



The Western Massachusetts Master Gardener Association's Spring Gardening Symposium - Feeding Soil, Self and Soul

March 20, 2010 - Frontier Regional High School, South Deerfield

SESSION 1 (concurrent sessions): 9-10 am

A. Flowering Shrubs That Really Like It Here

John Barry, Master Gardener

The best shrubs for the chills and hills of western Massachusetts.

B. Permaculture Garden Design: Growing Relationships with our Food, Neighbors, and Nature

Keith Zaltzberg, Regenerative Design Group

Do you want to create colorful, diverse gardens filled with flowers, fruit and habitat for wildlife? This is a whole systems design approach to create gardens integrating ecology and community through thoughtful design. Keith will explore theory, strategies and techniques for integrating perennial polycultures, low maintenance food systems, animals, alternative energy and waste systems for a more vital, beautiful and truly sustainable future.

C. So Many Tools, So Little Time

Sukie Kindwall, OESCO

Do you get overwhelmed by all of the hand tool choices out there? Are you intrigued by unusual tools and wonder what they are used for? We will cover selecting the proper tool for the job, how to recognize a quality tool, specialty tools and their place in your tool arsenal, and sharpening basics.

D. Eating From Your Garden in the Cold Months: Season Extension and Winter Storage

Ruth Hazzard, UMass Extension Vegetable Program

Explore the different methods you can use to extend the growing and harvest season, such as unheated or minimally heated hoop houses, low tunnels, row covers, and cold-hardy crops, as well as ways to store the summer and fall harvest in root cellars or "putting food by" -- a longstanding New England tradition!

E. Dill—The 2010 Herb of the Year

Denise Lemay & Mary Ellen Warchol, Stockbridge Herbs

Dill is one of the most beloved "weeds", and has been named the 2010 Herb of the Year by the Internat'l Herb Assoc. and the Herb Society of America. Learn about the different types of dill for planting and taste several different culinary treats using dill as a major ingredient. Participants will receive a handout with recipes.

F. Yoga for Gardeners

Jenny Tufts, Master Gardener

In this special introductory "green" yoga class for gardeners, experience a unique opportunity to blend the love of gardening and the intention to honor and care for the earth as part of the practice of yoga. Explore the ways that yoga can deepen one's appreciation and enjoyment of gardening while learning valuable gardening principles and tips to protect your body from injury.

G. Easy Gardening and Simple Organic Methods for Everyday Gardeners - Ed Sourdiffé, Master Gardener

This class is for everyone who didn't think they had a prayer when it came to gardening. By pairing old fashioned with modern methods that work in today's busy world, Ed shows the ease of organic gardening. Also, heirloom plants, simple techniques that help the garden itself do some of the work for you, composting methods, simple vermiculture, and other gardening tips.

SESSION 2 (concurrent sessions): 1:00-2:00 pm

H. Souped-Up! Growing Nutrient Dense Food

Dan Kittredge, NOFA

Maximize the vitality, yield, pest and disease resistance, flavor, and nutritive value of your homegrown vegetables by maximizing the health and vitality of your soil. Good for ornamentals, too. Learn ways to grow nutrient dense food!

I. Can Organic Integrated Pest Management Save My Garden from Late Blight and Other Scourges?

Ruth Hazzard, UMass Extension Vegetable Program

In 2010, gardeners can play an important role in protecting tomato and potato crops from late blight, early blight, and Septoria leaf spot - as well as other vegetable pests and diseases - by knowing what to look for. Proactive observation could help avoid a repeat of last year's late blight epidemic - as can an "integrated pest management" approach to organic gardening.

J. The Herbs of the Mediterranean

Denise Lemay & Mary Ellen Warchol, Stockbridge Herbs

The Mediterranean region is home to the majority of the most popular culinary herbs: bay, thyme, rosemary, sage, oregano, fennel, parsley, basil and mint. Many centuries of trading with Arabia, Africa and the Far East introduced spices - cloves, ginger, cinnamon and others which were incorporated into the region's cuisine. Join us as we discover ways to use these wonderful herbs in the kitchen. Recipes will be provided.

