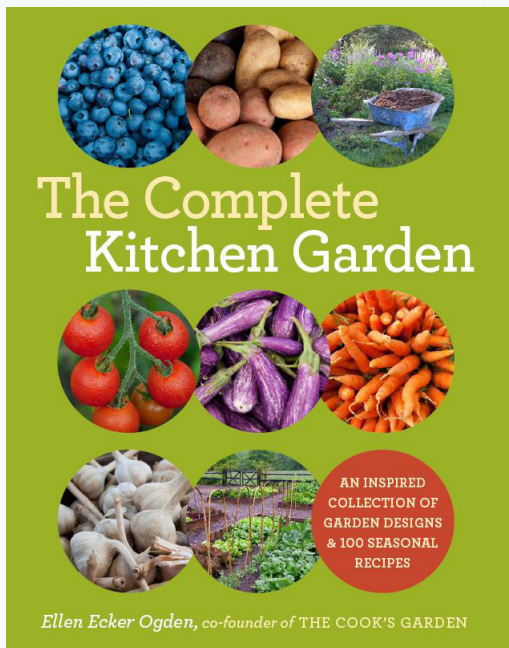


Elevate your garden from ordinary to extraordinary

Ellen Ecker Ogden's latest book presents a wide-ranging collection of 15 kitchen garden designs with full-color illustrations, 100 seasonal recipes, and over 300 color photographs



To find *The Complete Kitchen Garden* and fresh ideas for the kitchen gardener, go to

www.ellenogden.com

Ellen Ecker Ogden is a food and garden writer, and the co-founder of *The Cook's Garden* seed catalog. She is the author of *From the Cook's Garden*

and *The Vermont Cheese Book*. Her kitchen gardens have appeared in numerous national publications including *Martha Stewart Living*, *Horticulture*, and *Eating Well* magazines as well as the *New York Times* and *The Boston Globe*. She has been a guest on PBS's *Victory Garden* and the "Baroness of Basil" on HGTV. Ellen lives and gardens in Vermont.

ELLEN ECKER OGDEN

Author of *The Complete Kitchen Garden*



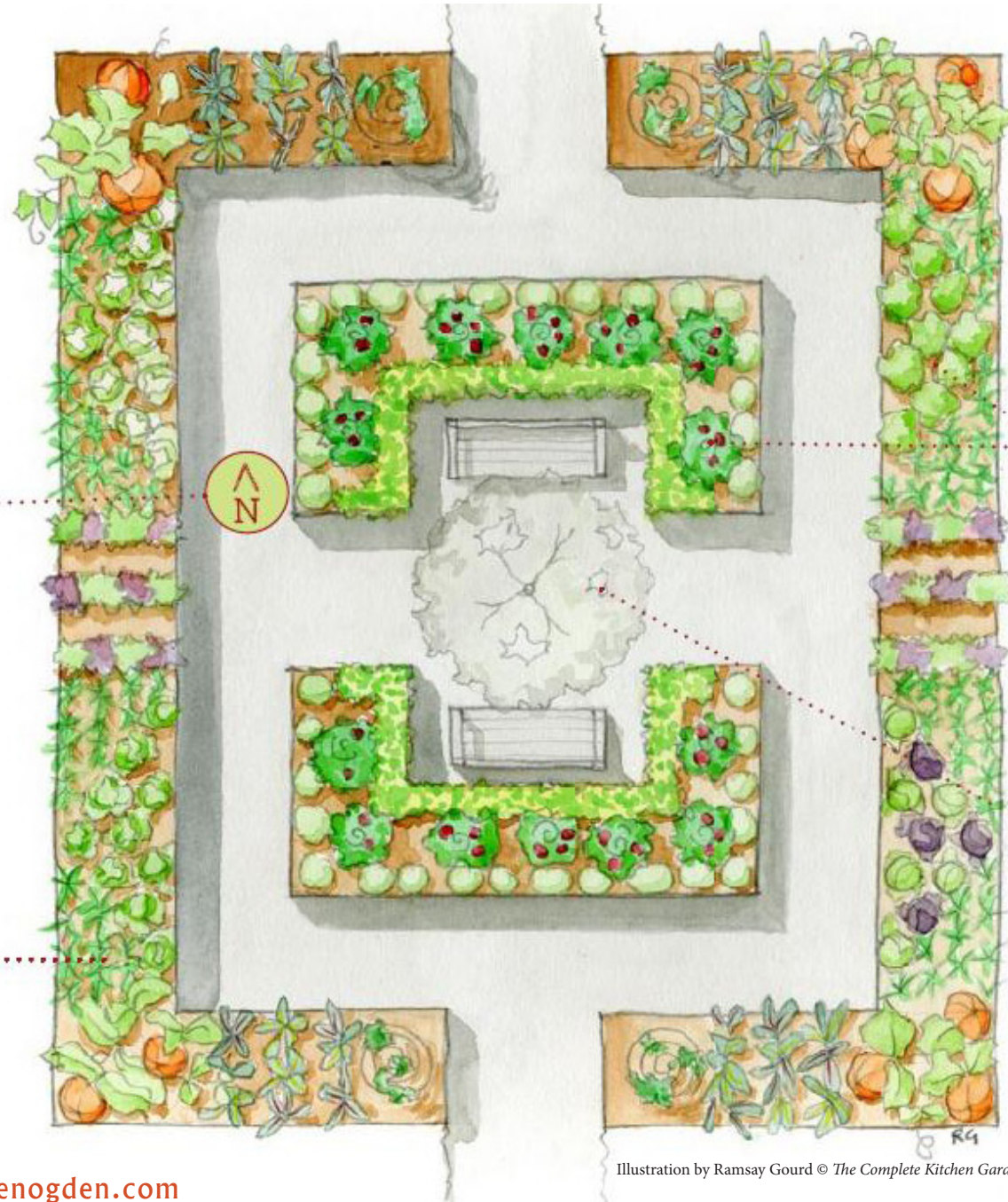
The Art of Growing Food

Designing the Kitchen Garden

The Site Pick a kitchen garden site with good southern exposure, and then consider all the views both inside and outside the house. Picture in your mind how a garden could fit into your landscape and the natural routine of your day. Would you enjoy looking down on the garden from the kitchen window?

Garden Paths Paths hold the design together and establish the character of the kitchen garden. Set the paths between the garden beds in a practical design that allows enough room to turn the wheelbarrow, and easy movement. The main garden paths are ideally 3 to 4 feet wide, while auxiliary paths can be just enough for a stepping stone to get in to the beds for weeding. Plan your paths for easy access to the tool shed and compost pile.

Garden Beds Determine if you prefer a raised bed or one that is flush with the ground. Square and rectangular shapes are easier to plant than round. Garden beds should be preferably 3 feet, or no wider than your arm can reach to avoid stepping into the center of the beds.



Boundaries A garden wall around the perimeter of the kitchen garden creates a transition between the garden and the lawn. Consider a low stone-wall, a boxwood hedge, a rustic split rail fence. Consider the type of fence or border that fits your own garden style, and how essential it is to serve as a barrier to rabbits and other small animals, or for privacy.

Plant Materials Create a plan that involves rotating crops each year to build the soil and enhance the nutrients that the plants receive. Each spring and fall, build the soil with compost and other amendments. Select plant varieties that you cannot buy at the market, with exceptional flavor and color.

Add Personal Touches Include benches for relaxing, tables for eating, a trellis for arbors and garden art that makes you smile. Remember to have fun in your garden and enjoy the beauty and the magic that happens when you connect with the food you grow and your edible landscape.

www.ellenogden.com

Illustration by Ramsay Gourd © *The Complete Kitchen Garden*