

The Wine Cellar Gardening Project

A Gardening & Culinary Adventure

The Wine Cellar & Bistro has partnered with CCUA (Columbia Center for Urban Agriculture) to grow a certified organic garden for The Wine Cellar, at The Cyr's farm - 12 minutes from downtown. The classes take guests from beginning to end of an entire growing season, by providing hands-on gardening, a gardening lecture by CCUA, an organic & biodynamic discussion with Sarah Cyr, a garden-inspired lunch prepared by Chef Craig, and a seasonal organic wine-pairing by Sommelier Sarah.

- Come have a **fun gardening experience**. Get some fresh air, and garden at your comfort level with us in a relaxing environment.
- **Learn about organic & biodynamic gardening** with Columbia Center for Urban Agriculture and with Sarah Cyr.
- **Enjoy a delicious garden lunch** from Chef Craig, **and seasonal wine-pairing** with Sommelier Sarah.
- Make a **deep-rooted connection** with how food makes it full circle to your plate at Cyr's restaurant - The Wine Cellar & Bistro.
- Meet **inspiring guest speakers** that join us for lunch including: bee experts, local farmers, physicians, meditation & yoga instructors, food experts, and food politicians to name a few!
- Give the Garden Project experience as a **gift to friends or family**.
- Attend **The Garden Project PARTY** at the farm at the end of the season - featuring garden-inspired drinks and hors d'oeuvres!

Class Info & Price: Classes are from 10:00 am - 1:00 pm.

Individual classes are \$35 per person. Classes begin with information on gardening from CCUA & Sarah Cyr and optional hands-on gardening together (please garden at your own comfort level). And around noon we have our garden-inspired lunch with wine-pairing. Some classes will feature guest speakers during lunch.

Multiple Class Discounts (Prices are per person)

- Sign up for:
- 1 or 2 classes, your cost is \$35 per class.
 - 3-7 classes, your cost will be \$30 per class.
 - 8-10 classes, your cost will be \$27 per class.
 - 11-13 classes, your cost will be \$25 per class. *

***GARDEN PROJECT PARTY, SUNDAY OCTOBER 9TH, 4-8:** Sign up for 11 or more classes and you get in free to the Garden Project Party at the end of the season! Guests can buy tickets for \$35 per person. Ticket includes a glass of wine and seasonal, garden-inspired hors d'oeuvres. We also plant garlic together and give an informational wrap-up speech.

Gardening for Gift Certificates!

Before every Garden Project class, from 9am-10am, we are offering Wine Cellar Gift Certificates in exchange for help in the garden! We will give \$20 gift certificates for anyone who wants to help for the hour. Let us know if you are interested. You do not have to attend the Garden Project class participate.

To Sign Up: Please email sarah@winecellarbistro.com with your selected classes. We will then send you payment info and directions. Classes are limited to 20 people, purchased seats in the classes are non-refundable and not transferable to other classes. Thank you!

Notes:

- In case of heavy rain, Craig will substitute the gardening activity with cooking demonstrations inside. We will still have class and lunch.
- We have outside dogs, please do not bring any pets.
- Please come in appropriate attire-outdoor shoes, sun-hat etc.
- Let us know of any allergies or dietary restrictions, thank you!

2016 Class Schedule

March 19 - Class 1 - Seed Selection, Heirloom vs GMO, Sowing Seeds, Transplanting, Indoor Planting (cut and plant potatoes - St Pat's menu)

April 2 - Class 2 - Sustainable Farming, Raised Beds, Healthy Soil & Compost, Working the Soil (work soil, plant seeds)

April 23 - Class 3 - Succession Planting, Companion Planting, Crop Rotation, Triple-Cropping (planting seeds)

May 07 - Class 4 - (Mother's Day Weekend) Planting Flowers from Seed, Flowers for Integrated Pest Management and Companion Planting, Flowers for Cut Gardening (plant flower seeds, champagne lunch)

May 28 - Class 5 - Watering with Irrigation Systems, Rain-Barrel Systems, Hand-Watering, Mulching (installing rain barrels, irrigation system)

June 18 - Class 6 - Gardening Structures, Staking, Cages, A-Frames & Others for Support and Shade (put out tomato cages and stake them)

July 9 - Class 7 - Insects & Integrated Pest Management, Creating an Eco-System with Insects, Birds & Mammals, Pest Potions (making/spraying insecticidal soap)

July 23 - Class 8 - Garden Upkeep, Weeding Benefits, Techniques & Tools, Feeding (weed, prune tomato plants, feed plants)

August 6 - Class 9 - Planning & Planting Fall Gardens (plant fall seeds)

August 20 - Class 10 - Harvesting Techniques and Food Safety, Seed Storage, Collection, Cataloging (harvest vegetables, seed save a couple heirloom varieties)

Sept 10 - Class 11 - Growing & Harvesting Herbs, Preserving & Using Herbs (harvest and preserve herbs, demo on how to make vinegars, herb butters)

Sept 24 - Class 12 - Winterizing Your Garden Pt 1 - Planting Seeds & Cover Crops for Winter, Hoop Gardening for Winter (planting seeds)

Oct 1 - Class 13 - Winterizing Garden Pt 2 - Cleaning Up, Feeding & Amending Soil, Covering & Mulching Beds (clean/mulch bed)

Oct 9, Sunday 4-8 pm - Garden Project Party! Free for Gardening Class Attendees who have signed up for 11 or more classes. \$35 for guests, includes a glass of organic wine and seasonal, garden-inspired hors d'oeuvres. We also plant garlic together and give an information wrap-up speech. Tickets will go on sale closer to the date of the party. Hope to see everyone there!

Happy Gardening!

Craig & Sarah Cyr
Executive Chef & Sommelier

