

Volume 4, Issue 8, 2006, October 2006

# **Northwest Native Plant Journal**

**A Monthly Web Magazine**

**NW Native Fall Color**

**Roses: After the bloom**

**Caring for the fall garden**

**Published by The Wild Garden: Hansen's Northwest Native Plant Database**

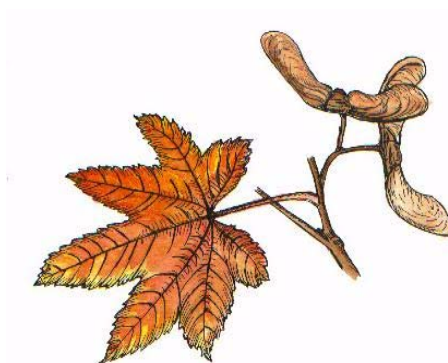
# Northwest Native Plant Journal

## A Monthly Web Magazine

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# About this Web Magazine

This Journal was created under the direction of Wally Hansen – a dedicated Grower, Aficionado and Passionate Lover of Northwest Native Plants.

This Journal is not 'commercial.' Our goals are:

- A** — To generate interest, even passion, concerning the magnificent Native Plants of the Pacific Northwest.
- B** — To help you create your own Native Plant Gardens, large or small, for home or work.
- C** — To help you propagate and “grow on” those species that interest you the most.
- D** — To inform both Home Gardeners and interested Professionals of many disciplines concerning trends and news items from my little corner of the world.
- E** — To help the reader enjoy native plants more by understanding the historical and cultural role of native plants (i.e.—use by Native Americans, Pioneers, Early Botanists, etc.).

California Black Oak (*Quercus kelloggii*)  
Botanical print by Heidi D. Hansen



# On the Cover

## Vine Maple (*Acer circinatum*)



Vine Maple (*Acer circinatum*)  
Photo by Rory

The Vine Maple is a must for every Northwest garden. It's colorful fall show leaves every other tree in the dust. To be sure, there are other plants with as much color but most require full sun to bring out their brilliant hues. Vine Maple presents the reds and oranges and golds even when grown in shade.

And it's so versatile! It can be trained up a trellis. You can remove the side branches and mold it into a tree shape. You can even use it as a ground cover--let the branches grow long, pin them down when they reach sufficient length and they'll root for you.

This delightful Northwest Native will also serve admirably as a fence material.

But it's the fall color that puts it head and shoulder above the rest. Hardy and extremely drought resistant, Vine Maple is simply the best.





# Rare plant puzzle



Copyright Donald C. Eastman  
Photograph is used with his permission

## Name this plant!

A clue to help you on your quest for the correct answer:

“To some I am known as a grain and others call me a garnish. Though I may seem familiar, look closely: I may not be what you think!”

Send me an email with the correct botanical name of this plant. A small prize to those who correctly identify by October 6, 2006.

Good luck!  
*Wally*

## Answer to last Journal's puzzle:

**Mirabilis bigelovii**  
(Desert four-o'clock or  
Wishbone Bush)

**Congratulations to all who correctly answered!**



# To Do List

## Caring for your NW Native Plant Garden



**1 – “Weed picking”** Have you gathered some natural materials for an autumn bouquet? Don’t wait too long or those luscious leaves and dried seed pods will be gone for the year.

**2 –** Check all your perennials while there are still some leaves. Many native perennials can be divided and fall is a good time. If you can find separate stems with roots, you can divide off a new plant. Certainly plants such as Oxalis, False Lily-of-the-Valley, False Solomon Seal, Wild Strawberries. Red Columbine, etc, can be easily divided. It’s a good time to put markers where your perennials are planted, too.

**3 –** Mulch new plants now for root protection. Don’t be caught by an early, hard freeze.

**4 –** If some native deciduous shrubs grew too fast and are a bit leggy, you can prune them back when the leaves are off. Shrubs should be pruned to force bushiness. If you are going to take winter cuttings from the trim, wait until December. (Be very cautious in pruning young native trees – only to correct some improper shape – never cut the leader!)



**5 –** Get your native bulbs and rhizomes in now. Sometimes it is tricky to hold bulbs in refrigeration. This may break winter dormancy too early and the bulbs and rhizomes will “think” the winter is over and start sprouting!

**6 –** For native plant gardens that are dense and newly planted, be safe from some diseases by raking leaves, pruning off dead branches and burning this trash. Diseases can winter over in damaged plant material. Better use sawdust (hardwood), bark dust, etc. as mulch.

**7 –** Plant trees this fall and winter. You do not have to wait until spring. Fall plants are great – plantings of bareroot native plans in Jan, Feb and March are OK as long as you can work the soil. Native Plant Gardening is a 12 month “hobby” (obsession??)

**Gather rosehips before it rains to make this wreath.**





# Sparky's Corner

## A special message from our frisky contributor

It's fall! I heard the two-leggers talking about it in the gardens today. They were picking up plants and putting them in their cars and going away with them. I don't know what they are going to do with them but I sure do hope they put them in the ground somewhere. They were so excited! They even took some big trees. We're going to miss those big trees, they are just about big enough to jump around in. That's OK. We have lots of old ones here at the nursery.



And boy oh boy, are the oaks making some great acorns! It's a good year for the little 'corns. We're burying them all over the woods. It will be a cozy winter with all that food.

The nights are getting chilly so everybody is piling into nests together. Some nights are still warm but not many of them.

