Upcoming Landscape Design Workshop

Landscape professionals and gardening enthusiasts are invited to attend upcoming workshops in Columbia and at Lake Ozark on landscaping with native plants. Sponsored by the Missouri Department of Conservation (MDC) and Grow Native!, “Landscape Design with Missouri in Mind” workshops will be held from 8 a.m. to 4 p.m. on Friday, Feb. 17, and Saturday, Feb. 18, at The Resort at Port Arrowhead in Lake Ozark, and repeated on Friday, March 9, and Saturday, March 10, at Bradford Research and Extension Center near Columbia. The Friday workshops are for landscaping professionals and will feature sessions on storm water management and how to use native plants to create low-maintenance landscapes. The Saturday workshops are for gardeners, homeowners and landscaping enthusiasts and will include sessions on smaller-scale landscapes.

Each workshop will provide practical, in-depth information on landscaping with native plants to create beauty and to support biodiversity. The workshops will focus on landscape design techniques, plant selection, installation methods and maintenance practices presented by Missouri Department of Conservation (MDC) resource experts and native-plant professionals.

Author Dave Tylka will open the workshops with his presentation “Native Landscaping—A Natural Way to Spice up Life.” He will use his book, “Native Landscaping for Wildlife and People,” as the foundation of his presentation. As part of the registration fee, workshop attendees will receive copies of the MDC companion book, “Tried and True: Native Plants for You Landscape.”

Seating is limited. The registration fee, which includes lunch, is $35. Registration deadline for the Feb. 17 or 18 workshops at Lake Ozark is Feb. 8. Registration deadline for the March 9 or 10 workshops in Columbia is Feb. 29. To register for the workshop, go to www.grownative.org and click on the events link.

For more information, contact Barbara Fairchild of MDC at 573-522-4115 ext. 3833 or barbara.fairchild@mdc.mo.gov, or Syd Hime of MDC at 573-522-4115 ext. 3370 or syd.hime@mdc.mo.gov.

Spring Seminars

02.18.12
Grow Local: Production and Marketing Workshop
8:30 AM - 4 PM (lunch provided)
Missouri State University, Bond Learning Center, Springfield, MO
Registration Fee TBA

03.03.12
Spraying and Pruning Home Fruit Crops
8:30 AM - 2 PM
Missouri State Fruit Experiment Station, Faurot Hall Rm 101/102
No Registration Fee

03.07.12
Fruit Brandy Distillation Workshop
Mountain Grove Cellars Fruit Proc. Lab
$100 Preregistration Required

03.22.12
Food Safety Workshop
1 PM - 4 PM
Missouri State Fruit Experiment Station, Faurot Hall Rm 101/102
No Registration Fee

03.24.12
Grafting Workshop
8 AM - 12 PM
Missouri State Fruit Experiment Station, Faurot Hall Rm 101/102
Registration Fee $5/Person

February Meeting!

Don’t forget about our next meeting, happening February 7 at 6:30 PM in the Newton Co. Extension Center at Crowder College. Mike & Linda Simmons will present a program on wild edibles. Come and hear about and taste some of what nature gives us!
### Details about Spring Seminars

**Grow Local: Production and Marketing Workshop**
Saturday, February 18, 2012
Missouri State University, Bond Learning Center Springfield, Mo.
8:30 am - 4:00 pm (Lunch provided)
Registration Fee: TBA

The tentative schedule for this event is as follows:
- Local Food Production
- Direct Market Potential
- HyVee Participation
  - Lunch catered by MSU
- Soil Surveys followed by:
  - Animal Agriculture Tract or Horticulture Tract

Learn how to capture the added value direct marketing has to offer! The morning session of this one day workshop will include talks on the current local food movement, the potential for direct marketing in Springfield and the surrounding areas, and participation by HyVee, a local retailer interested in local produce.

In the afternoon, participants will have the opportunity to attend either the animal agriculture tract or horticulture tract. During each of these tracts, experts in the field will share their knowledge in short talks tailored to production topics. In each tract, learn how to access USDA soil surveys and what these surveys mean for your production goals. Detailed information about specific topics covered in each tract will be forthcoming.

**Fruit Brandy Distillation Workshop**
Wednesday, March 7, 2012
Mountain Grove Cellars Fruit Processing Lab
$100.00 Preregistration is Required

Learn hands-on distillation of fermented fruit must into brandy using a batch column still with reflux. A short lecture and orientation will be followed by the group distilling fermented grape must into grappa.

A one hour lecture in the morning will be followed by a hands on demonstration of a batch distillation of grappa using a 250 L still with a 3 plate column. Theory and practical aspects of distillation will be covered during the lecture and throughout the distillation process.

A commercial producer of whiskies and rums using a copper pot still will present information on his artisan distillation operation in the Ozarks. You must be at least 21 years old to attend this workshop.

