

## Gardening Projects Class

**Class title:** Gardening with edible flowers

**Brief description:** This class will afford all participants to plant edible flower seeds into their own pot, identify the seed, and mark their containers to take home their pots. The master gardener will speak to how simple it is to grow edible flowers, what type of care they require, and when and how to harvest. We'll spend time on naming a variety of edible flowers, particularly those used by many chefs in their salads.

This is a two-part class series. The first class will offer several edible plants ready for adding texture and new flavor to a salad. The second class, we will identify the plants and then discuss some of their characteristics relative to their flavor. These are both hands-on classes!

**Materials:**

- edible flower plants such as violets, borage blossoms, hibiscus, lavender, pansies, roses, sage flower, zucchini blossoms
- gloves,
- soil,
- pots,
- sticks to label,
- boxes to carry

**Steps:** All class participants will partake in placing soil into a pot, understanding the type of edible flower seeds they are getting, marking their containers and getting their pots ready with water to take home.