Cornell Cooperative Extension Orange County

Home & Garden Workshops 2018

Register Online!
cceorangecounty.org
Credit Cards Welcome!

GROW IT! CREATE IT! COOK IT! PRESERVE IT!

Cornell Cooperative Extension Orange County
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845-344-1234
cceorangecounty.org
Cornell Cooperative Extension Orange County

All classes are held at Cornell Cooperative Extension Orange County unless otherwise stated. Pre-registration is required for all programs (generally a week prior to date of the program). To register, or for more information, visit cceorangecounty.org or call 845-344-1234. Ask to be placed on the mailing list!

**Preserve It!**

**Pickling**  
Saturday, September 8  
9 AM – 2 PM  
Pickling is the process of preserving food by the use of brine or vinegar. Learn how to pickle various vegetables using the hot water bath method. You will be able to take home samples to enjoy. Must be 18 years or older. $30 per person.

**Dehydrating Fruit, Vegetables and Herbs**  
Thursday, September 20  
10 AM – 1 PM  
Thinking of ways to preserve your harvest from the garden, why not try dehydration. This class demonstrates basic dehydration techniques as they apply to fruit, vegetables and herbs. We will cover selection of equipment needed, preparation, storage and optimal foods for dehydrating. $20 per person.

**Homemade Applesauce**  
Saturday, October 6  
10 AM – 11:30 AM  
Learn how easy it is to make your own fresh applesauce. The taste of homemade is beyond compare! We will make chunky and smooth applesauce. Participants will take home samples of what they make. Must be 18 years or older. $20 per person.

**Making Beef Jerky**  
Thursday, November 8  
6 PM – 9 PM  
Learn how to make beef jerky that is flavorful as well as safe to eat. This demonstration class will cover food safety, equipment, techniques, storage tips and more. We will discuss jerky made from venison and other meats. $20 per person.

**Grow It!**

**Backyard Maple Syrup**  
Saturday, January 13  (Snow date January 20)  9:30 AM – 11 AM  
Learn how to make real maple syrup as we touch briefly on the history of syrup production, discuss tree identification, learn about tree tapping and the collection and processing of sap into syrup. Must be 18 years or older. $10 per person ($8 Gardening in Orange County subscribers).

**Shiitake Mushroom Cultivation**  
Saturday, February 3  
9 AM – 11 AM  (Snow date February 17)  
This class will introduce the methods for growing Shiitake Mushrooms on a small scale at home. $10 per person. ($8 Gardening in Orange County subscribers).

**Making a Native Pollinator Hotel**  
Saturday, March 10  
9 AM – 12 PM  
Be part of the buzz about bees! In this family friendly workshop you will learn about our native pollinators, including non-stinging solitary bees, and how to attract them with native plantings. You will learn how to create winter habitat “hotels” for beneficial pollinators, bats and other critters and construct your own native bee house using natural materials. (Suitable for children 8 and above). $10 per person.

**Pruning**  
Thursday, March 15  
9 AM – 12 PM  
Pruning is easy when you can identify the purpose for pruning and how a tree or shrub functions. Avoid torturing and misshaping your lovely plants. We’ll make it as easy as 1, 2, 3. $10 per person ($8 GOC subscribers).

**Growing Orchids**  
Thursday, March 22  
6 PM – 8 PM  
This class introduces the popular genera of orchids and highlights those best suited for home growing. Explore the growth requirements of orchids and how their needs differ from those of other houseplants. Learn about their natural habitat and briefly review their plant structure. $10 ($8 GOC subscribers).

**Vegetable Gardening & Growing Tomatoes Successfully**  
Wednesday, March 28  
9 AM – 12 PM  
$10 per person ($8 Gardening in Orange County subscribers)  
**Vegetable Gardening:** Learn the best, tried and true methods for selecting the best varieties, planting, maintaining, harvesting and sustaining a productive vegetable garden.  
**Growing Tomatoes Successfully:** Learn how to grow the best tomatoes ever. We will explore growing techniques, types of tomatoes and any problems that could arise.
Composting
Saturday, April 14 10 AM – 12 PM
Learn the basics about home composting including what to compost, compost recipes and bin design. $10 per person ($8 GOC subscribers).

