

## EDIBLE GARDENING

### **Lavender Fair & Lunch**

Kate Seaver

Join Kate Seaver as she shows you how to grow, maintain, harvest and preserve lavender. Kate will share dozens of ideas for lavender's various uses. This event includes a lunch featuring lavender-infused beverages, foods and cookies. Lavender plants, DIY kits and products will also be for sale. Fee includes instruction, lunch and *Lavender Lore* booklet. Choose Friday or Saturday.  
[PG10S23] Friday, July 16, 11 a.m. to 2 p.m.  
[PG10S24] Saturday, July 17, 11 a.m. to 2 p.m.  
Public \$40; members \$35

### **Rooftop Garden Tour & Luncheon at The Fairmont Royal York**

[PG10S25] Marjorie Mason & David Garcelon  
Join Marjorie Mason for a private tour of the rooftop herb and vegetable garden at The Fairmont Royal York Hotel. The only one of its kind in Toronto, the rooftop garden features beehives that provide honey and beds of herbs, vegetables and edible flowers that executive chef David Garcelon uses in the hotel's restaurants. The tour includes a three-course lunch at EPIC, the hotel's Four Diamond restaurant.  
Tuesday, August 17, 10 a.m. to 1 p.m.  
Public \$130; members \$120

### **The Harvest: Enjoying the Fruits of Your Labour**

[PG10S09] Marjorie Mason, Paul Zammit and Yvonne Tremblay  
This course includes a cooking and canning lesson with cook and author Yvonne Tremblay, a session on which vegetables to plant for a late harvest and a vegetable and herb container gardening lesson.  
Saturday, August 14, 10 a.m. to 4 p.m.  
Public \$75; members \$70

### **Planning for Next Year: Storing, Seed Saving and Overwintering**

[PG10F01] Ken Brown, Connie Hunter, Marjorie Mason and Paul Zammit  
Join us for the TBG's annual Harvest Day celebration and learn how to harvest and store crops, save seeds and discover which crops

to overwinter as well as how to plan for next year's garden. The container for this final class will take you through the winter months with herbs, sprouts and lettuces.  
Saturday, September 25, 10 a.m. to 4 p.m.  
Public \$75; members \$70

## ART: BOTANICAL & GARDEN

### **Botany & Botanical Art**

Michael Spillane

Learn how to combine technical and botanical accuracy with artistic excellence. Level I provides a solid foundation in drawing techniques using fruit and/or leaves as models. A step-by-step floral project in coloured pencil is the focus for the second day. Level II continues with more advanced drawing studies and botanical watercolour paintings.  
[PG10S11] Level I: Botanical Theory, Drawing in Graphite, Coloured Pencils  
Monday, June 21 & Tuesday, June 22, 10 a.m. to 4 p.m.  
Public \$170; members \$160  
[PG10S12] Level II: Drawing and Watercolour Painting  
Monday, June 28 & Tuesday, June 29, 10 a.m. to 4 p.m.  
Public \$170; members \$160

### **Floral Watercolour Workshop**

[PG10S10] Marianne Broome  
Explore the techniques that help you achieve a realistic floral watercolour working from a reference photograph. Marianne will complete a watercolour painting, step-by-step, demonstrating glazing, gentle wash backgrounds, values, depth and harmony in a relaxed class with individual attention. Copies of reference materials will be available, or work from your own. A supply list will be provided. Suitable for all levels.  
Sunday, June 6, 10 a.m. to 4 p.m.  
Public \$85; members \$80

### **Botanical Watercolour Studio Class**

[PG10S13] Leslie Staple  
Develop your own style in a warm and relaxed atmosphere. Enjoy a morning of botanical

painting each week while receiving individual instruction based on your experience level. All levels welcome. Please bring watercolour materials and a subject that inspires you.  
Thursday, June 17 through August 12, 10 a.m. to 1 p.m. (8 sessions; no class on July 1)  
Public \$240; members \$230

### **Stone Carving**

[PG10S14] Ruth Devor

Experience the excitement of transforming a block of limestone into a unique organic sculpture. Widen your creative horizons and learn to appreciate, as Michaelangelo believed, "the most noble of all art forms". No experience required. Material fee of \$50, payable to the instructor on the first day of class, includes use of all tools, the stone, mask and goggles.  
Wednesdays, June 16 through August 4, 1 to 3 p.m. (8 sessions)  
Public \$140; members \$130

### **Botanical Painting Skills**

Led by one of Canada's top botanical artists, this class will help you tackle white flowers and plants with double spirals. Suitable for intermediate and advanced botanical painters. Materials required: regular painting materials, plus a white flower and a flower with a double spiral, such as an artichoke (for intermediate students) or a purple coneflower or globe thistle (for advanced students).  
Sunday, July 11, 10 a.m. to 4 p.m.  
Public \$90; members \$85