With all the extra two-leggers around lately my buds and I have to scamper quick to get out of the way of their cars. (They call them "cars" but we like to call them "zoom-zooms"--we heard one of the young two-leggers call them that and we like the way it feels in our mouth when we say it). Anyway, those cars are fast and they don't have any respect. They just go all over on the rocks and don't pay any attention to my buds and me. We have to race fast to stay out of their path. They have eyes but I don't think they see with them. Some of their eyes are bright like sunshine, too. Some even have a cover that

[⇒ More ⇒](#)

# Sparky's Corner, continued

opens and shuts. Bizarre. They also make bad smells out of their, ahem, back sides. It's even worse than old Mr. Snorters. He says he makes that smell because of his digestion. I think it's just because he's old. But I don't know why the zoom-zooms smell like that. Maybe they ate something bad.

There are some raccoons living up on the hill now. They moved in because a bunch of two-leggers cut down the woods where they were living before. They seem like nice folks. They mostly come out at night while we're asleep so we don't see too much of them. They're not too friendly with the two-leggers. Squirrels get along with just about everybody but the raccoons are a bit more private. Maybe they have other night-time buds though. We all usually see each other about sundown. The deer are out then having some supper and the raccoons are just getting up, a few possums are just starting to move around (boy, those possums are slow!) and we're heading for our nests. It's a nice time and everybody is real pleasant. All except the skunks. They seem to have a little what my mom calls "attitude." (That means they're sort of snooty.)

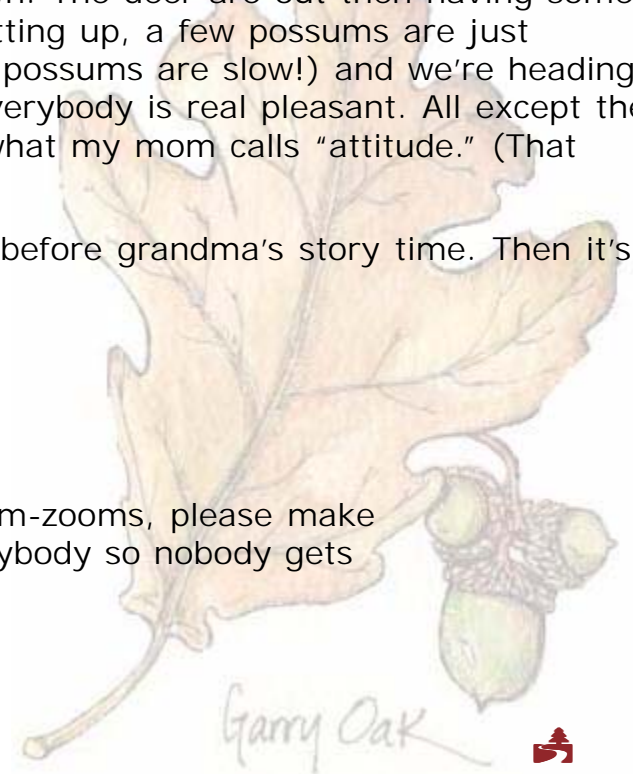
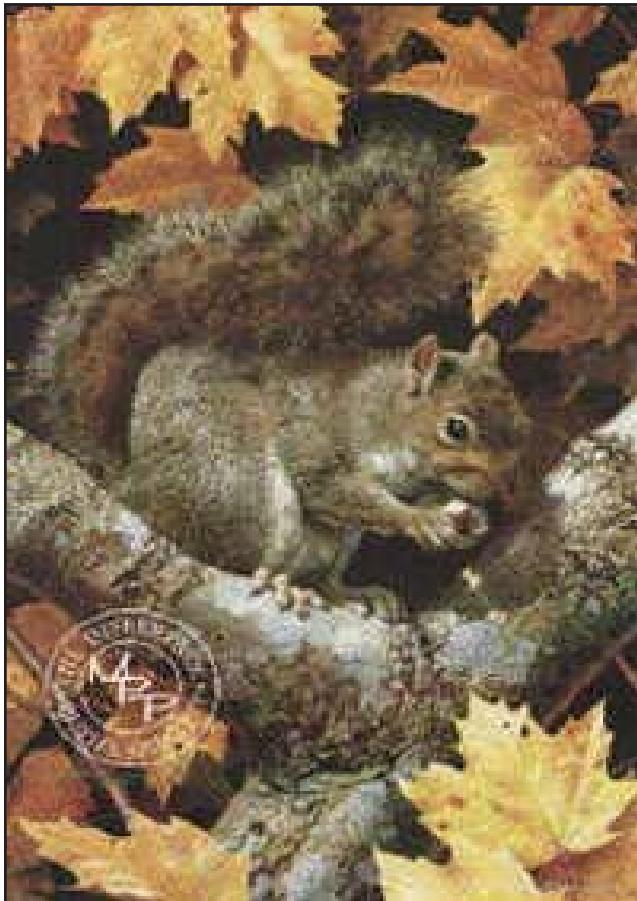
Well, gotta go get something to eat before grandma's story time. Then it's off to bed for me.

Your friend,

**Sparky**

P.S. If you're using one of those zoom-zooms, please make them behave and watch out for everybody so nobody gets squished.

This squirrel was painted by Robert Bateman. Looks like a friendly chap!





# Falling Leaves

## Quick and easy decoration

A quick and simple idea for decorating with those beautiful autumn leaves.

