

City College of San Francisco
ENVIRONMENTAL HORTICULTURE/FLORISTRY

Growing Vegetables and Herbs

Three 6-week classes taught seasonally at City College of San Francisco

By **Pam Peirce**, author of **Golden Gate Gardening**

Vegetables and Herbs: Spring (111F) (1 Credit)

CRN # 36183 Starts 02/03 ends 3/03

EH/F Rm # 2

Taught in February and March. Topics include planning, planting, and eating from a spring garden (including salad crops, roots crops, and edible flowers), finding best crop varieties to grow, growing from seed, and saving your own seed.

Vegetables and Herbs: Summer (111G) (1 Credit)

CRN # 36184 Starts 04/14 ends 05/19

EH/F Rm # 2

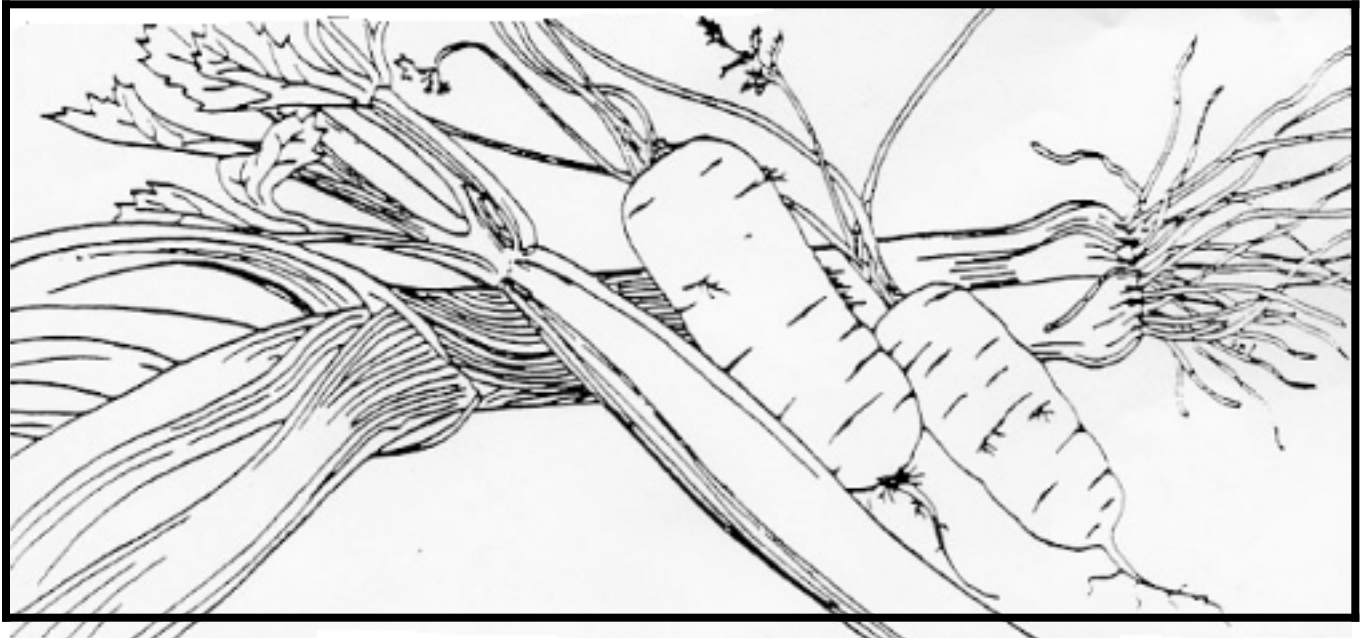
Taught in April and May. Topics include planning, planting, and eating from a summer garden using heat maximizing techniques to help crops deal with cool summers, identifying common pests of vegetables and herbs and managing them using Integrated Pest Management techniques.

Vegetables and Herbs: Fall (111E) (1 Credit)

Offered in the fall semester

Taught in September and October. Topics include planning, planting, and eating from a fall and winter garden, introduction to intensive gardening methods, preparing and improving your soil and choosing the best composting methods for your situation.

ENROLL ONLINE @ WWW.CCSF.EDU



These fun and practical classes are offered by the department of Environmental Horticulture and Floristry at City College of San Francisco, on Saturday mornings from 9 a.m. to 1 p.m. Each class consists of 2 hours of lecture and 2 hours of gardening experience in a large demonstration garden. The next class offered will be 111F, which will begin on February 3, 2007. It will be followed by 111G, starting on April 14th. 111E will be offered in the fall.

For more information see the City College of San Francisco website at www.ccsf.edu or e-mail the instructor at ppeirce@ccsf.edu.

Prerequisites: There are no formal prerequisites, but some gardening experience or a basic gardening class is recommended.