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Northwest Native Plant Journal

A Monthly Web Magazine



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About this Journal

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.).

Oemleria cerasiformis
(Indian Plum)



On the Cover: *Oemleria cerasiformis*



Oemleria cerasiformis (Indian Plum) Prefers moist shade where the branches arch gracefully. Grown in sun, this native will grow erect to a taller stature. A pair of bright green leaves welcome spring each year.

Indian Plum
Oso Berry
Bird Cherry
Skunk Bush

Each of these common names refers to the Pacific northwest native shrub, *Oemleria cerasiformis*.



Very soon, the sleeping branches of this shade loving native will sprout bright green leaves and small cascades of white flowers.

Later in the year, the fruit will replace the blossoms, calling wildlife to come and feast.

Come October-November, the leaves change to yellow and drop, cloaking the earth for winter rest.



February in the native garden

1 – Weather watch: here in the northwest, February and March can bring unexpected surprises. Sunny days may encourage plants to start spring behaviour only to turn frigid in a matter of hours. When freezing weather is eminent, consider draping a light covering over plants added during the past summer. Their roots may not have had a chance to reach far enough into the earth to cushion them from a hard freeze. If winds turn harsh, a simple windbreak can make the difference between a fatally damaged young tree and a healthy upstart.

2 – Continue taking cuttings of deciduous hardwood shrubs and trees for propagation.

3 – If you yearn for fresh bouquets, try forcing early blooming shrubs. Keep the little buds healthy by wrapping bunches of branches in wet newspaper, tea towels or any light material. Hold in a cool space with indirect light. As soon as you see them beginning to open, cut the stems again and put in large vases and enjoy. Good native candidates for forcing are the willows (*Salix*), crab apple (*Malus*), redbuds (*Cercis*), serviceberry (*Amelanchier*). Using this technique on Indian Plum (*Oemleria cerasiformis*) is not recommended. I tried it once and the morning after the blooms came out the bouquet smelled really bad. I'm sure this is why one of its common names is Skunk Bush.

4 – Some of the more unloved bugs may become active now. Sugar ants often run indoors just before a good rain. A homemade ant bait can be made by mixing boric acid and sugar. Boric acid is poisonous: put this in a pet- or child-proof container such as an old salt shaker and mark it well. Slugs are not uncommon in early spring. My sister picks them off with her fingers and puts them in a bucket of water. If you are squeamish about slimy things, you can use tweezers, pliers or kitchen tongs. However, one of the natural enemies of slugs are birds so if you can attract feathered friends this could be an added incentive.



“Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home.” - Edith Sitwell



Mystery plant puzzle



This tree is in my new garden and I'm not sure what it is. The rhodie in the background needs no introduction but the tree has me, well, stumped (pun intended).

Test your native plant knowledge-- identify this tree. The reward is simple but very satisfying: You will be included in our list of Official Plant Detectives.

Send me an email (chillipepper6@comcast.net) with the correct botanical name of this plant.

Good luck!

P.S. Do you have a plant you'd like to identify? Email it to us and we'll show it here on our Mystery Plant Puzzle page.

Official Plant Detectives

Jerry Murray
Sabrina Kis
Carol Hiler
Mike Burns
Nancy Whitehead
Pat Opdyke
Luke Kishpaugh
Dave Whitehead



Wildlife Corner

Photos of our new squirrel family!

Our squirrels are becoming much more friendly, joining the scores of birds for the tasty smorgasbord of black sunflower seeds and cobs of dried corn. The other day, two robins spent about 30 minutes flipping over the birch leaf mulch and eating up the bugs they uncovered.

The jays are rather piggish, as I think they tend to be, stripping the ears of dried corn almost as fast as I put them out on the feeder. Oddly, they don't seem to be eating as much as they pluck off. I don't know if this is common behaviour for them or something special they've hatched up. The kernels that land on the ground don't hold much attraction for them. Do jays not eat off the ground?