Due to the hands-on nature of this workshop, attendance is limited to 12 participants. Instructors include: Dr. Karl Wilker (Associate Professor of Enology and MSU Winery/Distillery Manager), Jim Blansit (Owner/Distiller of Copper Run Distillery, Walnut Shade, MO), and C. J. Odneal Jr. (Cellar Technician).

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**“All gardening is landscape painting.”**

William Kent
English Architect, Designer
1685-1748

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**2012 Officers**

**Gordon Spencer - President**

Gordon’s earliest gardening memories are planting lettuce on Valentines Day around age 4 and saving apple seeds in preschool. He’s been hooked ever since. Gordon joined the Master Gardeners last year, and he has enjoyed learning from others’ experiences and sharing his own. Gordon says, “The club is a seed. We must feed it, water it, and help it grow.”

**Jutta McCormick - Vice Pres.**

Jutta grew up on a farm in Germany and brought her gardening heritage with her to the United States. She has been a Master Gardener for over two years and has appreciated the opportunity to make friends and learn more about native plants. Jutta says, “The Master Gardeners is a fun organization that makes the world a more beautiful place.”

**Sherry McBride - Treasurer**

A Master Gardener since 2000, Sherry loves to make things grow and share what she has learned through being a part of the Hill ‘N Hollow Master Gardeners. She says, “It is a wonderful way to connect with other people who have the same interests. And it is a great way to meet people outside our group who have an interest in growing plants by giving presentations to groups and organizations.”

**Lynn Fleshman - Secretary**

Lynn joined the Master Gardeners last year after buying her first home in hopes of learning to care for and beautify her rather large and unkempt yard. Lynn says, “One thing I appreciate about the Master Gardeners is that I learn something new at every meeting. Everyone is just as knowledgable as they are willing to help.”
### Details about Spring Seminars, Continued

<table>
<thead>
<tr>
<th>Event Type</th>
<th>Date</th>
<th>Location</th>
<th>Topic Details</th>
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<tbody>
<tr>
<td><strong>Food Safety Workshop</strong></td>
<td>Thursday, March 22, 2012</td>
<td>Missouri State Fruit Experiment Station Faurot Hall Room 101/102</td>
<td>Topics to be covered: Importance of Food Safety, State Regulations for Selling to the Public, Food Safety Concerns in the Field: Field Prep &amp; Planting, Manure Usage and Crop Cultural Guidelines, Field to Market, Irrigation Methods &amp; Associated Issues, Harvest and Post Harvest Safety. Food Safety - Field to Market, GAP - Good Agriculture Practices. Participants who complete the workshop will receive a certificate of completion and a laminated sign for display at their market stand. Taught by Russell Lilly (Springfield, Department of Health and Senior Services), John Avery (State Fruit Experiment Station Fruit Grower Advisor) and Patrick Byers, (Regional University of Missouri Extension Specialist).</td>
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<tr>
<td><strong>Grafting Workshop</strong></td>
<td>Saturday, March 24, 2012</td>
<td>Missouri State Fruit Experiment Station Faurot Hall 101/102</td>
<td>Participants are encouraged to bring scionwood of any apple cultivars they would like to graft on to rootstocks. We will use rootstocks M111 and M7. John Avery and faculty and staff from the School of Agriculture will teach and demonstrate grafting methods for fruit trees. To register, contact Pam Mayer at <a href="mailto:PMayer@MissouriState.edu">PMayer@MissouriState.edu</a> or (417) 547-7533.</td>
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<tr>
<td><strong>Spraying and Pruning Home Fruit Crops</strong></td>
<td>Saturday, March 2, 2012</td>
<td>Missouri State Fruit Experiment Station Faurot Hall Room 101/102</td>
<td>Morning: Topics will include which spray materials to use and when to spray, plus a safety equipment demonstration. Afternoon: Pruning demonstration and practice, plus guided small, hands-on training groups led by John Avery (Horticulture Outreach), Dr. Martin Kaps (Research Pomologist), and Susanne Howard (Horticulturist), all of The State Fruit Experiment Station, part of the MSU William H. Darr School of Agriculture.</td>
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**Spring Gardening Workshop**

**March 17, 2012**

Faith Lutheran Church, 221 Malone, Branson, MO  
Registration & Breakfast at 9 AM  
Sessions 9:30 AM – 2:45 PM  
Registration: $16/person (includes lunch)  
Advance registration is required. On-line Registration is encouraged and available at [http://mgozarks.com](http://mgozarks.com)  

**Workshop Topics**

- Creating a Garden Retreat: Tom Lakowske—Master Gardener, Greater Ozarks Hosta Society, Springfield  
- Back Yard Small Fruit Culture: Patrick Byers—University of Missouri Extension, Springfield  
- Techniques for Improving Your Garden Soil: Brie Menjoulet—University of Missouri Extension, Hermitage  
- Tomatoes for the Home Garden: Tim Reinbott—University of Missouri Bradford Farm, Columbia  
- Question and Answer Clinic: Presented by Local Master Gardeners and Extension Staff