

# 2024 Sustainable Gardening Series



INSTRUCTOR: JUSTYN MARCHESE,  
MASTER PERMACULTURIST

**March 13-October 23  
2:00 pm**

## **Registration Required**

**\*Classes are free except  
those with supply fee listed  
Register in person at the library, by phone at 304-325-3943 or  
online at <http://craftmemorial.lib.wv.us>**

### **Apr. 17: Sprout Cultivation 101: A Starter's Guide to Greens**

A HANDS-ON WORKSHOP ON SPROUTING ESSENTIALS, COMPLETE WITH A SPROUT CULTIVATION KIT (\$5 SUPPLY FEE DUE BY 4-13)

### **May 15: Ancient Secrets for Modern Gardens: Unlocking Biochar's Potential**

DISCOVER THE ANCIENT TECHNIQUE OF BIOCHAR TO BOOST YOUR SOIL'S FERTILITY AND MOISTURE RETENTION FOR A BOUNTIFUL GARDEN

### **Jun. 19: Herbal Alchemy: Crafting Tinctures for Health and Wellness**

MASTER THE EXTRACTION OF HEALING PROPERTIES FROM HERBS AND CREATE YOUR OWN HERBAL TINCTURES TO TAKE HOME  
(\$5 SUPPLY FEE DUE BY 6-15)

### **Jul. 17: Mushroom Magic: Growing Oyster Mushrooms at Home**

LEARN THE SECRETS TO CULTIVATING OYSTER MUSHROOMS AND LEAVE WITH YOUR OWN MUSHROOM GROWING KIT (SUPPLY FEE TBD)

### **Aug. 21: Heirloom Harvest: Tomato Tasting & Propagation Techniques**

EXPERIENCE THE RICH FLAVORS OF HEIRLOOM TOMATOES AND LEARN PROPAGATION METHODS TO CONTINUE THE LEGACY OF YOUR FAVORITE VARIETIES

### **Sept. 18: Fermentation Wonders: Crafting Probiotic Rich Drinks**

EXPLORE THE WORLD OF FERMENTED BEVERAGES AND THEIR HEALTH BENEFITS, INCLUDING HOW TO BREW YOUR OWN KOMBUCHA, KEFIR, AND MORE

### **Oct. 23: Allium Autumn: Planting and Caring for Onions & Garlic**

UNDERSTAND THE ESSENTIALS OF GROWING ONIONS AND GARLIC, INCLUDING TIPS FOR FALL PLANTING AND OVERWINTERING STRATEGIES

