

# Tsuru Soars

Friends of the Gresham Japanese Garden Newsletter



## Chamber's Olympic Whisk Award



Protz's kitchen bay at Riegelmann's Appliances

June 25th, occupying the four kitchen bays at Riegelmann's Appliances, the Gresham Chamber of Commerce held the Olympic Whisk Cook Off contest bringing together past "Whisk" winners to compete for gold.

Protz decorated her kitchen with Japanese items and served five kinds of sushi. All in good fun, she also made up a fictitious article of the opening of *Imai's Kitchen* at the Kyoudou Center featuring master sushi chef originally from Tokyo, Japan, her friend, Akira Imai.

Although her team didn't bring home the gold medal, Protz, Karen Johnston, and Imai had a lot of fun promoting the

*end of spring rain drops  
in the garden pond  
dancing rings*

— Bill Peterson

Kyoudou Center, Japanese culture and participating in a fun event that brings people together and at the same time promoting a local business.



Mango nigiri

[Read fictitious Outlook article](#)

**A**ny opportunity Sue Protz can promote the garden, she does, giving 110%. On Tuesday,



# What is mottainai?

by Zenbird Media



*Mottainai is an old Japanese concept that reflects the idea that we should respect all objects and not waste them.*

**M**ottainai (pronounced “moh-tah-ee-nai”) is an old Japanese concept that reflects the idea that we should respect all objects and not waste them. The term is loosely translated as “what a waste.” The word expresses the feeling of regret for an object losing its original essence. One can also think of mottainai as placing value on individual objects that they own.

The Edo period in Japanese history is seen as a heavily mottainai-influenced society. For example, the Edo people did not discard broken daily items such as umbrellas. Instead, the users sold them to collectors. Since the traditional umbrellas were made by attaching oil paper to bamboo sticks, artisans carefully peeled off the paper. The bamboo skeleton was recycled and the oil paper was repurposed for other needs.

Deeply rooted in Japanese culture, even modern children are typically taught the concept and practice of mottainai throughout their childhood. It most often takes form in the way they eat food with respect and without waste.

## JAPAN'S WASTE PROBLEMS AND MOTTAINAI AS SOLUTION

Though the mottainai concept remains prevalent, modern Japan struggles with societal waste issues. Food waste is one example. About six million tons of edible food is discarded every year in Japan. Therefore, more businesses in the food industry especially have tackled food waste with mottainai principles.

The Japanese fashion industry is another substantial source of waste. As a result, many fashion brands have started to strive to reduce waste during the production process. There is a rise in the number of fashion businesses incorporating a mottainai ethos.

## LIVING WITH MOTTAINAI SPIRIT

If you put mottainai spirit into your daily life, there is plenty you can do to reduce waste. It could simply be eating all the food on your plate at each meal or purchasing the groceries from the “expiring” or “day-old” sections at the supermarket. Taking care of your home, including its furniture, with respect could make it last for decades for your family to enjoy. Being mindful of our consumption habits could change our attitude towards lifestyle and, therefore, could make a big difference when shared globally.

*This article was originally published by Zenbird Media. Check out the full article on their web magazine (<https://zenbird.media/what-is-mottainai/>).*

## 俳句

### HAIKU CORNER

frog pond . . .  
a leaf falls in  
without a sound  
-Bernard Lionel Einbond

古池や蛙飛び込む水の音  
ふるいけやかわずとびこむみずのおと  
furu ike ya kawazu tobikomu mizu no oto

Old pond  
frog jumped in  
sound of water  
- Bashou 1686

## Bonsai Tree Donation



In May during a tour for our volunteers, Bonsai instructor Mark Vossbrink personally delivered a requested bonsai cherry tree to the Healing Garden Director at the Oregon State Penitentiary.

"Several people have come to visit the Garden over the last couple of days just to greet the new Cherry Bonsai. What a joy it's already brought to our lives!" - Randy Guzek, Healing Garden Director.

## Showy Maltese Cross Flowers



The pollinator garden steals the show decorating Ambleside Annex with its showy flowers, especially *Lychnis chalcedonica* (Maltese Cross).

The heirloom flower Maltese Cross is a herbaceous perennial originally native to Central and eastern Russia. It's been grown in gardens since colonial times loved by hummingbirds and butterflies.



# Vanport Provides Unique Learning Experience

by Mary Marrs

// Hands-on thinking." That's how Nancy Ellis describes the all-day pruning workshop at Vanport International's Japanese garden in Boring. She's taken three of the Gresham Japanese Garden's Vanport workshops offered since early 2023, and says that instructor Francheska Snyder always starts with a conversation as we walk around the garden. We talk about the space we're standing in, the plants that have been pruned and not pruned, the purpose and goals of the plants and landscaping.

As a professional aesthetic pruner, Snyder said that while it's a hands-on class, she enjoys engaging the participants in the thought process of pruning. She said that because students come with different pruning experiences, their discussions often lead them to choosing what they will work on based on their skill level and interests. "Sometimes I have a plan, but sometimes I let the exchange with the students dictate what we do that day."

