

ONLINE WORKSHOPS, cont

Plant Propagation | 4/12/17 | 54793

12:00 – 1:30 PM

Extension discuss the principles of seed sowing — timing, germination requirements, and growing media — and review the fundamentals of propagation like cuttings and layering.

Cost: \$10



Irrigation Construction | 4/26/17 | 54795

12:00 – 1:30 PM

This workshop will increase your knowledge on the basics of how to install your own irrigation system. Instructional guides are provided to assist participants with diverse experience levels.

Cost: \$5



Basic Landscape Designing | 05/10/17 | 54797

12:00 – 1:30 PM

Learn how to use design elements such as shape, texture, and color to combine plants and hardscape into a more eco-friendly, cost-saving, and visually appealing landscape.

Cost: \$5



Yogurt Making | 8/9/17 | 54803

12:00 – 1:30 PM

Mecklenburg Extension teaches how to make simple and healthy yogurt at home with few ingredients.

Cost: \$5

ABOUT THE SERIES

The Mecklenburg Cooperative Extension Sustainable Living Series is designed for citizens who desire to increase knowledge of food literacy, gardening and cooking skills through experiential learning. The integrated program is a collaboration of Mecklenburg Family and Consumer Sciences, Horticulture, and volunteers to provide citizens with education to incorporate sustainable practices into their lifestyle. From gardening to canning, the Sustainable Living Series connects families with nature, nutrition and sustainability in a practical and fun way!



Register at go.ncsu.edu/sls
or contact your Extension
office at 704.336.2082 or
MeckExt@ncsu.edu!

2017

THE SUSTAINABLE LIVING SERIES

AN INTEGRATIVE EDUCATIONAL
PROGRAM OF THE MECKLENBURG
COOPERATIVE EXTENSION SERVICE

Mecklenburg Cooperative Extension
1418 Armory Dr., Charlotte, NC 28204
704.336.2082 | go.ncsu.edu/sls



ONLINE WORKSHOPS

LIVE WORKSHOPS

All live classes are held at the Mecklenburg Cooperative Extension Office located at 1418 Armory Dr., Charlotte, NC 28204.

Container Gardening for Small Spaces | 5/24/17 | 54598

12:00 – 1:30 PM

No land? No problem! Learn how to grow garden-fresh vegetables and herbs year-round in containers.

Cost: \$5

Preserving Jams & Jellies | 6/9/17 | 54790

2:00 – 4:00 PM

Kristin Davis, Extension Agent, teaches safe ways to transform fruits into a variety of spreads, through an interactive hands-on format.

Cost: \$18

Hydroponics | 6/14/17 | 54796

12:00 – 1:30 PM

Learn how to build your own hydroponics system. This class is great for apartment/condo owners and residents with limited space but a desire to garden.

Cost: \$30

Pickling | 7/21/17 | 54791

2:00 – 4:00 PM

Mecklenburg Cooperative Extension teaches the basics of pickling your local harvest of fruits and vegetables, through an interactive hands-on format.

Cost: \$18

Pressure Canning | 8/25/17 | 54792

2:00 – 4:00 PM

Mecklenburg Cooperative Extension shares techniques and best practices for preserving food using the dial gauge and weighted gauge pressure canner through a hands-on format.

Cost: \$18

Raised Bed Construction – Stone | 9/13/17 | 54799

12:00 – 1:30 PM

Learn how to build cost-effective, practical raised garden beds for growing your own delicious, nutritious edibles or lovely ornamentals.

Cost: \$10

Soils & Composting | 10/11/17 | 54794

12:00 – 1:30 PM

Mecklenburg Cooperative Extension teach backyard composting basics, turning leaves and kitchen scraps into a wonderful soil amendment, a gardener's black gold!

Cost: \$5

Bringing Nature Inside for the Holidays | 10/25/17 | 54801

12:00 – 1:30 PM

Mecklenburg EMGs demonstrate a variety of appealing, attractive designs sure to create a holiday atmosphere in your home.

Cost: \$5

Our online course options are offered via Zoom Conferencing. To learn more about how to get started with Zoom, visit go.ncsu.edu/sls.

Understanding the Food System I: Food System Basics (Rocket Topic) | 2/8/17

12:00 PM – 12:30 PM

Have you ever wondered where your food comes from? Learn the various components of a food system and journey food takes from the farm to the average American plate.

Cost: Free

Understanding the Food System II: Food Labeling (Rocket Topic) | 2/22/17

12:00 PM – 12:30 PM

This presentation will provide clarity on common food labels and terms that are often misinterpreted by the average consumer.

Cost: Free

Basics of Home Food Preservation | 3/22/17

12:00 – 1:30 PM

During this class, participants will learn the basic precautions and practices for preserving food.

Completion of this class is required prior to registering for the following classes:

Preserving Jams, Jellies & Fruit Spreads,
Pressure Canning and Pickles

Cost: Free

Register at go.ncsu.edu/sls or contact your Extension office at 704.336.2082 or MeckExt@ncsu.edu!