Kitchen Garden Workshop Series 2021

Learn some practical and easy gardening skills to get the best out of your garden by booking into one or more of our Kitchen Garden Workshops.

Location: Little Sprouts Kitchen Garden, behind the Goodman Builidng, Adelaide Botanic Garden.

Time: 1:30pm to 4:00pm

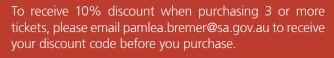
Cost: \$70.00 per person

Months	January	February	March	April	May	June / July	August	September	October	November
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Irrigation - laying it!	31st									
How to keep Bees		14th								28th
Improving your Soil, Compost & Worm Farms			14th				22nd			
Kitchen Garden Propagation			28th						10th	
Starting a Kitchen Garden				11th				26th		
Pest and Disease					16th				24th	
Months	January	February	March	April	May	June / July	August	September	October	November

For bookings or more information visit

botanicgardens.sa.gov.au/whats-on

Small booking fee applies when booking on Eventbrite.



Please note: Numbers per workshop are strictly limited.





Government of South Australia



Botanic Gardens of SOUTH AUSTRALIA



Australian Centre of HORTICULTURAL EXCELLENCE

Kitchen Garden Kitchen Garden Vorkshop Series 2021

Book now to secure your place. botanicgardens.sa.gov.au





Government of South Australia



Botanic Gardens of SOUTH AUSTRALIA



Kitchen Garden Workshop Series 2021

Come and join our Botanical Educator Ian Wilson for some interactive Sunday afternoon workshops in the Botanic Gardens of South Australia's Little Sprouts Kitchen Garden. These workshops have been designed to give participants practical and hands on knowledge of how to start and maintain a healthy Kitchen Garden.

This Workshop Series offers a number of topics designed to give a solid foundation into good gardening practices. Ideal for people new to horticulture or those who would like to expand their gardening knowledge.

Learn some practical and easy gardening skills to get the best out of your garden. Book into one or more of our Kitchen Garden Workshops.

For bookings or more information visit **botanicgardens.sa.gov.au/whats-on**

To receive 10% discount when purchasing 3 or more tickets, please email pamlea.bremer@sa.gov.au to receive your discount code before you purchase.

Irrigation - laying it:

Date: Sunday 31 January 2021.

Over the last few decades gardens have needed to be water wise. This workshop looks at ways of reducing water dependency by a variety of means including irrigation design and construction. It will include water harvesting, storage systems, soil wetters, soil types, mulching and distribution of water. Sprinklers, drippers and micro jets and the tools to build efficient watering systems will be looked at using different sources of water.

This course will cover:-

- Why plants need water.
- Water efficiency chemicals.
- Plant selection.
- Harvesting and saving water.
- Good practices in watering.
- Constructing water and wicking beds.
- Aquaponics.
- Hydroponics.
- Structures to reduce water usage.
- Irrigation fittings.
- Drippers, sprinklers, micro jets and misters.
- Construction of an irrigation system.

How to keep Bees:

Date: Sunday 14 February 2021 or 28 November 2021.

This workshop aims to give an understanding of the workings of the hive, and the requirements of the apiarist to maintain the health of the bees. It will also cover honey production and the tools used in its production.

This course will cover:-

- Types of bees.
- Parts of the bee.
- The role of the hive.
- The roles of the worker, drones and queens.
- Examining the colony for health and production.
- Extracting honey and wax.
- Swarms and how to collect them.
- Pests and diseases of bees and hives.







Improving you Soil, Compost & Worm Farms:

Date: Sunday 14 March 2021 or 22 August 2021.

The soil is the heart of the garden. Soil fulfils many functions and creating healthy soil in a Kitchen Garden is particularly important. Compost and worm farming can really improve and maintain a vigorous and healthy garden. This workshop will teach you how to analyse soil, how to improve it and get you started on a journey to start a healthy garden.

This course will cover:-

- Parts of the soil.
- Soil chemistry.
- Testing the soil.
- Critical nutrients.
- Building soil to get the most out of your kitchen garden.
- Compost, what is it?
- Getting started with compost.
- Worm farms setting up and using their products.

Kitchen Garden Propagation:

Date: Sunday 28 March 2021 or 10 October 2021.

This workshop will show you how to propagate plants for your kitchen garden, whether from seed, seedlings or cuttings. The course will cover the types of propagation, how to prepare your seed bed and cuttings, and which mediums and soils will give you the most effective outcomes.

This course will cover:-

- Soil bed preparation.
- Different mediums for seed beds and cuttings.
- Growing from seed.
- Growing and care of the young plants.
- Fruit trees seeds and cuttings
- Grape vines.
- Types of propagating.
- When and how to transplant seedlings.

Starting a Kitchen Garden:

Date: Sunday 11 April 2021 or 26 September 2021.

Have you ever wanted to start a kitchen garden but wondered where to start? This practical and hands on workshop will give you the basics to confidently start your own bountiful, varied and colorful kitchen garden.

This course will cover:-

- Why a kitchen garden?
- Making the best from what you have available.
- Layout of the garden.
- What can you grow and when can you grow it?
- Types of plants, uses and variety.
- Maintaining a healthy garden.
- Planting and propagating your garden.

Pest and Disease:

Date: Sunday 16 May 2021 or 24 October 2021.

Look at different ways to manage pests in an environmentally sensitive way by using Integrated Pest Management (IPM). The aim is to prevent problems from occurring and reducing the need for pesticides. Learn about weeds, pests and diseases common to South Australia and methods of control.

This course will cover:-

- Diagnosing plants problems.
- Symptoms of nutrient deficiency.
- Control of diseases and pests by cultural, biological and chemical strategies.

Location: Little Sprouts Kitchen Garden, behind the Goodman Building, Adelaide Botanic Garden

Time: 1:30pm - 4:00pm

Cost: \$70.00 per person

The safety and wellbeing of our visitors, volunteers and staff remains our highest priority and, in preparation to welcoming our programmes, we are implementing new COVID-19 compliant protocols to offer an enjoyable experience for all participants while minimising the risk of COVID-19. Measures include:

- Participants must not attend if they are unwell and/or exhibit any COVID-19 symptoms.
- Group sizes have been kept small to ensure physical distancing can be adhered to while not impacting on the quality of the learning experience.
- Participants and staff must practice good hygiene before, during and after sessions.
- Extra cleaning regimes will be in place before, during and after each session.
- Participants must maintain physical distance (1.5m).

For more information and updates on the Botanic Gardens and State Herbarium's response to the COVID-19 pandemic, please see LATEST NEWS.