



THE MAGAZINE
APRIL 2021

NEW WORKSHOP

Mini Zen Gardens

BOOK LAUNCH PARTY

April 2 ~ 4:00 - 6:00 pm
Exploring Rock Gardens

EXCLUSIVE
EXCERPT!

Exploring
Carrots by
Michele S Long



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BOOK LAUNCH PARTY

1

LAUNCH

April 2 ~ 4:00 pm

Our virtual book launch party will begin precisely at 4:00 pm with giveaways, interactive games, and much more!

2

AUTHOR Q&A

April 2 ~ 5:00 pm

Our Author Q&A will begin with author, Michele S Long, and several fellow HGH board members. Listen in as they talk about Hickory Greenway Harvest and the "Junior Gardening Explorers" series.

3

WORKSHOP

April 2 ~ 6:00 pm

Members of our JEG Club will get together for a virtual workshop activity straight from the book - creating a Mini Zen Garden.

“

The best place to find God is in a garden.
George Bernard Shaw

”



JUNIOR
Gardening
EXPLORERS

Help Allie collect her garden tools.



This is a _____.

boots



These are _____.

boulders



This is a _____.

gloves



Those are _____.

hoe



This is a _____.

rake



That is a _____.

shovel



Those are _____.

tiller



This is a _____.

wheelbarrow



MINI ZEN GARDENS

Virtual workshop will show you how to create your own mini Zen garden

by Michele S Long



When:
Friday, April 2nd
at 4:30 pm

Where:
Facebook Live
URL below

Mini Zen gardens have been around for thousands of years, but have you ever wondered why? Perhaps because there is something very calming and peaceful in the simplicity of the design. And when you get bored, it only takes a few minutes to create a brand new garden.

Join us Friday, April 2nd at 4:30 pm as we host a live virtual workshop on mini Zen gardens as part of our Book Launch Party for "Exploring Rock Gardens."

There will be giveaways, Q&A with the author, and much more.

Materials

If you would like to create a mini Zen garden along with us during the workshop, here are the materials you will need:

- Clean, pretty bowl – solid color is preferred
- Craft Sand – any one color, but black and white are classic
- Small Rocks – smooth for stacking, any kind for ambiance
- Fork to use as a rake

Age Appropriateness

The Zen garden project is a simple one. **With parental supervision**, the project is appropriate for children 3+.



FACEBOOK.COM/AUTHORMICHELELONG

4 GUARDIAN HERBS YOUR GARDEN NEEDS

Get to know four herbs that will guard your garden this spring

by Michele S Long



■
Lavender repels many insects harmful to vegetables and is a great companion plant. Lavender is especially effective at repelling cabbageworms.

Herbs have a variety of uses - culinary, medicinal, spiritual. But did you know that some herbs can also attract beneficial insects and repel insects and other pests harmful to your garden. Using herbs as companion plants near your tender vegetable plants is a way to garden smartly.

Lavender

Lavender is reported to repel cabbageworms, ticks, mice, moths, aphids, and flies. It is an excellent companion to cabbage and cauliflower to repel insects.

Lavender should also be planted around fruit trees to attract bees needed for pollination.

Marigold

Marigold is also a type of herb and is a great companion for repelling pests. Marigolds are effective against nematodes and bean beetles. Marigolds are also edible, attract bees and other pollinators, bloom over a long period, and are super easy to grow.

Basil

Basil is known to repel whiteflies, mosquitoes, spider mites, and aphids. Grown near lavender, it will enhance the vitality and growth of lavender. Like lavender and marigold, basil also attracts pollinators. It pairs well with tomato and has a great scent.

Nasturtium

Nasturtium repels whiteflies, squash bugs, aphids, several beetles, and cabbage loopers. It is especially effective near tomato, broccoli, and squash. Nasturtium also attracts pollinators and hoverflies, a common enemy of aphids. Like Marigold, nasturtium is edible.

Marigolds are also edible, attract bees and other pollinators, bloom over a long period, and are super easy to grow.

1

EXPLORING PLANTS

First in the new series, "Exploring Plants" is a broad overview of plants - from parts of the plants to where they grow. Complete with activities and worksheets, this handbook will cover the basics.