## GARDEN PHOTOGRAPHY

### **Foundations of Photography**

[PG10S16] Mark Trusz  
Mark will explain the basics of digital cameras and photographic techniques — all in a lovely TBG garden setting! By watching demonstrations and performing guided exercises, participants will begin to learn how to produce technically better images. Bring your own digital camera.  
Wednesday, June 23, 1 to 5 p.m.  
Public \$50; members \$45

### **Botanical Portraits**

[PG10S17] Mark Trusz  
Master the art of botanical portraiture, both in the studio and in the field. Mark will show you how to construct a portable studio so that you can isolate individual plants. He'll also reveal how the latest wireless flash systems make professional-looking plant portraits. Bring your own digital camera. (Intermediate/Advanced)  
Wednesday, June 30, 1 to 5 p.m.  
Public \$50; members \$45

### **Macro Photography**

[PG10S18] Mark Trusz  
Macro photography is the art of taking close-up pictures to reveal details invisible to the naked eye. By watching demonstrations and performing guided exercises, you'll begin to learn how to select the camera functions most suited for macro photography and how to compose and create pleasing images. Bring your own digital camera. (Intermediate/Advanced)  
Wednesday, July 7, 1 to 5 p.m.  
Public \$50; members \$45

[PG10S19] Take all three  
Public \$135; members \$120

## FLORAL DESIGN

### **Introduction to Floral Design**

[PG10S07] Sue Clarkson  
Beginning with the basics, you'll learn to select and condition flowers and foliage and combine them into centrepieces and bouquets using elements and principles of design and colour theory. Each week, take home a stunning flower arrangement. No previous experience necessary. Fee does not include floral materials or supplies. *Course can be applied towards the Floral Design Certificate.*  
Wednesdays, June 2 through 16, 6:30 to 9:30 p.m. (three sessions)  
Public \$120; members \$110

### **Basic Floral Design**

[PG10S08] Judy James  
Learn to create floral arrangements based on traditional principles of design. In each class,

you'll learn plant material, botanical names, mechanics and all the techniques needed to create a take-home floral design. Introduction to Floral Design is suggested as a prerequisite. Fee does not include floral materials or supplies. *Course can be applied towards the Floral Design Certificate.*  
Wednesdays, July 7 through 21, 6:30 to 9:30 p.m. (three sessions)  
Public \$120; members \$110

## GARDENING

### **The Recycled Garden**

[PG10S06] Frank Kershaw  
This unique presentation showcases numerous ways to incorporate throw-away objects as decorative and functional garden accessories. Learn how to select and properly site such pieces to add animation, mystery and whimsy. One thing's for sure, you'll think twice about what you throw away!  
Tuesday, June 1, 7 to 9:30 p.m.  
Public \$35; members \$30

### **Starting a New Garden**

[PG10S26] Marion Jarvie  
This is a class for those perplexed about how to begin a new garden or edit an old one. Marion will start with the soil and end with a beautiful layered garden with trees, shrubs, perennials, annuals and bulbs. Bring your questions, problems, stumbling blocks — and get started!  
Mondays, June 7 & 14, 7 to 9:30 p.m. (two sessions), Public \$65; members \$55



## SPECIAL LECTURE:

### **The Floral Kingdom of South Africa**

*In partnership with the Ontario Rock Garden and Hardy Plant Society*

[PG10S28] Cameron McMaster  
Join us on a special virtual tour with South African botanical authority, Cameron McMaster. He will focus particularly on the country's amazing bulbs, geophytic orchids and wildflowers.  
Wednesday, July 14, 7 to 8:30 p.m.  
Public \$12; TBG and ORGS members \$9





Learn how to deal with critters in the garden on June 22.

PHOTO: MARK TRUSZ

### **Critter Management in the Garden**

[PG10S27] Frank Kershaw  
Learn how to deal with those pesky critters, like raccoons and squirrels, that cause so much damage to the garden. Frank will focus on environmentally friendly deterrents and repellents, habitat adjustments and planting schemes to render your property less attractive to a variety of these animals.  
Tuesday, June 22, 7 to 9:30 p.m.  
Public \$35; members \$30

### **Garden Pest & Disease Identification Walk**

Sandra Pella  
Come join the TBG Head Gardener on an identification walk and an informal discussion of the natural methods the TBG uses to combat pests and diseases. Choose a morning or evening class.  
 [PG10S29] Morning; rain or shine  
Tuesday, July 20, 10:30 a.m. to 12 noon  
Public \$15; members \$10  
 [PG10S30] Evening; rain or shine  
Tuesday, July 20, 7 to 8:30 p.m.  
Public \$15; members \$10


