

Grow With Us

WHAT'S FRESH AT KEEP GROWING DETROIT FALL 2019



At Keep Growing Detroit, we believe that when people come together we have the power to transform our city. The following events are designed to introduce participants to Detroit's vast network of growers, build skills, and increase access to resources for the gardens and farms we serve. Garden Resource Program (GRP) members that put in some "sweat equity" by attending at least one community event or class per season are eligible for additional resources for their garden.

KGD FALL FEST featuring Garlic Planting and Family Fun on the Farm

Join us **Saturday, October 19th, 2-4PM for Keep Growing Detroit's Fall Fest at the KGD Farm, 1850 Erskine** in the Eastern Market District. There will be lots of fall fun for the whole family. Tour the KGD farm, help plant next years garlic crop, visit the kid's tent, and sample seasonal produce from the farm. We'll also have 2 garlic planting demonstrations and GRP members in attendance will be able to pick up their "Motown" variety garlic seed for their fall planting!

OPEN HOURS AT THE KGD FARM

Visit us during our weekly open hours to get involved with Keep Growing Detroit's Farm, located in the Eastern Market District at the corner of Orleans and Wilkins, 1850 Erskine. Come prepared to get your hands dirty, meet new people, and learn new skills!

Mondays, 5-7pm from March 11th to September 30th
Fridays, 9am-12pm from March 1st to November 15th

SAVE THE DATE: Thursday, November 7th KGD ANNUAL CELEBRATION

Join us for a community potluck to celebrate the successes of the 2019 season with Keep Growing Detroit and members of the Garden Resource Program! We'll share food, recognize outstanding accomplishments and growers of the season and get ready for 2020. Location to be announced!

URBAN GARDEN EDUCATION SERIES

September 19 - SUPER SOIL: Improving Soils for Crop Quality and Yield, Walton's Plants, 8830 Woodlawn, 6-8PM. Healthy soil is the secret to growing bigger, better and more nutritious crops. Join us at this class to explore simple ways to improve the soils you grow in with Dr John Biernbaum from MSU.

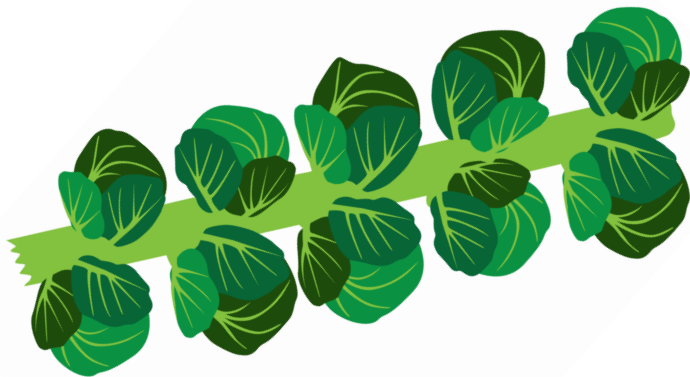
September 23 - CULINARY HERBS : Farm Style Cooking at the Keep Growing Detroit Farm, 1850 Erskine, 5-7PM Parsley, dill, basil, oregano, thyme, mint ... there are so many herbs that add pizzazz to our daily dishes. Join us with herb enthusiast Chef Alison Heeres to learn some fresh approaches to using herbs from the garden.



Keep Growing Detroit coordinates these events as a part of the Garden Resource Program. To learn more about the GRP visit keepgrowingdetroit.org. Contact us at 313-656-4769 (GROW) or info@keepgrowingdetroit.org. Like us on Facebook www.facebook.com/keepgrowingdetroit and follow us on instagram

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URBAN GARDEN EDUCATION SERIES

September 28 - PUTTING THE GARDEN TO BED: Fall Garden Maintenance, at North Cass Community Garden, 4161 2nd Ave., 1-3PM. In the garden, the fall season is an important time to wrap things up for winter and plan ahead for next season. A few simple activities outlined in this class will help you to get a jump start and have a more productive garden next season.

October 5 - TEA TIME: Making Herbal Products from the Garden with Love Earth Herbal at Oakland Ave Farm, 9354 Oakland Ave., 1-3PM. Teas, tinctures, salves oh my! There are many delightful ways we can use the herbs we grow. At this class Roxanne Jones from Love Earth Herbal will share information on the many varieties we can grow, how to dry and preserve them and some suggestions on making tea blends, salve recipes and more.

October 9 - SOME LIKE IT HOT: Making Hot Sauces with Chef Phil Jones at New Prospect Baptist Church, 6330 Pembroke Ave., 6-8PM. Are you a hot sauce enthusiast and looking for inspiration to make your own? We've got the class for you. Chef Phil Jones will share a variety of approaches to making hot sauces using different pepper varieties and ingredients.

October 24 - JAMAICAN ME HUNGRY: Jamaican Cooking with Irie Occasions, Location TBA, 6-8PM. Jamaican cuisine includes a mixture of cooking techniques, flavours, spices and influences from the indigenous people of the island of Jamaica and the Spanish, Irish, British, Africans, Indian and Chinese who have inhabited the island. Join Reniel Billups, owner of Irie Occasions and Flavors of Jamaica to get a taste of the island and bring some inspiration back to your own kitchen.

October 28 - READING YOUR SOIL: On Farm Soil Testing and Soil Management, Keep Growing Detroit Farm, 1850 Erskine, 5-7PM. Soil testing is a valuable tool in understanding the quality of your soil and making sure it is safe to grow in. Attendees of this session will learn best practices for soil testing, how to interpret your soil test and how to turn a soil test into a management plan. Come prepared to dig in and get your hands dirty.

RSVP only! November 16 - 2020 FARM PLANNING: Creating a Crop Mix and Record Keeping, Keep Growing Detroit Office, 1445 Adelaide, 1-4PM. Bring your notes from 2019 as we plan for success in 2020. This class will guide market gardeners through the process of selecting their crop mix, creating a planting detail, and making harvest projections for next season. RSVP at 313-656-4769 or kido@keepgrowingdetroit.org.

November 21 - KOREAN CRUNCH: Making Kim Chi with Gwi Seok at Broadstreet Presbyterian Church, 12065 Broadstreet Ave., 6-8PM. Kim Chi is a spicy crunchy delicious Korean traditional side dish of salted and fermented vegetables and seasonings including gochugaru (chili powder), scallions, garlic, ginger, and other ingredients. Join GRP member Gwi Seok as she shares family recipes on making this yummy dish.

December 9 - MAS MASA: Making Tamales, Location TBA, 6-8PM. Tamales are a delightful dish made of masa or dough filled with meat, cheese or vegetable filling which is steamed in a corn husk. They are a traditional dish of Central and South America. Join us for this class to learn tips and techniques for preparing tamales in your own kitchen.