



Virginia Gardens Oak Spring and Blandy Experimental Farm

Friday, April 25, 2025

Study Leader: **Chelsea Mahaffey** graduated from Temple University with a degree in Science, concentrating in Horticulture. She obtained a certificate in Management Development from University of Virginia’s Darden School of Business. She completed the Fellows program from Longwood Gardens, a 13-month leadership development program for the next generation of public garden leaders. Some of the great gardens she has worked at includes Missouri Botanical Garden, Pennsylvania Horticultural Society, and currently, Lewis Ginter Botanical Garden. Chelsea is on a mission to visit every public garden in North America!

Smithsonian Rep: **June Gallagher**
Cell Phone: **703-965-5223**

7:30 a.m. Depart from the Mayflower Hotel
7:55 a.m. Pick up stop at Vienna Metro, South Side Kiss and Ride

9:00 a.m. **Oak Spring**
Free time to explore the property, which will feature demonstrations, talks, and tastings.

12:00 p.m. Depart

12:30 p.m. **Blandy Experimental Farm (State Arboretum of Virginia)**

Enjoy a Le Bon Catering Boxed lunch in the library and talk on the Arboretum Centennial with Anne Marie Chirieleison, Director of the Foundation of the State Arboretum of Virginia

Menu: *Salmon Nicoise Salad: Grilled Salmon, Herbed Potatoes, Green Beans, Tomatoes, Olives & Hard-Boiled Egg on Organic Mixed Greens Served with Herb Vinaigrette Dressing. Brownie or Cookie for Dessert. Bottled Water.*

1:45 p.m. **Group 1 - Arboretum diversity tour in the Conifer Collection with Maggie McCartney, Field Station Manager**
Group 2 - Spring ephemeral wildflower tour in the Native Plant Trail woodland with Ariel Firebaugh, Director of Scientific Engagement

2:15 p.m. Groups switch

3:00 p.m. Self-guided exploration of grounds if time allows, and restroom break
4:00 p.m. Depart

5:00 p.m. Approximate drop off at Vienna Metro, South Side Kiss and Ride
5:30 p.m. Arrival at the Mayflower Hotel

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