The other birds forage on the dropped seeds and corn, as do the squirrels. But the jays are maybe too self-important to stoop to ground feeding. I must study them more and learn their habits. Even though they are not my favorite birds, they surely have redeeming qualities. Maybe they are champion slug eaters. Time will tell.



Please accept apologies for these photos. I shot them from indoors through the window glass. This ploy will work better when the windows are clean!



Western Hazelnut

Corylus cornuta var. californica

Right now in Oregon's Willamette Valley, Western Hazelnut (*Corylus cornus* var. *californica*) branches are draped in male catkins. The pale golden streams contrast in pleasant harmony with the grey-brown bark and sway gracefully in spring breezes. Texturally, these catkins resemble chenille. In fact they are soft to the touch, much like that old fashioned fabric much favored for bedspreads and bathrobes in the 1950's.

An old hazelnut was the cornerstone of a garden where I once lived. It had been mostly ignored by previous residents and as a result was allowed to grow in its natural clumping form.

I had moved there in the fall when the plentiful nuts from many years blanketed the yard in varying conditions from cracked empty shells to young ones tightly clasped in pale green husks.

Once the moving-in hullabaloo was over, neighborhood squirrels were frequent visitors, helping themselves to the viable nuts and leaving the shells to the garden.

The leaves of this tree gradually turned golden yellow and drifted down atop the nuts. Having never known a hazelnut tree before, I observed the progression of autumn to winter from my kitchen window.

Western Hazelnut in January, male catkins and dark brown bark.



Photo from Arbor Day Foundation website, arborday.com

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Western Hazelnut, continued

The other trees and shrubs, deciduous every one, lost their leaves and revealed their innermost essences as the winter quietly crept into the landscape. The squirrels still rummaged about to find filberts previously overlooked. They dug around the edges of the yard retrieving who knew what treasures.

I gave little mind to the garden, it would care for itself as it had for years. The wildlife--birds and squirrels and possums--had their run throughout, no interference from lowly humans. They provided much entertainment with their antics and interactions, augmented by a few local cats who undoubtedly viewed the smaller wild ones as their personal food source.

Hazelnut orchard near
Independence, Oregon



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Western Hazelnut, continued



Imagine if you will my astonishment when, right after the dawning of a new year I glanced out the kitchen window and saw that the hazelnut had cloaked itself with willowy catkins. They softened the harsh framework of the tree and appeared to my novice eye to be strings of tiny blossoms.

Was this a 'weeping' form of tree? What would happen next? I knew from initial introduction that the summer leaves did not 'weep.'

My favorite tree up to that moment was a weeping willow. Now here was a tree with the draping quality plus a nut I consider the finest in the land, and outstanding fall color.

Needless to say, this tree became precious to me, endearing itself in what seems to be a lifelong love. To honor and celebrate my new friend, I dug my first pond at the edge of its umbrella. It shaded the swing where I read the evening paper and napped on Sunday mornings. Each of my subsequent gardens has had a filbert tree in remembrance of this wonderful first love.

This unique specimen retained its autumn coloured leaves but put forth the male catkins in tune with the earth's natural timetable.

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Western Hazelnut, continued



Female catkins, much shorter than the pendulous males. They will morph to fruit which are about 3/4 inch in diameter. The two bracts conceal the nuts from weather and wildlife while they mature.



Hazelnuts, also called filberts, usually come in twos or threes. When they are fully grown they drop naturally to the ground where those that escape being snatched up by squirrels or other wild things can be gathered for the pantry after their protective husks are removed.

