

# Unlock Your Garden's Potential

The Western Massachusetts Master Gardener  
Association's

## Spring Gardening Symposium

### March 18, 2017

8:45 am to 2:15 pm

Frontier Regional High School - South Deerfield, MA



Featuring **Margaret Roach**, speaking on

## Unlocking Seed Secrets: From Politics to the Practical

Want to grow your best vegetable garden ever in 2017? It all starts with a seed—and choosing the right varieties, from sources that match your garden conditions, which is much harder than you might think. Margaret will demystify the politics and the practical "aha's"—many of which will be quite surprising—to get you growing with confidence. Topics include: Does buying organic seed matter and is it worth the extra money? Are hybrids OK? Are heirlooms better in some way? (And how do I avoid GMOs?) How come my harvest didn't look like the photo in the catalog? And more!

**In addition, choose from 15 topics in two concurrent sessions, offering ideas for nourishing you, your garden and the planet.**

8:00 am	Registration
8:45-10:00 am	<b>Session 1</b> – Seven topics to choose from!
10:30 - noon	<b>Keynote: Margaret Roach</b>
Noon – 1:00 pm	Lunch break <i>(reserve a lunch below, or bring your own)</i>
1:00 - 2:15pm	<b>Session 2</b> – Eight more topics to choose from!



For more information, go to [wmmga.org](http://wmmga.org)  
or contact Lucy Alman at  
[gardensymposium123@gmail.com](mailto:gardensymposium123@gmail.com) or  
(413) 665-2181.

- \* **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 413-665-2181 the night before for a recorded message regarding possible rescheduling.
- \* **Parking** – Please car pool if at all possible; parking is tight!



The Western Massachusetts Master Gardener Association's  
*Spring Gardening Symposium – Unlock Your Garden's Potential*

March 18, 2017 - Frontier Regional High School, South Deerfield

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

**A. "No Fuss" Shrubs for Smaller Spaces**

*John Barry, Master Gardener*

Today, many gardeners have busy schedules that leave little time for high maintenance plants. Others have limited garden space not large enough for many of the attractive flowering shrubs currently available. We will look at some very beautiful shrubs that will fit nicely into smaller spaces and will require little work to maintain.

**B. Growing Great Garlic**

*Ricky Baruc, Seeds of Solidarity*

All you need to know about preparing the soil, choosing varieties, planting, tending, harvesting and storing garlic. Ricky will also show photos of how they use local compost and no-till methods at their farm, education center and community projects.

**C. FUNDamentals of Making Your Own Hard Cider!**

*April Woodard*

Learn how to make your own hard cider in this fun, hands-on guided workshop and leave with your own 3 gallons of fermentable cider and all the instructions! For beginners and intermediate cider makers. **Materials fee of \$45** (must reserve by March 1) if you want to make and take home your own starter batch. (*Note: To continue successful fermentation at home, you will need a consistently cool (50-55 degree) place to keep your starter batch.*)

**D. Extensive Cover Cropping in the Market Garden**

*Dave Fisher, Natural Roots CSA*

Dave will share his approach to managing a variety of cover crops on his 7 acre market garden, and how these methods can be applied to the home garden. Attracting beneficial insects, tilling the soil, and depleting disease pathogens are but a few uses of the cover crops he grows in rotation with 3 1/2 acres of vegetables to feed over 200 families that join his Natural Roots CSA each year.

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

*Dawn Davis, Tower Hill Botanic Garden*

Back by popular demand! 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!

**F. Lay Low and Watch It Grow: Lasagna Gardening**

*Charlotte Vesel, Master Gardener*

Learn how to quickly and easily build an inexpensive lasagna garden, which requires very little labor and little or no cost. We will talk about siting, designing and maintaining your garden. You will be inspired to start your own garden!

**G. Cooking Garlic-Sage Broth & Deglazed Garlic Spread**

*Will Van Heuvelen, Wheelhouse Farm*

Feast your senses as you learn the nuances of preparing these (and probably a few others!) savory recipes by watching Chef Will's cooking demonstration, then eating! Ingredients are sourced from local valley farms, including his own.

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

**H. Underutilized Trees and Shrubs**

*Jay Vinsky, Master Gardener*

Add a distinct and unique quality to your landscape by choosing woody plants that are often overlooked in mainstream landscaping practice, despite many desirable cultural and aesthetic attributes. Explore what to consider in effective plant selection, highlighting a number of tree and shrub species deserving of greater use.

