

Kitchen Garden Designer

ELLEN ECKER OGDEN is the co-founder of *The Cook's Garden* seed catalog and author of numerous books including *The Complete Kitchen Garden*. Her articles and designs have appeared in *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. As an award-winning



food and garden writer, Ellen is known for her informative and fun-loving garden talks and design workshops. Her designs combine artistic elements with classic garden-design techniques that elevate a backyard vegetable garden into a European-inspired kitchen garden.

Her popular lecture theme, **The Art of Growing Food**, simplifies and takes the mystery out of growing an ornamental edible garden. Visit her website for a complete list of lectures and workshop topics.

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ELLEN ECKER OGDEN

Author of *The Complete Kitchen Garden*



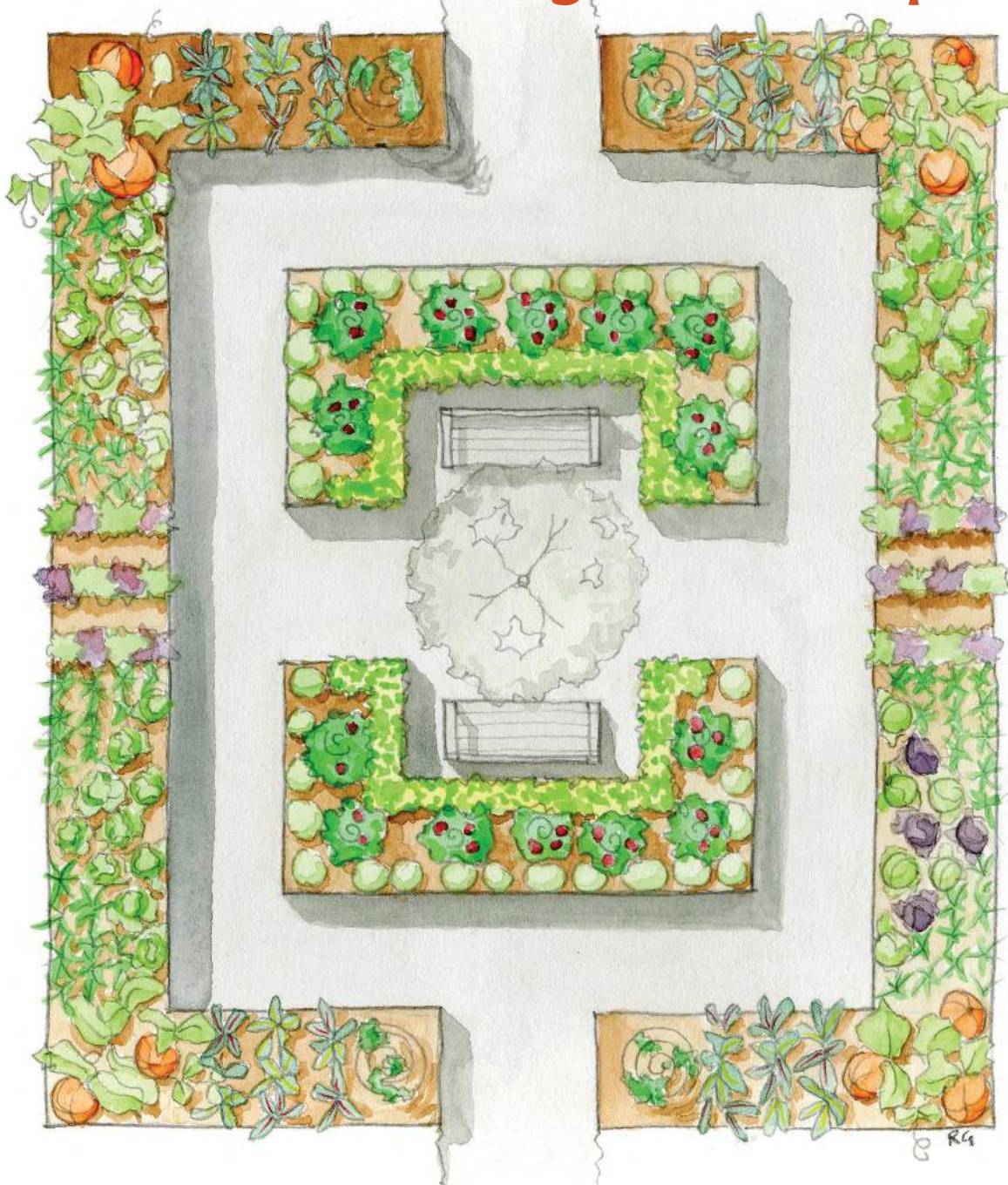
The
Art
of
Growing Food

Lectures & Design Workshops

Why a Kitchen Garden? A kitchen garden is more than just a place to grow food, and in my lectures you learn about how to design for ease and enjoyment, what to plant for the best-tasting harvest, and why a kitchen garden enhances every home.

The Art of Growing Food Creative Garden Design for Cooks Take the mystery out of growing an edible garden, and learn how to simplify the design process and organize for beauty and productivity. As an artist, cook and gardener, Ellen shares the true meaning of a kitchen garden, and how it opens the senses—both in the garden and in the kitchen—with her six steps to success.

Designing a Kitchen Garden Theme Garden Designs for Gardeners Imagine a kitchen garden that embraces beautiful food, is easy to maintain, and combines productivity with creative touches. In this lecture you will learn how to add all these to your garden, and why a new kitchen garden is not the same as your grandmother's vegetable garden. Match your personality to the garden design, and be ready to turn work into play.



From a Cook's Garden Growing for Flavor and Visual Impact In this lecture, you'll get to know the very best vegetables, greens, and herbs bred for flavor and visual impact—in the garden and on the table! Be inspired with a tapestry of vibrant colors, flavors and new varieties that will keep your garden at the cutting edge. Adopt Ellen's 80/20 rule and try something new in your kitchen garden.

The Salad Bowl Greens, Herbs, and Edible Flowers Adaptable to small spaces and containers, savory greens, herbs and edible flowers are a best-kept secret among gardeners who love to cook. Learn how to design wonderful containers and pocket gardens with aromatic herbs and healthy, quick growing salad greens near the kitchen door. Ideal for cooks who love to garden.

All Lectures are based on *The Complete Kitchen Garden*, available from Abrams Books (Stewart, Tabori and Chang). ISBN# 978-1-58479-856-9