adding some sand or peat will help, as cranberries are often grown on sandy or peaty bogland. If grown in ordinary soil, you should apply a mulch to protect the plants in winter. They can withstand winter flooding but not soil that is too dry, so err on the side of too wet.

The cranberry flowers are self-pollinating, but the activity of honeybees will increase their yield, so place pollinator plants nearby. The plant, itself, will grow to about a foot high and wide, perhaps a bit larger, so space multiple plants from one to two feet apart. In the Pacific Northwest, where winters are mild, autumn is the perfect time to plant. Prepare your bed by adding some peat moss, which is acidic, to the soil. Cranberries can be grown in a raised bed or a sunken bed. Even a watering trough will work. They can be grown in a container, but it will need to be at least 18 inches deep and wide, or even wider, since the stem roots like to grow along the ground. Place your container in a saucer so that the plant always has access to water. The top six inches of the soil need to be constantly moist, as that is where the roots will be.



Cranberries growing in a bush.

PHOTO CREDIT: LIZ WEST VIA FLICKR CREATIVE COMMONS

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A general fertilize in mid-spring will be enough to keep your cranberry bush thriving. Make sure any fertilizer or amendment does not contain lime, as that will affect the acidity of the soil. Prune your plant in the spring, removing runners to keep it bushy and prevent overcrowding with the other bushes. Also prune some of the upright fruiting stems to give the remaining stems room to grow.

Harvesting

Cranberries are ready for harvest when the fruit turns a deep red. If the berries are white or pink, they are not yet ripe. Unlike commercially-grown cranberries, the home-grown versions do not need to be flooded. Just pick the ripe berries as you need them. Ripe berries can stay on the bush for more than a month, but try to get them all before the temperature dips below freezing.

Besides the traditional whole or jellied sauce, cranberries are great in juices, muffins,

cookies, salads, cocktails and pies. (See the next page for a delicious pie recipe.) They can also be dried and eaten like raisins.

You can purchase cranberry plants on the internet, but they will generally take a year before they bear fruit. So, for this year, you'll need to rely on your local supermarket or, buy it in a can. But, with a little planning, a little planting, a little digging and more than a little watering, you could be eating home-grown cranberries next Thanksgiving.

30 Fresh Cranberry Recipes from Insanely Good

[https://insanelygoodrecipes.com/
cranberry-recipes/](https://insanelygoodrecipes.com/cranberry-recipes/)

22 Savory And Sweet Recipes To Make With Fresh Cranberries from Delish

[https://www.delish.com/holiday-recipes/
thanksgiving/g309/fresh-cranberries/](https://www.delish.com/holiday-recipes/thanksgiving/g309/fresh-cranberries/)



Fresh Whole Cranberry Sauce

Cranberry-Apple Pie

This delicious pie is a wonderful combination of sweet and tart and is a great addition to the Thanksgiving menu. When we make it, we substitute Splenda for the sugar and use a sugar-free syrup and it is still amazingly good. Try it for yourself!

Recipe by Ruth Cousineau/Cooking Light November 2011
<https://www.myrecipes.com/recipe/cranberry-apple-pie-2>

This juicy double-crust beauty combines two favorite fall season flavors. Grade B maple syrup is less refined and has stronger maple taste, though grade A will work just fine in this recipe.

Ingredients

9 ounces all-purpose flour (about 2 cups)
2 teaspoons sugar
1 ¼ teaspoons salt, divided
6 tablespoons chilled butter, cut into small pieces
6 tablespoons chilled vegetable shortening,
cut into small pieces
6 tablespoons ice water
1 ½ cups fresh cranberries
1/3 cup packed dark brown sugar
5 tablespoons all-purpose flour
1/4 teaspoon ground cinnamon
2 ½ pounds Gala apples (about 6),
peeled and cut into 1/2-inch pieces
1/3 cup grade B maple syrup
Cooking spray

Directions

Step 1) Weigh or lightly spoon 9 ounces (2 cups) flour into dry measuring cups; level with a knife. Combine 9 ounces flour, 2 teaspoons sugar, and 1 teaspoon salt in a large bowl, stirring well with a whisk; cut in butter and shortening with a pastry blender or two knives until mixture resembles coarse meal. Gradually add ice water; toss with a fork until flour mixture is moist. Divide the dough into 2 equal portions. Gently press each portion into a 5-inch circle on heavy-duty plastic wrap; cover and chill 1 hour.

