

**Cooking and Gardening from an Edible Garden**  
**Slide presentation and Cooking Demonstration**



Liz will take you on a slide presentation tour through her cottage sized gardens. Learn how to use every inch of a small garden to maximize its beauty and its bounty using herbs, edible flowers, fruits, and vegetables as part of an edible landscape. Take in the varieties of ornamental and edible plants as Liz offers tips about how to plan ahead so that you can truly enjoy the fruits of your labor.

Following the slide presentation will be a cooking demonstration and sampling of two delicious recipes featuring fresh, healthy ingredients. Add in Liz's easy cooking technique tips and you are on your way to creating great meals you can prepare at home. [Knives and knife sharpeners](#) will be available for purchase.

**Program Fees**

**Private Parties, Clubs, Retail Shops, Markets:**

\$350 plus .51 per mile travel.  
0-35 guests  
Additional guests \$3.50 per person

**Public Libraries:**

First Booking: \$150 plus .51 per mile travel.  
Repeat Bookings: \$200 each plus .50 per mile travel.  
0-35 guests  
Additional guests \$3.50 per person