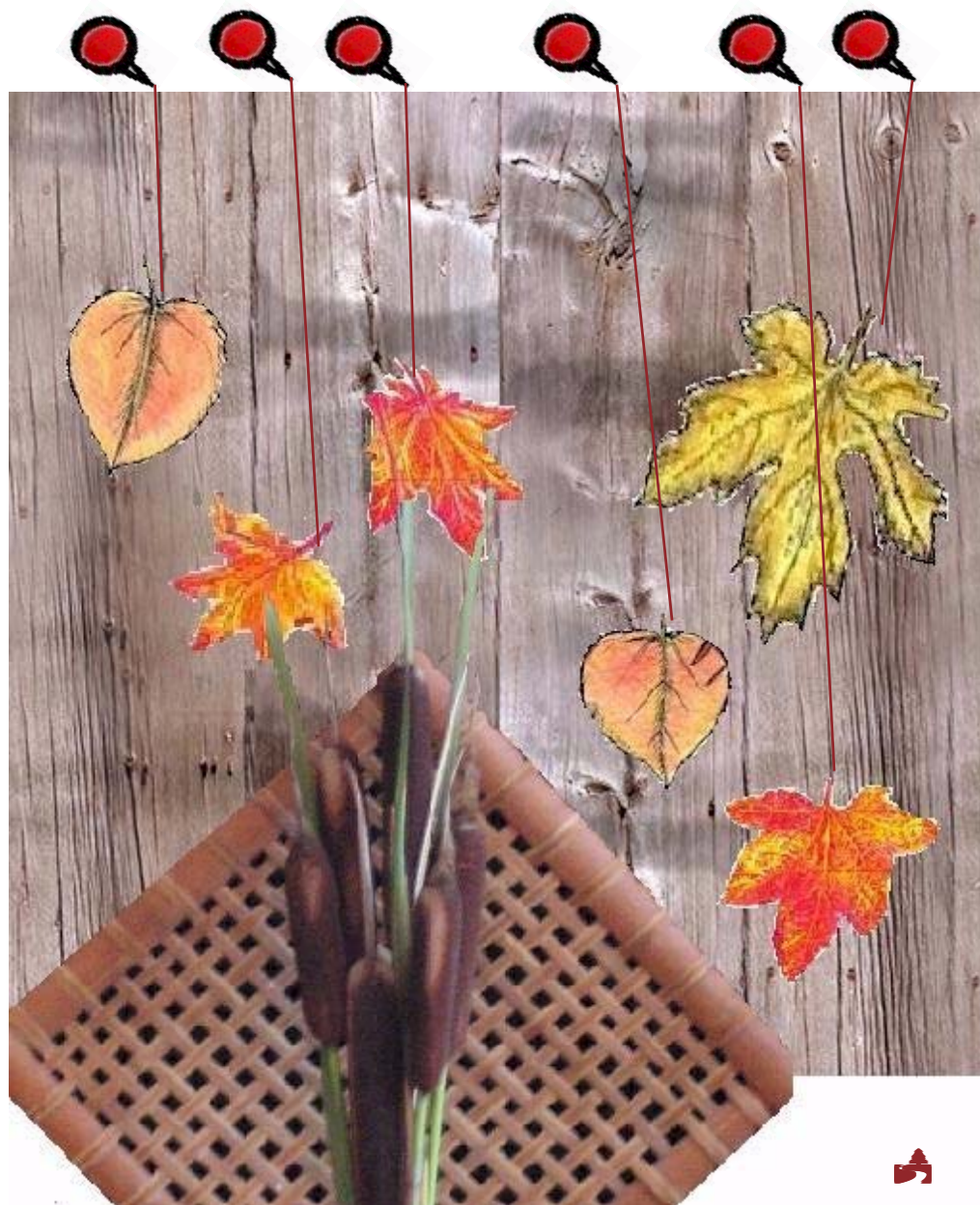
I saw this done in a little boutique once a long time ago. The leaves were pressed between sheets of waxed paper with an iron on very low setting.

Then a length of thread was affixed to each leaf. I think they used a glue gun but a dab of most any kind of clear glue would work. The advantage of the glue gun is you don't have to wait for it to dry. A spot of melted wax might do as well--you could have a candle burning and just drip a bit on the leaf and then touch with the end of the string.

The individually strung leaves were tacked to the ceiling of a long porch and as I walked among them they fluttered. It was delightful, like falling leaves. The thread was light weight sewing thread and the slightest movement of air made the leaves dance.

Take a walk where the trees are turning colors and gather leaves that attract your eye. Waxed leaves will keep for years. If you prefer not to keep them, they'll be just fine in the compost.

Mmmm--I think this is a craft for a blustery day in October, to be savored with a steaming cup of spiced cider.



# The Leaves of Autumn

## Nature's show

I've just finished making a new screensaver, Autumn Leaves 2006, and thought you'd like to see some of these beautiful photographs here in our journal. They were taken by our staff photographer, JoAnn Onstott, with her digital camera. The composition of these pictures is just outstanding. We present these few as our homage to the incredible beauty of nature in the fall.



Vine Maple (*Acer circinatum*)

Against this clear autumn sky, the leaves take on the colours of stained glass.

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# The Leaves of Autumn, continued

Red-Osier  
Dogwood  
(*Cornus  
sericea  
[stolonifera]*)

Rosy leaves  
on red stems,  
nature is so  
color-coor-  
dinated!

⇒ More ⇒





# The Leaves of Autumn, continued

California  
Black Oak  
(*Quercus*  
*kelloggii*)

Rich golden  
hues of the  
oak bring to  
mind  
pumpkin pie  
and a warm  
fire.

⇒ More ⇒



# The Leaves of Autumn, continued

Another Red-Osier  
Dogwood (*Cornus  
sericea*  
[*stolonifera*])

The maroon color  
will turn to deep  
rose and the stems  
will become scarlet  
as the leaves fall to  
the ground.

⇒ More ⇒





# The Leaves of Autumn, continued

Big-Leaf  
Maple  
(*Acer  
macrophyllum*)

This composition is naturally sweet, giving the maple turning yellow, the evergreen needles peeping around its edges, other maples leaves already brown and the red in the background.

Exquisite!

⇒ More ⇒





# The Leaves of Autumn, continued

Wolfberry or  
Western Snow-  
berry  
(*Symphoricarpos  
occidentalis*)

An unusual  
and refreshing  
combination  
of colors, the  
lime green and  
bright yellow  
combine beau-  
tifully with the  
carmine at the  
base of the  
branch and the  
wine at its tip.

