

The Backyard Farm and Garden  
lectures are open to all!

April 2<sup>nd</sup> at

The Marshfield Senior Center  
230 Webster Street  
Marshfield, MA 02050

### Directions from

**Boston:** Take Route 3 South to Exit 12, bear right onto Route 139 East, Marshfield. Go 3.6 miles (Rite-Aid & CVS on left) into town, turn right at traffic light at CVS onto Webster St. (Dairy Queen is after the turn). Senior Center is 1.8 miles on your left.



**Directions from the Cape:** Take Route 3 North to Exit 11, Route 14 East, Duxbury. Turn right onto Route 14/Congress St. Enter the roundabout and take the 2<sup>nd</sup> exit onto Route 14. Stay on Route 14 for 0.7 miles, then keep straight to go onto Church St/Route 139 East. Continue to follow Route 139 East for 2.5 miles. Turn left onto Webster St. Stay on Webster St. Senior Center will be 0.6 miles on your right.

Pre-registration strongly  
recommended to assure seating.

Go to:

<http://agcom.bpt.me>

Five dollar donation per talk  
suggested to cover costs for these  
accomplished speakers.

## 2016 Free Lectures Series "The Backyard Farm and Garden"

Saturday, April 2<sup>nd</sup>  
9:00am-12:30 pm



Brought to you by:

## The Marshfield Agricultural Commission

At the  
Marshfield Senior Center, 230 Webster St.

Pre-registration strongly  
recommended to assure seating.

To pre-register go to:

<http://agcom.bpt.me>

Or call: (781) 837-1433



@MarshfieldAgCom



Marshfield Agricultural Commission Fans

# Speakers for April 2, 2016

**Christie Higginbottom** has worked at Sturbridge Village since 1981 and lectured at venues such as Monticello, the Seed



Savers Exchange, the New England Wild Flower Society, and the Massachusetts Horticultural Society's Spring Flower Show. Recipient of Thalassa Cruso Award, she presents on seed-saving and heirloom vegetables.

**C.L. Fornari** is a professional speaker, gardening expert, author, and radio host for Gardenline heard on two stations. She is well known for her dynamic, entertaining and thorough presentations. Check her website [www.gardenlady.com](http://www.gardenlady.com) for more. Presents on pruning.



**Jim Bowser and Roger Savoy** - The South Shore Homebrew Emporium has helped people make cheese, wine, beer and other food products since 1983. They work with beginners and professionals and their store in Weymouth is the largest homebrew store in the Northeast. Presents on Cheese and Yogurt Making.

**Kendyl Foristall, DVM** studied at Cornell University and UC Davis receiving her Master's in Equine Reproduction and her DVM. She also owns and shows ranch horses. Her ambulatory practice, Highland Hill Veterinary Service, cares for horses in southeastern MA and RI. Presents on Horse-keeping.



**Kristi Marshall** grows herbs, peppers, berries, garlic, and more in Marion, then transforms them into a full line of artisan products sold at special events and markets throughout the South Shore. She has a flare for blending new and unexpected flavors and is a dynamic and energetic speaker. Presents on making jellies and infusions.



Pre-register at:

<http://agcom.bpt.me>

Or call: (781) 837-1433

## Lecture Schedule & Descriptions

8:45 am Registration / refreshments / vendors

9:15 am - Opening Remarks, Introductions and start of the First lecture session, select one:

**Seed Saving:** Lecture teaches home gardeners the skills needed to successfully save seeds of open pollinated plants. Topics include understanding pollination, preventing out-crossing, determining seed ripeness, and how to harvest and store seeds. Preserve heirloom plants and genetic diversity as you select for insect and disease resistance and more. Includes Q&A session with Christie Higginbottom.

**Pruning Demystified:** Come away from this presentation with the confidence to prune all your trees and shrubs "like a barber not a butcher". Class covers the when, why and how of pruning. Includes Q&A with C.L. Fornari, whose books will be available for purchase.

**Making Soft Cheese and Yogurt:** Jim Bowser and Roger Savoy from Homebrew Emporium will demonstrate making mozzarella and ricotta cheese. These easy soft cheeses are ready to eat in an hour or less. You may participate in making mozzarella. Sampling opportunities and recipes will be offered for several soft cheeses and yogurt. Q&A session included and cheese making kits will be available for purchase.

11:00 Break, vendor booths open

11:20 - 12:20pm Second lecture session, select one :

**Heirloom Vegetables:** Discover a collection of versatile antique vegetables you can grow and preserve in your garden. Careful selections over centuries provide gardeners many benefits including NE climate adaptation, robust flavors, extended harvest, and storage. Heirlooms are making a comeback in popularity and lend themselves to seed-saving. Q&A too with Christie Higginbottom.

**Horse-keeping, a Vet's Perspective:** Talk is designed for the soon-to-be or new horse owner, boarder, one wanting a backyard horse, or for those simply desiring more information. Lecture covers basic preventative care, when to call the vet vs. what you can do yourself, critical vaccinations, dental care, common problems and poisons. Includes Q&A with Dr. Kendyl Foristall.

**Making Jellies & Infusions:** Learn how to preserve the harvest of fruits and herbs, infuse flavors (wet or dry), and create delectable jellies. Presentation and demo session include recipes, suggestions, samples, and Q&A with Kristi Marshall.