

Wild West Gardening Conference

Taking Gardeners and Specialty Crop Growers to the next level of success

Day One, April 22, 2017

Breakfast on your own. Registration from 7:30 to 8:00

8:00to 8:10 Welcome, 8:10 Morning Keynote Speaker,
8:10 Kathy Kimbrough, past president of the Lavender Association of Western Colorado,
Growing that Luscious Lavender and it's many uses.
9:10 to 9:30 Please Visit The Vendors in the lobby area.

Track 1, 3rd Floor

Color, fragrance and Function,
Fun Flowers.

Track 2, Ballroom 1

Good, Bad and Hoppy

Track 3, 3rd & 4th Floor

Savory Tasty and Healthy

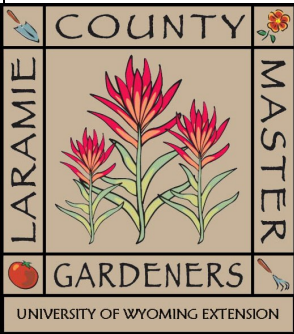
Track 4, Ballroom 2

Doing it Right

Time 9:30 10:30 A	What makes a good cut flower, how to choose the right variety, harvest and to condition flowers for vase life. Kathy Hatfield, Raspberry Hill Farm.	Time 9:30 10:30	Why color specific plants are important in attracting birds, bees and butterflies with a Perfect Pollinator Palette. Dorothy Tuthill, PhD	Time 9:30 10:30	Savory, tasty and healthy easy to grow or demand- ing, why this crop is reap- ing many rewards, Galloping Garlic. Debi Fowler, The Garlic Store.	Time 9:30 10:30	De-mystifying Going Organic what you can and can- not use what it takes to become certified. Andy Grant, Grant Family Farms
10:30– 10: 45 Coffee and Snack Break. Please visit the vendors in the lobby.							
10:45 noon B 1:00	Latest and greatest outstanding Annuals and Perennials for the Rocky Mt Region. Flower Frenzy Dr. James Klett, CSU.	10:45 Noon	Bad bugs who are they, how to identify and manage them in your Vegetable garden Battle of the Bugs. Whitney Cranshaw, PhD	10:45 Noon	Think growing vegetables is hard in this area! Growing Great Veggies Is easy; If Cheryl Moore-Gough from Northern Montana can grow them so can you.	10:45 Noon	Want a vineyard? what grapes do well in a zone 4 area. From pruning to harvest you will have Grapes Galore Patrick Zimmerer, Table Mountain Vineyards
Noon to 12: 50 Lunch in the College Cafeteria. Please visit the Vendors. Garden Hat Contest!							
2:00 C 2:10 3:00 D	Get your Lavender on; a great hands-on <u>work- shop</u> in making value added projects with lavender. Kathy Kimbrough.	1:00 2:00	More demand than supply, so many varieties they can grow just about any place so Hop to it, learn how to grow hops. Ron Godin, PhD	1:00 2:00	Endless fun and savory possibilities in this hands on <u>workshop</u> Garlic Gourmet Debi Fowler.	1:00 2:00	Want to start you own heirloom plants or just save your favorite seeds learn about Collecting & Storing Vegetable Seeds. Cheryl Moore-Gough
	Workshop Class \$25 fee paya- ble to the instructor. Limit 25 students.	2:10 3:00	Now what: how to harvest, market and sell your in demand hops so Hop Along with Michelle Heronena High Hops Brewery	2:10 3:00	Eat your greens with the hottest greens on the market, easy & nutritious even kids will graze on these Microgreens Kathy Hatfield	2:10 3:00	Brew the best beer, create wonderful wine, ever wonder what it takes to sell your fermented products Legally Thomas Montoya, WY Liquor Commission
	Planting, growing and pruning techniques, going from surviving to thriving. Matt Douglas from High Country Roses Roses Made Easy,				Workshop class, \$12 fee payable to the instructor. Limit 25 students.		

3:30– 5:00 Enjoy a tour of the newly renovated Cheyenne Botanic Gardens, Please visit the Vendors in the lobby.

