

Lake Minnetonka Garden Club 2019-2020 Programs

This year's focus was on the Edible Garden:
Vegetables, Fruit and Herbs.

With increased interest in locally sourced food we began with an exploration of herbs that we can grow in our gardens, and their link to health. Kate Sammons expanded on our interest by hosting a workshop on using herbs in teas and tinctures.

We then toured two hidden treasures, local community gardens tended by volunteers which combined grow almost 10,000 lbs. of organic vegetables and fruit which are donated to local food shelves.

We were then joined by noted author, chef and food writer, Beth Dooley who shared her knowledge of sustainable eating and the local Farm to Table movement, where chefs source food with local farmers.

Fall brought us to the Arboretum for a wonderful exploration of those spectacular gourds grown by Jenny and John Thull.

We ushered in the holiday season with a spectacular floral workshop and program hosted by the wonderful designers of by Arts and Flowers.

The onset of the Pandemic imploded our Spring and we have had to adapt to our very different circumstances. We lost our wonderful program on local organic farms and the changing world of Community Sponsored Agriculture.

We held our first Zoom program in May with a wonderful webinar by Julie Weisenhorn, a U of M educator. Her research identifies flowers that are attractive to pollinators and explores whether an increase in bee activity has an impact on vegetable growth.

Finally, we are finishing up our unusual year with a socially distanced but lovely drive by box lunch event at the Woodhill Barn and our first Virtual Annual Meeting.