

Whatcom County Master
Gardener Foundation

Sixteenth Annual Advanced Training

(5 hours of Continuing Education Credit)



Thursday, October 1, 2009
Hampton Inn/Fox Hall
Bellingham, WA

* Artwork by Patricia Lundquist

Annual Advanced Training Seminar

Hampton Inn/Fox Hall**, Bellingham
Thursday, October 1, 2009

Moderator: Mary Etta Foster

Schedule:

- 8:15 - 8:45 **Registration** - with coffee, bagels & muffins
- 8:45 - 9:00 **Welcome and Opening Remarks**
Judy Boxx, Foundation President
- 9:00 - 10:15 **Carbon Master Program & Successful Energy Policies**
Craig MacConnell
WSU Whatcom County Educator
- 10:15 - 10:30 **Break**
- 10:30 - 11:45 **Water & Sustainable Landscape Design**
Michelle Nakano
Kwantlen Polytechnic University
- 11:45 - 12:30 **Lunch** - see information
- 12:45 - 2:00 **Selecting & Growing Year Round Vegetable Crops**
Dr. Carol Miles
WSU Mt Vernon Research Station
- 2:00 – 2:15 **Break**
- 2:15 - 3:30 **A Practical Approach to Controlling Pests in the Garden – from Slugs to Deer!**
Anne Schwartz
Blue Heron Farm & Nursery
- 3:30 **Closing Remarks & Door Prizes**

**Location: Fox Hall at the Hampton Inn, 3985 Bennett Drive, Bellingham, WA. Fox Hall is a separate building at the back of Hampton Inn. The Hampton Inn, just west of I-5 at Exit 258, is visible from the highway, and provides ample parking.

MEET THE SPEAKERS

CRAIG MACCONNELL

Topic: Carbon Master Program and successful energy programs in Scandinavian countries
WSU/Whatcom County Extension Chair
Small Fruit Horticulturist - Renewable Energy/Biogas specialist

DR. CAROL MILES

Topic: Plant selection, soil preparation and techniques that encourage year-round vegetable production in large and urban gardens
WSU/Mount Vernon Northwest Washington Research and Extension Center Vegetable Extension Specialist
Fruit Horticulture Program Supervisor; Former Lead WSU Scientist/Malawi Bean/Cowpea Collaborative Research Program; Research focuses on new alternative crops and organic and sustainable field production practices for vegetable crops.

MICHELLE NAKANO

Topic: Sustainable landscape designs addressing drainage Problems
Chair, Landscape Design and Turf Management Programs and the British Columbia Horticulture Articulation Committee, School of Horticulture, Kwantlen Polytechnic University Surrey & Langley, BC, Canada
Instructs GROW 1000 Green Roof Details, Installations and Maintenance at the British Columbia Institute of Technology Centre for Architectural Ecology

ANNE SCHWARTZ

Topic: A practical and balanced approach to pest control by a 30 year organic farmer
Owner of Blue Heron Farm & Nursery, Rockport WA
Past President Tilth Producers of Washington; Advisory Council/ Center for Sustainable Agriculture and Natural Resources/Washington State University (CSANRS/WSU); Kitchen Cabinet/ College of Agriculture, Human & Natural Resource Sciences (CAHNRS/WSU)

LUNCH ORDER MEMO:

_____ ordered for lunch.

2009 Master Gardener Advanced Training Registration Form

Enrollment is limited to the first 140 people

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone number: () _____

E-mail: _____

_____ Registration verification requested by e-mail.

_____ Whatcom County Master Gardener

_____ Master Gardener from _____ County

_____ B.C. Master Gardener

_____ Park Personnel

_____ Other, please specify _____

Fee:

_____ # attending @ \$25 each \$ _____

Lunch Cost*:..... \$ _____

Total amount of enclosed check \$ _____

Make checks payable to the Master Gardener Foundation.
Please mail registration form by September 10, 2009.

**Mail to: Whatcom County Master Gardener Foundation
1000 N. Forest Street, Suite 201
Bellingham, WA 98225-5594**

* NOTE: Remember to fill in your lunch choice.

LUNCH INFORMATION

LUNCH OPTIONS:

SACK LUNCH (coffee, tea & water provided)

OR

PRE-ORDER a box lunch from the menu options, prepared by the Hampton Inn cook, when you register. You will have time to share gardening news, go for a walk and/or view the displays and door prizes.

NOTE: Your lunch order cost must be included with your registration fee.

Beverages: Your registration fee includes the cost of coffee, tea and ice-water all day. Soft drinks will be available in the Hampton Inn machines.

LUNCH SIGN-UP

_____ I am bringing a sack lunch

OR

Lunch pre-order (check option within listed item)

All options contain chips and 2 cookies but no beverage.

_____ Veggie Wrap \$12.00 [\$13.50*]
with _____ humus OR _____ pesto spread

_____ Whole Wheat Sandwich \$12.00 [\$13.50*]
_____ Vegetarian OR _____ Turkey OR _____ Ham OR _____ egg

_____ Meatball Sub on a Hoagie Roll \$14.00 [\$15.50*]

Note: Price shown in brackets includes a salad with dressing. Prices include 17% gratuity and 8.5% sales tax. Payment for the lunch **MUST BE** included with registration form. Fill in the lunch memo on the previous page to remind you of your lunch order.

QUESTIONS: Feel free to call one of us if you have any questions about the day's activities or for directions.

Loretta Hogg at 360/756-8449 OR Kaye Dykas at 360/733-0289