

Gardening 101 -UFS

May 12 - Building Soil - Building soil is the most important thing a gardener can do. Good soil provides plants with a network of microbial allies that provide food to plants and help to protect the plant from soil borne diseases. Our job as gardeners is to protect, feed, and provide sufficient water for these microbes. Topics will include discussions about compost and organic matter, the best ways and times to add it, no till gardening, and building water holding capacity in soil.

May 19 - Organic Veggie Growing - In this class we will talk about different organic gardening methods and how to plan your garden to get the most food out of the least amount of space and have fresh organic food on your table nearly year round. We will be talking about starting seeds, transplanting, and how to best care for your organic veggie garden.

May 26 - Organic Veggie Container Growing - Learn to grow organic veggies on your patio or porch. Topics in this class will include growing media, soil, fertilizers, watering techniques, and plants that are well suited for growing in containers. We will plant up a small container for you to take home with you to get you started.

June 9 - Fertilizer Teas and Brews - Make your own fertilizers using inexpensive and readily available plant materials and compost. Save a ton of money, and learn about microbial brews that can really benefit your garden and your plants.

June 16 - Organic Approaches to Pests - Learn about preventing pests and what to do if all your best laid plans fall short. Learn how to discourage pests, and keep them from eating your veggies and flowers in the most ecological way possible.

June 23 - Plant Propagation - This class will teach you some theory about plant propagation, and then lead you through some hands on examples of taking cuttings and propagating plants. Participants will go home with a small tray of cuttings to root of assorted plants. Bring your questions and some cuttings to propagate if you like. Also bring hand pruners (secateurs) .

July 7 - Winter Gardening - Although not many of us want to think about winter in July, this is the time to begin your winter garden. We will go through some tips and techniques to get seeds started in summer, some ways to protect them from excess heat in summer, and excess cold and wet in winter. To give your garden a jump start we will be planting a selection of seeds that you can go home with.

August 11 - Growing Berries and Small Fruits - This class will get you growing berries. They are one of the easiest things to grow in this climate, and will provide you with years of delicious fruits. We will talk about raspberries, strawberries, blackberries, grapes and kiwis, as well as some more unusual fruits.

August 18 - Options for Food Preservation - This class will talk about how to dry, freeze, make jams and both pressure can and boiling water bath. This class is a prerequisite for a hands on class, date to be announced.

August 25 - Growing your own Fruit Trees - In this class we will talk about the types of fruit trees that do well here, pruning, training, and pollination. Experience the bounty of growing your own fruit, even if you just have a small yard.

September 1 - Building a Great Compost - Learn to build a great compost using a diversity of materials, learn about bokashi and worm composting, and how to combine methods to build a great soil amendment for your garden.

These workshops are developed and taught by Connie Kuramoto.

Cost for the workshops are \$25 per session. Please note, all students must be members so an annual membership fee of \$10 will be charged to your first session.

Each workshop costs students as the classes are small and not covered by grants.

Registration is required by signing up at the Parksville Museum.

Payment at the Parksville Museum, we accept cash and all major credit cards! (Sorry no Debit.)