5:30–7:00 Evening speaker: **Neil Diboll, Prairie Nursery**
Genetic diversity of plant breeding stock and preserving it's integrity.
Banquet Room in the Student Services Room
Dinner in the cafeteria.
Coffee, Tea and Dessert to be served in the banquet room during the program.



Wild West Gardening Conference

Day Two, April 23, 2017

Meet in LCCC's Pathfinder Banquet Room

Breakfast on your own. Doors open at 8:00. **8:10** Welcome

8:15 to 9:30 Morning Speaker, Ron Godin PhD

The delicate balance of soil, successful specialty crop gardens

Please visit the vendors in the lobby area

Track 1: Teas, Melons and Flowers 3rd Floor		Track 2: Pulling out & Putting up Ballroom 1		Track 3 Getting Down to Business Ballroom 2	
Time 10:00 10:50 A	Eat, drink, and be healthy Growing, preserving and how to use them Medicinal Herbs, Jessica Morgan	Time 10:00 10:50	Not known for their manners, or ease to live with, and just who are they really! Do you pull or spray Weed Etiquette in the garden. Daniel Takiela	Time 10:00 10:50	Grow or make awesome products, thinking about selling what you grow or make next step is Marketing Techniques Making Cents From it. Mike Lambert
10:50– 11:00 Coffee and Snack Break. Please visit the Vendors in the lobby.					
11:00 Noon B	Nothing says summer like melons, cantaloupe or watermelons, especially from your own garden! A Rocky Ford melon grower discusses varieties and success for growing and creating Melon Mania. Michael Hirakata	11:00 noon	Gardens are judged by their successful harvest, especially Tomatoes. Be the envy of everyone with your heirlooms to hybrids for the market or home. Don't have Tomato Tantrums. Carl Wilson	11:00 noon	On your wish list a High Tunnel or Hoop Houses, kit from a company or custom build one your self. Mark E. Uchanski, Ph.D. takes you through the ins and outs of both and how to build your own.
Noon to 12: 50 Lunch in the College Cafeteria. Last call to visit the Vendors.					
1:00 2:00 C	A hands-on workshop creat- ing wonderful mind and body healing Medicinal Teas and Tonics Jessica Morgan <div>Workshop Class \$25 fee payable to the instructor. Limit 25 students</div>	1:00 3:15	End of the garden overload, want to save those great vegetables? Or do you already make the best pickles, salsa, jams, jellies or relish, think you could sell what you produce under the cottage food laws? Julie Balzan takes us through the all-important safe food handling and kitchen protocols from hot water bath, steamer, or the, scary pressure canner. methods for preserving the harvest. <div>A two hour class open to all; beginners to advanced. Kitchen 4th Floor</div>	1:00 2:00	From your Farm to your customer's Plate, through a Farmers Market or delivered via a Community Supported Ag (CSA) share of your garden, make money from what you love to do. Cole Ehmke
2:15 3:15 D	Hard to throw out those beautiful cut flowers, turn them into note cards, bookmarks, potpourri and much more workshop Flower Projects to do. Kathy Hatfield <div>Workshop Class \$25 fee payable to the instructor. Limit 25 students</div>			2:15: 3:15	Have a big garden, want to ex- pand your passion into a busi- ness? Out grown the farmers market? Look at Selling to a wholesale distributor. Pete Pontillo Jo Ed Produce.
3:15 Thanks for coming to our conference. Have a safe trip home.					
<p>The LCMG Wild West Gardening Conference is held at Laramie County Community College, 1400 East College Drive, Cheyenne, in the Pathfinder Building. Registration is via www.eventbrite.com, cost is \$90/person.</p> <p>Workshop fees are extra paid directly to the instructor.</p> <p>This event is hosted by: The Laramie County Master Gardeners, the University of Wyoming Laramie County Extension, supported by a grant from the Wyoming Department of Agriculture Specialty Crops Grant.</p> <p>The University of Wyoming is an equal opportunity/affirmative action institution.</p>					