



2005 Summer Classes

Tues., May 3 The Mysteries of Pruning Roses Revealed **6:30-8:30 PM**

Learn in-depth pruning techniques for all types of roses including how, where, when and why to prune these beauties of the garden. This class covers the best pruning methods for optimal plant health, better flowering and beautifully shaped plants. Instruction will include hands-on demonstration. Fee: \$15 member; \$20 non-member.

Instructor: Tom Throgmorton is the gardening correspondent for KUNC-FM, a certified Colorado nursery professional and owner of Throgmorton Plant Management, LLC. He has over 25 years of horticulture experience in the Rocky Mountain region. His work has taken him into both public and private gardens.

Tues., May 10 Backyard Birds of Fort Collins **7:00-8:30 PM**

Discover how to identify families and species of birds that are likely to show up in your yard. This multi-media presentation gives tips on providing food, water and shelter as well as what time of year you can expect to see each species. Fee: \$10 member; \$15 non-member.

Instructor: Bird expert Joe LaFleur is a wildlife biologist and author of *Better Birdwatching* and *Pioneer Nature*; DVDs, videos and software about outdoor travel and nature in western U.S., Canada and Alaska. He has observed 107 species of birds in his Fort Collins yard.

Sat., June 4, 10:00 AM - 1:00 PM Trough Garden Construction **and Sun., June 5, 10:00 AM - NOON**

Have fun making your own trough (hypertufa) garden. The instructor will also demonstrate how to create a unique landscape by using color and texture from rocks, miniature and rock garden plants to complement your handiwork. These collectable gardens make great gifts. Fee for this two-day class: \$55 member; \$60 non-member and includes trough-making materials.

Instructor: Karen Lehrer specializes in growing choice alpine and rock garden plants at Laporte Avenue Nursery, a wholesale and mail order nursery in Fort Collins, Colorado.

Tues., June 14 Fragrant Plants - Xeric, Native and Otherwise Irresistible **6:30-8:30 PM**

Landscaping on the Front Range offers more opportunities to garden with fragrant plants than one might suspect. This presentation will cover xeric, native and other well-adapted plants that will add subtle to dreamy aromas to your garden. Find out which plants to incorporate in the creation of a well-planned fragrant garden. Fee: \$15 member; \$20 non-member.

Instructor: Always ready to follow her nose to a delightful scent, Allison Sheldon is a certified Colorado nursery professional who has worked (if you call it work!) in the green industry for over 10 years.

Tues., June 28
6:30-8:30 PM

Cooking with Edible Flowers

Ever wonder what to do with edible flowers? Join us for a two hour feast of ideas, tasting and fun. We'll learn how to make a gorgeous edible ice ring, candied crystallized flowers (used in gourmet cooking), an edible herb and flower salt, taste numerous blooms and more. Fee: \$30 member; \$35 non-member, including materials.

Instructor: Sue Oberle created Oberle Botanical in 1996 and provides Northern Colorado with some of the freshest produce, herbs, plants and flowers. She gardens on two acres using agricultural methods that are sustainable-environmentally, economically and culturally.

Thurs., July 7
6:30-8:30 PM

Summer Garden Bouquets

Bring outdoor beauty inside with fresh and colorful flower arrangements. Students will create and take home their own summer garden bouquet. The care and handling of summer flowers to extend their blossoming will also be covered. Students should bring clippers and a sharp paring or florist's knife. Fee: \$25 member; \$30 non-member. Includes vase and materials.

Instructor: Judy Boggs, owner of Paul Woods Florist, has taught at Front Range College for over 15 years and was a horticulture instructor at CSU for 21 years. She loves sharing her long-time passion for flowers with others.

Tues., July 12
6:30-8:30 PM

Aromatherapy - An Intro to Using Essential Oils

Learn the basics of essential oils and how to use them as tools for well-being, cooking, cleaning and more. A variety of oils and blends will be available to smell. Participants will make a rice bag, natural bug repellent, aromatherapy bath salts and shoe freshener bags. Participants will be given handouts and recipes for using essential oils for wellness, home, cleaning and pet care. Fee: \$25 member; \$30 non-member. Includes materials.