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Western Hazelnut, continued

Willamette Valley farmers have grown filberts as a cash crop for decades. The climate here is exactly right and the nuts remain a favorite around the world. It's a partnership that was perfectly natural until the introduction of Eastern Filbert Blight in 1973. This devastating disease is caused by the fungus *Anisogramma anomala*, indigenous to the Northeast US, and is the chief cause of the Northeast US failure at hazelnut farming. The lethal disease could not be controlled. However, hope is on the horizon. Oregon State University announced on January 25, 2012, the upcoming release of a new commercial hazelnut variety that is resistant to EFB. The trees of this new cultivar are about half the size of the current standard and the nuts are said to be outstanding.



The Oregon Hazelnut Marketing Board's website (see their logo above), has the best information on harvesting, storing, roasting and a wide variety of recipes using these great tasting nuts. Here's their roasting guide:

Roasting hazelnuts intensifies their unique flavor and develops their color. Best results can be achieved using a low temperature and longer time. To roast kernels, spread whole kernels in a single layer on a baking sheet and bake at 275 degrees F. for 15-20 minutes. Take care not to over roast as nuts can scorch quickly. To remove skins, wrap warm hazelnuts in a terry towel and let them sit for 5 to 10 minutes. Rub vigorously in towel. Many varieties do not loose their skins entirely, which is positive because they add nutrients as well as color in many applications.

An alternative method is to place nuts on a cooling rack on a cookie sheet. After roasting, rub nuts vigorously across the rack – letting the skins fall through to the cookie sheet.

Hazelnuts, roasted and ready to eat. Photo by Vicki Nunn, Creative Commons

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Western Hazelnut, continued

The recipes on the board's website include Hazelnut Parmesan Crisps, Hazelnut, Orange & Yogurt Muffins, Corn Saute with Hazelnuts, Hazelnut Rum Fudge, and Hazelnut Baked Apples just to name a few. This entree sounds intriguing and healthy.

Oregon Trail Risotto-Oregon Hazelnut-Sausage Mix

- 5 German or Italian sausages (1 1/2 lbs.)
- 1 1/2 cups red onion, coarsely chopped
- 2 tablespoons butter
- 1 green pepper, coarsely chopped
- 1 red pepper, coarsely chopped
- 2 bananas, sliced
- 3/4 cup halved Oregon hazelnuts
- 1/2 cup currants or raisins
- 4 cups cooked rice
- salt and pepper to taste
- Garnish:
 - 2-3 hard-cooked eggs, sieved
 - Finely chopped parsley, basil, chives



Serves 6

Brown the sausages in large frying pan or electric skillet. Drain sausage and cut into chunks. Melt butter in skillet and add chopped onions. Cover and cook until onions are barely tender. Add peppers and sauté until barely tender. Add rice, sausage and salt and pepper tossing with a fork until hot. Add raisins, bananas, and Oregon hazelnuts and carefully toss together. Season to taste. Serve on a heated platter. Top with sieved egg and herb mixture. Excellent brunch dish.

The official Oregon Hazelnut Board website: www.oregonhazelnuts.org



Turkey Nut Burger



Double Duty Beauty

Perennials: not just pretty faces

In creating a landscape design, trees are usually selected first because they are the largest and most permanent element--the skeleton if you will. Next, shrubs are chosen for shape, texture and colors that will marry the tree to the rest of the garden. The remaining space is shared by hardscape elements such as rocks, fountains, trellis, seating and the like.

Usually a common area with some sort of groundcover will be included. The standard here was once 'lawn,' a space of non-native grass requiring regular mowing, watering, weeding and other labor intensive and usually ecologically harmful kinds of maintenance.

Little by little, the 'lawn' idea has been revised to the creative use of other groundcovers, even native plants. For instance, Kinnikinnik (*Arctostaphylos uva-ursi*), Wild Ginger (*Asarum caudatum*), or Creeping Oregon Grape (*Mahonia repens*) are all excellent to cover this common ground.

All these elements are important in some form or other but another level of plant is wanted for softness, for change, for flowers to pick and sweet fragrances to pique our interest and give us a kick or spike of enjoyment. Enter now the perennials: plants that are planted once and come back each year. They are more tender than shrubs and usually have some kind of flower that often, but not always, is their most attractive feature.

