

66TH COLONIAL WILLIAMSBURG GARDEN SYMPOSIUM
BEAUTIFUL GARDENS: BOUNTIFUL OPTIONS

April 15–16, 2012



PROGRAM 

SUNDAY, APRIL 15

8–9 a.m. Program registration and coffee. DeWitt Wallace Decorative Arts Museum, 326 West Francis Street, Williamsburg, Virginia, Central Court.

9 a.m. Program welcome. Hennage Auditorium, De Witt Wallace Decorative Arts Museum.

Edible Landscaping: The New American Garden.

Rosalind Creasy, garden and food writer, photographer, and landscape designer, Los Altos, California. One of today's gardening buzzwords is *sustainable*. You'd be hard put to find a more sustainable landscape style than an organically grown edible garden. **Rosalind Creasy**, pioneer in the field of edible landscaping, award-winning professional photographer, and author of the *Complete Book of Edible Landscaping*, will give a mouth-watering slide presentation. Among the topics she will cover are an A to Z of her recommended, beautiful edible plants for home gardens, and an overview of the wide variety of edible landscapes, as well as the principles of landscape design particular to edibles.

10 a.m. Coffee break.

10:30 a.m. *Gardening Under Cover.*

Wesley Greene, gardener, Historic Trades, Colonial Williamsburg. Wesley has rediscovered the art of producing vegetables year-round and will share the history associated with gardening "out of season" as he discusses the tools, devices, and methods that gardeners can use today to extend the season of productivity in the vegetable garden.

Luscious Landscaping with Fruiting Trees, Shrubs, and Vines.

Lee Reich, PhD, author, lecturer, and consultant, New Paltz, New York.

What would be more pleasant than picking luscious fruits from a plant that you also admire for its beauty? This presentation will introduce some of the best trees, shrubs, and vines for this purpose—plants that require little maintenance yet provide stunning flowers in spring, attractive shape and color through summer, bright colors in autumn, and/or neat form in winter.

Noon Lunch on your own. Please check the Colonial Williamsburg *Shopping and Dining Guide* for a listing of dining opportunities.

Colonial Williamsburg
Be part of the story.

1:30-3 p.m. Three Concurrent Sessions.
Select one on the registration form.

A Year in the Life of a Honeybee Colony.

Bill Krebs, “The Beeman,” Williamsburg, Virginia. Education Studio, DeWitt Wallace Decorative Arts Museum. Experience the seasonal progression in a honeybee hive. Learn about the different types of honeybees; how they are affected by changes in pollen and nectar sources, heat, and over crowding; and why they are so important.

Growing an Heirloom Garden: Vegetables and Flowers.

Rosalind Creasy. Williamsburg Lodge Conference Center. Our ancestors grew large meaty tomatoes, beets the size of volleyballs, and sweet peas so fragrant they could perfume a room. Many of those old varieties are now lost, but there is still an exciting array of old-fashioned edibles and flowers we can grow and enjoy today. Join photographer and author, Rosalind Creasy for an illustrated lecture on how to select, grow, and cook with heirloom vegetables as well as how to find great heirloom varieties of flowers like love-lies-bleeding, love-in-a-puff, old roses, and those very fragrant sweet peas.

Thinking Outside the Plot: Vegetables in Containers.

Stacey Hirvel, social media and cause marketing specialist, Spring Meadow Nursery, Grand Haven, Michigan. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum. Whether you garden on a tiny balcony or a vast country estate, growing vegetables and herbs in containers is an easy and attractive way to put homegrown produce on your table. Stacey will illustrate the who, what, when, where, why, and how of container vegetable gardening with plenty of inspirational photos and ideas so you'll be raring to grow at the end of the session.

3:30-5 p.m. Three Concurrent Sessions.
Select one on the registration form.

Photography in the Garden.

