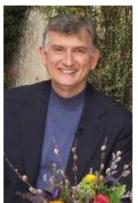




Join us for this early rite of spring—an educational venture that presents fresh horticultural ideas, insights and techniques.

Keynote Presentation

Keynote speaker, **Mike Nowak**, will present "*Thriving in Hard Soil*", a humorous and entertaining talk on local food, community gardening and the barriers and successes he experienced working in a community garden.



Mr. Nowak is host of the "The Mike Nowak Show," on Chicago's Progressive Talk, WCPT 820AM and 92.5, 92.7 and 99.9 FM. Previously, he hosted WGN Radio's "Let's Talk Gardening" and appeared on WGN-TV Channel 9, CBS 2 Chicago and the DIY Network.

Event Sponsor

University of Illinois Extension would like to thank First Community Credit Union for their generous event sponsorship.



Date & Time Saturday, March 3, 2012

Check-in7:30—8:30 a.m.Welcome8:30—8:45 a.m.Keynote8:45—10:00 a.m.Session I10:15—11:30 a.m.Lunch11:30 a.m.—12:30 p.m.Session II12:30—1:45 p.m.Session III2:00—3:15 p.m.

Need to know info...

\$40 includes keynote presentation, admission to all three sessions, morning beverage service and box lunch—does not include fees for workshops. Please include additional workshop fees with your final registration payment.

Event Location

NIU-Rockford campus

8500 East State Street, Rockford IL 61108

(approx 0.8 miles east of I-90 and the Best Western Clock Tower Resort on E State St/Bus 20; turn north onto University Dr.)





KEYNOTE PRESENTATION by Mike Nowak ■ 8:45—10 a.m.

SESSIONS



SESSION I • 10:15—11:30 a.m.

Gardening with Style and Ease presented by Connie Austin, U of I Extension-Winnebago County Master Gardener. Learn proper body mechanics and tools designed to help decrease or prevent body stress, discomfort and pain.

Backyard Water Conservation presented by John Church, The Conservation Foundation, retired U of I Extension Educator. Learn how to manage home stormwater runoff by installation of rain gardens and rain

Edible Gardening: Have your Garden and Eat It too! presented by Dave Kostka, Organic Grower, Juda Springs Farm. Discover the organic way of growing vegetables. Tips on seasonal crops, successional, rotational planting will be shared.

Home Composting: More than a Pile! presented by Jay Solomon, U of I Extension Educator. Jav will show wavs to get started in home composting and how to build your home compost bin. Commercial options will be shared.

Good Bug-Bad Bug: Organic Pest Control Methods presented by Jeff White, U of I Extension-Winnebago County Master Gardener and Master Naturalist. Learn how to control pests in your garden using the safest methods.

Leaf Casting Workshop presented by Cherie Heck. artist. Create and take home a life-like leaf for your garden. (\$20 workshop fee)

Container Workshop presented by Nancy Gambino. Owner. Arte Verde. Compose an exciting container! Learn which plants make good fillers, spillers and accents. Nancy will care for the container until the weather warms. (\$30 workshop fee)

SESSION II ■ 12:30—1:45 p.m.

Zero-Energy Landscape Accents presented by Jay Solomon, U of I Extension Educator. Add beauty and function to your landscape with the latest solar and wind devices.

The Latest in Annuals and Perennials for your Yard presented by Nancy Gambino, Owner, Arte Verde. Review basic planting and maintenance techniques for the latest annuals and perennials for your yard.

Gardener's Guide for the Native **Urban Landscape** presented by Brett Rappaport, former National Wild Ones President. Learn community guidelines that impact natural yards in an urban environment. Find out how to be a good neighbor and provide native plant recommendations.

Top 10 Tips for a Healthy Tree presented by Laura Wyatt, Wisc. DNR Urban Forestry Program. Learn how to successfully grow trees for future generations. Presentation covers everything from tree selection, planting, pruning and care.

Leaf Casting Workshop presented by Cherie Heck. artist. Create and take home a life-like leaf for your garden. (\$20 workshop fee; repeat from Session I)

Culinary Herbs presented by Deborah Lee. U of I Extension Master Gardener. Explore culinary herbs that grow well in our area. Learn growing tips and how to easily incorporate them into your daily menu.



SESSION III ■ 2—3:15 p.m.

Trash or Treasure: Using Recycled Items in your Garden presented by Beth Edwards. U of I Extension-Winnebago County Master Gardener. Find out how to reuse ordinary items in the garden. Containers can be created from almost anything.

Why Does My Tree Look Sick? presented by Laura Wyatt, Wisc. DNR Urban Forestry Program. Learn how to identify common pests of trees (insects/diseases/people) and how best to keep your trees healthy.

Why Test your Soil? presented by Dave Waller, U of I Extension-Winnebago County Master Gardener. Discover the reasons for having your soil tested. Find out how to interpret the results of your soil test.

Wild and Free Herbs presented by Deborah Lee, U of I Extension Master Gardener. Learn to identify wild, edible plants in your area and how to use them. Discover patterns in nature that guide what and when to harvest.

Cooking with Local Foods presented by Michelle Princer, Chef and Owner. Toni's of Winnebago. Learn the method of incorporating local foods into your cooking. Michelle will discuss and demonstrate recipes using local foods.

Native Plants presented by Jamie Johannsen, Winnebago County Forest Preserve District. Discover the many natural areas of our region and learn what to look for in our marvelous preserves.

EVENT REGISTRATION—Online or by Mail

Register online at https://web.extension.illinois.edu/jsw (participants can pay with a credit card via the online registration system or mailed form below)

Mail registration form and fee to U of I Extension-Winnebago County, 1040 North Second Street, Rockford IL 61107. Make Checks Payable to "U of I Extension."

\$40.00 — includes keynote presentation, admission to all sessions, morning beverage service and box lunch. Workshops require additional fees that should be included with payment.

All participants must pre-register by Monday, February 20, 2012.

I plan to attend the following classes and workshops. Please rate your 1st, 2nd and 3rd choices in each of the three sessions, as some classes and workshops will fill to capacity. SESSION I • 10:15—11:30 a.m. SESSION II • 12:30—1:45 p.m. SESSION III ■ 2—3:15 p.m. ____ Gardening with Style and Ease Zero-Energy Landscape Accents Trash or Treasure Why Does My Tree Look Sick? Backyard Water Conservation Latest in Annuals and Perennials Gardener's Guide for the Native Why Test your Soil? Edible Gardening Urban Landscape Home Composting Wild and Free Herbs Top 10 Tips for a Healthy Tree Good Bug-Bad Bug Cooking with Local Foods ____ Leaf Casting Workshop \$20 fee Leaf Casting Workshop \$20 fee Native Plants and Natural Areas (repeat from Session I) Container Workshop \$30 fee Culinary Herbs LUNCH • 11:30 a.m.—12:30 p.m. BOX LUNCH (please select one) ____ Turkey ____ Ham ____ Vegetarian Name ____ Address City _____ State ____ Zip ____ Phone-day ______ Phone-night _____ \$40 registration + \$_____ optional workshop(s) = \$_____ TOTAL DUE ☐ Check enclosed (check #) or ☐ Charge my credit card (please complete info below) Card # ______ (circle one) Visa MasterCard Discover 3-digit security code on back _____ Expiration date _____ Exact name as listed on card _____ Signature _____

To receive a confirmation of sessions from your mailed registration, please include email address below.