



PLANT A CULINARY GARDEN WITH BARDESSONO

2010 Course Summary

Who | Noël Lopreore has developed and will lead *Plant a Culinary Garden with Bardessono*

Born to a French court-trained sommelier and a Las Vegas chef, Noël Lopreore vividly remembers eating hot figs off a tree in her backyard. Her mother taught her to compost in the desert, but it was while working with Sin City chefs Mike and Wendy Jordan at Rosemary's Restaurant that Lopreore developed a real excitement for unique garden-grown ingredients. Under the tutelage of expert organic farmers like Jacobsen's Orchard (which serves the French Laundry), Lopreore has joined the ranks of specialty fruit, vegetable and herb growers and has been labeled the "edible flower expert." Now, as culinary gardener for the Bardessono, Lopreore manages a half-acre CCOF organic Napa Valley property known as the Hill Family Farm as well as four large beds on the Bardessono's site. Her goal is to fill the resort and restaurant cupboards with fresh, flavorful, organic ingredients.

What | *Plant a Culinary Garden Series Summary*

If you have ever wanted to grow your own backyard (or front yard) culinary garden for specialty items, edible flowers, spices, herbs, or just those expensive organic fruits and veggies you get at the store then now is the time to learn how. Come join Noël Lopreore, culinary gardener at Bardessono, as she walks you through the process, step by step, and shows you how she does it! With Noël's helpful guidance, the year of 2010 will begin in January with a thought as you plan a garden (in the ground or in a box), plant a seed, lovingly transplant that seed to the earth, transform and support that seed, and finally reap the rewards that it will bring you at the Bardessono Harvest Dinner*. Whether you have been longing for the knowledge, just looking for a new way to be green or a new way to grow, we want to share our knowledge and bounty with you. Everything you will learn will be in accordance with the guidelines set forth by the C.C.O.F. as we are a certified organic garden. Each class will be given simple, easy to follow terminology and designed to lead into the next class; however, it is not necessary for you to take the whole series. Please jump in whenever you would like! **price of dinner not included in series*

When | *Class Schedule and Fees*

Classes will take place on *Thursdays and Saturdays*

- 1st class on January 14 or 16 (Plan a Garden) | Individual Fee: \$20
- 2nd class on February 18 or 20 (Get Started) | Individual Fee: \$25
- 3rd class on March 18 or 20 (Transplant) | Individual Fee: \$20
- 4th class on April 15 or 17 (Planting) | Individual Fee: \$20
- 5th class on April 29 or May 1 (Planting cont.) | Individual Fee: \$45
- 6th class on May 20 or 22 (Composting) | Individual Fee: \$20
- 7th class on June 10 or 12 (Bug Off) | Individual Fee: \$20
- 8th class on July 22 or 24 (Harvest) | Individual Fee: \$20

Series Membership | \$75 for ANY (4) classes - you will receive a punch card and the Front Desk will punch this when you arrive in the Lobby

Where | *Lucy's Garden and Hill Family Farm*

9:30 am all attendees meet Noël in the bardessono Lobby and walk with Noël, experiencing the season during the walk, to class. Plan on approximately half mile walk.

Why | *Because we believe in our community*

At Bardessono we have chosen to act on our environmental values. Our model demonstrates two things: A hotel can provide a fully luxurious guest experience and be very green at the same time, and environmental initiatives can be implemented in a manner that is practical, economic and aesthetic. We are committed to spreading the word about the importance of taking environmental actions and about our initiatives.

How | *Series Membership and Individual Class Registration*

Anyone may take a class. Hotel guests may pay for the class through the Front Desk and charge to their room. We encourage our local community to attend our classes as well. Note that each course is offered on two dates – Thursdays and Fridays.

Attire | Dress according to weather in clothes suitable for gardening, which include long sleeves, pants, and close-toed shoes.



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CLASS #1 *Plan a Garden*

CLASS DATES Thursday, January 14 | Saturday, January 16
9:30 am | meet Noël at the hotel Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- planning a garden for your space and purpose
- seeds and starts including predator and beneficial insect habitats
- irrigation equipment and gardening tools
homework : plan your garden using what you've learned, order your seeds
- Tour Lucy's Garden and the Hill Family Farm

This class will get you started in your own space. Whether your space is a large or small one, set in the earth or in a raised bed or pot, you will learn how to make it a success. Together we will step through all of the decision process to help you make a list of items that you will need to grow a successful garden. A plethora of company's names will be provided to you so that you can start resourcing everything that you will need from seeds to tools to irrigation. Touring Lucy's garden and the Hill Family Farm may just be what you need to finish your perfect plan. For those taking the whole series, your homework will be to plot your ideal garden taking into account all that you have learned and return with any seeds that you want to start in February.

