2014 HANDS-ON WITH HOME GROWN GASTON

**Chicken Pot Pie**
Jan 15th ◆ 10am-12:30pm OR Jan 21st ◆ 6-8:30pm  
Cost: $15
Instructor: Linda Minges
Location: Lucile Tatum Ctr., 959 Osceola St., Gastonia
Call to register: 704.922.2110 - 5 business days before each session
In this hands-on cooking class you will learn how to make a flaky, tender pie crust while preparing a made-from-scratch chicken pot pie...the perfect comfort food!

**Vermicomposting**
Mar 5 ◆ 9am – 12pm  Cost: $25  
Instructor: Jim Burke
Location: Lucile Tatum Ctr., 959 Osceola St., Gastonia
Call to register: 704.922.2112 - before Feb 26
Learn about vermicomposting - composting with earthworms. This is a convenient way to deal with certain types of food scraps generated on a daily basis. Participants will construct their own worm bin during the class.

**Beginning Composting**
Jan 21 ◆ 9am-12pm  Cost: $15  
Instructor: Jim Burke
Location: Citizens Resource Ctr., Dallas
Call to register: 704.922.2112– before Jan 14
Learn everything you need to know to get started with basic backyard composting. You will learn how to convert yard waste and food scraps into an excellent soil supplement to improve nutrients and aeration in your soil for lawns, ornamental and vegetable gardens.

**Spring Planting for Summer Gardens**
Mar 18th ◆ 5:30-7pm  Cost: $10  
Instructor: Julie Flowers
Location: Citizens Resource Ctr., Dallas
Call to register: 704.922.2112 - before Mar 11th
Come learn how to start and manage the vegetable garden this spring. Leave with planting guides, lesson hand-outs, and a package of seeds to boot! (Registration fee includes meal.)

**Container Vegetable Gardening**
Apr 1st ◆ 5:30 - 6:30pm  Cost: $10  
Instructor: Julie Flowers
Location: Citizens Resource Ctr., Dallas
Call to register: 704.922.2112 - before Mar 25th
Forget tilling up that hard ground, nursing those stiff backs, and dragging out the hose. Come learn how to grow beautiful vegetables right outside your door by utilizing containers for gardening. (Registration fee includes meal.)

**Planting Small Fruits & Fruit Trees**
Feb 3rd ◆ 6-8pm  Cost: $10  
Instructor: Daniel Shires
Location: Citizens Resource Ctr., Dallas
Call to register: 704.922.2112 - before Jan 27th
Learn how to successfully grow your own fruit crops in this introduction to small fruit and tree fruit production. Topics covered include variety selection, general production and common disease and insects. (Registration fee includes meal.)

**Planting & Growing Edible Herbs**
Apr 15th ◆ 5:30-7:00pm  Cost: $10
Instructor: Julie Flowers
Location: Citizens Resource Ctr., Dallas
Registration Info:
Call to register: 704.922.2112 - before Apr 8th
Ever wanted to grow your own herbs and savor the freshness they bring? Come gather the planting and culinary knowledge to bring your dishes to life! (Registration fee includes meal.)

Raising Backyard Chickens
Feb 11th ◆ 6-8 pm  Cost: $10
Instructor: Lara Worden
Location: Citizens Resource Ctr., Dallas
Registration Info: 704.922.2112 - register before Feb 10th
Learn the basics of raising chickens: breeds; where to buy hatchlings and hens; requirements for housing, feeding and lights; regulations for selling eggs from home. (Registration fee includes meal.)

**Registration Information:**
Pre-registration including payment of registration fees is required by the registration deadline. Refunds for cancellations will not be provided after the registration deadline. Please note that class location, time, and fees vary with each class.

(Continued on Back)
**NC Cooperative Extension proudly presents**

**HANDS-ON WITH**

**HOME GROWN GASTON**

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**Cooking with Herbs**

June 11th 10am-12pm OR June 17th 6-8pm  
Cost: $15  
Instructor: Linda Minges  
Location: Lucile Tatum Ctr., 959 Osceola St., Gastonia  
Registration Info: 704.922.2110 - 5 business days prior to each session  
In this hands-on cooking class you'll learn how to prepare simple and healthy ways to incorporate the flavor of herbs into everyday foods and recipes.

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**Cooking with Seasonal Foods**

Dates/time listed below  
Cost: $15 (per session)  
Instructor: Linda Minges  
Location: Lucile Tatum Ctr., 959 Osceola St., Gastonia  
Call to register: 704.922.2110 - 5 business days prior to each session  
This hands-on cooking series teaches how to prepare simple and healthy dishes featuring locally-grown foods. Choose from the following sessions:

- Berries, Bok Choy, Brussel Sprouts, & Carrots:  
  May 14th 10am-12pm OR May 20th 6-8pm
- Eggplant, Berries, Summer Squash, & Okra:  
  July 9th 10am-12pm OR July 15th 6-8pm
- Local Chicken, Tomatoes, Green Beans, Cantaloupe, & Peaches:  
  Aug 19th 6-8pm OR Aug 21 10am-12pm
- Apples, Field Peas, Onions, & Spaghetti Squash:  
  Sept 16th 6-8pm OR Sept 18th 10am-12pm
- Local Pork, Acorn Squash, Carrots, Kale & Pears:  
  Oct 15th 10am-12pm OR Oct 21st 6-8pm
- Local Beef, Sweet Potatoes, Broccoli, Mustard Greens, & Pumpkin:  
  Nov 13th 10am-12pm OR Nov 18th 6-8pm

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**Home Canning Workshops**

Dates/times listed below  
Cost: $15 (per session)  
Instructor: Linda Minges  
Location: Lucile Tatum Ctr., 959 Osceola St., Gastonia  
Call to register: 704.922.2110 - 5 business days prior to each session

**Basics of Canning (lecture only):** Learn how to safely preserve foods with water-bath canning, pressure canning, pickling, and making jams/jellies. May 27th 10-11:30am OR May 28th 6-7:30pm

- Jams, Jellies & Fruit Spreads: Learn how to safely prepare a variety of fruit spreads. Participants will be guided step-by-step in making a fresh batch of fruit preserves. Jun 3rd 6-8:30pm OR Jun 4th 10am-12:30pm
- Chutneys, Pickles & Relishes: Learn how to safely prepare a variety of tasty pickled foods. Participants will be guided step-by-step in making a fresh batch of pickles. July 22 6-8:30pm OR July 24th 10am-12:30pm
- Pressure Canning: Learn how to safely can vegetables. Participants will be guided step-by-step in pressure canning green beans. Aug 13th 6-8:30pm OR Aug 15th 10am-12:30pm
- Apple Butter: Learn how to safely can fruit butters in this hands-on apple butter class. Sept 23 6-8:30pm OR Sept 25th 10am-12:30pm

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**Registration Information:**

Pre-registration including payment of registration fees is required by the registration deadline. Refunds for cancellations will not be provided after the registration deadline. Please note that class location, time, and fees vary with each class.

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For accommodations for persons with disabilities, contact the instructor within 5 business days of the class. Contact the instructor for further class details.