



HOME & GARDEN



Gorge Real Estate

A Publication of The Dalles Chronicle & Hood River News

June 2014

Hood River Home Improvement Guide

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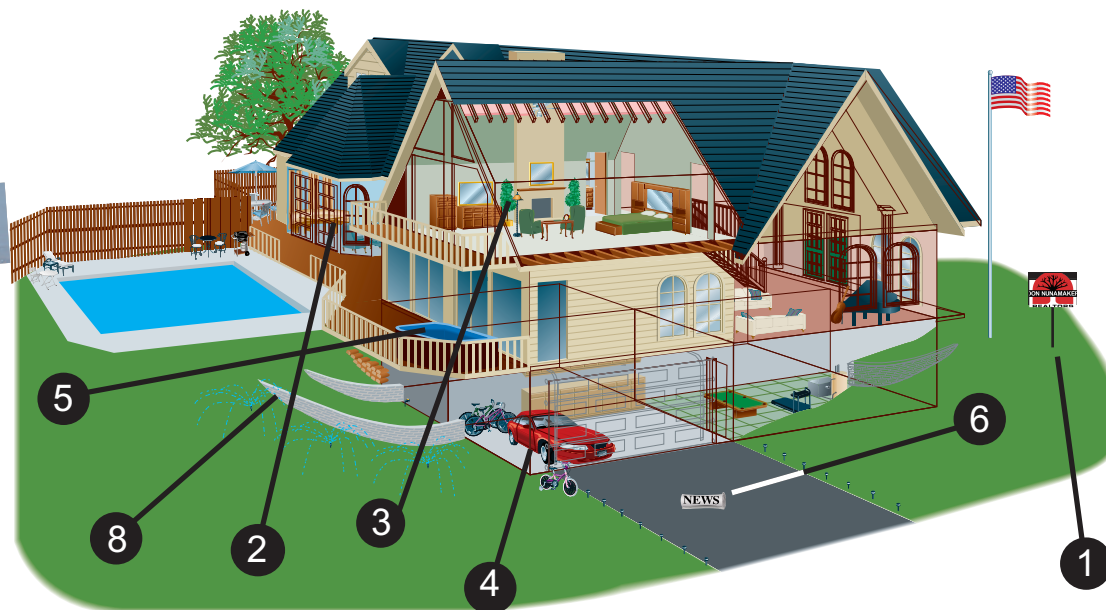
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Home and Garden Briefs

Next Crop Talk is June 26

Crop Talk is an evening of informal discussions about growing food, commercially, or in your own back yard.

Join other growers on the fourth Thursday of every month at 5:30-7 p.m. at Rockford Community Grange, 4250 Barrett Drive in Hood River. The next talk is Thursday, June 26. Refreshments are served.

For more information, call 541-490-9287.

Door and window showroom opens in Bingen

Cascade Building Components recently opened a new doors and windows showroom in Bingen, Wash.

Located at 312 W. Depot St. (right behind the Subway Sandwiches near the Amtrak Station and railroad), the showroom is centrally located for the towns of White Salmon, Hood River, Stevenson, and The Dalles.

Glen and Trudy Pritchard welcome home owners, contractors, businesses and the general public to explore the benefits and applications of both modern and traditional windows and doors, and to experience the quality, selection, and personal service that CBC offers.

Cascade Building Components supplies a wide array of windows and doors to fit any project and design. It specializes in large openings for both windows and doors including multi-panel lift and slide doors, folding door systems and concealed hinge doors.

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On the cover: This nectaring honey bee is pollinating a plant.

contributed photo

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Top, Anthony Pereira with hive. Bottom, busy bees in the hive.
Kathy Ursprung photos.

Backyard Beekeeping

By Kathy Ursprung
 The Dalles Chronicle

The little critters return to their home around dusk after a long day at work, arriving in twos and threes and slipping quietly inside to unload their burden.

These busy worker bees are on the job for Katie and Anthony Pereira, gathering the pollen they need to help their hive thrive and manufacturing the honey they need to nourish not only themselves but the family that has taken them in.

