

SATURDAY PROGRAMMING

	9:30AM - 10:30AM	11:00AM-12:00PM	12:30PM-1:30PM	2:00PM-3:00PM	3:30PM-4:30PM
Classroom 5 - Visitor Center	Fresh Made Simple: Seriously Easy Recipes for Fall Fruits & Veggies with Lauren Stein	Collards: A Southern Tradition from Seed to Table with Edward Davis	Homage to the Chestnut in the Early American Table with Tyler Brown	Essentials of Cheesemaking with Gail Hobbs-Page	American Artisanal Cheeses and Wines from Blenheim Vineyards with Sara Adduci and Tracey Love
Classroom 6 - Visitor Center	Growing Gourmet & Medicinal Mushrooms with Mark Jones	5 Must-Do's for Tomato Success with Craig LeHoullier	Pawpaw 101: In Search of America's Forgotten Fruit with Andrew Moore	Foodscapeing 101 with Brienne Arthur	Top 7 Medicinal Herbs for Your Herb Garden with Heather Wetzel
Classroom 7 - Visitor Center	The Wildlife-Friendly Garden with Tammi Hartung	John Bartram: America's Master Gardener with Kirk Brown	Seeds as Catalysts of Community with Tim Johnson	Easy Cold Frames with Rebecca Martin	Organic Home Made Pest Remedies with Tanya Denckla Cobb
Woodland Pavilion Visitor Center	Medicine Making 101 with Kathleen Maier	Your Most-Asked Questions about Composting - Answered! with Barbara Pleasant	Crop Rotations for Vegetables and Cover Crops with Pam Dawling	Chicken Whispering: Discover the Chicken You Never Knew with Pat Foreman	Edible Landscaping with a Permaculture Twist with Michael Judd
Vegetable Garden Tent	Cyder: Monticello's Table Drink with Chuck and Charlotte Shelton	Heirloom Apple & Artisanal Cheese Tasting with Gail Hobbs-Page and Tom Burford	Orchard Basics: Design, Planting & Maintenance with Tom Burford	Unusual Edible Plants & Fungi for Home Gardens with Jeanine Davis	First Fruits, Second Fruits--the transformation of the Old Southern Orchard 1800-1850 with David Shields
Seed Swap Tent	Seed Swap with Rodger Winn (9AM-11AM)	3000 Years of Appalachian Seed Saving with Bill Best	Seed Saving Demonstration with Rodger Winn	Seed Saving in the Monticello Flower Garden with Debbie Donley	Seed Saving in the Monticello Vegetable Garden with Pat Brodowski
Vegetable Garden Pavilion Walkabout	Thomas Jefferson's Revolutionary Garden with Peter Hatch	Monticello Herbs & Their Uses with Lily Fox-Bruguiere	Thomas Jefferson's Revolutionary Garden with Peter Hatch	Thomas Jefferson's Fruit Garden with Jessica Bryars	Monticello Vineyard Tour with Gabriele Rausse
West Portico Walkabout	Jefferson & Natural History Walk with Peggy Cornett	Slavery at Monticello with Monticello staff	Landscape Archaeology of Monticello with Fraser Neiman	Slavery at Monticello with Monticello staff	Monticello Natural History Walk with Jerry Therrien
Main Stage	Southern Table, American Plate: How Three Cultures Shaped Our Food Heritage with Libby O'Connell	Joel Salatin Talks with Thomas Jefferson: The Good & the Bad	Heirloom Harvest: Modern Daguerreotypes of Historic Garden Treasures with Amy Goldman	Extending the Harvest: Creating a Four Season Garden with Ira Wallace	The Cooking Gene: Tracing Your Family History through Food with Michael Twitty
Chef Demo Tent	Harrison Keevil, Owner of Brookville and Keevil and Keevil	Ian Boden of The Shack in Staunton	John Hoffman, Chef at Keswick Hall	Eric Breckoff of Piedmont Virginia Community College	Rachel Pennington, Baker & Co-Owner of the Pie Chest
Farmer Tent	Fermentation Panel: Virginia's Farm Wineries, Breweries and Kombucha	Using Virginia's Canneries with Allie Hill	Fall & Winter Veggies with Ken Bezilla	Distillation Panel Discussion	Scaling-Up from a Homestead Garden to a Market Garden with Cindy Conner
In the Monticello Kitchen	Paw Paw Tasting & Discussion with Andrew Moore	Flavors and Textures of the Late Summer Garden with Nathan Brand	Great Tastings with Josephine's Feast! with Laura O'Brien	Life, Liberty, and the Pursuit of Pickles with Kevin West	Lamb ham and the "Electric" Bradford watermelon... Old Time Favorites with Chef Tyler Brown
Mulberry Row	How Diverse are Today's Kitchens? with Corby Kummer	Africa on the Mountaintop with Michael Twitty		Chef James Hemings' Legacy and Enduring Culinary Influences: A Talk About James Hemings' Famous "Snow Eggs", Meringues" with Chef Ashbell McElveen	Chef James Hemings' Enduring Culinary Influences: A History of Beer Brewing at Monticello and Beyond with Tonya Hopkins
Vendor Demos	Healthy Homestead Homebrews with Dawn Story	Ricotta Cheese Demo with JQ Dickinson Salt	Herbal First Aid with Rob and Krista Rahm	Sipping from the Past-Jefferson's Table Drink with Vintage Virginia Apples	
Garden Tours	Garden tours offered throughout the day at 11:00, 12:00, 1:00, 2:00, 3:00				



Visitor Center Paid Program



Mountaintop Premium Programming



Mountaintop Free Program