



Workshop	Date	Time
Put A Lid on It: Meals in Jars	Thursday, January 16, 2020	12 p.m. - 1:30 p.m.
Water Bath Canning: Simple Cinnamon Apple Syrup	Thursday, January 30, 2020	9 a.m. - 12 p.m.
Cast Iron Cooking 101	Thursday, February 13, 2020	10 a.m. - 12 p.m.
How to Prune Your Fruit Trees	Thursday, February 20, 2020	8:30 a.m. - 2 p.m.
Managing Orchard Mason Bees for Garden Pollination	Tuesday, March 3, 2020	12 p.m. - 1:30 p.m.
Dinners to Do that are Perfect for Two	Thursday, March 19, 2020	12 p.m. - 1:30 p.m.
Grow the Great Pumpkin	Tuesday, April 14, 2020	12 p.m. - 1:30 p.m.
Create & Design a Bonsai	Wednesday, April 29, 2020	10:30 a.m. - 1 p.m.
Yeast Bread Basics	Thursday, May 14, 2020	10 a.m. - 12 p.m.
Airlie Garden Tour in Wilmington	Friday, May 22, 2020	8:30 a.m. - 3:30 p.m.
Lavender Lunch & Learn Tour	Wednesday, June 17, 2020	8:30 a.m. - 3 p.m.
Native Plants with Charlotte Glen	Thursday, June 18, 2020	10 a.m. - 12 p.m.
Goat Milk Soap Making	Thursday, July 16, 2020	1 p.m. - 3:30 p.m.
Are You in a Pickle?	Thursday, July 23, 2020	9 a.m. - 12 p.m.
Not Your Nutty Fruitcake	Thursday, August 20, 2020	9 a.m. - 12 p.m.
Container Gardening for all Seasons	Thursday, August 27, 2020	9 a.m. - 11 a.m.
Mind Your Own Biscuits	Thursday, September 17, 2020	8:15 a.m. - 3 p.m.
"A Pollinator Paradise"	Tuesday, September 29, 2020	8:30 a.m. - 1:30 p.m.
Sara Duke Gardens Tour	Tuesday, October 6, 2020	8:30 a.m. - 2:30 p.m.
Whimsical Canvas	Thursday, October 15, 2020	10 a.m. - 12 p.m.
Ederville Train and Tractor Show	Friday, November 6, 2020	9 a.m. - 2 p.m.
Cooking Under Pressure	Thursday, November 12, 2020	10 a.m. - 12 p.m.

Accommodation requests related to a disability should be made 10 days before the activity to Lisa Childers at 910-321-6880.



Cumberland County Center
301 E Mountain Drive, Fayetteville, NC 28306

Put A Lid on It: Meals in Jars

Thursday, January 16 from 12 p.m. - 1:30 p.m.

Class size limited

Mason jars make the perfect portable vessels for a variety of meals. Learn a few tips as well as an array of meals that can be prepared in mason jars.

Registration and \$10 fee due by January 13

Water Bath Canning: Simple Cinnamon Apple Syrup

Thursday, January 30 from 9 a.m. - 12 p.m.

Class size limited

A great class for beginners or those that want to sharpen their skills, learn basic water bath canning by making a jar of cinnamon apple syrup.

Registration and \$10 fee due by January 27

Cast Iron Cooking 101

Thursday, February 13 from 10 a.m. - 12 p.m.

Class size limited

Learn how to season, cook with, and wash your cast iron so you can use it for a lifetime. Registration and \$10 fee due by February 10

How to Prune Your Fruit Trees

Thursday, February 20 from 8:30 a.m. - 2 p.m.

Learn the proper approach, timing, and method for maximizing fruit tree production at the NC State research farm in Clayton. Dress warmly for the outdoor demonstration. Lunch on your own. Registration and \$10 fee due by February 17

Managing Orchard Mason Bees for Garden Pollination

Tuesday, March 3 from 12 p.m. - 1:30 p.m.

Learn about the Orchard Mason Bee, their biology, nest construction, and how to manage them for pollination in your home garden, and take home a Mason Bee nesting kit. Registration and \$10 fee due by February 28

Dinners to Do that are Perfect for Two

Thursday, March 19 from 12 p.m. - 1:30 p.m.

Class size limited

Make your transition to cooking for two easier with tips on healthy and delicious meals. Registration and \$10 fee due by March 16

Grow the Great Pumpkin

Tuesday, April 14 from 12 p.m. - 1:30 p.m.

All about pumpkins and how to grow them: soil testing, variety, selection, fertilizing, and pest management, with a special emphasis on growing large pumpkins. Take home a pumpkin seed packet with instructions.

Registration and \$10 fee due by April 9

Create & Design a Bonsai

Wednesday, April 29 from 10:30 a.m. - 1 p.m.

