



# Sustain Jefferson Gardening Workshops

P.O. Box 74 Johnson Creek, WI 53038

[www.sustainjefferson.org](http://www.sustainjefferson.org)

Saturday, April 2, 2011 at Cupola Barn Farm

N8301 Cty Hwy A Watertown, Wisconsin

(Please mail your registration with your check to the P.O. Box above.)

## 2011 Workshop Schedule

*Two sessions will run concurrently throughout the day.*

*Please choose one for EACH time slot - check or circle the workshop titles of your choice.*

(Please note that the morning workshops are 50 minutes long)

	<b>Session 1(A) Home Composting: Make Your Soil!</b>	<b>9:00 – 9:50 AM</b>
	Composting is simple and anyone can do it – seriously! Spend an hour with us to learn the basics of making your own compost at home using your yard and kitchen scraps. We will cover all major forms of composting – from a pile of leaves in the corner of the yard to an intensive “hot” pile that will hit 150 degrees! In addition we will cover worm composting, sheet mulching, and basic problem solving. Instructor: <b>Robert Frost</b>	
	<b>Session 1(B) Apple Tree Pruning and Grafting</b>	<b>9:00 – 9:50 AM</b>
	For centuries people have been sharing their favorite apple trees through grafting. After this session you will be able to carry on this tradition. Topics covered will be a general over view of apple trees, grafting and pruning. Semi dwarfing roots for grafting will be available along with scion from 6 apple varieties. <b>Please bring gloves, a short, sharp knife and a plastic bag to take the trees home in.</b> You are welcome to bring your own scion wood from a favorite tree if you like. Instructor: <b>John Nichols</b>	<b><u>Additional fee</u></b> \$5.00 / tree root
	<b>Session 2(A) Build Your Own Rain Barrel</b>	<b>10:00 – 10:50 AM</b>
	Learn how to build your own 55 gallon rain barrel. Instruction brochure included. For an additional \$35, take home your own plastic barrel and kit. There will be time to pre-drill holes for spigot and intake. Instructor: <b>Mike Klaus</b>	Food-grade 55 gallon barrels will be available for <b>\$10 and \$15</b>
	<b>Session 2(B) Living Soils for Healthy Crops</b>	<b>10:00 – 10:50 AM</b>
	The soil beneath our feet is literally alive. Join us to learn the basics of soil ecology and its incredible importance to the health and nutrition of your crops. Understand the real importance of organic matter, why worms make your soil so rich, and if a centipede in your soil is a good or bad thing. (It's good!) Techniques on how to build, maintain, and understand deep organic techniques for a truly sustainable soil. Instructor: <b>Robert Frost</b>	
	<b>Session 3(A) Potatoes: Grow Hearty Foods at Home</b>	<b>11:00 – 11:50 AM</b>
	Potatoes have been a garden staple for centuries for one simple reason - there is simply no other way to grow as many calories on as little land with as little effort. Learn how to grow your own potatoes from a simple plant in a pot to full rows in your garden. We will cover the basics of the various techniques for successfully growing potatoes in a wide variety of Suburban situations AND we will help you decide WHAT potatoes to grow - boilers, bakers, fryers – and which types to choose for succulent new potatoes in early summer, to stalwart spuds that will keep well through March in the cellar. Potatoes are SO MUCH more than the Idaho Russet! Join us and enter a new world of possibilities!! Instructor: <b>Robert Frost</b>	
	<b>Session 3(B) The Mighty Mycelium (Mushrooms)</b>	<b>11:00 – 11:50 AM</b>
	The Mighty Mycelium workshop explores how fungi (mushrooms) can be grown right in your own back yard! Participants will get their hands dirty handling woodchips, mushroom spawn and other necessities used in growing connoisseur mushrooms. We plan to build a home-size bed of Oyster and Winecap mushrooms, while learning all sorts of interesting things about how mushrooms fit into our environment. Participants may purchase spawn to take home for their own Mighty Mycelium Mound. Instructor: <b>Greg David</b>	<b>Spawn available for \$10.00/lb.</b> – discount for larger quantities

**Noon – 12:50 PM - LUNCH**

	Vegetarian Potato Leek Soup, Squash Bisque and Bean & Barley Soup, Artisan Bread	<b>\$5.00</b> per person donation
--	--	-----------------------------------

( Please note that the afternoon workshops are one hour 45 minutes long)

	<b>Session 4(A) Organic Gardening 101</b>	<b>1:00 – 2:45 PM</b>
	Geared to the novice gardener - no experience necessary! This class will teach all the basics of growing your own healthy food. Topics will include preparing your soil; which plants to grow and how to start them; which tools to use; how to handle basic pest, weed, and disease problems; and resources to continue your learning. Garden displays will be on hand. Instructor: <b>Robert Frost</b>	
	<b>Session 4(B) Growing and Using Herbs</b>	<b>1:00 – 2:45 PM</b>
	Learn more about growing perennial and annual herbs in containers and garden beds, for fresh harvests and storage. Culinary, therapeutic and medicinal uses will be discussed, and we'll include suggestions for herbal vinegars, oils, sachets and dream pillows. Instructors: <b>Meg Kelly and Ellen Klaus</b>	
	<b>Session 5(A) Beyond Tomatoes</b>	<b>3:00 – 4:45 PM</b>
	Intimidated by new vegetables? Learn how to tackle your fears and broaden your nutritional horizons. We'll talk about great vegetables to grow beyond the wonderful but staple tomatoes, peppers, and lettuce. Want to know more about kale, corn mache, eggplant, brussels sprouts, parsnips and more? Learn about growing, storing and using these vegetables with great recipe ideas as well. Instructor: <b>Meg Kelly</b>	
	<b>Session 5(B) Season Extension: Harvest Year Round!</b>	<b>3:00 – 4:45 PM</b>
	Learn the basics of harvesting FRESH produce throughout the winter -- In Wisconsin! This session will focus on using Cold Frames, Low Tunnels, Hoop Houses, and choosing cold hardy, low light tolerant vegetables to extend both your growing and harvesting season through the cold dark Wisconsin winters. Salads in December? ...January? FEBRUARY? Absolutely! Instructor: <b>Robert Frost</b>	

**RUNNING ALL DAY - POTATO FAIR!**

**Buy one seed potato at \$1 per seed or discounts for larger amounts. Choose from 10 or more varieties, including fingerlings and storage varieties. Also available, Sustain Jefferson's Potato Recipe Book!**

*Once again, Watertown's Tribeca GalleryCafe & Books will have a diverse selection of Gardening books (including many favorites of our workshop instructors) available for purchase throughout the day.*

**Registration Fees**

**\$50 - Half day (AM or PM) or \$80 - All day (5 sessions)**

**10% discount for current Sustain Jefferson members**

*(Download & fill out a membership form on our website & include it with your registration to take advantage of this offer)*

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_ Evening Phone # \_\_\_\_\_

(Please print clearly)

Your registration will be confirmed via email or phone. If the workshops that you have requested are filled, your fee will be refunded.

FOR MORE INFORMATION, CALL ELLEN AT 920-261-6565