

Keep Growing Detroit Presents:

The Urban Garden Education Series FALL 2015



FARM EDUCATION

DETROIT FOOD ENTREPRENEUR LEGAL WORKSHOP

Thursday, July 30th, 6-8:15PM at the Damon J. Keith Center at Wayne State University Law School 471 W Palmer Ave. This workshop is for individuals, nonprofit organizations, and for-profit businesses to learn how to navigate the different areas of law that may impact their farm, garden, or food business from experienced attorneys. Co-hosted by The Great Lakes Environmental Law Center and Keep Growing Detroit. **Please register for the event in advance by emailing Nick Leonard and nicholas.leonard@glelc.org.** Free parking available at the Keith Center.



WINTER HARVEST: Introduction to Season Extension

Thursday, September 10th, 6-8PM at Beaverland Farm, 15078 Beaverland St. west of Outer Dr. south of Fenkell Did you know it's possible to be harvesting vegetables 12 months of the year? With the right crops and a little bit planning and protection we can keep our gardens growing all year round. Join us for this session to learn the ins and outs of extending your growing season.

BUILDING HEALTHY SOILS

Thursday, September 17th 6-8PM at Urban Hope Market Garden, 632 Philadelphia St north of East Grand Blvd west of Woodward Healthy plants grow from healthy soil, but how do you know if your soil is

healthy or not? We're fortunate to have Dr. John Biernbaum from MSU join us to share his expertise of growing good soil at this class. He'll explain the various components of soil, how to do an assessment of soil quality by observation and holding soil in your hands, and talk about techniques for building soil naturally. The class will also cover how to take and interpret soil test results.

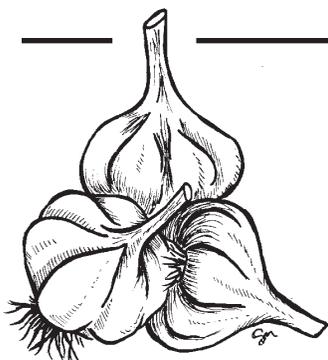
FARM FOOD SAFETY MOCK AUDIT: Preparing Urban Growers for Third-Party Food Safety Certification

Thursday, September 24th, 5:30-8:30 pm, location TBA Join us for a farm tour and mock food safety audit with Michigan State University Extension Educator Phil Tocco. The tour and audit will examine farm food safety plans and documents, water sources, employee policies, contamination risks, used and storage of chemicals, and harvest operations. Gardens and farms who are selling their produce are highly encouraged to attend.

GRANT WRITING

Thursday, November 5th, 6-8 PM at the Repair the World/BUILD Offices 2701 Bagley Ave south of Michigan west of Rosa Parks Many Detroit gardens are growing bigger and better each year, but with this progress can also come the need for more resources to sustain the growth. This grant writing class will help you navigate the world of funding opportunities for community-based projects. Whether you need a small grant for a few supplies or a large grant to fund a major project, this class will help you create a budget, search for funding and put together your proposal to reach your goals.

GARLIC AND PERENNIALS



GARLIC PLANTING WORKDAY AND SEED DISTRIBUTION

Tuesday, October 6th, 6-7:30PM at the Plum St. Market Garden, 2202 Third St. by the MGM Grand Casino Parking Garage Just when you think your gardening season is over...it's time to plant garlic! Tasty, nutritious and easy to grow, garlic is planted in October for harvest in the following July. At this working lesson, participants will pitch in to plant Plum Street's garlic patch for the season while learning how to cultivate this great crop. The garlic grown at Plum is also the source for seed we distribute to participants in the GRP, so come on down and get some garlic to grow in your garden!

PERENNIAL DISTRIBUTION AND EXCHANGE

Tuesday, October 20th, 6-7:30PM at the Plum St. Market Garden, 2202 Third St. by the MGM Grand Casino Parking Garage Perennial flowers (the ones that come back every year!) can add beauty, pollinators and a great design element to your garden. Once established, they are fairly low maintenance and you can avoid the expense and time that it takes to plant annuals each year. This short workshop will share tips for growing and propagating perennials and we hope to have some perennials to send home with participants as well!



Urban Garden Education Series classes feature skills and techniques for growing, preserving, selling, and eating healthy vegetables from the garden. Classes are coordinated by Keep Growing Detroit. For more information call 313-757-2635, email keepgrowingdetroit@gmail.com, or visit detroitagriculture.net. Class fees are \$3 for GRP participants and \$5 for non-GRP participants.

CUT FLOWERS AND HERBS



UNIQUE PERENNIAL HERBS PROPAGATION: Seeds, Cuttings, Transplants and More!

Thursday, August 13th, 6-8PM at the Plum Street Market Garden, 2202 Third Street at Plum St south of I-75 near the MGM Grand Casino parking structure. There are many varieties, shapes and sizes of perennial herbs that we can grow here in Detroit. In this class we will explore how to grow and use some unique varieties including: valerian, hyssop, hops and more. Seeds and plant starts will be available for participants.

