



Come Grow With Us!

Planting & Preserving Your Backyard Bounty

*A series of 7 VIRTUAL lessons to give you
the confidence needed to grow and preserve
your own food!*

Register by calling 913-294-4306 or 913-795-2829
or by visiting www.maraisdescygn.es.k-state.edu

Presented by: **K-STATE**
Research and Extension

Marais des Cygnes
District

Dates

Gardening 101 - March 25 - 7 to 8 pm

Want to plant a garden? Do you know where to start? In this class you will learn the basics of gardening such as soil preparation, garden layout, planting dates and harvest techniques. By the end of the class 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 also learn about the variety of gardening publications available through their local Extension office.

Where Does Your Garden Grow - April 1 - 7 to 8 pm

Regardless of where you live or how much land you have, you can garden! During this class 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 8 - 7 to 8 pm

Now that you have your garden planted, it's time to learn about some of the most common garden problems you may face - diseases and insects. We will identify the most common insects and diseases and discuss how you can prevent and/or treat them. The result is a garden full of high-quality fruit and vegetables with minimal frustration!

Terrific Tomatoes & Perfect Peppers - April 15 - 7 to 8 pm

Come and learn about planting and care techniques so that you can grow Terrific Tomatoes and Perfect Peppers! In this class you will learn which varieties grow the best in East-Central Kansas, how to properly care for them and which are best suited for slicing, canning, etc.

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.

Home Canning Basics - May 25 - 7 to 8 pm

Home food preservation is a great way to preserve the season's bounty. Food must be canned properly and safely to prevent foodborne illness.

In this class you will learn the importance of using correct, tested methods for preserving food at home to ensure your produce is safe and shelf stable. Great information for both new and seasoned canners!

Water Bath Canning - June 8 - 7 to 8 pm

Water Bath Canning is recommended to preserve high-acid foods such as fruits, tomatoes, salsa and pickles. In this class you will learn how to safely preserve your food using a water bath canner. Topics covered include recommended equipment and supplies, basic procedures, best practices, how to store your canned goods and "dos and don'ts".

Pressure Canning - June 22 - 7 to 8 pm

A pressure canner is needed to safely preserve low-acid foods like vegetables, vegetable mixtures, red meats and wild game meats, poultry, and seafood and fish. In this class you will learn the techniques and best practices for preserving food using a pressure canner including recommended equipment and supplies, basic procedures, best practices, different methods for preparing your food, pressure canning safety, the importance of maintaining your canner and common "dos and don'ts".

All classes are VIRTUAL and will take place via ZOOM. Registration deadline is 24 hours prior to the class. Once you have registered for the class you will receive an email with the ZOOM link for the class.

If you do not receive the link, please call 913-294-4306.