

Schedule of Herb Workshops for 2014

All workshops will be held at Diann's Greenhouse, 3072 Nicole Road, Clarksville, Tennessee, 37040. The length of each workshop is three (3) hours, so we will not feel rushed and will have time to share ideas. The Herbal Breads workshop may be a little longer. Each workshop is \$35 and will be limited to no more than 10 (ten) participants. If you register and pay for 3 (three) workshops, you may take a 4th workshop free. Please email Diann at diann@diannsgreenhouse.com or call 931-648-8701 if you have questions. *Herb of the Year* books and 2014 Herbal Calendars will be available to workshop attendees for \$11.00 as long as supplies last.

February 22, Saturday, 12-3 P.M.—Make Hypertufa Containers



If you like to play in the mud, this is the workshop for you. Create your own container to fill with herbs at the March 22 workshop or to fill with other plants. Hypertufa is a concrete mixture containing cement, vermiculite or peat moss, and perlite, so it is lighter than regular concrete. These containers can be rustic in appearance, so they complement a mixture of herbs.

You will choose a mold for your container, help prepare the mixture, and then shape the container. Gloves and face-masks will be provided.

March 22, Saturday, 12-3 P.M. –Propagate and Grow Herbs

On blustery March days, when you've got spring fever, but spring hasn't gotten the message yet, you can fool Mother Nature by starting seeds and cuttings inside. But don't let those occasional sunny days trick you into planting too early outside.

This workshop will delve into aspects of propagating herbs by seeds, cuttings, and more. Participants will learn about soil and light requirements, temperature for optimum germination, methods for starting seeds and cuttings, containers to use and much more. Each participant will select and plant various herbs to create a container (provided) herb garden to take home.



May 14, Wed., 10 A.M.-1 P.M.—Using Culinary Herbs for Beginners

Although herbs seem to be very common these days, several people have come to my booth at the Downtown Market and said that they would like to use herbs but don't know how. Here's an opportunity to become familiar with some general information related to using herbs, including which herbs generally complement which foods, when to harvest herbs, how to prepare herbs, what herbs blend with other herbs, how to preserve herbs, and much more. Herbs allow you to cut down on salt, and you will learn how easy it is to incorporate herbs into your favorite recipes to add flavor.

Together we will prepare several simple dishes so you will have some hands-on experience and get to sample the results. You will take home a sampling of herb plants and recipes.



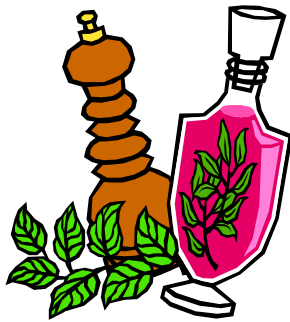
July 8, Tuesday, 2-5 P.M.—Plant a Fairy Garden

Daughters and mothers can enjoy time together creating a miniature garden for wee people with hiding places to lure fairies. Digging in the dirt and gardening are wonder-filled ways to engage imagination and get an introduction to nature in a fun way.

An assortment of containers, miniature plants, and accessories will be provided so you will be able to complete your fairy garden to carry home. With proper care your fairy garden will continue to grow and last a long time.



August 22, Friday, 9 A.M.-12 Noon--Make Herbal Oils and Vinegars



Herbal vinegars and oils delight both the palate and the eye and allow you to preserve your harvest in a mellow gourmet blend of flavors. Oils and vinegars are used widely in cooking. It's always nice to reach for them and they're already flavored for use with herbs from your own garden. One's creativity, imagination, and knowledge are the only limits to the variety of herbs and flowers you may use in oils and vinegars.

This workshop will demonstrate basic methods of preparing herbal oils and vinegars. Lists of herbs and flowers suitable for oils and vinegars will be provided along with suggestions for combinations. You will prepare and take home a cruet of herbal oil and a cruet of herbal vinegar.

October 11, Saturday, 10 A.M.-1 P.M.—Making Herbal Breads

The story of bread is a long one. Bread is known as the “staff of life” because it is one of man’s most important foods. Each culture has its own bread ingredients and shapes. We will explore some of that bread history and culture.

This workshop will feature the versatility of herbs that can be used in bread making. You will learn and practice the basic techniques of making yeast breads as well as quick breads. Once the breads are baked, you’ll get to enjoy your success and take home a basket of samples and recipes.



I'm not yet technologically advanced enough to take registrations online, but I can take credit card payments. Please print this form and send it to me with your check, money order, or credit card information. The cost of each workshop is \$35. If you register and pay for 3 (three) workshops, you may participate in a 4th workshop free.

Registration Form

Name _____ Phone # _____

Address _____

City _____ State _____ Zip _____

Email Address _____

I would like to register for the following workshops:

- February 22, Sat., 12-3 P.M. *Make Hypertufa Containers* _____
- March 22, Sat., 12-3 P.M. *Propagate & Grow Herbs* _____
- May 14, Wed., 10 A.M.-1 P.M. *Culinary Herbs for Beginners* _____
- July 8, Tues., 2-5 P.M. *Plant a Fairy Garden* _____
- August 22, Fri., 9 AM-12 Noon *Herbal Oils and Vinegars* _____
- Oct.11, Sat., 10 A.M.-1 P.M. *Herbal Breads* _____

Total _____

Type of card ___ Visa ___ Master Card ___ Discover ___ American Express

Credit Card Number _____

Expiration Date _____ CSC or CVC (3-digit code) _____

Send registration form and payment to

Diann Nance
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Clarksville, Tennessee 37040