Instructor: Mary Axelrod is a certified massage therapist and reflexologist. She uses essential oils for her own health and wellness as well as for her clients. Her interests and hobbies include growing herbs and perennials, and the history and uses of medicinal plants.

Sat., July 30, 9 AM to noon **Garden Photography for 35mm and Digital Cameras**
Tues., Aug. 2 and 9, 6:30-8:30 PM

In this multi-session, hands-on course for beginners and beyond, you'll learn about the essential equipment, techniques and concepts to create beautiful and unique photographs of gardens and flowers. Develop your own style while composing strong images that go beyond snapshots. Fee: \$45 member; \$50 non-member. Includes photography workbook.

Instructor: Britt Ripley has been a life-long passionate photographer as well as a landscape architect for the past 25 years. His photographs of U.S. and European gardens, landscapes and architecture have been exhibited at numerous shows. Britt is intimately involved with the new Center for Fine Art Photography in Fort Collins.

Thurs., Aug. 4
6:30-8:30 PM

Extending the Fall and Spring Harvest

Learn what crops to sow in fall and early spring to increase your garden harvest. Crop-specific tips, timing, companion planting, maintenance and challenges will be covered. We will also discuss structures that can be used to extend the harvest, such as tunnels and cold frames. Fee: \$12 member; \$17 non-member.

Instructor: Jack Armstrong owns Garden Art Landscaping and has been offering landscape design, remodel and maintenance services in Fort Collins since 1985. He currently can be heard as one of the opinionated gardeners for KRFC's *Gardener's Journal* at 88.9 fm. Jack has been an organic gardener since 1968.

Sat., Aug. 6

Making an Edible Herbal Wreath

9:00 AM to 1:00 PM

In this hands-on class we'll create beautiful hand-tied wreaths using fresh culinary herbs such as rosemary, sage, oregano, thyme, sweet bay and lavender. The wreaths are both attractive and useful, especially when dried. Participants will learn the basics of wreath making and take home their own unique creation. Fee: \$40 member; \$45 non-member. Includes materials.

Instructor: Sue Oberle created Oberle Botanical in 1996 and provides Northern Colorado with some of the freshest produce, herbs, plants and flowers. She gardens on two acres using agricultural methods that are sustainable-environmentally, economically and culturally.

Tues., Aug. 16

Sumptuous Summer Salads

6:30-8:30 PM

Summer salads are the perfect venue for showcasing the clean, bright flavors of raw, cooked or grilled freshly picked fruits and vegetables. Add grilled lean meats or fish, whole grains, beans, nuts, or seeds and crumbled local cheeses, and you've got a fine summer supper. We'll create a variety of colorful summer salads with light and flavorful dressings and give you inspiration for many more. Fee: \$15 member; \$20 non-member. Includes materials.

Instructor: Dianne Moeller works at the Health District of Northern Larimer County, where she teaches cooking and nutrition classes with a focus on delicious and healthy natural foods. She provides nutritional counseling, speaks on various nutrition topics and also teaches cooking classes for The Cupboard and PVH Systems.

Light and Lively Brown Bag Lunch Series

First Wed. of each month at noon in the classroom. **FREE!**

May 4: Garden Tours Near and Far

June 1: What Your Weeds Would Tell You If They Could Talk

May Plant and Book Sale

Friday, May 13, 3:00 to 6:00 p.m. – **Volunteers and members only**

Saturday, May 14, 10:00 a.m. to 4:00 p.m.

Jump start your planting season. Herbs, perennials, bedding plants, new and used books and more! Cash and checks only, please.

Advance registration required for all classes. Call 416-2486 for information. Classes may be canceled if minimum enrollment is not met at least three working days before a class begins. Walk-in or mail-in payment for classes should be returned to the Gardens on Spring Creek, 2145 S. Centre Avenue, Ft. Collins, CO 80526. Checks should be made payable to "The Gardens on Spring Creek." Sorry, credit cards not accepted. Visit us at www.fcgov.com/horticulture for a registration form and other programs at The Gardens.