

# Interlochen's Education in the Garden Summer Series 2021

Come join us for an exciting summer in the garden! We are offering three series of classes this summer: Art & Culture in the Garden, Learning in the Garden, and Chefs in the Garden. All classes are FREE and open to the public! All participants must register. To register, contact Emily Umbarger at [emily.umbarger@interlochen.org](mailto:emily.umbarger@interlochen.org).

## Art & Culture in the Garden, 6–8 p.m., Second Wednesday of the Month

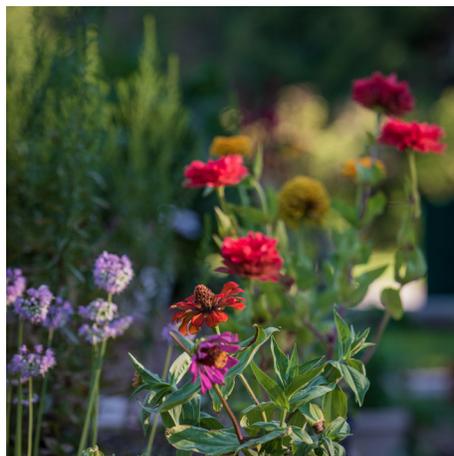
Participate in a nature-based artwork experience! Topics include photography, poetry, and repurposed materials. Join us for one of these free sessions!

**JUNE 9** Baagadowe in the Garden: The modern sport of lacrosse has its origins in the traditional games of Native communities, including here in the Great Lakes. Regarded as something more than a game, the Great Lakes version called “Baagadowe” has a deep meaning and significance to those who played it and continue to play today. The different historical aspects of the game will be discussed along with the sports’ resurgence in Native communities, as well as the construction of traditional Great Lakes-style lacrosse sticks.

**JULY 14** Sensory Poetry in the Garden: Spend a moment of silence to discover the transformative power of observations in nature. Craft your very own poem inspired by the rich beauty of mother nature. Feel yourself surrounded by the buzz of bees, the splash of color all around you, the earthy soil beneath your feet, the scent of herbs fresh in the air. Come write, observe, and share in this immersive poetry experience! All materials will be provided.

**AUGUST 11** Repurposed Materials: We’ll be using some repurposed materials, up-cycling them into natural beauties to bring some eco-art to our garden space—and yours! All materials will be provided.

**SEPTEMBER 8** Photography in the Garden: Participate in an introductory photography class designed for amateur photographers, using nothing more than your smartphone! Want to learn how to take a really great shot? Grab your phone, be inspired by our natural gardenscape, and fall in love with nature and photography! Students are asked to bring their own smartphones.



## Learning in the Garden, 6–8 p.m., Third Wednesday of the Month

Join us for our third season of learning in the garden. In this series, you'll have the opportunity to learn from various experts on topics in sustainability that you can use at your own place.

**JUNE 16** Logs to Lumber: The tree service came and now I have all these logs, what do I do? Don't let those logs be destined for the fire pit! With some simple tools and a little know-how and planning, you too can turn logs into lumber! Come join us to discover how to process your logs to use in all of your home DIY projects!

**JULY 21** Soil Health for Backyard Gardening: Are you interested in getting the most out of your backyard garden? By exploring the building blocks of soil, this course will provide an introduction to soil health and ways to optimize your local soils. Like humans, soils are happiest when they have the right amounts of water, air, and certain nutrients. We will learn how to attain and maintain an ideal soil composition for a variety of gardening purposes.

**AUGUST 18** Being Sustainable at Home: What can we do to be more sustainable at home? In a world where recycling, composting, and energy conservation are stepping more predominantly in light, we will discuss ways that each of us can consider our carbon footprint and the impacts we have on the environment. Join us for 10 tips and tricks on how to be more sustainable at home.

**SEPTEMBER 15** Native plants of northern Michigan. We are surrounded by an abundance of flowering plants in Northern Michigan. In this class you will learn about what plants are native here and how they can be a part of your home landscape.

## Chefs in the Garden, 6–8 p.m., Fourth Wednesday of the Month

Join us for our first season of cooking in the garden! In this series, we will utilize our beautiful outdoor kitchen, fresh vegetables from our garden, and introduce local area chefs, nutritionists, and culinary experts as we combine the three for an exciting cooking class unlike anything you've ever seen!

**JUNE 23** Spring Savory Crepes! Join culinary artist and registered dietician Laura McCain on a delicious egg-loving adventure. With simple fillings like soft scrambled eggs and quick sautéed asparagus, this event will be rich with culinary memories from her trip to France in June 2019.

**JULY 28** Eat the Rainbow! Join chef Loghan of Planted Cuisine and understand how you can turn your fresh herbs, vegetables and fruits into every imaginable dish with a few simple techniques and fundamentals.

**AUGUST 25** Join local journalist and chef Madeleine Vedel for a culinary experience inspired by her years-long friendship with her beekeeper in Provence. Explore recipes with a touch of honey, fresh flavors, and love.

**SEPTEMBER 22** Rolls Rice is a Michigan-based food business specializing in vegan and gluten-free spring rolls, rice bowls, and sauces. In this class, they will be demonstrating the process of making their famous spring rolls and discussing their passion for working with and in their community.

## Registration:

All discussions are FREE and held from 6-8 p.m. at the R.B. Annis Botanical Lab on the campus of Interlochen Center for the Arts, directly in front of the Interlochen Public Radio building. To register, contact Emily Umbarger at [emily.umbarger@interlochen.org](mailto:emily.umbarger@interlochen.org).

All events are capped at 12 participants, will be socially distanced, and require all participants to wear masks.

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