K. Grow Food Everywhere: No-till for Backyard Gardeners - Deb Habib, Seeds of Solidarity

No-till gardening techniques build healthy soil while helping to mitigate the impacts of climate change. We'll focus on using "the cardboard method" to build rich soil, keep weeds out, and balance moisture. Also some ideas about cover crops, mulching, and other no-till strategies for vibrant gardens, as well as how we can all help to Grow Food Everywhere in our communities.

L. Dig, Divide, Dine and Decorate with Daylilies

Richard Willard, Silver Gardens, Greenfield

If you have a black thumb, you can still be creative with day-lilies. A look at the care, uses, vocabulary of this versatile plant.

M. Eat Local the Wild Way: Spring Edibles

Blanche Derby, naturalist

Start the harvesting season early with some surprising edibles that are ready now, long before their cultivated cousins. You may call them weeds but Blanche calls them early vegetables. Discover how garlic mustard (!), Japanese knotweed (!), and other so-called undesirables can be used to make delicious recipes. The presentation will cover plant ID and preparation.

N. Photographing Your Garden

Carol Pike, photographer

An introduction to the basics of photographing your garden, using Carol's photographs to illustrate the fundamentals of framing and composition, lighting and exposure, depth of field and selective focus. We'll discuss some of your camera's controls and how they can be used to improve your pictures, plus some favorite techniques for capturing unique and interesting images.

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Featuring **Kerry Mendez of Perennially Yours**, *speaking on*
Tips for Low Maintenance, High Impact
Perennial Gardens

Learn tips for great looking, ever-blooming gardens using organic practices. Topics will include correctly assessing light conditions, plant selection, using ornamental flowering shrubs, and much more. There will be time for Q & A's to address those nagging questions before another gardening season arrives. A colorful PowerPoint complements the talk. The author will be available for book signings afterwards.

In addition, choose from 14 topics in two concurrent sessions, offering imaginative ideas for the landscape.

8:30 am Registration
9-10:00 am **Session 1** - Seven topics to choose from!
10:30 - noon **Keynote:** Kerry Mendez
Noon - 12:45 Lunch break
1:00 - 2:00 **Session 2** - Seven more topics to choose from!



Registration form - Cost is \$25 for the entire day; \$15 for keynote only, optional lunch additional. Send to: Rae Davis, 9 Highland Village, Shelburne Falls, MA 01370. *Please make checks payable to WMMGA.* Preregistration is required as seating is limited.

Register early to get first pick of workshops!

Name _____

Address _____

Evening phone _____

Email _____

(You will receive confirmation via email if an email address is provided.)

___ **\$25** for entire day (**make choices below**) OR ___ **\$15** for Keynote only

Indicate your choices with the letter of each talk. Seating is limited for each talk, so register early to be sure to get your preferences!

Session 1 (1st choice) _____ (2nd choice) _____ (3rd choice) _____

Session 2 (1st choice) _____ (2nd choice) _____ (3rd choice) _____

___ **I would like Lunch too! \$7.50** (Choice of Old Deerfield Turkey Gobbler, Hummus (vegan) or Tuna Wrap (CIRCLE ONE) with chips, cookie and Knudsen spritzer.)

* **Marketplace** - We'll have vendors with locally produced offerings.

* **Book Table** - Once again, World Eye Books will offer a great selection of books for gardeners. 20% of proceeds will benefit the Western Mass. Master Gardener Association.

* **Refreshments** - An optional lunch will be offered this year!

* **Snow Date** - In case of impending bad weather, call 413-665-8662 the night before for a recorded message regarding rescheduling.

_____ **Total Enclosed**

For more information, go to www.wmassmastergardeners.org or contact Rae Davis at margaretraedavis@verizon.net or (413) 625-0168.