

# Colibri

## English Style in the South Sound

*You can do THIS with  
just a quarter-acre?*

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### PLUS:

**FEED THE NEED:** Seven Tips to Get Your  
Garden Ready for Spring PAGE 13

**TOOLS & TOYS:** This Month's Must-Haves  
for Northwest Outdoor Living PAGE 22

**QUICK FAMILY MEALS:** Stuffed Eggplant  
with Microgreen Salad PAGE 25

\$8.95

# About the new *Colibri* Magazine

**Colibri Magazine is aimed at the Northwest homeowner who owns enough land to be seriously engaged in gardening, but not so much that he/she has a full-time professional gardening service.**

Our reader is an avid gardener, and/or actively engaged in cooking – inside and out – growing and cooking their own vegetables, enjoying life in the dining room and the backyard, and traveling around the region and the world.

Our reader is 40-75 or so, with discretionary income and the time and desire to enjoy it. Maybe an empty nester, but definitely anyone who enjoys gardening, cooking, “experiential” travel, entertaining and being entertained, and is active in any or all of the above.

Our target reader spends a lot of time and money at the local hardware store, the local lumber store, and the local nursery.

Our reader hires landscapers to help where he/she doesn't have the strength or skill set.

Our reader purchases tools and rents equipment for DIW projects and buys books and plans to help guide him/her.

Our reader makes lots of mistakes and need lots of advice.

Our reader buys cookbooks and signs up for cooking classes,

Our reader enjoys reading recipes and reading about the cultural context from which those recipes emerged, and learning about the people and landscapes that gave birth to the cultures that gave birth to the recipes.

There is no magazine currently on the market that engages our reader, so I'm going to publish my own.

*Peter Philips*



*‘Colibri’ is ‘hummingbird’ in French. Peter’s mother was French and Colibri was her Girl Scout nickname. It seemed a fitting title for a gardening magazine.*

Suzanne Philips, 1946

# Editorial Contributors



## **Editor: Janet Endsley**

Janet was a marketing and PR professional for many years before becoming active in the gardening community. She has served on the Arboretum Foundation Board, and chaired the annual Pacific Northwest Gardens Competition for ten years. She is past president of the Northwest Perennial Alliance, produced the NPA Open Gardens Directory for seven years and chaired the 2010 Hardy Plant Study Weekend. She became the Seminar Manager for the Northwest Flower & Garden Festival in 2005. Janet holds a B.A. in Public Communication from the University of Washington. In addition to tending her Mill Creek garden she loves to read, write, bake, and work out. She lives with her husband Mike, whose favorite garden tool is a 7-iron, and Katie, their Golden Retriever.



## **Nancy Leson Cooking**

Nancy is an award-winning food writer, radio personality and public speaker who learned much of what she knows about food during her first career: waiting tables. Seattle readers know her as the mouth that scored—for the better part of two decades—as restaurant critic and food columnist for the Seattle Times. These days, when she's not interviewing food folks for NPR member-station KNKX, you'll find Nancy teaching cooking classes via PCC and other Seattle area culinary schools and helping end hunger, one loaf at a time, as Edmonds' neighborhood coordinator for Community Loaves. *Get to know Nancy at [www.nancyleson.com](http://www.nancyleson.com).*



## **Rosemary McClure Travel**

Journalist Rosemary McClure is a prize-winning writer/editor who has a sense of humor and a passion for travel. She currently writes a travel column for the Los Angeles Times and is the author of "Yosemite & Neighboring Parks," a Frommer guidebook. Her credits include two Travel Writer of the Year awards from the Society of American Travel Writers.



## **Bill Thorness Gardening**

Bill Thorness is a writer, editor and gardener who's been working and gardening in Seattle since the mid-1980s. He is the author of two gardening books: *Cool Season Gardener: Extend the Harvest, Plan Ahead, and Grow Vegetables Year Round* and *Edible Heirlooms: Heritage Vegetables for the Maritime Garden* (both from Skipstone Press), and "Extend the Harvest," a streaming class based on his books for Craftsby.com. Bill is a Master Gardener in King County. He is active in many regional garden organizations, and a frequent speaker on edibles at regional nurseries, garden clubs and garden shows.