Step 2) Combine remaining 1/4 teaspoon salt, cranberries, and next 4 ingredients (through apples) in a large bowl, tossing gently to coat. Add syrup, tossing to coat.

Step 3) Slightly overlap 2 sheets of plastic wrap on a damp surface. Unwrap and place 1 portion of chilled dough on plastic wrap. Cover dough with

2 additional sheets of overlapping plastic wrap. Roll dough, still covered, into a 12-inch circle. Chill dough in freezer 5 minutes or until plastic wrap can be easily removed. Remove top sheets of plastic wrap; fit dough, plastic wrap side up, into a 9-inch pie plate coated with cooking spray. Remove remaining plastic wrap. Spoon apple mixture into prepared crust.

Step 4) Slightly overlap 2 sheets of plastic wrap on a slightly damp surface. Unwrap and place remaining portion of chilled dough on plastic wrap. Cover dough with 2 additional sheets of overlapping plastic wrap. Roll dough, still covered, into an 11-inch circle. Chill dough in freezer 5 minutes or until plastic wrap can be easily removed. Remove top sheets of plastic wrap; fit dough, plastic wrap side up, over apple mixture. Remove remaining plastic wrap. Press edges of dough together. Fold edges under, and flute. Cut several slits in top of dough to allow steam to escape. Chill pie in refrigerator for 10 minutes.

Step 5) Preheat oven to 425°.

Step 6) Place pie plate on a foil-lined baking sheet. Place baking sheet on bottom oven rack; bake at 425° for 25 minutes. Reduce oven temperature to 375° (do not remove pie from oven); bake an additional 45 minutes or until browned. Cool on a wire rack.



What's Up, B?

That moderately amusing question is the punchline to every wasabi joke.

But it's no lark to Jennifer Bloeser who, along with her husband Markus, turned their small business into the largest wasabi grower in the USA.

by Therese Gustin



Jennifer Bloeser

While producing the Garden Time show over the last 16 years, we've been fortunate enough to meet some of the most amazing individuals in the horticultural world. After such a long time we thought we would have been introduced to all the retailers, wholesalers, garden artists, landscapers, designers and growers in the Willamette Valley and beyond. But it seems the Pacific Northwest is home to so many talented people who

choose to make a living in this beautiful corner of the world and we continue to discover incredible individuals who have found their niche and grown their businesses right here in Oregon. A few years ago we met one such entrepreneurial woman, Jennifer Bloeser.

Jennifer, together with her husband Markus, co-founded Oregon Coast Wasabi, the largest wasabi grower in the United

States.

Jennifer's track to growing and selling wasabi took a long circuitous path from Pennsylvania to the west coast to get to where she is today. Her parents were not farmers. In fact, their backgrounds were in engineering, steel and telecommunications. But she always had a love for growing things. When she was a young girl on the east coast, she grew vegetables with her

mom in their backyard. Jennifer's first experience being an entrepreneur started in kindergarten. While most kids had a lemonade stand, Jennifer harvested pears and put up a pear stand. Little did she know that years later she would be an entrepreneur running an agricultural startup.

Prior to farming wasabi, Jennifer worked in the marine fisheries industries as a marine scientist, a Conservation Director and a Science Director in Washington. Back in 2003, Jennifer was at an equestrian training facility and a stranger was giving away wasabi starts. She thought it would be a fun challenge to grow it, so she took some home and started to grow it in her backyard.

She moved to Portland, Oregon from Port Townsend, WA in 2007 to be with Markus. Once she was in Portland, she planted a garden in their side yard and decided to plant wasabi again.

