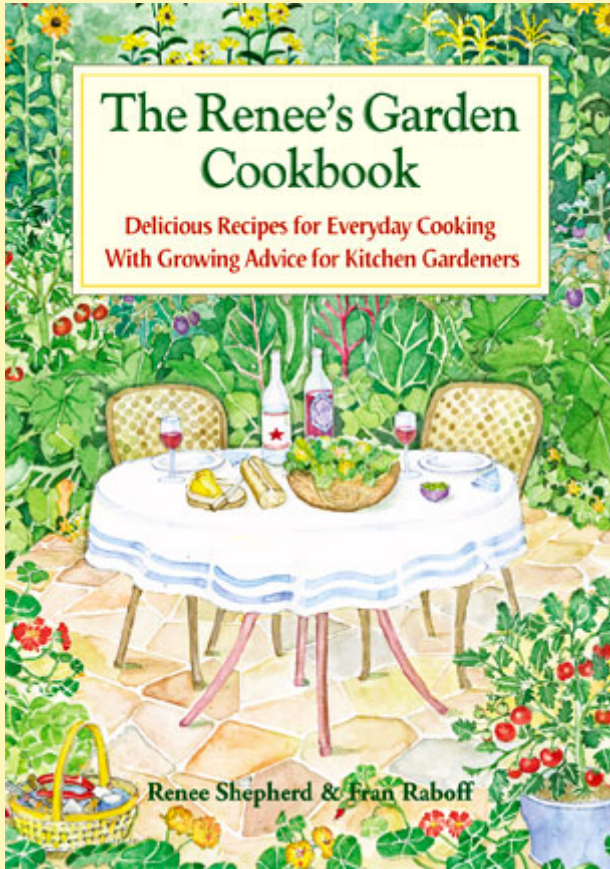




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SET THE TABLE FROM YOUR GARDEN

December, 2014



NEW - JUST PUBLISHED!
THE RENEE'S GARDEN COOKBOOK
Order now (cannot guarantee Christmas delivery)

Our new **cookbook** combines expert gardening advice and delicious recipes that showcase the colors and flavors of freshly picked kitchen garden produce. Whether you are a beginning or experienced gardener or shop at a farmers market, Renee's gardening advice will help guide you to growing each vegetable and herb to perfection.



The 300 easy to make recipes offer fresh ideas for enjoying the garden's bounty and are organized alphabetically by vegetable type, making them easy to use for cooking ideas as you harvest from the garden or shop at the market.

These nutritious, colorful, great tasting dishes will be your "go to" favorites for both simple everyday meals and special occasions, illustrating Renee's conviction that the pleasures of growing fresh ingredients are completed in preparing them well and fully enjoying the



results. Wonderful watercolors of vegetables and herbs created by our packet artist Mimi Osborne are showcased throughout this beautifully designed book.

View Sample Pages: [Chard](#) [Carrots](#) [Salad](#)

Update from our adopted School Garden Program



Melinda Smith and her colleagues at her Jonesboro, Arkansas magnet schools have successfully created the kind of program that is vitally important in the world we are all facing today.

In their hands-on "garden classroom", kids learn lessons that incorporate basic science, math, nutrition and the environment. They produce the vegetables and greens used in the "teaching kitchen" where they prepare and cook their produce, learning to make and enjoy healthy meals. Melinda's challenge is to keep the garden going, move ahead and expand the program.



"We had a wonderful gardening summer and fall in Arkansas this year and we have been able to go to the next level with our school gardens. This is our first year that we have produced an abundance of herbs to dry: lavender, basil, parsley, rosemary, oregano, mint. We have been in full test kitchen mode of trying different drying methods. Using our supply of dried herbs, we will be experimenting with bath salt recipes, mixed herb recipes, and flavored salt recipes.



We will add these items to our big Spring Plant Sale, which provides operating funds to continue our programs. For the students, it's a great math connection to have them carefully measure and cook recipes and learn how to calculate possible profits for their herbal products." [... Read More](#)

Come Visit Often!

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What's On Renee's Blog **Soups with Soul**

Recipe of the Month **From Renee's Brand New Cookbook** **Kale Salad**

Best Wishes, *Renee Shepherd*



Renee's Garden sends our monthly newsletter, including information on our varieties, articles and gardening topics of interest to our customers. We respect your privacy and don't share or sell our customer list.

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