

## Session I ~ 8:30 to 10:00

### 1-1 IS MY TREE DYING?

*Max Bennett- OSU Forestry & Natural Resources Agent*

Beetles, borers, rust, root diseases, defoliators, and mistletoe- just to name a few tree problems. Some of these will kill trees while others look bad but aren't that harmful. After a brief presentation discussing what you can do to maintain and improve tree health, we will spend time looking for "sick trees" on the RCC campus. So, dress for walking.

### 1-2 HOME VEGETABLE GARDENING

*David James- Daily Courier Columnist*

David will present a step-by-step approach to creating and maintaining a home vegetable garden, maximizing production. His methods, utilizing a variety of organic and inorganic practices, produce nutritious and delicious food for your family and friends.

### 1-3 HEALTHY BACKS =HAPPY GARDENERS

*Alana Starkweather- Jackson County Master Gardener*

Does your back ache after gardening? If so, you need to take this class. Wear comfortable clothes and practice some simple therapeutic movements that will strengthen and protect your back.

### 1-4 GROWING BLUEBERRIES IN THE ROGUE VALLEY

*Phil Damewood- Josephine County Master Gardener*

This class, designed for beginners and seasoned veterans, will focus on soil preparation for planting, including modifying pH levels. Selecting plant varieties and cultivation techniques will also be discussed.

### 1-5 ASK THE EXPERTS

*Master Gardener Panel*

Have you been fighting the same gardening problems, year after year? Here's your chance to get help from a panel of "Experts". This is a great way to share issues and solutions with other gardeners. The panel will have a range of experience and a wealth of wisdom.

### 1-6 HOME GREENHOUSE GARDENING

*Doug Perkins- Halls Greenhouses*

The first half of this class will discuss Greenhouse Mechanics- site selection, size, heating, cooling, and lighting. In the second half, the emphasis will be on growing- starting seeds, year round vegetables, overwintering tender plants, as well as pests and diseases.

### 1-7 NATIVE PLANTS FOR SOUTHWESTERN OREGON

*Linda McMahon- OSU Professor of Horticulture*

This session will cover trees, shrubs, annuals and perennials suitable for this locale. Discussion will include how to choose, acquire and incorporate these plants into either new or existing gardens.

### 1-8 KEEPING YOUR SEPTIC SYSTEM HEALTHY

*Jeff Coe- Owner, Jim's Septic*

This class will provide you with an overview of the operation of a septic system. We will discuss different types of systems, biological action in the tank, vegetation over fields, and proper maintenance to save money.



## Session II ~ 10:15 to 11:45

### 2-1 LANDSCAPE DESIGN BASICS

*Michael Minder- Landscape Architect*

Come learn the "do's and don'ts" of landscape design. Proper placement of trees, plants, and other elements can avoid future costly mistakes.

### 2-2 WHAT'S NEW IN THE TOMATO PATCH

*Marjorie Neal- Jackson County Master Gardener*

Have you heard of grafted tomatoes, self-pollinating plants, or late blight resistant varieties? Listen and learn what plant breeders are up to in the tomato world. Bring your tomato questions for discussion, as well.

### 2-3 HANGING BASKETS AND CONTAINERS

*Jennifer Putnam- Manager, Murphy Country Nursery*

In this class, you will learn how to select plants for color, texture, and foliar appearance. Soil types, fertilizers, and container types will be discussed. The different types of petunias will be explained, as well as where and how to use them.

### 2-4 SUCCESS WITH DEER RESISTANT PLANTS

*Christie Mackison- Co-Owner, Shooting Star Nursery*

Finding deer resistant plants is one of the most challenging problems in the Rogue Valley. This class will show you the many plants that have been successful in the deer-infested microclimates of the Rogue Valley, based on experience and customer feedback.

### 2-5 AN OBJECTIVE LOOK AT GENETICALLY MODIFIED FOODS

*Gail Longelotto- OSU Assistant Professor of Horticulture*

This class will present an objective overview in four parts. Part 1- what is a GMO, part 2- how are GMOs made, part 3- GMOs in our food system, and part 4- potential benefits/concerns with GMOs. The intent of this class is to inform, rather than persuade, and is designed for anyone with an interest in the topic or in our food systems.

### 2-6 ORGANIC CONTROLS IN THE HOME GARDEN

*Marsha Waite-Jackson County Master Gardener*

This class will discuss prevention and organic controls of insects and other "bugs" found in the home garden. A handout outlining environmentally friendly methods to combat insects throughout the year will be provided.

### 2-7 PERENNIAL PROPAGATION

*Katie Denton- Josephine County Master Gardener*

This class will present a variety of methods for propagating perennials such as seed collecting, soft and hardwood stem cuttings, and root division just to name a few.

### 2-8 MUSTARDS, VINEGARS & VINAIGRETTES

*Kia McQueary- Master Food Preserver*

This hands-on session is an introduction to the many beneficial uses of vinegars and mustards. Make your meals more exciting and wake up your senses. "Come and learn to do more than just wash your windows with vinegar."

*Learn ~ Plant ~ Grow ~ Enjoy*

## Session III ~ 1:00 to 2:30

### 3-1 MADE IN THE SHADE

*Cliff Bennett- Owner, Chet's Garden*

Cliff will tell you everything you ever wanted to know about shade plants. Included will be the care, feeding, watering and pest controls for these plants. He will also discuss plants in containers and have loads of live plants on display.