As the Great Recession took hold, the marine fisheries industry like many other industries was struggling financially and by 2008, Jennifer started thinking about starting her own business. At first she thought about growing olives but because of her love of wasabi and her experience growing it in her backyard, she decided to grow wasabi commercially. She was also drawn to growing real wasabi after she learned that the majority of the "wasabi" being passed off as real that people get in US sushi restaurants is really just horseradish dyed green. Having only grown wasabi in her yard, she had no idea the huge undertaking it was to grow wasabi commercially but being the determined businesswoman she was, she eventually figured it out, start-

ed her wasabi business (formally Frog Eyes Wasabi) in 2010 and today she is running the largest wasabi farm in the US. In Jennifer's words..." We are the only commercial wasabi grower in Oregon. Our farm is located on the Oregon Coast where the climate is optimal for wasabi cultivation.

It is humid, constantly cool and is blessed with pristine forest streams. With this ambient climate and our proven growing methodology, we replicate the cool alpine stream environment of the

Japanese mountains, which is wasabi's natural habitat.

Using the water-grown method, Oregon Coast Wasabi produces a superior product to some Asian-imported wasabi and of equal quality to the highest-grade product grown in Japan."

Jennifer's favorite part of growing wasabi is how diverse the uses of the plant are. The rhizome, stem and leaves are all edible and her favorite part of the plant is the juice from the leaf stems. "It's an amazing beautiful green color with a



Jennifer at Oregon Coast Wasabi



Wasabi planted by bubbler fountain in my yard.



Wasabi rhizome ready to harvest.

spicy/sweet flavor.”

Jennifer told me her favorite part of her business is her customers. “We ship all over the country and our customers are great. They are creative in the recipes they develop and care about their plants a lot. I love getting to talk with chefs about how they plan to use our products. We have a chef in New York who uses the leaves as taco shells.”

Wasabi has a unique flavor and a rush of heat that acts as a flavor enhancer to many foods. Unlike chili peppers though, its heat quickly dissipates in your mouth leaving a mild vegetable taste. The rhizome can be grated into a paste to add heat and complexity to many dishes including sauces, soups, meat, noodles and dressings. The heat is volatile, oleophilic and hydrophilic which allows it to be transferred to oil and spirits to make infusions. The leaves and stems are edible and although they don’t carry the same degree of heat as the rhizome, they can be served fresh in salads or cooked. Once cooked, the leaves and stems taste similar to mustard greens or spinach and asparagus respectively.

Jennifer’s client’s favorite uses include:

- Steak with fresh wasabi (and dipped in soy sauce). Imagine steak with a bit of asparagus on the fork with a horseradish heat. (Also a neo-traditional Japanese use)
- French fries with fresh wasabi (also in wasabi aioli)
- Wasabi fresh grated onto a raw oyster
- Mashed potatoes with fresh

wasabi

- Soba Noodles with Fresh Wasabi and sautéed vegetables (a Japanese version of Pasta Primavera)
- Fresh wasabi on a hamburger
- Fresh wasabi grated into an asian salad
- Wasabi-infused vodka bloody Mary (or grated and stirred)
- Fresh Wasabi ceviche
- Wasabi vinaigrette salad dressing
- Fresh wasabi grated into miso soup or stew.

To grate fresh wasabi, scrub the rhizome with a stiff brush under cold running water and pat dry. Hold the rhizome perpendicular to the Wasabi grater and grate it using a circular motion until you obtain a fine paste. Be sure to grate only what you will need as the flavor and heat will begin to dissipate within 10 to 15 minutes. The remaining portion of the rhizome can be refrigerated wrapped in a damp paper towel and placed in a sealed plastic bag. They can last up to a month in the refrigerator. Leaves and stems can last at least two weeks in the refrigerator.

