



Come Grow With Us!

Planting & Preserving Your Backyard Bounty

K-State Research & Extension

104 S. Brayman, Paola, KS

Register by calling 913-294-4306

or by visiting www.maraisdescygn.es.ksu.edu

Presented by:

K-STATE
Research and Extension

Master Gardener
Marais des Cygnes District

*2019 Dates and Class
Information on Back*

Instructors include:

Marais des Cygnes Extension District Agents
Master Gardeners & Master Food Volunteers

Dates

Seed Starting & Composting - February 28 - 6 to 8 pm

Registration Deadline: February 21

Start your garden early! Seed starting is a great way to save money and get a jump-start on the garden season. During this session you will learn how to start various types of seeds, supplies needed and how to care for the seedlings.

One of the best ways to improve your soil is by composting. Participants will also learn about the basics of composting such as where to put your compost pile, various types of containment, what to put in your pile, how to manage the process and using the finished product!

Gardening 101 - March 7 - 6 to 8 pm

Registration Deadline: March 1

Want to plant a garden? Do you know where to start? During this session you will learn the basics of gardening such as soil preparation, garden layout, planting dates and harvest techniques. By the end of the night you will know how to set up your garden, what to do before planting and how to care for your garden throughout the summer. Participants will go home with a copy of the Kansas Garden Guide.

Where Does Your Garden Grow? - March 28 - 6 to 8 pm

Registration Deadline: March 21

Regardless of where you live or how much land you have, you can garden! During this session we will discuss several methods of gardening including traditional gardens, raised beds, container gardening and square foot gardening so you can decide what works best for your situation. Container gardening will be discussed in depth.

Common Garden Problems & Solutions - April 4 - 6 to 7:30 pm

Registration Deadline: March 28

Now that you have a garden planted it's time to learn about some of the most common garden problems, how to prevent them, and what you can do to treat them if they occur. This will provide you with a garden that produces an abundance of high-quality fruits and vegetables with minimal frustration!

Kansas State University is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to a physical, vision, or hearing disability, contact the Marais des Cygnes Extension District at 913-294-4306 or 913-795-2829. Kansas State University Agricultural Experiment Station and Cooperative Extension Service K-State Research and Extension is an equal opportunity provider and employer.

Food Preservation 101 - June 4 - 6 to 8 pm

Registration Deadline: May 28

Home food preservation is a great way to preserve the season's bounty. Food must be canned properly and safely to prevent foodborne illness. Come and learn the importance of using correct, tested methods for preserving food at home to ensure your produce is safe and shelf stable. Essential for both new and seasoned canners! ***Completion of Food Preservation 101 is required prior to registering for Water Bath Canning and Pressure Canning.**

Water Bath Canning Hands-On Workshop - June 13 - 6 to 8 pm

Registration Deadline: June 6

Water Bath Canning is recommended to preserve high-acid foods such as fruits, tomatoes, salsa and pickles. Come and learn the best practices for using a water bath canner. During this hands-on class, participants will make a jar of salsa before taking the how-to-guide and their canned goods home. **Minimum age 16. Must have attended Food Preservation 101. Class size is limited. Minimum 7 participants. Maximum number 21. Class location to be determined.**

Freezing & Drying - June 18 - 6 to 7:30 pm

Registration Deadline: June 11

Every fruit or vegetable grown in the home garden reaches its peak at a certain time. In this class, participants will find out more about methods, equipment and recommended practices used in freezing and drying to enjoy your fruits & vegetables all year long!

Pressure Canning Hands-On Workshop - June 27 - 6 to 8 pm

Registration Deadline: June 20

A pressure canner is needed to safely can low-acid food like vegetables, vegetable mixtures, red meats and wild game meats, poultry, and seafood and fish. Come and learn the techniques and best practices for preserving food using a pressure canner. During this **hands-on class**, participants will can a vegetable before taking the how-to guide and their canned goods home. **Minimum age 16. Must have attended Food Preservation 101. Class size is limited. Minimum 7 participants. Maximum number 21. Class location to be determined.**