

# Master Gardener Level 3 Schedule– August 16-18, 2018



## Thursday, August 16

<u>Time</u>	<u>Training</u>	<u>Location</u>
6:00 pm-9:00 pm	<b>Real Colors Training-Dan Clark</b> Columbo's Pizza, Salad, Sodas/Water	<b>PGC 214</b>

The Real Colors® Personality Instrument is a simple, easy to administer system for identifying the four temperaments (Blue, Gold, Green or Orange). It provides users with an effective tool for understanding human behavior, for uncovering motivators specific to each temperament and for improving communication skills. Most importantly, Real Colors® is easy to incorporate into all areas of daily life. It is the key to achieving higher levels of success, personally and professionally.

## Friday, August 17

<u>Time</u>	<u>Training</u>	<u>Location</u>
8:00 am – 8:30 am	<b>Breakfast (MSU catering): Big Sky buffet</b>	<b>PGC 214</b>
8:30 am – 9:00 am	<b>Introductions and Ice breakers</b>	<b>PGC 214</b>
9:00 am –10:15 am	<b>Schutter Lab Session</b> Eva Grimme, Noelle Orloff; Schutter Lab Diagnosticians	<b>PGC 214</b>
10:15 am – 10:30 am	<b>Break and walk to Schutter Lab</b>	<b>PBB</b>
10:30 am – 11:15 am	<b>Schutter Lab Tour</b> Eva Grimme, Noelle Orloff; Schutter Lab Diagnosticians	<b>PBB</b>
11:15 am -11:45 am	<b>Consumer IPM "CSI": Steps in Plant Diagnosis</b> Toby Day, Extension Horticulture Specialist	<b>PGC 214</b>
11:45 am – 1:15 pm	<b>Presentations/Walking Tour</b> Dara Palmer/ Toby Day, Extension Horticulture Specialist	<b>PGC 214/MSU Campus</b>
1:15 pm –1:45 pm	<b>Lunch-(MSU catering): Los Tacos Buffet</b>	<b>PGC 214</b>
1:45 pm – 3:15 pm	<b>Presentations/Walking Tour</b> Dara Palmer/ Toby Day, Extension Horticulture Specialist	<b>PGC 214/MSU Campus</b>
3:15 pm – 3:30 pm	<b>Break/collect belongings</b>	<b>PGC 214</b>
3:30 pm – 4:00 pm	<b>Car pool to MSU Horticulture Farm</b>	<b>From PBB Parking Lot</b>
4:00 pm – 5:00 pm	<b>Happy Hour/Tour Hort Farm: Alcohol (MSU)</b>	<b>MSU Hort Farm</b>
5:00 pm – 6:30 pm	<b>Dinner – Catered by Food for Thought</b>	<b>MSU Hort Farm</b>

Food for Thought is locally owned and operated by Registered Dietician, Emily F. Ryan. What began as a thriving deli in 2008 has grown into a catering company of the highest quality. Today, Food for Thought serves up inspiring creations from its custom built Four Corners kitchen.

**6:30 pm-7:00 pm**                      **Go over schedule and instructions for Saturday**

**7:00 pm**                                **Adjourn-car pool back to PBB parking lot if needed**

## **Saturday, August 18**

<b><u>Time</u></b>	<b><u>Training</u></b>	<b><u>Location</u></b>
<b>AM</b>	<b>Breakfast</b>	<b>On your own</b>
	<b><u>Tours</u></b>	
<b>9:00 am-9:30 am</b>	<b>Meet at Gallatin County Fairgrounds</b>	<b>Tour MG Booth</b>
	<p>See the Gallatin County Master Gardener Booth and see what you can do in your community to get the word out about Master Gardener, gardening, integrated pest management and yard and garden management. This is a very successful information booth that is visited by an average of 185 people every Saturday. Visit the Gallatin Garden club booth, a local garden club that sells fruits and vegetables to raise monies for scholarships, grants and charities. You may also see some other familiar faces from previous tours.</p>	
<b>9:30 am – 10:15 am</b>	<b>Shop Gallatin Valley Farmer’s Market</b>	<b>Gallatin County Fairgrounds</b>
<b>10:15 am --10:30 am</b>	<b>Load Bus to Livingston Food Resource Center</b>	<b>LFRC-Livingston</b>
	<p>The model of a successful food pantry, the Livingston Food Resource Center’s mission is to eliminate hunger in Livingston and Park County by providing healthy food to people in need, advocating for strong, sustainable local food systems, addressing hunger at the root and supporting food related economic development by providing education and jobs. A truly inspiring facility and staff!</p>	
<b>10:30 am -- 11:00 am</b>	<b>Drive to Livingston</b>	
<b>11:00 am – 1:00 pm</b>	<b>Arrive and Tour (2 hrs.)</b>	<b>LFRC</b>
<b>1:00 pm – 1:30 pm</b>	<b>Lunch (LFRC provides)</b>	<b>LFRC</b>
<b>1:30 pm – 1:45 pm</b>	<b>Load Bus to Aquaponics</b>	<b>Montana Roots Aquaponics</b>
	<p>Montana Roots designs and constructs year-round food production systems and specializes in aquaponic and food systems for schools. They have designed and installed two living aquaponic classrooms in Livingston Montana, one at the Sleeping Giant Middle School and the other at the Park High School. Their mission is to provide year-round, sustainably grown, healthy food, aquaponics systems for schools and youth empowerment programs that provide experimental learning in environmental stewardship, permaculture, wilderness skills and personal development.</p>	
<b>1:45 pm -- 2:45 pm</b>	<b>Tour (1 hr.)</b>	<b>Montana Roots Aquaponics</b>
<b>2:45 pm --3:00 pm</b>	<b>Load bus to Bozeman</b>	
<b>3:00 pm – 3:30 pm</b>	<b>Drive to Bozeman</b>	<b>Gallatin Co. Fairgrounds</b>
<b>3:30 pm – 5:00 pm</b>	<b>Dinner/Graduation Celebration Catered by Sola</b>	<b>Gallatin Co. Fairgrounds</b>

Sola Café is one of Bozeman, Montana’s best restaurants, bakeries, and coffee houses serving locally-sourced and seasonally-inspired breakfast, lunch, and dinner, as well as locally-roasted coffee and espresso. Our homemade baked goods, tantalizing salads, made-from-scratch soups, and savory lunch specials are made fresh each day so they’re ready to serve our on-the-go, business, and social customers, as well as those with food sensitivities and lifestyle preferences – including gluten-free, dairy-free, vegetarian, vegan, and low-carb diets.