The Pereiras eventually hope to join the back-to-the-land movement and get some acreage where they can raise their own food.

"We're hippies at heart," Katie says with a smile.

Right now they are making do with a house in a standard 1950s subdivision in central The Dalles, growing their own vegetables and keeping two honeybee hives in the back yard. They have more parked in a nearby cherry orchard, with the owners' permission.

But that isn't the only reason they've become interested in honey. They're hoping natural foods like raw honey, chock full of antioxidants, vitamins and minerals, will be of benefit to one of their young sons who has been diagnosed with autism spectrum disorder. The Pereiras have seen positive results in improving his symptoms through a natural diet and swimming.

The family started with a bee "nook," a box of worker bees and a queen, that they obtained from Katie's brother, a commercial beekeeper in Portland. His 300-hive commercial operation serves the massive California almond industry, as do 60 percent of the commercial bees in the United States.

He also sells honey in farmers markets around the Portland area.

Anthony has visions of eventually turning his back yard hobby operation into a small business, selling honey not only for the pleasure it gives, but for the health benefits it confers.

"Depending on where it's made – a cherry orchard, a blackberry field, a wildflower field – honey actually takes on the taste of what it's made from," Anthony explains. Reports also suggest that people can remedy allergies by eating local honey made from the plant that causes the allergy.

"It can help you fight the allergies," he said.

The Pereiras admit they are new at the hobby and are still learning. They've drawn expertise from family, friends and acquaintances, learned from YouTube videos and rely on "The Beekeeper's Bible."

Professional beekeepers suggest many of the hobbyist hive deaths blamed on colony collapse actually may result from inappropriate care of the fragile creatures, so a solid knowledge base is vital.

Family and friends have also helped equip the Pereiras for their journey into apiary science, allowing them to add more hives earlier than planned. Otherwise, the cost of hives, clothing and other equipment necessary for the activity can add up. "Before you have bees, you can be out \$250," Pereira said.

"Then a nook can cost \$150."

Once the hive is complete and stocked with bees, the labor isn't onerous, Anthony noted, about an hour or two a week of maintenance and feeding.

Beehives consist of wooden box filled with bee boards, where tens of thousands of eggs are laid in each hive. The eggs are laid in combs made of beeswax. Honey serves as the food to nurture the eggs and the colony through the year. The honey in the hive is used to nurture the bees. Once that is full, the bees will start to fill up a "super" a shorter box similar in appearance stacked atop the hive. From this super, the surplus honey is harvested.

Another product the hive can produce is royal jelly, which is the food that queens are fed on during their lives. It is a costly and highly sought-after product because of its nutritional value, and the difficulty of harvest.

The queens mate with drones on a mating flight, and are fertilized for life.

"They run the hive, lay eggs and eat royal jelly," Anthony said. "They're what keeps the hives alive."

With proper care, bee operations can grow on their own accord. When a new queen is born, the hive may split and the old queen may search out a new home with half of the hive, while the new queen stays behind. Anthony hopes to see his hives thrive and grow in this way.



This nectaring honey bee is pollinating a cultivar of the plant that produces canola oil. Robert Snyder photo.

Eventually, the Pereiras hope to sell honey at local farmers' markets, as well as natural products made from beeswax like lip balm and soap.

The Oregon State University Extension Service has a variety of online beekeeping resources available at <http://extension.oregonstate.edu>. It also offers the Oregon Master Beekeeping program aimed at increasing beekeeper and general public knowledge and understanding of honeybees and beekeeping.

more on page 8



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June 21 - Container Gardening

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Ashley Neff relaxes at Solstice Wood Fire Pizza's new restaurant in Hood River. Neff worked with Solstice owners on color choices, furniture selection, and other design elements. Photo by Kirby Neumann-Rea.

Ashley Neff brings new designs to the gorge

By Amar Mann

Hood River News Intern

Neff Designs is a design company that brings new looks to buildings. They work with individuals and businesses in the Gorge area and beyond.

Ashley Neff is the owner of Neff Designs. She grew up in the Columbia River Gorge, graduating from Central Washington University with a Bachelor of Arts degree in interior design and a minor in business. After college, she went and studied art and architecture in Europe. Once she got back to the gorge, she opened Neff Designs.

