

Seminar Sessions

B David Thorn – *The Top 10 Prevailing Design Principles*

No matter the size or shape of your property, utilizing these design elements will maximize its potential for many years to come. David, who designs gardens for the Cleveland Botanical Garden, will arm you with great design ideas. David is founder of DTR Associates and owner of ThornCreek Winery and Gardens in Aurora.

C Danae Wolfe – *Storytelling through Macro Photography*

Danae is an OSU Extension Educational Technology Specialist. Journey through the world of insects and spiders and learn how to tell the stories of your garden through photography. Join macro photographer, Danae Wolfe, to accomplish this eye-popping technique on a budget.

D Carol Chernega – *How to Create an English Garden*

Carol was an intern at Jane Austen's Garden in Chawton, England and is the author of *A Dream House: Exploring the Literary Homes of England*. Have you always admired English gardens, but can't quite figure out how to create one? Having toured dozens of English gardens over 20 years, Carol will show you how to add that English touch to your own.

E Kim Hawkins – *The Art of Gardening: Learning from Monet's Gardens and Art*

"My greatest masterpiece is my garden," wrote Claude Monet. This session presented by Kim Hawkins, a Cuyahoga County Master Gardener, will explore the elements of good garden design: how Monet used light, color, texture and form to create some of the most beloved art and gardens in the world.

F Carol Chernega – *Pruning Shrubs with Your Personal Gardener*

Do pruning books confuse you? Are you afraid to prune that expensive weeping Japanese maple? Relax! Carol will take the mystique out of pruning by showing you how to choose the right tools, make the right cut and get your shrubs under control. Carol is owner of One Garden at a Time and has a pruning blog.

G Mary Ann Thesing – *The Japanese Maple Garden*

John and MaryAnn Thesing have an extensive collection of Japanese Maples, Dwarf Conifers and rarely seen Dwarf Perennials that will transport you to a lovely, tranquil place. They'll show how you, too, can have a low maintenance, easy-care, four-season garden. Think Dwarf!! The Thesing's are owners of Garden PHD, a garden design and consulting company.

H Noelle Akin – *The Four-Season Garden: Enjoy Continuous Color and Interest Year Round*

Continuous color and interest is simple to achieve with proper plant selection. But color is fleeting and Noelle will show how the subtle artistry of plant form, color and texture is where you should place your focus. Noelle is Director of Communications and Education for Petitti Garden Centers

I Jerry Moreno and Tony Evangelista – *The Fascinating World of Dahlias*

Jerry is President of the Dahlia Society of Ohio, and Tony has been growing and exhibiting Dahlias for 44 years! Learn how to start, grow and store the dahlia tuber as well as to hybridize new varieties. Freshly cut blooms will be on display, weather permitting.

J Chad Clink – *The Cleveland Tree Plan: Reforesting the Forest City*

Our urban forest affects the resilience, health, prosperity and overall quality of our lives. Chad from Holden Forests and Gardens will describe the impressive collaborative effort to return Cleveland to its original glory as the "Forest City".

Master Gardeners of Cuyahoga County

FALL SEMINAR

"Gardening Through The Seasons"



Saturday November 4
8:15 AM to 3:30 PM

Parma-Snow Library
2121 Snow Road in Parma

Seminar fee \$48.00
(\$55 after Oct. 17)

5 Continuing Education hours

Sorry, no refunds

Bonus Bucks not accepted
Includes four sessions, continental
breakfast and a boxed lunch

Keynote Presenter:
Marne Titchenell
Landscaping for Wildlife

Marne is the Wildlife Program Specialist for OSU Extension in the School of Environmental & Natural Resources.

Attracting wildlife, such as songbirds, hummingbirds and butterflies, to your garden is easier than you think. We'll discuss their habitat needs and what to plant to attract them and to deter deer and other undesirable critters,

**There will also be a silent auction
and a quilt raffle!**

OHIO STATE UNIVERSITY EXTENSION

2017 Fall Seminar Registration

For online registration and payment go to:

<http://cuyahogamg.org/EventStore.html>

For mail-in registration, complete and mail the below with payment:

Name _____
 Address _____
 City _____
 State _____ Zip _____ County _____
 Phone _____ Email _____
Confirmations by email only

Master Gardener? Yes _____ No _____ What County? _____

Checks payable to: Master Gardeners of Cuyahoga County (MGCC)

Sorry—No Refunds

Mail this registration form and check to
 Master Gardeners of Cuyahoga County (MGCC)
 PO Box 603330
 Cleveland, Ohio 44103

Write the letter of your first and second class choice in the appropriate space below. Choices will be assigned as registration forms are returned. Seating is limited and we encourage early registration.

PROGRAMS	1ST CHOICE	2ND CHOICE
Session #1 9:00-10:15 A	A	A
Session # 2 10:30-11:45 B C D		
Session #3 12:30-1:45 E F G		
Session #4 2:00-3:15 H I J		

Check one lunch choice.

LUNCH CHOICE	CHECK ONE
Boxed Salad: Waldorf – Chopped romaine, grapes, Granny Smith apples, celery and scallions, toasted walnuts with maple cider vinaigrette. Small fruit cup and homemade cookie.	<input type="checkbox"/>
Boxed Salad: Marigold – Mixed field greens, mandarin oranges, strawberries, feta and crumbled bleu cheese with buttermilk ranch dressing. Small fruit cup and homemade cookie.	<input type="checkbox"/>
Harvest Grill Sandwich – Grilled zucchini, peppers, eggplant, caramelized onions, basil, herbed chickpea puree on Breadsmith Bakery bread, bag of “dirty chips” and fresh-baked cookie.	<input type="checkbox"/>
Almond Chicken Salad Sandwich – Herbed grilled chicken, red grapes, Granny Smith apples, celery, scallions, fresh greens and chopped toasted almonds on Breadsmith bread, bag of “dirty chips” and fresh-baked cookie.	<input type="checkbox"/>
House Roasted Turkey Breast Sandwich – Roasted with Marigold’s own blend of seasonings, hand-carved, avocado, bacon, mayo on Breadsmith Bakery bread, bag of “dirty chips” and fresh-baked cookie.	<input type="checkbox"/>



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

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