



Adult Education Classes: Summer 2011



TAKE ROOT. GROW. FLOURISH

Register in-person at The Gardens, by phone,
or online at fcgov.com/webtrac.

Gardens on Spring Creek
2145 Centre Avenue
Fort Collins, CO 80526
970-416-2486

Garden Walks: Guided Tours with The Gardens' Horticulturists

A Spring Walk along the Xeric Parkway Strip

Saturday, May 14th, 9:30 a.m. – 10:30 a.m.

\$12.00 members / \$15.00 non-members

Join a guided tour of the Xeric Parkway Strip, designed by nationally-renowned landscape designer Lauren Springer Ogden. This four-season garden features a unique selection of plants that thrive in tough, dry conditions. You'll learn about the culture and care of this garden, focusing on the spring blooming plants.

Tour Guide: Julia Ambrosich, Horticulturist

Summer Blooms in the Children's and Entryway Gardens

Saturday, June 25th, 9:30 a.m. – 10:30 a.m.

\$12.00 members / \$15.00 non-members

See these gardens at the height of their bloom! You'll learn about the culture and care of herbaceous and woody plants that flourish in our gardens, including many Plant Select plants, and be inspired to try these plants in your home garden.

Tour Guide: Ted Schaaf, Horticulturist

Trees of The Gardens

Saturday, July 9, 9:30 a.m. – 10:30 a.m.

\$12.00 members / \$15.00 non-members

Meet the native, adapted, and unusual trees at The Gardens, including one of the world's most massive species – a giant sequoia. Besides learning tree identification and many interesting facts, you'll also get information to help you select the right trees for your yard.

Tour Guide: Tim Buchanan, City Forester for the City of Fort Collins

SUMMER EVENTS AT THE GARDENS

First Saturdays at The Gardens

The first Saturday of the month, June through October, will offer something new, fresh and exciting at The Gardens!

- June 4: PERFORM in The Gardens
- July 2: PLAY in The Gardens
- August 6: LISTEN in The Gardens
- September 3: BE WELL in The Gardens
- October 1: CREATE in The Gardens

ARTiculture: Celebrating Art in the Garden

Opens June 12

The third annual sculpture-on-loan program brings new sculptures by Colorado artists to The Gardens. The sculptures enrich the beauty of our display gardens and inspire visitors to consider how art can enhance their own gardens.

Harvest Festival

Saturday, September 24

Celebrating the abundance of the harvest with a marketplace, cooking workshops, produce tastings, cider making, kids' activities, music, and more!

Canning Jams, Jellies and More

Saturday, August 27th, 10:00 a.m. - noon

\$22.00 members / \$25.00 non-members

Love the flavors of summer fruits? Learn how you can enjoy the delightful, fresh-picked taste all year long by making jams, jellies, preserves, marmalades, conserves and butters. The workshop will cover the basics of water bath canning to ensure safe preservation.

Instructors: Master Food Safety Advisors

Garden Fresh Low-Cal Cooking

Thursday, September 15th, 6:30-8:00 p.m.

\$22.00 members / \$25.00 non-members

In this experiential class, we'll stroll through the garden and use a variety of fresh from the vine veggies and herbs to create delicious low-calorie plant-based meals. Recipes will feature garden greens and hearty vegetables, supplemented by whole grains and beans, to make a complete meal that is high on flavor and nutrition, and low on calories.

Instructor: Sarah Morales, MS, RD, Wellness Dietitian with Poudre Valley Health System

Getting Back to Your Roots: In Celebration of Root Veggies

Thursday, September 29th, 6:30 – 8:00 p.m.

\$22.00 members / \$25.00 non-members

Beneath the soil of your garden, a goldmine has been gathering all summer: root veggies! Unearth tasty mashes, casseroles, roasts, and stews made with rutabagas, beets, onions, carrots, and more. Hearty fare to sample.

All gluten-free.

Instructor: Gina Mohr-Callahan, Owner, A Fork in the Road

Summer Bounty in the Garden of Eatin'

Saturday, August 27th, 4:00 p.m. – 5:00 p.m.