If you want to try growing wasabi in your own backyard, have a little patience. It takes about 18 months to produce a big enough rhizome to harvest. Your conditions must also be favorable to successfully growing wasabi in your garden. Wasabi grows in exceptionally well drained soil, low light conditions and lots of water. Plant in an area that is in full shade all year long. If temperatures



PHOTO CREDIT: WWW.THEWASABISTORE.COM



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PHOTO CREDIT: WWW.THEWASABISTORE.COM



Wasabi plant start.



Wasabi plant with flower.



Oregon Coast Wasabi farm greenhouses.

rise above 80° the plant will stop growing but should start again when temperatures drop. Be sure to keep watering all summer long. If you fail to get much of a rhizome, you can always harvest the leaves and stems as they are edible too.

I planted some wasabi plants in my backyard in a very shady, rocky spot next to my bubbler fountain and my plants are doing great. Although you can give them a balanced fertilizer, you don't have to. Personally, I haven't fertilized my plants. The one pest that seems to like wasabi is slugs! If you are finding slug damage on your plants, you may want to add slug bait.

Jennifer has one of the best websites I've ever seen where you'll find everything you'll ever need to grow or prepare wasabi. She even has a store where you can buy the plants, graters and infused wasabi products.

And where does Jennifer see her future headed? After ten years developing and growing the largest wasabi farm in the United States, Jennifer is so excited to announce that Oregon Coast Wasabi is expanding! They just purchased a second property to grow even more of this amazing flavorful vegetable! It's all due to the hard work, dedication, vision and passion of this amazing "hortie", Jennifer Bloeser.



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Oregon Coast Wasabi
www.thewasabistore.com

Pardon My French!

The culinary world is full of cooking terms that may be Greek to you, but many are French. Here's a list and what they mean.

Aubergine or eggplant? Yes.

Industry specific language can be frustrating, especially when you don't speak the language. This is equally true in the culinary world. Whether it's a word used on a restaurant menu, or a technique described in a cookbook, if you're not familiar with the term it creates challenges and barriers.

When dining at a restaurant, you are likely to encounter a word or phrase to describe an ingredient in a foreign language or a cooking technique. Similarly in cookbooks, you will find directions using words that are meant to describe a specific to cooking. It's easier for the author to use a one-word term in a recipe than having to repeat a ten-word description of the term.

This article is meant to highlight several common and maybe not

so common words and terms, and the list is not exhaustive. In fact, an entire article could be written on French terms alone.

To get started, I thought we could look at some foods and their foreign language counterparts. I'm not sure why restaurants like to use foreign words, but I think when used, the price goes up.

Amadine – Originating from France, it refers to a dish that is prepared with almonds.

Aubergine – This is the French word for eggplant. Speaking personally, I am not a big fan of eggplant or aubergine.

Beurre – French for butter, you may be familiar with *beurre blanc* sauce which is a classic white wine and butter sauce served with fish.

Courgette – Sticking with French words, courgette is French for zucchini. Who wouldn't pay more for *gratin de courgettes* than zucchini sprinkled with breadcrumbs and grated cheese (aka *au gratin*).

Florentine – Although this word technically means to cook in the style of Florence, Italy, the accepted meaning is any dish that contains spinach, such as *eggs Florentine*.

Haricot verts – Haricot verts are basically a French variety of green beans. They are a long, thin, and refined green bean, and make a nice presentation.

Offal – I love this one...the entrails and internal organs of an animal used for food. Also known as variety or organ meats. Supposedly the word is derived from

the parts of the animal that would fall off when butchering. Originally not a fan, I thought the spelling should be A-W-F-U-L.

Poivre – Our last French food word translates to pepper in English. A famous preparation is steak au poivre or peppered steak.

