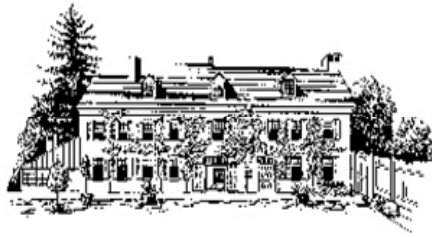


2010 Programming at Wyck

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Wyck Association

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March

6 - Seed Starting Workshop (2 p.m.) Starting your plants up from seed is the best way to



ensure you are getting quality transplants for your garden. Seed starting is also economical for the gardener who's looking to save

a few dollars. Join Wyck's Home Farm Manager, Landon Jefferies, to learn the basics of seed starting. *Cost: \$7 members, \$10 non-members. Registration required.*

13 - Pruning Workshop (2 p.m.) - When is the best time to prune your roses? What is the best method? How do you know if your shrubs and trees are healthy? Learn the answers to all of these questions and more from Wyck's horticulturist, Nicole Juday, as she takes you through all you need to know to prune your plants successfully. *Cost: \$5 members, \$7 non-members. Registration required. Location: Outdoors.*

20 - Permaculture/Sheetmulching Workshop (2 p.m.) - This workshop will introduce the basic ethics and principles of Permaculture design. A particular emphasis on urban food growing will cover polycultures, plant guilds, and edible forest gardens. Workshop led by Phil Forsyth of Forsyth Gardens (forsythgardens.com) and the Philadelphia Orchard Project (phillyorchards.org). *Cost: \$10 Registration required.*

April

17 - Herbal Remedies (GW*) (2 p.m.) How did folks take care of ailments before modern medicine? Often, they used herbal remedies to try and cure all of their ills. Join historian Nancy Webster for this talk about how families would use these remedies to treat their sicknesses. Nancy will use herbs grown in Wyck's garden for this workshop and draw on remedy recipes from Wyck's collection. *Cost: \$7 members, \$10 non-members. Registration required.*



24 - Fermenting Workshop (GW*) (2 p.m.) - Much food preservation in days gone by was often in the form of fermentation. Fruit was often made into vinegar and wine to help keep the tastes of Summer alive year 'round. Join Wyck caretaker Dalton Hance to learn the art of fermentation, drawing upon and sharing recipes from the Wyck family recipe collection. *Cost: \$7 members, \$10 non-members. Registration required.*

May

Toddler Story Time - Starting Monday, May 3rd, meeting the first Monday of each month from 10:30-11:30 a.m. Bring your toddler to enjoy story time with Meredith Jacoby. *Cost: Free for members, \$5 non-members.*

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May, cont.

15 - Composting (2 p.m.) - Join Penn State Master Gardener Christine Tillis to learn everything you need to know about composting. *Cost: \$5 members, \$7 non-members. Registration required.*

29 - Useful Uses for Roses (2 p.m.)
Roses have been prized for centuries for their many uses. More than just a beautiful flower, the rose has been used in beverages, jams, desserts, potpourris, and in many other ways. Join Wyck's horticulturist, Nicole Juday, to take a trip through Wyck's historic rose garden to find out all the useful uses for roses. *Cost: \$7 members, \$10 non-members. Registration required.*



Rose Garden Open for Tours

Wyck's rose garden is the oldest in the country growing in its original landscaping design. The rose garden was first planted in 1824 by Jane Bowne Haines and today features numerous heritage roses. The rose garden will be open for tours through the summer. *Cost: \$5 per person.*

June

Wyck's Farmer's Market opens. Open Fridays, 2 p.m. to 6 p.m. Open through November.

5 - Rose Symposium - Wyck will celebrate its historic rose garden with our second annual Old Rose Symposium, a day-long event focused on heritage roses. Wyck has become an important repository of plants that have disappeared from other historic gardens. Several old roses in cultivation today had been thought lost until they were discovered growing at Wyck. *Cost: \$85 non-members, \$75 for members or early registration. Location: Rose garden*



12 - The Food Axis: From Smokehouse to Refrigerator (GW*) (2 p.m.) - Do you ever feel like your life revolves around food? Well, many American homes were created literally to revolve around food. Join us to learn more about the transformation of food space from the beginning of the 19th century, from smoke house to refrigerator. Elizabeth Cromley, Ph.D., professor of architectural history at Northeastern University will talk about changes in form and spatial organization of American homes generated by the need for food. Cromley's book, *The Food Axis: Cooking, Dining, and the Architecture of American Houses*, will be published by the University of Virginia Press in 2010. *Cost: \$7 members, \$10 non-members. Registration required.*



11 - Summer Festival - Join us to celebrate the start of Summer and the opening of our farmer's market. There will

be food, festivities, and plenty of fun. Free for everyone. *Location: Outdoors.*

19 - Soap Making Workshop (GW*) (2 p.m.) - Long before you could go to the grocery store and choose between dozens of different kinds of soaps, part of the work of the home was to make soap. In this workshop, join Wyck's Education Coordinator, Lori Litchman, to learn about some modern easy and safe soap-making techniques while looking at the recipes in Wyck's collection for a variety of hand-crafted soap recipes. Participants will each make a bar of soap to take home. *Cost: \$7 members, \$10 non-members. Registration required.*

NOTE: Guests attending Wyck's programs may arrive at 1:30 p.m. for a tour of Wyck and its historic outbuildings or may stay afterwards for a tour.

Other Programs We're Planning for 2010:

- ⇒ Honey Extraction
- ⇒ Rose Garden Tea and Spring Lecture (Early June)
- ⇒ Wyck Summer Camp (Aug. 2-6, Aug. 9-13)
- ⇒ Historic Watershed Talk
- ⇒ History of Wyck's Garden lecture
- ⇒ Historic clocks and the importance of time-keeping
- ⇒ Intergenerational Writing Workshop (April through May)



**GW - These programs are all part of Historic Germantown's Germantown WORKS, a project supported by The Pew Center for Arts & Heritage through the Heritage Philadelphia Program. The Germantown WORKS programs focus on different perspectives of work and industry throughout Germantown's history.*



***All programs will be rain or shine unless otherwise notified.**

***All programs will be held in Wyck's Education Building (the "ed shed,") unless otherwise indicated.**

To register for any of these programs, please contact Lori Litchman at: 215-848-1690 or

llitchman@wyck.org.