

Symposium Registration

Deadline: February 13
(after the 13th, add \$5.00 per person)

Enter the amounts below for which
you are including payment.

Symposium \$45.00 \$ _____
[non-member of Beech Creek (BCBGNP)]

Or

Symposium \$35.00 \$ _____
[member of BCBGNP or horticulture student]

Join or Renew w/Beech Creek (BCBGNP)
& save \$10.00 on the Symposium!

BCBGNP Membership \$25.00 \$ _____

Lunch \$8.00 (optional) \$ _____

Select one:

- Pasta & Salad
 Pulled Pork Sandwich

(There are no nearby restaurants.)

Workshop Fee \$6.00 \$ _____
(pay this if you are choosing to take the workshop session)

Late Fee \$5.00 \$ _____
(add per person after Feb. 13)

Total Enclosed \$ _____

Name _____

Address _____

City _____ ST _____ Zip _____

Ph _____

Email _____

Mail your registration & payment to:
The Botanical Garden Association, Inc.
c/o Symposium Registrar
4894 Robertsville Rd East Canton, OH 44730

Keynote Address

The Landscape & Wildlife of Frontier Ohio



Robert C. Glotzhober,
Senior Curator,
Natural History
at the Ohio
Historical Society

Imagine if you can, trees stretching from horizon to horizon, with some of them twenty feet in diameter towering toward the sky in cathedral-like groves. Envision streams flowing crystal clear and swarming with fish. This was Ohio 200 years ago!

This presentation documents changes in forests, rivers, wetlands, prairies and the plants and wildlife that inhabited them. Are these changes merely of academic interest, or do they impact our lives today? What will our great grandchildren think of the environment we leave them and what can we do today to help make the future brighter?

Bob Glotzhober finds almost any area of natural history of interest and enjoys sharing his enthusiasm for the wonders of nature. Working for the Ohio Historical Society the past 30 years he has planned educational programs, written text for exhibits and numerous articles for both popular and scientific audiences, coordinated land management at OHS's natural areas, lead public hikes, given educational talks, been involved with recovery of bones from Pleistocene mammals, and coordinated a state-wide survey of dragonflies and damselflies.

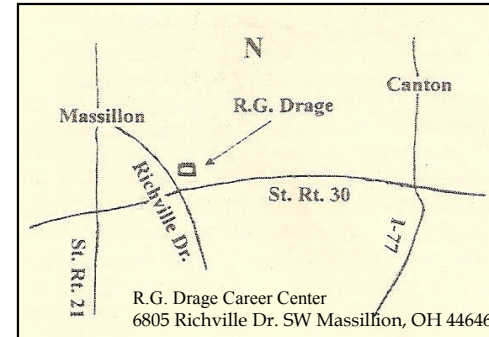
Previous to coming to OHS he worked as a naturalist for the National Wildlife Federation and the Michigan Audubon Society, taught high school biology and general science. He has a BS in Education from Concordia Teacher's College in Seward, Nebraska and an MS in Zoology from Michigan State University. A member of several local, state and national conservation and scientific organizations. In 1989, he was appointed by the governor to the Ohio Natural Areas Advisory Council. In 2008, he was awarded the Wildlife Diversity Conservation Award by the Ohio Division of Wildlife.

Vendors

Books	Pottery	Garden Supplies
Live Plants	Candles	Handmade Soaps
Local Honey	Potpourri	Jewelry
Garden Art	Fresh Produce	Home-made Foods

Door Prizes

Raffle



Catered Hot Lunch

from **Lighthouse Bistro** of Atwood Lake

To include: Oven baked Ciabatta bread, Salad - mixed California greens, cucumber, three vinegar vinaigrette, Entrée - Angel hair pasta, roasted tomatoes & red peppers, button mushrooms, sweet corn in a light herbed wine butter sauce.

OR:

Slow roasted pulled pork sandwich in a traditional Carolina sauce, Bistro Cole slaw, and kettle cooked chips.

(both choices include beverage and a cookie)

Lunch \$8.00 (optional)

Beech Creek Botanical Garden & Nature Preserve

Mission: To educate and inspire people about horticulture and the environment; to conserve and preserve land and plants and to develop and maintain a botanical garden and nature preserve for public use.

In 2003 the nonprofit organization acquired 164 acres of land located in Stark County to create a premiere horticultural and environmental education facility. This is a large project and will take many years to bring to fulfillment. Please join us in making this vision a reality by becoming a member of the BGA. Your support will be greatly appreciated.

10th Annual

Beech Creek Garden Symposium



February 20, 2010

8:30am - 4:15pm

at R.G. Drage Career Center
6805 Richville Dr. SW Massillon, OH

Presented by:



Registration Fee \$45

(\$35 Members BCBGNP)

Includes "Continental Breakfast"

This annual event is an important fundraiser for continued development of Beech Creek Botanical Garden & Nature Preserve. Please join us in support of this great project.



Registration form enclosed

or 330-868-6329

info@bcbgarden.org

www.bcbgarden.org

Sessions & Speakers

Grape Growing & Winemaking

This presentation will look at utilizing Ohio's excellent cool climate grape growing region in growing specific varieties for the production of premium wines. Essential topics in Viticulture (grape growing) and Enology (winemaking) will be covered during this presentation. A special focus will be presented on critical winemaking practices and procedures in improving wine quality for the amateur.