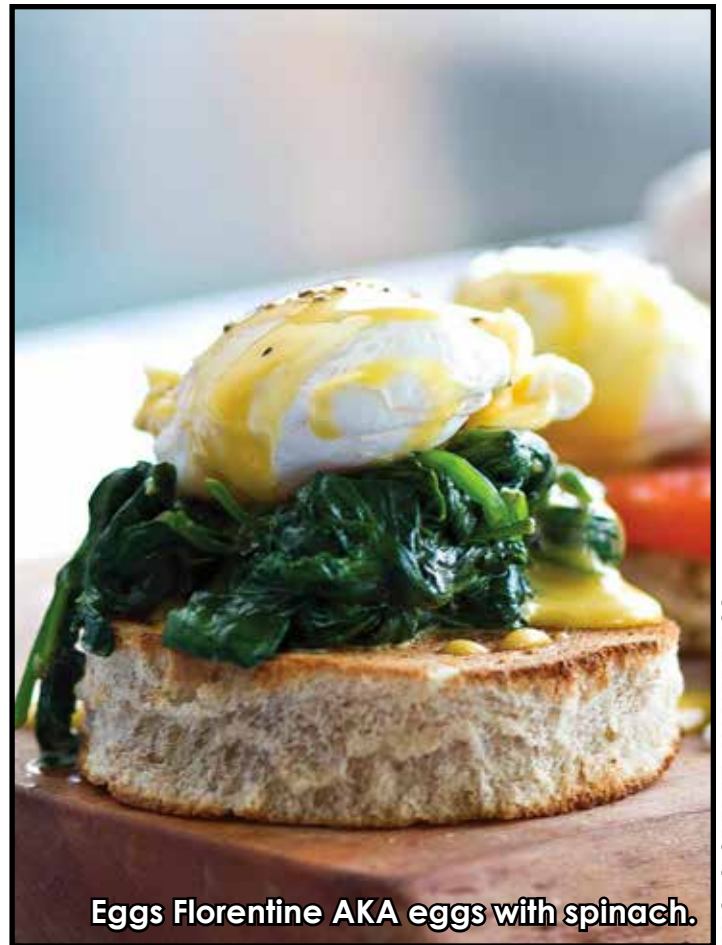
Now that we understand what we're eating, let's move on to terms related to food preparation. As mentioned, it is always easier to use one word to describe a technique, but first you need to understand the technique.

Some would do a top 25 or top 10 culinary terms, but I am going to do a top 14 as I am writing this article on the 14th. Makes sense to me, so

here we go.

Al dente – This is an Italian word that means "to the tooth". The term can be applied to pasta and sometimes vegetables. For pasta, it should be tender, yet slightly chewy. When referring to vegetables, they should be firm, but not raw. This is how I prefer my vegetables. No mushy vegetables for me.

Bain-marie – A bain-marie is also known as a water bath. Food is placed in a container and then cooked either over heated water; as in a double boiler or placed in a container with water; creating a water bath. The objective is to cook delicate foods such as chocolate and custards gently and not subject them to direct high heat.



Eggs Florentine AKA eggs with spinach.

PHOTO CREDIT: NAMEBET.CC



To some offal, to others awful.

PHOTO CREDIT: KST-TRANSPORTATION.COM



A classic chiffonade cut.

PHOTO CREDIT: CHEFMOMMY-BRANDAO.BLOGSPOT.COM



The fond created from browning meat and ready to be deglazed.

PHOTO CREDIT: WWW.DENVERPOST.COM

Bake blind – This is the process of baking a pie crust or pastry without filling. This is generally done when the filling takes less time to bake than the crust or the filling is not baked at all. I use this method for pizza crust as well. Pre-baking the crust helps avoid a soggy crust when the tomato sauce and toppings are added, and then baked.

Blanching – This method can be used if you intend to freeze vegetables. It removes dirt and microorganisms as well as stops enzyme activity. It also helps to retain the vegetables bright color. The process involves boiling for a short period of time and then placing in cold water to stop the cooking process. I use this method if serving

green beans at a dinner party. I blanch the green beans early in the day, dry off and store in the fridge. When dinner is ready, I quickly sauté in butter to heat through and toss in some toasted almonds. They turn out al dente and delicious. Note that some would say this is technically parboiling.

Chiffonade – This French term means made of rags or little ribbons and refers to thinly sliced herbs. This technique is generally used for larger leaf herbs like basil but has become popular with vegetables such as kale.

