



## 2020 Garden Class Descriptions

Arvada Community Garden  
9195 W 57<sup>th</sup> Ave

**Mar 18 Starting Plants From Seed** - Short class to learn how to start plants from seed, including onions, tomatoes, peppers, cole crops and flowers. Includes selection of potting soil, containers to use, germination, lighting, watering, fertilizing, hardening off and final planting. Each participant will receive planting containers and tools, and several seedlings to take home to care for until planting time.

**Apr 29 Everything About Onions** - Short class on everything you wanted to know about growing onions. Varieties covered: short day or long day, keeper, red, white or yellow, leeks, bunching, shallots, chives, green onions. Class will cover planting, fertilizing, watering, harvesting, drying and keeping.

**May 13 Weed Free Garden** - Weeds compete with garden plants and reduce their productivity. This class will present important methods and tools for weeding a garden, as well as introducing an organic gardening approach to maintaining a weed-free garden.

**May 20 Beekeeping** - Learn from Arvada Community Gardens bee keepers all about hives and beekeeping. You will learn the life cycle of the European honey bee, and the many unique jobs bees perform in and outside of the hive. Learn how new bees regulate the population of the hive. When and how can the youngest bees in the hive make a new queen. How do bees regulate the temperature of the hive? Learn how and why beekeepers inspect the inner workings of the Langstroth hive. How is it that a drone can be a mother, a grandmother, a grandfather, but never a father? Learn the current health hazards that threaten the future of honey bees.

**Jun 10 Growing Tomatoes** - Learn from a master gardener how to grow better tomatoes. Tomato problems stem from three main sources, what are these and how can you prevent them? Learn the best practices for happy tomatoes and happy growers. Learn about other considerations when wrapping up the season.

**Jun 17 Composting – The Soul of the Garden** - For the organic gardeners, compost is the soul of the garden. Learn a method of composting that will result in rich compost. The discussion will include carbon-nitrogen balance and other principles of decomposition that are important to understanding how to take kitchen waste, leaves, grass clippings, weeds and some soil to build a compost heap and turn this material into finished compost.

**July 8 Cut Flowers** - Learn patterns, colors, and textures for cut flower arrangements. We'll walk through different styles of arrangements, then how to use your keen eye & green thumb to create something to live on your counter which is sure to catch your friends eyes.

**Jul 15 Harvest, Storage and Uses of Herbs** - In this class, you will learn how to harvest herbs and dry them for storage or to use in your recipes. Learn how the increased usage of a wider variety of herbs can lift your cooking beyond ordinary to gourmet. The class will also cover the "families" of herbs so that you can immediately implement your new knowledge.

**Aug 19 Dahlias** - Learn how to grow dahlias for cutting, how to divide their tubers and store them for the winter, and how to care for them after they are cut so they last a long time in a vase. Class will be taught by Gina Schley of SHEGROWS farm in Arvada and the Urban Conversion tv show on PBS and Create.

**Aug 26 Preserving the Harvest** - A class which will give you an introduction into the many ways of preserving the harvest including: water bath canning, pressure canning, dehydrating, freezing, pickling, fermenting and fresh storage.

**Sep 16 Soil Amendments** - Learn how to test your soil yourself and then add the necessary amendments to make it effective for growing vegetables. Soil amendments include fertilizer, peat moss, wood chips, grass clippings, straw, compost, manure, sawdust, wood ash, perlite, gravel, sand, worm castings, etc. CSU soil test kits available to send off for chemical testing.

6pm in the barn, FREE, open to the public  
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