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# The Leaves of Autumn, continued

American Cranberry Bush or Snowball  
(*Viburnum trilobum*)

After the fluffy white bloom, the leaves again star in the garden in fall with their brilliant red hues. An old-fashioned favorite.

Note the different look of this plant which has reached it's ultimate color and the one on page 18 which is about midway to it's final red.

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# The Leaves of Autumn, continued

Squashberry  
or  
Moosewood  
Viburnum  
(*Viburnum  
edule*)

The shine  
on these  
leaves  
almost  
looks  
waxed.  
Mottled  
colors are  
distinctly  
Northwest  
autumn.

⇒ More ⇒





# The Leaves of Autumn, continued

American  
Cranberry  
Bush or  
Snowball  
(*Viburnum  
trilobum*)

This Snowball  
iwill become  
more and  
more red  
before the  
leaves fall  
(see the one  
on page 16  
for example).  
The fruit is  
edible!

⇒ More ⇒





# The Leaves of Autumn, continued

Vine Maple  
(*Acer circinatum*)

Ever dependable, Vine Maple gives a colorful show even when grown in shade. One of the most versatile Northwest Native shrubs.



# Roses are Forever

## Edible and attractive rose hips

Here's one kind of generous hips that are a good thing!

Right about now, rose hips are ripening to their brilliant red, orange or golden shades, signifying they are about ready for harvest. Different kinds of roses present different hips. Some are large, as big around as a quarter. Some are tiny like little peas. Some are round and some are oval, some are pear-shaped. It all depends on the rose. Cultivated roses--those hybrid teas and floribundas and the like--do make hips and some of them are just beautiful. However, wild roses are customarily used for foods and beverages. First Nations people have relied on native roses as an important food source for centuries.

Photo by Jennifer Rehm



### Edible Uses.

Delicious eaten right off the bush, rose hips are extremely high in vitamin C (ascorbic acid), more so than oranges. They also contain vitamins B,E, and K, beta carotene, bioflavonoids, fiber, folate and riboflavin. If the tart flavor is not to your liking, all is not lost. You can use them to make jam or rose wine, tea or rose candy. Rose syrup is a lovely and unusual topping for ice cream. A simple homemade organic vitamin can be made by grinding the dried hips and putting them into gelatin capsules.

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Little Wild Rose (*Rosa gymnocarpa*)  
Photo by JoAnn Onstott



# Roses are Forever, continued

## Decorative Uses.

Save the most beautiful hips for eye-appeal. A wreath of rose hips is divine for holiday decor. Sprays of rose hips give spark to dried arrangements. Strung on a length of monofilament or heavy sewing thread, rose hips are a lovely garland for holiday trees, for draping around a lamp shade (the heat of the lamp will warm the hips, giving a pleasant aroma to the room). Little bunches of rose hips are oh, so sweet to include in your bird feeder. Leave some hips on your rose bushes for the birds to pick on their own. They'll remember your garden and return through the year to snack on bugs.



Little Wild Rose (*Rosa gymnocarpa*)  
Photo by JoAnn Onstott



Photo by Jennifer Rehm

## Rose Hip Jam

- 4 qt rose hips with black ends removed (about 5 pounds)
- 3 1/2 c Sugar
- Water (Wine or sherry)

Gather the rose hips after the first frost. Wash the rose hips well in case there is any insecticide residue. Cover with water and simmer until the hips are very soft and falling apart. Press through a food mill or colander to remove the seeds and larger particles. Press through a finer sieve to remove the smaller fibers and seed bits.

Cook the pulp down until it is quite thick, (thicker than heavy cream). Add about a pound of sugar for every pound of pulp. Check the taste to see if it's sweet enough. Rose hips have enough pectin to jell and enough ascorbic acid to make it a little tart. Cook over high heat until the mixture has a thick jam-like consistency. Put in jars and process. Makes 4 half-pint jars.

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# Roses are Forever, continued

## Rose Hip Tea

- 1 tea bag
- Sugar or honey to taste
- 1 tablespoon dried rose hips
- 1 cup boiling water
- 3-4 whole cloves

Steep tea bag, rose hips and cloves in boiling water for five minutes. Remove hips and cloves. Reheat if desired. Sweeten to taste with sugar or honey. Makes one serving.

## Rose Hip Leather

Use soft ripe rose hips (the riper they are, the sweeter they are).

It takes about 4 cups of rose hips to make 2 cups of puree. Remove stalks and blossom ends. Rinse berries in cold water. Put them into a pan and add enough water to almost cover. Bring to a boil and simmer 10 to 15 minutes. Press through a sieve or strainer. All that does not go through the sieve is placed in the pan again. Add a little water, enough to almost cover. If you want a thicker puree, add slightly less. This time heat but do not boil so vigorously. This will dissolve a little more of the fruit so that it will go through the sieve. Press again and then repeat the process one more time. By now, most of the fruit should have gone through the sieve leaving only seeds and skin to discard.

Line a cookie sheet, 12 by 17 inches, with plastic wrap. This size cookie sheet holds approximately 2 cups of puree. Spread puree or fruit leather evenly over the plastic but do not push it completely to the sides. Leave a bit of plastic showing for easy removal. Place on a card table or picnic table in the hot sun to dry. If the plastic is bigger than the cookie sheet and extends up the sides, anchor it with clothes pins so it will not flop down and cover the edges of the leather. Puree should dry in the sun six to eight hours.



