



# 2019 Spring Gardening Classes High Point Public Library

Presented by Extension Master Gardener<sup>SM</sup> Volunteers



All sessions are on Wednesday  
nights in the Morgan Room  
From 6:00—7:30 pm.

## Location

### High Point Public Library

901 North Main Street  
High Point, NC  
(336) 883-3660



## Classes are free!

No pre-registration required.

## QUESTIONS?

Call Lauren Taubert at 336-641-2400  
or by email at  
Lauren\_taubert@ncsu.edu

## Interested in more gardening programs?

Visit Extension's website for the  
schedules of our gardening programs  
and public events around Guilford  
County!

[www.guilfordextension.com](http://www.guilfordextension.com)

## JANUARY 16<sup>TH</sup>

### PLANNING THE 3-SEASON VEGETABLE GARDEN

Vegetable gardening is especially rewarding in the Piedmont because we can grow food at least 10 months of the year! The key is good planning and succession planting. January is the perfect time to start thinking about this year's garden - come join us for a lively session on the simple ways to get the most produce out of your personal planting space.

## FEBRUARY 20<sup>TH</sup>

### PROPER PRUNING PREVENTS POOR PLANT PERFORMANCE

The art of pruning does not mean shearing shrubs into green meatballs (yikes!). Our discussion will cover the tools, techniques and especially the timing for pruning small ornamental trees and shrubs. Doing it right is the easy way to have healthier, prettier, and longer-lived plants.

**PLEASE NOTE: this program does not cover the specific pruning needs of fruit trees.**

## MARCH 20<sup>TH</sup>

### FLOWERPOT FOOD - GROWING VEGETABLES AND HERBS IN CONTAINERS

If you have limited space, sun, or time - a set of containers can be a wonderfully productive garden space. Grow some of your own vegetables and herbs to eat better and also save on your food budget! We'll cover all the basics of the best ways to do it: with the right location, good timing, a good plan, and a little tending.

## APRIL 24<sup>TH</sup>

### CULINARY HERBS

Eat healthier and tastier with home grown culinary herbs from your garden or containers! We can grow parsley, sage, rosemary and thyme – and the pizza herbs like basil and oregano – and many more. By knowing the characteristics of the plants, you can have fun growing the herbs you want to use in your kitchen.



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