

# Grow It, Eat It, Preserve It



## September 22 ~ SIMPLY RADISHING!

Come Explore cooking and creating with Daikon Radishes.

Take away - recipes & seeds

**12:00PM \$15**



## November 18 – Edible Arrangements

Come make an arrangement using a small pumpkin as the base~ add dried herbs, flowers, and seed pods to dress up your holiday table.

**Two Classes 12pm & 5:30pm \$20**

Take away – arrangement

## January 16~ Keeping a Well Stocked Pantry/Ideas for Quick, Healthy Meals

Quarantine, empty grocery store shelves, difficult to find ingredients~ some of the life in COVID challenges we all face



Tasting and Recipes

**10:30-12:00 \$15**



## March 20 Edible Landscapes

There's nothing better than grazing your way thru your own yard! Learn how to incorporate some edibles into your landscape.

Take away~ handouts, seeds(kale, chard ect)

**10:30-12:00 \$15**



## May 15 Pizza Garden

Get the essential plants and growing instructions to help create a delicious pizza fresh from the garden!

Take away – select 4 plants to help start your own Pizza garden

10:30 -12:00 \$15.00

**Class size: Max. 12/class (Class will be subject to cancellation with fewer than 10 registered participants.)**

**If you sign up for all 5 classes total of \$80 regular we will discount to \$70**

**Classes must be paid for at time of registering online or by mail or drop off check.**

**No refunds can be given as we will have purchased the materials ahead of time for the class and will not be able to return them. We will gladly give you the handouts from the class another day.**