"I always knew I would become an entrepreneur," said Neff, who loved design and art while growing up: she knew she wanted to be a designer at least 10 years prior.

Neff Designs works with builders and realtors by designing newly constructed homes and furnishing the interiors. She also works with businesses in decorating their office spaces. Even though her specialty is interior decorating, Neff also does exterior design and holiday decorating.

Neff helps clients with exterior design needs from the colors they are painting their house to designing the section and layout of their patio.

Business owners have also contacted Neff Designs to do holiday storefront decorating, holiday event decorating, Christmas tree decorating, and office decorating.

"I try to be accessible to everyone," Neff said. "I strive for innovative designs. It is important to us that people feel comfortable in their own space. We will work to ensure your space represents you and your lifestyle."

For more information or to set up an appointment, call Neff at 360-909-9503.

Time to create defensible space

'Stewardship in forestry'

Oregon Wildfire Awareness Month in May focused on a year-round concern: creating defensible space around your home.

"Creating defensible space around your home is the single most important thing you can do to help save your home from wildfire," says Interim Oregon State Fire Marshal Jim Walker. "The more you can do to make your home defensible, the easier it is for firefighters to protect it."

When it comes to preventing wildfires, there's a lot at stake: lives, personal property, and the many values provided by Oregon's forests.

"Simple prevention strategies will make the strongest impact in keeping your home, family and community safe," said Kristin Babbs, president of the Keep Oregon Green Association.

Wildfires that occur in the wildland-urban interface often are started by human activity and then spread to the forest. Once underway a fire follows the fuel, whether it is trees or houses. Creating defensible space around a house is a proven way to make it less vulnerable to wildfire.

Babbs pointed rural residents to the national Firewise Communities Program for tips. "Defensible space" simply means to maintain the landscape around a home to reduce fire danger, and provide safe access to firefighters so they can protect it. In creating defensible space, Firewise advises to start with the house and work your way out.

Check the roof and rain gutters

Regularly clearing leaves or needles off the roof and out of the rain gutters is crucial to maintain fire resistance.

Remove fuel sources close to the house

The perimeter of the home and attachments out to about 5 feet are vulnerable if organic mulch, juniper bushes or other flammable plants are located in that area.

Maintain landscaping in the middle zone

Plants in the zone about 30-100 feet from the house should be low-growing and well irrigated. Spacing and pruning trees inhibits a wildfire from climbing into the crowns and carrying flames from tree to tree, and eventually to the house. A fuel break can stop the advance of a fire by starving it of flammable vegetation.

Firefighter access

When they respond to a call, firefighters must consider their personal safety. Will the driveway into your home allow them to engage the fire safely? If not, prune trees along the driveway and trim back shrubs so that a fire engine can enter and exit without running a gauntlet of flame.

More tips on how to create defensible space around your home can be found at firewise.org. You can also contact your local ODF office at 541-296-4626.





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garden rescue

PART TWO

By Kirby Neumann-Rea
Hood River News

Between the hard work of volunteers and of Mother Nature, there's a definite perk to the park next to Hood River Library.

The once-sad sidewalk border on the west edge of the Georgiana Smith Park Library received a makeover from Columbia Gorge Master Gardeners and others in April. Bright rose bushes and other foliage give the Sixth Street garden spot a bright new feel.

(“Before” photos of the project also appeared in the April Home and Garden.)

A crew of 13 including two volunteers from Friends of the Library, and one other community volunteer who had just moved from Calgary, Canada, spent a day removing overgrown ornamental grasses and lavenders, among other tasks. Commemorative plaques that identify donated trees and shrubs are now much easier to read; some had been obscured by overgrowth.

More work remains to bring the section back to its original appearance from its creation in 2006. Lavender needs replacing and the ornamental grasses still need to be dug, divided, and some replanted, to keep them from encroaching the sidewalk again.

(The park's western section was a vacant lot until 2005, when the Stoltz Family, which owns the adjacent Stoltz Winery, donated the property to the Hood River Library for extension of the existing park.)