**I. Non Traditional Container Gardening with Succulents and Tropical Plants - Sylvia Czech, Randall's Nursery**

Sylvia will demonstrate planting containers using succulents and tropical plants to achieve a striking combination of textures and colors without the use of traditional flowering annual plants. Succulents have regained popularity because of their easy care and tropical plants add an unexpected element to your planter. Learn how to create your own up to date, versatile containers at home.

**J. Know Your Habitat: Garden Success with New England Wildflowers - Ted Elliman, NE Wild Flower Soc.**

From meadows and forest communities to wetlands and coastal habitats, plant ecologist Ted Elliman will present the diverse wildflowers and habitats specific to Mass. Suitable for both naturalists and gardeners, Ted will examine the physical features of these habitats as well as both common and rare plants that occur in each of them. Use your habitat knowledge to grow wildflowers at home.

**K. Lacto-Fermented Vegetables**

*Aaron Falbel*

Also back by popular demand! A look at the fundamentals of lacto-fermentation as a way to preserve food, to enhance its flavor, and to boost its nutritional profile. The technique of this ancient way of pickling (without the use of vinegar or heat) will be demonstrated, and plenty of time will be left for questions and discussion.

**L. Early Spring Edibles: a New Way to Eat Local**

*Blanche Derby, Wildfoodist, [www.tagyerit.com/freefood.htm](http://www.tagyerit.com/freefood.htm)*  
Start the harvesting season early with some surprising edibles--from flowers, weeds and even trees-- that are ready now, long before their cultivated cousins. Discover how garlic mustard (!), Japanese knotweed (!), and other so-called undesirables, as well as some common plants in your garden, can be used for delicious recipes. Includes plant ID and preparation.

**M. Making a Living Wall**

*Shari Petrucci, Master Gardener*

Demonstration of how to make and care for a hangable box frame full of beautiful succulents for your outdoor gardenscape.

**N. From the Bottom Up - Soil, Compost and Mulching**

*Melissa Pace, Garden Speaker*

Soil is arguably the most important component in a successful garden. It provides nutrients, water, physical support, and air to plant roots - everything that is necessary for plants except sunlight. No improvement made in your garden will be better rewarded than any effort made to improve the soil. Learn the ten steps in beginning (or improving) a garden through improving the soil.

**O. How Are Your Mushrooms Growing?**

*Nancy Haskins, Master Gardener*

Frustrated or happy with your past attempts at home grown mushrooms? Nancy will cover choosing your resources - deciding on a substrate on which to grow, which species and strain of mushroom, spawn type, and choice of tools, if any. Her favorites are shiitake and Blue Dolphin oyster using the totem method. Bring your experiences and your questions to this informal roundtable. Growing mushrooms can be so much fun!

## WORKSHOP TOPICS OVERVIEW

- A. "No Fuss" Shrubs for Smaller Spaces
- B. Growing Great Garlic
- C. FUNDamentals of Making Your Own Hard Cider!
- D. Extensive Cover Cropping In The Market Garden
- E. Vertical Vegetable Gardening
- F. Lay Low and Watch It Grow: Lasagna Gardening
- G. Cooking Garlic-Sage Broth & Deglazed Garlic Spread
- H. Underutilized Trees and Shrubs
- I. Non Traditional Container Gardening with Succulents
- J. Success with Wildflowers in Your Garden
- K. Lacto-Fermented Vegetables
- L. Early Spring Edibles: a New Way to Eat Local
- M. Making a Living Wall
- N. From the Bottom Up - Soil, Compost and Mulching
- O. How Are Your Mushrooms Growing?

**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 this workshop. Must reserve by March 1.

**MAKING HARD CIDER** - I want my own starter batch to take home (includes 3 gal. carboy, 3 gal. unpasteurized cider, yeast, air lock, bung, sanitizer, & instructions):

\_\_\_ YES (\$45) \_\_\_ 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** (1<sup>st</sup> choice)\_\_\_(2nd choice)\_\_\_(3rd choice)\_\_\_ ● **Session 2** (1<sup>st</sup> choice)\_\_\_(2nd choice)\_\_\_(3rd choice)\_\_\_

\_\_\_ **Optional, additional Materials Fee** for Making Hard Cider (\$45: must reserve by March 1, 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**