Deglaze – Quite simply, this is adding liquid to a hot pan to release the fond (see next term).

Fond – Fond is the tasty bits left in the pan after

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searing meat. It helps to build flavor in foods such as sauces or braises. After searing, a liquid such as wine is used to deglaze the pan to release the fond. Do remember that a burnt fond cannot be used.

Jus lie – Most are familiar with an au jus, which is basically flavored meat drippings. A jus lie is meat drippings that have been lightly thickened with cornstarch or arrowroot. This could be considered a light gravy.

Mirepoix – Is a combination of aromatic vegetables generally used in making stock, soup, braises and stews. A traditional French mirepoix consists of two parts onion and one part each of carrot and celery.

Mise en place – It means “everything in its place” and is one of the most important, if not the most important, culinary term. The concept is to have everything ready before you start cooking...all

measuring, slicing, dicing, cutting, and chopping. Nothing worse than being in the middle of cooking and realizing the next ingredient to be added at a critical step is not prepared. This should be the equivalent of the Boy Scout motto “Be Prepared”. Culinary motto “mise en place” or in English, “Be Prepared”!

Nappe – This is a term used to describe a desired consistency of a sauce. It has reached the appropriate consistency when you dip the back of a spoon in the sauce and then run your finger down the back. If a clean, not runny line is formed, you have a nappe consistency. Not too thin, not too thick.

Remouillage – This is a great word and an interesting process. The word means “rewetting” and the process involves using bones from a previously made stock to make a new, weaker stock. This weaker stock can be used to make a new stock or reduced for other uses. May not be that practical in

the home kitchen, but it does get the most use you can from your chicken stock bones.

Sweat – Sweating is similar to sautéing, except when you sweat, you are using a lower heat to soften and draw out the moisture of vegetables, where sautéing uses high heat to quickly brown food.

Tempering – This is the process of combining two ingredients with widely different temperatures. Quite often done with eggs and the objective is to not cook the eggs when combining. Pay particular attention to the recipe on how to and how much to combine.

So there you have it, a good start to culinary food and preparation terms.

In closing, it is my hope that these terms will help you in your culinary endeavors and that the article was not too offal... I mean *awful*!



Testing a sauce for a nappe consistency.

PHOTO CREDIT: WWW.SERIOUSEATS.COM

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WTDITG

We know the days get shorter beginning in June, but somehow it becomes most evident in November. Suddenly, it's dark when we get up and dark when we come home. For many gardeners, their time in the yard is confined to weekends. But less time doesn't have to mean unproductive time. There are many simple tasks you can perform in the fall that will improve your garden next year.

PLANNING

- Consider purchasing a live tree this year. Live trees brought in the house for the holidays are such a great tradition. Discuss the idea with your family this month and then get set to pick out this year's tree early while the selection is best.



- Force some Paperwhites for some great smelling indoor flowers for the holidays. Pick them up this month before they are all gone. A tip; give them a shot of vodka (really) after they



begin to send up foliage. The alcohol helps to keep the growth shorter, not so tall and lanky that they fall over.

- Watch for very wet areas and begin planning how to tackle your poor drainage issues. One solution is to create a rain garden, something you see more and more in new developments and commercial sites. An area of a depression in the ground that collects the rainwater and allows the water to percolate downward instead of running off. You can plant red and yellow twig dogwoods, small bush type willows, like Arctic or Dappled willow to help soak up the water.



PLANTING

- Get the garlic planted. Fall is the time to plant garlic and if you haven't gotten them planted yet, do so this month. You'll be harvesting the tasty garlic next July.



long so plants don't mind being tucked into the soil now. In fact, they'll like it much more than sitting above ground this winter in a pot!

- Plant a cover crop in the veggie garden if you haven't yet. This is the last chance to get a green manure crop growing in winter.



- Feel confident to plant your landscape plants this month. Roots will grow a little all winter

- There is still time to get the spring bulbs planted. Don't put this off much longer. The sooner you get them in the ground in the fall the better the root development will be encouraging the best blossom display for next spring.