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BAD for BEEES

U.S. beekeepers lost more than one in five honey bee colonies in the winter of 2013-2014—significantly fewer than the winter before. But tough times continue to linger for commercial beekeepers, who are reporting substantial honey bee losses in summer as well. Beekeepers who tracked the health of their hives year-round reported year-to-year losses of more than one in three colonies between spring 2013 and spring 2014.

Those are the key findings of an annual national survey of honey bee colony losses, conducted by the Bee Informed Partnership with the Apiary Inspectors of America and the U.S. Department of Agriculture (USDA). Dennis vanEngelsdorp, an assistant professor of entomology at the University of Maryland and the director of the Bee Informed Partnership, led a team of 11 researchers who conducted the survey. A total of 7,183 beekeepers, who collectively manage about 22 percent of the country's 2.6 million commercial honeybee colonies, took part.

The survey is part of a research program aimed at understanding nearly a decade's worth of high death rates in managed honey bee colonies. The losses impose heavy costs on beekeepers and could lead to shortages of some crops that depend on honey bees for pollination. No single culprit is responsible for all the honey bee deaths. But the Bee Informed Partnership's research shows mortality is much lower when beekeepers carefully treat their hives to control a lethal parasite called the varroa mite, van Engelsdorp said.

"If there is one thing beekeepers can do to help with this problem, it is to treat their bees for varroa mites," vanEngelsdorp said. "If all beekeepers were to aggressively control mites, we would have many fewer losses."

VanEngelsdorp led a team of 11 researchers who conducted the survey. Beekeeping is not only a backyard hobby, but a linchpin of the food supply. Farmers depend on honeybees and other pollinators to fertilize valuable crops, from apples and almonds to tomatoes and watermelons. The pollination provided by honey bees adds about \$15 billion to the value of U.S. crops.

The survey found that 23 percent of the managed honeybee colonies in the U.S. died between Oct. 1, 2013 and March 31, 2014. That's well below the average loss of 29 percent over the survey's history.

Now in its eighth year, the survey originally focused on winter mortality in managed honey bee colonies. The generation of bees that lives through the winter must survive months longer than summer bees' 30-day lifespan. In winter, honey bees don't produce offspring and are confined in a hive where diseases can spread.

"We used to think winter was the critical period," vanEngelsdorp said. "But during our field studies, beekeepers told us they were also losing colonies in the summer months. So we expanded the survey and found that in fact, colonies are dying all year round."

About two-thirds of beekeepers surveyed, who ranged from hobbyists to large businesses, said their colonies suffered unacceptable losses—greater than the 19 percent mortality rate that, on average, they were willing to absorb.

The beekeepers were asked to list the probable causes of their losses; and in a separate survey, some also described how they managed their hives. Those responses are still being analyzed. But an initial review, fieldwork and past surveys all point to varroa mites as a persistent—and controllable—problem.

"Every beekeeper needs to have an aggressive varroa management plan in place," vanEngelsdorp said. "Unfortunately, many small-scale beekeepers are not treating their bees, and are losing many colonies. And those colonies are potential sources of infection for other hives."

This survey was conducted by the Bee Informed Partnership, which receives a majority of its funding from the National Institute of Food and Agriculture, USDA. The content of this article does not necessarily reflect the views of the USDA.

A summary of the 2013-2014 survey results is available at <http://beeinformed.org/results-categories/winter-loss-2013-2014/>.



Varroa mites, like the one on the back of the honey bee just below center in this image, can spread through a hive and decimate a colony. Credit: Robert Snyder, Bee Informed Partnership. Beekeepers can help by treating all hives for a common pest, UMD survey leader says.



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**Ask A Designer**

The Evolving Outdoor Kitchen

By Melissa Rayworth
Associated Press

For years, it was enough to park a barbecue grill next to a picnic table on a patio and call it an “outdoor kitchen.” But over the past decade, Americans have taken backyard cooking and dining to a new level, adding elaborate cooking islands, outdoor sinks and refrigerators, even outdoor TVs.

