

What is the Master Gardener Program?

Master Gardener Volunteers are trained volunteers who aid University of Wisconsin Extension staff by helping people in the community better understand horticulture and their environment. In the Master Gardener Program, you receive 36-50 hours of horticulture training with Cooperative Extension specialists.

Master Gardener Volunteers provide service to their community, normally within their own county, although special arrangements can be made to participate in other outside activities.

The Green County Master Gardeners Association is for area Master Gardeners and others interested in horticulture.

For additional registration brochures or more information.

Call UW Extension - 608-328-9440

E-mail: olivia.roth@wisc.edu

Visit us on the web at:

<https://green.extension.wisc.edu/>
click on the horticulture tab



The Symposium committee and Master Gardener members are pleased to present a day full of learning and fun for garden enthusiasts. Including door prizes and silent auction items.



In case of inclement weather on March 14th, that would delay or cancel our event. Please listen to WBGR 93.7FM or view our Facebook page: Green County Master Gardener Association.

We will call:
Registered participants, please provide a phone number on the registration form.

Green County Master Gardener Association Presents:

17th Garden Inspirations for All Seasons

**March 14, 2026
8:30AM—3:30PM**

**“Vegetables:
Start to Finish”**
*Nutrition, Growing,
Culinary, and Preserving*

Albany Lions Club
402 North Cincinnati Street
Albany, WI 53502



Agenda: “Vegetables: Start to Finish— Nutrition, Growing, Culinary and Preservation”

- 8:30 Registration— View silent auction and resource materials
- 8:50 Welcome— Mike Davis, Green County Master Gardener President
- 9:00 “Your Garden, Your Food, Your Health” Steve Lagman Q&A 10:00
- 10:20 Break— Silent Auction Bidding
- 10:30 “Do Any Vegetables Grow in Heat and Drought?” Liz Friemoth
- 11:30 Lunch— Silent Auction Bidding
- 12:15 Afternoon Announcements— Door Prizes
- 12:30 “Nature Taking Care of Nature: Vegetables Love Flowers” Michelle Cox
- 1:20 “Thyme to Marinate” Laura Eyler
- 2:05 Break— Refreshments, Final Silent Auction Bidding
- 2:25 “Preserving Your Harvest” Becky Gutzman
- 3:15 Silent Auction Winners
- 3:30 Final Announcements, Thank You for attending!

Garden Inspirations for All Seasons—Our Speakers

We invite you to our 17th annual Symposium! Our venue and exciting program speakers will bring education, fun and practical ideas for every gardener. This year we feature “Vegetables Start to Finish” Increasing nutrition in fruits and vegetables, growing and weeding tips, culinary ideas and recipes, and food preservation methods.

Speaker Bios:

Steve Lagman is a long-time gardener, doctor for three decades, small farmer, grandpa, photographer, writer and outside the box thinker who is curious about ways in which we can help ourselves live healthier lives. What might a doctor, who grows much of his own food, say about food and health? How might growing our own food contribute to good health?

Liz Friemoth has been rolling around in good garden soil since before she could walk and has not stopped since. Although her path, like most, has been one that took winding turns here and there, it always circles back to the soil and the plant pleasures it provides. Master’s level education was followed by corporate work and strolls through the halls of academia and government. For the past 25 years Liz has enjoyed spreading the joys of plants, and plant care through her concierge garden business - The Garden Hoe.

Michelle Cox is a lifelong gardener with a passion for growing, teaching, and inspiring others through the world of plants. She spent 10 years as a Master Gardener with the University of Illinois Extension and has built her career around helping people create outdoor spaces they love. Michelle owns The Landscape Connection, a garden center where she shares her hands-on knowledge every day, and she also owns Image Pros, where she has led the landscape division and worked as a landscape designer for more than 15 years.

Laura Eyler is the owner and chef at Thyme Savor Cuisine. She has over 25 years of professional cooking experience and a degree in culinary arts. Laura can evaluate nutritional needs, menu plan, grocery shop and cook for you in your home. Laura also teaches cooking classes in public venues, in small and large groups or private classes in your home. She loves cooking for others and values family time around the dinner table.

Becky Gutzman is a retired Food Preservation Specialist with the University of Wisconsin, Madison, and loves canning and freezing the many fruits and vegetables she grows in her garden. New equipment, new recipes and new ideas are making food preservation more popular than ever. Join Becky for updates on methods and tips for success that will inspire you to head to the kitchen!

Registration Form

- Saturday, **March 14, 2026** 8:30AM—3:30PM
Albany Lions Club
- **Registration costs (sorry no refunds)**
\$40 per person (on or before March 6)
\$45 per person (paying on event day)
- Registration includes morning beverages, coffee cake, lunch, afternoon snack and resource materials.

Name*

Address*

City* State* Zip Code*

Email*

Phone*

* required information

Please make checks payable to:
GCMGA

Send registration & payment to:
UW-Extension, Green County
Vegetables: Start to Finish
2841 6th Street
Monroe, WI 53566-9397