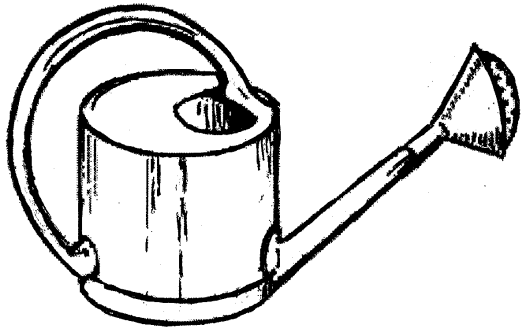


Nourish the Planet One Garden at a Time



The Western Massachusetts Master Gardener
Association's

Spring Gardening Symposium

March 19, 2016

8:45 am to 2:15 pm

Frontier Regional High School - South Deerfield, MA

Featuring **Karen Bussolini**, speaking on

Survival in the Darwinian Garden: Planting the Fittest

Sooner or later, most of us gardeners fall in love with a blue poppy that would rather be in the Himalayas or a hybrid tea rose that looks fine at the nursery but develops every disease in the book. Figuring out how to satisfy the needs of these fussy plants can be a rewarding challenge – or an exercise in frustration. Taking a good look at how plants arrange themselves in nature and how we can use those observations, we consider a diverse range of gardeners' strategies for encouraging plants to survive beautifully in our gardens.

In addition, choose from 14 topics in two concurrent sessions, offering ideas for nourishing your imagination, your garden and the planet.

8:00 am Registration
8:45-10:00 am **Session 1** – Seven topics to choose from!
10:30 - noon **Keynote: Karen Bussolini**
Noon – 1:00 pm Lunch break
 (reserve a lunch below, or bring your own)
1:00 - 2:15pm **Session 2** – Seven more topics to choose from!

- * **Marketplace** - We'll have vendors with locally produced offerings.
- * **Book Table** – Assorted titles for gardeners from Storey Publishing and Timber Press for sale.
- * **Refreshments** – Morning coffee and goodies, plus an optional lunch from River Valley Market (see registration form to order).
- * **Snow Date** – In case of impending bad weather, call 413-665-7174 the night before for a recorded message regarding rescheduling.
- * **Parking** – Please car pool if at all possible; parking is tight!



For more information, go to wmmga.org
or contact Lucy Alman at
gardensymposium123@gmail.com or
(413) 665-7174.



The Western Massachusetts Master Gardener Association's
Spring Gardening Symposium – Nourish the Planet One Garden at a Time
March 19, 2016 - Frontier Regional High School, South Deerfield

SESSION 1 (concurrent sessions): 8:45-10:00 am

A. The Soil Will Save Us! (via Skype)

Kristen Ohlson, Journalist and Author

What you grow below the soil is just as important as what you grow above. An incredible opportunity to participate in a Skype session with this award-winning West Coast writer as she shares insights from her 2014 book *The Soil Will Save Us: How Scientists, Farmers and Foodies are Healing the Soil to Save the Planet*. Learn how caring for your garden's "underground herd" of microbes can help increase soil productivity -- and even combat climate change!

B. Why Does Everyone Love Hydrangeas? Well Almost Everyone

John Barry, Master Gardener

The progress in hydrangea breeding recently has been amazing. Just a few years ago, certain types of hydrangea were impossible to grow in the north--all that is changing. In this session we will look at some of these advances and perhaps determine which type of hydrangea is right for your property. Bring your questions and comments so we can discuss in this informal presentation. There will be pretty pictures to look at also.

C. Gardening Well Into Your Future

Lillian Jackman, Wilder Hill Gardens

Design or renovate your gardens, borders, and foundation plantings to dramatically reduce maintenance while optimizing bloom and beauty. A colorful slide presentation will illustrate sustainable techniques including woody plant material, edible landscaping, soil science, and permaculture ideals that Lillian has used in her landscape design business over the past twenty-five years.

D. Success with Grapes in New England

Sonia Schloemann, UMass Extension

Learn about the new hardy varieties of table and wine grapes and how to grow them in New England. Special attention will be given to trellising and pruning practices, as well as common insect and disease problems.

E. Turning Nature into Art:

Creating with Pressed Flowers

Ellie Roden, Green Mountain Pressed Flowers

Attendees will learn how to successfully press flowers in seconds and minutes using a microwave. Ideas and helpful hints for creating with pressed flowers will be shared and examples will be shown.

F. Vertical Vegetable Gardening - The Art of Growing Up in the Garden

Dawn Davis, Tower Hill Botanic Garden

A look at various garden structures from the past 15 years of Tower Hill's Vegetable Garden. Also images from other gardens and their use of different types of vegetable supports. And, of course, great plants to grow on them!

