

Upcoming Vegetable Workshop Available

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It's getting close to the time we can start planting vegetables in the garden! As soon as the soil dries, (will it ever) I will start my lettuces, spinach and peas.

In the meantime, if you want to learn more about vegetable gardening techniques, join me for our 4th Annual Backyard Vegetable Garden Workshop on March 17th from 9:00 a.m. until 3:30 p.m. at Springfield High School.

We have a lineup of great speakers on a variety of topics focused to inspire and help you to succeed.

One of my favorite researchers in the field of vegetables is Dr. Celeste Welty, from The Ohio State University. Her research is outstanding and assist growers around the Midwest when it comes to pest problems.

Celeste's will address one of the most commonly asked questions. She will share with you "How to Manage Insect Pests with Minimal Use of Chemicals".

Several years ago Celeste and a team of researchers conducted a study at our demonstration gardens at my office. They trialed various alternative methods for controlling insects and weeds. She will be sharing some of these results.

Coming from northeast Ohio, Master Gardener Volunteer Rudy Moyer will be talking about a very popular vegetable gardening topic, "Heirlooms: the Good, the Bad, and the Tasty".

Heirloom vegetables are those considered old-time varieties that are open-pollinated and have been handed down over multiple generations. Their tastes is generally exquisite.

I am extremely excited to have Dave Andre on the program this year talking about "Composting for the Backyard Gardener." David is going to be opening an odor-free food scrap composting facility in Springfield. I can't wait for the finished product!

Ohio State University Extension Clark County Family and Consumer Educator Kathy Green will teach us how to preserve the bounty that we grow successfully. She will focus on techniques to preserve vegetables but also safe processes to prevent foodborne illnesses.

Kathy is teaching an increased number of these classes due to the growing interest in freezing and canning.

Finally, I am going to teach you "How to Eat Your Landscape." Edible landscapes are very popular now and I'll share with you ways to be successful as well as challenges in having an edible landscape.

The cost for this entire day is only \$30.00 and includes a great lunch prepared by Season's Bistro from Springfield. You can register online or print the registration form and mail to our office with a check. Deadline is March 8th, 2018.

For more information and to register for the Backyard Vegetable Garden Workshop go to:
<http://go.osu.edu/2018clarkvegetablegarden>