### 3-2 COLOR IN THE FLOWER GARDEN

*Marjorie Neal- Jackson County Master Gardener*

Color is how a gardener "paints" a garden. We will look at how color affects the mood of a garden as well as how it works to unify the elements of the landscape. Additionally, we'll look at basic color theories in flowers and vegetation, and plan combinations of plants for seasonal as well as year round effects. Students should bring an artist's color wheel, if available.

### 3-3 TROUBLESHOOTING DRIP IRRIGATION

*Chuck Mould- Josephine County Master Gardener*

A brief overview of Drip systems will be presented along with the most typical troubleshooting problems encountered. The majority of the class will be student driven, so bring your problems for discussion.

### 3-4 DI-VINE VEGGIES

*Barbara Finch- Josephine County Master Gardener*

Barbara will show you how to get more from your vining plants. Propagation, growing conditions, increasing production, vine management, and insect and disease issues will be discussed. She grew two 840 lb. Pumpkins in Murphy.

### 3-5 FOUR SEASON GARDENING

*Alan Guerrie-Jackson County Master Gardener*

This presentation will start with the basics- site selection, soil preparation, amendments, cover crops, mulches and other methods for extending the harvest. The benefits of raised beds and hoop frames for season extension will also be discussed.

### 3-6 KEEPING HONEY BEES IN HOME GARDENS

*Sara Red-Laird- Founder of Bee Girl, a Nonprofit Organization*

If you've ever considered keeping honeybees or already keep honeybees, this interactive lecture will be of interest to you. The discussion will include bee biology, social structure, health, nutrition, **hive** management, pests, pathogens, and colony collapse disorder. Additionally, we'll look at how to garden for your bees.

### 3-7 TIPS FOR GROWING TABLE GRAPES

*Dr. Gabriel Balint- OSU Viticulture Advisor*

This is the class where you can find answers to the following questions: Where to buy plants? What varieties are best? How do I plant, cultivate and care for the vines before and after the first crop?

### 3-8 SIMPLE WAYS TO MAKE SAUSAGE AND JERKY

*Vickie Rader Belknap- Master Food Preserver*

It's easy to make fresh savory sausages and jerky. This class will include a demonstration on seasoning basics, and safety issues around these tasty treats. Samples will be available to tantalize your imagination. We will not be discussing smoking meats in this session.

## Session IV ~ 2:45 to 4:15

### 4-1 PEST MANAGEMENT FOR ORGANIC GARDENERS

*Patrick Marcus- Jackson County Master Gardener*

It's time to move away from traditional pest management methods and towards more sustainable and earth friendly organic gardening practices. This session will show you which Integrated Pest Management **practices** to use in your organic garden to control six major garden pests.

### 4-2 YEAR-AROUND KITCHEN GARDENING

*Carol Oneal- Jackson County Master Gardener*

A kitchen garden is one that provides fresh produce for family use but not for preservation. Emphasis will be on seasonal planning, including the winter months. Some gardening knowledge is helpful.

### 4-3 BASIC ORCHID CULTURE

*George Brown- Past-President Rogue Valley Orchid Society*

This class is for growers of all levels of experience, the only requirement being an interest in growing orchids. The course will cover basic orchid culture and you questions will be welcome.

### 4-4 GROWING YOUR SOIL AND COMPOST

*Denny Morelli- Soil Advisor, Compost Producer*

Create your own compost from readily available materials. Learn to identify resources within your own landscape, and then learn how to develop and process them into high-nutrient soil amendments.

### 4-5 MAINTAINING THE HOME ORCHARD

*Rick Hilton- OSU Entomologist, SOREC*

All aspects of fruit tree maintenance will be discussed but the emphasis will be on managing pests. The primary focus will be on apples and pears but stone fruits such as peaches and cherries will be included in the discussion.

### 4-6 HYPERTUFA

*Katie Denton- Josephine County Master Gardener*

Hypertufa is lightweight cement used to make stepping-stones, planters, and garden ornaments. Students will learn how to make a planting trough, which will be taken home. This class is limited to a maximum of 20 students. All materials will be provided including a compilation of hypertufa recipes, so bring your creative energies and be prepared to have fun.

### 4-7 RECYCLING IN THE GARDEN

*Cat Kizer- OSU Land Steward, Master Recycler*

We'll look at fun and practical ideas for the thrifty, eco-wise gardener with an emphasis on reducing waste. You can grow a fabulous garden and save resources all at the same time.

### 4-8 AMAZING BREAD AND FABULOUS JAM

*Beverly Fety & Karen Zoufel- Master Food Preservers*

If you like bread, you "knead" to take this class. Start with flour that has a local presence, incorporate a long-slow fermentation, arm-invigorating kneading and the delicious result is a bread that fits well into a busy lifestyle. Next, top off a slice with some homemade jam that you've created using either of two different pectin products and you'll think you're in heaven. In this fast-paced demonstration class, you'll learn of new ingredients, processes and equipment. Lastly, you'll get a sampling of the heavenly delights.

**Learn ~ Plant ~ Grow ~ Enjoy**