What To Do In The Garden NOVEMBER

TASKS, MAINTENANCE & CLEAN-UP

- Time to clean out the Mason Bee condos and clean up the cocoons. Many of your local garden centers have information on how to manage your overwintering bees.



a registered spray. Dormant oils help to smother over wintering insects.

- Don't freak out when the evergreen conifers get some brown foliage showing now. Every fall the evergreens lose their oldest foliage; from the bottom upward and the center outward. This is normal and there is no need to panic.

- WAIT! Don't trim back shrubs and evergreens hard now. Cutting back plants now cuts away the parts of the plants that are signaling the rest of the plant that

cold weather is coming.

- Cut the roses to about 3-4' tall, no shorter. Cutting back too hard now exposes too much of the lower portions of the bush to the winter cold. You can cut them back lower next March.

- Don't cut back ornamental grasses. The seed heads are super pretty with frost on them and the birds get the seeds when they are ripe. The plants go through winter best



when intact. Next spring, the end of January or the first week of March, cut back the growth to 3 to 6 inches tall.

- Mulch the beds for winter cold protection. Leaves work well or a compost mulch. Mulches are great at stopping soil erosion and keeping the soil from compacting as a result of all the rain. Mulch-



ing the beds includes; the cane berries, shrubs, bulb areas and perennial flowerers.

- Rhubarb and asparagus

beds: Protect and insulate these plants with a good dose of manure for winter.

- Lawn mower cleaned up and set for next year. If there is gas left in the tank you can get something called Sta-bil to add to the tank. This helps keep gas fresh for up to 12 months in stored equipment like lawn mowers.



- Get the irrigation system put away or blown out so no freeze damage takes place.

VEGETABLE GARDEN



- Check the stored potatoes to make sure nothing is rotting. Discard anything that is soft or rotting before it affects more of the stored tubers.

- Create a row cloche over crops of winter vegetables. A cloche is a small structure made of glass

or clear plastic or with reemay cloth, like Harvest Guard. It's placed over the top of cold sensitive

plants. Harvesting veggies all winter is going to be so yummy!



- Keep weeds from taking over in the winter. If you didn't plant a cover crop in time for winter protection, consider laying down wet black and white newspapers, 6 layers thick and covering with an organic compost mulch or manure.



PLAY TIME

Gardening Events Around Town

COVID-19 PANDEMIC: The information listed herein was accurate at the time of publication, but may be subject to change. 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.

Celebration of the Chrysanthemum

November 1-21, 2021

Lan Su Chinese Garden, Portland, OR

Make way pumpkins, this is the season for chrysanthemums! At Lan Su we are celebrating the chrysanthemum in November with our Chrysanthemum Penjing Exhibit a unique artform that will inspire with wonder. The illustrious history of the Chrysanthemum is honored through presentations on Chinese medicine, floral arts displays, cultivation and demonstrations and more! www.lansugarden.org

Nov 1-21: Chrysanthemum Penjing Exhibit

Nov 1-21: Chrysanthemum Floral Arts Display
Featuring local floral designers, Michelle Dummer, Michelle Koeppe & Thang Ngo on Nov 6 & 7.

Nov 2, 9 & 16: Classical Chinese Medicine Lecture Series - Chrysanthemums as medicine from a classical Chinese perspective with Dr. Gabriel Forest Weiss.

Nov 14: Cultivating Chrysanthemum Penjing
A talk with Asian gardening consultant, Mark Vossbrink.

Nov 20: The Chrysanthemums of Lan Su
A display and demonstration with Lan Su horticulturist, Carla Lilyquist & horticulture volunteer, Janet Parenteau.

Nov 20: Chrysanthemum Q&A
Q & A table with Maymelle Wong of the Portland Chrysanthemum Society.

