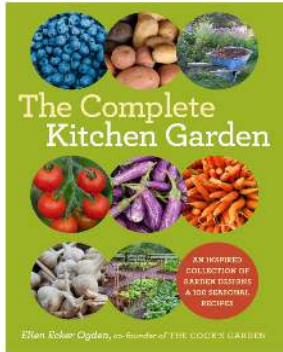


Ellen Ecker Ogden, Author and Garden Speaker

Lecture Topics and Books for 2022 Season.



#1 The Art of Growing Food

As co-founder of *The Cook's Garden Seed* catalog, you will learn Ellen's six steps to successful kitchen garden design based on her years as an artist, a gardener, and a cook. In this lecture Ellen delivers fresh ideas to show you how to bring art and whimsy to the kitchen garden, while also maintaining productivity and easy maintenance.

You'll discover how to design and plant an edible garden with an eye towards beauty, bounty and sanctuary. Suggestions for what to grow based on Ellen's favorites: Italian Purple Pole beans, Piccolo Verde basil, Troutback lettuce and ornamental artichokes.

This lecture revolves around ideas and photographs from her book, *The Complete Kitchen Garden*. Be ready to transform your classic vegetable garden, into a spectacular European potager. ❖

#2 New Heirloom Garden

In this lecture, you will learn Ellen's favorite heirlooms, based on productivity, beauty and flavor. View designs and photographs from her new book, and discover why heirlooms matter for the future of our gardens.

Take away fresh ideas for what to grow for the best-tasting vegetables, and dig deeper into the diverse plant world of open pollinated seeds.

As a cook, Ogden will share her favorite recipe ideas, along with her top 5 reasons to plant an heirloom garden. Join the delicious revolution and discover heirloom vegetables, forgotten fruits, and fragrant flowers.

This lecture is based on Ellen's newest book, *The New Heirloom Garden*, sure to please cooks who love to garden, who seek the best flavor. ❖

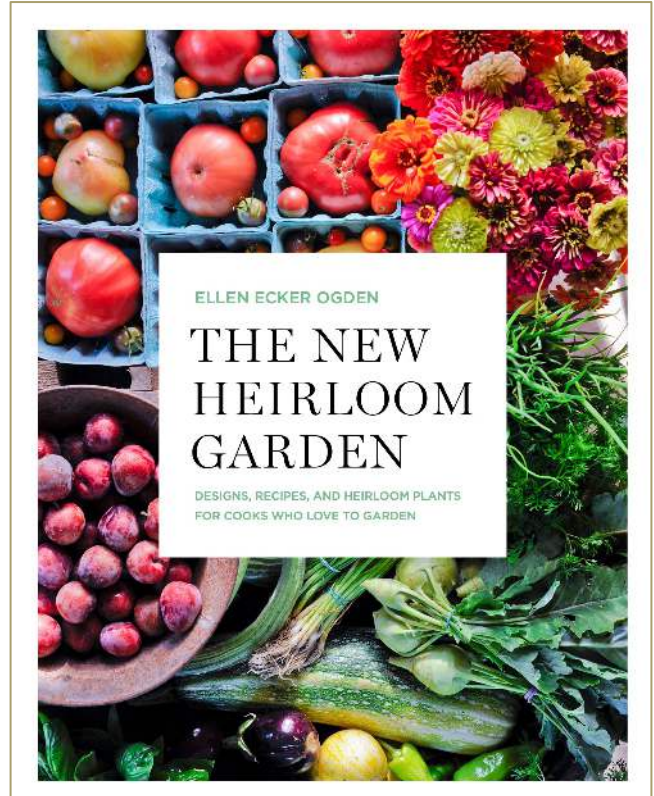
General Fees and Availability for the 2022 Season

Virtual Zoom Lectures	\$350 55 minutes with Q & A
In-Person Lectures	\$650 Within a day's drive
Key-note & Symposiums	\$850 Overnight and long distance (plus travel)

Inquire about book talks, and all-day kitchen garden design workshops.

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For Cooks who Love to Garden | Kitchen Garden Designs

Lectures and workshops for garden clubs, symposiums, botanical gardens.

ELLEN ECKER OGDEN is an award winning kitchen garden designer who lives in Vermont. She is the author of *The Complete Kitchen Garden*, *The Vermont Cheese Book*, *The Vermont Country Store Cookbook*, and her newest, *The New Heirloom Garden*. Her articles and kitchen garden designs have been featured in the *New York Times*, *The Boston Globe* and *Martha Stewart Living*, Garden Design, Better Homes and Gardens, Eating Well, among others. Her lectures teach kitchen garden design for cooks who love to garden, sharing tips on what to grow for flavor and charm.

www.ellenogden.com.

Audience Reviews: "Engaging, Inspiring, Delightful! After listening to Ellen's wonderful presentation on growing beautiful food, so many of us are inspired to create kitchen gardens of our own or add elements to our existing gardens. Really enjoyed this presentation and ready to get digging in the dirt!" -N. Shore Garden Club

"Ellen is a marvelous speaker – warm, engaging, knowledgeable, and passionate. She brought us new and inspiring ideas for growing vegetables, and a great book as well. Ellen was a pleasure to work with and we would definitely recommend having her for your event!" --Master Gardeners Symposium of Oakland County

"I had the pleasure of seeing Ellen at the Redwood Library in Newport, RI. Her presentation was full of inspiring themes for edible gardens delivered with wisdom, humor, and passion. I can't wait to play in my garden. I left brimming with fresh ideas." – P. Bailey, Newport Garden Club

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