### **Summer Pruning in the Jarvie Garden**

[PG10S31] Marion Jarvie  
Back by popular demand! Join Marion in her Thornhill garden and let her show you how to prune, make your plants bushier, prevent legginess and promote a second bloom. Directions to Marion's garden will be sent in advance.  
Wednesday, July 28, 10 a.m. to 1 p.m.  
Public \$40; members \$35



## HEALTH & WELLNESS


### Yoga and Gardening for New Moms and Babies

Jane Hayes and Marsha Ostrovsky  
You and your baby can join us in a morning of yoga and simple organic gardening. Each session starts with 50 minutes of yoga, designed to strengthen your body and improve flexibility and balance, with some poses designed especially for two. Afterwards, practice techniques for gardening with babies, making plant remedies and growing nutrient-rich foods. For new moms with babies who aren't crawling yet.  
[PG10S33] Tuesday, June 15, 9:30 to 11:30 a.m. Public \$25; members \$20  
[PG10S34] Tuesday, July 13, 9:30 to 11:30 a.m. Public \$25; members \$20  
[PG10S35] Tuesday, August 10, 9:30 to 11:30 a.m. Public \$25; members \$20  
[PG10S36] Tuesday, September 14, 9:30 to 11:30 a.m. Public \$25; members \$20

 [PG10S37] Take all four classes  
Public \$85; members \$70

### Yoga Flow

Janet Croken  
Combining different styles of yoga, Janet's classes involve alignment, breath awareness and asanas (postures) that encourage a balance between endurance, strength and flexibility. For the beginner as well as the experienced student, this gentle class will stretch and invigorate your body. Please bring a yoga mat and small towel.  
 [PG10S38] Afternoon  
Mondays, June 7 through August 16, 4:30 to 6 p.m. (10 sessions; no class on August 2), Public \$150; members \$140  
 [PG10S39] Evening  
Mondays, June 7 through August 16, 6:30 to 8 p.m. (10 sessions; no class on August 2), Public \$150; members \$140

 [PG10S40] Take any five (5) classes  
Public \$85; members \$75  
Walk-in Students: \$20 per class

## SUMMER TOURS

### Urban Paradises Tour Part II

[PG10S01] Frank Kershaw  
Back by popular demand with all new gardens! Join our well-travelled expert, Frank Kershaw, as he visits a number of private, small and mid-size urban gardens – the domains of passionate gardeners and plant collectors who, in most cases, have designed and maintained their own gardens. During the tour you'll meet many of the owners and be able to purchase a plant or two. Enjoy lunch at the Old Mill.  
Thursday, June 10, 8:30 a.m. to 6:30 p.m.  
Public \$120; members \$110

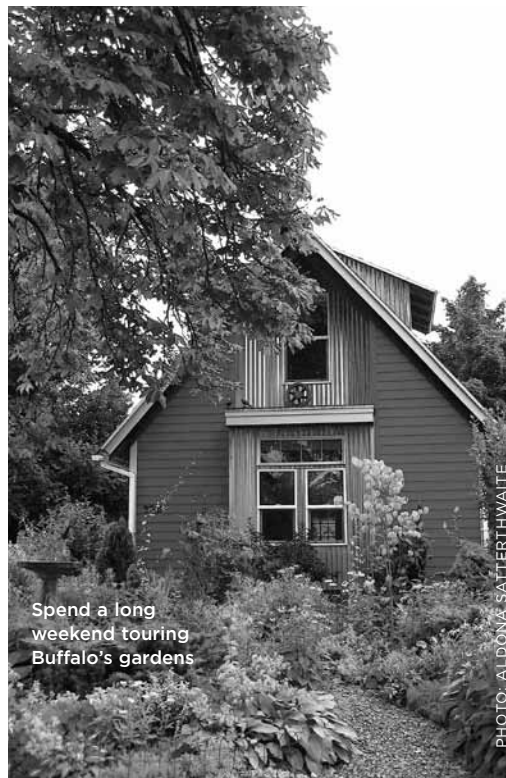
### Rural Paradises of the Cambridge Area

[PG10S03] Frank Kershaw  
As a companion to the the Urban Paradises Tour, Frank has selected a number of spectacular large-scale properties in the Grand River Valley area, extending from Caledonia to Glen Morris. Also included is a special country property near Ancaster. You'll meet the owners and have a chance to buy some plants, too. Lunch at Cafe Troy at Donn Zver Pottery Studio.  
Thursday, July 15, 8:30 a.m. to 6:30 p.m.  
Public \$120; members \$110