CLASS #2 *Get Started*

CLASS DATES Thursday, February 18 | Saturday, February 20
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$25

COURSE DESCRIPTION

- start your seeds or start ours
- learn about soil
- learn about proper environments for starting different seeds

Let's get this garden started!! We will discuss the ideal soil, temperature, sunlight, and moisture conditions to start your seeds. All of the seeds that need to be started at this time will get planted in starter trays for you to take or leave in the green house at the Hill Family property. Each tray will be labeled properly and put in the proper environment until March. Your homework will be to care for your starts if you have some at home.



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CLASS #3 *Transplant*

CLASS DATES Thursday, March 18 | Saturday, March 20
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- transplant your seeds
- fertilization
- hardening off

Plants will be growing fast and need some more room for their roots! Today we will learn how to safely transplant all of your starts into new and different soil in larger pots. We will discuss the benefits of transplanting and fertilizing the soil. It is also time to plan how you will harden off your plants and we will discuss the importance. We will learn about your organic fertilizing options and sources for these options. Your homework will be to care for your plants at home.

CLASS #4 *Planting*

CLASS DATES Thursday, April 15 | Saturday, April 17
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- preparing your soil
- setting up irrigation
- amendments

This class will focus on preparing your soil for planting and setting up for your irrigation. We will discuss different types of amendments for different soil types and also basic amendments to add to any soil. You will access your original plans for irrigation and we will go over how to set that up, so bring your notes. Your homework will be to have your soil amended and ready to receive your starts. You will also need to get the basics of your irrigation started and ready to be finished by the end of the April.



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CLASS #5 *Planting (continued)*

CLASS DATES Thursday, April 29 | Saturday, May 1
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$45

COURSE DESCRIPTION

- proper planting techniques
- support techniques
- fertilization
- mulching
- beans

Today we plant! Together we will learn how to properly plant the different plants that you have chosen. Each student will experience planting a number of different plants. You will learn about adequate spacing and appropriate fertilizing to help with the transition to the new soil. We will finish the irrigation system. A demonstration of one support technique will be given as well as a discussion on other techniques of support of plants such as tomatoes and cucumbers. Mulching will be discussed and you will also get hands on experience of the proper mulching techniques for the Hill Family Farm. We will start beans in the ground and learn about all of the direct seed varieties that you may want to plant. Everyone will take home a flat of plants (limited by variety). Homework will involve planting your garden at home and finishing your irrigation.

CLASS #6 *Composting*

CLASS DATES Thursday, May 20 | Saturday, May 22
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- Why compost
- What to compost
- How to compost

Interested in amending your soil for free? This class will help you to understand how to make your own compost and why. Learn how to turn the food you're not eating, the paper you're not using, the leaves that are falling from your trees, and much more into a healthy soil amendment.



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CLASS #7

Bug Off!

CLASS DATES Thursday, June 10 | Saturday, June 12
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- disease awareness and treatment
- pest awareness and treatment
- proper tying techniques

The battle with the bugs can be war or it can be a fun experience. This class will offer a variety of ways to deal with pests including providing a home for predators and beneficial insects. We will learn how to inspect for signs of disease and stress in your garden and what to do to prevent and treat. When the coast is clear we will get to tying up those vines and discuss and experiment with different techniques. Your homework will be to maintain your pests and disease at home and to tie up any vines you may have.

CLASS #8

Harvest

CLASS DATES Thursday, July 22 | Saturday, July 24
9:30 am | meet Noël at the front Lobby

CLASS FEE Individual Fee: \$20

COURSE DESCRIPTION

- harvest when and how
- take a basket home

Our final class will focus on the big reward, harvest! We will inspect the different plants and discuss when to harvest for different purposes. We will even move into the orchard to learn how to select the perfect peach! You will be given a small basket to fill with your choice of harvest and take it home to enjoy! What is the homework? ...eat your heart out!