



Get "Down and Dirty" with Idaho Bo and Vivacious Vic

Join Idaho Bo and Vivacious Vic every other Sunday at 5 p.m. ET, 4 p.m. CT, 3 p.m. MT and 2 p.m. PT for a deep dive into the art of organic gardening, sustainable living, and the magic of plants. From homesteading and foraging to food preservation, plant alchemy, and crafting medicinal and beauty products, this show's got it all. Tune in for recipes, fermentation tips, and the secrets of herbs and spices—plus explorations into electro-culture, biodynamic planting, and Anastasia's Kins Domains from the Ringing Cedars series. With decades of gardening experience across California, Oregon, Washington, Arizona, Mexico, and Wales, Bo and Vic bring practical wisdom and a passion for eco-conscious living. Expect lively chats with guest experts and answers to the big question: Got land? Now what? Perfect for gardeners, homesteaders, kitchen enthusiasts, and anyone eager to live closer to the earth. Perfect for homesteaders, foodies, and eco-enthusiasts. This duo brings practical know-how with a dash of wild charm straight from the soil to you soul.

Meet Vicki and Bo...

Welcome to Down and Dirty with Idaho Bo and Vivacious Vic! I'm *Idaho Bo*, a horticulture junkie in love with plants since I was a kid, when my German-born mom schooled me in flower names and natural cures, all while I roamed wild in the 1960s SoCal fields, mountains and beaches. Forget Barbies, I was catching horned toads and frogs, picking flowers and growing plants in the backyard early on!

I earned a Horticulture degree in Cali, then hauled my know-how to Idaho, receiving a Master Gardener certification from Ada County Extension to learn how to tame this frosty dirt. I've worked in many plant nurseries, sculpted landscapes, and drowned neighbors in so much veggie loot, they started barricading their doors—cue my Food Safety Advisor gig, where I now can teach the masses to pickle, ferment, and pressure-can like champs.

With Vic, we're slinging a century of plant-powered sass: organic gardening, sustainable living, and herbal alchemy—I've got a side hustle whipping up organic tinctures and beauty brews from herbs I grow or sustainably forage on my hikes in this wild Idaho landscape. Chickens? Check. Goats? Been there. Foraging mushrooms and berries? Oh, honey, Mother Nature's my BFF. So buckle up, 'cause we're dishing up the dirt with a side smirk and a dash of love!

Meet *Vivacious Vic*, a gardening guru with a green thumb and a knack for making landscapes practical, sustainable and beautiful. Born in Idaho, Vicki started gardening at age 10 and has been digging in the dirt ever since. She's a certified expert with a Master Gardener certification, a Bach Flower Remedy certificate, and a permaculture certificate—She approaches all of these interests and talents with passion and respect for the forces and patience of nature. At the age of 68 it has become very important to add wit and whimsy to her projects because in her experience the universe often has other plans for how things turn out and it is usually better than planned.

For 20 years, Vicki owned a garden landscape business, turning ordinary yards into extraordinary oases. Now, she's thriving in Community Supported Agriculture (CSA) and consulting, and all aspects of food harvest and preservation, helping folks grow their own veggies and create backyard paradises so stunning, even the squirrels stop to stare.

With her infectious enthusiasm and wealth of knowledge, Vicki will have you smiling all the way to the compost pile.