## Master Gardener Level 3 Schedule– August 16-18, 2018



<u>Thursday, August 16</u>		
Time	Training	<b>Location</b>
6:00 pm-9:00 pm	<b>Real Colors Training-Dan Clark</b> Columbo's Pizza, Salad, Sodas/Water	PGC 214

Training

The <u>Real Colors® Personality Instrument</u> is a simple, easy to administer system for identifying the four temperaments (Blue, Gold, Green or Orange). It provides users with an effective tool for understanding human behavior, for uncovering motivators specific to each temperament and for improving communication skills. Most importantly, Real Colors® is easy to incorporate into all areas of daily life. It is the key to achieving higher levels of success, personally and professionally.

Location

## Friday, August 17

Time

<u>Inne</u>				
8:00 am – 8:30 am	Breakfast (MSU catering): Big Sky buffet	PGC 214		
8:30 am – 9:00 am	Introductions and Ice breakers	PGC 214		
9:00 am –10:15 am	Schutter Lab Session Eva Grimme, Noelle Orloff; Schutter Lab Diagnosticians	PGC 214		
10:15 am – 10:30 am	Break and walk to Schutter Lab	PBB		
10:30 am – 11:15 am	<b>Schutter Lab Tour</b> Eva Grimme, Noelle Orloff; Schutter Lab Diagnosticians	РВВ		
11:15 am -11:45 am	<b>Consumer IPM "CSI": Steps in Plant Diagnosis</b> Toby Day, Extension Horticulture Specialist	PGC 214		
11:45 am – 1:15 pm	<b>Presentations/Walking Tour</b> Dara Palmer/ Toby Day, Extension Horticulture Specialist	PGC 214/MSU Campus		
Presentations will be given by the Level 3 attendees. Instructions and topics will be emailed several weeks prior to the beginning of the Level 3 course.				
1:15 pm –1:45 pm	Lunch-(MSU catering): Los Tacos Buffet	PGC 214		
1:45 pm – 3:15 pm	<b>Presentations/Walking Tour</b> Dara Palmer/ Toby Day, Extension Horticulture Specialist	PGC 214/MSU Campus		
3:15 pm – 3:30 pm	Break/collect belongings	PGC 214		
3:30 pm – 4:00 pm	Car pool to MSU Horticulture Farm	From PBB Parking Lot		
4:00 pm – 5:00 pm	Happy Hour/Tour Hort Farm: Alcohol (MSU)	MSU Hort Farm		
5:00 pm – 6:30 pm	Dinner – Catered by Food for Thought	MSU Hort Farm		

Food for Thought is locally owned and operated by Registered Dietician, Emily F. Ryan. What began as a thriving deli in 2008 has grown into a catering company of the highest quality. Today, Food for Thought serves up inspiring creations from its custom built Four Corners kitchen.

6:30 pm-7:00 pm	Go over schedule and instructions for Sate	Go over schedule and instructions for Saturday	
7:00 pm	Adjourn-car pool back to PBB parking lot	Adjourn-car pool back to PBB parking lot if needed	
<u>Saturday, August 18</u>			
Time	Training	Location	
АМ	Breakfast	On your own	
(	<u>Tours</u>		
9:00 am-9:30 am	Meet at Gallatin County Fairgrounds	Tour MG Booth	
gardening, integrated pest management of 185 people every Saturday. Visit the G	Booth and see what you can do in your community to get th and yard and garden management. This is a very successful i allatin Garden club booth, a local garden club that sells fruits ay also see some other familiar faces from previous tours.	nformation booth that is visited by an average	
9:30 am – 10:15 am	Shop Gallatin Valley Farmer's Market	Gallatin County Fairgrounds	
10:15 am10:30 am	Load Bus to Livingston Food Resource Cer	ter LFRC-Livingston	
providing healthy food to people in need,	e Livingston Food Resource Center's mission is to eliminate advocating for strong, sustainable local food systems, addre ing education and jobs. A truly inspiring facility and staff!		
10:30 am 11:00 am	Drive to Livingston		
11:00 am – 1:00 pm	Arrive and Tour (2 hrs.)	LFRC	
1:00 pm – 1:30 pm	Lunch (LFRC provides)	LFRC	
1:30 pm – 1:45 pm	Load Bus to Aquaponics	Montana Roots Aquaponics	
designed and installed two living aquapor High School. Their mission is to provide y	ear-round food production systems and specializes in aquape nic classrooms in Livingston Montana, one at the Sleeping Gi ear-round, sustainably grown, healthy food, aquaponics syst ning in environmental stewardship, permaculture, wildernes	ant Middle School and the other at the Park tems for schools and youth empowerment	
1:45 pm 2:45 pm	Tour (1 hr.)	Montana Roots Aquaponics	
2:45 pm3:00 pm	Load bus to Bozeman		
3:00 pm – 3:30 pm	Drive to Bozeman	Gallatin Co. Fairgrounds	
3:30 pm – 5:00 pm	Dinner/Graduation Celebration Catered by Sola	Gallatin Co. Fairgrounds	

Sola Café is one of Bozeman, Montana's best restaurants, bakeries, and coffee houses serving locally-sourced and seasonally-inspired breakfast, lunch, and dinner, as well as locally-roasted coffee and espresso. Our homemade baked goods, tantalizing salads, made-from-scratch soups, and savory lunch specials are made fresh each day so they're ready to serve our on-the-go, business, and social customers, as well as those with food sensitivities and lifestyle preferences – including gluten-free, dairy-free, vegetarian, vegan, and low-carb diets.