Barbara Temple Lombardi, photographer and digital technician, Photographic Services, Colonial Williamsburg. Education Studio, DeWitt Wallace Decorative Arts Museum. In the Photo Services department, photographers are busy with events, seasonal stock photography, the trades, new construction, special projects, and much more. We are learning new and innovative ways to work with our images in order to serve the whole foundation through Publication, Fine Art, and Marketing images. This presentation is an example of the photography shot for two special book projects: “*Flowers and Herbs of Early America*” by Lawrence Griffith and “*Vegetable Gardening the Colonial Williamsburg Way*” by Wesley Greene. You will be learning about light, composition and patience . . . all necessities in garden photography.

History Never Tasted So Good.

Executive Chef **Rhys Lewis** and Chef **Tenita Weygand**, Williamsburg Lodge. Williamsburg Lodge Conference Center. Enjoy an interactive culinary demonstration and tasting featuring foods and dishes introduced to the New World by the first American foodies.

Thinking Outside the Plot: Vegetables in Containers.

Stacey Hirvel. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum. Whether you garden on a tiny balcony or a vast country estate, growing vegetables and herbs in containers is an easy and attractive way to put homegrown produce on your table. Stacey will illustrate the who, what, when, where, why, and how of container vegetable gardening with plenty of inspirational photos and ideas so you'll be raring to grow at the end of the session.

5-6 p.m. Reception. Central Court.
DeWitt Wallace Decorative Arts Museum.

MONDAY, APRIL 16

8–9 a.m. Program registration and coffee.
DeWitt Wallace Decorative Arts Museum, Central Court.

9 a.m. Announcements.

The Purest of Human Pleasures.

Ethne Clarke, editor-in-chief, *Organic Gardening*, Emmaus, Pennsylvania. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum. Creating a personal landscape can take many guises. In scope and impact, they may be quite different, but in emotional content they represent the “peculiar vision” of the gardener and are the lens through which we can view their interior world. My own gardens tell the story of my personal journey. I hope by sharing this bouquet of the gardener’s art, painted with plants and underpinned by a variety of organic practices, we can unlock our garden diaries to communicate our shared love of one the “purest of human pleasures.”

10 a.m. Coffee break.

10:30 a.m. *EXTREMELY Low-Maintenance, Bountiful Gardens.*

Kerry Mendez, garden consultant, designer, and writer, Ballston Spa, New York. This colorful PowerPoint presentation will introduce you to gorgeous perennials, shrubs, and annuals that enjoy little hand holding on your part. It also includes organic tips and maintenance shortcuts for growing captivating gardens month after month.

Herbs in the Landscape.

Don Haynie, garden lecturer, Williamsburg, Virginia. Pull your landscape together with herbs. These beautiful plants are at home in the vegetable garden or perennial border, and add interest to your foundation planting. Better yet, most herbs are heat and drought tolerant, deer resistant, and add texture, fragrance, and flavor to your landscape.

Noon Lunch on your own. Please check the Colonial Williamsburg *Shopping and Dining Guide* for a listing of dining opportunities.

1:30–3 p.m. Three Concurrent Sessions.
Select one on the registration form.

City Harvest: Philadelphia’s 21st Century Community Gardens and Urban Farms.

Maitreyi Roy, senior vice president, Pennsylvania Horticultural Society. Williamsburg Lodge Conference Center. The City Harvest Program is a community-based network of gardeners and farmers that raises naturally grown vegetables and distributes them to Philadelphians who lack the access or means to purchase fresh produce. Behind this endeavor is a unique partnership with the Philadelphia Prison System; SHARE, a food distribution network; Weavers Way Co-op and Farm, and the Health Promotion Council of Southeastern Pennsylvania. City Harvest is quickly becoming a model for urban agriculture and the local-food movement within the region. The session will illustrate how thoughtful cross-sector partnerships can improve lives and support food insecurity in cities.

Backyard Composting.

Lee Reich PhD. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum. Discover the how and the why of backyard composting. Lee will discuss everything from designing an enclosure to what to add (and what not to add). He’ll also share what can go wrong (and how to right it). Don’t bother stuffing old tomato stalks, grass clippings, and leaves into plastic bags; just compost them!

A Year in the Life of a Honeybee Colony.

Bill Krebs, “The Beeman,” Williamsburg, Virginia. Education Studio, DeWitt Wallace Decorative Arts Museum. Experience the seasonal progression in a honeybee hive. Learn about the different types of honeybees; how they are affected by changes in pollen and nectar sources, heat, and over crowding; and why they are so important.

