

**Registration due:  
Monday, March 16, 2015!**

**Schedule  
Saturday, March 28, 2015**

**8:00—Registration Open**

**9:00 –2:25 Silent Auction Open**

**9:00—10:15 Session I**

**10:30—11:45 Session II**

**12:00—12:45 Lunch**

Box lunch from **The Farm Kitchen Restaurant** includes a healthy wrap or sandwich, chips, fruit cup and a cookie. Lemonade will be provided.

Choices are: Ham & Cheese Sandwich;  
Turkey Wrap; or Veggie Wrap.

Your choice **MUST** be indicated on your registration with payment.

**1:00—2:15 Session III**

**2:25 Silent Auction Closed**

**2:30 Auction Winner; Announced**

Items Available for Payment & Pick-up

**3:00 Seminar Ends**

### **Registration:**

**Pre-registration is required no later than Monday, March 16, 2015** and are accepted on a first-come, first-serve basis.

### **Fees:**

Make checks payable to **Sauk County HCE**.  
Send check and registration form to:  
**Sauk County UW Extension**  
**505 Broadway, Baraboo, WI 53913**

### **Conference Location:**

Sauk County West Square Building  
505 Broadway, Baraboo, Wisconsin 53913

### **Food:**

Lunch will be provided by **The Farm Kitchen Restaurant** for an **advance fee of \$8.00**. Baked goods, coffee and lemonade will also be available.

### **Shopping:**

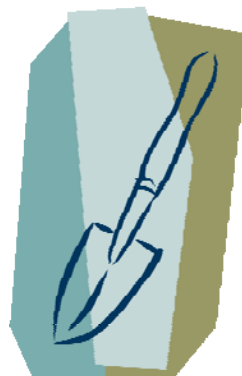
Visit the garden-related vendors to see and buy new products and plants!

### **Make your bid at the Auction:**

Bid on and buy great new items to benefit the Sauk County Master Gardener Association! If you'd like to donate items, please contact Phyllis Both at (608) 355-3253.

To get more information about the conference, please call:

**Sauk County  
UW Extension Office  
608-355-3250**



### **Get Ready...Get Set...Garden!**

Co-sponsored by Home & Community Education (HCE) and the Sauk County UW Extension Office.



HCE is the largest women's organization in Sauk County. We have a proud heritage of 60+ years, first as home demonstration clubs, then as Extension Homemakers. HCE involves the individual in identifying and solving community issues through educational programs. The money raised through this conference supports HCE activities and scholarships.



The Master Gardener program is offered through UW Extension Horticulture Education. Students complete an intensive 12 week course covering all aspects of gardening. To become certified as a "Master Gardener", the graduate must complete 24 hours of volunteer community service and 10 hours of continuing education. We are proud to be a co-sponsor of this conference, which helps fund our many projects and activities.



UW Extension is an EEO/Affirmative Action employer. Please make requests for reasonable accommodations to ensure equal access to educational programs as early as possible preceding the scheduled program, service or activity.

*Sauk County's 15th Annual*

# **Get Ready... Get Set... Garden!**



**March 28, 2015  
Saturday  
8:30 AM—3:00 PM**

*West Square Building  
505 Broadway  
Baraboo, WI 53913*

# Registration—2015

(due no later than Monday, March 16)

## Session I: 9:00—10:15AM

___Intro to Kombucha	\$ 35.00
___Dehydrating Garden Produce	\$ 10.00
___Beginning Beekeeping	\$ 10.00
___Container Gardening	\$ 10.00

## Session II: 10:30—11:45AM

___Gourds from Seed to Art	\$ 10.00
___Fun for Kids	\$ 12.00
___Foraging	\$ 10.00

## Lunch: 12:00 Noon—12:45 PM

___Lunch (advance payment required)	\$ 8.00
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### Circle choice:

Ham & Cheese      Turkey      Veggie

## Session III: 1:00—2:15PM

___Making Gourd Pins	\$ 15.00
___Bloomin' Enjoyment	\$ 15.00
___Home Freezing of Foods	\$ 10.00
___Starting Seeds Indoors	\$ 10.00