Mimulus guttatus (Monkey Flower)



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Double Duty Beauty, continued

Most native perennials have one attribute that may be considered a drawback--they put on one single show and then return to the background where they are largely ignored until the next year when the process is played anew. Landscape designers in England are famous for devising a group of perennials that give a succession of display, the much loved and often copied English perennial border. In their gardens, something is always in bloom, a variety of flowers and greenery offering a virtual kaliedoscope of beauty.



But what if there were another, different and surprising way to enjoy the perennials? What if the perennial border became the vegetable garden? What if the plants we love so well outdoors came into the kitchen to appear on the supper table?

It's more than fantasy. A large assortment of northwest native perennial plants may, indeed, be edible. And they're not just safe to eat, they are said to be actually delicious!

A word of caution is necessary here: before you take one step toward eating plants, be sure you know precisely what you are contemplating. Plants from somewhere outside your control (such as alongside a road or in the woods or from someone else's garden) may not be safe to eat. Their environment could have been contaminated by chemicals or animals or who knows what. Even if you feel sure their source is pristine, the plant must be positively identified. Most important, the edibility of each plant must be verified by a credible source.

That point made, let us proceed to the possible menu items!

Aquilegia formosa (Red Columbine)

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Double Duty Beauty, continued



Allium acuminatum (Hooker's Onion)

Flowers have a slight onion taste, delicious in a salad or stir-fried. The bulbs are edible as well.

Anaphalis margaritacea (Pearly Everlasting)

Leaves and young plants can be eaten when cooked.



Aquilegia formosa (Red Columbine)

For a sweet treat, the little bulb-like end of Columbine flower spurs contain a sweet nectar that bursts in your mouth. Sample for yourself! Such a divine addition sprinkled atop a slice of buttered toast.

Asarum caudatum (Wild Ginger)

Some use this native for flavoring, the taste is similar to ginger roots. However, the FDA recommends this plant be used externally only, and caution against using internally.

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Double Duty Beauty, continued



Calochortus bruneauensis (Mariposa Lily)

Bulbs can be eaten raw or cooked. They store well when dried, then boiled in soups or ground and used as flour. Photo by Kathleen Nelson for US Forest Service.

Camassia quamash (Common camas)

Use bulbs for flavoring, as a vegetable or in pies. Cover with water and boil until most of the liquid is evaporated. Makes a natural sweetener, sort of like molasses. After seeds are ripe in spring, dig roots. Cook in fire pit for 24 hours. Cooked bulbs can be flattened into a cake and dried.



Cornus unalaschensis (Bunchberry)

Fruit and berries can be eaten fresh or cooked instead of blackberries.

Epilobium angustifolium (Fireweed)

Young leaves and stalks are good greens and are rich in vitamins A and C.

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Double Duty Beauty, continued



Erythronium grandiflorum (Yellow Glacier-Lily)

Bulb is edible, peeled. They are best after a long slow cook which turns them chocolate brown.

Fragaria (Wild strawberries)

Fruit good to eat fresh or make jam, jelly, wine, tea. Fruit and leaves can be used fresh or dried for tea. Very high in vitamin C. Several wild strawberries are native to the northwest.

Shown here: *Fragaria vesca* (Wood's Strawberry)



Gaultheria shallon (Salal)

Fruit can be eaten out of hand or used for making jelly.



Heracleum lanatum (Cow parsnip)

For flavoring or as a vegetable, lower part of plant, tender leaves and flower stalks or roots are edible. Use the lower part of plant as salt substitute. Tender leaves and flower stalks can be eaten as vegetable, have a sweet flavor. Roots can be cooked like rutabaga.