2

EXPLORING CARROTS

Second in the series, "Exploring Carrots" focuses on how to grow carrots successfully in containers. Written so anyone can become an expert on carrots!



3

EXPLORING ROCK GARDENS

Third in the series, "Exploring Rock Gardens" will instruct you on simple garden design and focus on the simplicity, beauty, and tranquility of rock gardens.



“Teaching children to garden, teaches them patience, nurturing skills, good nutrition, and a love of being outdoors. And being outdoors means being more active!”

Q&A: MICHELE S LONG

Author of the "Junior Gardening Explorers" series opens up.

ON HER WRITING PROCESS

"I am very focused. When writing, I am alone in a world of facts, words, and art."

HER TOP TIP FOR ASPIRING WRITERS

"Write what you are passionate about and the words will flow."

HER FAVORITE SUMMER READ

"I never read the same book twice, but I love a good mystery."

ON HER FAVORITE WRITERS

Anne Rice, Steven King, Janet Evanovich, and Agatha Christie to name a few.



EXPLORING CARROTS

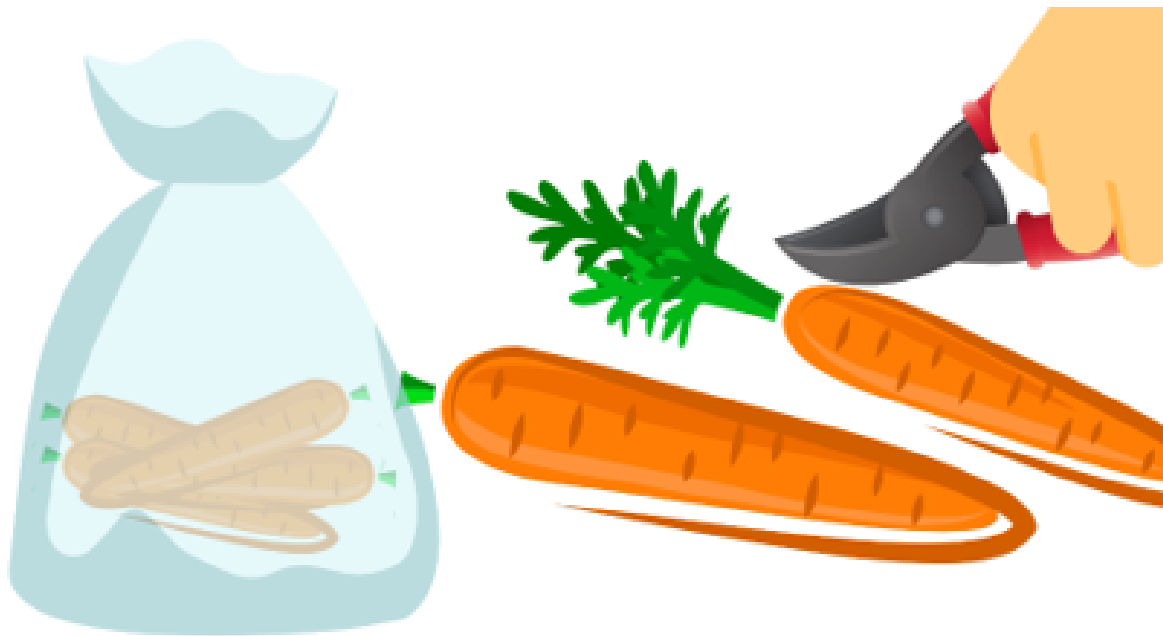
The following is an excerpt from the new "Exploring Carrots" handbook

Storage

Cut the greens about $\frac{1}{4}$ inch above the root top.

Rinse the greens under cool water and lay them aside to dry. The greens are also edible and taste great in salads. If you do not eat carrot greens, consider using them as compost.

Gently rinse the carrots. Resist cutting the carrot ends or removing root hairs as the carrot will decay faster. Allow to air dry.



Store carrots in plastic produce bags in the refrigerator for immediate use or blanch and freeze for more extended storage.

Carrots are also great canned or pickled.

Use smaller carrots first. Check carrots often for signs of rot and remove any that are suspect.