Gardening Through the Seasons

Master Gardener
Ohio State University Extension

What:

This conference is focused on teaching the finer points of the gardening experience. There will also be a silent auction and a special raffle drawing.

Who should attend:

The fall conference is open to any individual who is interested in gardening.

When:

Saturday, November 7, 2009
8:15 A.M. – 4:30 P.M.

Where:

Remington College- Cleveland
26350 Brookpark Road
North Olmsted, Ohio 44070
440-777-2560

Cost:

$40.00 - includes the program, lunch, refreshments, and handouts.
(No Bonus Bucks accepted)

For More Information:

Call the OSU Extension Office
216-429-8200 x 224

Registrations postmarked by 9/30/09 will receive 1 free raffle ticket to enter the Randy Zondag Horticulture Consultation Raffle Drawing- a two hour at home consultation.

The Program

8:15 – 9:00 Registration

9:00 – 10:15 Session #1

A. *"All Gardens Great and Small"*
Dr. Laura Deeter
OSU Associate Professor of Horticulture

Join us for playful romp through the minds and gardens of North America. Relax and giggle at all the things we gardeners do for the sake of our beloved flowers. Learn and think about what it means to be a gardener.

(Individuals unable to be scheduled for Session 1:A will be scheduled for Session 2:E)

B. *"Photographing Landscapes & Nature"*
Eric Sipols, Dodd Camera

Explore the fundamentals and techniques that apply to nature photography. Learn how to take better landscape, macro close up, and telephoto images.

C. *"Native North American Perennials"*
David Emmitt, Program Manager
Plant & Science Landscape Technology, Tri-C

North American native perennials that should (or should not!) be considered for the Northeast Ohio gardens. Some perennials that are not native may surprise you.

D. *"Attracting Pollinators"*
Noelle Akin, Petitti's Garden Center
Director of Communications and Education

As gardeners we are inherently connected to nature, nurturing our plants, the environment, and the creatures that live in harmony with us. As we gain experience in the garden we look to attract these creatures for our own personal gratification, but how about fostering them for their true purpose and practical use in the garden? In "Attracting Pollinators" I will discuss how best to welcome beneficial creatures into the garden, their likes and dislikes, and how to keep them coming back for more.

10:15 – 10:30 BREAK

10:30- 11:45 Session #2

E. *"All Gardens Great and Small"*
Dr. Laura Deeter
OSU Associate Professor of Horticulture

***For description, see Session #1 Class A**

F. *"Chocolate Gardening"*
Mary Strayer
Master Gardener – Erie County

There's chocolate in the air! Lets explore the plants that taste, smell and look like chocolate. It will be a "Scent-sational" experience!

G. *"History and Horticulture of Lakeview Cemetery Down the Garden Path"*
Dave Gressley, Horticulturist
Lakeview Cemetery

Learn the history of landscape cemeteries, how they evolved and how they were designed. Enjoy a highlight of Lakeview Cemetery's art, history and horticulture that reflect Cleveland's rich heritage.

H. *"Pruning Essentials"*
Randy Zondag, Horticulture Educator
The Ohio State University Extension

Learn professional pruning techniques of shrubs and trees. This class will cover goals and principles of pruning, appropriate times to prune and selections of tools.

11:45 – 1:00 LUNCH

1:00 – 2:15 Session #3

I. *"The Winter Garden A Season of Promise"*
Bill Hendricks
President of Klyn Nurseries, Inc.

Winter is a time of slowing down and observing the subtleties of plant design. Take a casual look at the plants we use every day through new eyes and learn to enjoy the beauty of plants in winter.

J. *"Edible Landscaping"*
Tim Malinich, Horticulture Educator
The Ohio State University Extension

You can't get food much fresher than from your own yard. We'll take a look at which rules can't be broken and which can be bent when turning portions of your landscape toward fruit and vegetable production.

K. *"Bringing Nature to Children"*
Melinda Carmichael
Beech Creek Botanical Garden & Nature Reserve

Explore creative ways to introduce plants and wildlife to our youth, inspiring our young to have a love for nature; highlighting the importance of their role in the environment and to our existence.

L. *"Arrangements for the Holidays"*
Marcy Pietrowski
Florist – Sunshine Flowers

This lecture is your first class ticket to learn the tricks of the trade that professional florists use to make your holiday arrangements spectacular.