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Double Duty Beauty, continued

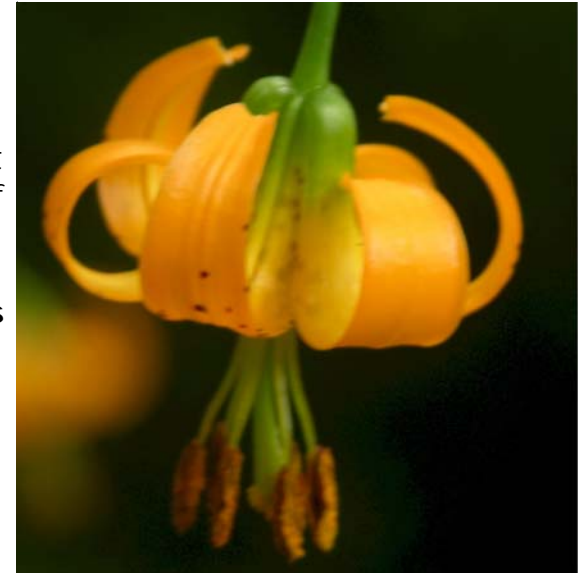


***Lilium columbianum* (Tiger Lily)**

The flowers, seeds and bulbs are edible raw. It is recommended when cooking bulbs that they are boiled with several changes of water to soften the bitter, peppery taste.

***Maianthemum racemosum* (False Solomon's Seal)**

The berries are edible, good source of vitamin C. Traditionally they were stored in cooled grease. Young shoots and green parts of the young plants are best when cooked, as is the rhizome.



***Mimulus guttatus* (Monkeyflower)**

Young stems and leaves are delicious in salad. Roots are astringent, beneficial dressing or poultice for wounds.

***Oplopanax horridus* (Devil's Club)**

Roots can be cooked and eaten. Young stems are best when cooked, but the young leaves can be eaten raw.

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Double Duty Beauty, continued



Oxalis oregana (Wood sorrel)

Leaves: steep as tea, drink cold or use them fresh in salad. Kiowa Nation were known to chew this plant to alleviate thirst.

Petasites (Coltsfoot)

Young stems with flowers can be roasted, boiled or stir-fried. Leaves can be treated like spinach. Photo by Andreas Trepte, Creative Commons licensing.



Polygonum glycyrrhiza (Licorice Fern)

Roots: roast or boil young roots. Use old roots the same as rhubarb. Cook young leaves in soups, eat raw as salad.

Sagittaria latifolia (Wapato)

Rhizome and tubers are edible. They can be cooked or eaten raw. One of this plant's common names is Indian Potato. The unwashed raw tubers will store for several months or they can be cooked, sliced and dried, then boiled to eat months later. The stems are also edible.

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Double Duty Beauty, continued



Trillium ovatum (Western Trillium)

This is a protected species, mostly because when the flower is picked it can take up to seven years for it to bloom again. However, if you grow them in your own garden you can pick the leaves to eat--excellent in salad.



Viola (Violet)

The entire plant is edible raw. The flowers are quite sweet and lovely in a salad. New leaves can be eaten cooked. Several violets are native here in the Pacific northwest.

Shown here: Yellow Violet (*Viola glabella*)

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Solidago (Goldenrod)

Plants can be cooked and eaten. Flowers and seeds are edible raw.



Typha latifolia (Cattails)

Most of the plant is edible. Rhizomes can be eaten raw or boiled. The white part of the stem is more tender than the upper area. Boil or eat raw. Cook leaves as you would spinach. The cattail top can be eaten in early summer, much like an ear of corn.



Double Duty Beauty, continued

There are several organizations that offer classes about edible native plants. A search for “wildcrafting” on the internet will yield a list of them. I’ve not attended any of them as yet, but would love to hear about your experiences if you go to one.

One final note: Lots of native shrubs and trees also have very edible parts. Don’t limit yourself only to perennials. Take organic gardening to a new level!

