Seminar Sessions

B The New Dutch Wave: Naturalism in Contemporary Gardens - Ann Cicarella
Ann is a Landscape Architect from Shaker Hts., OH. She will introduce us to Piet Oudolf, an iconic garden designer leading the exciting, naturalistic planting style movement sweeping the globe. Oudolf works in a highly visual, intuitive manner to create multi-layered, complex compositions in private and public gardens around the world.

C Healthy Soil-Healthy Food Webs: Going Beyond Composting to Understand the Life Beneath Our Feet - David Burke, PhD
David is Chairman of Holden Arboretum’s Research Department. He will share how we should approach composting, nutrients, organic matter and fertilizer for good soil. He will also provide a new perspective on soil - one that views soil as alive with organisms that all contribute to healthy soil and healthy food webs. If we can “grow” our soil wisely, our plants will thrive and grow, too.

D Healthy Houseplants - Cynthia Druckenbrod
Cynthia is Vice-president of Horticulture at Cleveland Botanical Garden. Are your houseplants happy? Come learn about the joys and challenges of owning houseplants. You’ll also get new ideas for indoor containers and discover the latest new tropical, succulent and other plants to grow inside or out!

E Shrubs for the Mixed Border-Great Compliments to Perennials –Bill Hendricks
Bill is the Klyn Nursery Founder and CEO. Bill will discuss how adding shrubs to the mixed border can compliment a perennial garden and add year-round interest. Join Bill to look at shrubs and vines that work well when combined with perennials to add seasonal interest.

F Combating Our Fungal Foes: Giants Among Plant Diseases – Elizabeth Roche
Elizabeth is Agriculture and Natural Resources Extension Educator for Cuyahoga County. Fungal Diseases have been some of the most devastating diseases in history, such as the Irish potato famine, chestnut blight and coffee rust, just to name a few. Some are better known than others, but all have been important in shaping our history, our landscape and the foods we eat.

G Shrink Your Lawn: Landscaping with Native Plants - Barb Holtz
Barb is from Ohio Prairie Nursery. Tired of mowing and maintaining all that grass? She will share ways to use native plants to convert part or all of your lawn. Native plants have curb appeal and their long root systems hold in soil and slow storm water runoff to protect our environment. They also provide vital food and habitat for birds and insect pollinators.

H Unwanted Garden Guests: Coping with the Worst Weeds – Denise Ellsworth
Denise is Program Director, Honeybee Native Pollinator Education, OSU Dept of Entomology. All weeds are not created equal! Understanding the biology and habits of weeds is key to getting the upper hand in the garden. This session will identify some of the worst garden weeds and illuminate ways to manage weeds based on their biology and growing habits.

I A Wild World of Trees, Our Oldest Companions – Lauren Lanphear
Lauren is CEO of Forest City Tree Protection, also known as “Cleveland’s Tree Doctor.” Lauren will show historic and unusual trees from around the world, unusual tree care treatments, as well as Lauren’s own Arbor Art and Arborisculpture. Enjoy the Rockefeller Christmas Tree, the Jesse Owens Olympic Oak Tree and other special projects in which Forest City Tree has participated.

J Rare and Interesting Natural Habitats of Northeast Ohio – John Reinier
John is a Wetland Ecologist with Cleveland MetroParks. Northeast Ohio is home to many unique habitats that support a great variety of plant and animal species. John will discuss the ecology of these habitats, focusing on plant communities and rare species. He will also discuss protecting our regional biodiversity, suggesting how property owners can enhance biodiversity in their own backyard.

Master Gardeners of Cuyahoga County
FALL SEMINAR
“Gardening Through The Seasons”

Saturday November 5
8:15 AM to 3:30 PM
Embassy Suites Hotel
5800 Rockside Woods Blvd.
Independence, Ohio 44131

Seminar fee $48.00
($50 after Oct. 17)
5 Continuing Education hours

Sorry, no refunds
Bonus Bucks not accepted
Includes four sessions, continental breakfast and a boxed lunch

KEYNOTE ADDRESS:
The Good, the Bad and the Hungry:Dealing with Wildlife Conflict
Presented by
Marne Titchenell

Marne is the Wildlife Program Specialist for OSU Extension in the School of Environmental & Natural Resources.

Wildlife conflicts around the home are an increasing concern for the homeowner, especially for landscapers and gardeners! We will discuss steps, strategies, and management options to prevent and minimize damage and conflict caused by deer, rabbits, moles, voles, squirrels, and more.

There will also be a silent auction and a quilt raffle!
2016 Fall Seminar Registration

For online registration and payment go to:
http://cuyahogamg.org/EventStore.html

For mail-in registration, complete and mail the below with payment:

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>City</th>
<th>State</th>
<th>Zip</th>
<th>County</th>
<th>Phone</th>
<th>Email</th>
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Confirmations by email only

Master Gardener? Yes_____ No_____ What County?______________

Checks payable to: Master Gardeners of Cuyahoga County (MGCC)

Sorry—No Refunds

Mail this registration form and check to
Master Gardeners of Cuyahoga County (MGCC)
PO Box 603330
Cleveland, Ohio 44103

Please indicate your choice for each session below.

<table>
<thead>
<tr>
<th>PROGRAMS</th>
<th>Your CHOICE</th>
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<tbody>
<tr>
<td>Session #1  9:00-10:15 A</td>
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<tr>
<td>Session # 2  10:30-11:45 B C D</td>
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<td>Session #3  12:30-1:45 E F G</td>
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<tr>
<td>Session #4  2:00-3:15 H I J</td>
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Check one lunch choice. Each lunch is served with a jumbo fresh baked cookie; iced tea or coffee.

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<thead>
<tr>
<th>LUNCH CHOICE</th>
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<tbody>
<tr>
<td>Turkey Club Croissant: Shaved turkey breast, Swiss cheese, lettuce, tomato on a fresh baked croissant, pasta salad and fruit garnish. (NO BACON)</td>
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<tr>
<td>Ham and Swiss on Rye: Marbled rye bread with ham, Swiss cheese, lettuce, tomato with pasta salad and fruit garnish.</td>
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<td>Hot Pasta: Penne pasta with roasted vegetables in a light, blush tomato sauce. Served with bread/roll and butter.</td>
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