

SATURDAYS IN THE GARDEN

Come see what's happening in the Blue C Community Garden. The growing season is upon us and our free garden programs have begun.



Saturday, May 20
1 - 2 p.m.

– HOME BREWING

Presenter: Troy Gatchell

What's the difference between ales and lagers? What's the brewing process and how do I get started? Learn about these topics and beginner recipes that you can do at home.

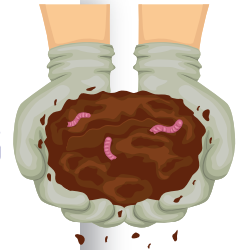


Saturday, June 17
1 - 2 p.m.

– WORM COMPOSTING WORKSHOP

Presenter: Madeline Fay

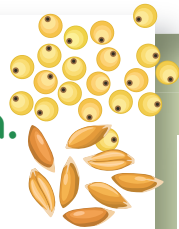
Learn how to use worms to turn your vegetable food scraps into a valuable soil amendment. We'll explore the basics of worm composting and talk about making your own worm bin.



Saturday, July 15
Special time: 2 p.m.
– ANCIENT GRAINS AND BEYOND

Presenter: Larry Kandarian, Kandarian Organic Farms

How to grow and process grains, beans, peas, herbs and spices.



Saturday, August 19
1 - 2 p.m.

– SECRETS OF THE MASTER PRESERVERS

Presenter: Jennifer Codron

Join the UCCE Master Preservers of San Luis Obispo and Santa Barbara Counties to learn how to properly freeze and/or dry your garden herbs as well as preserve a tasty tomato and basil bruschetta sauce to use with pasta and breads. Recipes will be provided.



Saturday, September 16
1 - 2 p.m.

– WINTER SOUP GARDEN

Presenter: Hope Merkle, Los Osos Valley Nursery

The growing season is never over in Los Osos! Hear about your best bets for fall & winter vegetable planting and growing in our coastal weather.



BLUE C
COMMUNITY GARDEN

1968 11th Street, Los Osos

Visit us online at www.ecologistics.org