

Registration due:
Friday, March 22, 2019!

Schedule
Saturday, April 6, 2019

8:30—Registration Open & Bake Sale

9:00 –2:25 Silent Auction Open

9:00—10:15 Session I

10:30—11:45 Session II

12:00—12:45 Lunch**

Meet & greet with Extension Sauk County Human Development and Relationship Educator Amanda Coorough.

**Box lunch from The Barn Restaurant includes a healthy wrap or sandwich, chips, and fruit cup. Lemonade will be provided. Advanced fee of \$8. Choices are: Ham & Cheese Sandwich; Turkey Wrap; or Veggie Wrap. Your choice and payment MUST be indicated on your registration form.

1:00—2:15 Session III

2:25 Silent Auction Closed

2:30 Auction Winners Announced
Items Available for Payment & Pick-up

3:00 Seminar Ends

Registration:

Pre-registration is required no later than Friday, March 22, 2019 and are accepted on a first-come, first-serve basis.

Fees:

Make checks payable to Sauk County HCE. Send check and registration form to: Kitty Enerson
E9926 CTH O
Prairie du Sac, WI 53578

Conference Location:

Sauk County West Square Building
505 Broadway, Baraboo, Wisconsin 53913

Food:

Baked goods, coffee, tea and hot chocolate will also be available for purchase.

Shopping:

Visit the garden-related vendors to see and buy new products and plants!

Make your bid at the Auction:

Bid on and buy great new items. If you'd like to donate items, please contact Shirley Vorn-dran at 608-522-4916.

To get more information about the conference, please call:

Kitty Enerson,
HCE Member at
608-544-2707



Get Ready...Get Set...Garden!

Co-sponsored by Home & Community Education (HCE) and the Sauk County UW Extension Office .



HCE is the largest women's organization in Sauk County. We have a proud heritage of 75 years, first as home demonstration clubs, then as Extension Homemakers. HCE involves the individual in identifying and solving community issues through educational programs. The money raised through this conference supports HCE activities and scholarships.

Interested in becoming an HCE member? It is easy to join! Ask a current HCE member how to join to visit sauk.uwex.edu to learn more.



UW Extension is an EEO/Affirmative Action employer. Please make requests for reasonable accommodations to ensure equal access to educational programs as early as possible preceding the scheduled program, service or activity.



Sauk County's 19th Annual

Get Ready... Get Set... Garden!



April 6, 2019
Saturday
8:30 AM—2:30 PM

*West Square Building
505 Broadway
Baraboo, WI 53913*

Registration—2019

(due no later than Friday, March 22)

Session I: 9:00—10:15AM

- ___ Cooking with Mushrooms \$ 15.00
- ___ Spring Container Class \$ 20.00
- ___ **Seasonal Eats FOR KIDS \$ 0/5.00
- ___ Home Brew Basics \$ 5.00

** (Kids FREE, adults pay fee)

Session II: 10:30—11:45AM

- ___ Basket Making \$ 15.00
- ___ Cooking with Grills \$ 10.00
- ___ Growing Gourds in WI \$ 10.00
- ___ **Raise Butterflies For KIDS \$ 0/ 5.00

** (Kids FREE, adults pay fee)

Lunch: Noon—12:45 PM

- ___ Lunch (advance payment required) \$ 8.00

Circle choice

- Ham & Cheese Turkey Veggie

Session III: 1:00—2:15PM

- ___ Working the Soil You Have \$ 10.00
- ___ Gardening for Life \$ 10.00
- ___ Gourmet Jellies \$ 10.00
- ___ Garden Sign \$ 35.00

Name _____

Address _____

City/State/Zip _____

Phone _____

Email _____

Please indicate a 1st and 2nd choice in each of the sessions in case your 1st choice is full.

Disclaimer: All classes may be subject to change.

SESSION I: 9:00—10:15 AM

Cooking with Mushrooms— Mary Tylka *Hidden Valley Mushrooms is a family-owned and operated business with 6 varieties of mushrooms. Mary has been in the mushroom business and sales for over 25 years.* This class will explain the health benefits of various cultivated mushrooms and their uses. Handouts and recipes will be available.

