Continuing this popular class series is a pleasure -- one shared by attendees and presenters alike. It is a fundraiser for the Botanic Gardens. The classes being offered this spring are all back by popular demand. Payment is due in advance of each class. Please see below for registration information.

**Saturday, February 20, 9:30 a.m to 12:00 noon**
**Hemenway Garden.** Visit and learn from the ‘Two Worlds’ garden of Buck and Yvonne Hemenway, both Master Gardeners, nursery owners, and avid collectors. Their cactus and succulent gardens consists of old world South African, and new world American species, all fascinating, many rare. The Hemenways have traveled twice to South Africa and will share their newest insights into this fascinating area of the world.

**Saturday, March 20, 9:30 a.m to 12:00 noon**
**Maloof Foundation.** This garden visit is truly a garden tour. We will meet at the Maloof Foundation for Arts and Crafts, a private foundation and botanic garden in Alta Loma. This diverse water-wise garden is a combination of California Native and Mediterranean plants. Attendees will learn how to create the look of this beautiful garden on any size lot.

**Saturday, April 10, 9:30 a.m to 12:00 noon**
**Eva Mayer Garden.** Presenter Eva Mayer will focus on creative garden features in small spaces, offering her Riverside garden as an example. Her small residential lot has many landscape surprises, including wonderful structures, all of which Eva created on a limited budget. She will teach her methods of gardening creatively and inexpensively in a small space. Although water-wise, Eva’s garden is graced with a lush romantic and cottage like ambience.

**Saturday, May 8, 9:30 a.m to 12:00 noon**
**“Edible Flowers in Your Garden”.** After a resounding success of the previous fall version of the class, we are offering a spring sampling of more tasty and colorful recipes using edible flowers. While touring the spectacular garden of Lucy and Frank Heyming in peak season, Master Gardeners Lucy Heyming and Jean Weiss will explain growing and eating all the edible flowers that enhance the design. You will then enjoy a luncheon buffet of delicious appetizers, salads and desserts while sipping lavender lemonade. All recipes will be provided at this unique culinary event.

*The class fee is $35 for non-members and $30 for Friends of the Botanic Gardens members.*
*Payment is due in advance of class. To register, send checks made payable to UC Regents to Nan Simonsen, 3920 Ramona Dr., Riverside, CA 92506. Please include your phone and e-mail with your registration check. For more information contact Nan at the above address or (951) 788-5996 or Hm2grdn@aol.com.*

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**Spring 2010**
**UCR Botanic Gardens ‘In the Garden’ Class Tour Series**

**Name**

**Address**

**Phone #**

**Email Address**

**February 20 _____ March 20 _____ April 10 _____ May 8 _____**