ELLEN ECKER OGDEN

Author, Lecturer, and Kitchen Garden Designer

2017-2018 Lecture & Workshop Series



Co-founder of The Cook's Garden seed catalog and author of numerous books including The Complete Kitchen Garden, Ellen's

articles and designs have appeared in *Martha Stewart Living*, *Garden Design*, and *Eating Well* magazines as well as the *New York Times* and *The Boston Globe*. For more information, visit www.ellenogden.com

of Growing Food

Art

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2017–2018 Lecture & Workshop Series

The Art of Growing Food

55 min. illustrated lecture. In my most popular presentation, learn how to grow an edible garden with an eye toward beauty, easy care, and pleasure. A true kitchen garden opens your senses both in the garden and in the kitchen. Discover six steps to successful kitchen garden design, based on classic design techniques.

Kitchen Garden Design

3-hour or full-day lecture with hands-on design class. Welcome to the modern kitchen garden! Learn how to take a fresh look at growing vegetables. As a group and individually, we will create edible garden designs that have style and visual appeal, and look at new ways to fit growing areas into the natural landscape. Bring photos of your garden.

The New Heirloom Garden 55 min. illustrated lecture. New! Be inspired to take a fresh look at what to plant and why, discover heirloom varieties to bring back to your garden to add color, aroma and exceptional taste. Learn why seed saving is key to the future of gardening, and how you can save your own seeds.



Crazy Healthy Herbs, Greens, & Edible Flowers 55 min. illustrated lecture.

Discover the wide world of flavor with herbs, greens and edible flowers that form a tapestry of color and texture in a kitchen garden, or patio container. Learn my favorite European heirlooms, and tips for keeping a succession going all summer long. Naturally high in flavor, and ranked the best nutrition per square foot of space.

Ten Ways to Design an Artful Kitchen Garden

55 min. illustrated lecture. **New!** Everything I know about creating beautiful gardens, I learned in art school. You will learn 10 ways to think like a food artist, and be inspired to translate art from paper into the garden. Light-hearted, and guaranteed to turn work into play, fill your garden with dazzling color and piquant flavors. Enliven the appetite, both in the garden and in the kitchen. Recipes included!

Ask about the richlyillustrated *The Complete Kitchen Garden*, available for most presentations.

Find more details at: www.ellenogden.com

Illustration by Ramsay Gourd © The Complete Kitchen Garden