Nootka Rose (*Rosa nutkana*)  
Photo by JoAnn Onstott

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# Roses are Forever, continued

## Rose Hip Nut Bread

- Juice of 1 orange plus water to make 1 cup
- 1/2 cup chopped raisins
- 3/4 cup seeded and chopped wild rose hips
- 2 Tbsp melted butter
- 1 tsp vanilla
- 1 egg, beaten
- 1-1/2 cups all-purpose flour
- 1 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup nuts or sunflower seeds

A cup of rosehip tea. Photo from  
Backwoods Home Magazine  
([backwoodshome.com](http://backwoodshome.com)). See their  
article, Gather rose hips for health,  
by Gail Butler



In a large bowl, mix the first six ingredients. Sift together and then add the dry ingredients. Mix until well blended but do not overmix or bread will be dry and heavy. Gently stir in nuts or sunflower seeds. Spoon batter into a well-greased 5 x 8-inch loaf pan and bake at 350 degrees F. for one hour.

## Rose Hip Syrup

- 4 cups rose hips
- 2 cups water
- 1 cup sugar



Wash rose hips thoroughly. Remove stems and flower remnants. Boil hips and water for 20 minutes in a covered saucepan. Strain through a jelly bag. Return clear juice to kettle. Add sugar. Stir well and boil five minutes. Refrigerate until used. This can be used over pancakes or ice cream. It is also a delicious sweetener for hot or iced tea. Rosy lemonade is my personal favorite.

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# Roses are Forever, continued

## Rose Hip Jelly

- 4 quarts ripe rose hips
- 5 cups sugar
- 2 quarts water
- 1/2 cup lemon juice
- 1 package pectin crystals

Simmer rose hips in water until soft. Crush to mash, and strain through a jelly bag. Makes about 4 cups of rose hip juice. Add the lemon juice and pectin crystals, stir until mixture comes to a hard boil. Stir sugar in at once. Bring to a full rolling boil and boil for 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Pour into hot sterilized jars.

Photo by Jennifer Rehm



Recipes, unless otherwise noted, are from Sheri & Charlie Plyler's website, <http://indianspringherbs.com/>

## Rose Hip Crumble Pie

- Pastry for single-crust 9-Inch pie
- 1 cup dried rose hips
- 1/4 cup milk
- 1-1/2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- Dash of salt
- 1/2 cup shortening
- 1-3/4 cups brown sugar
- 2 egg yolks, beaten
- 2 egg whites
- Pecan halves (optional)

Prepare pastry and line a pie pan. Soften rose hips in milk. Sift together flour, baking powder and salt. Cream in shortening and brown sugar, mixing well. This makes a crumbly mixture - reserve 1 cup for topping. To the remainder add the egg yolks, milk and rose hips. Beat the egg whites until peaks hold form. Fold into the berry mixture. Spoon into pie pan and sprinkle with the crumbly topping. Garnish with pecan halves, if you wish. Bake at 350 degrees F. for 35 to 45 minutes or until pie appears well done.

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# Roses are Forever, continued

## Rose Hip Candy

### Ingredients and Instructions

Wash rose hips with a spray or under running water. Drain and pat dry gently. Remove seed from each hip with small spoon or pointed knife. For each cup rose hips, dissolve 1/3 cup sugar in 2 tablespoons plus 2 teaspoons water. Add rose hips to sugar-water and cook over medium heat. Be sure all hips are coated on the inside. This is easiest done by tilting the pan and spooning the syrup over and around them. Shake pan occasionally. Cook until hips are just about to burn, about 5 to 10 minutes. Remove hips as quickly as possible from pan - but individually, if you can - dropping each onto a sheet of waxed paper covered with granulated sugar. (I use two forks for this process.) Separate any nested hips. Sprinkle sugar over them, then roll in the sugar until hips are well coated on all sides.

While they are drying, break off any hard bits of sugar. Add more sugar, toss gently with two forks. Store in a glass jar.

It is not advisable to try more than 1-1/2 cups rose hips at one time. For that amount, use 1/2 cup sugar and 1/4 cup water. It is best to have hips only one layer deep in the pan to avoid nesting of hips. Also, the syrup thickens fast while you are removing the hips from the pan.

A winner of two blue ribbons at the Southeast Alaska State Fair. From: One Hundred Years in the Kitchen by Mary Scott Peters (Self-published), Recipe by: Janet Woodring Haines



Too late--these hips are too far gone for cooking or crafts but are still good bird food.  
Photo by Jennifer Rehm

⇒More⇒

# Roses are Forever, continued



Clustered Rose (*Rosa pisocarpa*)  
Photo by JoAnn Onstott

[Adapted recipe from Steven  
A. Krause's *Making Wines  
from the Wild*]

## Rose Hip Wine (1)

- 3-1/2 pounds of rose hips
- 2-2/3 lbs finely granulated sugar
- 7-1/3 pts water
- 1 tsp acid blend
- 1/2 tsp pectic enzyme
- 1 tsp yeast nutrient
- Montrachet wine yeast

Put the water on to boil. Meanwhile, cut stems and ends off rose hips. Chop hips coarsely, put in nylon straining bag, tie bag closed. Put bag and sugar in primary. Pour boiling water over these and stir well to dissolve sugar. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir twice daily for 8-9 days. Drain and squeeze bag to extract juice. Pour juice into secondary. Fit airlock and set in dark place for 6 weeks. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after 3 months, top up and refit airlock. Return to dark place for 3 months. If wine has not cleared, fine with gelatin, wait two weeks, and rack again. When clear, bottle. Age additional 18-24 months in dark place.