# WSNLA Partnership



*Colibri Magazine* will focus specifically on the interests of the Northwest home gardener.

Published by local veteran publisher Peter Philips, *Colibri Magazine* is set to launch in January 2022 ahead of the Northwest Flower and Garden Show. See *Peter's bio* on page 8.

*Colibri Magazine* will serve to attract gardeners through editorial content specific to northwest gardens.

Peter's desire is to create editorial content that will engage readers and direct them to local nurseries who can provide plants and educational resources to help gardeners be successful—and thus patronize nurseries season after season.

He hopes to partner with our members to develop a subscriber base, and he is looking for nurseries interested in partnering to help distribute the magazine.

Participating nurseries would allow indirect access to their physical mailing lists to whom Peter would send the magazine in exchange for advertising benefits to the participating nursery, financial compensation, or a combination of both.

Peter would not have direct access to the lists. Rather, a third-party mailing house would execute the mailing. All costs of the mailing would be borne by Peter.

*Colibri Magazine* and the WSNLA share a common goal of driving business to Washington State Nurseries and we believe that our members will benefit from support of this project.

We share this information because we believe the magazine will be a great benefit to our members and we encourage you to contact Peter to learn more about the project and to help him get the magazine in the hands of your customers. We encourage you to participate!



*Breanne Chavez*

Breanne Chavez, Executive Director, WSNLA





# Aching for Spring

*With the winter blahs behind us, many Northwest gardeners can't wait to get back out to their happy place. Here's one local's advice on how to Feed the Need.*

BY BILL THORNESS

Life might seem a bit empty right now, coming out of a long, cold winter. But an old Hawaiian proverb says, "When your hands are turned to the soil, you will be full." So let us get gardening, the healthy activity that can be started surprisingly early in our mild Maritime climate. May it fill our spirits and soothe the need for spring.

Growing edibles begins in earnest in March as our soils warm up and the days become longer. Here are some ideas to get started.

### *Is your soil warm enough to plant?*

Calculate the soil temperature. Find out the soil warmth by watching the daily highs/lows. Add the daily high and nightly low together, then divide by two. That's the approximate temperature of open soil. (e.g.:

$50+40=90/2=45$ ) It's more accurate if you do it over the course of a week and then average those, because the soil temp doesn't move with just one warm day. A soil thermometer will tell you right away if the soil is warm enough to sprout seeds. Most seeds require soil warmed to a depth of 3" to germinate.

Temps needed to germinate. Our coolest vegetables (lettuce, peas, chard, parsley, mustard greens, beets, carrots) will sprout in soil as cool as 40 degrees F. Other crops (corn, tomatoes) need at least 50 degrees F, while others (beans, peppers, melons, squashes) need 60 degrees F minimum. Of course, all will sprout faster in soil a little warmer than the minimum.

Warm up your soil. You can cover the garden bed for a few days with plastic sheeting to warm it up—but

# TOOLS

# & TOYS

*This Month's Must-Haves for Northwest Outdoor Living*



**OONI KARU WOOD AND CHARCOAL FIRED PORTABLE PIZZA OVEN**  
**\$349-95**

Cook authentic wood-fired pizza in your outdoor space this year! Fueled by either hardwood or lump charcoal, the Karu generates the super-high heat and rolling flames required to cook Neapolitan wood-fired, stone-baked pizza in 60 seconds flat.  
[www.williams-sonoma.com](http://www.williams-sonoma.com)



**CARSON MINISCOUT 7X18 BINOCULARS**  
**\$30.00**

Birds of every variety visit Northwest gardens this season—get to know them up-close and personal! With 7x magnification and 18mm objective lens diameter these versatile, compact binoculars are well suited for wildlife viewing, hiking, camping, travel and more.  
[www.rei.com](http://www.rei.com)



**FELCO 17 PRUNING SHEAR**  
**\$75**

Cut cleaner and closer with the compact all-purpose FELCO 17 pruning shears (secateurs) for the discerning left-hander. Comfort and efficiency come together with ease in the revolving handle that reduces muscle strain, though none of the precision cutting pleasure that is sustained from your first cut to the end of the day's pruning tasks.  
[www.felco.com](http://www.felco.com)