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Time for Ferns

Northwest Woodland Stars

Pacific northwest ferns are beginning to sprout new growth. The unusually mild pre-spring weather has kick-started them a little earlier than usual, but it's all good. Ferns look delicate but most are pretty tough.



Here is a little photo essay beginning with **Maidenhair Fern, *Adiantum aleuticum***. It is deciduous and dainty, grows from 1-2 feet tall during the year.

Maidenhair likes cool, damp areas where it nestles into crevices in rocks. It particularly enjoys being near moving water. The mist coming from a waterfall seems to be a favorite.

Put this one near a fountain among Twinflower (*Linnaea borealis* var. *longiflora*), Vanilla Leaf (*Achlys triphylla*), Wild Ginger (*Asarum caudatum*), or Stream Violet (*Viola glabella*).

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Time for Ferns, continued



Lady Fern,
Athyrium filix-
***femina* var.**

cyclosorum is deciduous and tall--up to 6.'

The fronds each form a diamond of feathery foliage.

Lady Fern is partial to a sheltered, shady spot where wind won't damage it, and it wants moist soil.

This tall plant is a natural for the back of a border. The Lady Ferns in my yard are underplanted with violets but Wild Ginger (*Asarum caudatum*), Bunchberry (*Cornus unalaschensis*) or Western Trillium (*Trillium ovatum* ssp. *ovatum*) would do as well..

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Time for Ferns, continued

Fresh fertile fronds are shown on page 2. Eye-catching and lovely

Deer Fern,
Blechnum spicant is
a smaller evergreen
native fern, reaching
heights of only 12-
24."

The low-growing
sterile fronds spread
horizontally from a
basal tuft, while the
fertile fronds are thin
and deciduous and
grow erect, directly
from the center of
the evergreen
rosette. Overall, the
plant is very
compact. This growth
habit adds to the
mystique of Deer
Fern.

This plant will grow
in sun or shade but it
does require
moisture. The more
sun it gets, the more
water it needs.

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Time for Ferns, continued



Coastal Shield Fern, *Dryopteris arguta* is a beautiful evergreen fern which tolerates more sun than most other northwest native ferns.

In the wild, it grows on steep wooded slopes or on sunny riverbanks along the Pacific Coast, west of the Cascades, and into Arizona.

Like most other ferns, this woodfern appreciates a bit of moisture.

The lacy fronds grow in clusters from the creeping rhizome and reach one to three feet tall when mature.

In Canada, this fern is considered endangered.

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Time for Ferns, continued

Licorice Fern, *Polypodium glycyrrhiza* is unusual and attractive, two feet tall, growing directly from moss on rocks, trees or fallen logs. Some preferred hosts are Big Leaf Maple (*Acer macrophyllum*) and Garry Oak (*Quercus garryana* var. *garryana*).

Having an opposite dormant season to most plants, the Licorice Fern will dry up in summer drought, only to green up immediately with the first fall rains and stay green all winter.

The rootstocks have a licorice flavor and reportedly have been chewed for the flavor as well as medicinal purposes or mixed with foul-tasting medicinal plants to improve their flavor.

Licorice Ferns, Liverwort and Moss, Washington Park by J Brew via Creative Commons

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Time for Ferns, continued



Sword Fern, *Polystichum munitum*, a magnificent evergreen fern, tall and wide with up to 100 fronds from two to five feet in length. Beloved by florists and gardeners alike, Sword Fern is globally admired but most successfully grown in the Pacific northwest.

It is a long-lived fern, very hardy, and is not susceptible to damage by deer.

In the wild, Sword Fern grows mainly in coniferous forests where shade and moisture is abundant. The clumps at left were flourishing just at the edge of a forested area where the gravel road cut through the woods. Their beauty came naturally in harmony with their surroundings, no human assistance was required. Gorgeous!





This & That

Notes from Jennifer

Nature has begun to reveal the identities of the shrubs in my garden! There are flower buds galore, forming on almost every bush. Some greenery is pushing up through the mulch, probably bulbs or perennials.