⇒More⇒



# Roses are Forever, continued



## Rose Hip Wine (2)

- 2 pounds of rose hips
- 2-1/2 lbs finely granulated sugar
- 7-1/4 pts water
- 1 tsp acid blend
- 1/2 tsp pectic enzyme
- 1 tsp yeast nutrient
- Montrachet wine yeast

Put the water with sugar in it on to boil. Meanwhile, wash and inspect the rose hips for insects. Chop the hips coarsely in a blender or food chopper, put in nylon straining bag, and tie bag closed. Put bag in primary and pour boiling sugar-water over bag. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir and squeeze the bag twice daily for 8-9 days. Drain and squeeze bag to extract juice. Pour juice into secondary. Fit airlock and set in dark place for 2 months. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after 4 months, top up and refit airlock. When clear, stabilize wine and sweeten to taste. Wait 10 days and rack into bottles. Age additional 18-24 months in dark place. [Adapted recipe from Terry Garey's *The Joy of Home Winemaking*]



This little rose is blooming in a vacant lot, Such beauty, completely natural! Photo by JoAnn Onstott

⇒ More ⇒

# Roses are Forever, continued



## Rose Hip Wine (3)

- 1/2 lb dried rose hips
- 2-1/2 lbs finely granulated sugar
- 7-1/4 pts water
- 1 tsp acid blend
- 1/2 tsp pectic enzyme
- 1 tsp yeast nutrient
- Montrachet wine yeast

Crush dried rose hips, rinse and soak in water overnight. Put sugar in water and set on stove to boil. Meanwhile, drain, put in nylon straining bag and tie closed. Put bag in primary and pour boiling sugar-water over bag. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir and squeeze bag twice daily for 8-10 days. Drain and squeeze bag to extract flavor. Pour liquid into secondary. Fit airlock and set in dark place for 2 months. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after additional 2 months, top up and refit airlock. When wine clears, stabilize wine and sweeten to taste. Wait 10 days and rack into bottles. Age additional two years in dark place. [Author's own recipe]

These wine recipes are from the website of Jack Keller of Pleasanton, Texas, <http://winemaking.jackkeller.net/>

**Chickadee and Rose Hips by Robert Bateman**  
**Wildlife Artist, Environmentalist, Naturalist**

--“I remember one winter’s day when I was a boy, watching with astonishment a man in a park, holding out his hand with one sunflower seed at a time, and chickadees coming to pluck them from his fingers. When I returned home I tried it on our back porch with a bit of fruit cake. I saw a chickadee in a nearby bush. I made a squeaking sound and instantly I was delighted to feel the delicate cool feet on my fingers and the little beak snatching my offering.” ➡ **More** ➡



# Roses are Forever, continued

Rose hips and dogwood twigs,  
a nice combination.

Now, about those crafty ideas. As mentioned previously, use the prettiest hips for these projects because they are meant to look at rather than eat.

Wreaths can be rustic or more formal, large or small. You can make little ones to go around fat candles. If you like the wild, rustic look you might include some twigs from dogwood or other trees or shrubs for contrast.

Garlands can be made from all one kind of hip or mix up color and size. Use your imagination, try different effects until you see what pleases you. Let your artistic side shine.

Don't forget the fragrance of rose hips. They are sweet to add to a potpourri. If you make your own candles, you can sprinkle some in as you fill the candle mold. Lovely to look at and refreshing to smell as they warm in the burning candle.



I know a little girl who likes to string some rose hips and wear them as a necklace! And sometimes she drapes them around her head when she pretends to be the queen of the forest.

These are but a few of the many ways rose hips can be enjoyed long after the petals have gone.



# The Garden Journal

## A joyful record of your garden

One gardening topic on which most every expert agrees: keeping a journal of your garden is an important part of this craft (art?).

But why would you keep a journal? This is the first question to ask yourself. What you want to get out of the journal is in direct correlation to what you put into it. You may:

- build a resource for future reference.
- see how much time and money you spend on your garden.
- factor into your home's value the cost of the garden.
- list your plants, complete with their botanical names.
- chart your garden design for posterity or for the home's next owners.
- remember your summer garden on a winter's day or view again that beautiful garden 10 years ago.

For some gardeners, journaling is just more paperwork but for others it is a lovely enhancement to gardening chores.

There are about as many journal types and flavors as there are gardeners. They can be works of art with sketches and poems or very utility in design ("just the fact, ma'am"). They can be a handwritten account of what you are seeing and doing in the garden. They can be a checklist with or without notations. They can be a photograph album of the phases of your garden. They can be scrapbook style with all the embellishments and papers and mementos you wish to include.

[⇒ More ⇒](#)

Oceanspray (*Holodiscus discolor*)  
Photo by JoAnn Onstott





# The Garden Journal, continued



Old stump planted with  
NW Native Perennials,  
created by Julie

Photo by Jennifer Rehm

You can record every single thing you do in your garden like trimming, fertilizing, watering, and amount of rainfall, temperature and hours of sunlight. You can have a clip or pocket to keep receipts. You can even jot down anything you want to remember and keep these in a shoebox or plastic bag.

Your garden journal can be arranged in any order that suits your taste: chronological, by plant type or location or colour or season. You can also mix the order. For instance you could keep your journal chronologically but keep an index of pages (or just put little tabs on pages) where you've noted something about perennials or fall leaves or the like. Here are some types of journals:

## **Shoebox or Plastic Bag**

This broad category includes everything from nuts to bolts, kept in a shoebox, bag, storage box, popcorn tin or any other format where retrieval is on a 'dive-in' basis. This type of journal works best for people who want to save 'stuff', just in case, but have no idea what they'll do with it.

## **Garden Planner**

This type of garden journal has planning tools like sample garden layouts, charts with cutouts for different kinds of plants, visual references such as pictures, detailed information about bloom time, requirements, colour, and design issues as well as gardening activities and observations.

[⇒ More ⇒](#)

# The Garden Journal, continued

## Personal Journal

Much like a personal diary but about gardening. You can start a new line right after your last entry or use a new page each time. You can make entries daily, weekly, or as you get the notion. Pictures and additional information can be included if desired.

