

The Wine Cellar Gardening Project

A Gardening & Culinary Adventure

The Wine Cellar & Bistro has partnered with CCUA (Columbia Center for Urban Agriculture) to grow an 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 projects, 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 45 minutes of information on gardening from CCUA & Sarah Cyr, then there is 45 minutes of 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. All classes include free admission to the Garden Project Party at the end of the season! Guests are welcome to attend the party for \$35.

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.
 - 11-14 classes, your cost will be \$25 per class.
 - Sign up for all 15 classes, and your cost is \$24 per class!

To Sign Up: Please email sarah@winecellarbistro.com with your selected classes. We will then send you payment info and directions.

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!

2015 Class Schedule

March 7 - Class 1 - Bees - The Garden Project is getting bees! Guest Jaques Laboile from Bonne Femme Honey (and from the Columbia Farmer's Market) will give us the bee advice we need for giving bees a try here in Mid-Missouri. Join us if you have ever wondered what having bees would entail. A honey-inspired meal will follow. Please note: this class does not include a lecture from CCUA.

March 14 - Class 2 - Seed Selection, Heirloom vs GMO, Sowing Seeds, Transplanting, Indoor Planting (cut and plant potatoes - St Pat's menu)

April 4 - Class 3 - Sustainable Farming, Raised Beds, Healthy Soil & Compost, Working the Soil (work soil, plant hoop house)

April 18 - Class 4 - Succession Planting, Companion Planting, Crop Rotation, Triple-Cropping (planting seeds)

May 09 - Class 5 - (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 23 - Class 6 - Watering with Irrigation Systems, Rain-Barrel Systems, Hand-Watering, Mulching (installing rain barrels, putting out irrigation system)

June 6 - Class 7 - Gardening Structures, Staking, Cages, A-Frames & Others for Support and Shade (put out tomato cages and stake them, and other supports for beans, cucumbers)

June 20 - Class 8 - Chicken Gardening & Chicken Care (creating a chicken run)

July 11 - Class 9 - Insects & Integrated Pest Management, Creating an Eco-System with Insects, Birds & Mammals, Pest Potions (spraying insecticidal soap)

July 25 - Class 10 - Garden Upkeep, Weeding Benefits, Techniques & Tools, Feeding (weed, prune tomato plants, feed plants)

August 8 - Class 11 - Planning & Planting Fall Gardens (plant fall seeds)

August 29 - Class 12 - Harvesting Techniques and Food Safety, Seed Storage, Collection, Cataloging (harvest vegetables, seed save a couple heirloom varieties)

Sept 5 - Class 13 - Growing & Harvesting Herbs, Preserving & Using Herbs (harvest and preserve herbs, vinegars, herb butters)

Sept 19 - Class 14 - Winterizing Your Garden Pt 1 - Hoop Gardening for Winter (planting seeds, covering hoop house, cleaning beds)

Oct 3 - Class 15 - Winterizing Garden Pt 2 - Cleaning Up, Feeding & Amending Soil, Planting Cover Crops, Covering & Mulching Beds (take out tomato plants, plant cover crops, cover beds)

Oct 11, Sunday 5-8 pm - Garden Project Party! Free for All Gardening Class Attendees. \$35 for guests, includes organic wine, garden-inspired drinks and garden-inspired hors d'oeuvres.

Happy Gardening!

Craig & Sarah Cyr
Executive Chef & Sommelier
Owners

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