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Week of Lights

Thursday-Sunday, November 4-7, 2021

Al's Garden and Home, Sherwood, Gresham, Wilsonville, Woodburn, OR

The Holiday Season is almost here, and our Week of Lights is back! From November 4th through the 7th, save 20% on Christmas merchandise and more all day long at Al's. When the sun goes down, the lights really begin to shine! Start the Holiday season with food, drinks, Christmas music and a Special after-hours shopping experience. For those attending the Al's of Woodburn event, there will be a farm tour of poinsettias where an Al's growing expert will walk you through the process of how our wide varieties of poinsettias are grown. www.als-gardencenter.com

Each store will have their own night to shine (see dates and times below).

- Al's of Sherwood November 4, 2021
4:00pm - 7:00pm
- Al's of Gresham November 5, 2021
4:00pm - 7:00pm
- Al's of Wilsonville November 6, 2021
4:00pm - 7:00pm
- Al's of Woodburn November 7, 2021
12:00pm - 4:00pm
- Poinsettia Tour leaves from the Woodburn store at 12:00pm

Cooking with Pumpkin

Saturday, November 6, 2021 • 10:00am-11:00am
Blooming Junction, Cornelius, OR

Pumpkins are delicious and nutritious! Learn how to take your Halloween decor from whole pumpkin to gourmet dish in this class taught by farmer

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Justin featuring autumn inspired sweet and savory recipes. \$15/person Register now! www.bloomingjunction.com

Little Sprouts Sugar Cone Bird Feeder

Friday, November 12, 2021

Garland Nursery, Corvallis, OR

Cost: \$10. Sprouts will learn about providing winter food for birds as they turn a giant sugar cone into a bird feeder. Each kit will include a large sugar cone, peanut butter, and bird seed. *Each kit is \$10. Pre-payment required, call us today to reserve your kit(s)! 5470 NE Highway 20, Corvallis, OR 97330. www.garlandnursery.com

A Vintage Flea

Friday, November 19, 2021 • 5:00pm-8:00pm

Saturday, November 20, 2021 • 9:00am-4:00pm

Margie's Farm and Garden, Aurora, OR

While we've learned that nothing is certain, we hope that you will be able to join us November 19th, 2021 for a super night of early-bird shopping! It's our Friday Night Early Buy Bash and it is, oh, so much fun! This paid-admission party will get you first crack at all the treasures offered for sale. Plus, so much more! And be sure to come back on Saturday, November 20th, for a restocked, re-energize, re-imagined, and FREE day of shopping, food, demonstrations and all-around good times! Saturday 9am to 4pm 12814 Arndt Rd., Aurora, OR 97002. www.avintageflea.com

Thanksgiving Centerpieces

Saturday, November 20, 2021 • 10:00am-11:00am

Blooming Junction, Cornelius, OR

Craft your own handmade Thanksgiving centerpiece made with fresh, aromatic mixed greens, fresh flowers, candles, and a bow ready for the Holiday Season! We will walk you step by step through the centerpiece making process, share

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tips on how to get the most out of your materials and end up with a creation you'll be proud to share with your friends and family this Thanksgiving and for weeks after! \$30/person. Register now! www.bloomingjunction.com

Make Your Own Kombucha

Sunday, November 21, 2021 • 10:00am-11:00am

Blooming Junction, Cornelius, OR

Kombucha is a delicious fermented probiotic beverage with many health benefits including improved digestion, inflammation, immune function, and countless others. Come learn the ins and outs of brewing this bubbly drink and take home everything you need to get started at home. This class is taught by Oregonic Tonic, local brewers of organic, craft kombucha! \$20/person Register now! www.bloomingjunction.com

Silverton Christmas Market

November 26, 2021-January 9, 2022

The Oregon Garden Resort, Silverton, OR

Don't forget to check off your holiday shopping list while supporting local businesses in our artisan vendor market. Once you are done strolling through thousands of lights, visit our Vendor Market and take a piece of the event home with you! This is a cashless event due to COVID-19 and minimizing interactions. Please bring a debit or credit card for all food, drink and vendor purchases. www.silvertonchristmasmarket.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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These are just some of the companies we've produced videos and commercials for:

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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"



www.GustinCreativeGroup.com

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