3:30-5 p.m. Three Concurrent Sessions.
Select one on the registration form.

Not Tonight, Deer.

Kerry Mendez. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum. Are you “fed up” with your gardens being munched by Bambi? This enlightening talk will focus on plants that are rarely browsed by deer. Also covered will be defensive techniques to hold them at bay.

History Never Tasted So Good.

Executive Chef **Rhys Lewis** and Chef **Tenita Weygand**. Williamsburg Lodge Conference Center. Enjoy an interactive culinary demonstration and tasting featuring foods and dishes introduced to the New World by the first American foodies.

Seventy-five Years of Hospitality: the Beauty of Williamsburg Floral Style.

Clark Taggart, Williamsburg Inn, floral designer, Colonial Williamsburg. Williamsburg Lodge Conference Center. The Williamsburg Inn has been a major influence in defining an American style of flower arranging since it opened in April 1937. Clark will create a variety of flower arrangements that exemplify the distinctive Williamsburg style and share his insights on the history and progression of floral design in Williamsburg since the 1930s.

TUESDAY, APRIL 17

OPTIONAL PROGRAMS (additional fee required)

8-10 a.m. *Flowers and Forges.*

Ken Schwarz, master blacksmith, and **Susan Dippre**, landscape supervisor, Colonial Williamsburg. Enjoy an early morning behind-the-scenes tour in the Historic Area. Learn about the plants, design, and maintenance of several intimate gardens before visiting Colonial Williamsburg’s current reconstruction, Anderson’s Blacksmith Shop and Public Armoury. Discover how this site evolved from a small, commercial blacksmithing operation into an extensive and diverse public manufactory

Garden Archaeology.

Meredith Poole, staff archaeologist, and **Laura Viancour**, manager, Landscape Services, Colonial Williamsburg. How do we learn about 18th-century gardens and gardening practices? This tour will focus on the documentary and archaeological evidence discovered at the St. George Tucker and Peyton Randolph properties. Find out what we can learn about formal and kitchen gardens from what was left behind and how these discoveries are used in the design and interpretation of the reconstructed gardens. Concludes with a tour of the St. George Tucker House.

Wildflower Walk.

Wesley Greene and **Don McKelvey**, gardeners, Historic Trades, Colonial Williamsburg. With the influx of foreign plants into North America, our forests are now a microcosm of society at large. This early morning walk through the Bassett Hall woods explores a relatively young forest populated with both natural and exotic species and the roles they play in forest succession.

LODGING, DINING, AND SPA

The following special rates are available at the Colonial Williamsburg Hotels for conference registrants. Hotel rates are for single or double occupancy, per night. (Rates do not include applicable taxes.)

LODGING OPPORTUNITIES

WILLIAMSBURG WOODLANDS HOTEL & SUITES

Located adjacent to the Colonial Williamsburg Visitor Center, this moderately priced hotel includes a daily continental breakfast and an array of recreational amenities. A fitness room is available to all guests of the Williamsburg Woodlands.

Superior \$111 *Deluxe/Suite \$142*

WILLIAMSBURG LODGE

Colonial Williamsburg's restored and expanded hotel is known for its southern charm and hospitality.

Superior \$174 *Deluxe \$205*

WILLIAMSBURG INN

Regarded among the world's great hotels, the Williamsburg Inn is the crown jewel of the Colonial Williamsburg Hotels.

Main building guest rooms \$349

COLONIAL HOUSES—HISTORIC LODGING

This unique lodging experience allows guests to enjoy accommodations in the Historic Area within one of 27 restored or reconstructed 18th-century buildings complete with today's modern conveniences.

Superior \$177 *Deluxe \$208*

DINING

Distinctive dining options are offered throughout Colonial Williamsburg's restaurants and historic dining taverns. Dining reservations can be made by calling 1-800-261-9530, Monday through Friday, 8:30 a.m. until 5 p.m. (ET).