G. Water Gardening from Table Top to Terrace

Ed Sourdiffé, Master Gardener

This is a hands-on workshop where participants will construct their own indoor water garden complete with basin, pump and plants. You will then learn how to generalize these basic components to construct water features for patio and pond. (*Additional \$40 materials fee if making your own table top water garden*)

SESSION 2 (concurrent sessions): 1:00-2:15 pm

H. Outwitting Pests in the Garden

Karen Idoine, Wendell MA

A look (with time for questions) at the many strategies for growing healthy vegetables in harmony with nature, without using pesticides.

I. There is Gold in Your Garbage

Vicki Jenkins, Gill MA

Stop paying for potting soil and soils enhancers! With little expense, and even less effort, you can make your own compost in less than a year that is better than anything you can buy.

J. Create Your Own Personal Healing Garden

Debbie Windoloski, Gardenscapes

Learn how to create your own unique and personal space using plants and other materials that invite all of your senses to experience the garden while providing various kinds of healing support in the creation, making, and enjoyment of the garden space.

K. Understanding the Seed Saving Process

Lee Buttala, Berkshire Botanical Garden

In this class based on his book, *The Seed Garden*, written in conjunction with Seed Savers, Lee Buttala will talk about the art and practice of saving seed, from understanding how to ensure that seed comes true to type to time-honored traditions for saving and prolonging the seed longevity of the seeds of many coveted varieties and species of plants. A primer for the beginning seed saver with plenty of insight for more experienced seed savers as well.

L. Fungal Fundamentals:

Growing Mushrooms in the Garden

Willie Crosby, Fungi Ally

Join Willie for this introduction to mushroom cultivation. We will cover mushroom lifecycle, ecological roles, and several ways of cultivating mushrooms in the garden. Participants will be able to inoculate and take home a mushroom log. (*Additional \$15 materials fee to make an inoculated log*)

M. Stand-up Sit-down: Raised Bed and Container Gardening All Around

Dottie Caron, Master Gardener

Learn how to downsize your garden with raised beds and container gardening without downsizing the impact. Construction of raised beds, establishing an ECO system, ways to increase yield and overwintering of container grown ornamentals will be covered.

N. Lean Cuisine: historical foods that nourished people through the hungriest times of the year

Carly Leusner, Acorn Kitchen, and

Kate Kerivan, Bug Hill Farm

Join Carly and Kate for a demonstration and talk on the Hunger Moon time, a transitional time from winter into spring when people (and bears) rouse themselves to search for starchy roots and sweet sap from native plants like black birch. We'll taste these from Carly's recipes and we'll also prepare fruit tonics from last summer's berry harvest at Bug Hill Farm: each participant will take home finished products!

WORKSHOP TOPICS OVERVIEW

- A. The Soil Will Save Us! (via Skype)
- B. Hydrangeas
- C. Gardening Well Into Your Future
- D. Success with Grapes in New England
- E. Creating With Pressed Flowers
- F. Vertical Vegetable Gardening
- G. Table Top to Terrace Water Gardens
- H. Outwitting Pests in the Garden
- I. There's Gold in Your Garbage
- J. Create Your Own Personal Healing Garden
- K. Understanding the Seed Saving Process
- L. Growing Mushrooms in the Garden
- M. Raised Beds and Container Gardening
- N. Lean Cuisine: Historical Foods

Registration form - Cost is **\$35** for the entire day; additional fees for optional lunch and materials.
Send to: Lucy Alman, 27 Park Rd., Sunderland, MA 01375. *Please make checks payable to WMMGA.*

Preregistration is required as seating is limited.

Register early to get first pick of workshops!

Name _____

Address _____

Town _____ State _____ Zip _____

Evening phone _____

Email _____

NOTE: Additional materials fee if taking one of these workshops.

GROWING MUSHROOMS - I want my own inoculated mushroom log to take home:
___YES (\$15) ___NO

TABLE TOP WATER GARDENS - I want to make my own table top garden to take home: ___YES (\$40) ___NO

___ **\$35** for entire day (**make choices below**). Indicate your choices with the letter of each talk for both sessions.

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)___

___ **Optional, additional Materials Fee** for Mushroom and Table Top Gardens (no additional fee if listening only)

___ **\$8.00** for optional lunch from River Valley Market (CIRCLE ONE) includes assorted fruit, chips, cookie and beverage. Choice of: The Herder (roast beef, horseradish mayo, smoked cheddar, red onion, tomato, lettuce on whole wheat)

OR Chicken Salad (w/ red grapes, celery, red wine vinegar, mayo, lettuce and Swiss on whole wheat) OR Daily Greens

(hummus, sprouts, cucumber, avocado, tomato,

spinach, house balsamic vinaigrette in a wrap)

_____ **Total Enclosed**