

# 2026 THINK SPRING SEMINAR

Saturday, March 7, 2026

9 a.m. to 3 p.m. | Simpson College Kent Center  
701 N. C St., Indianola | Doors open at 8:30 a.m.



Join over 100 garden enthusiasts and hear inspiring speakers, win door prizes, shop with vendors, and enjoy a delicious catered lunch. **Master Gardeners earn 4 CEU credits for attending.**

## SPEAKERS



### 9 a.m. Getting to the Root of It: Managing Soil pH | Randall Vos

Randall has a wide range of experience in fruit production and other areas of horticulture. His commercial experience includes working at an apple orchard and in the floriculture industry. While in school in Michigan he worked with viticulture and other small fruit production. Prior to working in Extension, Randall taught production horticulture courses and served as the Coordinator for the Mid-American Wine Competition



### 10 a.m. Water-Powered Gardening: Your Hydroponic Guide | Amanda Kanehl

Amanda received her degree in Biological Conservation and Environment Science from Drake University along with a Horticulture degree from DMACC. Before taking charge of the Prairie Meadows Hydroponic Farm as a WesleyLife team member, Amanda put her passion for organic farming to work in the Aquaponics Greenhouse at Early Morning Harvest, a well-known farm in Panora.



### 1 p.m. 'The Heirloom Gardener': Traditional Plants and Skills for the Modern World | John Forti | Virtual Speaker

John is a garden historian and ethnobotanist who has directed gardens for Plimoth Plantation Museum, Strawberry Banke Museum, Massachusetts Horticultural Society, and Bedrock Gardens. He is the author of The Heirloom Gardener: Traditional Plants and Skills for the Modern World. John has served as chair for New England chapters of The Herb Society of America and Slow Food USA.



### 2:15 p.m. Fresh and Flavorful: Mastering Herbs in the Kitchen | Chef Steve Reed

With over 38 years of culinary experience, Chef Steve Reed brings a lifelong passion for cooking and teaching to every kitchen he steps into. Today, Steve serves as the chef for the Pi Beta Phi sorority at Simpson College, where he crafts wholesome, flavorful dishes that celebrate the beauty of fresh ingredients. A true advocate for cooking with fresh herbs, Steve often incorporates the herbs grown by his wife, Julie, into his recipes — adding a personal, homegrown touch to every meal.

**Tickets: \$55 in person | \$30 virtual | Deadline: 02/21/2026**

Register online at: <https://go.iastate.edu/HSILYW> or use the QR code