CUT FLOWERS

Saturday, August 15th, 1-3PM at Fresh Cut Flower Farm 1764 W. Forest, at the corner of Rosa Parks.

Flowers are a great addition to any vegetable garden. They add color and interest as well as often attracting beneficial insects. In this session local flower farmer Sarah Pappas will share tips on growing and arranging cut flowers.

COOKING AND FOOD PRESERVATION CLASSES



EAT WHAT YOU CAN AND CAN WHAT YOU CAN'T: Hot Water

Canning with Anika Grose from Detroit Sweets

Thursday, July 30th, 6-8PM at the Eastern Market Community Kitchen, 2934

Russell in Shed 5. When you know how to properly can your harvest, you don't have to let a single ripe fruit or veggie go to waste! You can enjoy your home-grown produce year round with this useful skill. Anika Grose of Detroit's Sweets will teach safe and easy hot water canning methods that you can use in your own home.



AMAZING APPLES: Making Cider, Sauce, Vinegar and More!

Saturday, August 22nd, 1-3PM at the Palmer Park Garden and Orchard, 910 Merrill Plaisance, park in the lot near the splash park

An apple a day...we all know how the saying goes! While there is nothing quite like biting into a delicious crunch apple, it's time get creative with what else we can create with our local apple harvest. This class will provide inspiration and recipes for making a variety of apple products, including applesauce, hard cider, apple-cider vinegars, tasty apple desserts and more. We'll also have a cider press at this class to churn out delicious refreshments!

FLAVOR MAKERS: Making Herb Mixes, Spice Blends and Rubs!

Thursday, August 27th, 6-8PM at St Matthew's & St Joseph's Episcopal Church 8850 Woodward Ave Easy to grow and very productive, herbs are great addition to any garden. A pinch here and a pinch there can add a lot of flavor to cooking, but sometimes we get to the end of the season and wonder how we can possibly use all we've grown. At this spicy class, we'll show you how to dry, blend and store herbs for culinary use. We'll learn to mix curry, make bouquet garni, BBQ rubs and more!

PICKLING AND FERMENTATION: Sauerkraut, Pickles, Dilly Beans and More!

Monday, September 28th, 6-8PM at New Prospect Baptist Church, 6330 Pembroke Ave south of 8 Mile west of Livernois

What's not to love about a salty pickle and a tangy batch of sauerkraut? Beyond the delicious flavors that they bring to your meals, pickling and fermenting is a great way to utilize and preserve the bounty of your vegetables from your garden. This workshop will cover the various methods that can be used to preserve vegetables and we'll share tried and true recipes for sauerkraut, pickles, dilly beans and more!

EXPLORING OUR CARBON FOOTPRINT: Cooking Seasonally, Eating Regionally

Monday, October 19th, 6-8PM City Temple SDA Church, 8816 Grand River Ave south of Joy Rd. Let's shrink our carbon FOOD print! Did you know that the energy it takes to grow and transport food is one of the greatest contributors to greenhouse gas emissions? In this class we will discuss the role that food plays in global warming and what we can do to shrink that impact by growing and eating local.

HOME BREW: Making Craft Beer Detroit-Style

Thursday, October 22nd, 6-8PM at Batch Brewing Company 1400 Porter St. south of Michigan east of Trumbull We grow our own food, so why not make a local beverage to compliment it?! This DIY beer-making session will demonstrate the steps to make craft beer and highlight the ingredients that you can grow in your garden for your own special Detroit brew.

RSVP Only! QUICHE' NICHE: Cooking Quiches with Perennial Edibles

Monday, November 23rd 6-8PM at the Russell St Deli 2465 Russell St in Eastern Market north of I-75 As the weather starts to cool, we're going to warm up the oven for a cooking class with Chef Jason Murphy of Russell Street Deli. Jason will show us how to make a perfectly crafted quiche full of our favorite perennial vegetables, like asparagus, sunchoke and garlic chives.

SAVORY PIE MAKING with Sister Pie

Monday, December 7th 6-8PM Location TBA Savory pies! Need we say more? Chefs from one of Detroit's newest culinary destinations, Sister Pie, will inspire participants to take nutritious veggies and savory flavors from the garden to the oven with tasty recipes and tips for making pies. No cooking class is complete without samples.... again, need we say more?

U-PICK FARM TOUR

RSVP Only! TOUR: Apple Picking

Saturday, September 26th, 9AM-2PM Leaving from the Keep Growing Detroit Office 76 E.

Forest. You Pick, You Eat! Get ready to stretch your arms into the trees to pick a delicious bushel of apples this fall. This tour to a regional Michigan apple farm will be a tasty trip where you can pick to your heart's delight and enjoy a fall day in the company of fellow gardeners. The tour is \$5 for GRP members and you pay for what you pick (pricing available closer to the event). RSVP with Kido at 313-757-2635.

