



## Adult Education Classes: September—November, 2010



*TAKE ROOT. GROW. FLOURISH*

Contents:

- Gardening classes
- Crafting classes
- Cooking classes
- Watercolor classes

## Gardening Classes:

### Ornamental Vines: Raising the Perspective of the Earthbound Gardener

Saturday, October 2, 10—11 a.m.

Members: \$12.00 / Non-members: \$15.00

Are you always looking *down* at your garden? Change your view by adding vertical interest with vines. Merle M. Moore, former Executive Director of Denver Botanic Gardens and retired Director of Horticulture and Grounds Maintenance at the Denver Zoo, will talk about vines as a landscape element, recommend varieties, and give tips on growing vines.



### The Garden's Skeleton

Saturday, October 2, 11:30 a.m.—12:30 pm.

Members: \$12.00 / Non-members: \$15.00

Landscape designers often refer to small trees and shrubs as the “bones” of the garden. Merle M. Moore, former Executive Director of Denver Botanic Gardens and retired Director of Horticulture and Grounds Maintenance at the Denver Zoo, will talk about how woody plants can form the skeleton of your garden and will recommend sources for some difficult to find varieties.

### Latin—Who Needs It?

Saturday, October 2, 1:30—3:00 p.m.

Members: \$12.00 / Non-members: \$15.00

Gardeners do! This will be a light and fun class with Laura Atwood, Horticulture Education Coordinator at The Gardens to discover how Latin words give gardeners useful information about a plant's shape, color, size, texture, or growing preferences. You'll get over your fear of pronouncing botanical names by practicing with the class, and you'll impress friends and family when you can say *Schizachyrium*!

Register in-person at The Gardens, by phone, or online at [fcgov.com/webtrac](http://fcgov.com/webtrac).

Thank you to those instructors who are donating their time to  
The Gardens:  
Larimer County Extension Master Food Safety Advisors  
Dianne Moeller  
Ruth White

Photo Credits:  
Jeff Gibford  
Heidi Muller

Gardens on Spring Creek  
2145 Centre Avenue  
Fort Collins, CO 80526  
970-416-2486  
[fcgov.com/gardens](http://fcgov.com/gardens)

## Watercolor with Karen Ramsay,

Graduate of Colorado Institute of Art and nationally-featured artist

**Schedule to be announced soon.**

*For Karen's classes only: no credit cards can be accepted for this class.  
Cash and check only*



## Composting with Worms

Saturday, October 16, 10 a.m.—noon

Members: \$15.00 / Non-members: \$18.00

You'll learn the simple "dos" of year-round composting with worms from Betsy Lynch, owner of Good Earth Worms LLC and a member of the U.S. Composting Council. Betsy will cover both indoor and outdoor composting methods, including how to set up and troubleshoot a bin or windrow, how to maximize your worms' productivity, and how to utilize worm castings to enhance soil and plant health.

## Putting the Garden to Bed

Saturday, October 9, 10:00 —11:30 a.m.

Members: \$12.00 / Non-members: \$15.00

Now that fall has arrived, what tasks should be done to put your garden to bed for the winter? Michelle Provaznik, Director of The Gardens will talk about what to do with your vegetable garden, perennials, trees, and shrubs to ensure a beautiful, productive garden in the spring.

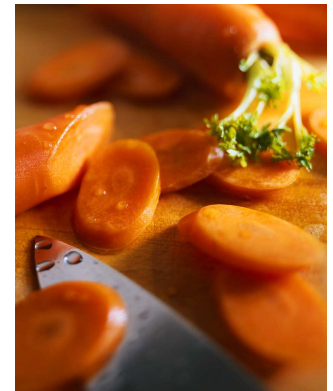
## Cooking Classes:

### Canning Jams, Jellies, Marmalades, and More

Thursday, September 16, 6:00—8:00 p.m.

Members: \$20.00 / Non-members: \$25.00

Learn how to preserve the delicious flavors of summer fruits by making jams, jellies, preserves, and butters with Larimer County Extension Master Food Safety Advisors. The basics of water bath canning will be covered. Students will get to make their own to take home.



### **Cooking Fresh from the Garden**

**Sunday, September 19, 1:00—3:00 p.m.**

**Members: \$30.00 / Non-members: \$35.00**

Get out in the garden and into the kitchen with Linda Hoffman of Come Back to the Table. Students will harvest fresh veggies and herbs from the Garden of Eatin' and then prepare delicious, healthy recipes, from salad to grilled pizza, in the Outdoor Teaching Kitchen.

### **Salsa Fresh from the Garden**

**Sunday, October 3, 1:00—3:00 p.m.**

**Members: \$20.00 / Non-members: \$25.00**

Salsas give you a creative avenue to use your homegrown produce to add vibrant colors and fresh taste to everything from grilled fish and meats to eggs, burritos, beans and soups. With Dianne Moeller of the Health District of Larimer County, you'll prepare a few salsas and discuss the basics of making salsas. Then, you'll get to try your hand at making your own salsa!



## **Crafting Classes:**

### **Glass Mosaic Stepping Stones**

**Thursday, September 23 6:00—8:00 p.m. and Thursday, September 30, 6:00—7:00 p.m.**

**Members: \$30.00 / Non-members: \$35.00**

Participants will make a 12" x 12" garden stepping stone with a stained glass mosaic design of their choice. You'll learn from Donna Beard, stained glass artist, how to break the glass, apply it to the stone, and complete the project with grout.

### **Chili Harvest Wreath**

**Saturday, October 16, 1:00—2:30 p.m.**

**Members: \$20.00 / Non-members: \$25.00**

Students will assemble an 8" wreath made of dried chilies, apples, and bay leaves with the guidance of Ruth White. You'll also learn the basics of creating wreaths with dried foods and herbs.

### **Natural Body Care Products**

**Saturday, October 23, 10:00 a.m.—2:00 p.m.**

**Members: \$40.00 / Non-members: \$45.00**

Students will prepare skin care products with ingredients that can be found in your own kitchen. Liz Moncrief will help you make products with all natural and/or organic botanicals that you can raise in your own garden.

### **Create a Fall Centerpiece**

**Saturday, November 13, 10—11:30 a.m.**

**Members: \$35.00 / Non-members: \$40.00**

Design and build your own fall centerpiece using a pumpkin as a base. Sherry Fuller will help students enhance their creations with gourds, herb plants, dried materials, and found items for an exciting, seasonal arrangement.