The Backyard Farm and Garden lectures are open to the public and will be held at:

The Marshfield Senior Center,

230 Webster Street

Marshfield, MA 02050

map on back flap →

Pre-registration recommended to assure seating. Go to www.townofmarshfield.org/lecture.htm

Your donations, the only funding source for our programs, are greatly appreciated.

From Rt 3: take exit 11, turn right at end of ramp (heading east) on Route 139, bear left at fork, cross Rt 3A at stop sign. Go another 1 1/2 miles and turn left from 139 onto Webster St, entrance for Senior Center at **230 Webster Street** will be on right

Join us for a fun day with The Backyard Farm And Garden lectures!

2012 Free Lectures on

"The Backyard Farm and Garden"

Saturday, March 24th **9:30am-1 pm**

Brought to you by:

The Marshfield Agricultural Commission

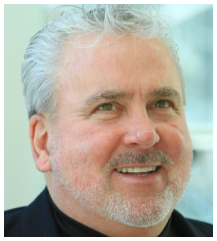
Attend up to three free lectures presented by experts on various agricultural topics scaled to the backyard.

To pre-register go to:
townofmarshfield.org/lecture.htm
Or call: 781 837-1433

The Presenters

Kathy Harrison has been preserving food for over 30 years. She is author of "Just in Case", lectures and teaches college classes and is Servsafe certified. She will show you how to enjoy the annual harvest all year long.

Presents lectures A1, A2, A3.



Paul F. Split, the dynamic horticulturalist and chef, returns to entertain and delight with his vast knowledge and experience of over 50 years of organic gardening and presenting to large audiences.

Presents lectures B1, B2, B3.

Dr. Dana Pantano, DVM, a practicing veterinarian for 22 years, founded Black Pond Veterinary Service in Norwell. She has horses, goats and various small animals at home. She's a member of several veterinarian associations & the State's Animal Response Team.

Presents lecture C1.

Louise Cowan had her first garden at age 4. She now celebrates 75 years of organic gardening and 50 years of breeding, lovingly raising and milking goats. She will charm you with her knowledge and tales of her very affectionate herd of dairy goats.

Presents lectures C2, C3.

Event Schedule and Lecture Descriptions

9:30-10:00 am Registration, refreshments, vendor booths open for browsing

10:00-10:15 am Introductions and welcome message from Agricultural Commission

10:15-11:00 am **First Lecture Session, select one to attend:**

Canning (A1) Kathy Harrison presents how to preserve food using canning techniques. She will have water bath and pressure canners for demonstrating as well as a steam juicer. She will provide instruction on methods, materials needed, precautions, benefits, and limitations of canning. Includes Q&A session.

Cooking with Fresh Herbs (B1) During this cooking demonstration, horticulturalist Paul F. Split will explore a selection of herbs and the techniques used to grow and use them. Samples of prepared herbs will be available following the presentation. Q&A period included.

Keeping Goats, Sheep, Alpacas & Llamas (C1) Veterinarian Dr. Dana Pantano will cover the care, feeding, shelter, and regular healthcare needs as well as important management methods and concerns for goats, sheep, alpacas and even llamas whether kept for pets, wool, or milk, all from a veterinarian's perspective. Q&A period included.

11:00-11:15 am Break, time to browse vendor booths

11:15—12:00 pm **Second Lecture Session, select one to attend:**

Root Cellars for Fresh Food Storage (A2) Ever wonder how people kept those carrots and beets fresh all winter long? Kathy Harrison will cover root cellar design and environment, limitations, common problems and solutions, as well as foods appropriate for using this type of preservation. Includes time for Q&A.

Herb Gardening (B2) This color slide presentation by horticulturist Paul F. Split will look at a few of the predominant culinary and medicinal herbs. He'll explain the necessity of inter-planting with herbs as companions to establish your own organic landscape. Bring your notepads to capture his insightful information. Q&A session follows.

All About Dairy Goats (C2) Goats can provide loving companionship and healthy, delicious milk. Louise Cowan will share her knowledge in this interactive workshop that will cover the basics of selecting, raising and milking goats in your backyard, including costs. Q&A session as well.

12:00-12:15 pm Break, time to browse vendor booths

12:15- 1:00 pm **Third Lecture Session, select one to attend:**

Drying, Freezing and Dehydrating (A3) Kathy Harrison will teach you how to preserve the harvest through dehydrating and freezing techniques, including materials, precautions and limitations. The finer points of dehydrator use will be demonstrated as well as food savers. Q&A session follows.

Bird Gardening (B3) Paul F. Split delivers a fun and informative presentation on how easy it is to change your backyard into an attractive habitat for birds. Learn the four basics necessary for attracting song birds and hummers to your property. From plants to pests and seeds to trees this is a program for you and the birds. Q&A session follows.

Making Goat Cheeses and More (C3) Healthy goat's milk can be used to make yogurt, ice cream, cheeses and buttermilk. Louise Cowan will cover how to make these products with tools you already have at home. Q&A session follows.