



February 4, 2019

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Oklahoma Gardening School: "Growing Beautiful, Successful and Low-Maintenance Herb Gardens"

Saturday, March 9 at Devon Auditorium, 9 a.m. to 4 p.m.

Oklahoma City, OK -- Oklahoma Gardening School, hosted by Myriad Botanical Gardens, is the state's premier annual horticultural symposium designed for home gardeners and professional horticulturists, garden designers and landscape architects.

Presented by Meinders Foundation and Devon Energy, this year's theme is "Growing Beautiful, Successful and Low-Maintenance Herb Gardens." The symposium is planned for Saturday, March 9 at Devon Auditorium, 333 West Sheridan and Hudson, to the west of the Devon Energy Tower in downtown Oklahoma City.

Guest speakers will inspire as they demonstrate how to grow purposeful herb gardens through adaptive designs, proper plant selection, and precise cultivation and maintenance practices. Their illustrated talks and Q&A discussions help participants learn how to create, and maintain, more sustainable gardens in Oklahoma.

Sponsors include: TLC Garden Center, Grooms Irrigation; American Plant Products, Calvert's Plant Interiors, Kitty and Richard Champlin, Minick Materials, Total Environment and Plant Wisdom Garden Center. In-kind sponsors are AC Hotel by Marriott OKC Bricktown and Holiday Inn Express-Bricktown.

Cost is \$40 for Gardens members, \$70 nonmembers and \$25 students (with ID). Optional box lunches can be purchased for \$15. Lunch will be in the Park House Event Center at Myriad Gardens where an Herb Market will be presented by Bill Farris, owner and operator of Prairie Wind Nursery in Norman. Register online at myriadgardens.org. For questions call (405) 445-7080.

2019 Speakers' Bios (speaker photos included in the dropbox)

Matthew Benson, Balmville, NY

Benson is a writer, photographer, author and organic farmer whose work focuses on issues of food, sustainability, and organics. He is the owner of Stonegate Farm in New York's Hudson River Valley, where he cultivates organic vegetables, historic fruit, raw honey, and medicinal flowers and herbs. His

farm has been featured in *The New York Times*, *Better Homes & Gardens*, *Organic Gardening*, and the television show *This Old House*, among others.

Holly Shimizu, Glen Echo, Maryland

Shimizu is a nationally recognized horticulturist with a specialty in herbs and herb gardens. She was the first curator of The National Herb Garden at the U.S. National Arboretum in Washington, D.C., executive director of the U.S. Botanic Garden, and for more than 10 years was a host of the popular *Victory Garden* on PBS.

Jenny Wegley, Dallas, Texas

Wegley is vice president of horticulture operations at Dallas Arboretum and Botanical Garden. She has been recognized as one of 40 industry professionals under the age of 40 who help determine the future of horticulture. Her creativity and knowledge of plant trials have circulated in numerous industry publications throughout her career.

Lori Coats, Tuttle

Coats is an Oklahoma Master Gardener who has been featured in Oklahoma Gardener Magazine and Edible OKC Magazine. She is an herbalist who owns My Raggedy Herbs, a teaching garden that demonstrates backyard kitchen gardening for medicinal and culinary purposes.

2019 Schedule

Devon Auditorium, located at 333 West Sheridan and Hudson.

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| 8–9 a.m. | Breakfast and Registration |
| 9–9:10 a.m. | Welcome |
| 9:10 a.m. | <i>Growing Beautiful Food & Herbs</i> |

Speaker: Matthew Benson. Growing your own food, flowers, and herbs is a transformative experience filled with joy, folly, work and wonder. Become inspired to live sustainably as Matthew shares his unique organic gardening adventures through vibrant photographs and reflective accounts. Learn how he cultivated an authentic, meaningful bond with nature through the restoration of a mid-1800s estate farm in New York's Hudson River Valley. Whether gardener, farmer, or chef, you will be motivated by the message of self-sufficiency and the beauty of food and herbs as local as your own backyard.

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| 10:10–10:30 a.m. | Break. Visit exhibitors. |
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10:30 a.m.	<i>Maximizing Space through Historic and Modern Herb Garden Designs</i>
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Speaker: Holly Shimizu. Herb gardens come in many forms and arrangements, often tracing their roots to early European designs. Holly will explore the history of herb garden design using examples such as cloister gardens, estate and home gardens in Europe, as well as in Early America. Today there are interesting interpretations of these historic gardens that incorporate herbs in contemporary styles. Any of these styles can be applied to home garden designs of any size.

11:30 a.m. –1 p.m. Lunch at Park House Event Center at Myriad Gardens or on your own. Visit the Herb Market presented by Bill Farris, owner and operator, Prairie Wind Nursery.

1 p.m. *Growing Herbs in a Challenging Climate*

Speaker: Jenny Wegley. Growing herbs can be a rewarding challenge for anyone. Follow Jenny as she uncovers the trial-and-error lessons learned from a career in horticulture. Discover optimum techniques for growing a successful herb garden through the proper selection of varieties and essential maintenance practices that help produce a bountiful garden in an efficient and effective manner.

2–2:15 p.m. Break. Visit exhibitors.

2:15 p.m. *Bringing It All Back Home: Using The Herbs You've Grown*

Speaker: Lori Coats. The hope when planting herbs is to reap the benefits of the precious plants but often those treasures remain hidden. No longer will the abundance of what your garden holds be missed. Learn best practices that have been handed down for generations to help you harvest, preserve, store and use culinary and medicinal herbs. Hear simple and practical ways for creating your own home apothecary, making delicious herbal foods and soothing remedies.

3:15–3:45 p.m. Q&A, Wrap Up and Book Signings