\$12.00 members / \$15.00 non-members

See the summer bounty of fruits, vegetables and herbs in this ¾-acre edible garden. You'll also get tips on planting, caring for and harvesting from an edible garden.

Tour Guide: Mary Miller, Garden of Eatin' Manager

Notable Trees Bike Tours

Saturday, June 18, 9:30 a.m. – noon

\$17.00 members / \$20.00 non-members

An easy six mile (one-way) bike tour featuring a dozen notable trees of Fort Collins. Participants will also receive information on over 30 notable trees that are rare, unusual or unique that they can visit on their own. Tour is not at The Gardens. Directions to site will be given after registration.

Tour Guide: Tim Buchanan, City Forester for the City of Fort Collins

Art Classes

Sketching 101: Gardens and Blooms

Saturdays, June 18 through July 30 (no class on 7/2)

10 a.m.—noon

\$85 for members / \$90 for non-members

Do you want to learn how to paint beautiful gardens and flowers but don't know how to start? This is the class for you because you have to know how to *draw* before you can *paint*. You'll learn basic techniques of shading, perspective, creating texture, and line drawings with graphite pencils.

This class is for novice sketchers.

Instructor: Joanie Schneider

Cooking Fresh from The Gardens

Cooking series is partially funded by Poudre Valley Health System

Super Summer Salads

Thursday, June 30th 6:30-8:00 p.m.

\$22.00 members / \$25.00 non-members

Students will sample some delicious main dish salads perfect for a quick dinner on the patio during warm summer nights. Recipes will feature fresh lettuce, spinach and other greens that may still be in your garden. Grilled meats and vegetarian sources of protein will make the salads a complete meal.

Instructor: Jenifer Bowman, MS, RD Registered Dietitian with Heart Center of the Rockies

Cooking with Herbs

Thursday, July 14th 6:30-8:00 p.m.

\$22.00 members / \$25.00 non-members

Fresh or dried herbs are fragrant and flavorful. Students will learn how to enhance hot and cold dishes with a variety of garden-grown herbs to create tasty recipes to tempt the palate.

Instructor: Sarah Morales, MS, RD, Wellness Dietitian with Poudre Valley Health System

Pickling Made Easy

Saturday, July 23rd, 10:00 a.m. - noon

\$22.00 members / \$25.00 non-members

If you love yummy pickles and summer relish, come learn how to make your own. This is a hands-on workshop for making pickles, relishes and chutneys. The workshop will cover the basics of water bath canning to ensure safe preservation of pickled foods.

Instructors: Master Food Safety Advisors

The Scented Pearl: In Praise of Garlic

Thursday, July 28th, 6:30 – 8:00 p.m.

\$22.00 members / \$25.00 non-members

Vampires may fear it, but this class teaches you to love garlic and its allium cousins, leeks and onions. Explore how to choose garlic, store it, use it in myriad ways, and even how to minimize its odor. Fun, new tools to try. Yummy dishes to sample. All gluten-free.

Instructor: Gina Mohr-Callahan, Owner, A Fork in the Road

A Mediterranean Diet

Thursday, August 11th 6:30-8:00 p.m.

\$22.00 members / \$25.00 non-members

A Mediterranean diet is very heart healthy - the research studies prove it! Students will discuss typical Mediterranean foods and sample easy, delicious recipes. Seasonal vegetables and herbs will be featured along with fish - a key heart healthy ingredient in the Mediterranean Diet.

Instructor: Jenifer Bowman, MS, RD Registered Dietitian with Heart Center of the Rockies

Some Like It Hot: A Fiesta of Chiles

Thursday, August 25th, 6:30 – 8:00 p.m.

\$22.00 members / \$25.00 non-members

From smoky chipotles and full-bodied Poblanos to smoldering Serranos, this class rejoices in the flavors of chiles. Discover how to safely handle them, prepare them, integrate them with other foods, and cool things off when the heat is on. Sizzling dishes to sample. All gluten-free.

Instructor: Gina Mohr-Callahan, Owner, A Fork in the Road