



Loudoun County Master Gardeners
present the

First Annual Gardening Symposium

Saturday, March 20, 2010 and Sunday, March 21, 2010

**Ida Lee Recreation Center -Ida Lee Park,
Leesburg, Virginia, 20175**

Saturday, March 20, 2010 Agenda

8:00-9:15 *Registration - Coffee/Tea*

9:15-9:30 *Welcome to Symposium* - Debbie Dillion, Urban Horticulturist Agent for Loudoun County

9:30-10:45 *Helping the Good Guys* -

Presented by Dr. Mike Raupp, noted Professor of Entomology and Extension Specialist at University of MD, also known as "Dr Bug" due to his website

www.raupplab.umd.edu/bugweek/

10:45-11:00 Break

11:00-12:30 *Fresh from the Garden; Everything you need to know to grow your own*

Eating local and growing your own fresh food is the hottest topic in gardening today. Home gardeners are rediscovering or learning for the first time just how fun, healthy and delicious it is to grow your own. Joe Lamp'l, host of the popular DIY Network television series *Fresh from the Garden*, shares his secrets to successfully starting and growing your own vegetable and herb garden with tips and information that will assure success and simplify the process.

12:30-2:00 *Buffet Lunch, Book signings with Joe Lamp'l and Dr Raupp, visit with vendors*

2:00-3:15 *Cool Tools You can't Live Without - Courtesy of Fiskars* -As a lifetime passionate gardener, Certified Landscape Professional, television host and as the national spokesperson for Fiskars, Joe Lamp'l knows a thing or two about what makes a gardening tool great. In this presentation, Joe will share some of his favorite tools from Fiskars, and talk about what makes them a must-have in your tool shed also. Even better, he'll give away everything he talks about and more.

3:15-3:30 Break

3:30-4:45 *The Food Artist - design and plant a Kitchen Garden with an eye for color, form and flavor.* Featuring 10 original kitchen garden designs from her new book and with her expertise as the "cook" and co-founder of The Cook's Garden seed catalog, Ellen will share lessons, lore and recipes for the kitchen gardener. Her presentation will provide ideas to inspire the gardener to transform their ordinary vegetable garden into an extraordinary kitchen garden.

4:45 Meet/Greet with Ellen

5:00-6:30 Wine and Cheese

Sunday, March 21, 2010 Agenda

9:00-9:30 Check in - Coffee/Tea

9:30-10:30 Track 1

Soils Tests and getting started

Debbie Dillion, Urban Horticulturist with Loudoun County Extension Office

Track 2

Bees - What to do and not to do

Presented by Judith Stevens, BeeKeeper and Master Gardener.

10:30-10:45 Break

10:45-11:45 Track 1

Kitchen Potagers - What are they and how you can have one of your own.

Presented by Susan Lopez, Master Gardener

Track 2

Herbs are vegetables, too! - Growing herbs is as easy, or as difficult, as growing any vegetables. Basic gardening knowledge and understanding of the individual plants' requirements are what is needed.

Jaanine Glascock grows over 140 varieties of herbs at Quail Hollow Farm near Berkeley Springs, WV. After growing and studying herbs for 10 years, she readily admits that she has much more to learn than she already knows about her favorite subject, but she always enjoys discussing and sharing her knowledge of all things herbal.

Website: www.QHFherbs.com

11:45-1:30 Lunch and Vendor Show.

1:30-2:30 ***Track 1***

Harvesting Your Bounty

Presented by Denise Palmer, Master Gardener

Track 2

Container Vegetable Gardening

Presented by Donna Williamson, former owner/editor of the regional gardening magazine, GRANDIFLORA, Donna offers garden design consultations, and classes. For more information visit her website, www.dwfinegardening.com

2:30-2:45 Break

2:45-3:45 ***Track 1***

The Science Behind Food Preservation explores methods of home food preservation including canning, freezing, and drying, how the ph of food affects the recommended method of canning, time/temperature dependency factors of preserving foods, equipment use / maintenance, control of enzymatic spoilage, shelf life of preserved food, and food preservation educational resources.

Beverly Samuel is a Senior Extension Agent with Virginia Cooperative Extension in the Loudoun Office. She provides leadership to Family & Consumer Sciences Programs with instruction in the area of food and nutrition, food safety, food preservation, financial management and child care.