## Photo Album

Sometimes a picture is worth a thousand words, especially if you want to remember exactly how a plant or bug or flower looks. You could take photos of various plants each year or several times a year for a visual record of growth and habit.

## Computer Program Garden Journal

If you're partial to computers, there are programs available in a wide range of prices that allow you to keep your journal on your computer. You can keep digital photos there and even scan receipts if desired.



Pearly Everlasting (*Anaphalis margaritacea*)  
Photo by JoAnn Onstott

[⇒More⇒](#)



# The Garden Journal, continued



## What to Record

Here again, you may choose the elements of gardening you want to keep track of. A few ideas:

- planting dates for seeds and plants.
- transplanting dates.
- source and cost for plants and seeds.
- any guarantees and location of bills (if needed).
- weather particulars such as rainfall, frost dates and results.
- the state of the moon when various activities occurred.
- plant characteristics, date of germination, date they emerge in spring, appearance of blooms.
- date of harvest or cut flowers taken.
- date and type of fertilizer or other amendments or treatments applied, and to which plants
- observations.
- seed packets - included with plant detail record or in separate section.
- pictures - throughout season or at peak bloom, included with plant detail or in separate section.
- reference materials - articles, magazines, book list and comments, any course materials.
- garden plan - to scale on graph paper, or drawn free-hand, laying out beds and plantings.
- daily activities.

The Gardener Giverny by Richard Earl Thompson

⇒ More ⇒

# The Garden Journal, continued

Think of your journal as the place to keep all your gardening information. You can have a number of journals for different purposes or just one big one that may grow into several volumes. You might have a journal for each season of the year. Indulge yourself a little bit with your garden journal--make it pretty as well as practical. Especially make it your own. Just because someone recommends writing down the first frost date does not mean you must do it. It may come in handy but you don't have to do it.

More items you may want to record:

- wish list - plants to consider for the future, possible architectural considerations like a pergola, hut, water feature or dry river bed, wildlife habitat.
- dried blooms.
- bugs, both good and bad ones.
- wildlife visitors.
- sketches of your garden.
- propagation techniques and the results. If you developed a new plant, this is most important information to keep.
- addresses and other contact information of sources for plants, materials and of other gardeners.
- television shows or movies that gave inspiration.
- particularly good periodicals, magazines or books about gardening.
- clippings from newspapers or magazines.
- a calendar of annual events and blooming or fruiting times for various plants.

⇒More⇒



Sketching in the garden  
Painting by Heidi D. Hansen



# The Garden Journal, continued



Usually a gardener will begin keeping a journal at the beginning of the year. Sometimes there will be a journal for each year and sometimes the journal will be an ongoing thing, added to year after year, season after season.

Your choices of which of these ideas and options and styles is very personal. Just as no two gardens are alike, you'll not find any two gardeners alike. And your journal will be just as unique as you are.

Next month we'll talk more about your garden journal and you may expect a very pleasant surprise.

**Don't miss our issue for  
November 2006.**

Garry Oak or  
Oregon White Oak  
(*Quercus garryana*)  
Photo by JoAnn Onstott



# Useful Plant Databases on the Web

Here is a good collection of web data bases that will be useful to professional growers and all native plant gardeners. This list is from a larger list compiled by Lawyer Nursery in 2002 and published in one of their flyers. I wish to thank them for this public service.

*Wally*

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## **American Bonsai Society**

[http://www.absbonsai.org/abs\\_home.html](http://www.absbonsai.org/abs_home.html)

## **Bonsai web**

<http://www.bonsaiweb.com>

Portal of links to educate about the art of bonsai.

## **CalPhotos**

<http://elib.cs.berkeley.edu/photos/>

Over 33,000 plant images from the University of California, Berkley

## **Cornell University online grafting course**

<http://instruct1.cit.cornell.edu/courses/hort494/graftage/hort494.index.html>

## **Fire effects on plant species**

<http://www.fs.fed.us/database/feis/>

USDA, Forest Service site.

## **Flora of North America Web Site**

<http://hua.huh.harvard.edu/FNA/>

Taxonomic relationships, distributions, and morphological characteristics of all plants native and naturalized found in North America.



⇒ More ⇒



# Useful Plant Databases on the Web, Continued

## **Bonsai web**

<http://www.bonsaiweb.com>

Portal of links to educate about the art of bonsai.

## **Fire effects on plant species**

<http://www.fs.fed.us/database/feis/>

USDA, Forest Service site.

## **Forest Types of the United States**

<http://forestry.about.com/library/tree/bltypdex.htm>

Maps of the most common forest types.

## **Forestry index**

<http://forestryindex.net/>

Links to news & info on the forestry industry.

## **Cornell University online grafting course**

<http://instruct1.cit.cornell.edu/courses/hort494/graftage/hort494.index.html>

## **Growit.com Rooting Database**

<http://www.growit.com/Know/Rooting.htm>

“Extensive information on rooting cuttings of woody plants, organized by botanical name. Developed for commercial growers.”

## **The Native Plant Network**

<http://nativeplants.for.uidaho.edu/network/>

Information on how to propagate native plants of North America.

⇒ More ⇒

# Useful Plant Databases on the Web, Continued

## **Woody Plant Seed Manual**

<http://www.wpsm.net/>

Manual by the US Forest Service covering seed biology, genetic Improvement of forest trees, seed testing, certification of tree seeds and other woody plant materials, and nursery practices.