Garden Photo Walks
Thursday, April 26, Orange County Arboretum, 10 AM – 12 PM
Thursday, June 7, Bellefield, 10 AM – 12 PM
Thursday, September 20, Innisfree, 10 AM – 12 PM
Join Master Gardeners on three walks to explore Spring blooms, Early Summer blooms & bugs, and the Fall Landscape. Bring along your favorite camera or cell phone. There will be some technical information during each session as well as an assignment for each garden. Participants can ask questions and be given assistance in capturing the gardens at their best. $10 per person. We will meet in the destination parking areas each day. Participants are responsible for separate admission fees.

Holiday Tablescaping
Friday, March 23 10 AM – 12 PM
In this class you will learn to create unique table displays just in time for holiday entertaining. $20 per person.

Homemade Creams, Lotions and Balms
Saturday, April 21 9 AM – 12 PM
In this workshop you will learn how to make homemade products using natural materials. Must be 18 years or older. $45 per person.

Building a Garden Tee Pee Trellis
Monday, April 23 10 AM – 12 PM
Festoon your garden in rustic charm with these grapevine wrapped Teepee Trellises, add lights for an instant garden accent, or plant with your favorite vine. You will make both a 3 and 5 foot trellis to take home. $30 per person ($27 GOC subscribers).

Botanical Art: Succulents in Driftwood
Saturday, May 5 10 AM – 12 PM
Join us for a hands on workshop and create a one of a kind piece of botanical art. Workshop fee includes sanitized driftwood sourced from the Hudson River, a variety of succulent cuttings, instructions and all supplies needed to create your unique piece. Makes a great Mother’s Day gift too! $50 per person.

Make a Tillandsia Wreath
Tuesday, May 15 10 AM – 12 PM
Learn all about the wonderful world of tillandsias (air plants): how they grow, how to water them, and what type of light they need. Learn how to use them in decorating your home. Craft a living wreath using tillandsias, mosses, and other materials to take home. $50 per person.

Salvage Art Workshop
Saturday, June 2 10 AM – 12 PM
One man’s trash can become another’s work of art. Come create a unique piece of art using salvaged materials. $20 per person.

Hypertufa
Tuesday, June 5 10 AM – 12 PM
Old stone containers make wonderful planters, but they are heavy (and difficult to find)! Hypertufa is a lighter weight man-made, stone-like material created from natural materials that can be fashioned into all sorts of containers and objects. In this class, you will make a hypertufa planter to take home with you. $30 per person ($27 Gardening in Orange County subscribers).

Create a Chair Planter
Tuesday, June 5 10 AM – 12 PM
In this demonstration you will learn how to create a planter using different types of chairs for displaying your annuals or foliage plants in a unique and creative way. $15 per person.

Advanced Leaf Casting
This is a two part class.
Tuesday, June 12 & Tuesday, June 19 10 AM – 12 PM
For those who have worked with casting before, this class will explore methods for using multiple leaves and larger leaves to create deeper casts suitable for water features or garden sculptures. All materials are supplied but participants are welcome to bring along materials they want use for casting. Must be 18 years or older. $35 per person. ($31.50 GOC subscribers).

Create an Herbal Wreath
Thursday, September 13 10 AM – 12 PM
Put your herbs to great use by creating a wreath to hang in your kitchen for later culinary use. $25 per person.

Terrariums
Saturday, September 15 10 AM – 12 PM
Learn how to create a beautiful terrarium to take home and enjoy. We will supply all of the materials. $30 per person.

Botanical Papermaking
Tuesday, October 16 10 AM – 12 PM
Learn the ancient art of making paper using a variety of botanical additives and recycled materials. Participants will make several sheets of paper and make small paper items. Dress for mess. $30 per person.

Milk Soap
Saturday, October 20 9 AM – 1 PM
Homemade soap making entails special ingredients, precise measurements and timing, as well as simple safety measures. Learn the basic techniques for making soap using milk in this workshop. Must be 18 years or older. Participants will make soap to take home. $45 per person.

Botanical Drawing
Saturday, November 3 10 AM – 1 PM
Illustrate a flower using color pencils. Review drawing basics: form, tone and color; become familiar with drawing materials; observe your subject; and do a tonal drawing before finishing it with color. A material list for you to purchase will be provided upon registration. $20 per person.