Class size limited

"Curious about Bonsai? What misconceptions exist? Harold Johnson, an experienced Bonsai enthusiast will be giving a hands-on workshop to create, style and care for these beautiful junipers. Participants will receive all materials (container, bonsai soil and the plant), plus individual instruction while creating your own bonsai. Registration and \$40 fee due by April 12 (No late registrations accepted)

Yeast Bread Basics

Thursday, May 14 from 10 a.m. - 12 p.m.

Class size limited

Learn step-by-step by making your own loaf to take home and bake for dinner! Registration and \$10 fee due by May 11

Airlie Garden Tour in Wilmington

Friday, May 22 from 8:30 a.m. - 3:30 p.m.

Tour historic Airlie Gardens in Wilmington, NC. Covering 67 acres with formal gardens, historic structures and mighty oak trees, the garden features a 2700 square foot native butterfly house. Lunch will be on your own. Registration and \$20 fee due by May 19

Lavender Lunch & Learn Tour

Wednesday, June 17 from 8:30 a.m. - 3 p.m.

Home to nine varieties and 4,000 lavender plants, visit Lavender Oaks Farm in Chapel Hill, NC. Learn about growing lavender, history of the farm, visit the lavender fields for u-pick fun, and enjoy a delicious culinary lavender inspired lunch. Registration and \$30 fee due by June 12

Native Plants with Charlotte Glen

Thursday, June 18 from 10 a.m. - 12 p.m.

The NC State Master Gardener State Coordinator leads a workshop on how to successfully utilize native plants. Leave with a native plant to grow in your landscape. Registration and \$10 fee due by June 15

Goat Milk Soap Making

Thursday, July 16 from 1 p.m. - 3:30 p.m.

Class size limited

Learn how to make goat's milk soap in this hands-on workshop, and take home a scented bar of soap. Registration and \$15 fee due by July 13

Are You in a Pickle?

Thursday, July 23 from 9 a.m. - 12 p.m.

Class size limited

Learn how to make quick fresh-pack dill pickles by blending spices, sugar and vinegar, and take home a jar of pickles. Registration and \$10 fee due by July 20

Not Your Nutty Fruitcake

Thursday, August 20 from 9 a.m. - 12 p.m.

Class size limited

Learn how to make a fresh fruitcake using a variety of melons and other fruits in this hands-on class. Registration and \$25 fee due by August 17

Container Gardening for all Seasons

Thursday, August 27 from 9 a.m. - 11 a.m.

Learn how to think through the seasonality of container gardening, and plant your own signature container that will serve as an ever-evolving component in your garden. Registration and \$25 fee due by August 24

Mind Your Own Biscuits

September 17 from 8:15 a.m. - 3 p.m.

Class size limited

Learn how to make good ol' Southern biscuits with Ms. Lillie, "the Biscuit Maker" on a tour of the Brothers Farm in Lenoir County. A tour of Jane and Warren Brothers 1858 B&B Farmhouse is included. Lunch will be on your own. Registration and \$25 fee due by September 14

"A Pollinator Paradise"

Tuesday, September 29 from 8:30 a.m. - 1:30 p.m.

Go on a private tour of the "Pollinator Paradise Garden" located in Chatham Mills. The garden features over 215 species of perennials, trees, shrubs, vines, and grasses, and 85% of them are native to North Carolina. Lunch on your own at the Pickle Jar Café. Registration and \$10 fee due by September 24

Sara Duke Gardens Tour

Tuesday, October 6 from 8:30 a.m. - 2:30 p.m.

Tour a premier public garden, providing extraordinary visitor experiences, horticultural artistry, leadership in conservation, and innovative programs. Lunch on your own on 9th Street in downtown Durham. Registration and \$10 fee due by October 1

Whimsical Canvas

Thursday, October 15 from 10 a.m. - 12 p.m.

Class size limited

Paint the easy creative way, step-by-step until you complete your 11x14 masterpiece! Please provide your first or last initial when registering. Registration and \$15 fee due by October 12

Ederville Train and Tractor Show

Friday, November 6 from 9 a.m. - 2 p.m.

Located in Carthage, NC, Ederville is home to one of the largest antique tractor and farm equipment collections on the east coast. Go back in time as you visit their old town and exhibits depicting times past. Lunch will be on your own. Registration and \$20 fee due by November 3

Cooking Under Pressure

Thursday, November 12 from 10 a.m. - 12 p.m.

Class size limited

Thinking about purchasing an electric pressure cooker? Learn about appliance features, safety tips and sample a few recipes. Registration and \$10 fee due by November 9



Cumberland County Center, 301 E Mountain Drive, Fayetteville, NC 28306
For registration information email susan_johnson@ncsu.edu or call (910) 321-6405.

North Carolina State University and North Carolina A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, veteran status or disability. In addition, the two Universities welcome all persons without regard to sexual orientation. For accommodations for persons with disabilities, contact Lisa Childers at (910) 321-6880, no later than five business days before the event.