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Name\_\_\_\_\_

Address\_\_\_\_\_

City/State/Zip\_\_\_\_\_

Phone\_\_\_\_\_

Email Address \_\_\_\_\_

**Please indicate a 1st and 2nd choice in each of the sessions in case your 1st choice is full.**

## Session I: 9:00—10:15 AM

**Introduction to Kombucha—Branden Byers**, author of The Everyday Fermentation Handbook, will teach participants how to make this delicious sour-tonic beverage. You will gain a deeper understanding of the microbes and science involved in SCOBY formation, the gelatinous starter culture that makes kombucha. Leave with a slice of SCOBY and the ability to make kombucha at home. (This class will go for 2 hours, so class participants **should not** sign up for a class in Session II.)

**Dehydrating Garden Produce—Phyllis Both** is the Sauk County Horticulture Educator and has more than 40 years of gardening knowledge. She will demonstrate a quick, practical way to save garden produce for soups, stews, flavoring and a few surprises you would never think to dehydrate! (Limit of 25 class participants)

**Beginning Beekeeping—Norm Vlcek** has worked with bees for more than 40 years and has been a resource for many start-up apiarians. In this class he will give a presentation of the basic equipment needed to start your beekeeping experience with one beehive.

**Container Gardening—Vern Esser** from Landscape Techniques in Baraboo will show you the art of container gardening with the mechanics of their planting.

**Disclaimer: Classes may be subject to change.**

## Session II: 10:30—11:45 AM

**Gourds: From Seed to Art—Terri Schmit** is The Gourd Girl. She and her husband have the largest gourd growing business in the Midwest. She will present a comprehensive (though in a nutshell) discussion on growing gourds in Wisconsin, including soil, seeds, garden prep, planting, pollinating, harvesting, cleaning, and making art!

**Fun for Kids in Nature & the Garden —Janet Young** has been a florist for 15 years and enjoys gardening and trying new plants. She will go over fun projects and garden ideas for children and will also do a small hands-on project and give out flower seeds. Children are encouraged to attend with their parent or guardian for a reduced fee of \$5.00 (Limit of 20 class participants)

**Foraging—Gretchen Kruse** was raised on a 4th generation organic farm south of Loganville and has recently returned to Wisconsin to carry on in the family business. She will present an overview of what foraging is and give an introduction to some common plants to forage and how to use them. (Limit of 25 class participants)

**REMEMBER:** If you signed up for the Kombucha tea class in Session 1, do NOT choose one of the classes above in Session 2.

**Disclaimer: Classes may be subject to change.**

## Session III: 1:00—2:15 PM

**Making Gourd Pins— Terri Schmit** The Gourd Girl will take you to the next step in making gourd art by teaching you how to make a gourd pin. Participants will be given a piece of gourd which has been prepared and then add wire and bead embellishments for a unique piece of jewelry. Participants should bring their own jewelry tools (pliers, wire cutters, etc.) (Limit of 20 class participants)

**Bloomin' Enjoyment—Kathy Hartmann-Breunig** is a certified florist and owns Rainbow Floral in the Sauk Prairie area. She continues to take classes to keep abreast of current floral arranging trends. In this session, participants will arrange cut garden flowers into their own arrangement to take home under her guidance. (Limit of 15 class participants)

**Home Freezing of Foods—Dorothy Harm** is certified as a Master Food Preserver, so canning and freezing garden produce is her specialty. She will teach USDA-approved methods for preserving fruits, vegetables and meat by freezing. (Limit of 12 class participants)

**Starting Seeds Indoors—Vicki Dallman** will cover seed selection, timing, media, seeding, and hardening off of seedlings. She and her husband own and operate Flowerbuds Greenhouse between Reedsburg and Wisconsin Dells which focuses on the growing of annuals, perennials, herbs and vegetable plants.

**Disclaimer: Classes may be subject to change.**