

BYFG Winter Workshops

Saturday February 16, 2019

BYFG will hold Workshops Saturday February 16, 2019. Payment in advance is requested.

Doors Open @ 9:30 AM. Sign in when entering the lobby of the Farm & Home Center Lancaster PA

Contact: Dano @ byfg.events@gmail.com or 724-503-2954

BYFG members and Public: \$5.00 in advance / \$10.00 at Door per Workshop. Send payment to
BYFG c/o Nils Peterson, 6666 Van Winkle Drive, Falls Church, VA 22044

Also you can go to brownpapertickets.com and pay with a credit card.

Bring your lunch



🕒 **10:00 AM – Noon** • **Planning an apple orchard** with Chris Manning, Alan Browne, and Chris Patterson

The trio will walk you through the planning of an orchard. With rising food and gas prices, more and more gardeners are looking for ways to reduce household costs and grow more of their own food. Site selection is first. Then take an honest look at your proper soil test and tree selection determine the hardiness zone for your area and select fruit trees that will grow well there. Variety selection: it is important to grow fruit-tree varieties that taste great and are productive, but you also have to know a little about pollination. Planting time: choose trees locally that are already potted in a container. You can get these at the May Sale at Landis Museum BYFG or order them bare root from White Oak Nursery.

🕒 **10:00 AM – Noon** • **Pawpaws, America's Forgotten Fruit.** From seed to fruit 'Mr. Pawpaw', Ted Weeden, shares his knowledge of this well-adapted and under-appreciated native fruit. Pawpaws, America's largest native tree fruit, aren't easy to grow from seed and get established. Ted will demonstrate the art of grafting. Ted knows how, having grown dozens of varieties. He is well known at the Ohio Pawpaw Festival and the Kentucky State University Pawpaw Research Station and has discovered many local native pawpaw stands. In September you can join Ted on his Pawpaw tours.



🕒 **10:00 AM – Noon** • **Dale Hendricks, Green Light Plants.** Dale will present **John Hershey, Friend of the Trees.** Mr Hershey was a devout Quaker who had a vision of farms that built and protected soils and water which included trees, shrubs, vines, birds, and berries. He grew and selected superior and improved trees for high nutritive value and long season productivity with happy farm animals and healthier farmers in mind. He practiced what he preached by demonstrating this at his Downingtown farms and Nursery from 1923 to 1967.

The Rest of the Story: Oil, Carbon, Water, Climate and Agriculture A deep dive into living and breathing-soils. Can we have diverse, regenerative and productive gardens and farms while building carbon in soils? Is it all about just minimizing emissions? Where is the "Carbon Sink" and how can we as gardeners most productively engage? What is bio-char? What roles do life and diverse perennial plant systems play in building carbon in the soil? What is the "Liquid Carbon pathway"??

🕒 **Noon – 1:00 PM** Buy your replacement (empty) bee tubes from Pete Fisher. Trade in filled tubes for empty ones.

🕒 **1:00 – 3:00 PM** • **Solitary Bees @ 1:00 PM** with **Bea Landis** speaking on Solitary bees. Her talk describes the different types of Native Solitary bees, how they live, their habitat, their benefits, and how to encourage them in your garden. Bea is a Master Gardener in Lancaster and a member of The Women's Garden Club of Lancaster County.

• **Making Hard Cider @ 2:00 PM** with **Damian Siekonic.** Damian will talk about selecting apple varieties and the process of making the cider. His winery tucked away in an eighteenth-century farmhouse in Center Valley, Damian has been collaborating with historians to resurrect ciders as they were enjoyed hundreds of years ago. Following old recipes like those from William Penn's wife, Millicent, and cookbook author Eliza Smith ("The Betty Crocker of her day"), Blackledge's sulfite-free ciders and meads are made with the area's heirloom apples and natural, native yeast, even using 250-year-old ivory hydrometers in the process.

🕒 **1:00 – 4:45 PM** • **Apple Tree Pruning Basics** – Taught by Master Gardener **Steve Shambada** and **Ken Zuzdro**, the presentation begins indoors with a thorough handout and discussion of pruning principles (1 hour and 45 minutes). Participants then carpool to receive hands-on training pruning apples trees in Ken's nearby orchard (2 hours). This session packs in a lot of useful information-. Dress warmly and bring hand pruners if you have them. Rain or shine. **The Pruning Workshop has extra time allotted.** Steve and Ken will stay as long as required for participants to master the basics (or until it gets dark)

