REGISTRATION

Growing & Preserving the Edible Landscape

Name

Address

City/Zip Code

Phone

Email

___Non–Resident Registration .................$40
   (Residence outside of Logan County)

___Resident Registration ......................$30
   (Logan County resident)

Please complete the form above and mail with a check payable to:
LOGAN COUNTY OSU EXTENSION

Address Registration to:
Master Gardener Workshop
Logan County Extension
1100 South Detroit St
Bellefontaine, OH 43311

Lunch sponsored by Heartland of Bellefontaine

CONTACT INFORMATION

Registration forms are also available at local libraries throughout Logan County or online at http://logan.osu.edu/

This seminar meets the requirement of five continuing education hours for Ohio Master Gardener Volunteers.

Morning snack and drinks will be provided by the Logan County Master Gardeners. Lunch will be provided by Heartland of Bellefontaine and is free with registration.

No walk-in’s permitted. Seating limited to 70.

For additional information contact Judy at (937) 599-4227

OHIO STATE UNIVERSITY EXTENSION

Growing and Preserving the Edible Landscape
Sponsored by the OSU Extension Logan County Master Gardeners

Saturday, September 12, 2015
8:30 am – 4:00 pm
Hilliker YMCA
300 Sloan Boulevard
Bellefontaine, OH 43311

In Partnership with Mary Rutan Hospital “Healthy Habits, Healthy You” Initiative Hosted by the Hilliker YMCA

THE OHIO STATE UNIVERSITY
COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

Logan County OSU Extension
1100 South Detroit St
Bellefontaine, OH 43311
(937) 599-4227
Visit us online at http://logan.osu.edu/

CFAES provides research and related educational programs to clients on a nondiscriminatory basis. For more information: http://go.osu.edu/cfaesdiversity.
Session 1: Edible Ornamentals: the Marriage Between Use and Beauty

Today’s gardeners want more than an attractive landscape. They want a landscape that fulfills multiple functions. What better way to tap into this trend than to include plants that are pleasing not only to the eye and nose, but also to the taste buds? The concept of the edible landscape dates back to ancient times. But what is the nature of today’s edible garden? Debra will offer options for adding edible trees, shrubs and herbaceous plants to your design palette.

Session 2: Vegetable Gardening into Fall & Winter

There are many vegetables that can be grown into fall and winter. Kathy and Carolyn will describe the types of crops and some strategies to use to extend your vegetable growing season.

Session 3: Preservation of Vegetables & Herbs

Gardeners and other lovers of fresh produce are often interested in extending the season’s bounty by learning more about preserving fruits and vegetables at home. This session will teach the basics of home canning and preservation. An emphasis will be placed on the science behind preservation so that participants understand why certain procedures must be followed precisely to ensure a high-quality, safe product that they and their family can enjoy. Learn how to safely home preserve food using a boiling water bath and a pressure canner. This class is geared to teach those who are new to home canning the basics and provide a refresher to experienced home canners. Participants may also have their pressure canners tested for safety and dial gauge pressure canners.

AGENDA

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30-9:00 am</td>
<td>Registration</td>
</tr>
<tr>
<td>9:00-9:15 am</td>
<td>Greeting</td>
</tr>
<tr>
<td>9:15 -10:45 am</td>
<td>Edible Ornamentals: The Marriage Between Use and Beauty by Debra Knapke</td>
</tr>
<tr>
<td>10:45 – 11:00 am</td>
<td>Break</td>
</tr>
<tr>
<td>11:00am – 12:00 pm</td>
<td>Vegetable Gardening into Fall &amp; Winter by Carolyn Allen and Kathy McConkey</td>
</tr>
<tr>
<td>12:00 – 1:00 pm</td>
<td>Lunch</td>
</tr>
<tr>
<td>1:00 – 2:00 pm</td>
<td>Preservation of Vegetables and Herbs by Carmen Irving and Kathy Green</td>
</tr>
<tr>
<td>2:00 – 2:15 pm</td>
<td>Break</td>
</tr>
<tr>
<td>2:15 – 3:45 pm</td>
<td>Preservation of Vegetables and Herbs by Carmen Irving and Kathy Green</td>
</tr>
<tr>
<td>3:45 – 4:00 pm</td>
<td>Closing</td>
</tr>
</tbody>
</table>

ABOUT OUR SPEAKERS

Debra Knapke

Debra Knapke There is nothing Debra loves more than inspiring people to get out and garden. Known as “The Garden Sage,” Debra is a popular speaker at professional symposia as well as gardening events throughout the Midwest. She is very active with several professional organizations and has been appointed as the Honorary President of the Herb Society of America for 2014-2016. Debra has written five books and numerous articles, has been teaching horticulture courses at Columbus State for 20 years, provides garden design consulting in her spare time, and has crammed an amazing variety of perennials, trees, shrubs, and edibles onto the 2/3-acre lot surrounding her home.

Carolyn Allen

Carolyn Allen Carolyn Allen came to OSU Extension of Clark County in June 2006. She oversees the Master Gardeners of Clark County, chairs the Field Trial Committee for Plant Research, plans programs for the Horticulture Dept. and the Master Gardeners and is chair of the grant committee of the Master Gardener State Advisory Board

Carmen M. Irving

Carmen M. Irving earned her M.A. in Human Development and Family Studies (HDFS) from Kent State University. She is currently the Family and Consumer Sciences Educator for Union County and the Healthy Relationships Specialist for the State Office of Ohio State University Extension. Carmen’s professional interests focus on a variety of programming intended to educate and empower families including: parenting education, life skills, budgeting, food safety and food preservation as well as aging education. Carmen is a Certified Family Life Educator and Certified Child and Youth Care Professional.

Kathy McConkey

Kathy McConkey Kathy McConkey was hired by OSU Extension of Clark County as a horticulture office assistant. She has received extensive horticultural training as office staff and as a Master Gardener Volunteer, enabling her to field garden and landscape questions from the public. Kathy is also an Ask a Master Gardener volunteer.

Kathy Green

Kathy Green Kathy Green is a Family & Consumer Sciences Educator with Ohio State University Extension in Clark County. Kathy values the uniqueness of each person and has made it her mission to create learning environments and experiences that allow individuals to thrive and reach their potential. Kathy earned her Master of Science degree in Family & Child Studies from Miami University in Oxford, Ohio. Kathy is the co-leader of the state wide Healthy Relationships Team with Ohio State University Extension.