The key to these hands-on workshops has been Vanport's Japanese garden. Activities Director Sue Protz recognized the unique opportunity when she developed the Garden's pruning program, and reached out to Martin Hertrich, President of Vanport Manufacturing. His father founded the business in 1967 processing small and large diameter logs for domestic lumber needs and exporting to Japan, Asia, Europe, and Canada. To showcase their wood products they built a traditional Japanese tea house at their headquarters in Boring, and then a Japanese garden to complement it.

Hertrich said that the garden was designed and built by international landscape architect Hoichi Kurisu in 1982. Unfortunately over the years, they weren't able to maintain the Japanese-style garden. Without proper maintenance, the trees and shrubs quickly became overgrown. Now as a teaching worksite for the Gresham Japanese Garden's pruning program, Hertrich said he's glad to support the program and reap the benefits of

seasonal aesthetic pruning.

"We saw great results right away," Hertrich commented, and added the workshops are keeping the garden in good condition. From his office view of the garden, he added that they always intended to keep the tea house and garden maintained as an appreciation of Japanese culture and their Japanese customers.

Snyder recalled the first time she saw Vanport's Japanese garden, recognizing its great design. But like most gardens, it needed some work and maintenance. She knew that pruning the overgrown trees and shrubs would have to be done over time, couldn't be pruned just once, that it would be a seasonal process.

She immediately agreed with Protz that Vanport's Japanese garden would be a good learning worksite because of its design and setting with the tea house.

"We're very fortunate to get to work in such a space."

Ellis said that she didn't know that Vanport's Japanese garden even existed, and was struck by its beauty. And with Snyder guiding them, she's learning more than just pruning. She said that Francheska introduces different Japanese garden design concepts like "hide & reveal" which is creating an illusion by partially concealing a view or features in a garden, such as rocks, water, or structures. "That's so cool!"

Now Ellis appreciates that when there's a pair of clippers in her hands, there's a value of thinking, "What will I cut? Not cut?" She feels that "hands-on-thinking" has been a stronger learning experience than just watching or reading something.

Snyder wants the hands-on learning approach to give students the



2023 winter pruning workshop group.



View of Vanport's tea house.

opportunity to make a cut or talk about making a cut, or maybe make a mistake but learn from it.

"I hope they feel confident to ask questions during the workshops, and then not be nervous to make pruning cuts when they're in their own garden."

Like other students, Ellis feels it's been such a valuable experience to go out to Vanport and try something different, learn something new, do as much as you want. She truly appreciates the Gresham Japanese Garden offering these unique workshops and classes. "I feel really happy to participate in them!"

The Garden offers the 6-hour pruning workshop at Vanport International summer, winter, and spring. The summer workshop will take place September 7th.

[Find out more here.](#)

# Summer Pruning Classes

## Pruning Flowering Shrubs, July 14th, 1:00pm-3:00pm – \$45

Find out the perfect time of year to prune the different flowering shrubs. Some flowering shrubs flower on old wood, while others flower on new wood. It gets confusing, but Jonathan will explain what shrubs like to be pruned in the spring to produce flowers, and what shrubs need to be pruned in the winter to produce flowers. Jonathan will also demonstrate how to prune for flower production: roses, rhododendrons, hydrangeas, and more. Fertilizing will also be discussed in the class.



**NEW INSTRUCTOR: JONATHAN FAITH.** Jonathan comes from a deep history of being around a copious array of plants. When he was very young he helped his grandmother prune her roses. Growing up he spent time in the wilderness identifying wildflowers and all the other plant life around him. And then as an adult, he's helped manage his in-laws 55 acres of gardens. Jonathan is the store manager at Al's Garden & Home in Gresham.

## All Day Hands-on Pruning Workshop, September 7th, 10:00am-4:00pm – \$100

For the intermediate pruners, a hands-on opportunity to prune a variety of plants at a Japanese garden in Boring, OR, learning alongside Francheska Snyder, a professional aesthetic pruner trained in Japan and owns her own business, Niwa Method.

This is the Gresham Japanese Garden's 5th opportunity to prune at Vanport International. There are still many plants that need to be pruned and brought back to the vision of the original garden designer, Hoichi Kurisu.

More class offerings added soon. [REGISTER ON WEBSITE](#)

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# Cultural Workshops



## The Art of Bonsai

Learn the art of bonsai creations. Each month, instructor Mark Vossbrink, experienced bonsai teacher, will guide you through a bonsai project.

Third Thursday and third Saturday of the month, 1-3pm (Project is repeated)

\$40.00 - Includes instruction, plant, container, soil, and all other materials.



## Ikebana for Every Season

Instructor Nana Bellerud will cover the basic concept, techniques, tools and equipment, and care of ikebana (Japanese floral art). Participants will make 1 basic style and 1 freestyle arrangement with an emphasis on seasonal themes.

Second Tuesday of the month, 1-3pm

\$50.00 - Includes instruction, plant material, and containers to practice with.

[REGISTER ON WEBSITE](#)