## **River Corridor and Wetland Restoration**

<http://www.epa.gov/owow/wetlands/restore/>

Environmental Protection Agency (EPA) site

## **Soils**

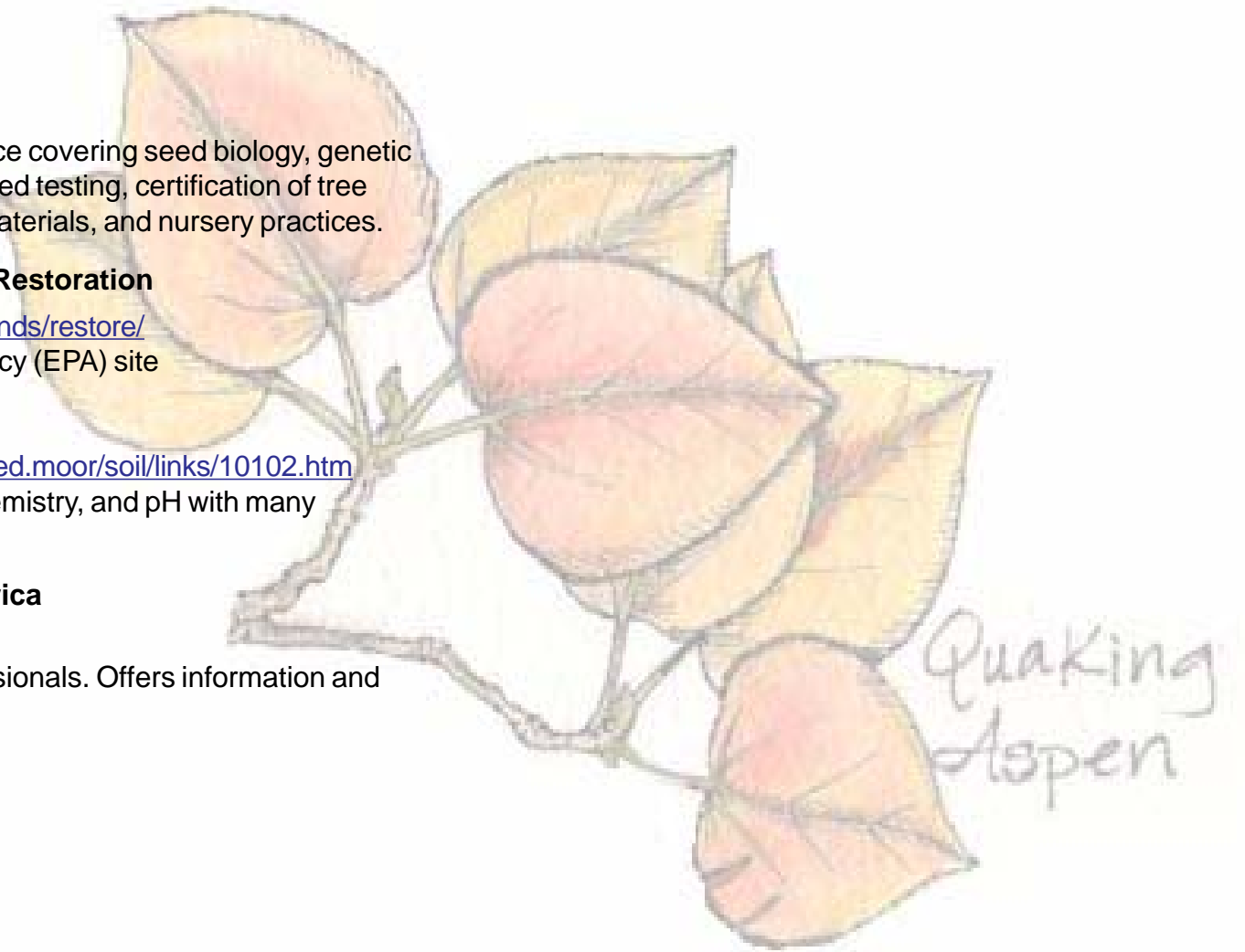
<http://homepages.which.net/~fred.moor/soil/links/10102.htm>

A website about soil fertility, chemistry, and pH with many interesting links.

## **Soil Science Society of America**

<http://www.soils.org/>

Website for soil science professionals. Offers information and links.





# Personal notes from Wally

There are times when it seems the world is built of jello--nothing is solid or the way it was a minute ago. It is sort of like a mental vertigo, this feeling I'm trying to describe. Rudyard Kipling's life must have felt that way on occasion. He wrote some of the most beloved of children's stories and some of the most controversial poetry of his time. Yet, in 1907, he was the first Englishman to receive the Nobel Prize for Literature. This is the fourth verse of one of his poems which, regardless of your opinion of Mr. Kipling, holds a timely message for us all.

**If**

Rudyard Kipling  
(1863 – 1936)

If you can talk with crowds and keep your virtue,  
Or walk with Kings – nor lose the common touch,  
If neither foes nor loving friends can hurt you,  
If all men count with you, but none too much:  
If you can fill the unforgiving minute  
With sixty seconds' worth of distance run,  
Yours is the Earth and everything that's in it,  
And – which is more – you'll be a Man, my son!

**Good luck!**  
**Wally**



The supremely peaceful aroma of Mock Orange explains the meaning of it's botanical name, *Philadelphus lewisii*. (*Philadelphia* is from the Greek meaning "loving people.") Photo by JoAnn Onstott

**NOTICE: NURSERY IS CLOSED**

**In November 2010,  
Wallace W Hansen Northwest Native Plants  
Native Plant Nursery and Gardens  
closed permanently.**



Many thanks to all our gardening friends for your interest in the native plants of the Pacific northwest. It has been our pleasure to serve you.

**[www.nwplants.com](http://www.nwplants.com)**

Our website, [www.nwplants.com](http://www.nwplants.com), is no longer commercial. Our goal is to continue Wally's legacy of generating interest, even passion, in the magnificent native plants of the Pacific Northwest through information and illustration.

**Good luck! Good gardening!**



Twinberry (*Lonicera involucrata*)  
Twin yellow flowers are followed by these glossy pairs of black fruit. A delightful shrub, sure to please.

Photo by JoAnn Onstott