

**Registration due:  
Friday, March 10, 2017!**

**Schedule  
Saturday, March 25, 2017**

**8:30—Registration Open**

**9:00 –2:25 Silent Auction Open**

**9:00—10:15 Session I**

**10:30—11:45 Session II**

**12:00—12:45 Lunch**

Box lunch from **The Farm Kitchen 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 Monday, March 10, 2017** and are accepted on a first-come, first-serve basis.

### **Fees:**

Make checks payable to **Sauk County HCE.**  
Send check and registration form to:  
**Sauk County UW Extension  
505 Broadway, Baraboo, WI 53913**

### **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:**

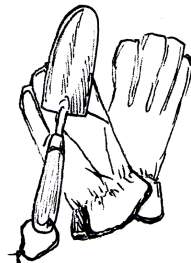
Visit the garden-related vendors to see and buy new products and plants!

### **Make your bid at the Auction:**

Bid on and buy great new items to benefit the Sauk County Master Gardener Association! If you'd like to donate items, please contact Phyllis Both at (608) 355-3253.

To get more information about the conference, please call:

**Sauk County  
UW Extension  
Office  
608-355-3250  
<http://sauk.uwex.edu>**



### **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.



The Master Gardener program is offered through UW Extension Horticulture Education . Students complete an intensive 12 week course covering all aspects of gardening. To become certified as a "Master Gardener", the graduate must complete 24 hours of volunteer community service and 10 hours of continuing education.



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 17th Annual*

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



**March 25, 2017  
Saturday  
8:30 AM—2:30 PM**

*West Square Building  
505 Broadway  
Baraboo, WI 53913*

## Registration—2017

(due no later than Friday, March 10)

### Session I: 9:00—10:15AM

_____ Native Plants For Your Home	\$ 7.50
_____ Flower Gardens	\$ 7.50
_____ Garlic 101	\$ 7.50
_____ Microgreen GIANTS for KIDS	\$ 7.50

\*\* (Kids FREE, adults pay fee)

### Session II: 10:30—11:45AM

_____ Trees & Scrubs for Landscaping	\$ 7.50
_____ Healing Benefits of Lavender	\$ 7.50
_____ Kitchen Scrap Gardening for KIDS	\$ 7.50

\*\* (Kids FREE, adults pay fee)

_____ Propagation	\$ 20.00
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### Lunch: 12:00 Noon—12:45 PM

_____ Lunch (advance payment required)	\$ 8.00
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#### Circle choice:

Ham & Cheese    Turkey    Veggie

### Session III: 1:00—2:15PM

_____ Chutney & Relishes	\$ 12.50
_____ Mini Gardens for Your Home	\$ 27.50
_____ DIY Garden Parties	\$ 12.50
_____ Salad in a Jar	\$ 12.50

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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

**Native Perennials For Your Home Garden— Jada Hook** has been gardening since she was a child and is a graduate from UW-Madison with a degree in Horticulture and owns Jada's Garden, LLC.

This class will talk about great native plants and varieties that are perfect additions to the average homeowners garden. (Limit of 15)

#### **Flower Gardens: It's Not Your**

#### **Grandma's Garden Anymore— Vicki**

**Dallman** is the co-owner of Flowerbuds Greenhouse with her husband Jerry. In this class you will discuss old, new, and underused perennials in the landscape. You will also explore a few annuals, grasses, and herbs, which when added in will give design interest from spring to fall.

#### **Garlic 101: How to Grow Great Garlic and the Benefits of Adding Garlic to Your Life— Jennifer Blau** is the owner of

*Copper Penny Garlic Farm which began in 2013.* Learn how to grow great garlic organically. Find out the benefits of adding garlic to your diet and receive some great recipes to help you do this.

#### **Microgreen GIANTS for KIDS— Sandy Kracht and Shirley Vorndran** are both long-time gardening gals. Growing microgreens for flavor, fun and healthy eating!

This hands-on class will give kids the opportunity to plant and take home their own microgreen garden. Samples will be provided. Kids are free of charge but must register. Adults must be accompanied by a youth and will be charged class fee. (Limit of 10 youth.)

### SESSION II: 10:30—11:45 AM

#### **Trees and Scrub for Landscaping—**

**Vern Esser** is the owner of Landscape Techniques. Trees and Scrubs can improve the looks of your home. Landscape Techniques has a huge selection of trees and scrubs. With a few dollars you can increase the value of your home.

#### **The Healing Benefits of Lavender—**

**Kehaulani Jones** and her husband AJ started their lavender farm, Rowley Creek Lavender Farm, about four years ago. Experience the sights and smells of Lavender! Introducing lavender, one of mother nature's most powerful herbs. Learn about the health benefits and discover helpful tips to growing lavender in Wisconsin.

#### **Kitchen Scrap Gardening for KIDS—**

**Sandy Kracht** Kitchen scrap gardening is growing plants from items you'd normally throw in the compost bucket. Come learn about how to reuse these common household items. Bring along a shoe box to take home your goodies. Adults must be accompanied by a youth and will be charged class fee. (Limit of 10 youth.) (Limit of 10)

#### **Propagation— Phyllis Both** has been

with UW-Extension for 15 years and runs the Sauk County Master Gardener program. Learn the right way to propagate indoor and outdoor plants including air layering, layering, and when the best time to propagate plants. This is a hands-on class and you will go home with plants! (Limit of 20)

### SESSION III: 1:00—2:15 PM

**Chutneys & Relishes— Dorothy Harms** is a Master Food Preserver with years of gardening and canning experience. Add layers of flavor with piquant and spicy condiments, made special with your own produce and by your hands. We will explore the difference between relishes and chutneys with hands-on learning to can these home preserved condiments. (Limit of 12)

#### **Miniature Gardens for Your Home—**

**Sara Hess Bohl** loves to teach other's the simple relaxing beauty of gardening. Have you ever wanted to create your own miniature garden? Choose your garden theme and create your own garden to take home and enjoy! Instructions, materials, containers and plants included. All ages and levels of gardeners welcome! (Limit of 20)

#### **DIY Garden Parties— Kathy Hartmann**

is the owner of Rainbow Floral. She attended American Floral Art School in Chicago and is a certified florist specializing. Haven't you ever wanted to host a gorgeous summer evening garden party? Let's do it! Learn to put together a garden party by watching Kathy design samples. You will be given tools to design your garden party decorations. (Limit of 25)

#### **Salad in a Jar— Michelle Peterson** is new

to the Baraboo Area and has been with Pampered Chef for 21 years. Learn how to layer a salad in a jar so it doesn't get soggy. Use pampered Chef tools to prep your veggies for your own salad to take home. (Limit of 20)