### Barrie, Holland Marsh and Points North

[PG10S05] Marjorie Mason  
Travel north to Miriam Goldberger's Wildflower Farm with its one-half acre demonstration garden and shop. We'll also visit two private gardens, have lunch at Michael & Marion's in Barrie and travel home through the Holland Marsh where we'll stop for fresh produce.  
Tuesday, August 10, 8:30 a.m. to 6:30 p.m.  
Public \$120; members \$110

 **Please note** that HST is applied to fees of all courses and tours that commence after June 30, 2010.



### The Secret Treasures of Buffalo including the Garden Walk

Aldona Satterthwaite, TBG Executive Director  
Join us for a fun-filled three-day weekend sampling the artistic, architectural and horticultural jewels of Buffalo. You'll see the Olmsted-designed Buffalo and Erie County Botanical Garden, the Albright Knox Art Gallery, Frank Lloyd Wright's newly restored Darwin Martin House, Elbert Hubbard's Roycroft campus and the delightful gardens of the Buffalo Garden Walk. To register, call Margaret at Heatherington & Associates 1-877-672-3030. Public \$529 plus tax (double occupancy); members \$499 plus tax (double occupancy)  
Friday, July 23 through 25

#### LEGEND



### 3 TOURS WITH WENDY DOWNING AND VERONICA SLIVA

#### • Peony Festival at the Oshawa Botanical Gardens & Parkwood

Tour includes visits to Canada's largest contemporary peony collection at the Oshawa Botanical Gardens and the restored mansion and gardens of Parkwood, the home of the late R.S. McLaughlin, founder of General Motors of Canada. Afterwards, enjoy lunch in the tea house overlooking the reflecting pool. Sunday, June 13, \$80.

#### • Royal Botanical Garden's Lily Show & Dundurn Castle

Visit the Royal Botanical Gardens, enjoy lunch and take in the Lily Show. More than 500 stems of lilies are on display, representing the latest and best from the gardens of hobby and commercial growers and floral arrangers. Afterwards, tour Dundurn Castle and the Kitchen Garden, with its abundance of fashionable fruit, flowers, vegetables, and herbs, essential to Victorian era kitchens. Sunday, July 18, \$90

#### • Niagara Parks Botanical Garden & Wineries

Visit the Niagara Parks Botanical Gardens, with 40 hectares (99 acres) of beautifully maintained gardens, and the 40-foot wide Floral Clock, where over 20,000 plants are used to create the clock's face in an intricate carpet of colour. Then enjoy a delicious lunch before finishing the day with a wine-tasting tour of some of Niagara's finest wineries. Sunday, August 15, \$90

*All tours are full day. Pick up and drop off times (at the TBG) will be sent in advance. The cost for all tours is per person and includes lunch and coach service. To register or for more information, call Wendy at 905-528-7441 or email gardenexcursions@gmail.com.*

# TORONTO BOTANICAL GARDEN PROGRAM GUIDE

## SUMMER 2010



### A TASTE OF THE GARDEN

#### Eat Your Greens: Salads, Brunch and more

[PG10S20] Lorraine Johnson, Simon Kattar, Johan Maes, Paul Zammit  
Join Paul Zammit, Chef Kattar and special guest chef Johan Maes on a green and leafy culinary and horticultural tour of the TBG's container gardens. Author of *City Farmer: Adventures in Urban Food Growing* and well-known garden writer, Lorraine Johnson will also join us. Thursday, June 24, 7 to 9 p.m.  
Public \$50; members \$45

#### Go Local: Summer Appetizers

[PG10S21] Sarah Elton, Simon Kattar, Paul Zammit  
Want to know where to buy locally grown foods and what to buy? Join Sarah Elton, urban hunter and gatherer and food columnist for CBC Radio's *Here&Now*, as she lets you in on all her favourite secret eateries and markets

(check out her new book, *Locavore*). Chef Simon Kattar will create delectable summer appetizers made from locally grown foods and selections from our kitchen garden. Thursday, July 29, 7 to 9 p.m.  
Public \$50; members \$45

#### Viva Italia: Fun, Family-Style Meals

[PG10S22] Sonia Day, Simon Kattar, Paul Zammit  
Experience Italian cuisine with fresh produce harvested from our Italian Kitchen Garden. Chef Simon Kattar will whet your taste buds with innovative and healthy recipes using seasonal fruits, vegetables and herbs. Sonia Day, *Toronto Star* columnist and author of *Incredible Edibles: 43 Fun Things To Grow In the City* will give you tips on growing these vegetables in her usual exuberant way. Thursday, August 26, 7 to 9 p.m.  
Public \$50; members \$45