Last week I cut a few fern fronds, some azalea and a couple of snippets from an unknown shrub that may be a kind of snowberry and placed them in a vase on our dining room table.

Yesterday I noticed there are now small flowers at the ends of these little cuttings. I don't know yet what they are because their indoor bloom is probably a bit looser and less colorful than their outdoor parent but even these accidentally forced flowers have a faint fragrance.

The birches have little catkins at the ends of the branches. The old bark is peeling more, leaving small pieces of white here and there. It's most noticeable on the mossy pathways. Recent windy rainy days have swept small branches off the trees. (Wind and rain are the tools nature uses for housekeeping.)

I shot this willow a few years ago. It was growing at the edge of an agricultural canal, an experimental watering system that includes the grasses and willows in its design.

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This & That, continued

I met one of the squirrels last evening when Maggie and I went for a stroll. We both instantly froze in place when we heard the noise his feet made on the other side of the birch we were passing. He peeped around the side and I said hello. He observed us, quite as motionless as we were, and I spoke again, "Hello, squirrel." He then jumped to the feeder where we could all see one another, right out in the open.

A slight tug on Maggie's leash and we walked slowly away, the squirrel watching us. There was no apparent fear or alarm on the face of either pup or squirrel. It was simply an amicable chance meeting.

The birds, however, are not as friendly as this squirrel but in time I trust this may also improve.

I'm planning changes to make this year in the garden. For sure, there will be fruit bearing shrubs and at least one wildlife friendly groundcover. Huckleberries, one of the thicket forming rubus species and a wild strawberry are on the list. Can't wait!

Until next time,

Jennifer



Julie put this little container garden together when the nursery was still open. Such a lot of beauty in such a small space.



A Tradition from Around the World



*The Year of the Dragon
Gong Xi Fa Ca!*



The new year in China begins with the spring festival. Couplets such as those at left are traditionally placed on doors while the one below was designed for a window. The spring festival is in harmony with this day in Oregon.

May you have a happy and prosperous new year.



Useful Native Plant Resources on the Web

Here is a good collection of web data bases and other gardening topics that will be useful to professional growers and all native plant gardeners. This list began from a flyer Lawyer Nursery published in 2002 grew from there.

American Bonsai Society

The bonsai organization for North America, including Mexico, the United States, and Canada.

www.absbonsai.org/

Birdchick

Hundreds of photos of birds, bees, butterflies and other friendlies. Sharon Stiteler shares the joys of birding as well as insights on rabbits.

www.birdchick.com/

CalPhotos

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

www.elib.cs.berkeley.edu/photos/

Cornell University online grafting course

From the Dept. of Floriculture and Ornamental Horticulture College of Agriculture & Life Sciences at Cornell U. Kenneth W. Mudge, Assoc. Professor of Horticulture