SPA SERVICES

The Spa of Colonial Williamsburg provides a full menu of services. A team of experts has collaborated to create a spa that exudes southern charm, harmonizes with its historical surroundings, reflects its colonial heritage, and honors traditions of wellness and relaxation throughout American culture. The Spa Fitness Center and classes are open to all guests of official Colonial Williamsburg Hotels. Experience the wonders of our spa for yourself by calling 1-800-688-6479.

REGISTRATION INFORMATION

FOUR EASY WAYS TO REGISTER AND MAKE ROOM RESERVATIONS

ONLINE history.org/conted **PHONE** 1-800-603-0948 **FAX** (757) 565-8921

MAIL Office of Conferences, Forums, and Workshops
The Colonial Williamsburg Foundation
Post Office Box 1776, Williamsburg, Virginia 23187-1776

REGISTRATION

Preregistration and payment in full are required. Payment can be made by check or charged to American Express, Discover, Visa, or MasterCard. Sunday-only registration includes three morning lectures, two coffee breaks, two afternoon programs, and a reception. Monday-only registration includes three morning lectures, two coffee breaks, and two afternoon programs.

CANCELLATION POLICY

If notice of cancellation is received in writing before April 6, 2012, Colonial Williamsburg will refund your registration fees, less a \$25.00 administrative fee. Refunds will not be made after April 6. Travel and/or trip interruption insurance is recommended. Check with your travel agent for details.

HOW TO REACH WILLIAMSBURG

Williamsburg is easily accessible by plane, train, and car. Located in eastern Virginia, Williamsburg is about 150 miles south of Washington, D.C., and midway between Richmond and Norfolk. The Williamsburg area can be reached via many major airlines, with more than 200 flights arriving daily, to three airports just 25 to 45 minutes away: Newport News–Williamsburg (PHF), Richmond (RIC), and Norfolk (ORF). Each airport has rental car and limousine services. Amtrak also serves Williamsburg with trains daily to and from the northeast corridor.

REGISTRATION FORM

2012 Garden Symposium

One person per form; duplicate as necessary

Mr./Dr./Mrs./Ms./Miss (Print full name) _____

Address _____

City, state, zip/postal code _____

Daytime phone _____

Email address _____

I would like my name badge to read: Name _____

City, state _____

Optional afternoon programs

SUNDAY CONCURRENT SESSIONS 1:30–3 P.M.

- Honeybee Colony Growing an Heirloom Garden Thinking Outside the Plot

SUNDAY CONCURRENT SESSIONS 3:30–5 P.M.

- Garden Photography History Never Tasted so Good Thinking Outside the Plot

MONDAY CONCURRENT SESSIONS 1:30–3 P.M.

- Honeybee Colony Community Gardens Backyard Composting

MONDAY CONCURRENT SESSIONS 3:30–5 P.M.

- Not Tonight, Deer History Never Tasted so Good Williamsburg Floral Style

REGISTRATION FEE AND PAYMENT

SUNDAY-ONLY (\$135 PER PERSON)

SUNDAY-ONLY FOR AMERICAN HORTICULTURAL SOCIETY MEMBERS (\$120 PER PERSON)

MONDAY-ONLY (\$110 PER PERSON)

MONDAY-ONLY FOR AMERICAN HORTICULTURAL SOCIETY MEMBERS (\$100 PER PERSON)

BOTH DAYS (\$225 PER PERSON)

BOTH DAYS FOR AMERICAN HORTICULTURAL SOCIETY MEMBERS (\$200 PER PERSON)

OPTIONAL TUESDAY TOURS

FLOWERS AND FORGES (\$25)

GARDEN ARCHAEOLOGY (\$25)

WILD FLOWER WALK (\$25)

CONTRIBUTION TO GARDEN SYMPOSIUM STUDENT SCHOLARSHIP FUND* _____

Total of enclosed check (Payable to “The Colonial Williamsburg Foundation”) _____

Total credit card charge _____

Check one: Discover MasterCard Visa American Express

Credit card number _____

Expiration Date _____

Cardholder name (please print) _____

Cardholder signature _____

*Your contribution enables college and university students interested in ornamental horticulture and landscape architecture to attend the symposium.