Creating Wreaths, Tabletop Trees & Kissing Balls
Friday, November 30 10 AM – 12 PM, 1 PM – 3 PM, 6:30 PM – 8:30 PM (Snow date December 7)
Create your choice of one of these lovely holiday decorations to make and take home to display. $35 per person. ($31.50 GOC subscribers).
**Bread Making**
Saturday, January 13  9 AM – 2 PM  
(Snow date January 27)
Bread is one of our oldest and most staple foods. Come learn how to make homemade breads without preservatives. You’ll get to take home a loaf of each type. Must be 18 years or older. $25 per person.

**Homemade Pastries**
Saturday, February 17  9 AM – 2 PM  
(Snow date February 20)
Have some fun making your own pastries to take home and enjoy. Must be 18 years or older. $30 per person.

**Making Homemade Soup**
Saturday, March 10  9 AM – 1 PM
Making homemade soup is easier than you think. You will make four different types of soup and we will discuss preserving via the freezing method. Must be 18 years or older. $30 per person.

**Homemade Dog Treats**
Saturday, April 28  9 AM – 12 PM
Your best friend will appreciate you learning how to make dog treats just for them to enjoy. $20 per person.

**Infusing Oils, Vinegars & Butters**
Saturday, May 19  10 AM – 12 PM
Learn the techniques for infusing the great flavors of fresh herbs into oils, vinegars, and butters for use in your favorite dishes. $20 per person.

**Fruit Leathers**
Saturday, June 16  9 AM – 11 AM
Making a wholesome, treat for yourself and your family couldn’t be easier! Fruit leather is an age-old natural sweet treat that needs absolutely nothing else added to it to be delicious, perfectly chewy and visually attractive. Come learn how to make them. $20 per person.

**Homemade Fruit Shrubs**
Tuesday, July 31  6:30 PM – 8:30 PM
Shrubs are fruit vinegar-based syrups from the Colonial era that are making a comeback. They can be used as refreshing drink mixers, toppings for ice cream, and in dressings and marinades. In this demo class, learn how to make a variety of fresh seasonal fruit shrubs. We will sample shrubs in class, and each participant will receive a bottle of shrub to enjoy! $15 per person.

**Healthy Grab & Go Breakfasts**
Thursday, August 23  9 AM – 2 PM
Just in time for back to school! See how easy breakfast on the run can be. Must be 18 years or older. $20 per person.

**Cooking with Garden Veggies**
Wednesday, September 26  6 PM – 9 PM
Come learn how to create unique dishes using fresh vegetables and herbs from the garden. We will demonstrate how to prepare some tasty recipes and sample all of the creations. $20 per person.

**Gluten Free Cooking**
Saturday, October 27  9 AM – 1 PM
Going gluten free doesn’t mean giving up all your favorite foods. Learn how and what you can do to manage a gluten free life. We will demonstrate a variety of recipes for you to sample. $20 per person.

**Pie Making**
Saturday, November 17  9 AM – 1 PM
Come learn the techniques for making great homemade pies. You will get to take home your pie creations. Must be 18 years or older. $30 per person.

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**Directions to Cornell Cooperative Extension Orange County**

- **From Route 84:** Exit 3 West onto 17M, at 2nd traffic light make left onto County Route 78 (Quick Chek is on the corner). Stay on County Route 78 through 3 lights to entrance to Community Campus on the right.  
  *Make right onto campus at Egerton Ave., left onto Dorothea Dix Drive, then first right onto Ashley Avenue. Follow road until it comes to a “T” - make left onto Seward Avenue. Drive approximately 500 ft. and turn left into parking lot for 18 Seward Ave. (You will see Cornell Cooperative Extension Orange County listed on the sign. Enter through front door; use elevator or stairs to our offices on the third floor.)*

- **From Route 17W:** Exit 123 onto 17M for 5.7 miles, left onto County Route 78 (Quick Chek is on the corner). Stay on County Route 78 through 3 lights to entrance to Community Campus on the right.  
  *See above.*

- **From Route 17E:** Exit 120 to Route 211 West. Go 2.9 miles and turn right onto Monhagen Avenue. Follow directions from Route 211 (see below).

- **From Route 211 West:** Turn right at light onto Monhagen Avenue (continuation of Route 211 West). Make 3rd left-hand turn onto Seward Avenue / Community Campus (Gino’s Deli is on the right). Bear right onto (staying on Seward Avenue) and then make immediate right turn into parking lot for 18 Seward Ave. You will see Cornell Cooperative Extension Orange County listed on the sign, and across the top floor of the building. Enter through front door; use elevator or stairs to our offices on the third floor.