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Kitchen Garden Day in Beverly

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This has been an interesting Summer for gardening. Very Challenging, but interesting. My container garden has been incredibly productive- in fact, beyond my wildest expectations. The use of my own compost and organic soil made for some very happy plants. Also was reminded that companion planting is a very good way to help keep the pests under control, and to find out what plants do not like each other. Had to move a couple things.
I have been doing a lot of experimenting with fermentation, and old fashioned pickling- with whey and salt, not vinegar. I am loving the results, and the flavors. I have a nice mix of herbs, vegetables, edible flowers, native species , wild foods and of course, plants for bees, butterflys, hummingbirds and gold finch to name a few of the daily visitors.
For Kitchen Garden Day, there will tours of the garden, tastings of wild foods and fermented foods, free nutritional consultations and more. Please call in advance so I know how many to expect, and also to make sure I have time to do your consultation. If we have too many guests, then I can schedule a consultation in the future.
I also would like to let folks now that we can trade, share or give excess from our garden too. I have some perennials and fresh herbs to share. If you have extra produce from your garden, I am also collecting anything you would like to donate to the local food bank.
Stop in and say hello! Call for information and reservations. 609-747-1458.

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