# Stuffed Eggplant with Yogurt and Microgreen Salad

## INGREDIENTS

**1 1/2 c. marinara, divided**  
**2 medium eggplants, halved**  
**1 tbsp. extra-virgin olive oil**  
**1 medium onion, chopped**  
**1 tsp. dried oregano**  
**Kosher salt**  
**Freshly ground black pepper**  
**2 cloves garlic, minced**  
**1 c. chopped tomatoes**  
**1 large egg, lightly beaten**  
**2 1/2 c. shredded mozzarella, divided**  
**1/4 c. freshly grated Parmesan**  
**1/4 c. Italian bread crumbs**  
**Freshly sliced basil, for garnish**

1. Preheat oven to 350°. Spread 1 cup of marinara over the bottom of a 9x13-inch baking dish. Using a spoon, hollow out eggplants, leaving about a 1/2-inch-thick border around skin to create a boat; transfer to baking dish. Roughly chop scooped-out eggplant flesh.
2. In a large skillet over medium heat, heat oil. Add onion and cook until soft, 5 minutes. Stir in chopped eggplant and season with oregano, salt, and pepper. Cook, stirring often, until golden and tender, 3 to 4 minutes. Add garlic and cook until fragrant, 1 minute.
3. Transfer mixture to a bowl and add tomatoes, egg, 1 cups of mozzarella, and remaining 1/2 cup marinara. Mix until just combined, then scoop into eggplant boats. Top with remaining 1 cup mozzarella, Parmesan, and bread crumbs.
4. Bake until eggplants are tender and cheese is golden, about 50 minutes.
5. Garnish with basil before serving.



**RECIPE FROM**  
**NAYA DARTAMI,**  
**HOME CHEF FROM**  
**MUKILTEO**

*"It doesn't get any fresher than this when eggplant is in season! Add veggie ground meat if you like an extra jolt of umami, or toss in some sauteed mushrooms. If you would like the skin of the eggplant softer I suggest putting it in the oven before you add the ingredients. Enjoy!"*

YIELDS:

**4** SERVINGS

PREP TIME:

**0** HOURS **20** MINS

COOK TIME:

**0** HOURS **50** MINS

TOTAL TIME:

**1** HOUR **10** MINS

# Publishing Team

## Peter Philips *Publisher*

Having spent the last two decades as Co-Founder and President of Philips Publishing Group, I ran a full-time staff of 14 that published three of our own titles, and launched and published more than 20 magazines under contract to clients ranging from professional associations, to ferry companies, to suburban cities.

I've closed Philips and have reincorporated as Colibri Northwest with the intent to publish *Colibri Magazine*.

We plan a January 2022 launch ahead of the Northwest Flower & Garden Festival to 5,000-10,000 Northwest homeowners who fit the target demographic described on page two.

We invite you to join our efforts to bring local gardeners into nurseries and backyard cooks into the outdoor furniture and grill stores, and all of the above to our local bookstores, restaurants and hotels as they appreciate the beauty and sensory pleasure of the Pacific Northwest.



## Crystal Alaniz *Chief Operations Officer*

Crystal has been in the publishing field for more than 20 years. She got her professional start working for the Greenhouse, a high-end kitchen and furniture store in Bellingham, then joined Salmon Bay Communications as part of the team that developed the Northwest Flower & Garden Show and San Francisco Flower & Garden Show. Crystal joined Philips Publishing Group in 2011 where she rose to the title of CFO. Crystal followed Peter Philips to Colibri Northwest in 2020 and currently serves as COO.



## Julie Applegate *Sales Director*

Julie has been in the publishing field since 1987. She began her career in print sales at the Puget Sound Business Journal and moved to the Master Builders Association where she was responsible for print and sponsorship sales. Julie joined Philips Publishing Group in 2014 where she handled sales duties for four regional and tourism publications as sales director before following Peter Philips to Colibri Northwest.



## Jason Becker *Designer*

Jason's career as a graphic designer measures more than 20 years. Specializing in magazine production and print design for business, he joined Philips Publishing Group in 2017 and now continues magazine production and design with Colibri Northwest. When the workday ends, he'll often be found serving as a volunteer Little League umpire, tending to the backyard veggies and chickens, enjoying the fresh air and scenery of a Northwest hike, or scheming his next travel plans with his family.

