

The Art Growing Food | Virtual Class Series

Are you ready to redesign your existing kitchen garden, or create a new kitchen garden? Get out the graph paper and pencils, photos of your garden, and I'll show you how to set up your garden for beauty and productivity.



Why Grow Food? A beautiful food garden is both a source of nutrition, yet also feeds your mind and spirit as a sanctuary for living. In this four week (virtual) class, The Art of Growing Food you will learn how to turn your ordinary vegetable garden into an extraordinary European style potager.

Be Inspired! In this virtual on-line class, you will receive the training to get started designing the garden of your dreams. I'll show you my technique for the organic four square rotation design and help you select the best varieties for your kitchen garden for growing and cooking from your garden. Start now, just in time for the new garden season.

"Engaging, Inspiring, Delightful! After listening to Ellen's wonderful presentation on growing beautiful food, I was inspired to create a kitchen garden. Really enjoyed this design class and ready to get digging in the dirt."

- P. Bailey, Newport, RI

To register: ellenogden.com | Sign up for class or free introductory class.

Here's an overview of what to expect in the class:

Choose Elements that Add Style

Garden beds, paths and areas for comfort are all about creating a sanctuary for you to enjoy. In this class, you'll begin to see your garden as a whole, and to look at the new ways to both enhance your experience and make your garden more efficient.

Each class has a worksheet plus templates with garden designs for you to customize and use for your own. The goal is to get you off to a healthy growing start.

- **Week One: Start with a Plan**

A beautiful garden starts with a design on paper. By learning to draw out the garden first, you will save time and money. You'll site the garden with the most full sun, plus learn how the weather and other elements can impact your gardening efforts.

- **Week Two: What to Grow**

Skip the ordinary and plan to grow the extraordinary! Grow vegetables with exceptional flavor, flowers with old-fashioned fragrance, and herbs that elevate your cuisine. You'll learn my tried-and-true favorites to set you on the right path, that are both easy to grow, and abundant to harvest.

- **Week Three: Seed Starting & Growing**

Seeds are living organisms, and require heat, soil and water in order to germinate and thrive. In this lesson, you will learn what to grow for your climate, how to start seeds in advance and when to direct sow into the garden. Most importantly, knowing a succession of seeds going for a longer gardening season.

- **Week Four: Tools & Healthy Organic Soil**

Essential garden tools are akin to cookery tools; learn what you truly need and how to use them, and your efforts will be rewarded. In this lesson, I'll show you what you will need to get the job done, and why it is important to set up a garden shed near the garden for efficiency and convenience.

The Art Growing Food | Four Class Series | \$350.

Virtual class via Zoom | Discussion and homework each week | Free templates from my book.

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