



Come Grow With Us!

Gardening:

Seed Starting

Thursday, March 10th
6:30 pm - 7:30 pm

Gardening 101

Thursday, March 24th
6:30 pm - 7:30 pm

All Things Garlic!

Thursday, April 7th
6:30 pm - 7:30 pm

Terrific Tomatoes & Perfect Peppers

Thursday, April 21st
6:30 pm - 7:30 pm

Food Preservation: Hands-On Classes!

Water Bath Canning

Tuesday, May 17th
2:00 pm - 4:00 pm &
6:00 pm - 8:00 pm

Pressure Canning

Wednesday, June 1st
2:00 pm - 4:00 pm &
6:00 pm - 8:00 pm

Gardening & Food Preservation Classes

at the

LaCygne Library

209 N. Broadway, LaCygne, KS

To register call: 913-294-4306

Presented by:

K-STATE
Research and Extension

Marais des Cygnes
District

Instructors include:

K-State Research & Extension Agents and
Marais des Cygnes Extension District Master Gardeners
& Master Food Volunteers

**See back of this flyer for details
about each class.**

Seed Starting

Thursday, March 10th, 6:30 - 7:30 pm

Nancy Kalman,
Marais des Cygnes Extension District
Master Gardener

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.

Gardening 101

Thursday, March 24th, 6:30 - 7:30 pm

Katelyn Barthol & Abbie Powell
Marais des Cygnes District Agriculture Agents

Want to plant a garden? Don't 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. Common garden problems and solutions will also be discussed. Participants will go home with a copy of the Kansas Garden Guide.

All Things Garlic!

Thursday, April 7th, 6:30 - 7:30 pm

Chuck Otte,
Geary County Agriculture Agent

Join us to discuss all things garlic! Learn how to select the best varieties to grow in Kansas, prepare your beds, harvest your garlic and much more. Chuck will also share with us how to store garlic to get the most out of your crop.

Terrific Tomatoes & Perfect Peppers

Thursday, April 21st, 6:30 - 7:30 pm

Speaker TBD

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.

Hands-On Water Bath Canning

Tuesday, May 17th, 2 -4 pm and 6-8 pm

Franny Eastwood & Kathy Goul,
Marais des Cygnes District, FCS Agents
& Master Food Volunteers

Water bath canning is recommended to preserve high-acid foods such as fruits, tomatoes, salsa and pickles. During this hands-on class, participants will make a jar of jelly or salsa (depending on produce available at the time of the class).

Class size is limited. Minimum age 16. Pre-registration required. Afternoon class and evening class available.

Hands-On Pressure Canning

Wednesday, June 1st, 2 -4 pm and 6-8 pm

Franny Eastwood & Kathy Goul,
Marais des Cygnes District, FCS Agents
& Master Food Volunteers

A pressure canner is needed to safely can low-acid foods like vegetables, vegetable mixtures, red meats and wild game meats, poultry, seafood and fish. During this hands-on class, participants will preserve a jar of vegetables (depending on the produce available at the time of the class).

Class size is limited. Minimum age 16. Pre-registration required. Afternoon class and evening class available.
Class will be held at the LaCygne Community Building.