2018 Master Gardener Celebration

"Your Backyard: Brewing with Bountiful Beauty"

Thursday, September 6, 2018 (optional)

5:00 pm-6:00 pm Meet and Greet at White Dog Brewing (121 W Main St.) *See emailed map*

6:00 pm- Dinner on Main (on your own)

Friday, September 7, 2018

9:00 - 9:30 am Registration/check in at Eagle Mount (6901 Goldenstein Lane) *See emailed map*

9:30 - 9:40 am Board bus (Eagle Mount back parking lot) 9:40 - 10:00 am Travel to Broken Ground Permaculture

Stop #1: 10:00-11:30 am: Broken Ground Permaculture with Kareen Erbe (Bridger Drive)

o Food forests/Permaculture

o Composting/vermiculture

11:30- 11:45 am Board bus and travel to MAP Brewing

Stop #2: 11:45 am-1:45 am: Lunch and Tour of MAP Brewing

o Will break into 2 groups for tour and lunch & rotate

1:45 – 2:00 pm Load bus and travel to Cannery District

Stop #3: 2:00-4:00 pm: Cannery District Tours-break into 2 groups and rotate:

- o 2:00-3:00 pm: Dean's Zesty Kombucha (50 min.) w/10 min. to switch/bathroom
- o 3:00-4:00 pm: UBrew at Planet Natural (50 min.) w/10 min. to switch/bathroom

4:00 – 4:15 pm Regroup at bus, load bus to Museum of the Rockies (MOR)

4:15 – 4:30 pm Travel to Museum of the Rockies (MOR)

Stop #4: 4:30-5:30 pm: MOR Tinsley House & Gardens

5:30 - 5:45 pm Load bus, drive to Eagle Mount

5:45 - 6:15 pm Happy hour (Cash Bar)/Eagle Mount garden tour 6:15 - 7:30 pm Dinner/Keynote speaker-Michael McCormick

Buffet dinner

Keynote speaker

7:30 – 8:30 pm Awards presentations:

- o Outstanding Master Gardeners (2017-2018)
- o Master Gardener of the Year (2017-2018)

8:30 – 9:00 pm Wrap up and announcements for Saturday

Saturday morning, we will meet at the Plant Growth Center (PGC) at 8:30 am SHARP! *See map in your folder*

Saturday, September 8, 2018

8:30am	Meet at Plant Growth Center (PGC) on MSU campus, upstairs
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8:30 – 9:00 am Light breakfast in the upstairs lobby. Instructions for the day's seminars.

SEMINAR SCHEDULE

Time	PGC 211	PGC 214	Herrick Hall	
9:00 - 9:45 am	1a -Backyard Bees-MT Honey Co.	1b -Cut Flowers-Kokora Flowers	Preserving the	
9:45 -10:30 am	2a -Berries and Fruit-Toby Day	2b -Succulents-Josh Pecukonis	Bounty:	
10:30 - 11:15 am	3a -Drip irrigation-Dan Devore	3b -Backyard Birds-Debi Naccarto	Water bath canning, pressure canning and fermenting \$10 extra supply fee	
11:15 am-12:00 pm	4a -Flower Arranging-Leisa Cook <mark>\$5 extra supply fee</mark>	4b -Chickens-Ingrid Hill		

SEMINAR DESCRIPTIONS

Session #	Title	Description	Presenter(s)
1a	Backyard Bee Keeping	Learn how to start and maintain a backyard beehive as well as honey harvesting tips and tricks.	Steve Thorson- Montana Honey Co.
1b	Growing Flowers For Cutting	Want to grow beautiful flowers for indoor arrangements? Learn what flowers do best in our climate and how and when to cut them.	Meara & Travis- Kokora Flowers
2a	Berries & Fruit	Enjoy an abundance of backyard fruits and berries as our state expert suggest varieties that do well in our cold climate.	Toby Day- MSU Extension
2b	Succulents & Exotic Indoor Plants	Josh will discuss and show a variety of succulents and indoor houseplants, including exotic and tropical varieties.	Josh Pecukonis- The Garden Barn
3a	Drip Irrigation	Dan will go through how to assemble drip irrigation for vegetable garden plots as well as backyard ornamental landscaping.	Dan Devore- 2M Company Inc.
3b	Backyard Birds	Debi will review the common backyard birds for Montana and mention what flowers and other planting attract them to create wild bird habitats.	Debi Naccarto- Wild Birds Unlimited
4a	Flower Arranging	Learn how to create beautiful flower arrangements for your home from an expert florist.	Leisa Cook- Cook's Floral Design Academy
4b	Backyard Chickens	Does your town or subdivision allow backyard chickens? Learn how to care for your brood to enjoy fresh eggs and/or meat.	Ingrid Hill
9:00am- 12 noon	Preserving the Bounty	In this all-day seminar, you will learn how to water bath can, pressure can and ferment a variety of produce. Attendees will take home a jar of each recipe and samples of dehydrated goodies.	Anna Diffenderfer & MSU Dietetic Interns