2:15 – 2:30 BREAK

2:30 – 3:45 Session #4

M. *"Perennial Selections for Shaded Areas"*
Bill Hendricks
President of Klyn Nurseries, Inc.

Shade is often considered a challenge but with a little thought and planning it can become a gardening opportunity. Liven up shaded areas with splashes of color and durable plants that meet the challenges of both moist and dry shade.

N. *"Roses 101 & Beyond"*
Lori Hilfer, "The Rose Lady"
Western Reserve Rose Society

Back to the basics of rose care! Topics covered will include proper planting, pruning, watering, fertilizing, organic rose gardening, future trends for roses, disease and insect control.

O. *"Fall Planting for Spring Harvest"*
Christine Harris
Master Gardener – Cuyahoga County

This seminar introduces the concept of planting cold hardy vegetables in the late summer and fall to be harvested throughout the winter and spring. Some flowers are also included.

3:45-4:00 Evaluations & Closing

4:00 Special Raffle Drawing

The Cuyahoga County

Master Gardener Fall Seminar

"Gardening Through the Seasons"

Saturday
November 7, 2009
8:30 AM to 4:30 PM

Presented by
The Ohio State University Extension &
The Master Gardeners

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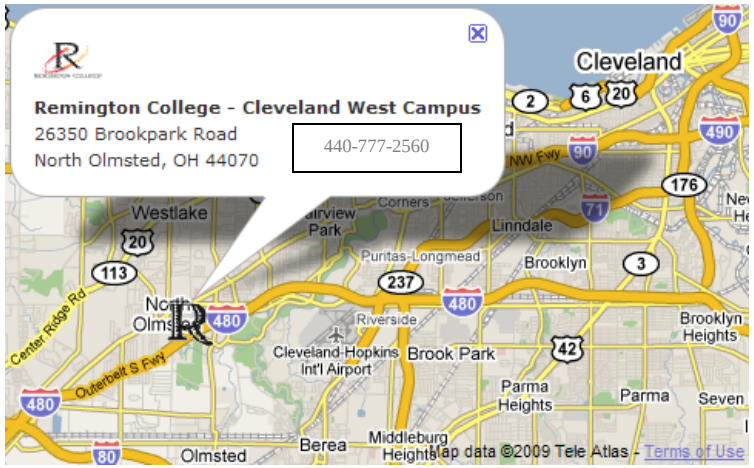
TDD No. 800-589-8292 (Ohio only) or 614-292-1868



Directions from the East:

Interstate 480 West; Exit 6B; Turn **right** (North) onto **Great Northern Blvd./ OH 252**; Turn **left** (West) onto **Brookpark Road/ OH 17**; Road will end at **Lorain Road/ OH 10** turn **left**; Turn **left** at **Great Northern Shop Center** Destination will be on the **left**.

Directions from the West:

Interstate 480 East; Exit 6; Turn **left** (North) onto **Great Northern Blvd./ OH 252**; Turn **left** (West) onto **Brookpark Road/ OH 17**; Road will end at **Lorain Road/ OH 10** turn **left**; Turn **left** at **Great Northern Shop Center** Destination will be on the **left**

Registration Form
Nov. 7, 2009

Tear off this portion & return with your payment.
Retain a copy of this form for class selection reference.

Registration deadline: **October 16th, 2009**
The program fee $40.00 includes four sessions, lunch, refreshments, and handouts.

Bonus Bucks will not be accepted for this seminar. Master Gardeners will receive 5 Advanced Training credits.

Return this form with your check made payable to:
Master Gardeners of Cuyahoga County
P. O. Box 605472
Cleveland, Ohio 44105

Please PRINT CLEARLY

Name:_____

Address:_____

_____

Phone:_____

Email:_____

Master Gardener: ☐ Yes ☐ No

County:_____

Write the letter of your first and second class choice in the appropriate space below. Choices will be assigned as registration forms are returned. Seating is limited and we encourage early registration.

Programs	1st Choice	2nd Choice
Session #1 (A, B, C, D)		
Session #2 (E, F, G, H)		
Session #3 (I, J, K, L)		
Session #4 (M, N, O)		

Please check one lunch choice below. Each lunch is served with a gourmet cookie and beverage.

Boxed Lunch	Check One
Ham croissant sandwich with pasta salad	☐
Turkey croissant sandwich with pasta salad	☐
Chef salad (variety of meats/cheeses)	☐
Vegetable salad (Spring mix with dried cranberries, walnuts, gorgonzola cheese)	☐