Unless you have a really tall fence, this is the one “room” in your house that neighbors will see whether you invite them to or not, notes designer Sarah Fishburne, director of trend and design for The Home Depot. That inspires many homeowners to pay extra attention to their outdoor entertaining area. Many of us also love the appeal of cooking and entertaining in a space that’s relatively indestructible, says designer Jeff Blunkosky, owner of Pittsburgh Stone and Waterscapes.

“If kids spill cake or Kool-Aid on your patio,” he says, “you just pull out your hose and hose it off.”

Build An Island

About a decade ago, Blunkosky says, many homeowners began feeling that “a stand-alone grill just kind of standing there” didn’t look that great in their backyards. Plus, it provided little workspace for prepping food. The answer was to build around it, incorporating the grill into a stone base with a countertop and drawers underneath — pretty and practical.

Costs vary around the country, but these designers say an investment of \$3,000 to \$5,000 will cover a simple, 6-foot-long cooking island with a basic grill embedded in it and a 2-foot-deep countertop area. The countertop serves as cooking prep space, and usually extends out so that bar stools can be pulled up underneath to create a bar area for guests.

To turn a cooking island into a full-service kitchen, add a refrigerator, sink and ice maker, plus more storage drawers. That involves running a water line and power line out to the structure, so costs rise. So does the time the project takes, says Blunkosky: Designing and installing an elaborate cooking island surrounded by paving stones can take as long as putting an addition on your house.

Bring The Heat

As people spend more on their outdoor kitchens, they want to use them for as

much of the year as possible — no matter where they live.

Fireplaces, fire pits and heaters, either freestanding or wall-mounted, are good ways to extend the season for your outdoor kitchen. Outdoor pizza ovens also have become popular.

And grills have come a long way since the days when we poured lighter fluid on a pile of coals.

Fishburne says the new generation of outdoor cooks wants more than steaks, hamburgers and hot dogs. “They’re thinking about Korean barbecue,” she says, or asking, “How can I make breakfast outside?”

Grill quality is important, Blunkosky says, especially in areas with harsh weather. But if you’re trying to be strategic with money, Flynn points out that even a nice grill and other outdoor appliances might need to be replaced within five years. He recommends investing more in the permanent things (a higher-end cooking island or paving stones) rather than a hugely expensive grill.

Frame The Space

Outdoor draperies can add privacy, inject color and pattern, and set off your dining area as a distinct space, Flynn says. They also can make a small patio feel larger, he says: If you hang curtains that are 7 or 8 feet tall, “you will emphasize the

height of the space rather than emphasizing how small the footprint is.”

Pergolas achieve the same effect, and used together the two elements can create a dining area that feels luxurious, at minimal expense. A pergola also gives you more options for built-in lighting. A chandelier or hanging pendant light over the dining table can make your outdoor space feel like a true dining room, and there are many designed for outdoor use.

Accessories

Consider which splurges would serve you best: extra electrical outlets? Maybe an outdoor TV?

As for tables and chairs, Fishburne says there are many options. Some clients, she says, invest in high-end brands with a reputation for lasting a decade or more.

If you have a relatively small outdoor space, Flynn suggests looking for modular furniture pieces. Some outdoor sofas, he says, can be easily broken down into smaller sections that can be used as table seating.

He also suggests adding a mobile bar cart to serve as a cocktail station or as a spot for serving dishes. It brings a bit of indoor style, and can easily be brought inside during bad weather.



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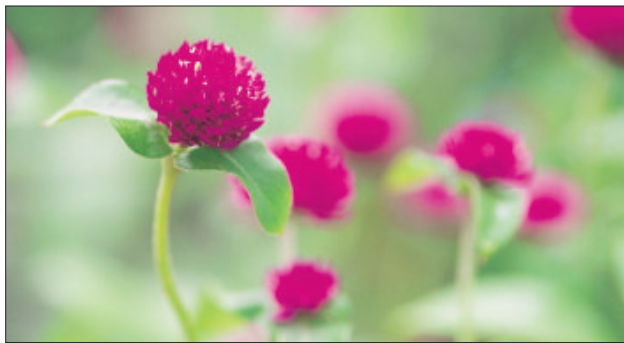
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FOOD BIZ INCUBATOR Spring classes begin

Local food and farm nonprofit Gorge Grown Food Network continues to provide training and education to aspiring food entrepreneurs with their spring workshop lineup.