Spring Container Class— Vicki Dallman *Owner of Flowerbuds Greenhouse* In this class we will be playing in the dirt! Each participant will be creating a spring container which will be perfect for a porch or patio area. Cost includes container, annual flowers, vines, herbs, sticks, etc., and soil. LIMIT OF 20.

Seasonal Eats FOR KIDS—Deb Johnsen, Katie Johnson, & Teri Fichter *This group of ladies is a trifecta of knowledge and bursting at the seams with fun!* Learn how to eat what is in peak flavor and nutrients. Short garden explanation followed by simple recipe preparation and sampling. Youth of all ages welcome. Children must be accompanied by an adult. LIMIT OF 12 YOUTH

Home Brew Basics— Dave Dietz *Dave has been brewing since 1981 and is the head brewer at Hillsboro Brewing Company.* Brief overview on how to brew beer.



Sample of the Blueberry Cape Cod basket being offered in Session 2.

SESSION II: 10:30—11:45 AM

Blueberry Cape Cod Basket— Nora Schmidt & Ronda Lehman *Nora and Ronda are both HCE members.* Nora will guide you in weaving a basket from a kit. This class may extend into the lunch hour and will be held at Kruse Automotive (next to the West Square Building). LIMIT OF 15

Cooking with Gas, Pellets, or Charcoal— Adam Gers *Adam is an outdoorsman, BBQ enthusiast, and BBQ salesman for Ace Hardware.* We will have a Weber gas grill, Traeger pellet grill, and a Big Green Egg charcoal grill here and will discuss features, benefits, and pro and cons of each method. The Big Green Egg will be demonstrated outside. Limit of 25.

Growing Gourds in Wisconsin— Terri Schmit "The Gourd Girl" *Founder of the Wisconsin Gourd Society, organizer of Olbrich Garden gourd festival, and Midwest gourd educator, Terri loves all things gourds. Her work has been exhibited in libraries and galleries throughout the country.* Terri will discuss everything you need to know about growing gourds in WI. Topics include: seeds and seed preparation, soil and garden prep, germination, potting, transplanting, pollinating, harvesting and drying, and exterior cleaning and safety. Work samples available to peruse.

How to Raise Your Own Butterflies for KIDS— Phyllis Both *Sauk County Horticulture educator, Master Gardener Coordinator, and lover of all things outdoors.* Learn the life cycle of butterflies and native bees, and learn what plants to feed them. Children must be accompanied by an adult.

SESSION III: 1:00—2:15 PM

Working with the Soil You Have -Mark Krueger *Farmer, constructor of all things, McFarlane's associate.* Mark incorporates garden into work and play. Learn to use what you have to get the most out of your soil and ways to improve what you have. There will be hands-on activities so bring gloves if you would like.

Gardening for Life— Gina LeMense *Gina is a board certified and registered Occupational Therapist. Gina most recently placed her focus on outpatient rehab for those dealing with upper extremity dysfunction.* This session is intended for gardeners at any skill level. Learn a number of methods to decrease wear and tear on muscles and joints, and improve overall stamina. The session will cover proper ergonomics, adaptive gardening tools, energy conservation strategies, and simple exercise to keep you gardening for life.

Gourmet Jellies— Jewels from Your Kitchen— Dorothy Harms *Farmer, inn keeper, canning queen. Dorothy's passion for growing food intertwines with her love of creative expressions in the kitchen at Valley Springs Farm Bed & breakfast in Reedsburg.* Jelly making takes basic home canning to the next level. Using USDA approved canning methods, this class will explore variety of jellies you can produce (did someone say "violets") and how to enjoy them! Tastings offered and take home samples included.

Garden Sign Making— Countyside Re-find *Make your own garden sign. Choose from three designs to make your own 12x16 inch. This session may run late and be held at Countryside Refind one block from West Square Building.* Limit of 25.