WHEATLAND, WY

Wheatland (Platte County) Fairgrounds
Wheatland, WY

Registration required—Space is limited. Cost for both days is \$25 per person which includes handouts and refreshments. Lunches are on your own.

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Extension

COLORADO MASTER GARDENERSM

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Vegetable Garden Troubleshooting WHEATLAND, WY

Dig into troubleshooting vegetable garden problems before they turn your garden from a joy into a nightmare .

Thursday, June 9, 2016; 9-4:30 And Friday, June 10, 2016; 9-4:30







JUNE 9

Soil Savvy: A Key to Successful Dr. Jean Reeder

Western Gardens

Break 10:00—10:15

Fertilizers, Organic Amendments, Dr. Jean Reeder

Mulches and Cover Crops

Lunch on your own 12:00—1:15

Weeds Dr. Tamla Blunt

Break 2:30—2:45

Insect Pests Carol O'Meara

JUNE 10

Abiotic Diseases Mary Small

Break 10:15-10:30

Common Vegetable Diseases Dr. Tamla Blunt

Lunch on your own 12:00-1:15

Beneficial Insects Carol O'Meara

Break 2:15-2:30

Pesticides-Classification and Mary Small

Use

Post Harvest Handling Carol O'Meara

JOIN US FOR IN-DEPTH TRAINING

Soil Savvy -Over 80% of all plant problems begin with soil conditions that reduce plant vigor. Soil is the most fundamental component of a healthy garden, yet is the resource gardeners usually know the least about. This class discusses how to interpret the data provided by a soil test, and how to incorporate knowledge of basic soil properties into management practices.

Fertilizers and Amendments—Routine application of organic amendments and fertilizers is considered an essential component of vegetable gardening. However, many gardeners don't appreciate the differences between organic amendments and organic fertilizers, organic and inorganic fertilizers, or mulches and cover crops. This class discusses the different types of amendments and fertilizers available, criteria for evaluating the quality of an amendment, and determining whether or not plants would benefit them.

Weeds—Where do those pesky weeds in the vegetable garden come from, what kinds of weeds are most common, and what can we do to control them? This class focuses on what might work and what may not.

Insect Pests—Six legged creatures chowing down on your salad isn't an appealing sight. Those munching marauders can wreak havoc on your bounty; learn to spot them, how they live, and what to do to control them.

Abiotic Disorders—Not all that plagues plants is living; sometimes the plant's worst enemy is environmental, nutritional, or accidental. Learn how to spot the difference between disease and disorder in this look at the non-living causes of plant problems, plus an overview of nutrients and how they work in the plants.

Diseases—When fungi and bacteria attack the garden, you're left with food that's fuzzy, slimy, or downright inedible. Here we explore the most common diseases found in the vegetable garden and the importance of proper diagnosis.

Beneficial Insects—Most people recognize lady bugs and praying mantids, as garden helpers, but can you call a maggot a friend? Learn to recognize the good guys in the garden and how to keep them interested in hanging around.

Pesticides—What does organic vs organically labeled mean? How do pesticides fit in the vegetable garden? And just what do all those terms associated with pesticides mean, anyway?

Post Harvest Handling—Picking that produce at the right time means it's perfect for your table. But between field and table, accidents in handling turn delicious food into unpalatable mush. Get tips for treating your produce to the care it deserves after it's plucked from the vine.