www.instruct1.cit.cornell.edu/courses/hort494/graftage/hort494.index.html

E-Flora BC: Electronic Atlas of the Plants of British Columbia

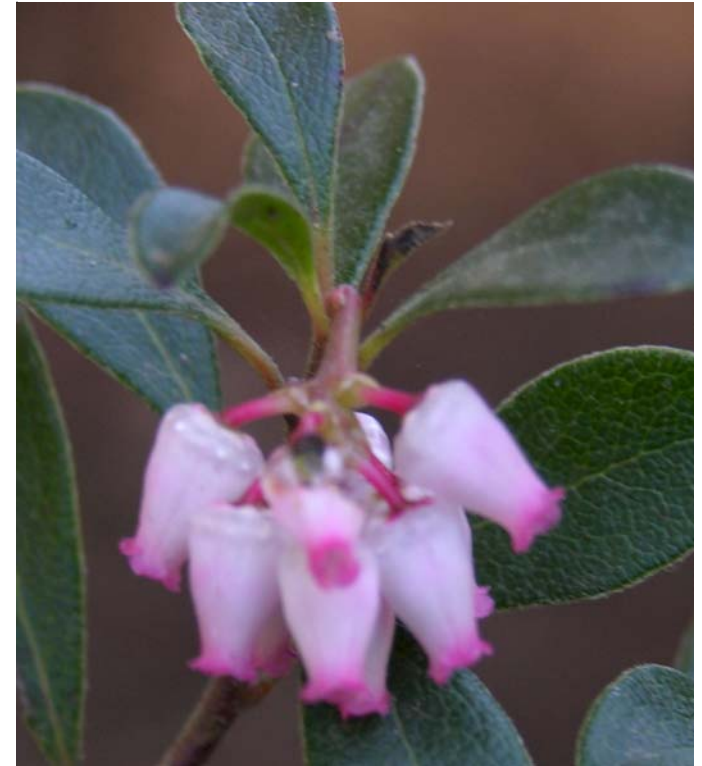
Beautiful site, volunteer-driven. "A comprehensive picture of the plant and fungal biodiversity of British Columbia." Many thanks to Mary Sanseverino for suggesting this site be included in our list of botanical web resources. (See her photos on Flickr and her website at www.webhome.csc.uvic.ca/~msanseve/)

www.geog.ubc.ca/biodiversity/eflora/

Fire effects on plant species

USDA, Forest Service site summarizes and synthesizes research about living organisms in the United States—their biology, ecology, and relationship to fire.

www.fs.fed.us/database/feis/



Kinnikinnik, Bearberry
(*Arctostaphylos uva-ursi*)

[⇒ More ⇒](#)

Useful Native Plant Resources, continued

Flora of North America Web Site

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

www.hua.huh.harvard.edu/FNA/

Forest Types of the United States

Maps of the most common forest types.

www.forestry.about.com/library/tree/bltypdex.htm

Growit.com Rooting Database

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

www.growit.com/Know/Rooting.htm

Julie's Backyard Journal

Blog by insightful gardener

www.backyardjournal.wordpress.com/

ModernBackyard

Landscape architecture provides exceptional, affordable landscape design online.

www.modernbackyard.com

The Native Plant Network

www.nativeplants.for.uidaho.edu/network/

Northwest Plants Database System

From Washington State University and WSU Clark County Extension PNW Plants, this database has 481 categorized plants and 1458 images.

www.pnwplants.wsu.edu

Noxious Weed Control

Search function, can be shown in text only

www.oregon.gov/ODA/PLANT/WEEDS/statelist2.shtml

Oregon Invasive Species Council

Invasive list, how to report invasives

www.oregon.gov/OISC/



Bunchberry, Pigeonberry
(*Cornus unalaschensis*)

[⇒More⇒](#)

Useful Native Plant Resources, continued

Portland Bureau of Environmental Services

Information about caring for our earth. Download their Native Plant Poster, plant list and brochure on removing invasive plants.

www.portlandonline.com/bes/index.cfm?c=29323

River Corridor and Wetland Restoration

Environmental Protection Agency (EPA) site

www.epa.gov/owow/wetlands/restore/

Soil Science Society of America

Website for soil science professionals. Offers information and links.

www.soils.org/

Starflower Foundation

Founded in 1996 by Ann Lennart to assist with creation, rehabilitation, and stewardship of Pacific Northwest native plant communities.

www.wnps.org/landscaping/herbarium/#starflower

USDA PLANTS Database

Searchable for common or botanical name, shows origin, range and status

www.plants.usda.gov/

Washington Native Plant Society

Appreciate, conserve and study our native plants and habitats

www.wnps.org

Wildflower Trails of the San Francisco Bay Area

Excellent photography and trail guides.

www.westernwildflower.com/

Woody Plant Seed Manual

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.

www.nsl.fs.fed.us/wpsm/



Mahala Mat
(*Ceanothus prostratus*)