The workshops are part of GGFN's ongoing Food Biz Incubator program, which aims to connect fledgling food enterprises with existing resources here in the Gorge community.

The 2014 spring workshop series includes Food Safety for Farmers and Value-Added Producers on June 11. Both classes will be in Hood River and will be instructed by local attorney Steve Seymour and local consultant Lisa Spicka, respectively.

More information about the workshops and how to register can be found at GGFN's events calendar on their website: gorgegrown.com. Seating is limited, so GGFN is requiring pre-registration.

"There is a lot of underutilized business expertise in our community," says GGFN Executive Director Michelle McGrath. "There also happens to be an abundance of Gorge folks eager to launch food and farm start-ups. GGFN wants to connect the experts with the start-ups for continued success of both groups. It's all part of a greater self-sufficiency goal for the Gorge."

GGFN's Food Biz Incubator program collaborates with public and private resource providers throughout the Gorge area to deliver a diverse range of training, education and support for new food businesses. For example, one of GGFN's core partners, WSU Extension, is heavily involved in supporting efforts to promote value-added agriculture development in the region.

"WSU Extension has a lot of educational resources that our community can benefit from. Partners like Gorge Grown help us get the word out

that we are here as a resource and excited to help," says Todd Murray, director of both Skamania and Klickitat WSU-Extension.

WSU-Extension is offering a workshop in Lyle, Wash., on June 3 entitled "Ready, Set, Launch a Business!" This course will be an overview of the business start-up process. Information and registration for this workshop is also available at GGFN's events calendar on gorgegrown.com.

GGFN currently receives funding from Meyer Memorial Trust to operate their Food Biz Incubator program.

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\$975,000 Ranch home with daylight basement. 9.5 dividable acres on the Bluff! RMLS 13445037



\$295,000 Duplex, great location, solid rental history, close to schools/shopping. 1 bed, 1 bath units. RMLS 14275538



\$465,000 3 beds, 3 baths, 3 levels, 4407 sqft, .71 acre. Near golf course, Mt. Hood View. RMLS 13432165



\$760,000 2 story farmhouse with basement. 4 Bedrooms, 3.5 Baths, 4656sqft. 24.35acres RMLS 13311783



\$94,000 Can't beat the location but needs work. Shop & shed. Make it your own RMLS 14451135



\$1,250,000 Craftsman, 1706sqft, 4 beds, 1 bath. 19.55+/- acres. RR2.5. Mt. Adams view. RMLS 13361765



\$99,000 1.19 acre in John Weber Business Park. All Utilities. Mt. Adams View. RMLS 14014516



\$300,000 2200+sqft home with cherry trees & 2 barns. Fenced yard. 5.56acres RMLS 13502609



\$229,000 2 Bedroom/2 Bathroom, 1257sqft. 50x100 lot. In town 2 car detached garage. RMLS 14025319



\$309,000 Solid home with 3 beds, 2 baths, 1777sqft. Backyard with newer Trex deck RMLS 14402023



\$450,000 Perfect vacation home or live year round on 4.73 acres. 4 beds, 2 baths. Peaks of Mtn. RMLS 4508990



\$237,000 2 beds, 1 bath, 1320sqft. Many recent updates throughout, .85 acre RMLS 13018387



\$559,000 2 houses, barn, 7.16 acres. Main House 3 beds/3 baths, 1970sqft. View of Mt. Hood from pasture. RMLS 14612315



\$380,000 Great location! Open beam ceiling building. Lots of parking. Additional 288sqft concrete building. RMLS 13127138



\$140,000 Manufactured home 2 beds, 1 bath, 972 sqft, .11 acre, nice front & backyards. RMLS 13636752



\$316,000 Immaculate 2 story home in a quiet neighborhood. 3 beds, 2.5 baths, 1638sqft, .Mt. Adams view RMLS 14448266