Todd Steiner, B.A. in Biology -Tabor College, has been with O.S.U./OARDC for 20 years and serves as leader of the Enology program. Recently, Todd has help develop the groundwork for the Ohio Quality Wine Assurance Program (OQW).

Fresh Cut Flower Gardening

Easily supply your home with beautiful fresh cut flowers from your garden throughout the growing season. From "how to get started" to "harvesting", this session will include: site selection, best varieties to grow, annuals, perennials, bloom times, seed grown, or purchase plants, avoiding problems, harvesting details.

Barb Burns, is the owner of "Bloomers" a fresh cut flower business in Stark County, OH. She is an OSU graduate and teaches nutrition and wellness as a Public Health Nutritionist.

Edible Landscaping

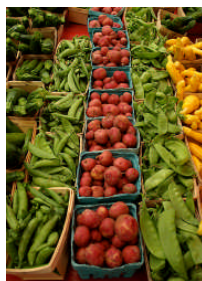
Find out "What" the concept of edible landscaping is all about, "Why" you should plant edibles, "Where" you can grow edibles in your landscape, and "How" you can add edibles on a tight budget. If you want fresh herbs and vegetables without the hassle of a garden then this class is for you. Basics for the beginner and new ideas for the seasoned gardener. With Edible Landscaping you always have room to Grow!

Rudy Moyer, O.S.U. Master Gardener. Rudy traveled the world for 8 years observing different gardening practices and sampling the local cuisine. He has been in the Green Industry for the last 15 years & is co-author of "An Ohio Gardener's Journal".

Cooking w/Fresh Local Foods

Learn special culinary tips to use the bounty of harvest from our own back yards or from local family farms in our community. Chef Ben will amaze us with his culinary skills while creating an entire meal with locally grown foods.

Ben Bebenroth, Executive Chef/Partner of Spice of Life Catering Co. Menus feature organic and sustainable foods from Ohio's lush valleys. Chef Ben is a classically trained chef who has cooked in some of Cleveland's most high-profile restaurants. He is active in community awareness campaigns, National Park initiatives and restaurant consulting projects to promote the use of local, sustainable foods within professional and home kitchens.



Workshop: (Container Gardening) Make & Take Salad Garden

Stay healthy this winter by growing your own delicious salad greens full of nutritious phytonutrients. Trudy Hoover will teach how to be successful at designing, creating and caring for your container gardens including; flowering annuals, perennials, vegetables and herbs. Paul Carmichael will share some of the best edible greens and flower varieties for pot culture. He will help you plant your own cut-and-come-again Salad Garden. Supply fee of \$6.00 includes a 12" oval planter, soil, and a variety of lettuce plants.

Trudy Hoover, A 2005 Stark County Master Gardener graduate. In 2004, Trudy's garden was on the Stark County garden tour and was a "Garden of Excellence" winner. She especially enjoys container gardening using vegetables, herbs, perennials and annuals.

Paul Carmichael, owner of Lily of the Valley Herb Farm for 28 years. Horticulture and gardening education are his passions. Mr. Carmichael serves as Executive Director for Beech Creek Botanical Garden & Nature Preserve.



Vegetable Gardening A - Z

A comprehensive presentation for vegetable growing success. Clear advice on site selection, soil preparation, selecting the best seed varieties, seed sowing, transplanting to garden, summer garden care, when to harvest, and storage tips.



Alex Dragovich, is the owner of Mud Run Farms a CSA farm in Navarre, OH. Gardening since childhood, and farming part time for nearly 30 years, Alex has now been farming 25 certified organic acres full time since 2006.

Canning Fresh Foods

Whether one is new to canning or has been canning for decades, quality, food-safe products should be a top priority. Participants will learn about the most up-to-date water-bath and pressure canning information with topics covering everything from method selection to storage of a successfully canned product.



Kate Shumaker, MS, RD, LD serves as an Extension Educator and the Holmes County Extension Director for O.S.U. Kate serves as an educator in the areas of health, foods and nutrition, food safety, financial management, youth development and 4-H.

Freezing & Drying Fresh Foods

As an alternative to canning, freezing and drying are popular and economical food preservation methods. Course topics include the advantages and disadvantages of freezing and drying in Ohio as well as proper food safe methods for preserving a variety of food products.

Christine Kendle, MS, RD, LD Christine is a Family and Consumer Sciences Extension Educator with Ohio State University Extension Tuscarawas County. She is a registered, licensed dietitian with a background in public health nutrition and food safety. Her food preservation experience dates back to her childhood when she canned tomatoes and beets with her mother and grandmother.

Schedule & Registration Form

(Complete both sides, tear off and mail in)
(Make a copy for your records)

8:00-8:30am Registration, Refreshments and Vendors

8:30-9:30am Welcome & Keynote

Check one session in each time slot

9:45-11:00am

- Vegetable Gardening A - Z
- Fresh Cut Flower Gardening
- Workshop: Salad Garden
(additional workshop fee \$6.00 this class)

11:15am-12:30pm

- Vegetable Gardening A - Z
- Fresh Cut Flower Gardening
- Workshop: Salad Garden
(additional workshop fee \$6.00 this class)

12:30-1:30pm Lunch, Vendors, Exhibits, Door Prizes

1:30-2:45pm

- Cooking: Fresh Local Foods
- Grape Growing / Wine Making
- Canning Fresh Foods

3:00-4:15pm

- Cooking: Fresh Local Foods
- Edible Landscaping
- Freezing / Drying Fresh Foods

Education

Preservation

Recreation

Inspiration