



ESSENCE OF SUMMER SALAD



GARDEN COCKTAILS: A WATERMELON TOSS FOR SUMMER



GARDEN COCKTAILS: A REFRESHING SUMMER RICKEY RECIPE



EYE OF THE DAY'S EDIBLE CONTAINER GARDENING WORKSHOP

Eye of the Day • eyeofthedaygdc.com • 805-566-6500 • sales@eyeofthedaygdc.com

Please Note: Prices are subject to change at any time without notice. We do our best to keep prices current and provide accurate information.



EDIBLE CONTAINER GARDENING WORKSHOP

hosted by
EYE OF THE DAY
GARDEN DESIGN
CENTER

with
OSCAR CARMONA
of
HEALING GROUNDS
NUSERY

&

BRETT SAGAR
of
THE CONSCIOUS
GARDENER

Saturday, June 27th
3-4PM
\$10 pre-sale or with RSVP
\$15 at the door

805.566.6500
4620 Carpinteria Ave
Carpinteria, CA



**Eye of the Day Garden Design Center is pleased to announce an
Edible Container Gardening Workshop right here at our store.**

EDIBLE CONTAINER GARDENING 101

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Edible Container Gardening 101

FROM YOUR EDIBLE GARDEN: GO FROM TERRACOTTA BOWL
TO SALAD BOWL



1. Pick a bunch of young, black kale (lacinato kale, Tuscan kale, dinosaur kale) from the beautiful Italian terra cotta bowl you so carefully planted. Alternatively, purchase a bunch at your farmers' market.
2. Do the same with a bunch of cilantro. Stem both kale and cilantro and mix together in a large bowl.
3. Douse it with the best tasting olive oil you know. Squeeze a lemon on it. Scatter salt and pepper then toss it all together. Taste it and add more lemon juice if it needs more sparkle.
4. It's so perfect just the way it is, but thin shards of Parmigiano Reggiano only make you want to have a never ending supply of kale and cilantro for this salad.